



Signal Mountain
Golf & Country Club
Special Event Planning Guide
Member Pricing



Joe Fidelibus
Clubhouse and Special Event Manager
PHONE: 423.886-5767 x242
EMAIL jfidelibus@smgcc.org

Provisions & Conditions

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 preceeding 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.

If the member is sponsoring a non-member the member assumes all responsibility for non-members and their guests actions, payment, and property. A deposit and final estimated payment for non-members are appicable.

Room Rental Information

SMGCC Ballroom

(Includes Fireplace Pre-Function Room)

Room Rental Fee: \$450-Member

Entire Clubhouse \$2500

Food and Beverage Minimums- Luncheons \$20pp, Dinner \$28pp plus tax and service charges.

Presidents Room

n/a

Seats 112 Maximum / Reception 150 Maximum/ Entire Clubhouse up to 250 attendees

Dining Room Fees Include:

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

Audio Visual & Misc. Rentals

Audio / Visual	n/a
Cash Bar	75.00

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,
Herb Roasted Chicken Breast, Seasonal Vegetables, Hash
Brown Casserole, Applewood Smoked Bacon, Sausage,
Grits/Gravy, Biscuits, Cheesecake Bites, Coffee,
Orange Juice

Lunch



Soup & Sandwich Buffet \$20

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 Sirloin Salad \$20

Char-Grilled Beef Tenderloin nested on Wild Greens
With Ripe Tomatoes and Blue Cheese Crumbles

Chicken Salad Plate, Grilled Chicken or Salmon Caesar Salad ... \$20

Classic Caesar Salad with Grilled Chicken Breast

Chef's Salad \$20

Wild Greens with Julian Ham, Turkey and Roast Beef
With aged Cheddar Cheese, Hardboiled Egg and
Fresh Vegetables

Classic Cobb Salad \$20

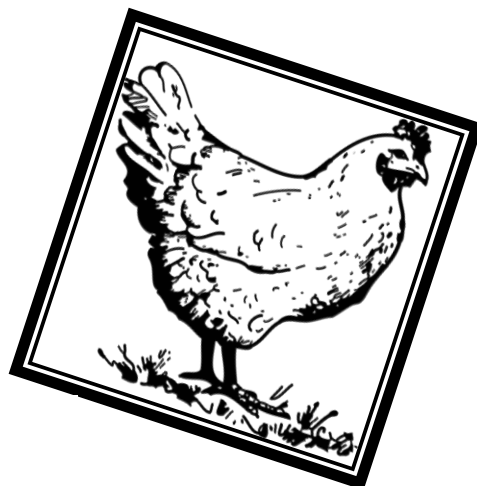
Wild Greens with Char- Grilled Chicken Breast,
Bacon, Ham, Avocado, Hardboiled Egg, Blue Cheese
Crumbles, Olives, Tomato and Cucumber

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 \$24
With Lemon Butter, Mushrooms & Caper Sauce

Chicken Marsala \$24
With Mushrooms and Marsala Wine

Signal Fried Chicken Tenderloin \$24
Hand Breaded, Tender Tenderloins served with Seasoned Ranch Sauce

Sirloin Steak \$28
Char-Grilled Medium

Pot Roast \$28
Slow Roasted with Vegetables and Pan Gravy

Beef Tips Burgundy \$28
Tenderloin Tips slow cooked with Mushrooms and Burgundy Gravy Over Rice

Grilled Salmon \$28
Served with Fried Leeks and Dill Oil

Vegetarian Plate \$22

Salad Choices – Mixed Green and Caesar

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

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

Buffets

Two Entrée Buffets Lunch \$30 Dinner \$39

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 Sirloin
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
- ❖ 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 Cheesecake
- ❖ Crème Brule

Dinner

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

Events wishing to offer multiple entrees are limited to 70 people and place cards must be provided denoting entrée selection.



Chicken Picatta With Lemon Butter, Mushrooms & Caper Sauce	\$30
Chicken Marsala With Mushrooms and Marsala Wine	\$30
Signal Fried Chicken Tenderloin Hand Breaded, Tender Tenderloins served with Seasoned Ranch Sauce	\$30
Roasted Airline Chicken Stuffed with Butternut Squash and Sage with Mashed Potatoes	\$30
Sirloin Steak	\$38
Pot Roast Slow Roasted with Vegetables and Pan Gravy	\$38
NY Strip Steak	\$42
Prime Rib au Jus	\$42
Filet Mignon	\$49
Grilled Salmon Served with Fried Leeks and Dill Oil Or Picatta Style	\$32
Vegetarian Plate	\$24

***All Steaks are Prepared Medium**

Hors d' Oeuvre Buffets

Eight Selections	\$38pp
Ten Selections	\$40pp
Twelve Selections	\$42pp
Minimum 40 Guests	

Charcuterie Display	Spinach & Artichoke Dip	Crab Stuffed Mushrooms
Italian Stuffed Mushrooms	Teriyaki Salmon Skewers	Hibachi Beef Skewers
Spicy Asian Chicken Skewers	Maryland Crab Cakes	Baked Brie Puffs
Burgundy Meatballs	Swedish Meatballs	Sliced Sirloin Sliders
Tomato & Basil Bruschetta	Fried Chicken Tenderloins	Cocktail Shrimp +\$3
Pecan Crusted Chicken Tenders	Caprese Skewers	Ham & Cheese Biscuits
Assorted Mini Pastries	Chips, Queso and Salsa	Whipped Feta w/ Pita
Crab Beignets	Asian Lettuce Wraps	Pinwheel Sandwiches
Million Dollar Bacon	Pasta Salad	Caesar Salad

Additional Carving Station @ \$6pp

Roast Top Sirloin	Prime Rib Au Jus +\$4
Roasted Turkey Breast	Sugar Cured Ham
Beef Tenderloin (Filet) +\$8	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.....	\$26
Cabernet, Merlot, Chardonnay, White Zinfandel, Pinot Grigio	
Club Liquor.....	\$9
Call Liquor.....	\$10
Premium Liquor.....	\$12
Ultra-Premium Liquor.....	Market

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

Additional Event Bars \$125