

CHANDLERS LANDING YACHT & TENNIS CLUB

Events & Wedding Packet 2009 For Your Special Memory



Exclusive Lakeside Location

**Full Service Wedding Planning and Coordination
available on-site with Rock On Weddings**

Waterfront Gazebo Ceremony

One Party Per Room Per Day

Sailboat Departure

Breathtaking Sunset & Lakefront Views

Create your own Menu

**Party Favor Design and Printing On-site
Scribble Designs Shoppe**

**501 Yacht Club Drive
Rockwall, Texas 75032
Phone (972)771-2051/Fax (972)771-2070
Email: chandlers_landing@yahoo.com
Website: www.chandlerslanding.com**

Room Reservations and Deposits

Rooms are reserved for 4 Hours, additional hours available upon request

<u>Room</u>	<u>Deposit</u>	<u>Rental</u>
<i>The Lakeview Room</i>	<i>\$1,500</i>	<i>\$1,500</i>
<i>The Harborview Room</i>	<i>\$750</i>	<i>\$750</i>
<i>Captain's Lounge</i>	<i>\$400</i>	<i>\$400</i>
<i>Gazebo & 100 Chairs</i>	<i>\$300</i>	<i>\$300</i>
<i>Upper Deck</i>	<i>\$400</i>	<i>\$400</i>
<i>Lower Deck</i>	<i>\$400</i>	<i>\$400</i>

Room Reservations include the following:

*Four Hour Exclusive Room Reservation
Complete Set-up of Tables & Chairs
White Table Linens & Napkins
Place Settings
Gift Table, Registration Table, Head Table, Cake Table, & DJ Table
Dance Floor *Lakeview Room Only*
Skirted Buffet Tables
Taste Testing for Two
Cake Cutting Service
Cleaning fee*

Additional items may be rented or hired

*Chair Covers & Bows
Special Order Linens, prices depend on linens
Audio Visual Equipment
Table & Centerpiece Décor
Event Coordination and/or Planning*

The Lakeview Dining Room has a wonderful view of Lake Ray Hubbard and the Dallas skyline providing spectacular sunsets over the lake. The Lakeview Dining Room has a carpeted dining area, dance floor space and an alcove for bands or DJ's.

The Harborview Room adjoins the gazebo garden area and provides reception space for up to 100 guests. It's lakeside and garden side wall of windows provide a wonderful view of the lake and sunsets along with a full view of the gazebo area.

The Captain's Lounge is fully carpeted and provides dining space for up to 40 guests. The room's fireplace and cozy atmosphere provide an ideal setting for a private dinner, brunch or party.

The Gazebo Garden is a beautiful gazebo area just above the shoreline of Lake Ray Hubbard. The gazebo provides an excellent setting for your outdoor wedding. Evening sunsets over the lake can provide a brilliant background for your ceremony.

The Upper Deck is adjacent to the Lakeview Rooms and provides outdoor seating for up to 60 guests. Overlooks the lake, marina and swimming pool. A wonderful place to relax under the awning or enjoy the evening breeze.

The Lower Deck adjoins the Harborview Room on the opposite side from the gazebo garden. Adjacent to the pool deck is gives extra space for your event.

Upper and Lower Decks are generally rented as companion areas for indoor receptions, and parties.

Deposit

A minimum deposit is required to confirm your chosen date and room for your special event and is **non-refundable** after 72 hours of signing your contract. The amount of the deposit is equal to the room rental for the chosen room. This deposit may be applied to the room rental after completion of your event. Deposit is required for all events. Deposit will be reconciled with your account within 30 days of event.

All cancellations within 60 days of a scheduled function will be charged 50% of the grand total bill estimate based on last attendance figures provided to Chandler's Landing. Cancellations within 30 days of a scheduled function will be charged at 80% of the estimate provided based on the last attendance figures given. And cancellations within 14 days will be charged at 100% of the total estimated bill.

Food & Beverage Minimums

The food minimum is \$33.50 per person. These per person minimums apply toward your total room food and beverage minimums.

<u>Room</u>	<u>Room Food & Beverage Min.</u>	<u>Accommodates</u>
The Lakeview Room	\$6,000	100 - 250 people
The Harborview Room	\$3,000	40 - 80 people
Captain's Lounge	\$1,000	20 - 40 people
Gazebo & 100 Chairs	None	20 - 250 people
Upper Deck, rented without banquet room *	\$1,200	20 - 60 people
Upper Deck, rented with banquet room	none	20 - 60 people
Lower Deck, rented without banquet room *	\$1,000	20 - 60 people
Lower Deck, rented with banquet room	none	20 - 60 people

These minimums are required amounts. Guest count can greatly affect the total cost of your event.

Room Food and Beverage Minimum refers to the dollar value of food items and beverages that are to be consumed at your event. These do not include Miscellaneous Items, Room Rentals or Deposits, or Non-beverage Bar fees. The Event Coordinator will be happy to discuss these fees with you prior to booking and provide you with estimates so you can make an informed decision about the cost of your event.

* Upper and Lower decks will not be rented without rental of a banquet room more than 60 days prior to the event.

These prices are not inclusive of tax or gratuity.

Complimentary Taste Test

Complimentary Taste tests are done on a monthly basis with chef's selections of items.

A complimentary taste test for 2 people can be scheduled after you have booked your event. You may sample designated menu items Taste tests are scheduled at least 2 weeks in advance subject to Chef Tim's availability. Dates and times will be scheduled with the Event Coordinator. Additional guests attending the taste test will be charged the per person cost for the taste test. Fees for additional guests are due the day of the taste test. Please make reservations for all people attending.

Custom Taste Test

You may sample designated menu items or Executive Chef Tim Dawson can prepare a custom menu to meet your needs. Chef Tim can prepare anything from the sample menus or work with you to create your custom taste test menu. Some items may not be available for taste tests that are scheduled at the last minute. In addition, whole roasted items may not be available. Taste tests are scheduled at least 2 weeks in advance subject to Chef Tim's availability. Dates and times will be scheduled with the Event Coordinator. Pricing will be determined by items selected for tasting. .

Billing

*Billing may be paid by check or credit card. No cash will be accepted. **A credit card is required** as a guarantee to cover any further services or damages assessed. Credit card must be filed with club no later than 90 days prior to event date.*

Damages will be assessed at the Club's discretion and will be billed, at replacement cost, the first business day following your event. Extra cleaning fees may be assessed for unreasonable and uncustomary cleaning.

Tax & Gratuity

State sales tax of 8.25% will apply to all food, non- alcoholic beverages, room rentals & miscellaneous charges. A 20% gratuity will apply to all food and beverages, for the service staff. Coordinators , Chef, and kitchen staff do not share these gratuities and may be tipped separately if you are pleased with the service.

T.A.B.C.

The Texas Alcohol and Beverage Control (T.A.B.C.) requires a one time host fee of \$3.00 + tax to any non-member host of a function at which alcoholic beverages are served. (This is \$3 per event not per person.)

Guarantees

*Guarantees are known as the true number of guests you expect to attend your function, and must be communicated to the Event Coordinator **15 days prior to your event**. This number is **not** subject to reduction, but may be increased if necessary. **If any increases to headcount are reported within this 15 day window, you will be charged a plate and a half per additional guest.***

Payment

Payment in full is required 15 days prior to the event. Payments will be assessed a \$250 per day charge for each day after the payment due date. Credit card must be on file at this date.

Scribble Designs Shoppe

We have an on-site printing and design shop for all your printing needs. Jessica Branch offers everything from custom floor monograms for the dance floor to save the dates and favors. See the attached flyer for more information or check out her website at www.scribbledesignsshoppe.com

Facility Policies

The Club is a smoke free facility. Smoking is only permitted on the patio and outside the main facility. Please ensure your guests know of this policy.

All children must be attended by a responsible adult at all times.

Complimentary self-parking is available at Chandlers Landing Yacht and Tennis Club. We are not responsible for loss or damage to vehicles or their contents while parked on property. Valet parking can be arranged for an additional fee or you may hire your own valet.

*Decorations may **not** be attached to permanent fixtures such as walls, doors, ceilings, and light fixtures. Decorations may be brought to the club the day of your event and must be removed from the premises the day of the event, or storage fees will be assessed. Removal and clean-up of decoration provided by the client is the responsibility of the client. Removal by facility staff will result in extra clean-up charges. Facility staff will remove items rented from or by Chandler's Landing.*

Gazebo decorations: no nails or staples may be used. If you are planning to use flower petals on the aisle you must use real petals, not artificial. You may use artificial in arrangements if you prefer.

Diana Grubbs, TWP, our on-site coordinator, offers full service Wedding and Event Planning and Coordinating. Prices are available for hourly services, custom services, or complete packages.

We also offer custom decorating services for your wedding or event.

Menu & Beverage Policies

Menu prices are guaranteed only if a contract and complete event order has been signed by the Event Party and the Club's Event Coordinator. Menu prices are subject to an annual increase of up to 10% and will not be guaranteed more than one year prior to the event. Prices will not be guaranteed farther than Menus must be finalized 30 days prior to the event. No outside food or beverages will be permitted into the facility or on its property.

The staff and management of the club have the right to refuse service of alcohol to any guest who appears to have symptoms of intoxication or is under the age of twenty-one.

Due to health regulations, perishable leftovers may not be removed from the property. No Take Out Boxes allowed with the exception of the Wedding Cake. Chandlers Landing will not be held responsible for food removed without our consent.

All food is served buffet style.

Labor Fee's

Chef attended Carving station will be billed at \$50 per hour.

Bartenders are billed at \$25 per hour, we require one bartender for every 75 guests.

Passed Hors d' oeuvres or Specialty Drinks require extra staff. to cover extra labor at \$25 per hour with a 2 hour minimum.

Clean-up fees do not include removal of decorations brought in by client.

Decorating fees are not included in the room rental, but our event staff may be hired to decorate.

Miscellaneous Services & Fees

Projector Screen	\$15.00
Flip Chart Easel	\$15.00
Standard Microphone & Speakers	\$60.00
Lapel Microphone, Standard Microphone & Speakers	\$75.00
Piano	\$50.00
Additional Gazebo Chairs	\$4.25 per chair
Sailboat Departure	\$250.00
Event Planning and/or Coordinating	start at \$50 per hour; packages available
Decorating services	start at \$50 per hour; packages available
Valet Parking	Depends on Season, we subcontract Valet

Bar Operations & Beverage Menus

Our club bar is located in a Members Only dining room. Therefore, events where alcohol is served require the set up of a Private Bar for your guests. All Beverages ordered can be applied towards the Food and Beverage Minimum Requirement

Cash & Open Bar

<i>Set-up Fee</i> \$100.00 per Bar	<i>Minimum Purchase Fee</i> \$300.00 per Bar
<i>House Wine</i> \$32.00 per bottle , 1.5 liter	<i>Signature Drinks and Special Order Wines</i> Prices on request
<i>House Champagne</i> \$29.00 per bottle	<i>Usual Well Liquor</i> \$6.00 per drink
<i>Champagne Fountain</i> \$50.00	<i>Deluxe Liquor</i> \$7.00 per drink
<i>Frozen Drink Machine</i> \$50.00	<i>Premium Liquor</i> \$8.00 per drink
<i>Frozen Margaritas</i> \$250 per batch	<i>Other Frozen Beverages</i> \$250 per batch
<i>Keg Beer</i> \$250.00 per keg	<i>Bottle Beer</i> \$4.00 domestic \$5.00 imported

Custom Bar Service

We can stock your bar with our house liquors or per your request we will be happy to design a custom bar menu for your event. Prices for special order wines are based on our case price and a full case must be ordered. Prices available on request.

Theme Style Buffets

Tex-Mex Buffet

Chicken & Beef Fajitas
Spicy Sour Cream Chicken Enchiladas
Cheddar Jack Cheese Enchiladas
Pork Tamales
Santa Fe Rice
Charro Beans
Chips & Salsa
Guacamole & Sour Cream

Italian Buffet

Tomato Basil Bruschetta
Italian Sausage & Roasted Red Pepper Lasagna
Smoked Bacon Chicken Tortellini
Penne Putanesca
Tomato Basil Soup
Caesar Salad
Garlic Bread

Texas Barbeque

Fall off the Bone Dry Rub Ribs
Tender Smoked Brisket
Spicy Beef Sausage
Cowboy Beans
Country Style Green Beans
American Potato Salad
Jalapeno Cheddar Cornbread

Seafood Lovers Buffet

Garlic Herb Shrimp Scampi
Cedar Roasted Salmon
Tequila Lime Cajun Tilapia
Roasted Garlic Mashed Potatoes
Garlic Herb Asparagus
Caesar Salad

Cajun Style Buffet

Flash Fried Crawfish Tails
Andouille & Chicken Etouffe
Grilled Andouille & Peppers
Seafood Gumbo
Red Beans & Rice
Dirty Rice

**** Mix and combine up to 8 items (3 meats & 5 accompaniments) to create your own Theme Buffet****

**** Themed Buffets are priced at \$33.50 per person, substitutions may increase this price. ****

****All Buffets come with Coffee, Water, Tea & Dinner Rolls ****

****Prices subject to change due to availability ****

Create a Buffet

Hors d'oeuvres

\$2.50 per piece

<i>Arancini (Fried Risotto Bites)</i>	<i>Caribbean Chicken Satay</i>
<i>Beef Wellington Poppers</i>	<i>Maryland Style Crab Cakes</i>
<i>Tomato Basil Bruschetta</i>	<i>Portabella Mushroom Purse</i>
<i>Crab Stuffed Mushrooms</i>	<i>Lobster Newburg Puffs</i>
<i>Hibachi Beef Skewers</i>	<i>Phyllo Wrapped Asparagus</i>
<i>Prosciutto Asparagus</i>	<i>Goats Cheese Stuffed Artichokes</i>
<i>Prosciutto Crustini</i>	<i>Pear & Brie Phyllo Purses</i>
<i>Raspberry Brie En Croute</i>	<i>Coconut Shrimp</i>

Trays & Displays

Small \$75.00 Medium \$100.00 Large \$125.00

<i>Meat & Antipasti Tray</i>
<i>Seasonal Vegetable Tray</i>
<i>Seasonal Fruit & Berry Tray</i>
<i>Cheese & Cracker Tray</i>
<i>Shrimp Cocktail Display \$90, \$120 & \$160</i>
<i>Shrimp Scampi \$90, \$120 & \$160</i>

Chef's Carving Station

\$50 per hour Chef fee

<i>Roasted Beef Tenderloin with Horseradish Sauce and Demi Glace</i>
<i>\$14.50 per 6oz serving</i>
<i>Slow Roasted Prime Rib with Horseradish Sauce and Au Jus</i>
<i>\$12.50 per 8oz serving</i>
<i>Cajun Roasted Turkey Breast with Pan Gravy</i>
<i>\$8.50 per 8oz serving</i>
<i>Jerk Roasted Pork Loin with Jalapeno Citrus Chutney</i>
<i>\$9.50 per 8oz serving</i>
<i>Lemon Salt Salmon with Dill Cream Sauce</i>
<i>\$10.50 per 6oz serving</i>

Entrée Selections

<i>Prosciutto Wrapped Italian Chicken with Artichoke Martini Sauce</i>
<i>\$11.50 per 8oz serving</i>
<i>Marsala Chicken with Sweet Marsala Mushroom Sauce</i>
<i>\$10.50 per 8oz serving</i>
<i>Cedar Roasted Salmon with Garlic Herb Sauce</i>
<i>\$12.50 per 8oz serving</i>
<i>Orange Honey Glazed Salmon</i>
<i>\$12.50 per 8oz serving</i>
<i>Cajun Shrimp Tilapia with Tequila Lime Sauce</i>
<i>\$8.50 per 7oz fish & 9 shrimp</i>
<i>Chipotle Pork Loin Chop with Avocado Mango Chutney</i>
<i>\$12.50 per 10oz serving</i>

**All Buffets come with Coffee, Water, Tea & Dinner Rolls **

** All Prices subject to change due to market availability and price fluctuations **

Pasta Offerings

Smoked Bacon Chicken Tortellini

\$5.50 per 4oz serving

Marsala Chicken Fettuccini

\$5.50 per 4oz serving

Pasta Putanesca

\$5.50 per 4oz serving

Smoked Gouda Marinara

\$5.50 per 4oz serving

Alfredo or Marinara

\$4.50 per 4oz serving

Potato & Rice Offerings

Garlic Mashed Potatoes

\$3.50 per 4oz serving

Alfredo Scalloped Potatoes

\$4.50 per 4oz serving

Herb Roasted Potatoes

\$3.50 per 4oz serving

Garlic Herb Roasted Fingerling Potatoes

\$5.50 per 4oz serving

Wild Rice Pilaf

\$2.50 per 3oz serving

Wild Mushroom Risotto

\$4.50 per 4oz serving

Vegetable Offerings

Parmesan Asparagus

\$4.50 per 5 pieces

Broccoli Almandine

\$3.50 per 4oz serving

Honey Butter Glazed Carrots

\$4.50 per 3 pieces

Vegetable Medley

\$3.50 per 4oz serving

Country Green Beans

\$3.00 per 4oz serving

Salad & Soup Offerings

\$3.50 per 4oz serving

House Salad

Caesar Salad

Greek Salad

Cranberry Almond Salad

Tomato Basil Soup

Country Potato Soup

ALL Pricing Subject to Change Due To Market Availability

Desserts

Dessert Selections

Assorted Cookies \$2.50
Chocolate Mousse \$5.50
Assorted Cheesecake \$4.50
Assorted Cakes \$4.50
Crème Brule \$6.50

** Ask about special pastry selections or suggestions **

Breakfast Buffets

Full Breakfast

Scrambled Eggs, Smoked Bacon and Hash Browns
Fresh Sliced Fruit and Seasonal Berries
Mini Danish and Fruit Muffins
Biscuits and Country Gravy
Assorted Juices, Tea and Coffee
\$14.50 per person

Continental Breakfast

Coffee Cake
Fresh Fruit Display
Danish and Muffins
Assorted Juices
Coffee and Decaf
\$9.50 per person

**Ask about Al a Carte Breakfast items, Brunch style offerings & Omelet and Pancake Bar **

Buffet Style Drinks

\$25 per gallon
Sparkling Strawberry Punch (contains champagne)
\$20 per gallon
Ice Cream Punch
Orange Sherbet Punch
Pineapple Explosion Punch

Directions

From Dallas

<i>Take I-30 East</i>	<i>Go 19.3 Miles</i>
<i>Take the HORIZON RD/VILLAGE DRIVE exit</i>	<i>Go 0.5 Miles</i>
<i>Turn Right at first light on HORIZON ROAD</i>	<i>Go 0.3 Miles</i>
<i>Turn Right at first light on RIDGE ROAD</i>	<i>Go 1.2 Miles</i>
<i>Turn Right at second light on HENRY CHANDLER DR</i>	<i>Go 0.1 Mile</i>
<i>Turn at first Right on CHANDLERS LNDG/COMM PLZ</i>	<i>Go 0.1 Mile</i>
<i>Stay in LEFT LANE At SECURITY GATE (tell guard visiting club)</i>	
<i>Turn Left at "T" on Yacht Club Drive</i>	<i>Go 0.7 Miles</i>