



THE CLUB AT GLENMORE

WHERE MAGIC IS CREATED ONE
EVENT AT A TIME!



Where Every Moment Matters





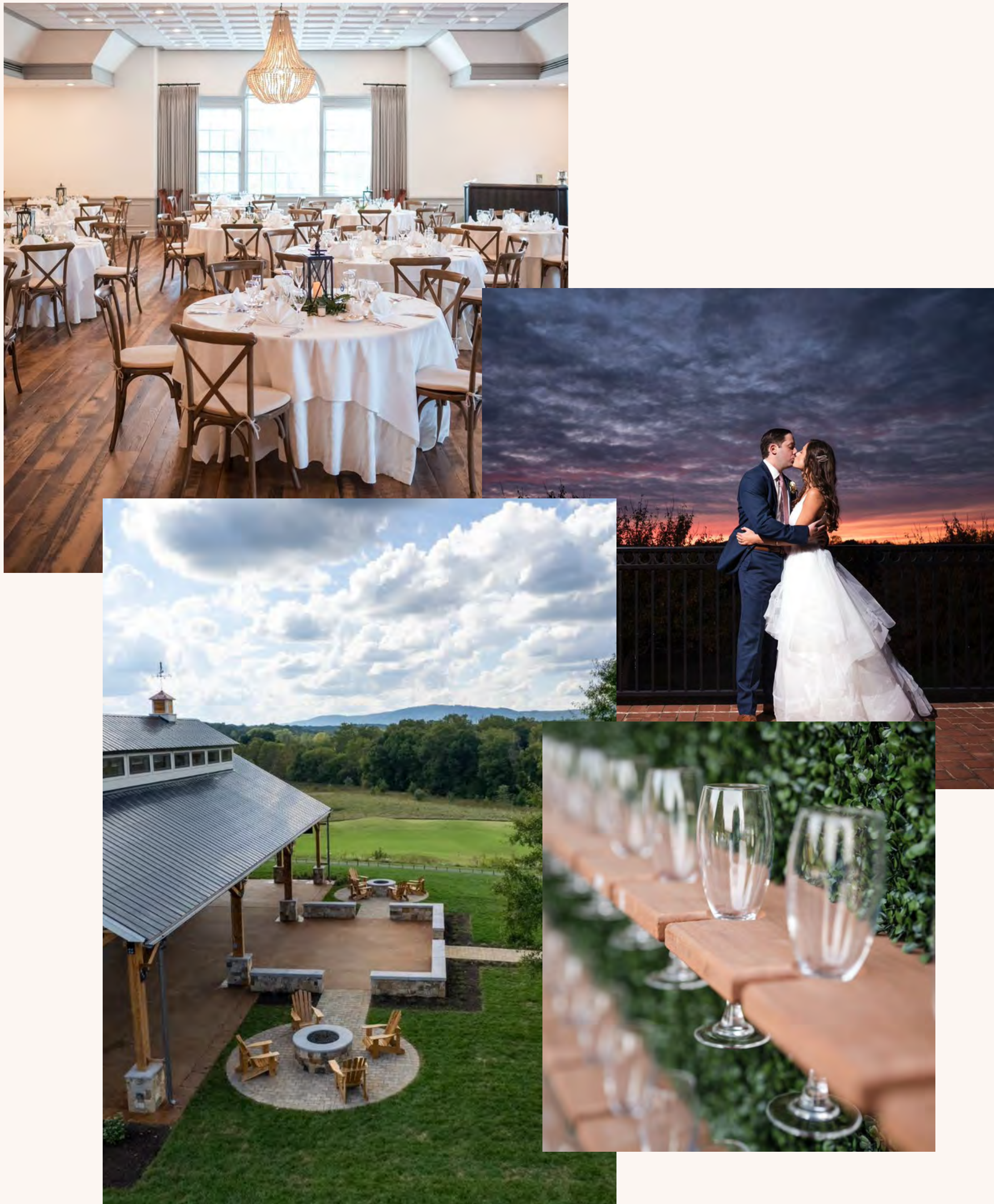
WORKING RELATIONSHIP

HOW OUR PROCESS WORKS



	BOOKING	WE ADD YOU TO OUR SYSTEM AND MEET FOR THE FIRST CONSULTATION AND TOUR
	FIRST STEP	BOOKING YOUR VIP VENDORS SEE OUR LIST OR USE YOUR OWN
	TASTING	FINALIZE YOUR MENU AND BAR PACKAGES
	BREAK	FINAL VENUE WALK-THROUGH & WE FINALIZE THE DETAILS
	WEDDING DAY	IT'S TIME TO CELEBRATE YOUR SPECIAL DAY!!!
	RECONCILIATION	WEDDING DEBRIEF & REVIEWS

DON'T TAKE OUR WORD FOR IT...



"STAFF WENT ABOVE AND BEYOND TO MAKE THE BRIDE'S DREAM OF GETTING MARRIED ON THE 10TH TEE A REALITY. AWESOME STAFF AND REALLY ACCOMMODATING."

THECLUBATGLENMORE.COM



"THEY WERE VERY ACCOMMODATING AND WENT ABOVE AND BEYOND TO ENSURE OUR WEDDING WAS BEAUTIFUL AND BREATHTAKING."

BLISS PACKAGE

\$104 PER PERSON

- Three traditional passed hors d'oeuvres
- Display of cheese, fruit & vegetables
- One salad
- Two protein (One specialty dish) and One vegetarian dish
- One vegetable & One starch
- One item from moonlight menu
- Sparkling or non-alcohol sparkling cider toast
- Coffee, Iced Tea, Soda, & Water service
- Cake cutting
- Upgraded linens wedding day (subjected to availability. \$700 max for tablecloths and napkins)
- Use of In-House Decorations, Centerpieces, Etc.
- Use of Arbor & Prosecco Walls
- One hour Ceremony (30 minute prelude & 30 minute ceremony)
- Five Hour Reception
- One hour clean up
- Glenmore Bus for Wedding party (13 passenger) to venue & back to hotel

PASSION PACKAGE

\$97 PER PERSON

- Two traditional passed hors d'oeuvres
- Display of cheese, fruit & vegetables
- One salad
- Two protein and One vegetarian dish
- One vegetable & One starch
- Sparkling or non-alcohol sparkling cider toast
- Coffee, Hot Tea, & Water table service
- Cake cutting
- Upgraded linens wedding day (subjected to availability. \$500 max for tablecloths and napkins)
- Use of Arbor & Prosecco Walls
- One hour Ceremony (30 minute prelude & 30 minute ceremony)
- Four and One Half Hour Reception
- One hour clean up

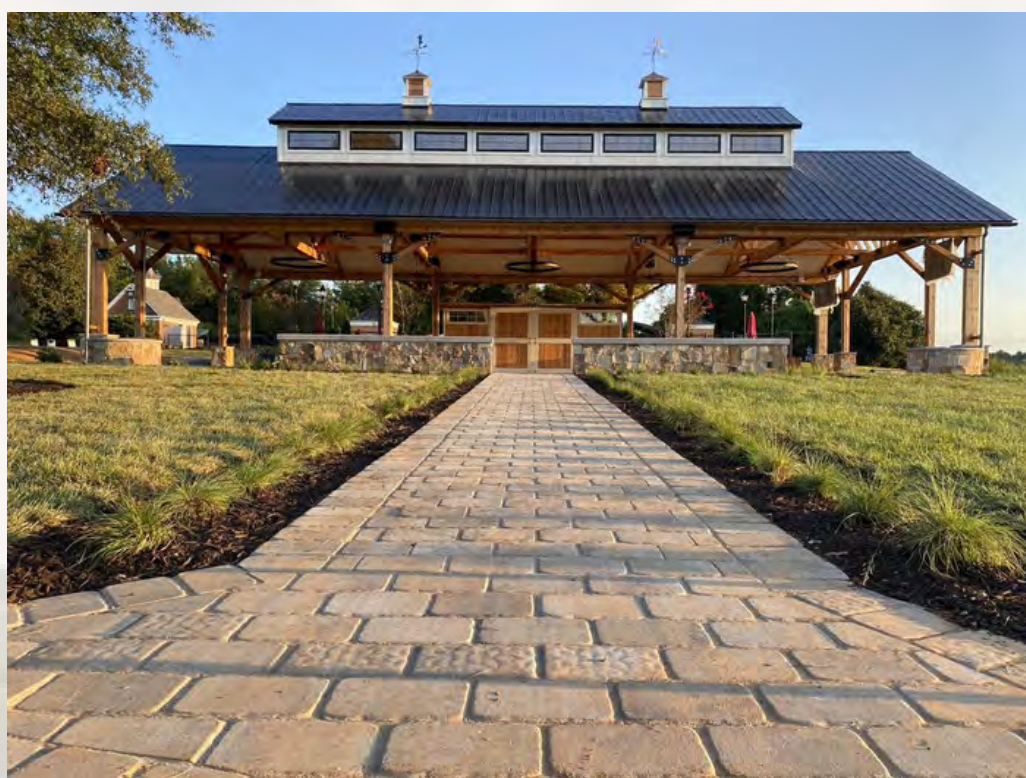
ROMANCE PACKAGE

\$80 PER PERSON

- Two traditional passed hors d'oeuvres
- One salad
- Two protein and One vegetarian dish
- One vegetable & One starch
- Cake cutting
- Table Water Service
- In House White full length tablecloths & white napkins
- One hour Ceremony (30 minute prelude & 30 minute ceremony)
- Four Hour Reception
- One hour clean up

RENTAL SPACES

PAVILION



Pricing starts at \$2,000. Pricing is based on the date of the event. The Pavilion offers 2 bars and 2 firepits.

THE BALLROOM



Pricing starts at \$2,000. Pricing is based on the date of the event and number of guests in attendance. The Ballroom comes with a beautiful patio off the back.

CEREMONY SITES

Whether it is the beautiful view off the 10th tee you have chosen or the driving range for the perfect tree and course view. Both are available for ceremonies.

MEET OUR CHEF

FREDERICK J. NUSSBAUM, CEC



Frederick is a NY native and the youngest of two children. He began his culinary career at 16 years old working at a small family owned restaurant in his home town washing dishes and prepping.

At the completion of high school he moved directly onto Pennsylvania Culinary in downtown Pittsburgh, forgoing his graduation ceremony to begin his schooling, groom his career and follow his passion at the earliest possible time.

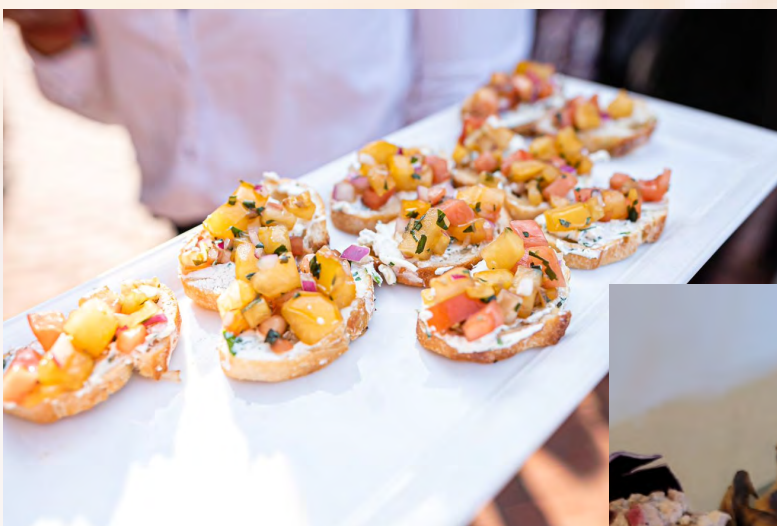
After culinary school he moved to Sarasota, Florida to intern and gain valuable insight on the entire culinary operation at The Colony Beach and Tennis Resort. There he had the opportunity to progress and be a part of every aspect of a full service hotel.

In an effort to continue growing and developing skills at the highest level; his path took him to The Greenbrier in West Virginia to take part in the Apprenticeship program. The chance to be a part of the history and high standards of The Greenbrier is what truly molded him into what he is today. The Greenbrier is where he found his wife Sarah and now with three children which have been the driving force to where his career has headed.

After spending time in Virginia and South Carolina, he and his family ended up in Savannah Georgia, where he is was the Executive Chef of the most prestigious dining club in town, along with being the President of the local ACF Chapter and the Chairperson for the local Technical Colleges Culinary Advisory Committee. After spending 9 years in Savannah, Frederick and his family wanted to move back to virginia, where they started a family, and where his daughter was born.

Since being back in Charlottesville and becoming the Executive Chef of The Club at Glenmore, Frederick has turned a lot of his focus more so on the development of the next generation of culinarians. As far as work responsibilities; the continued growth of membership and developing menus with locally sourced products are always on the forefront, seeking out new techniques and the growth of the staff both front and back of the house is a big driving factor.

Frederick values mostly being a husband to his wife Sarah, father to his daughter Emily, and two sons Noah and Sydney.



SAMPLE MENU SELECTIONS

BRUNCH

- Sliced Fresh Fruit Display
- Assorted Breakfast Pastries
- Country Potatoes
- Broccoli & Cheddar Biscuits
- Sausage & Gravy Biscuits
- Mushroom Strata w/Caramelized Onions & Charred Tomato Sauce
- Corned Beef Hash w/ Poached Eggs
- Bread Pudding w/Creme Anglaise
- Cinnamon & Sugar French Toast
- Egg White Frittata w/Spinach & Goat Cheese
- Chicken & Waffles
- Seasonal Fruit Cobbler

HORS D'OEUVRES

COLD

- Southern Style Deviled Eggs
- Bruschetta w/Goat Cheese
- Seared Ahi Tuna Wontons w/Asian Slaw
- Proscuitto Wrapped Asparagus
- Roasted Beef Tenderloin Crostini w/Horseradish Sauce
- Traditional Hummus w/Crudite
- Mini Thai Chicken Wraps w/ Spicy Asian Dipping Sauce
- Shrimp Cocktail
- Fruit & Cheese Display
- Antipasto
- Charcuterie Display

HOT

- Bacon & Cheddar Twice Baked Red Potatoes
- Ham Biscuits w/Honey Pecan Butter
- Spanakopita
- Spinach & Boursin Stuffed Mushrooms
- Vegetable Spring Rolls w/Sweet Chili Sauce
- Chicken & Waffles
- Coconut Shrimp w/Rum Pineapple Sauce
- Roasted Sesame Salmon Tacos w/Pico De Gallo
- Braised Beef on a Risotto Cake
- Crispy Arancini w/Roasted Red Peppers Vinaigrette
- Philly Cheese Steak Sliders
- Flat Bread Pizza w/Tomato, Mozzarella, Prosciutto, Arugula
- Mini Crab Cakes
- Rosemary Scented Mini Lamb Chops

SAMPLE MENU SELECTIONS

SALADS

- Petite Greens - Tomatoes, Cucumbers, Cranberries, Balsamic Vinaigrette
- Caesar - Croutons, Shaved Parmesan
- Arugula - Oranges, Goat Cheese, Roasted Asparagus, Citrus Vinaigrette
- Spinach - Shaved Apples, Cheddar Cheese, Sherry Maple Vinaigrette
- Watermelon and Feta- Arugula and Balsamic Reduction (seasonal)
- Tomato and Mozzarella Tower - Pesto, Balsamic Reduction, Extra Virgin Olive Oil (seasonal)

VEGGIES

- Roasted Asparagus
- Spaghetti Squash
- Herb Sautéed Squash and Zucchini
- Collard Greens with Bacon
- Sautéed Broccoli
- Haricot Verts
- Creamed Cabbage with Fresh Herbs
- Cauliflower Au Gratin
- Southern Style Green Beans
- Glazed Carrots
- Seasonal Vegetables

CARBS

- Steamed Basmati Rice
- Long Grain and Wild Rice Pilaf
- Wild Mushroom Risotto
- Puréed Sweet Potatoes
- Potatoes au Gratin
- Herb Roasted Potatoes
- Mashed Potatoes
- Bacon Cheddar Twice Baked Potatoes
- Creamy Cheddar Grits
- Roasted Multi-color Potatoes
- Barley Risotto

VEGGIE ENTRÉES

- Pasta Primavera - Seasonal Vegetables, Herb and White Wine Sauce
- Eggplant Parmesan - Roasted Tomato Sauce, Fresh Mozzarella
- Roasted Seasonal Vegetables - Creamy Polenta, Pesto
- Sweet Corn Risotto - Sautéed Spinach, Tomato Coulis
- Vegetable Enchiladas - Brown Rice, Seasonal Vegetables, Fresh Tomato Sauce
- Roasted Vegetable Wellington- Tomato Coulis
- Homemade Gnocchi- Wild Mushrooms and Roasted Red Pepper Coulis

SAMPLE MENU SELECTIONS

ENTRÉES

- Pecan Crusted Chicken Breast with Ginger Butter Sauce*
- Spinach, Sundried Tomato and Goat Cheese Stuffed Chicken Breast
- Crab and Apple Topped Chicken Breast with Herb Cream Sauce
- Peppercorn Dusted Swordfish with Brandy Cream
- Dijon and Herb Crusted Salmon with White Wine Cream Sauce
- Blackened Salmon with Sundried Tomato and Basil Chutney
- Cornmeal Dusted Rainbow Trout, Smoked Tomato Coulis
- Sautéed Shrimp and Grits, Chorizo Gravy
- Red Wine Braised Boneless Beef Short Rib
- Garlic and Herb Marinated Flank Steak
- Hand Cut 6 oz. Filet Mignon with a Demi-Glace*
- Grilled New York Strip Steak with a Local Mushroom Sauce*
- Grilled Pork Tenderloin Medallions with a Mushroom Demi-Glace
- Rosemary and Garlic Lamb Chops with Mint Demi-Glace* (+\$10)
- Duo of Petite Filet and Salmon with Roasted Tomato Butter Sauce* (+\$10)
- Duo of Petite Filet and Crab Cake with a Béarnaise Sauce* (+\$10)
- Pan Seared Crab Cakes with Lemon and Caper Cream (+\$10)

SAMPLE MENU SELECTIONS

DISPLAYS & ACTION STATIONS

- Cheese Assortment w/ Fresh Berries & Grapes
- Sliced Seasonal Fruit
- Crudites
- Mediterranean Display
- Fresh Seafood Display
- Hand Rolled Sushi Display
- Smoked Seafood Display
- Pasta Made to Order
- Risotto Made to Order
- Paella Station
- Creamy Polenta Station
- Taco Station
- Brie en Croute w/Crackers & Local Jams
- Warm Chesapeake Crab Dip
- Carved Tenderloin
- Smoked Turkey
- Honey Baked Ham

MIDNIGHT MENU

- Sliders - Grilled Two Ounce Burgers with American Cheese and Sauteed Onions OR House Smoked Pulled Pork
- Flatbread Pizza - Mozzarella Cheese and Marinara Sauce. Toppings- Pepperoni, Sausage, Mushrooms, Onions, & Peppers
- Chicken Wings - Mild, Hot or BBQ with Carrots, Celery, and Blue Cheese
- Quesadillas - Tomatillo Chicken with Fresh Salsa and Sour Cream
- Soft Pretzel Bar - Soft Pretzels Bites with, Beer Cheese Sauce, Whole Grain Mustard, Honey Mustard
- Mac & Cheese Bar - Creamy Mac & Cheese with Green Onions, Grilled Chicken, Bacon, Jalapeno's, Diced Ham, Tomatoes
- Mashed Potato Bar - Sour Cream, Green Onion, Cheddar Cheese, Chopped Bacon

DESSERTS

- Mini Cupcakes
- Mini Cheesecakes
- Mini Fruit Tarts
- Assorted Chocolate Mousse Cups
- Strawberry Shortcake
- Mini Creme Brulee
- Banana Pudding
- Mini Cinnamon Rolls
- Mini Beignets
- Cookies
- Brownies
- Blondies

OFFERINGS

WINES

- House - "Proverb": Chardonnay, Pinot Grigio, Sauv. Blanc, Merlot, Cabernet, Pino Noir
- Premium - "Chateau Souverain" Chardonnay, Pinot Grigio, Sauv. Blanc, Merlot, Cabernet, Pino Noir
- Rose - Mont Gavet
- Sparkling - Gran Valor

BEERS

Domestic

- Bud
- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra
- Bold Rock

Premium

- Heineken
- Corona Extra
- Corona Light
- Stella
- Rotating Seasonal Devil's Backbone
- Vienna Lager
- Perpetual IPA

LIQUOR

	House	Premium	Luxe
Scotch	• Clan McGregor	• Famous Grouse	• Chivas Regal
Bourbon	• VA Gentleman	• Jack Daniel's	• Woodfords
Gin	• Bowman's	• Seagrams Xtra-Dry	• Bombay
Vodka	• Nikolai	• Titos	Sapphire
Rum	• Bacardi	• Captain Morgan	• Grey Goose
			• Mount Gay

FREQUENTLY ASKED QUESTIONS

CAN WE BRING IN OUTSIDE CATERERS?

While we love the talent here in the Charlottesville area, DUE TO LICENSING, we do not allow outside caterers. The Club at Glenmore is a full functioning club with a great chef and wonderful staff to handle any request or menu.

MUST WE USE YOUR LIST OF PROFESSIONALS?

No, not at all. But we sure do prefer it and here is why: They are tried and true. Time and time again. We understand that your friend had a great experience with her florist and that your boss loved his cake. We want to avoid the risk and construct a team of vendors that will work well together. Ones that communicate clearly and efficiently with our team and with each other. Our vendor list includes a variety of price points, styles and so on. There is something for everyone!

No matter who you choose, all professionals must be licensed and insured. Those documents will be asked for during your final walk through/detailed meeting.

CAN WE USE REAL FLAMED CANDLES?

We love the look of real flamed. All candles must be housed in a container (no open flame), and flame must be 1" from the top of the container. Candlesticks may be used as long as sticks are protected with chimneys and there are drip catchers added.

DO YOU OFFER COORDINATION?

All weddings must hire their own licensed and insured wedding planner/manager. The Club at Glenmore will also have an Event Coordinator on-site. However, their primary responsibility is to manage Glenmore Events Staff.

DO YOU OFFER A SERVICE DISCOUNT? WHO DOES THAT COVER?

We do! The Club at Glenmore offers a 50% savings off rental space rates to all active and retired military, first responders such as police, fire and rescue and educators/teachers. It's our small way of showing our deep appreciation for your service.

MAY WE HAVE OUR CEREMONY AT THE CLUB AT GLENMORE?

Absolutely! There is a \$1,000 charge to get married on Glenmore's 10th tee. The 10th tee is in a large, circular grass area outside the Pavilion and offers spectacular views over the course, to the Rivanna River and Carter's Mountain beyond. The course is blocked for 30 minutes for your ceremony to take place, and this option is only available for those whose receptions are here as well.

FREQUENTLY ASKED QUESTIONS

HOW MUCH TIME DO WE HAVE FOR SET UP?

Unless the all inclusive package is selected, giving you access Friday afternoon, all set up can start at 9am day of. Earlier times will be allowed on a case by case basis and require prior approval.

DO YOU CHARGE A CAKE CUTTING FEE?

Cake cutting assistance is complimentary in all of our wedding packages. After the couple cut the cake, our staff will take the remaining cake into the kitchen, cut and serve it to your guests.

CAN I HAVE A TASTING?

Yes and we encourage it. Tastings are free for the happy couple. Any additional guest will be assessed an additional fee depending on the tasting menu. Max for the tasting is 6 guests.

IF MY GUESTS HAVE DIETARY ISSUES, SUCH AS VEGAN, GLUTEN, DAIRY FREE, ETC., WILL YOU BE ABLE TO ACCOMMODATE THESE?

Absolutely, our Chef is highly accomplished at all types of food preparation and we are delighted to work with you. Please raise specific issues with us as early as possible so we can prepare a plan with you.

ARE WE ALLOWED TO TAKE ENGAGEMENT PHOTOS AT THE GLENMORE?

Yes, we are happy to have you take advantage of our beautiful views for your engagement photos. Appointments are required. There is no charge if you are getting married here or holding your reception here.

ARE SPARKLERS PERMITTED?

Yes, however, no longer than 20" is permitted. Proper container for disposal after must be provided and your Planner/Coordinator/Manager must be onsite to manage. Sparklers, sparkler sendoffs, or special photos ops will be limited to certain outside areas of the club.

ARE WE ALLOWED TO HANG ANYTHING IN THE BALLROOM OR PAVILION?

Yes & No - You can not nail, staple, 3m, tape, etc. to any surface in either location. However, if you have a licensed and insured professional come and inspect the space with what you are wanting to accomplish and contract through them, then that is acceptable.