

THE PALISADES COUNTRY CLUB
2023-2024 WEDDING PACKAGES



THE PALISADES[™]
COUNTRY CLUB

13704 Grand Palisades Parkway | Charlotte, NC | 28278 | 704-504-0099

THE PALISADES™

COUNTRY CLUB



CLASSIC. ELEGANT. TIMELESS.

- OUR GORGEOUS RECENTLY RENOVATED BALLROOM COMES EQUIPPED WITH ALL OF YOUR GUEST TABLES, SERVICE TABLES, COCKTAIL TABLES, CHAIRS, FLOOR LENGTH LINENS IN MULTIPLE COLORS, LINEN NAPKINS, AS WELL AS ALL OF YOUR PLACE SETTINGS INCLUDING CHINA, SILVERWARE, AND STEMWARE.
- AMPLE SPACE FOR BOTH THE BRIDE AND GROOM TO GET READY ON SITE.
- ACCESS TO OUR EVENT SPACE FOR THE ENTIRE DAY BEGINNING AS EARLY AS 9:00 AM. THIS ALLOWS YOU AND YOUR VENDORS AMPLE TIME TO COMPLETE YOUR WEDDING DAY VISION.
- BEAUTIFULLY MANICURED CEREMONY LAWN OVERLOOKING THE 18TH HOLE, SET UP WITH CHAIRS THAT CAN ACCOMMODATE UP TO 175 GUESTS.
- OUTDOOR PATIO THAT'S PERFECT FOR YOUR COCKTAIL HOUR BY THE FIRE. EQUIPPED WITH A LARGE FIREPLACE, ROMANTIC LIGHTING, COCKTAIL TABLES, AND SEATING FOR YOUR GUESTS.
- FULLY STOCKED BAR FEATURING A LARGE ASSORTMENT OF BEERS, A VARIETY OF WINES, AND A GENEROUS SELECTION OF HOUSE AND UPGRADED LIQUORS.
- ENDLESS PHOTO OPPORTUNITIES STRETCHED ACROSS 77 ACRES OF PERFECTLY MAINTAINED LANDSCAPE & GRAND STAIRCASE.
- FULLY EQUIPPED CATERING KITCHEN FEATURING A LOCALLY RENOWNED EXECUTIVE CHEF.

WWW.THEPALISADES.COM

CHARLOTTE, NC

THE PALISADESTM

COUNTRY CLUB

CLASSIC

TUESDAY - SUNDAY \$100

ALL PRICES ARE PER PERSON PLUS TAX & GRATUITY

DEPOSIT \$2,000

APPLIED TO YOUR TOTAL COST

VENUE RENTAL \$6,000

ALL PRICES INCLUDE THE VENUE, EVENT LAWN, & COCKTAIL PATIO

WHAT'S INCLUDED

ALL DAY ACCESS TO THE VENUE BALLROOM

5 1/2 HOURS OF EVENT TIME

CEREMONY LAWN

COCKTAIL PATIO

BRIDAL SUITE

GROOM'S SUITE

COCKTAIL AREA

MAHOGANY CHIAVARI GUEST CHAIRS

GUEST TABLES

SERVICE TABLES

COCKTAIL TABLES

STANDARD FULL LENGTH LINENS

LINEN NAPKINS

CHARGER PLATES

UP-LIGHTING

STANDARD PLACE SETTINGS

NON-ALCOHOLIC BEVERAGES

CAKE CUTTING \$50

SPARKLING TOAST

BUFFET DINNER

ONE SALAD- ONE ENTREE + TWO SIDES

TWO NON-PREMIUM PASSED APPETIZERS

HOSTED COCKTAIL HOUR BEER & WINE PALISADES

PROFESSIONAL STAFF

SETUP & RECOVERY

THE PALISADESTM

COUNTRY CLUB

ELEGANT

TUESDAY - SUNDAY \$140

ALL PRICES ARE PER PERSON PLUS TAX & GRATUITY

DEPOSIT \$2,000

APPLIED TO YOUR TOTAL COST

VENUE RENTAL \$6,000

ALL PRICES INCLUDE THE VENUE, EVENT LAWN, & COCKTAIL PATIO

WHAT'S INCLUDED

ALL DAY ACCESS TO THE VENUE BALLROOM

5 1/2 HOURS OF EVENT TIME

CEREMONY LAWN

COCKTAIL PATIO

COCKTAIL RECEPTION AREA

BRIDAL SUITE

GROOM'S SUITE

MAHOGANY CHIAVARI GUEST CHAIRS

GUEST TABLES

SERVICE TABLES

COCKTAIL TABLES

STANDARD FULL LENGTH LINENS

LINEN NAPKINS

CHARGER PLATES

UP-LIGHTING

STANDARD PLACE SETTINGS

NON-ALCOHOLIC BEVERAGES

CAKE CUTTING \$50

SPARKLING TOAST

PLATED DINNER - TWO ENTREES + TWO SIDES

TWO PASSED APPETIZERS

HOSTED COCKTAIL HOUR - HOUSE LIQUOR

THREE HOUR HOSTED BAR - HOUSE LIQUOR

PALISADES PROFESSIONAL STAFF

SETUP & RECOVERY

THE PALISADESTM

COUNTRY CLUB

TIMELESS

TUESDAY - SUNDAY \$155

ALL PRICES ARE PER PERSON PLUS TAX & GRATUITY

DEPOSIT \$2,000

APPLIED TO YOUR TOTAL COST

VENUE RENTAL \$6,000

ALL PRICES INCLUDE THE VENUE, EVENT LAWN, & COCKTAIL PATIO

WHAT'S INCLUDED

ALL DAY ACCESS TO THE VENUE BALLROOM

5 1/2 HOURS OF EVENT TIME

CEREMONY LAWN

ROSE PETAL AISLE RUNNER

COCKTAIL PATIO

COCKTAIL AREA

BRIDAL SUITE

GROOM'S SUITE

MAHOGANY CHIAVARI GUEST CHAIRS

GUEST TABLES

SERVICE TABLES

COCKTAIL TABLES

STANDARD FULL LENGTH LINENS

SPECIALTY HEAD TABLE LINEN

LINEN NAPKINS

CHARGER PLATES

UP-LIGHTING & WINDOW TWINKLE LIGHTS

STANDARD PLACE SETTINGS

NON-ALCOHOLIC BEVERAGES

CAKE CUTTING

SPARKLING CEREMONY WELCOME GREETING

SPARKLING SEND OFF TOAST

THREE PREMIUM PASSED APPETIZERS

DUET PLATE DINNER - TWO ENTREES + THREE SIDES

HOSTED COCKTAIL HOUR - UPGRADED PREMIUM LIQUOR

THREE HOUR HOSTED BAR - UPGRADED PREMIUM LIQUOR

PALISADES PROFESSIONAL STAFF

SETUP & RECOVERY



GROOMS GOLF PACKAGES

GROOM PLAYS COMPLEMENTARY

GROOM'S GUESTS PLAY \$25 PER PERSON

ALL PRICES ARE PER PERSON PLUS TAX & GRATUITY

(UP TO 7 GUESTS)

ADDITIONAL GUESTS \$65 PER PERSON

ALL PRICES ARE PER PERSON PLUS TAX & GRATUITY

16 MAX GOLFERS PER WEDDING PARTY

A wooden platter filled with various appetizers, including salmon, cornbread, and vegetables, is held by a person in a white chef's coat. The background is blurred, showing a green plant and a white tablecloth.

Menu Selections



HAND CRAFTED CLASSIC PLATES

Classic Package pricing is per person as a buffet style dinner and two passed non-premium appetizers during reception hour. This buffet is served with one (1) salad, one (1) protein, and two (2) sides from the following selections.

Classic Menu Options

Pan Seared Chicken Breast

sauce/style (select one)
Roasted Chicken Jus
Whole Grain Mustard Jus
Roasted Garlic Cream

Grilled Bone-In Pork Chop

paired with (select one)
Fennel & Juniper Crusting
Honey-Mustard Cream
Mixed Mushroom Marsala
Apple Cider Cream

Roasted Salmon

paired with (select one)
Lemon-Saffron Beurre-Blanc
Pecan & Browned Butter
Dill & Lemon Cream

SIDES

Yukon Gold Mashed Potatoes

style (select one)
Classic Style
Sour Cream

Multi-Grain Rice Pilaf

Classic Polenta

Roasted Broccolini

Corn & Edamame Succotash

Roasted Seasonal Vegetables



HAND CRAFTED ELEGANT PLATES

Elegant Package pricing is per person, which includes a plated meal dinner and two passed appetizers during the reception hour (one may be premium). Plated meals are served with starter salad, with option between two (2) proteins and two sides from the following selections.

Elegant Menu Options

Pan Seared Chicken Breast

sauce/style (select one)

Roasted Chicken Jus

Whole Grain Mustard Jus

Roasted Garlic Cream Mixed

Mushroom Marsala

"Bruschetta" Style w/ Aged Balsamic

Braised Beef Short-Rib

served with (select one)

Mashed Potatoes

Creamy Polenta

Roasted Salmon

sauce/style (select one)

Lemon-Saffron Beurre-Blanc

Pecan & Browned Butter

Dill & Lemon Cream

Orange-Almond Beurre Blanc

Miso Butter

Pork Osso Bucco w/ Braising Jus

served with (select one)

Mashed Potatoes

Creamy Polenta

Grilled Bone-In Pork Chop

sauce/style (select one)

Fennel & Juniper Crusting

Honey-Mustard Cream

Mixed Mushroom Marsala

Apple Cider Cream

Angus Beef (CAB) Bistro Steak

sauce/style (select one)

Demi-Glace

Brandy Peppercorn Cream

Argentinian Chimichurri

SIDES

Yukon Gold Mashed Potatoes

style (select one)

Classic Style

Sour Cream

Roasted Garlic

Truffle Roasted Fingerling Potatoes

Multi-grain Rice Pilaf

Barley & Quinoa Risotto

Roasted Broccolini

Corn & Edamame Succotash

Roasted Seasonal Vegetables

Roasted Asparagus

Polenta

style (select one)

Classic Creamy

Parmesan

Price and menu items subject to change based upon availability and market conditions – All pricing subject to a 22% Service Charge and NC Sales Tax



HAND CRAFTED TIMELESS PLATES

Timeless Package pricing is per person which includes a plated meal and three premium passed appetizers during reception hour.

Plated meals are served with a starter salad and duet style plate with two (2) proteins and three (3) sides from the following.

Timeless Menu Options

Pan Seared Chicken Breast

sauce/style (select one)

Roasted Chicken Jus
Whole Grain Mustard Jus
Roasted Garlic Cream
Mixed Mushroom Marsala
"Bruschetta" Style w/ Aged Balsamic
Saltimbocca Style w/ Marsala Cream

Roasted Salmon

sauce/style (select one)

Lemon-Saffron Beurre-Blanc
Pecan & Browned Butter
Dill & Lemon Cream
Orange-Almond Beurre Blanc
Miso Butter

Oven Roasted Barramundi

sauce/style (select one)

Pistachio Crusted w/ Lemon Saffron Cream
Prosciutto Wrapped w/ White Wine Cream

Grilled Bone-In Pork Chop

sauce/style (select one)

Fennel & Juniper Crusting
Honey-Mustard Cream
Mixed Mushroom Marsala
Apple Cider Cream

Grilled Bone-In Pork Chop

sauce/style (select one)

Fennel & Juniper Crusting
Honey-Mustard Cream
Mixed Mushroom Marsala
Apple Cider Cream

Certified Angus Beef Hangar Steaks

sauce/style (select one)

Demi-Glace
Brandy Peppercorn Cream
Argentinian Chimichurri

CAB Filet Mignon

\$3 upcharge per person

sauce/style (select one)

Demi-Glace
Brandy Peppercorn Cream
Mixed Mushroom Marsala

Pork Osso Bucco w/ Braising Jus

not available as duet plate

served with (select one)

Mashed Potatoes
Creamy Polenta

Braised Beef Short Rib w/ Guinness Pan Jus

not available as duet plate

served with (select one)

Mashed Potatoes
Creamy Polenta

SIDES

Yukon Gold Mashed Potatoes

style (select one)

Classic Style
Roasted Garlic
Truffled
Sour Cream

Truffle Roasted Fingerling Potatoes

Multi-Grain Rice Pilaf

Potato Pressé

Barley & Quinoa Risotto

Roasted Broccolini

Corn & Edamame Succotash

Roasted Seasonal Vegetables

Duck Fat Roasted Heirloom Carrots

Carrot Wrapped Haricot Vert

Roasted Asparagus

Polenta

style (select one)

Classic Creamy
Parmesan
Porcini Mushroom



HAND CRAFTED HORS d'OEUUVRES

COLD HORS d'OEUUVRES

PIMENTO CHEESE TARTLET (V)

pimento cheese | drop pepper

SMOKED SALMON CUCUMBER MEDALLIONS (GF)

smoked salmon mousse | cucumber chip | crème fraîche

CURRIED or TRADITIONAL CHICKEN SALAD TARTLET

BEEF TENDERLOIN CROSTINI

rare beef tenderloin | horseradish cream | onion jam

TOMATO BRUSCHETTA (V)

tomato | basil | garlic | parmesan | aged balsamic | olive oil crostini

ANTIPASTI SKEWER (GF)

mozzarella ciliegine | tomato | salami | olive | drop pepper | aged balsamic

PISTACHIO & GOAT CHEESE LOLIPOP (GF) (V)

grape | goat cheese | crushed pistachio

OLIVE TAPENADE CROSTINI (V)

kalamata olive | Castelvetrano olive | roasted red pepper | goat cheese

SHRIMP SALAD TARTLET

bay shrimp | dill

PETIT BLT (P)

candied bacon | pimento cheese | marinated tomato | greens multi grain croissant

TUNA POKE (GF)

Ahi tuna | citrus-soy poke sauce | edamame | carrot | sesame seed

HUMMUS BITES (V)

roasted garlic hummus | phyllo cup

WATERMELON w/ FETA & MINT (GF) (V)

watermelon cube | feta | mint syrup | fresh mint leaf

CAVIAR & CRÈME FRAICHE TARTLET (P)

caviar | dill

BEEF TARTARE (P)

beef tenderloin | crispy capers | red onion | Worcestershire sauce

FINGERLING CRAB SALAD (P) (GF)

crab | dill | fingerling potato

WAGYU CARPACCIO CRISP (P)

wagyu beef | crispy capers | parmesan | crisp | truffle oil

DEVEILED EGG (GF)

local farm egg | old bay dust | dill

PETIT BLT (P)

candied bacon | pimento cheese | marinated tomato | greens multi grain croissant

(P): Premium, add \$2/pp | (V): Vegetarian | (GF): Gluten Friendly

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HAND CRAFTED HORS d'OEUVRES cont.

HOT HORS d'OEUVRES

COCONUT SHRIMP

jumbo shrimp | coconut-panko crust | sweet Thai chili sauce

PARMESAN SOUFFLE POTATOES (V) (GF)

heirloom petit potato | parmesan | parsley

POTATO CROQUETTE

smoked bacon | Manchego cheese | chipotle aioli

MIXED MUSHROOM DUXELLES (V)

mixed mushroom medley

VEGETARIAN SPRING ROLL (V)

sweet Thai chili sauce

DUCK CONFIT SPRING ROLL

Amarena cherry

FRIED MAC & CHEESE (V)

panko crust | bbq sauce

SOUTH AFRICAN LAMB QUICHE "BOBOTI" (GF)

charred tomato salsa

LAMB MEATBALLS

blackberry demi glace

BELUGA LENTIL & TAMARIND TARTLET (V)

mixed vegetables | tamarind sauce

MINI SHRIMP PAELLA SPOON (GF)

bay shrimp | seafood saffron rice

CAPONATA TARTLET (V)

seasonal vegetables | agrodolce

BACON WRAPPED SHRIMP (P)

smoked bacon | bbq sauce

BACON WRAPPED SEA SCALLOP (P)

smoked bacon | bbq sauce

MINI CRAB CAKE (P)

Cajun remoulade

50/50 SLIDER (P)

beef & applewood bacon blend | cheddar cheese | burger sauce

(P): Premium, add \$2/pp | (V): Vegetarian | (GF): Gluten Friendly

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WEDDING BEVERAGE LIST

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling

IMPORTED BEER

Corona Extra, Corona Light, Heineken, Heineken Light,
White Claw Seltzer (various flavors)

CRAFT BEER

Guinness, Hazy IPA, Kona Big Wave, Pernicious Wicked Weed, Sweetwater 420

HOUSE WINE

Silver Gate Cabernet, Silver Gate Chardonnay, Carra Prosecco Superiore

PREMIUM WINE

(Varies by Season)

HOUSE LIQUOR

Tito's, New Amsterdam, Captain Morgan, Cruzan, Bacardi, Seagram's Gin, Malibu,
Lunazul Blanco Tequila, Jack Daniels, Jim Beam, Seagram's 7, Bulleit Bourbon

PREMIUM LIQUOR (\$12/\$16)

Tito's, New Amsterdam, Kettle One, Grey Goose, Hendricks, Tanqueray, Seagram's Gin,
Captain Morgan, Bacardi, Myers Dark Rum, Malibu, Lunazul Blanco Tequila, Patron Silver,
Crown Royal, Jack Daniels, Jim Beam, Woodford Reserve, Basil Hayden's, Bulleit Bourbon,
Elijah Craig, Jameson, Jefferson's Bourbon, Dewar's White Label, Johnny Walker Black,
Knob Creek, Makers Mark, Baileys, Kaluha

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THE PALISADES COUNTRY CLUB

EVENTS DEPARTMENT | (980)-297-7428





Vendor Meals

Vendor meals available for pre-selection up to 14 days before event.

Vendor Menu Options

Palisades Burger

served with fries

CAB 8 oz burger, lettuce, tomato, onion, burger sauce, cheddar cheese, brioche bun

Grilled Chicken Sandwich

served with fries

Grilled chicken, lettuce, onion, tomato, brioche bun

Chicken Tenders

served with fries

Harvest Salad

Optional Add Chicken

Mixed greens, toasted farro, roasted butternut squash, roasted cauliflower, sunflower seeds, citrus vinaigrette

Caesar Salad

Optional Add Chicken

Romaine, parmesan, croutons, grape tomato, parmesan crisp, caesar dressing