

Statesville Country Club

2023 WEDDING GUIDE





Our Venue

Statesville Country Club was founded in 1944 through a group of dedicated golfers in and around Iredell County. Originally a nine-hole private course and club, our first location was just off Salisbury Road near the south side of Downtown Statesville.

In the early 1960's, several members purchased the property that is now known as Shannon Acres. A small clubhouse was erected at the end of Deauville Road. The present clubhouse was designed in 1963 by architectural firm Adams & Pegram. P.S. West Construction Company completed the construction of the clubhouse, which was opened in 1964. Over the years, multiple renovations and upgrades have occurred to ensure that Statesville Country Club continues to offer the finest atmosphere, amenities and services available in the Piedmont region.

Statesville Country Club hosts an environment rich in tradition that spans generations of members and families. Our long history and sense of community shines with a premier golf course, a comfortable and well-appointed clubhouse, tennis complex, fitness center, aquatic center and a full schedule of social activities to round out recreational opportunities.

The clubhouse features casual gourmet dining & bar lounge, elegant ballroom, private meeting & dining rooms, two patio areas, and golf pro shop.

Statesville Country Club is a convenient drive from Charlotte, Lake Norman, Mooresville, Winston-Salem and other points within the Triad region. Come see for yourself why more and more people are calling Statesville Country Club home.

RESERVATIONS & CANCELLATIONS

To reserve a date and venue space at Statesville Country Club, we require a 50% deposit of the room rental fee or set up charges. All advanced deposits are non-refundable.

Event payment is due, in full, five business days before the event. All state taxes (6.75%) and service charges (22%) are in addition to the prices herein agreed upon.

Should it be necessary for you to cancel this event after your contract has been signed, the Club will be entitled to liquidated damages based on the following scale. If the event needs to be rescheduled, payment must be received in full the day of cancellation and the event must be rebooked within the same calendar year.

More than 6 Months Prior: An amount equal to 25% of the estimated food & beverage and room rental charges based on the minimum estimate.

More than 90 Days Prior: An amount equal to 50% of the estimated food & beverage and room rental charges based on the minimum estimate.

Within 90 Days: An amount equal to 75% of the estimated food & beverage and room rental charges based on the minimum estimate.

Within 72 Hours: An amount equal to 100% of the estimated food & beverage and room rental charges based on the minimum estimate.

STAFFING CHARGES & TAXES

All food and beverage prices are subject to 22% Staffing Service Charge plus applicable sales tax. These are in addition to, and not included in, the prices agreed upon.

Gratuuity is not included in all Banquet Event Orders, is optional and discretionary upon client satisfaction on service.

ROOM RENTAL

Room Rental Charges are applicable to all Members and Non Members - Room Rental Rates are listed in our Catering & Wedding Guides.

Weddings will receive a 5 hour service time for reception only, and 6 hour service time for ceremony + reception. Events requiring additional time or that go into overtime will be subject to a charge of \$5 per person per hour; plus (6.75%) Tax and (22%) Service Charge per hour, over the contracted time.

Under no circumstances are clients guests, invitees, employees independent contractors or other agents permitted in the areas outside of the agreed upon facility rental

Weddings booked between April 1st – October 31st, ceremony time cannot be earlier than 5:00pm. Weddings booked between November 1st – March 31st, ceremony time cannot be earlier than 4:00pm.

GUARANTEES & MINIMUMS

In arranging for private functions, the final attendance must be received by the Club no later than 12:00pm five business days prior to the commencement of the function. This number will be considered a final guarantee, not subject to reduction, and charges will be made accordingly. Functions that have selected “Sit Down” menus are required to give meal counts prior to the event. These counts are due in conjunction with the final guaranteed number of guests. **The Club cannot be responsible for service to more than 5% over the final guarantee.**

The final floor plan for your event must be completed no later than 12:00 p.m. five business days prior to the commencement of the function. Your catering sales manager will assist you in this.

MENU & BEVERAGE SELECTIONS

Statesville Country Club will be happy to take your menu information at the time of booking. If you require time to make your decision, menu & beverage selections are due six months prior to the date of the wedding. No adjustments may be made to food & beverage selections inside four weeks prior to your event.

Statesville Country Club holds a liquor license which requires that all alcoholic beverages must be purchased directly from the Club. The Club, at its sole discretion, reserves the right to refuse serving alcoholic beverages to anyone.

Clients or their guests are not permitted to bring their own food or beverage into the facility. The Club reserves the right to confiscate such items that are brought in violation of this policy. Repeat offenders will be asked to leave the property. **The Club does not permit any leftover food to be taken home once the function has ended.**

Bakeries for specialty pastries may be permitted with the prior approval of the Club. Proof of Insurance is required.

LOST ITEMS & DAMAGES

The Client agrees to be responsible for any damage done to the Club’s property or equipment by the Client, guests, invitees or employees (independent contractors or other agents). The Club, at its sole discretion, may require a security officer to ensure the safety & security of the facility, its employees and guests for certain events. If so, the Club will have our recommended security service contact the Client directly. This is an additional charge that the Client agrees to pay separate. All bags, purses, & individuals are subject for search.

The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during, or following the event. Moreover, the Club shall not be responsible for any items left behind. Any freight or shipping charges incurred as a result of materials being shipped to the Club remain the sole responsibility of the Client. The Club cannot place or remove any personal items brought to The Club for the event; this includes but is not limited to: center pieces, décor, pictures, easels, cake stands, etc.

DAY OF COORDINATION

Statesville Country Club does NOT perform Day of Coordination services; this includes but is not limited to: directing of event guest(s) or wedding party, directing/coordinating the wedding ceremony, creating/implementing a timeline for the event (outside of food & beverage service and cake cutting), placing or removing any décor/personal items, creating seating charts or name cards, etc. A private Event Coordinator may be hired, provided proof of liability or waiver has been acknowledged.

Room Rental

Step 1: Pick your Room Rental based on your Guest Count

Room Rental Fees

SCC Member Sponsored Events Receive 25% off Room Rental Fees

ROOM	REGULAR RATE
Ballroom	\$2,000
Dining Room & Bar Lounge* (Cocktail/As Is)	\$550
Dining Room & Bar Lounge* (Ceremony/Custom)	\$600
Outdoor Ceremony	\$350

**only available for rental on Saturdays & Sundays*

Our Ballroom can accommodate from 50 to 200 people
Our Outdoor Ceremony Space can accommodate up to 200 people

Ballroom/Private Rooms available at 9 am on day of Wedding to decorate/set up
Ceremony location available by 2 pm; Bar Lounge available at service start time

Room Rental Charges Include

Black Chiavari Chairs Indoor/White Ceremony Chairs Outdoor
Banquet Tables
Mirror Tiles and Votives
House Linen (Ivory, White or Black)
Flatware and Glassware
Complimentary Easels
Setup and Breakdown **of Items Above**
Complimentary Cake Cutting
Private Rooms for Bride/Groom
Matching Floral Arrangement in Foyer Area
Five Hour Service Time (Reception Only)
Six Hour Service Time (Ceremony + Reception)

Additional Rental Options

Arbor - \$150
Dance Floor - \$350 (12'x12') OR \$500 (12'x21')
Audio Equipment - \$75
Screen & Projector - \$100

(Included Service Staff Ratios — 30:1 Buffet; 20:1 Plated; 75:1 Bartender; 150: 1 Bar Location)

Fees Listed Below are to Hire Additional Staff above our Included Staffing Ratios

\$20 per Banquet Server, per Hour
\$150 per Bartender

Hors d'Oeuvres

Step 2: Pick your food for cocktail hour or bridal suite

50 people or more are required to choose a minimum of 3 selections

Unlimited Per Person, Per Hour

COLD DISPLAYS

Vegetable Crudit� with Dip	3
Fresh Fruit Display	4
Charcuterie Board	14
Antipasto Display	8
Shrimp Cocktail Display	14
Bruschetta Assortment Display	4
Hummus with Toast Points	5
Chicken Salad Cups	5

COLD PASSED

Cocktail Shrimp Shooters	14
Caprese Skewer	8
Chicken Salad Cups	6

BRIDAL SUITE BITES

Provided to your bridesmaids if you use our Private Room

Tuxedo Strawberries	8
Assorted Muffins	4
Assorted Pastries	5
Assorted Bagels	6
& Cream Cheese	
Assorted Tea Sandwiches	6

HOT DISPLAYS

BBQ or Marinara Meatballs	6
Spanakopita	3
Beef Wellington	8
Korean Spring Rolls	8
Pork Pot Stickers	6
Spinach and Artichoke Dip	6
& Toast Points	
Bacon Wrapped Scallops	9
Mini Crab Cakes	9
Chicken or Beef Skewers	8
Hot Wings	9
BBQ Sliders	8
Mini Reubens	8
Phyllo Wrapped Brie	6
Buffalo Chicken Dip	6
& Toast Points	
Chicken & Waffle Bites	8

HOT PASSED

Spanakopita	3
Beef Wellington	8
Sausage Stuffed Mushrooms	6
Korean Spring Rolls	8
Mini Crab Cakes	9
Phyllo Wrapped Brie	6

Notes To Remember

Cocktail parties that will serve heavy hor d'oeuvres as their meal, must choose a minimum of 3 hot items and 3 cold items

**excludes desserts*

Plated Menu

Step 3: Pick your Main Course Menu (Plated Menu Options)

Plated entrees are each served with a plated house salad, one starch, one vegetable & freshly baked dinner rolls.
Water, Tea, Lemonade & Coffee Service are included.

Single Entrées

8oz Grilled Atlantic Salmon	30
Chicken Florentine	28
Chicken Marsala	28
Chilean Seabass	38
6oz Filet Mignon	36

Plated Duets

6oz Filet Mignon & Colossal Grilled Shrimp	44
4oz Filet Mignon & Grilled Atlantic Salmon	42
4oz Filet Mignon & Seabass	46
4oz Filet & Chicken Florentine	36
Chicken Florentine & Grilled Atlantic Salmon	34

Vegetables

Sautéed Vegetable Medley
Sautéed Green Beans
Asparagus
Broccolini
Glazed Carrots

Starches

Garlic Whipped Potatoes
Wild Rice Pilaf
Irish Red Potatoes
Mushroom Risotto
Scalloped Potatoes

Notes To Remember

As the host, you can select one to three from single entrées for your Wedding.

If you select two or more entrées, you will need to have your guests pre-select which entrée they would like to have.

You will need to provide SCC with a copy of your seating chart and entrée selections, by table, no later than five days prior to your event.

In addition, you will need to provide name cards, with some sort of an identifier on the name card, that correlates with that guests' entrée selection. These name cards must be placed out at the tables prior to the start of your event.

Buffet Menu

Step 3: Pick your Main Course Menu (Buffet Menu Options)

All Buffets include a plated salad & freshly baked dinner rolls.

Water, Tea, Lemonade & Coffee Service are included.

Menus are priced per person, for two hours.

One Entrée, One Vegetable, One Starch	28
Two Entrées, One Vegetable, One Starch	36
Additional Vegetable or Starch	5
Change to Salad Bar	5

Entrées

Chicken Marsala	
Chicken Florentine	
Roasted Pork Loin with Onion Gravy	
Grilled Salmon with White Wine Sauce	
Flank Steak with Mushroom Sauce	+4
Crab Stuffed Flounder	+4

Vegetables

Sautéed Vegetable Medley
Sautéed Green Beans
Asparagus
Broccolini
Glazed Carrots

Starches

Garlic Whipped Potatoes
Wild Rice Pilaf
Irish Red Potatoes
Mushroom Risotto
Scalloped Potatoes

Action & Carving Stations

Step 3: Optional Buffet Add On

Priced Per Person, For Two Hours.

Carving Stations

Beef Tenderloin	20
Grain Mustard, Horseradish Raw & Cream, Mayonnaise, Fresh Baked Rolls	
Prime Rib	18
Rosemary Au Jus, Horseradish Raw & Cream, Dijon Mustard	
Roasted Pork Loin	10
Apple Chutney & Grain Mustard	
Roasted Carolina Turkey Breast	10
Cranberry Relish	
Roasted Honey Ham	10
Dijon Mustard	
Roast Beef	14
Rosemary Au Jus, Horseradish Raw & Cream, Dijon Mustard	

Action Stations

More than 100 people require an additional Chef for \$150

Whipped Potato Bar	10
Whipped Potatoes, Bacon, Chives, Sour Cream and Cheddar Cheese	
Asian Stir Fry	18
Asian Style Vegetables, Includes Chicken or Shrimp, Lo Mein Noodles and Traditional Accompaniments	
Shrimp & Grits	16
Stone Ground Grits, Tasso Gravy, Sautéed Shrimp, Peppers and Onions	
Pasta Station	12
Marinara and Alfredo Sauce, Penne, Bow Tie, and Spaghetti Pasta, Traditional Accompaniments	
Add Chicken: 5 Add Meat Sauce: 4	
Mac & Cheese Bar	12
Elbow Pasta with Cheese Sauce, Diced Ham, Bacon, Jalapeños, and Variety of Cheeses	

Bar Options

Step 4: Pick Your Bar Package

(Not Required)



Cash Bar

\$175 Bartender Fee per 75 Guests

*Guest pay cash, credit or member charge per drink
Includes Domestic Beers, House Wines,
& Choice of Liquor Level*

Domestic Beer 4 — Import Beer 6
House Wine 10 — Cocktails 10 & Up

Consumption Bar

*A tally of total drinks sold will be paid via
Credit Card at end of event OR pre-paid dollar amount
Includes Domestic Beers, House Wines,
& Choice of Liquor Level*

Domestic Beer 4 — Import Beer 6
House Wine 10 — Cocktails 10 & Up

Open Bar Packages (Unlimited)

# OF HOURS	BEER & WINE ONLY BAR	LEVEL 1 LIQUOR	LEVEL 2 LIQUOR	LEVEL 3 LIQUOR
2	\$21	\$22	\$25	\$27
3	\$23	\$26	\$30	\$33
4	\$25	\$31	\$36	\$40
5	\$27	\$37	\$43	\$45

Prices are per person. All guests 21 or older must be included in your total head count

Level One Liquor Bar

Includes Domestic Beer, House Wine & Level One Liquors

Level One Liquors Include:

Platinum Vodka, Bombay Gin, Jim Beam Whiskey, J&B Rare Scotch, Bacardi Superior Rum, Sauza Silver Tequila, Wild Turkey 101 Bourbon

Level Two Liquor Bar

Includes Domestic Beer, House Wine & Level One Liquors

Level Two Liquors Include:

Tito's Vodka, Tanqueray Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Jose Cuervo Silver/Gold Tequila, Captain Morgan Spiced Rum

Level Three Liquor Bar

Includes Domestic Beer, House Wine & Level One & Two Liquors

Level Three Liquors Include:

Grey Goose. Hendricks Gin, Knob Creek Bourbon, Crown Royal Whiskey, Johnnie Walker Red Scotch, Patron Tequila. Myer's Dark Rum

Upgrade Your Wine

For an additional \$7 Per Person

Upgraded Wines Includes:

Lonebirch Cabernet, Evolution Pinot Noir, Fossil Point Chardonnay, Conti Pinot Grigio, Kono Sauvignon Blanc

Upgrade Your Beer

Pick 2 — Additional \$4 Per Person

All 5 — Additional \$6 Per Person

Blue Moon, Catawba Valley White Zombie, Truly Spiked Seltzer, Wicked Weed Pernicious, Corona

Add Champagne

3oz Pour Per Glass: \$3

6oz Pour Per Glass: \$6

*Unlimited Per Person: \$12
Per Bottle: \$28*

all options are subject to change based on availability; an equivalent substitute will be provided if necessary

Preferred Vendors

Vendors listed below are recommended, but not required.

BAKERS

SWEET THING BAKERY & CAFÉ

(704) 873-6464

www.sweetthingbakerycafe.com

*Waived Delivery/Set-Up Fee For
SCC Clients—\$50 Value*

CYN TUCCI'S BAKERY

New York Style Bakery

Cakes, Pastries, Cookies & Bread

(704) 360-8504

cnytucci@hotmail.com

PHOTOGRAPHER & VIDEOGRAPHER

ROBERT BURNS II FINE-ART DESTINATION WEDDING PHOTOGRAPHY & VIDEOGRAPHY

(678) 982-6553

robertburnsii@gmail.com

www.robertburnsiwedding.com

ENTERTAINMENT

DJ MARTY

(804) 639-5003

marty@deejaymarty.com

SOUNDSTORM DJ SERVICE

(828) 234-4827

www.soundstormdjs.com

THE SUGARBEES BAND

(843) 408-6500

bhousemusic@aol.com

FLORISTS

JOHNSON GREENHOUSES

(704) 873-4345

www.johnsongreenhouses.com

*Waived Delivery/Set-Up Fee For
SCC Clients—\$200 Value*

PHOTO BOOTH

LIGHT IT UP 360 BOOTH

(980) 428-1602

www.lightitup360photobooth.com

LODGING

HILTON GARDEN INN OVERNIGHT ACCOMMODATIONS

(704) 380-3940

HGI-sTvl.dos@abccinns.com

RENTALS

A&J RENTALS

Party/Event Equipment Rental

(704) 873-4368

www.ajrentalinc.com

EVENTS UNLIMITED

Party/Event Rental Supplies

(704) 871-8141

PLANNING & COORDINATING

FLOURISH WEDDING DESIGN

Jennifer Duncan

Wedding Planning, Coordination & Floral Design

704-213-8564

www.flourishweddingdesign.com

jennifer@flourishweddingdesign.com

Build Your Package

EXAMPLE

Step 1: Pick Your Room Rental

Ballroom: \$2,000
Dining Room & Bar Lounge: _____
Outdoor Ceremony: \$350
Additional Rentals: _____
Rental Total: \$2,350

Step 2: Select Your Food For Cocktail Hour

(Repeat for each additional Hors d'Oeuvre you select)

Unlimited Per Person, Per Hour
Price \$3 X # of Guests 100 = \$300
Unlimited Per Person, Per Hour
Price \$5 X # of Guests 100 = \$500
Unlimited Per Person, Per Hour
Price \$4 X # of Guests 100 = \$400

Step 3: Select Your Main Course Menu

Plated Menu Package Option—Entrée #1
Price _____ X # of Guests _____ = _____
Plated Menu Package Option—Entrée #2
Price _____ X # of Guests _____ = _____
Plated Menu Package Option—Entrée #3
Price _____ X # of Guests _____ = _____

OR

Buffet Menu Package Option
Price \$28 X # of Guests 100 = \$2,800

Optional

Add-Ons—Action or Carving Stations
Price _____ X # of Guests _____ = _____

Step 4: Bar Options (Optional)

Open Bar Package
Price \$30 X # of Guests 90 = \$2,700

Prices are per person. All guests 21 or older must be included in your total headcount

Total Food & Beverage = \$6,700
(add totals from Step 2, 3, & 4)

Service Charge (22%) = \$1,474
(Multiply Food & Beverage Total by .22)

Sales Tax (6.75%) = \$452.25
(Multiply Food & Beverage Total by .0675)

GRAND TOTAL = \$10,976.25
(Add Room Rental Total, Food & Beverage Total, Sales Tax, & Service Charge)

TEMPLATE

Step 1: Pick Your Room Rental

Ballroom: _____
Dining Room & Bar Lounge: _____
Outdoor Ceremony: _____
Additional Rentals: _____
Rental Total: _____

Step 2: Select Your Food For Cocktail Hour

(Repeat for each additional Hors d'Oeuvre you select)

Unlimited Per Person, Per Hour
Price _____ X # of Guests _____ = _____
Unlimited Per Person, Per Hour
Price _____ X # of Guests _____ = _____
Unlimited Per Person, Per Hour
Price _____ X # of Guests _____ = _____

Step 3: Select Your Main Course Menu

Plated Menu Package Option—Entrée #1
Price _____ X # of Guests _____ = _____
Plated Menu Package Option—Entrée #2
Price _____ X # of Guests _____ = _____
Plated Menu Package Option—Entrée #3
Price _____ X # of Guests _____ = _____

OR

Buffet Menu Package Option
Price _____ X # of Guests _____ = _____

Optional

Add-Ons—Action or Carving Stations
Price _____ X # of Guests _____ = _____

Step 4: Bar Options (Optional)

Open Bar Package
Price _____ X # of Guests _____ = _____

Prices are per person. All guests 21 or older must be included in your total headcount

Total Food & Beverage = _____
(add totals from Step 2, 3, & 4)

Service Charge (20%) = _____
(Multiply Food & Beverage Total by .20)

Sales Tax (6.75%) = _____
(Multiply Food & Beverage Total by .0675)

GRAND TOTAL = _____
(Add Room Rental Total, Food & Beverage Total, Sales Tax, & Service Charge)



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635 Deauville Road
Statesville, NC 28625
www.statesvillecc.com
events@statesvillecc.com