



THE CLUB AT LONGVIEW

Wedding Guide



Contact our Director of Catering Sales and Events
704-368-3111
catering @theclubatlongview.com

WELCOME TO THE CLUB AT LONGVIEW

Happily ever after begins with your wedding at Longview, our turn-key venue located in scenic Waxhaw, North Carolina. The Club at Longview offers unique wedding packages, gorgeous photo opportunities and exclusive rental of our private Clubhouse. This architectural gem has gorgeous indoor and outdoor spaces to help you create a wedding as beautiful and unique as you are.

Be sure to visit our Instagram [@theclubatlongview_weddings](#) for more photos of our venue!

The inviting ambiance of our clubhouse and event facilities, along with an exceptional backdrop of a Jack Nicklaus Signature Course crafts an impressive display for your day. We pride ourselves on customizing your event. Nothing is more important to our professional staff than exceeding your expectations. You will receive personalized planning assistance and guidance to ensure your event reflects your own unique personality and style. Enjoy extraordinary service and dance the night away after indulging in a meal presented by our expert culinary staff.

Book your event today!



Facility Rentals

THE GRAHAM BALLROOM

Upon first entering, your eye catches the vaulted ceiling, chandeliers and understated elegance. This is the perfect space to celebrate your love with family and friends. This room can also be used along side the Wine Room, Garden Room and Patio.

THE WINE ROOM

Guests will love the intimacy this room so graciously offers, as they celebrate with you. Consider using the Wine Room for additional seating, as your bar, your buffet, or for dessert displays. The possibilities are endless.

THE GARDEN ROOM

The Garden Room, features a stunning turret fit for royalty. Located adjacent to the Graham Ballroom, this space boasts its own fireplace ideal for a small intimate ceremony.

THE LONGVIEW BAR

Guests will love sipping cocktails in our distinguished bar. Perfect for hosting cocktail hour, as our staff spoils your guests with delicious butler passed hors d'oeuvres.

THE BOARDROOM

The Boardroom is a relaxing location perfect for preparing for your big day. Enjoy the picturesque views from the balcony while sipping on a glass of champagne. Consider hosting your bridal shower or rehearsal dinner in this beautiful space (only available until 4 pm on your wedding day)

****PLEASE NOTE:** All room rentals do require a food and beverage minimum based on time of year and date of event



Inclusions

Weddings at The Club at Longview include the following:

- Mahogany Chiavari chairs with white cushion
- 12' x 18' wooden dance floor
- Cocktail and banquet tables
- White, ivory, or black lap length linens and napkins
- Complimentary Tasting for 4
- Bridal Suite and Groom's Lounge included with all onsite ceremonies
- Onsite Banquet Manager
- Cake Cutting Services

***UPGRADES**

Upgrades are available at an additional cost plus tax, and 22% service charge



Additions

DECOR PACKAGE

\$250

Includes:

Mercury Votive Candles
Glass Cylinder Vases with Floating
Candles
Table Mirror Tiles

CEREMONY ARCHES

\$150

EXTENDED ROOM RENTAL

\$500 Per Hour

GOLD CHARGERS

\$2 PER PLATE

GOLD FRAMED

TABLE NUMBERS

\$30

UPLIGHTING

6 lighting fixtures
with a variety of colors to choose from

\$200

GOLD OR

ACRYLIC CAKE

STAND

\$30



Wedding Packages

Sapphire

ARTISAN CHEESE BOARD OR
FRESH FRUIT DISPLAY

CHOICE OF SALAD
DINNER BUFFET

4 HOUR OPEN SAPPHIRE BAR
(ADDITIONAL HOURS AVAILABLE)

STARTING AT
\$125++ PER PERSON

Ruby

2 STATIONED HORS D'OEUVRES
3 BUTLER PASSED HORS D'OEUVRES

CHOICE OF SALAD
PLATED DINNER (3 SELECTIONS)

1 LATE NIGHT BITE

4 HOUR OPEN RUBY BAR
(ADDITIONAL HOURS AVAILABLE)

STARTING AT
\$150++ PER PERSON

Diamond

2 STATIONED HORS D'OEUVRES
4 BUTLER PASSED HORS D'OEUVRES
(1 INCLUDED ENHANCEMENTS)

CHOICE OF SALAD
DUET PLATE

1 LATE NIGHT BITE
1 SWEET TREAT

CHAMPAGNE TOAST

4 HOUR OPEN DIAMOND BAR
(ADDITIONAL HOURS AVAILABLE)
BRIDE AND GROOM COCKTAILS

STARTING AT
\$175++ PER PERSON



All food and beverage items are subject to applicable taxes and a 22% service charge

Cocktail Hour



WARM HORS D'OEUVRES

Spinach & Ricotta Cheese Arancini with Pepper Relish
Vegetable Spring Rolls with Sweet Chili Sauce
Beef Empanada with Salsa Verde
Chicken Potstickers with Ginger-Soy
Brie and Raspberry En Croute
Sausage Stuffed Mushrooms
Spanakopita

COLD HORS D'OEUVRES

Beef Carpaccio on Crostini's
Smoked Salmon Crepes
Shrimp and Cucumber Canapes
Caprese Skewers
Prosciutto and Melon with Balsamic Glaze
Assorted Bruschetta

STATIONARY DISPLAYS

Crudité with Hummus and Romesco
Charcuterie Display
Spinach and Artichoke Dip Display
Artisan Cheese Board
Seasonal Fruit Display

ENHANCEMENTS

(\$3 PER PERSON UPCHARGE)
Bacon-Wrapped Scallops
Lamb Lollipops with Tzatziki
Coconut Shrimp
Mini Beef Wellington
Chicken and Waffle Skewers
Tuna Tartare w/ Wonton Crisps

All food and beverage items are subject to applicable
taxes and a 22% service charge



Elegant Plated Dinner



SALAD SELECTIONS

House Salad with White Balsamic Dressing
Classic Caesar Salad

ENTREE SELECTIONS

Charleston Style Shrimp and Grits
Cheerwine Braised Boneless Short Ribs
Baked Cod with Olive Tapenade
Fennel and Garlic Pork Chop
Joyce Farm Chicken Breast with Pan Sauce
Seared Salmon with Beurre Blanc Sauce
Filet with Red Wine Demi Glaze
Vegetarian Option Available Upon Request
(*Duet Options*)

STARCHES

Roasted Garlic Mashed Potatoes
Vegetarian Risotto
Roasted Fingerling Potatoes
Rice Pilaf

VEGETABLES

Honey Glazed Carrots
Seasonal Vegetable Medley
Grilled Asparagus
Green Beans Almondine



All food and beverage items are subject to applicable taxes and a 22% service charge

Dinner Buffet

SALAD SELECTIONS

House Salad with White Balsamic Dressing
Classic Caesar Salad

ENTREE SELECTIONS

Charleston Style Shrimp and Grits
Cheerwine Braised Boneless Short Ribs
Baked Cod with Olive Tapenade
Fennel and Garlic Pork Chop with Apple Cider Jus
Joyce Farm Chicken Breast with Pan Sauce
Seared Salmon with Beurre Blanc Sauce
Flank Steak with Chimichurri
Vegetarian Option Available Upon Request



STARCHES

Roasted Garlic Mashed Potatoes
Vegetarian Risotto
Roasted Fingerling Potatoes
Rice Pilaf

VEGETABLES

Honey Glazed Carrots
Seasonal Vegetable
Medley Grilled Asparagus
Green Beans Almondine

Buffet Enhancements

To elevate your experience these stations are available for an additional charge.

ACTION STATIONS

TUSCAN PASTA

Choose Two Sauces:

Alfredo, Pomodoro, Olive Oil

Choose Two Pastas:

Penne, Fettucine, Cavatappi

Includes:

Grilled Chicken, Meatballs & Shrimp

LOW COUNTRY

SHRIMP AND GRITS

Local Shrimp Cooked to Order

Onions & Peppers

Local Grits

Tasso Cream Sauce

STIR FRY

Chicken & Beef

Lo Mein Noodles and Fried Rice

(Scallions, Mushrooms, Onions, Celery,
Scrambled Egg, Cilantro & Ginger Soy)



CARVING STATIONS

Prime Rib

Au Jus, Horseradish Cream & Yeast Rolls

Salmon

Dill Crème Fraiche

Pepper Crusted Beef Tenderloin

Red Wine Demi Glaze

Sesame Seared Tuna Loin

Sweet Chili Teriyaki Glaze, Fresh Wasabi & Soy Sauce

**Please Note: Station Attendants Required

Late Night Bites & Desserts

Available for an additional charge.

SAVORY BITES

Truffle Fries

Cheeseburger or Chicken Parmesan Sliders

Pretzel Bites with Beer Cheese and Mustard

Cheese or Pepperoni Pizza



SWEET TREATS

Beignets

Mini Cheesecakes

Cookies and Brownies

Assorted Dessert Bars

All food and beverage items are subject to applicable taxes and a 22% service charge

Beverage Packages

Each package includes a 4 hour open bar. Additional hours available.

Sapphire

(Includes Soft Bar Options)

Seagram's Vodka
Seagram's Gin
Bacardi
Margaritaville
Evan Williams
Seagram's 7
J & B

Ruby

(Includes Soft Bar Options)

Tito's
Tanqueray
Mount Gay
Jose Cuervo
Jim Beam
Jack Daniel's
Dewar's

Diamond

(Includes Soft Bar Options)

Grey Goose
Bombay Sapphire
Mount Gay
1800 Tequila
Maker's Mark
Crown Royal
Johnny Walker Black

Soft Bar

Domestic Beer (Choice of 2): Bud Light, Miller Lite, Coors Light, Michelob Ultra
Import Beer (Choice of 2): Heineken, Corona Light, Amstel Light, Craft on Request
Wine (Choice of 4): Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Merlot, Champagne
(Wine Upgrades Available)
Each Additional \$10 Per Person

Mimosa station, champagne toast, and specialty cocktails available for an additional charge.



The Club at Longview reserves the right to substitute any brand listed in the above packages for a comparable brand.

Specialty Cocktails

\$2 per person

Gin and Tonic

Cape Codder

Vodka/Cranberry

High Ball

Whiskey/Ginger

Cuba Libre

Rum/Coke

Gin Rickey

Gin/Lime Juice/Soda

Vodka Gimlet

Vodka/Lime Juice/Simple Syrup

Screwdriver

Vodka/OJ

Greyhound

Vodka/Grapefruit

Paloma

Tequila/Grapefruit

Mimosa

Champagne/OJ

Summer Collins

Gin/Lemonade

Texas Lemonade

Vodka/Lemonade

Seabreeze

Vodka/Grapefruit/Cranberry
Juice

Whiskey Sour

Whiskey/Sour mix

Tequila Sunrise

Tequila/OJ/Grenadine

\$5 per person

Old Fashioned

Whiskey/Bitters/Water

Manhattan

Whiskey/Vermouth/Bitters

Mojito

Rum/Lime Juice/Mint/Soda

Negroni

Campari/Gin/Vermouth

Mint Julep

Whisky/Sugar/Mint

Moscow Mule

Vodka/Lime Juice/Ginger Beer

French 75

Gin/Lemon Juice/Simple Syrup/
Champagne

Margarita

Lime Juice/Tequila/Triple Sec

Cosmopolitan

Vodka/Cranberry Juice/Lim Juice

Aperol Spritz

Aperol/Prosecco/Soda



Contact Us Today

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