



Wedding of a Lifetime

Wedding Rental Fee Structure

Friday Rate \$500

Saturday Rate \$500

Sunday Rate \$250

This includes 4 hours use of facility.

For additional time, please add \$250 per hour.

To host your Ceremony & Reception at Memphis National add an additional \$500.

Your Outdoor Wedding Ceremony

Rehearsal at Memphis National Ceremony Site, White Plastic Folding Chairs,

Use of Bridal Suite

Accommodates up to 125 guests

Your Ballroom Reception

Guest Registry Table, Skirted Gift Table,

Sweetheart Table or Head Table for Wedding Party,

Seating for Guests at Round Tables,

Votive Candles and Mirrors for Tables,

White Lap-Length Linens for Tables,

Wooden Dance Floor and Complimentary Self Parking

Accommodates up to 175 guests

For an elegant touch,

Chair Covers or Upgraded Linens are available at an Additional Charge

PACKAGES

PACKAGE A

Two Tray Passed Hors d'Oeuvres

Buffet Dinner

Salad Selection

&

One Entrée Selection

Fresh Baked Bread & Butter

Freshly Brewed Coffee & Unsweetened Tea Station

\$39.00 per Person

Cake cutting is an additional \$3.50 per Person

Champagne Toast is an additional \$3.50 per Person

PACKAGE B

Three Tray Passed Hors d'Oeuvres

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Fresh Baked Bread & Butter

Champagne Toast

Freshly Brewed Coffee & Unsweetened Tea Station

\$49.00 per Person

Cake cutting is an additional \$3.50 per Person

PACKAGE C

Three Tray Passed Hors d'Oeuvres

Artisan Cheese Display

One-Hour Soft Bar

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Fresh Baked Bread & Butter

Wedding Cake Cutting Service

Champagne Toast

Freshly Brewed Coffee & Unsweetened Tea Station

\$59.00 per Person

PACKAGE D

Three Tray Passed Hors d'Oeuvres

Jumbo Shrimp Cocktail

Artisan Cheese Display

Two-Hour Soft Bar

Buffet Dinner

Salad Selection

&

Two Main Entrée Selections

Fresh Baked Bread & Butter

Wedding Cake Cutting Service

Champagne Toast

Freshly Brewed Coffee & Unsweetened Tea Station

\$69.00 per Person

See pages 6 - 7 for detailed menu selections
Plus Tax & 20% Service Charge
Additional \$4.00 per Person for sit down service

TRAY PASSED HORS D'OEUVRES

Vegetable Brochette

Brie and Pear in Phyllo Purse

Spanikopita

Spinach, Ricotta, Parmesan

Portobello Mushroom Skewer

Hoisin Glaze

Mushroom Stuffed with Sausage

Mushroom Stuffed with Spinach and Feta

Sun-Dried Tomato Bruschetta Canapé

Water Chestnuts Wrapped in Bacon

Vegetable Spring Roll

Peanut Dipping Sauce

Miniature Hamburger Sliders

Chicken Brochettes

Pineapple and Onion

Miniature Chicken Quesadillas

Tempura Breaded Chicken

Sweet Thai Chili Sauce

Beef Brochettes

Bell Pepper and Onion

Assorted Miniature Quiche

Greek Salad Skewer

Tomato, Olives, Feta, and Onion

House Smoked Bar-B-Que Eggrolls

Swedish or BBQ Meatballs

PLATED MENU

Choice of One Salad Selection, Two Entrée Selections, and Two Side Selections

Salad Selections

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Classic Caesar Dressing

Baby Spinach Salad

Sun-Dried Cranberries, Goat Cheese, Mushrooms, Balsamic Vinaigrette

Mixed Greens Salad

Cucumber, Cherry Tomatoes, Carrots, Balsamic Vinaigrette

Spinach Salad

Bacon, Egg, Cranberry Vinaigrette

Chicken Entrées

Pan Seared Breast of Chicken

with Choice of Sauce

Stuffed Breast of Chicken

*with Spinach, Sun-Dried Tomato, Fontina
and Grain Mustard Sauce*

Chicken Piccata

with Lemon Caper Butter

Chicken Oscar

*topped with Sweet Crab, Asparagus,
and Tangy Lemon Butter*

Beef and Pork Entrées

N.Y. Strip Steak

Sliced Sirloin Steak

Pork Tenderloin

Stuffed Pork Tenderloin

*with Fontina Cheese, Prosciutto, and Roasted Garlic
in Mushroom Cream Sauce*

Seafood Entrées

Herb Crusted Salmon

with Cucumber Tomato Relish

Glazed Salmon

with Mustard Maple Glaze

Crispy Striped Seabass

with Herbs

Stuffed Sole

*with Crawfish Stuffing
in Lemon Caper Butter Sauce*

Sauce Selections

Classic Bordelaise, Red Wine Mushroom,

Fire Roasted Tomato, Grain Mustard-Tarragon Butter,

Basil Pesto, Mustard Maple Glaze

PLATED MENU SELECTIONS

Side Selections

Roasted Red Potatoes
with Shallots and Rosemary

Creamed Corn
With Sage

Cheddar and Chive Potato Puree

Green Bean Almandine

Cheese and Potato Gratin

Roasted Asparagus

Buttered Potato Puree

Glazed Carrots

Wild Rice Pilaf

Roasted Root Vegetables

Vegetarian Selections

Ricotta and Spinach Raviolis
with Tuscan Tomato Sauce and Basil

**Roasted Red Peppers, Portabella Mushrooms
& Grilled Zucchini Lasagna**
with Roasted Garlic Marinara, Mozzarella, and Parmesan Cheese

Pasta Primavera
with Roasted Vegetables and Parmesan Cheese

Children's Selections

Penne Pasta
*with grilled chicken and parmesan,
Choice of Alfredo or Marinara Sauce*

Chicken Fingers
with French Fries or Fruit

Cheese Pizza

Mac & Cheese

Cheeseburger
with French Fries or Fruit

Grilled Chicken Breast
with Mashed Potatoes and Broccoli

\$45.99 per Person

Plus Tax & 20% Service Charge

Memphis National can Accommodate up to 50 People for Plated Dinners

BUFFET MENU

*Choice of One Salad Selection, Two Entrée Selections, and Two Sides
Select only One Protein for Package A*

Salad Selections

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Herb Croutons, Classic Caesar Dressing

Baby Spinach Salad

Sun-Dried Cranberries, Goat Cheese, Mushrooms, Balsamic Vinaigrette

Mixed Greens Salad

Cucumber, Cherry Tomatoes, Carrots, Balsamic Vinaigrette

Spinach Salad

Bacon, Egg, Cranberry Vinaigrette

Carving Station

Spiral Cut Honey Ham

Smoked Boneless Turkey Breast
with Cranberry Chutney

Slow Roasted Prime Rib
with Au Jus and Horseradish

New York Strip Loin
with Herb de Provence Rub

Roasted Beef Tenderloin
with Red Wine Thyme Sauce

Hot Chaffers

Pan Seared Breast of Chicken
Lemon Caper Butter

Stuffed Breast of Chicken
*with Spinach, Sun-Dried Tomato, Fontina
and Grain Mustard Sauce*

Stuffed Pork Tenderloin
*with Fontina Cheese, Prosciutto, and Roasted Garlic
in Mushroom Cream Sauce*

Glazed Salmon
with Mustard Maple Glaze

Stuffed Sole
*with Crawfish Stuffing
in Lemon Caper Butter Sauce*

BUFFET MENU SELECTIONS

Side Selections

Roasted Red Potatoes
with Shallots and Rosemary

Cheddar and Chive Potato Puree

Cheese and Potato Gratin

Buttered Potato Puree

Wild Rice Pilaf

Creamed Corn
With Sage

Green Bean Almandine

Roasted Asparagus

Glazed Carrots

Roasted Root Vegetables

DESSERT MENU

Available for Buffet and Plated Options

Cakes and Pies

Sliced Chocolate Cake

Key Lime Pie

Lemon Ice Box Pie

New York Style Cheesecake

\$3.25 per Person

Minis

Served in a shotglass

Chocolate Mousse

Strawberry Shortcake

Lemon

Banana Cream

\$2.25 per Piece

Other Desserts

Peach Cobbler

Apple Cobbler

Warm Bread Pudding
with Bourbon Caramel Sauce

\$3.25 per Person

Plus Tax & 20% Service Charge

BEVERAGE SELECTIONS

Wine List

Memphis National Golf Club features an extensive wine list with selections from California to Italy. Please consult with your catering manager for current availability.

Wine Service
\$28.00 per Bottle

Hosted Bar Packages

Full Bar

Hosted Bars are available on a per-drink basis or per-person package. Includes well brands, domestic & imported beers, house wine, & sodas.

Add \$3.00 per person for Call Liquor.

Add \$5.00 per person for Premium Liquor.

- 1 Hour - \$17.00 per Person**
- 2 Hours - \$19.00 per Person**
- 3 Hours - \$22.00 per Person**
- 4 Hours - \$25.00 per Person**

Soft Bar

Hosted Bars are available on a per-drink basis or per-person package. Includes domestic & imported beers, house wine, & sodas.

- 1 Hour - \$14.00 per Person**
- 2 Hours - \$16.00 per Person**
- 3 Hours - \$18.00 per Person**
- 4 Hours - \$20.00 per Person**

Specialty Champagne Bar

With your choice of 3 mixers

\$15.00 per Person

Package Upgrades

Fresh Lemonade Station

\$3.00 per Person

Sparkling Apple Cider

\$12.50 per Bottle

Soft Drinks

\$3.00 per Person

Bar on Consumption

Domestic Beer

Budweiser, Bud Light, Coors Light, Michelob Ultra, Yuengling
\$4.00 each

Premium Beer

Ghost River Golden, Heineken, Wiseacre Tiny Bomb, Wise Acre Ananda
\$5.00 each

House Wine by the Glass

Merlot, Cabernet, Chardonnay, Pinot Grigio
\$6.00 each

Well Selections

\$6.00 each

Call Selections

\$7.00 each

Premium Selections

\$8.00 each

Banquet Bar Tiers

Well Selections

\$6.00 on Consumption

Vodka - McCormick

Gin - McCormick

Rum - McCormick

Bourbon/Whiskey - Kentucky Deluxe

Scotch - Bellow's

Tequila - Conquistador

Call Selections

\$7.00 on Consumption

Vodka - Tito's

Gin - Bombay Dry

Rum - Bacardi

Bourbon/Whiskey - Jim Beam

Scotch - Jonnie Walker Red

Tequila - Jose Cuervo Special (Gold)

Premium Selections

\$8.00 on Consumption

Vodka - Ketel One

Gin - Tanqueray

Rum - Captain Morgan

Bourbon/Whiskey - Jack Daniels or Crown Royal

Scotch - Jonnie Walker Black

Tequila - Patron Silver

WEDDING TIMELINE

Wedding Tasting

4-6 Months Prior to your Wedding

You will get the opportunity to try your wedding cuisine.

After the tasting, our Catering Director will sit down with you and go over all wedding details – wedding day timeline, floor plan, food & beverage menus, and all set up details.

All wedding tastings are scheduled for Wednesdays at 2:00 PM.

Banquet Event Order & Floor Plan Complete

1 month prior to your Wedding

Hannah will send you your Wedding Banquet Event Order, which lists all of your wedding day details, as well as your floor plan for you to review.

Vendor Confirmation

2 weeks prior to your Wedding

We ask that you contact all of your vendors to confirm arrival time and to send them day of timeline and floor plan.

Final Details Meeting

2 weeks prior to your Wedding

10 Days Prior to the wedding your Final Guest Count, Signed Banquet Event Order, & Entrée Count are due. During the final details meeting you will finalize all details with Hannah and sign off on your Banquet Event Order & Floor Plan.

Drop off All Wedding Items

The Week of your Wedding

At this time you will meet with Hannah to drop off all of your wedding items and review set up. This could include: Guest Book, Place Cards, Cake Cutting Utensils, Champagne Flutes, Menu Cards, or other special items.

Wedding Rehearsal

1-2 Days Prior to your Wedding

Your wedding coordinator/planner should coordinate your wedding rehearsal and go over your wedding day timeline with your bridal party and family members.

Please review our Rehearsal Policy on the Banquet Policies page.

Day of Wedding

Our banquet staff will set up wedding décor left with Hannah according to the floor plan. Your wedding coordinator/planner should coordinate the scheduled events to ensure the sequence of events is fulfilled.

BANQUET POLICIES

Tentative Hold Policy: MNGC allows clients to place a Tentative Hold on one date of interest. The Tentative Hold will be held for no longer than three weeks. It is the client's sole responsibility to inform the Catering Director if they wish to release the hold or move forward with the contract process. MNGC will inform client if another potential client is interested in the same date. The Catering Director will then inform the client that they have 72 hours to move forward with a contract or the date will be released.

Deposits and Final Payment: A deposit of \$500 and a signed contract are required to reserve your event date. Final payment is due the day of the event. All prices are subject to change.

Guarantees: The guaranteed number of guests must be communicated no less than seven (7) business days prior to the event. You will be charged for the number of meals GUARANTEED, or the number of meals served, WHICHEVER IS GREATER.

Minimum & Charges: Refer to rental structure sheet for facility fees. A \$3,000 food and beverage minimum is required for Saturday evening functions. A 20% service charge will be added to all food and beverage services. Tennessee State sales tax of 9.75% will be added to all food and beverages.

Outside Food & Beverage: All food and beverages must be consumed on the property and purchased solely through Memphis National Golf Club. No outside food or beverage is permitted to be brought onto the property.

Decorations & Damage: The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. Use of confetti, glitter, or rice will require a \$450 clean-up charge. There will also be a clean up fee of \$150 for the use of sparklers. Memphis National Golf Club does not assume any liability for personal property brought onto the club. Candles are permitted if enclosed in a glass container. Decorations, displays, and signage brought into the area must be approved prior to arrival. Items may not be attached to wall, floor, window, or ceiling with nails, staples, tapes, or any other materials in order to prevent damage to the fixtures or furnishings. In addition, all decorations brought in are the responsibility of the guest to remove upon the functions conclusion. Labor fees apply for excessive decoration set-up or removal. Sparklers are permitted. Bride & Groom must provide sparklers one week prior to wedding. There will be a \$150 clean up fee.

Linens: Memphis National Golf Club provides white or black lap-length table linens and napkins at no additional charge.

Wedding Tasting: A complimentary Wedding Tasting is provided for the Bride and Groom. Memphis National Golf Club requires a \$45 per person charge for any additional guests.

Rehearsals: If you would like to plan on rehearsal at Memphis National Golf Club, please schedule it no earlier than one month prior to your wedding. In the event that your ceremony site is unavailable for your rehearsal, it will be scheduled in a location as similar to your actual ceremony site as possible.

Rehearsal Dinners: We can accommodate rehearsal dinners in our Banquet Hall. Please contact Catering Director to discuss the options available.

Post Wedding Brunch: Share wedding memories while enjoying a Sunday brunch with close friends & family at Memphis National Golf Club. \$32.95 per adult, \$39.95 with champagne, \$14.95 per child. Please contact the Catering Office at (901) 853.8050 ext. 23 for more details.

Wedding Availability & Hours: Weddings and wedding receptions are available any day of the week. Reception time is 4 hours with additional hours to be purchased for \$250.00 per hour.

Bar Guidelines: There will be a charge of \$100 for the bartender. All alcohol must be provided by Memphis National Golf Club. No outside alcoholic beverages are allowed to be brought onto the property. Beverage service is subject to the State of Tennessee regulations and alcoholic beverages will not be served to minors under any circumstances. Memphis National Golf Club reserves the right to check current identification of persons appearing to be under 35 years of age. Should a problem arise, all alcohol will be removed.

Music: Memphis National Golf Club reserves the right to control the volume of the music played/Music outside must end by 10:00 PM, in accordance with Town of Collierville sound ordinance.

Audio Visual: Audio Visual equipment and services are available upon request.

Vendor & Children Meals: Memphis National Golf Club provides vendor meals priced at \$29.95 and children meals priced at \$19.95 for children ages 5-12 years old. Children 5 years and younger are provided with a complimentary bowl of macaroni and cheese at no charge.

KEY INFORMATION

- A deposit of \$500 and signed contract are required to reserve your event date.
 - Full payment will be due the day of the event.
- A complimentary Wedding Tasting is provided for the Bride and Groom. Memphis National Golf Club requires a \$45 per person charge for any additional guests.
 - A signed credit card slip is required the day of the event for any incidental charges.
 - There is a clean up fee of \$450 for rice, confetti, or glitter.
 - There is a clean up fee of \$150 for the use of sparklers.
- All decorations brought in are the responsibility of the guest to remove upon the functions conclusion.
 - There is a \$250 cleaning fee for removing any excess decorations.

Additional Rentals & Fees

AV Equipment.....	\$200
Bartender Fee.....	\$100

Visit us online at www.MemphisNational.com