

REUNION

Wedding Package

REUNION GOLF & COUNTRY CLUB
IS HONORED TO BE A PART
OF YOUR LOVE STORY





Silver...\$60.00

three stations plus two dips of your choice

Gold...\$72.00

*three stations, two dips of your choice plus
selection of three hors d'oeuvres (3 per person)*

Platinum...\$90.00

*three stations, two dips of your choice,
selection of three hors d'oeuvres (5 per person)
plus, one choice of premier hors d'oeuvres*

fifty guests minimum for above pricing/\$120.00 attendant fee per station

pricing is plus 20% service charge & 7% sales tax

REUNION

please select three stations

pasta station | attendant

Penne and Bowtie Pasta, Grilled Chicken, Shrimp, Italian Sausage, Mushrooms, Roasted Red Peppers, Arugula Pesto, Crushed Red Pepper Flakes, Basil Marinara and Three-Cheese Alfredo

carving station (choose one meat | attendant

Slow Roasted Prime Sirloin w/ Au Jus and Horseradish Sauce

Vanilla Brined Bone-In Pork Loin

Fried Marinated Turkey Breast w/ Creole Mustard Cranberry Relish

la taqueria

Chipotle Carne Asada, Spicy Rubbed Grilled Shrimp, Adobo Chicken, Flour and Corn Tortillas, Cabbage Slaw, Mexican Street Corn Salad,

Limes, Salsa Verde, Charred Tomato Salsa & Cotija Cheese

pizza bar

Cheese, Pepperoni, Margherita and Italian Sausage Pizza w/ Bread Sticks, Crushed Red Pepper and Parmesan Cheese

- *Enhancement: BBQ Chicken Pizza, Supreme Pizza, Hawaiian Pizza, Cheese Bread w/ Marinara | \$3.00 Per Person*

slider station

Burger, Pulled Pork, and Fried Green Tomatoes, BLT Sliders, Lettuce, Tomato, B&B Pickles, BBQ Sauce, Red Onion Marmalade, Apple Smoked Bacon, Ketchup, Mayonnaise, Mustards, Cheese and Hawaiian Buns

- *Enhancements: Braised Short Ribs, Pulled Chicken, Ruben Sliders and Shaved Prime Rib | \$4.00 Per Person*

shrimp & grits

Gulf Shrimp, Tasso Cream Sauce, Onions, Peppers, Grit Girl Stone Ground Grits, Sliced French Bread

mashed potato bar

Mashed Idaho Potatoes, Whipped Butter, Sour Cream, Crispy Bacon, Sliced Green Onions, Shredded Cheese, Sliced Jalapenos, and Steamed Broccoli

- *Enhancements: Pulled Pork, Curried Chicken, Fried / Grilled Chicken, Wild Mushroom Ragout, Roasted Caponata | \$5.50 Per Person*

Tuscan risotto

Crawfish, Asparagus, Mushrooms, Shallots, Chicken, Artichokes, Plum Tomatoes, Roasted Garlic, Spinach, and Riggonizini

REUNION

select two dips

~Spinach Queso w/Corn Tortillas

~ Artichoke Dip w/Toasted French Bread

~ Roasted Red Pepper Hummus w/Toasted Pita

~~Baked~~ Goat Cheese Fondue Dip w/Toasted French Bread

~ Buffalo Chicken Dip w/Toasted French Bread

~ Whipped Feta w/Local Honey and Cracked Pepper w/Crostini

package enhancements:

seafood bar

Cocktail Shrimp, Oysters on the Half Shell, Marinated Crab Claws, Tuna Tartar, Marinated Mussels and Clams, Crackers, Cocktail Sauce, Remoulade, Lemon Wedges, and Assorted Hot Sauces...
\$16.00 per person

Asian ramen station

Ramen Noodles, Shrimp, Chicken, Steak, Tofu, Vegetables, Assorted Ramen Broths, Boiled Egg, Mushrooms, Cilantro, Mung Bean Sprouts, Tuna Tataki, Miso Marinated Calamari...
\$10.00 per person

biscuit bar

Buttermilk Biscuits, Sweet Potato Biscuits, Cheddar and Chive Biscuits, Fried Chicken Breast, Country Ham, Apple Smoked Bacon, Sawmill Gravy, Assorted Whipped Butters, Jams...
\$8.00 per person

REUNION

select three displayed hors d'oeuvres

~ Fried Green Tomatoes w/Goat Cheese & Pepper Jelly

~ Mac n' Cheese Bites

~ Thai Chicken Satay w/Peanut Sauce

~ Mini Sweet Potato Biscuits w/Pulled Pork, BBQ Sauce and B&B Pickles

~ Vegetable Springrolls w/Sweet Chili Dipping Sauce

~ Braised Short Ribs, Manchego Panini

~ Beef and Gorgonzola Bites Wrapped in Bacon

~ Asparagus Rolled in Filo & Asiago

~ Fried Artichokes Stuffed w/ Goat Cheese

~ Sweet Potato Tater Tots w/Sage & Ricotta Cheese

~ Pear & Almond Brie Bites

~ Andouille Stuffed Mushrooms

~ Low Country Skewers w/Shrimp & Andouille Sausage

~ Coconut Shrimp w/Strawberry Adobo Sauce

~ Three Cheese Rice Grit Arancini

premier passed hors d'oeuvres

~ Mini Crab Cakes w/Chipotle Remoulade

~ Beef Tenderloin Crostini w/Horseradish Crema

~ Mini Beef Wellington

~ Duck & Apricot Brandy Phyllo Cups

REUNION



Impressive displays

Pricing based on fifty guests

seafood display | \$1,140

Fresh Gulf Coast Seafood Display of Tito's Oyster Shooters, Creole Boiled Shrimp, Ceviche of Grouper w / Pineapple & Seaweed, Poke Tuna w/Ginger, Garlic, Seaweed, Soy, Sriracha, & House Smoke Salmon with Poppy Seeds & Chive Cream

farmer's market display | \$720

Roasted Vegetable Display w/Balsamic & Fresh Herbs, Poached Vegetables, Roasted Red Pepper Dip & Buttermilk Ranch Dressing, Brie, Manchego, Herbed Goat Cheese, Aged Cheddar, Salami, Prosciutto, Sopressata, Cornichon, Spicy Pecans, Pickled Vegetables, and a Variety of Artisan Bread and Crackers

seasonal fruit display | \$600

Seasonal Fruits w/Local Yazoo Honey

All food and beverage subject to 20% service charge & 7% sales tax

REUNION

PLATED DINNER MENU

Includes a starter course, entrée, vegetable & Starch, house bread service, dessert, iced tea, lemonade, and coffee

pricing based on entrée selection

choice of one starter course

Cup of Chef's Soup of the Day

Cup of Seafood Gumbo | Shrimp, Oysters, Andouille & Rice

Caesar Salad | Romaine Lettuce, Parmesan, Shishito Pepper Crouton & House Caesar

Garden Greens | Local Greens, Herbs, Radishes, Cucumbers, Buttermilk Ranch & Lemon Basil Vinaigrette

choice of two entrees

Black Angus Beef Filet | \$59/\$82 per person

Choice of Sauce: Marchand de vin, Tarragon Sauce or Poivre Vert

Petite OR 8 oz Selection Available

14 oz. New York Strip | \$74 per person

Choice of Sauce: Marchand de vin, Tarragon Sauce or Poivre Vert

Plancha Lamb Chops | \$74 per person

Seared, Thyme, Kalamata Olives

Spinach Stuffed Chicken Breast | \$58 per person

Baked, Cream of Garlic

Bourbon Marinated Pork Tenderloin | \$52 per person

Red Onion Marmalade

Redfish | \$62 per person

Pepper Jelly Reduction

Land and Sea Entrées | Market Price

Petite Filet and Cold-Water Lobster Tail

8 oz. New York Strip and Gulf Jumbo Shrimp

Grilled Lamb Chops and Fresh Redfish

REUNION

PLATED DINNER MENU CONTINUED

choice of one vegetable

Farm Fresh Vegetables

Grilled Asparagus

Creamed Spinach

Haricots Verts with Lemon Zest and Toasted Shallot

choice of one starch

Potato au Gratin

Garlic Mash w/Leeks

Roasted Fingerling Potatoes

Wild Rice

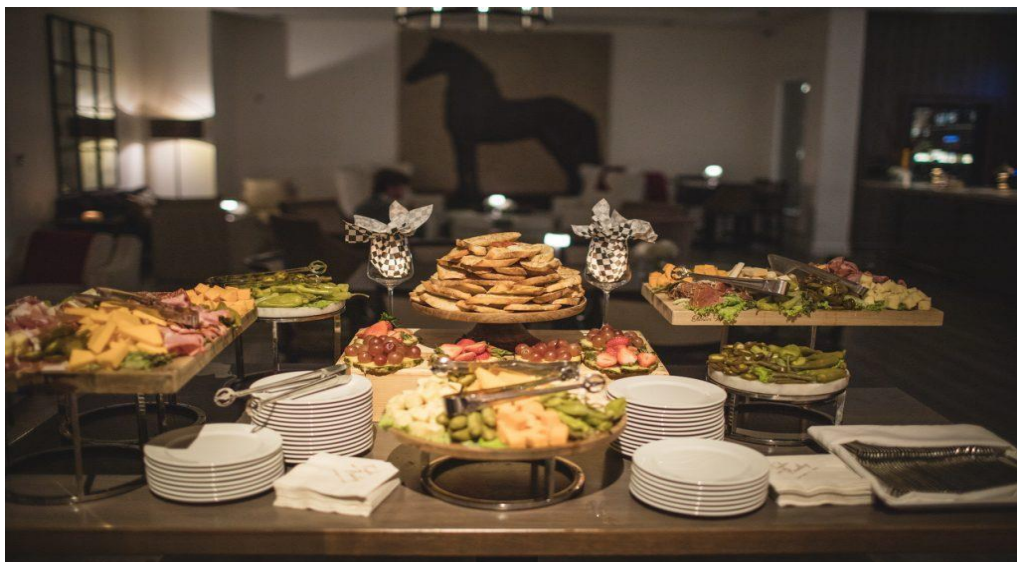
choice of one dessert

Crème Brûlée Raw Sugar Crust, Strawberries

New York Cheesecake Seasonal Fruit Compote

Chocolate Cake Milk Chocolate Drizzle

Key Lime Pie Chantilly Cream



REUNION

EVENT BEVERAGE SELECTIONS

HOSTED BAR PACKAGES

All Beverages are Purchased by the Host |
One Complimentary Bartender Included
Additional Bartender(s) Requested by Host are Subject to \$150 Fee Per Bartender
Price Per Person | Minimum of 25 People

Beer & Wine Bar

Reunion Featured Wine

Customized Choice of Domestic and Imported / Craft Beers,

Coca-Cola Soft Drinks, Water, Juices

Two Hour Bar | \$24

Three Hour Bar | \$26

Four Hour Bar | \$28

Each Additional Hour | \$7

Club Level Bar

All the Above Included in Beer & Wine Bar

Club Standard Brand Liquors

Two Hour Bar | \$27; Three Hour Bar | \$30; Four Hour Bar | \$33; Each Additional Hour \$8

Member Level Bar

All the Above Included in Beer & Wine Bar Premium

Brand Liquors

Two Hour Bar | \$30; Three Hour Bar | \$32; Four Hour Bar | \$36; Each Additional Hour \$9

Custom Cordial Bar

Choice of Four Cordials

Ask Your Event Coordinator for List of Cordials.

Non-Alcoholic Bar

Coca-Cola Soft Drinks, Orange Juice, Cranberry Juice, Iced Tea, Lemonade, Water, Sparkling Water \$6

*All Food and Beverage is subject to a 20% service charge and 7% sales tax.

REUNION

EVENT BEVERAGE SELECTIONS continued

CONSUMPTION STYLE HOSTED BARS

All Beverages are Purchased by the Host. One Complimentary Bartender Per 100 Guests
Included Additional Bartender(s) Requested by Host are Subject to \$150 Fee Per Bartender
Price Per Drink Poured*

Club Level Cocktails

Club Standard Brand Liquors

\$12

Member Level Cocktails

Premium Brand Liquors

\$15

Reunion Featured Wines

Includes Four Varietals

\$10

Domestic Beers

Choice of Two

\$6

Imported and Craft Beers

Choice of One

\$7

Additional prices may apply



All Food and Beverage is subject to a 20%
service charge and 7% sales tax.

REUNION

REUNION FEATURED WINES

Pinot Noir
Pinot Grigio
Cabernet Sauvignon
Chardonnay

CLUB LEVEL LIQUOR

New Amsterdam Gin
New Amsterdam Vodka
Cutty Sark Blended Scotch Whiskey
Jim Beam Kentucky Bourbon
Canadian Club Premium Extra Aged Blended
Canadian Whiskey
Cruzan Light Rum
Jose Cuervo Especial Blue Agave

MEMBER LEVEL LIQUOR

The Botanist
Tito's Vodka
Macallan 12 Year Double Cask Scotch
Whiskey
Woodford Reserve
Jack Daniel's Tennessee (Black)
Mount Gay Black Barrell Rum
Jose Cuervo Tradicional

DOMESTIC BEERS

Bud Light
Budweiser
Coors Light
Miller Lite
Yuengling
Michelob Ultra

IMPORTED BEERS

Corona
Corona Light
Blue Moon
Stella Artois
Heineken
*Craft Beer Selections Available**

*Additional charges may apply



REUNION

BRIDAL BREAKFAST OPTIONS

mini continental breakfast
\$15 Per Person

Seasonal Fresh Fruit and Berries
Assorted Muffins
Freshly Brewed Regular Coffee, Decaffeinated
Coffee, and Fresh Squeezed Orange Juice

bridal brunch
\$28 Per Person

Omelet Station
Choice of Biscuits or Toast
Choice of Bacon or Sausage
Roasted Potatoes Beignets & Berries
Freshly Brewed Regular Coffee, Decaffeinated
Coffee, and Fresh Squeezed Orange Juice



Bridal Showers

parties & showers buffet
\$38 Per Person

Assorted Seasonal Fruit, Yogurt Dipping Sauce,
Crudités Platter w/
Hummus & Buttermilk Ranch

Salads: Choice of Two
Spiral Pasta Salad
Creamy Country Potato Salad
Farmer's Market Green Salad w/ Dressings
Classic Caesar Salad with House Made Caesar

Tea Sandwiches: Choice of Three
Ham & Cheese on Sourdough
Roast Beef & Cheddar on Ciabatta
Turkey & Provolone on Sourdough
Tuna Salad on Brioche Roll

Dessert
Assortment of Freshly Baked Cookies &
Fudge Brownies

All Food and Beverage is subject to a 20% club charge and 7% sales tax

All Pricing Subject To Change