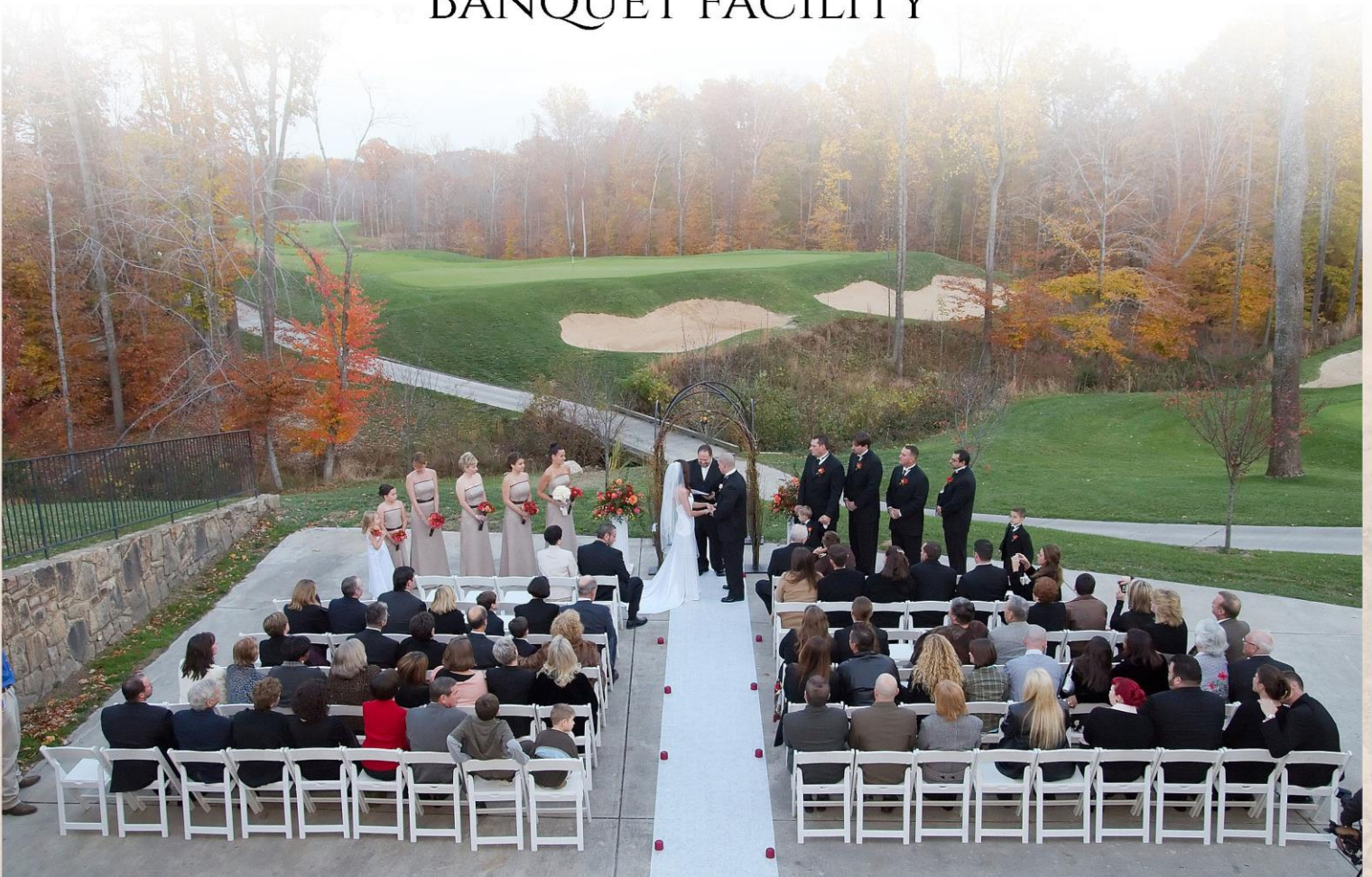




WEDDINGS & BANQUET FACILITY



Old Hickory Golf Club

BOASTING RUSTIC TURN-OF-THE-CENTURY
STYLE DECOR WITH ELEGANCE



Congratulations on your new journey together.

Whether you are planning a grand wedding or an intimate party, Old Hickory offers the perfect mix of elegance, experience and creativity. Our service and staff will exceed your expectations. From your first visit and tour, you will learn that it is our staff who makes Old Hickory the perfect place for your event. The creativity of our chef is rivaled only by his experience in preparing and executing the perfect menu for your important day. A food and beverage manager and an event coordinator will be available from beginning to end, and our staff will impress you and your guests with unparalleled service throughout your event.

Our turn of the century style clubhouse at Old Hickory Golf Club features a ballroom and dining room with a veranda that overlooks our meticulously manicured course. The rustic clubhouse with its fantastic views can accommodate up to 240 people for weddings, private celebrations, and parties. Flexible event space affords the luxury of seating the room in many different ways according to the unique needs of your event.

With expert Old Hickory assistance, create an occasion where every detail embodies your uniqueness. Coordinating every element of your wedding will be effortless so you can relax and enjoy your special day.

Sincerely,

Old Hickory Golf Club
Wedding Specialists



boasting turn-of-the century style decor

RUSTIC 3,600 SQUARE FOOT BALLROOM
LARGE BALCONY OVERLOOKING PICTURESQUE 18TH HOLE
HANDSOME, VICTORIAN WALNUT-TRIMMED BAR
FOUR CEREMONY LOCATIONS
EXQUISITE PHOTO LOCATIONS
AMPLE, ON-SITE PARKING ACCOMMODATIONS
PRIVATE BRIDE AND BRIDAL PARTY CHANGING AREA
GROOMSMEN CHANGING AREA
SEATING ACCOMMODATIONS UP TO 240 GUESTS W. THE DANCE FLOOR



FOUR ON-SITE CEREMONY LOCATIONS

WHITE FOLDING CHAIRS
CHOICE OF ARCH AND PILLARS
CEREMONY COORDINATION
\$750

CLUBHOUSE FACILITY FEE

FACILITY FEES APPLY ONLY FOR SATURDAY EVENING EVENTS

UNDER 75 GUESTS
\$1,500

UNDER 125 GUESTS
\$1,000

OVER 126 GUESTS
NO CHARGE

PACKAGES INCLUDE

DAY-OF WEDDING COORDINATOR

TABLES
CHINAWARE
BANQUET SERVERS
COFFEE STATION

MAHOGANY CHIVARI CHAIRS
FLOOR LENGTH LINENS/NAPKINS
CHAMPAGNE TOAST
CAKE CUTTING SERVICE

SILVERWARE
GLASSWARE
MIRROR TILES
VOTIVE CANDLES

DEPOSIT REQUIRED TO RESERVE THE VENUE (\$3,000). SECOND PAYMENT DUE 120 DAYS PRIOR TO THE EVENT (50% OF ESTIMATED BALANCE). FINAL PAYMENT DUE 14 DAYS PRIOR TO WEDDING. MAXIMUM RECEPTION RENTAL IS 5 HOURS AND \$350 FOR EACH ADDITIONAL HOUR. (EXTENDED BAR SERVICE WILL BE ADDITIONAL)



HEAVY HOR DOURVES

5 HOUR RECEPTION BLOCK

DISPLAYS (CHOOSE 3)

IMPORTED & DOMESTIC CHEESE BOARD – SEASONAL FRUIT, FRESH BERRIES

BAKED CRAB & ARTICHOKE DIP – GRILLED PITA

CHARCUTERIE – DRY-CURED MEATS, COUNTRY PATE, CHEESES,
HOMEMADE JAMS, GHERKINS, BAGUETTE

MEZZE – MARINATED VEGETABLES, GREEK OLIVES, TZATZIKI,
BABA GHANOUSH, HUMMUS, PESTOS, PITA

MAC & CHEESE BAR – SPRING PEAS, MUSHROOMS, PORK BELLY,
PARMESAN, BROCCOLI, CHIVES

PASSED (CHOOSE 4)

BAKED MARYLAND LUMP CRAB TARTLETS, RED PEPPER AIOLI

ASIAN-SPICED PORK MEATBALLS, PEPPER JELLY DEMI-GLAZE

CRISPY-FRIED COCONUT-TEMPURA SHRIMP, CHIPOTLE-APRICOT SAUCE

SKEWERED CHICKEN SATAY, SPICY SESAME-PEANUT SAUCE

PAN-SEARED SEA SCALLOPS WRAPPED WITH APPLEWOOD BACON

PORK BELLY SLIDERS – BUTTERMILK BISCUIT, CHERRY JAM, MICRO GREENS

BAKED SWEET ONION, APPLE & BRIE TARTS

GRILLED NEW ZEALAND LAMB CHOPS, APPLE & GARLIC MARINATED

CAPRESE CROSTINI – FRESH MOZZARELLA, TOMATO-BASIL BRUSCHETTA,
EXTRA VIRGIN OLIVE OIL

N/A OPEN BAR: \$105 PER GUEST

LIGHT OPEN BAR: \$115 PER GUEST

PREMIUM OPEN BAR: \$125 PER GUEST

PRICING IS PER GUEST & IS INCLUSIVE OF SELECTED FOOD & BEVERAGE PACKAGE, SALES
TAX, SERVICE CHARGE & FACILITY FEE.



BUFFET SELECTION

WEDDINGS & SPECIAL EVENTS

APPETIZERS (CHOOSE 3)

CHOOSE ANY THREE APPETIZERS FROM THE HEAVY HOR DOURVES MENU

SALADS (CHOOSE 2)

INCLUDES BOTH W. SLICED ARTISAN BREADS, ROLLS & BUTTER BALLS

MIXED GREENS – CHERRY TOMATOES,
CUCUMBERS, SHREDDED CARROTS, RED ONION

CAESAR – ROMAINE, PARMESAN REGGIANO,
SOURDOUGH CROUTONS

CRISP ROMAINE - DICED APPLES, CANDIED
PECANS, SUNDRIED CRANBERRIES, BLEU CHEESE

BABY SPINACH – MANDARINS, STRAWBERRIES,
GOAT CHEESE, TOASTED ALMONDS, RED ONION

ACCOMPANIMENTS (CHOOSE 2)

BUTTERED GREEN BEANS ALMANDINE

GRILLED SQUASH & ZUCCHINI

ROASTED BABY CARROTS

THREE-CHEESE TORTELLINI, BASIL PESTO SAUCE

ROSEMARY-ROASTED REDSKIN POTATOES

SAFFRON RICE

GARLIC WHIPPED POTATOES

PENNE PASTA, TOMATO-BASIL SAUCE

ENTREES (CHOOSE 3)

HERB-ENCRUSTED CHICKEN BREAST,
MARSALA-MUSHROOM SAUCE

GRILLED ANGUS FLANK STEAK,
WILD MUSHROOM DEMI-GLACE

BROILED ATLANTIC SALMON,
BABY SPINACH, LEMON BUERRE BLANC

ROAST PORK TENDERLOIN, PORT
WINE-CHERRY DEMI-GLACE

SIMPLE ROAST CHICKEN, LEMON,
BROWN BUTTER, FINE HERBS

ROAST PRIME RIB OF BEEF AU JUS

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PLATED SELECTION

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GOAT CHEESE, TOASTED ALMONDS, RED ONION

ENTREES (CHOOSE 2)

WITH GARLIC WHIPPED POTATOES & FRESH ASPARAGUS

GRILLED FILET MIGNON, VEAL DEMI-
GLACE, TARRAGON COMPOUND BUTTER

GRILLED NEW ZEALAND RACK OF LAMB,
PORT WINE-CHERRY DEMI-GLACE

PAN-SEARED, HERB-ENCRUSTED AIRLINE
CHICKEN BREAST, SAUCE VELOUTE

SWEET ONION-ENCRUSTED
ATLANTIC SALMON, MADEIRA WINE SAUCE

BROILED TWIN LUMP MARYLAND CRABCAKES,
LEMON BUERRE BLANC

DUAL PLATE: GRILLED PETITE FILET MIGNON AND BROILED LUMP
CRABCAKE, FRESH TARRAGON BÉARNAISE, LEMON BUERRE BLANC.
BROILED COLD WATER LOBSTER TAIL – ADD \$8

N/A OPEN BAR: \$125 PER GUEST
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WEDDINGS & --- BANQUET FACILITY

SHARE YOUR WEDDING VISIONS
WITH OUR EXPERIENCED SPECIALISTS

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