



Signal Mountain Golf & Country Club Special Event Planning Guide



JOE FIDELIBUS
GENERAL MANAGER/EVENT & SERVICES SALES
PHONE: 423.886-5767
EMAIL: JFIDELIBUS@SMGCC.ORG

Provisions & Conditions

General provisions: The Signal Mountain Golf and Country Club is a “private members club”. Members may secure special event accommodations without placing a deposit with the exception of December bookings. Non-members may reserve special event accommodations with the sponsorship of a member (our sales professionals will explain this process).

Deposits & Payments: Deposits for non-members is \$500.00. Once a deposit is made the room is secured for the date and time you have chosen. Estimated Event Balance for non-members is due 14 Days Prior to the Event. All remaining balances are due the day/evening of the event. We accept all major credit cards, certified checks and cash. We do not extend credit.

Menu Selections & Guest Guarantees: We suggest that menus are defined at least 30 days out from the event when applicable. Menus may be adjusted by the client up to 7-business days preceding the event. Guest counts, guarantees are required 4 -business days from the event. Guest guarantees may be adjusted up but may not be reduced, once given within the 5-business day cutoff.

Miscellaneous Provisions: All food is to be consumed on location and leftovers may not be removed from the premise with the exception of celebratory cakes. Event hosts are responsible for any damage incurred by the event guests. State and local liquor laws prohibit guests supplying their own alcoholic beverages. The Club reserves the right to deny the sale of alcohol to anyone deemed intoxicated, and minors under the age of 21, who are not allowed to consume alcohol. The club is non-smoking with the exception of designated smoking areas outside of the building. The use of confetti, silly string, rice and glitter is strictly prohibited. In the event prohibited items are used a \$250.00 per room cleaning fee will be assessed. The Signal Mountain Golf and Country Club is not responsible for lost, forgotten or stolen items. Menu and facility pricing subject to change as markets warrant up to 60 days prior to the event.

Room Rental Information

SMGCC Ballroom

(Includes Fireplace Pre-Function Room)

Room Rental Fee: \$600

Seats 120 Max

Reception 160

Presidents Room

Room Rental Fee: \$50

Seats 24

Club Bar Patio

Room Rental Fee: \$75

Seats 36

Audio Visual & Misc Rentals

LED Projector & Screen \$50

Sound System \$50

Portable Bar \$125

Grill Room and Patio

Room Rental Fee: \$250

Seats 75

Dining Room Fees Include:

Tables, Chairs, China, Stemware, Table Linen, Center Pieces, Complimentary Wedding/Special Occasion Cake Cutting

Garden Wedding Ceremony

Includes the directed rehearsal and ceremony and garden seating up to 75 guests
\$300 plus chair rental

Breakfast



Continental **\$12**

Assorted Muffins & Pastries
Seasonal Fresh Fruit Display
Coffee & Orange Juice

Early Riser **\$14**

Scrambled Eggs with Bacon & Sausage
Hash Brown Casserole, Biscuits
Coffee & Orange Juice

Country Breakfast **\$16**

Scrambled Eggs, Fresh Fruit Cup,
Sausage, Applewood Smoked Bacon
Hash Brown Casserole, Biscuits,
Coffee & Orange Juice

Country Breakfast Buffet **\$18**

Fresh Fruit Display, Biscuits, French
Toast Casserole, Scrambled Eggs, Applewood Smoked
Bacon, Sausage, Grits, Hash Brown Casserole
Coffee & Orange Juice

Crystal Brunch Buffet **\$24**

Fresh Fruit Display, Danish & Muffin Basket,
French Toast Casserole, Scrambled Eggs, Omelet Station
Herb Roasted Chicken Breast, Seasonal Vegetables, Hash
Brown Casserole, Applewood Smoked Bacon, Sausage,
Grits/Gravy, Biscuits, Cheese Cake Bites, Coffee,
Orange Juice



Lunch

Soup & Sandwich Buffet \$16
Soup du Jour, Build your own Sandwich
Station with Deli Meats, Tuna Salad, Assorted
Cheeses & Breads, Condiment Display, Cookies
And Brownies, Iced Tea
16 guests minimum please

Black & Blue Tenderloin Salad \$16
Char-Grilled Beef Tenderloin nested on Wild Greens
With Ripe Tomatoes and Blue Cheese Crumbles

Grilled Chicken or Salmon Caesar Salad \$16
Classic Caesar Salad with Grilled Chicken Breast

Chef's Salad \$14
Wild Greens with Julian Ham, Turkey and Roast Beef
With aged Cheddar Cheese, Hardboiled Egg and
Fresh Vegetables

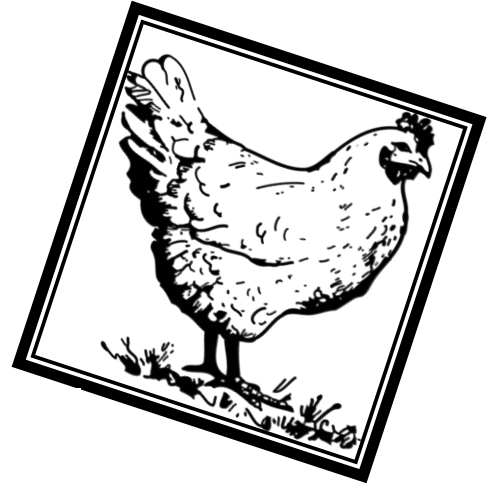
Classic Cobb Salad \$14
Wild Greens with Char- Grilled Chicken Breast,
Bacon, Ham, Avocado, Hardboiled Egg, Blue Cheese
Crumbles, Olives, Tomato and Cucumber

All Luncheons are served with warm rolls and iced tea

Lunch

All entrees are served with your choice of salad,
seasonal vegetables, sides, warm rolls, iced tea,
and dessert

Saturday Lunch Pricings until 1:00 only



Chicken Picatta With Lemon Butter, Mushrooms & Caper Sauce	\$18
Chicken Marsala With Mushrooms and Marsala Wine	\$18
Signal Fried Chicken Tenderloin Hand Breaded, Tender Tenderloins served with Seasoned Ranch Sauce	\$18
Sirloin Steak Char-Grilled Medium	\$18
Pot Roast Slow Roasted with Vegetables and Pan Gravy	\$18
Beef Tips Burgundy Tenderloin Tips slow cooked with Mushrooms and Burgundy Gravy Over Rice	\$18
Grilled Salmon Served with Fried Leeks and Dill Oil	\$19
Vegetarian Plate	\$16

Salad Choices – Mixed Green and Caesar

Dessert Choices – Chocolate Layer Cake, Coconut Layer Cake, Pecan Pie

Key Lime Pie, Banana Pudding and NY Cheese Cake, Crème Brule, Chocolate Peanut Butter Pie

Buffets

Two Entrée Buffets Lunch \$25 Dinner \$34

Include a Plated Salad of your choice,
Vegetables and Sides, Warm Rolls, Dessert &
Coffee Buffet and Iced Tea

Entrees – *Select Two*

- ❖ Chef Carved Roast Top Round of Beef au Jus
- ❖ Chef Carved Prime Rib Au Jus +4pp
- ❖ Chef Carved Herb Roasted Turkey Breast
- ❖ Chef Carved Sugar Cured Ham
- ❖ Chef Carved London Broil
- ❖ Pot Roast
- ❖ Beef Tips Burgundy
- ❖ Roasted Pork Loin
- ❖ Chicken Picatta
- ❖ Chicken Marsala
- ❖ Springer Mountain Chicken
- ❖ Signal Fried Chicken Tenders
- ❖ Chicken & Dressing
- ❖ Grilled Salmon
- ❖ Pasta Prima Vera



Sides & Desserts

Select Two

- ❖ Buttery Steamed Broccoli
- ❖ Seasonal Mixed Vegetables
- ❖ Grilled Asparagus
- ❖ Mashed Potatoes
- ❖ Sweet Potato Casserole
- ❖ Twice Baked Potatoes
- ❖ Potatoes Au Gratin
- ❖ Rice Pilaf
- ❖ Macaroni & Cheese

Desserts- Select Three

- ❖ Chocolate Layer Cake
- ❖ Chocolate Peanut Butter Pie
- ❖ Coconut Layer Cake
- ❖ Pecan Pie
- ❖ Key Lime Pie
- ❖ Banana Pudding
- ❖ NY Cheese Cake
- ❖ Crème Brule

Dinner

All entrees are served with your choice of salad, seasonal vegetables, sides, warm rolls, iced tea, and dessert



Chicken Picatta With Lemon Butter, Mushrooms & Caper Sauce	\$28
Chicken Marsala With Mushrooms and Marsala Wine	\$28
Signal Fried Chicken Tenderloin Hand Breaded, Tender Tenderloins served with Seasoned Ranch Sauce	\$28
Poulette en Crute Breast of Chicken Wrapped in Puff Pastry With Mushroom Duxell and Natural Jus	\$29
Sirloin Steak	\$28
Pot Roast Slow Roasted with Vegetables and Pan Gravy	\$28
NY Strip Steak	\$34
Prime Rib au Jus	\$34
Filet Mignon	\$36
Grilled Salmon Served with Fried Leeks and Dill Oil Or Picatta Style	\$28
Vegetarian Plate	\$24

Hors d' Oeuvre Buffets

Eight Selections	\$30pp
Ten Selections	\$32pp
Twelve Selections	\$34pp
Minimum 40 Guests	

- | | | |
|---------------------------------------|------------------------------------|------------------------------------|
| Cheese Montage | Spinach & Artichoke Dip | Crab stuffed Mushrooms |
| Vegetable Display | Italian Stuffed Mushrooms | Teriyaki Salmon Skewers |
| Fruit Display | Maryland Crab Cakes | Baked Brie Puffs |
| Bacon Wrapped Scallops +\$2 | London Broil Sliders | Burgundy Meatballs |
| BLT Sliders | Ham & Cheese Biscuits | Swedish Meatballs |
| Tomato & Basil Bruschetta | Mini Chicken Burritos | Fried Chicken Tenderloins |
| Smoked Salmon Stuffed Cucumber | Assorted Mini Pastries | Spicy Asian Chicken Skewers |
| Pecan Crusted Chicken Tenders | Swedish Meatballs | Cocktail Shrimp +\$2 |
| Caprese Skewers | Hibachi Beef Skewers | |

Additional Carving Station @ \$4pp

Roast Top Round of Beef	Prime Rib au Jus +\$2
Roasted Turkey Breast	Sugar Cured Ham
Beef Tenderloin (Filet) +\$3	Poached Salmon

Includes Rolls and Condiments/Sauces

Beverage Service

Soft Drinks/Bottled Water.....	\$2.50
Coffee/Iced Tea.....	\$2.50
Domestic Beer.....	\$3.50
Imported/Craft/Premium Beer.....	\$4.75
SMGCC Select Wines.....	\$25
Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio	
Club Liquor.....	\$7
Call Liquor.....	\$8
Premium Liquor.....	\$9



Wine and Alcohol incur an additional State Tax of 15%

No Alcohol may be brought in by the event. All alcohol must be purchased by the Club pursuant to Tennessee ABC Regulations.