

# Reception & Cocktail Party

Minimum of 75 Persons

## Full Open Bar

Seagram's Gin  
Smirnoff Vodka  
Old Charter  
Jim Beam Bourbon  
Seagram's VO

Dewar's Scotch  
Bacardi Rum  
Miller Lite  
Budweiser  
Bud Light

House White Zinfandel  
House Chardonnay  
House Cabernet Sauvignon  
House Champagne  
Buckler's Non-Alcoholic

## Chef's Carved Meat With

(Choose one)

Herb Crusted Round of Beef   Caramelized Baked Ham   Breast of Turkey

## Selection of Finger Foods

(Choose four)

Caramelized Onion Filos  
Mushroom with Crabmeat  
Shrimp- fried or marinated  
Crab Claws- fried or marinated  
Meatballs-Italian or Swedish  
Assorted Quiche and Pizza  
Crab Dressing Stuffed Shrimp  
Meatballs-Italian or Swedish

Fried Green Beans  
Broccoli Bites  
Chicken Brochettes  
Mediterranean Tarts  
Fried Catfish Fingers  
Fried Chicken Tenders  
Crab Rangoon

Spring Rolls  
Mini Crab Cakes  
Shrimp Spring Rolls  
Spanikopita  
Asparagus Filos  
Buffalo Chicken Bites  
Cheese Stuffed Jalapenos

## In addition to

Coffee Station   Hot or Cold Dip with Crustini  
Fruit, Cheese and Vegetable Display

Assorted of Canapés  
Chef's Choice Hors D' Oeuvres

## Package Selections

2 HR Food & Bar  
\$31.45 Per Person

3 HR Food & Bar  
\$36.45 Per Person

4 HR Food & Bar  
\$41.45 Per Person

3 Hour Food and Beverage Package (no alcohol) \$26.45

- Food package includes assorted soda's and punch.
- Food replenish able for 2 hours and may remain out up to 3 hours.
- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.

Rev. 1/11



# “Deluxe” Reception & Cocktail Party

Minimum of 75 Persons

## Full Open Bar

Bombay Gin	Chivas Scotch	House White Zinfandel
Absolute Vodka	Bacardi Rum	House Chardonnay
Old Charter	Jose Cuervo Tequilla	House Cabernet Sauvignon
Jim Beam Bourbon	Miller Lite	House Champagne
Crown Royal	Bud & Bud Light	Buckler’s Non-Alcoholic

## Chef’s Carved Meat With French Rolls

(Choose One)

Roasted Strip Loin    Stuffed Pork Loin    Breast of Turkey

## Selection of Finger Foods

(Choose Four)

Artichoke Heart with Cream	Mexican Spring Rolls
Crab Rangoon	Popcorn Crawfish
Crabmeat Dressing Stuffed Shrimp	Crab Claws- Fried or Marinated
Shrimp – Fried or Marinated	Bacon Wrapped Gulf Shrimp
Tenderloin Beef Teriyaki	Mini Beef Wellington
Chicken Satay w/ Sichuan Sauce	Mini Crab Cakes
Caramelized Onion Triangles	Asparagus Filo
Fried Olive with Asiago Cheese	Mushrooms with Crabmeat

## In addition to

Fruit, Cheese and Vegetable	Gulf Crab Toast
Coffee Station	Oysters on the Half Shell
Smoked Salmon Display	Chef’s selection of Canapés

(1 side per hundred guest)

## Package Selections

2 Hour Food and Bar	3 Hour Food and Bar
\$40.00 Per Person	\$45.00 Per Person

- Food replenish able for 2 hours and may remain out up to 3 hours.
- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.



Rev. 01/11

*Do The...* **Mashed Potato**

Try the hottest new trend in food.

# Mashed Potato Martini's

Create your own special Potato Martini.

**\$160.00**

## Potato Martini Bar

Served with:

**Sour Cream, Scallions, Bacon bits  
and Cheddar cheese.**

Serving for 50.

**\$220.00**

## Deluxe Potato Martini Bar

Served with:

**Sour Cream, Scallions, Bacon Bits and Cheddar Cheese.**

Along with 3 additional toppings:

**Baby Shrimp, Pesto Sauce, Crumbled Gorgonzola,  
Broccoli Florets or Smoked Salmon.**

Serving for 50.

**\*\*\*Caviar available at Market Price.**

- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.



2510 14<sup>th</sup> Street Suite 1400 - Sanford, NC 28784-3950 ~ 228-865-0200

[www.greatsouthernclub.com](http://www.greatsouthernclub.com)

# Specialty Martini's

Upscale your event with our specialty flavored Martini bar.  
You may choose up to 3 flavors.

Chocolatini

Cheesecake

Peppermint

Irish cosmopolitan

Apple Drop

Raspberry Champagne

Orange Wedgie

Marilyntini

You may include this Martini bar with any cocktail package  
For an additional charge of \$2.00 per person.

- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.



2510 14<sup>th</sup> Street Suite 1480~Gulfport, MS 39501~228-865-0200  
[www.greatsouthernclub.com](http://www.greatsouthernclub.com)

# Soup & Pasta

INDULGE YOUR GUEST WITH ONE OF OUR  
DELICIOUS SOUP AND PASTA STATIONS.

You may include up to two of our favorite  
pasta or soup as an extra station for an additional charge.

## Pastas

Gulf Shrimp Creole and Rice

Chicken Alfredo with Bowtie

Crawfish Ettoufee and Rice

Shrimp and Sausage Jambalaya

Cajun Crawfish Alfredo

Chicken and Sausage Jambalaya

Seafood Sauce over Cheese Tortellini

## Soups

Oyster and Artichoke

Seafood Gumbo with Rice

Corn and Crab Bisque

Sweet Potato and Andouille

Broccoli and Cheese

Roasted Red Pepper Bisque

Loaded Potato

All dishes above come in servings of 50.  
Pasta dishes will not be allowed for substitution on reception packages.

- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.



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# Function Policies, Capacities and Fees

## Guarantee

- The club requires final guarantee three business days prior to your function
- Due to operational difficulties additional tables and chairs will not be added after the start of any function.
- If a guarantee is not received three business days in advance, we will presume the guarantee to be the number originally stated on the contract and the guest will be charged for that number.
- **All Saturday events will be required to spend a minimum of \$5000 in complete sales.**

## Cancellations

- Groups reserving private rooms and canceling within 30 days will be charged 25% of the charge as a service fee.
- Groups canceling within 72 hours or not showing up will be charged 50% of the charges as a service fee.
- All functions are guaranteed with a Non-Refundable deposit.
- **All prime dates canceling within 30 days will be charged 50%.  
(All Fridays & Saturdays, Holidays & December dates.)**
- **Contracts not guaranteed by a deposit and signed contract will be canceled.**

## Flowers, Decorations & Throws

- Rooms may be decorated for your function.
- The Club asks that no tape, nails, tacks or fastener be used on the walls or doors.
- No sparkle dust, confetti, festive throw or spray glitter may be used in the club or in the bank.
- Birdseed may be thrown outside in the Harbor Square Plaza only.
- Clean up fee for inside and outside throws will be \$500.00.
- All decorations and equipment must be removed from the club at the end of function.
- All deliveries must be made during normal operating hours.

## Catering

- The Great Southern Club provides all food and beverage.
- We do not permit outside caterers in the Club, nor do we allow food or beverage to be brought into the club.
- Wedding and Birthday cakes are the only exceptions.
- Cakes from bakeries should be properly licensed and registered with the City and State Board of Health.

## Dress Code

- The Great Southern Club offers a professional but casual environment.
- Shorts, beach wear, hats, sports wear, and shirts without collars are not permitted.
- Coat and Tie is preferred but not required.

## Children

- We ask that they be controlled so they do not disturb other guests.
- Children are not permitted in the restrooms, halls, or elevators without adults.

## Entertainment

- Delivery or setup times must be arranged with Club management.
- Dressing facilities are not available in the Club.
- Guests of entertainers will not be permitted in the Club unless they are guests of the host.
- Food and beverages supplied to entertainers will be billed to the host, unless other arrangements are made.
- Tables are not supplied to entertainers. There will be a room rental for any bands wanting private rooms.

## Security

- The GSC shall not resume responsibility for the damage or loss of any merchandise left in rooms.
- The GSC reserves the right to require security guards at the group's expense for selected groups.

## Deposits and Payments

- Deposits are non-refundable upon cancellation.
- All evening functions are required to pay a deposit of \$500.00.
- All morning or lunch functions are required to pay a deposit of \$250.00.
- A payment of 25% will be required 90 days and 30 days prior to all functions.
- Balance of bill will be due one week prior to event.

## Evening and Weekend Room Rental and Capacities

Entire Club	\$1750.00 + tax	Meal Service 300	Reception 550
Sunset Ballroom	\$1100.00 + tax	Meal Service 200	Reception 350
<i>*All Saturday events will be required to spend a minimum of \$5000 in complete sales.</i>			
Sunset A or B	\$ 500.00 + tax	Meal Service 100	Reception 100
Main Dining	\$ 750.00 + tax	Meal Service 80	Reception 125
Harbor View	\$ 325.00 + tax	Meal Service 36	Reception 50

## Day Room Rental

Sunset Ballroom \$ 500.00 + tax      Sunset A (South) \$ 300.00 + tax

*\*Sunset room rental for day events will be \$1500.00 with no meal service.*

## Clean Up Fees

\$500.00 for cleanup of glitter, confetti, birdseeds, streamers, festive throws or balloons.

## Late Closing Fees

\$100.00 fee per hour for club use other than during normal operating hours.

## Extra Employee Fees

Server	\$65.00 (2 hours)	Bartender	\$100.00 (4 hours) per bar
Hostess	\$65.00 (2 hours)	Carver	\$ 60.00 (2 hours)

- Must have a minimum of \$250.00 in bar sales required.
- All cash bars will require a bartender fee. Parties of 100 or more will require 2 bars.
- All a la carte events will be subject to employee fees. All a la carte functions must have a minimum of \$2000.00 in food and beverage sales.
- All property not belonging to the club must be delivered and picked up during normal operating hours the day of the function.
- Prices are subject to change. All fees are subject to 7% sales tax.



Rev. 01/11