



Thank you for choosing St Marlo to host your banquet or reception. While being nestled in the serenity of North Fulton/South Forsyth Counties, our clubhouse is designed to compliment the surrounding rolling hills and beautiful hardwoods. The clubhouse is set upon the highest point in the area and offers majestic panoramic scenes from all of its views.

The formal dining room and grille areas are perfect for smaller more intimate functions. The dining room is light and airy with floor to ceiling windows that offer a view to compliment any event. The grille area is decorated in rich browns and greens and suggests a cozy yet elegant atmosphere.

The 2500sq ft St Marlo Pavilion Room is located on the golf course level and opens up to a stacked stone terrace. The room is large enough to serve as a perfect site for any party or reception while providing an elegant décor to favor such functions. The five French doors offer views of the golf course and putting greens. The terrace is a perfect setting to hold an outdoor intimate wedding ceremony.

Our menus have been created to accommodate all of your catering needs. Please let us know if you have something specific in mind and we can personalize a menu to compliment your event.



RULES AND REGULATIONS

General Information

St Marlo Country Club does not allow the importation of food, coolers, alcoholic or non-alcoholic beverages into any areas of our licensed facility. All food and beverage product must be purchased from our licensed facility. All food and beverages must be handled and distributed by St Marlo employees only. We reserve the right to refuse sale of alcoholic beverages to any guest when it is in the best interest of the guest.

Donated Product

No donated product will be allowed for any contracted event without permission of food and beverage management. No donated alcoholic beverages will be allowed for any contracted event. In the event of approval of donated product, a schedule of fees agreement will have to be signed.

Menu Selection

All food and beverage provided at your event must be arranged through St Marlo with the exception of wedding cakes. We require that the complete menu be submitted to the culinary team no later than thirty (30) days prior to the event. There is a \$25.00 per person minimum on food. No leftover food can be taken from the premises.

Guarantee

A guaranteed number of persons attending must be provided to the food and beverage department no later than fourteen (14) days prior to the scheduled event. The confirmed number the group guarantees is the number the group will be charged. In the event that there are additional invitees for the function, they will be charged at the per person rate for all other attendees. Please understand that the guaranteed number given to the food and beverage department seven days prior is the number of people the culinary staff will prepare food for and if there is significantly more people attending, there will not be enough food.

Customer Liability

The customer is responsible and shall reimburse the facility for any damage, loss or liability by any guest or organization contracted by the customer to provide services or goods during the entire length of the event. Guests are not allowed on golf course property, which includes the putting greens, driving range, waterfalls or cart path. If children are in attendance, it is the guest responsibility to make sure they understand the rules.



Deposit and Payment

*St Marlo requires a non-refundable deposit of \$1000.00 to hold your date and to plan the specifics of your event. This amount will be credited to the total balance of your event. **The balance of the bill must be paid to St Marlo 10 days before the event.** You are welcome to make payments towards the bill prior to the event and these payments will be credited to your account.*

<u><i>Date</i></u>	<u><i>Amount Due</i></u>
<i>Contract Signed</i>	<i>\$1000.00</i>
<i>6 months prior to event</i>	<i>½ of anticipated charge</i>
<i>10 days prior to event</i>	<i>Remaining balance of anticipated charges*</i>

**In the event of an open bar, the final bar charges will not be known until the end of the evening. A credit card must be left on file with the St Marlo staff and the bar charges will be placed on that credit card.*

Room Availability

Private rooms are scheduled around the published operational hours of the club. All evening events are scheduled in a four- (4) hour time slot and are scheduled with a planned conclusion no later than 11:30 pm. This information and schedule will need to be known to all participants in the event such as DJ's, bands, photographers, and decorators. If the ceremony is also being held at St Marlo, one (1) additional hour will be given. Additional time may be purchased for \$125.00 per hour or part there of.

Alcohol

St Marlo does not allow the importation of alcohol to any event. All alcohol sales and usage must be through the club. If you require specific brands or items, please speak with the food and beverage manager and we will try to arrange to have these items available. No one but St Marlo staff will be able to distribute any alcoholic beverages. We refuse the right to serve anyone when it is in the best interest of that guest.

Cancellation

Cancellation of contracted functions outside 120 days in advance will result in no additional charges. If cancellation is within ninety (90) days, ½ (half) of the anticipated charges are due. If cancellation occurs within sixty (60) days of the planned function, the client is responsible for all anticipated charges.



Wedding Ceremony & Reception Rules & Regulations

- 1) If the ceremony is being held at St Marlo, the rehearsal will be held at 3:00 the previous day. The rehearsal will last one (1) hour.*
- 2) Wedding ceremonies may not begin before 5:00 p.m.*
- 3) If the ceremony is being held at St Marlo, one (1) additional hour will be given for the ceremony and pictures. Ceremonies and/or photography that run over will shorten the reception time.*
- 4) It is the responsibility of the host and hostess to make sure all vendors are aware of beginning and ending times. If the event runs over the stated end time, you will be billed \$125.00 per hour or part there of.*
- 5) Vendors and decorators may begin the set-up of the reception the morning of the event. Set-up may not begin any earlier unless agreed upon by the St Marlo Events Coordinator.*
- 6) Vendors are not allowed to nail, tack or tape anything to the walls.*
- 7) Photographs may be taken anywhere on clubhouse property but not on the golf course itself. Golf course property includes the driving range and putting greens. Photography must not interfere with day-to-day golf course operations.*
- 8) If guests wish to take any cake home with them, the bakery must provide boxes for the guests as well as boxes for the cake topper. No food prepared by St Marlo may be removed from the premises.*
- 9) One half hour will be given at the end of the event to remove all decorations, presents and items brought in. If any vendor decorations are not removed, they will not be saved and you will forfeit your cleaning deposit. The bride's changing room and groomsmen's locker rooms must also be cleaned and all personal items removed.*
- 10) St Marlo allows real flower petals, bubbles and birdseed for the send-off of the bride and groom. Silk flowers, rice and fireworks are not allowed. All send-offs must be held outside the building.*



SCHEDULED FEES

<i>Chef's Room*</i>	<i>4 Hour Rental</i>	<i>\$75.00</i>
<i>Conference Room*</i>	<i>4 Hour Rental</i>	<i>\$100.00</i>
<i>Dining Room & Grille*</i>	<i>4 Hour Rental</i>	<i>\$300.00</i>
<i>Pavilion Room*</i>	<i>4 Hour Rental</i>	<i>\$500.00</i>
<i>Dance Floor*</i>		<i>\$200.00</i>
<i>Ceremony Fee*</i>	<i>1 Hour</i>	<i>\$300.00</i>
<i>Cake Cutting</i>		<i>\$75.00</i>
<i>Chef Attendant</i>		<i>\$75.00</i>
<i>Votive Candles*</i>		<i>\$0.50 each</i>
<i>Mirrored Tile Centerpieces*</i>		<i>\$5.00 each</i>
<i>Set-Up Fees</i>		<i>\$50.00 Dining Room \$75.00 Pavilion Room</i>
<i>Bar Set Up</i>		<i>\$100.00</i>
<i>Cleaning Deposit</i>		<i>\$200.00</i>

Room Capacities

<i>Room</i>	<i>Reception Style</i>	<i>Seated with Dance Floor</i>	<i>Seated Without Dance Floor</i>
<i>Chef's Room</i>	<i>N/A</i>	<i>N/A</i>	<i>8</i>
<i>Conference Room</i>	<i>N/A</i>	<i>N/A</i>	<i>12</i>
<i>Dining Room & Grille</i>	<i>80</i>	<i>N/A</i>	<i>50</i>
<i>Pavilion Room</i>	<i>200</i>	<i>130</i>	<i>160</i>

*The final Food & Beverage bill is subject to 7% sales tax & 20% gratuity
Items marked (*) are also subject to 7% sales tax*



Hors D'oeuvres Package A

Displays (choose 1)

Fresh Garden Crudités with Ranch Dipping Sauce; Imported & Domestic Cheeses with Grapes; Seasonal Fresh Fruit; Antipasto

Pasta (choose 1)

*Tri-colored tortellini with Alfredo Sauce
Penne Pasta with a Spicy Marinara
Meat or Vegetable Lasagna*

Hot Hors D'oeuvres (Choose 3)

*Crispy Chicken Tenders with Honey Mustard Dipping Sauce
Buffalo Style Chicken Wings with Bleu Cheese Dip (hot, medium, or mild)
Chicken or Beef Quesadillas with Sour Cream and Salsa
Fried Jalapenos Stuffed with Cream Cheese
Mini Calzones*

Cold Hors D'oeuvres (Choose 2)

*Buffalo Mozzarella and Roma Tomatoes with Balsamic Vinaigrette Drizzle
Assorted Quiches
Finger Sandwiches
Hummas with Pita Points*

\$29.00++ per person



Hors D'oeuvres Package B

Displays (choose 2)

Fresh Garden Crudités with Ranch Dipping Sauce; Imported & Domestic Cheeses with Grapes; Seasonal Fresh Fruit; Spinach & Artichoke Dips in Fresh Bread Boule

Pasta (choose 1)

Tri-colored Tortellini with Alfredo Sauce; Penne Pasta with a Spicy Marinara; Meat or Vegetable Lasagna

Seafood (choose 1)

Classic Shrimp Cocktail

Petite Pan Seared Crab Cakes with Grainy Mustard Sauce

Smoked Salmon

Deep Fried Coconut Battered Shrimp

Hot Hors D'oeuvres

(choose 2)

Chicken Kabobs

Beef Kabobs

Mini Beef Wellington's

Beef Quesadillas

Chicken Quesadillas

Cold Hors D'oeuvres

(choose 1)

Hummas with Pita Points

Buffalo Mozzarella &

Roma Tomatoes

Assorted Quiche

Assorted Finger Sandwiches

\$30.00 ++ per person



Dinner Buffet Package A

Displays (choose 2)

*Fresh Garden Crudités; Imported & Domestic Cheeses with Grapes; Seasonal Fresh Fruit;
Antipasto; Smoked Salmon*

Hot Hors D'oeuvres (choose 2)

*Crispy Chicken Tenders with Honey Mustard Dipping Sauce
Buffalo Style Chicken Wings with Bleu Dip
Chicken or Beef Quesadillas with Sour Cream and Salsa
Fried Jalapenos with Cream Cheese Stuffing*

Cold Hors D'oeuvres (choose 1)

*Buffalo Mozzarella & Roma Tomatoes with Balsamic Vinaigrette
Assorted Quiches
Tri-Colored Pasta Salad*

Carved Entree (choose 1)

*Honey Glazed Ham with Honey Mustard Sauce
Oven Roasted Turkey with Whole Grain Mustard
Slow Roasted Prime Rib with Au jus
Roasted Pork Loin with Creamy Dijon*

Entrees (choose 1)

*Chicken sautéed in garlic & mushrooms with Marsala gravy
London Broil served with a demi-glaze of mushrooms & garlic
Grilled Salmon*

Vegetables (choose 1)

*Vegetable Medley
Broccoli Tops with Cheese
Corn (on or off the cob)
Green Bean Casserole
Glazed Carrots*

Starch (choose 1)

*Garlic Mashed Potatoes
Baked Potatoes
Herb & Butter Roasted New Potatoes
Scalloped Potatoes
Rice Pilaf*

\$36.00++ per person



Dinner Buffet Package B

Displays (choose 2)

*Fresh Garden Crudités; Imported & Domestic Cheeses with Grapes; Seasonal Fresh Fruit;
Antipasto; Tex-Mex*

Hot Hors D'oeuvres (choose 2)

*Chicken or Beef Kabobs
Spring Rolls
Petite Pan Seared Crab Cakes with Grainy Mustard Sauce
Mini Beef Wellington's
Feta Cheese in Sundried Tomato Phyllo Triangle*

Cold Hors D'oeuvres (choose 1)

*Buffalo Mozzarella & Roma Tomatoes with Balsamic Vinaigrette
Assorted Quiches
Classic Shrimp Cocktail with Fresh Cocktail Sauce*

Carved Entree (choose 1)

*Honey Glazed Ham with Honey Mustard Sauce
Oven Roasted Turkey with Whole Grain Mustard
Tenderloin of Beef with Creamy Horseradish
Roasted Pork Loin with Creamy Dijon*

Entrees (choose 1)

*Grilled Chicken marinated in Teriyaki Sauce and Pineapples
Sliced Beef in a Bordelaise Sauce
Shrimp & Scallops with a Lobster Cream Sauce served over Tortellini*

Vegetables (choose 1)

*Vegetable Medley
Broccoli Tops with Cheese
Corn (on or off the cob)
Green Bean Casserole
Glazed Carrots*

Starch (choose 1)

*Garlic Mashed Potatoes
Baked Potatoes
Herb & Butter Roasted New Potatoes
Scalloped Potatoes
Rice Pilaf*

\$41.00++ per person



Hors D'oeuvres – A La Carte

Displays

(serves 50 people)

<i>Buffalo Style Chicken Wings</i>	\$150.00++	<i>Fresh Fruit</i>	\$125.00++
<i>Vegetable Crudités</i>	\$ 125.00++	<i>Antipasto</i>	\$125.00++
<i>Domestic & Imported Cheeses</i>	\$ 125.00++	<i>Tex-Mex</i>	\$100.00++

Hot Hors D'oeuvres

<i>Crispy Chicken Tenders with Honey Mustard Sauce</i>	\$3.75pp++
<i>Vegetable Spring Rolls</i>	\$3.75pp++
<i>Chicken or Beef Quesadillas with Sour Cream & Salsa</i>	\$3.75pp++
<i>Combination of Chicken & Beef</i>	\$4.75pp++
<i>Fried Jalapeno filled with Cream Cheese</i>	\$3.25pp++
<i>Chicken or Beef Kabobs</i>	\$3.75pp++
<i>Combination of Chicken & Beef</i>	\$4.75pp++
<i>Petite Beef Wellington's</i>	\$4.75pp++
<i>Fried Coconut Battered Shrimp</i>	\$5.25pp++
<i>Petite Crab Cakes with Grainy Mustard</i>	\$5.25pp++
<i>Petite Meatballs (Swedish or Marinara)</i>	\$3.75pp++
<i>Shrimp & Pork Egg Rolls</i>	\$3.75pp++
<i>Spinach Dip in Fresh Bread Bouffe</i>	\$3.75pp++
<i>Feta Cheese In Sundried Tomato Phyllo Triangle</i>	\$4.25pp++
<i>Mini Calzones</i>	\$3.75pp++

Cold Hors D'oeuvres

<i>Classic Shrimp Cocktail with Fresh Cocktail Sauce</i>	\$5.25pp++
<i>Buffalo Mozzarella with Roma Tomatoes</i>	\$3.75pp++
<i>Assorted Quiches</i>	\$3.25pp++
<i>Finger Sandwiches (tuna, pimento, turkey)</i>	\$3.25pp++
<i>Hummas with Pita Points</i>	\$3.25pp++
<i>Smoked Salmon</i>	\$5.25pp++



Buffet A La Carte Options

Carved Entrees

Honey Glazed Ham – served with Honey Mustard
\$6.00pp++

Oven Roasted Turkey – served with Whole Grain Mustard
\$6.00pp++

Roasted Pork Loin – served with Creamy Dijon
\$6.50pp++

Slow Roasted Prime Rib – served with Au Jus
\$7.50pp++

Tenderloin of Beef – served with Creamy Horseradish
\$9.50pp++

❖ *All Carving Stations are served with “Silver-Dollar” Rolls and
Condiments*



Buffet A La Carte Options

Entrees

Chicken Marsala

Sautéed in garlic, mushrooms, and served with a Marsala wine gravy
\$5.75pp++

Chicken Pineapple Teriyaki

Grilled chicken breast with a pineapple teriyaki sauce
\$5.75pp++

London Broil

Served with a demi-glaze of mushrooms, garlic and diced tomatoes
\$6.50pp++

Beef Stroganoff

Beef with a mushroom and sour cream sauce served over noodles
\$6.50pp++

Shrimp & Scallops

Sautéed and served with a lobster cream sauce served over tortellini
\$7.50pp++

Seasonal Fresh Fish

Seasonal fish served with a delicate sauce
\$8.50pp++

Salad

Fresh Garden
Classic Caesar
\$2.25pp++

Vegetables

Vegetable Medley
Broccoli Tops with Cheese
Corn (on or off Cob)
Green Bean Casserole
Glazed Baby Carrots
\$2.50pp++

Starches

Garlic Mashed Potatoes
Baked Potatoes
Herb & Butter Roasted
Scalloped Potatoes
Rice Pilaf
\$2.50pp++



Plated Dinner Options



<i>Grilled Chicken Breast – Chardonnay Cream or Marsala Sauce</i>	<i>\$25.95++</i>
<i>Swordfish – Lemon Butter or BBQ</i>	<i>\$25.95++</i>
<i>Salmon – Asian Orange or Bourbon Glaze</i>	<i>\$25.95++</i>
<i>Prime Rib – Oven Roasted with Au Jus</i>	<i>\$25.95++</i>
<i>New York Strip – Fresh Cut and Grilled</i>	<i>\$25.95++</i>
<i>Flounder – Corn and Crab Stuffing with a Chardonnay Cream Sauce</i>	<i>\$28.95++</i>
<i>Shrimp & Scallops – Marsala or Scampi served Over pasta</i>	<i>\$28.95++</i>
<i>Filet – Aged Fresh Cut Tenderloin with Demi-Glaze And Béarnaise Sauce</i>	<i>\$28.95++</i>
<i>Scaparelli – Tenderloin of beef & Chicken Sautéed with pancetta, onions and mushrooms In a Chianti sauce</i>	<i>\$28.95++</i>
<i>Chicken Oscar – Grilled Chicken Topped with Crab Meat And Hollandaise</i>	<i>\$34.95++</i>
<i>Roasted Long Island Duck – Served with Honey Ginger Orange Sauce</i>	<i>\$34.95++</i>
<i>Lobster Tail – Alfredo over linguini, fried, or sautéed With lemon butter</i>	<i>\$36.95++</i>
<i>Beef Wellington – Fresh Pate wrapped in puff pastry & Baked</i>	<i>\$36.95++</i>
<i>Rack of Lamb – Served with a Mint Glaze</i>	<i>\$36.95++</i>
<i>Veal Chop – Served with Wild Mushroom Gravy</i>	<i>\$36.95++</i>

All entrees served with salad, rolls, vegetables, and starch

Parties of 100 or less can choose up to three options. Parties over 100 guests must choose only one option,



Desserts

Chocolate Layer Cake

Mixed Berry Torte

Cherry Pie

Pecan Pie

Key Lime Pie

Apple Pie

Carrot Cake

NY Style Cheesecake

\$3.75pp++

Bourbon Street Pecan Pie

Chocolate Suicide Cake

Mile High Chocolate Cake

Chocolate Tiramisu Cake

Big Blitz with Snickers

Black & White Espresso

Chocolate Truffle Torte

Hazelnut Torte

Tuxedo Mousse

\$6.50pp++

*A combination of three (3) desserts can be served buffet style for a charge of \$5.50++
per person*

Coffee Selection

Regular & Decaffeinated Coffee Station

\$12.00 per pot++



Beverage Selection

Host Bar

<i>Call Brand Liquors</i>	<i>\$175.00 per bottle</i>
<i>Premium Brand Liquors</i>	<i>\$155.00 per bottle</i>
<i>Domestic Beer</i>	<i>\$4.00 each</i>
<i>Import Beer</i>	<i>\$5.00 each</i>
<i>House Wine</i>	<i>\$30.00 per bottle</i>
<i>House Champagne</i>	<i>\$15.00 per bottle</i>
<i>Assorted Sodas</i>	<i>\$1.50 each</i>
<i>Assorted Juices</i>	<i>\$2.00 each</i>

Cash Bar

<i>Call Brand Cocktails</i>	<i>\$7.00 each</i>
<i>Premium Brand Cocktails</i>	<i>\$8.00 each</i>
<i>Wine by the Glass</i>	<i>\$6.00 each</i>
<i>Champagne</i>	<i>\$6.00 each</i>
<i>Domestic Beer</i>	<i>\$4.00 each</i>
<i>Import Beer</i>	<i>\$5.00 each</i>
<i>Soft Drinks</i>	<i>\$1.50 each</i>
<i>Juices</i>	<i>\$2.00 each</i>

Host Beverage Selections

<i>Non-Alcoholic Punch</i>	<i>\$25.00 per gallon</i>
<i>Champagne Punch</i>	<i>\$35.00 per gallon</i>
<i>Unlimited Soft Drinks</i>	<i>\$2.00 per person</i>
<i>Unlimited Juices</i>	<i>\$2.50 per person</i>

*All pricing is subject to 7% sales tax and 20% gratuity
\$100.00 bar set-up fee applies*