

# THE *Definition* COLLECTION



**GREEN**



**MODERN**



**SOCIAL**



**TRADITIONAL**

EXPERIENCES DEFINED BY THE BRIDE — NOT THE VENUE

TROON

THE CLUBS AT ST JAMES PLANTATION  
Southport, NC | 910.477.8500 X1014 | [theclubsatstjames.com](http://theclubsatstjames.com)

# The Ceremony

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## **THE LAWN AT MEMBER'S**

White Ceremony Chairs  
Tables for Unity Ceremony, DJ & Gifts  
Water Station - Infused with Fresh Citrus  
One Hour Ceremony Rehearsal  
Perfectly Manicured Lawn by Industry Leading Agronomists  
Honeymoon Suite for the Bride & Groom the Night of Your Wedding

2000 Friday, Saturday & Sunday  
*March through October*

## **ALTERNATIVE VENUES**

*There are three alternative ceremony locations within the St James community that are not managed by The Clubs. Should you wish to host your wedding ceremony at one of these locations, The Clubs can direct you to the appropriate contact for arrangements.*

**THE BEACH**

**THE AMPHITHEATRE**

**THE CHAPEL**

# The Definition Collection

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The Clubs at St James believe a bride should be able to customize her wedding to reflect her personal style and vision. The Definition Collection provides you with three ways to accomplish that and make your experience at our club one that's defined by you.

## ONE

### **Define Your Style**

Green. Modern. Traditional. Social.

Select an experience that reflects your style as a bride.

## TWO

### **Mix It Up**

Select a menu from one experience, a bar package from another and enhancements from a third.\*

## THREE

### **The Indefinable Experience**

Describe your vision and allow our team to create a completely custom experience to match.

*\*Social is only available during select dates and can only be mixed with other experiences during those times.*

# Define Your Style

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## Green

Local-friendly. Philanthropic. Down-to-Earth.

Supporting local businesses, an appreciation of travel, and enjoying the natural beauty of the Coast are important in your life, so your wedding day shouldn't be any different. You want to incorporate these values into your plans to make a lasting impression.

## MODERN

Bold. Stylish. Contemporary.

As a modern bride, you want your wedding to truly reflect your personal style, and are willing to “break the rules” in order to achieve it. Your guests will have a completely unique experience – a wedding unlike any other. From fashion to food, you draw your inspiration from all the latest trends.

## Traditional

Classic. Timeless. Elegant.

As a traditional bride, you want every element of your wedding day to stand the test of time. Something old, something new, something borrowed, something blue –you want your wedding day to be remembered for the time honored values and traditions of the generations before you.

## Social

Fun. Savvy. Laid-back.

You are unimpressed by the extravagance of most weddings and are simply looking to create a fun and memorable day with your guests at the best value possible. You may be flexible in nature – but NOT with experience. A beautiful location, great food and great company are all you need to keep you smiling on your wedding day.

# Amenities

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The following amenities are included with the price of the  
Green, Modern & Traditional experiences...

## **3 HOUR BAR PACKAGE**

Each experience includes a bar package that compliments that particular style, however, you are able to mix & match to customize to your preference.

## **CUSTOM WEDDING CAKE**

## **DJ SERVICES**

Entertainer Selected by The Clubs

## **CHAMPAGNE TOAST**

## **DANCE FLOOR**

## **WHITE LINENS**

## **SATELLITE BAR**

*\*Social experience includes 4-hour Beer & Wine Bar, linens & dance floor. Other items may be added under enhancements.*

*All prices are exclusive of tax and service charge.*



## reception menu

### TRAY PASSED HORS D'OEUVRES

*choice of three*

**Pork Mini Sliders**  
pulled pork and southern style coleslaw  
**Stuffed Mushrooms**  
mushroom caps stuffed, Carolina blue crabmeat  
**Farm Fresh Strawberry Brochettes**  
fresh pineapple and honey dew

**Natures Way Herbed Goat Cheese Bruschetta**  
fresh tomato and cucumber relish  
**Barbeque Glazed Shrimp**  
pickled corn relish  
**Hickory Smoked Chicken Wing**  
honey dijon drizzle

### DISPLAYED HORS D'OEUVRES

**Farm Fresh Vegetable Display, Toasted Flat Bread**  
roasted garlic hummus, spinach and artichoke, roasted red pepper, and cheese dips

### DINNER BUFFET

#### salad

*choice of one – to be plated*

**Fried Green Tomato Salad**  
romaine, gorgonzola, fresh chive garnish, grilled onion vinaigrette  
**Farm Fresh Mixed Green Salad**  
farm fresh strawberries, crumbled Natures Way goat cheese, and white balsamic vinaigrette



#### entrées

*choice of three – served buffet style*

**Sea Salt Encrusted Prime Rib with Au Jus**  
**Smoked Beef Brisket with a Bourbon Molasses Barbeque Sauce**  
**Gulf Stream Grilled Mahi Mahi with a Citrus Buerre Blanc**  
**Coastal Shrimp Scampi with a Fusilli Pasta**  
**Carolina Pecan Encrusted Chicken with a Maple Butter Drizzle**  
**Chicken Caprese, Heirloom Tomatoes, Fresh Mozzarella, Basil, with Balsamic Reduction**



#### side dishes

*choice of two – served buffet style*

**Brandied Carrots and Snow Peas**  
**Plantation Rice Pilaf with Pecans**  
**Roasted Red Potatoes with Locally Grown Rosemary**  
**White Cheddar Whipped Potatoes with Bacon and Fresh Chives**  
**Petite Farm Fresh Green Beans with Roasted Mushrooms and Shaved Parmesan**  
**Anson Mills Stone Ground Cheddar Grits with Bacon and Scallions**

110 pp

*All prices are per person (unless otherwise stated) and do not include tax or service charge.*



## bar package

### LIQUORS

#### **Rain Organics Vodka**

original & cucumber lime & lavender lemon

#### **Burnett's White Satin Gin**

#### **Carriage House Apple Brandy**

#### **Don Q Rum**

*all liquors are organic, practice sustainability or are locally produced*

### WINES

#### **One Hope Wines**

chardonnay & merlot & cabernet sauvignon

sauvignon blanc & zinfandel

*a portion of the proceeds from each bottle are donated to various charities*

### BEER

#### **Mother Earth Brewing Co.**

endless river & sisters moon & weeping willow wit & dark cloud

*produced locally in North Carolina*



## Enhancements

### bar

#### SIGNATURE COCKTAILS

##### Southern Gentleman

Bourbon, triple sec, tuaca, bitters, sprite

7

##### Tennessee Tea

Jack Daniel's Tennessee whiskey, triple sec, sour mix, coke

7

##### Cheerwine Cocktail

Gin, lime juice, club soda, cheerwine, lime wedge

7

#### SOUTHERN SWEET TEA & LEMONADE BAR

House made sweet tea & lemonade

Lemons, peaches, raspberries, mint

8

Add sweet tea vodka

10

### menu

#### APPETIZERS

##### Shrimp and Grits

presented in a martini glass

7

#### DESSERT

##### Mini pecan pie tartlets

2.5



## RECEPTION MENU

### HORS D'OEUVRES - choice of three to be passed

Spicy Gazpacho Shooter. shrimp garnish  
Philly Cheese Steak Negamaki . peppers | onions | mozzarella | seared sirloin  
Deconstructed Ahi Tuna Roll. wasabi crème fraiche | pickled ginger | wasabi cracker  
Scallop Rockefeller. spinach puree | parmesan cheese | bay scallop on the ½ shell  
Panko Crusted Petite Crab Cakes. jumbo lump | charred scallion aioli  
Braised Short Rib Slider. horseradish crème fraiche | buttermilk fried onion crisps  
Chicken Salad Finger Sandwich. curried chicken salad | Belgian endive  
Shrimp Satay. sugar cane skewer | spicy honey-lime drizzle  
Fried Oyster Rockefeller. panko | spinach puree | chipotle aioli | oyster on the ½ shell

### DISPLAY

BRUSCHETTA BAR  
tomato | basil | red pepper hummus | assorted cheese | assorted bread

### PLATED SALADS - choice of one

ASIAN PEAR SALAD  
Cabales blue cheese | arugula | candied pecans | pomegranate vinaigrette  
DECONSTRUCTED CAESAR  
romaine wedge | parmesan crostini | Caesar drizzle | white anchovy garnish  
NAPA VALLEY WEDGE  
iceberg | roasted tomato | pancetta | gorgonzola | chives | Napa Valley Pinot Grigio Vinaigrette

### PLATED ENTREES - choice of three

SAVORY SUNDAE FILET  
gorgonzola butter | malbec wine reduction | smashed smoked gouda potatoes | jumbo asparagus  
GROUPE SALTIMBOCCA  
prosciutto | spinach and cremini mushrooms | tomato concasse | chevre | buerre blanc and veal demi glace  
PEPPER SEARED DIVER SCALLOPS (4)  
lobster mac & cheese | jumbo asparagus  
BUTTERMILK FRIED CHICKEN BREAST  
whole grain mustard veloute | marinated tomato and cucumber relish | warm smashed potato salad  
AHI TUNA MIGNON  
wasabi whipped potatoes | napa cabbage slaw | ginger shitake demi glace ricotta  
PANKO ENCRUSTED EGGPLANT NAPOLEAN  
mozzarella cheese | kalamata and tomato tapenade | risotto | balsamic reduction | basil oil  
SURF-N-TURF  
Grilled chicken | garlic crab scampi | boursin cheese | roasted red pepper risotto | grilled zucchini.

135 PP

*All prices are per person (unless otherwise stated) and do not include tax or service charge.*

## BAR PACKAGE

### LIQUOR

THREE OLIVES VODKA  
original | berry | orange

SWEET CAROLINA SWEET TEA VODKA

KRAKEN SPICED RUM

NEW AMSTERDAM GIN

JACK DANIEL'S TENNESSEE HONEY LIQUEUR

### WINE

TERRA ROSA  
malbec

ANGELINE  
pinot noir

ROCK AND VINE  
cabernet

CLOS DU BOIS  
chardonnay

BIAGIO  
pinot grigio

VERMONTE  
sauvignon blanc

### BEER

NEW BELGIUM  
fat tire | 1554

HARPOON  
IPA | ufo hefeweizen

DOGFISHHEAD  
60min IPA

## ENHANCEMENTS

### BAR

#### SIGNATURE COCKTAILS

Modern Old Fashioned. bourbon | bitters | maple syrup | orange | lemon | fresh peach 7

Caribbean Romance. amaretto | white rum | grenadine | orange juice | pineapple juice 7

John Daly. sweet tea vodka | lemonade 7

#### MARTINI BAR

gin | assorted vodka | blue cheese stuffed queen olives | anchovy stuffed queen olives |  
lemon twists | fresh limes and lemon rounds | assorted juice

8

### MENU

#### MICRO BURGER BAR

mini beef patties | chopped lettuce | roma tomato slices | american cheese  
chopped grilled onions | house made bacon bits | jalapeno peppers | chopped pickles

7

#### MINI STREET TACO STATION

short rib | ahi tuna | carnitas | mahi mahi  
avocado | cabbage | green peppers | onions | mango | pico de gallo | crema fresca

10

#### LATE NIGHT SNACKS

Warm Cookies & Cold Milk Shots

2.5



## Reception Menu

### TRAY PASSED HORS D'OEUVRES

*please select three*

Petite Crab Cakes with Remoulade

Bacon Wrapped Scallops

Black and Blue Canapés

Sausage Stuffed Mushrooms

Antipasto Skewer

Chicken Satay with Thai Peanut Sauce

Basil Pesto Bruschetta

Pork Spring Roll with Dipping Sauce

### DISPLAY

#### Imported and Domestic Cheese Boars

Garnished with fresh fruit

### PLATED DINNER

#### *Salad*

*please select one*

Mixed Greens, Vine-Ripe Tomatoes, Cucumbers, Julienne Carrots,  
House Made Croutons & Herb Vinaigrette

Baby Spinach, Thinly Sliced Bermuda Onions, Chopped Boiled Egg, Vine-Ripe Tomatoes,  
Toasted Almonds, & Warm Bacon Vinaigrette

#### *Entrées*

*please select three*

#### Grilled Filet Mignon

Cabernet demi-glace, whipped potatoes, and asparagus

#### Grilled NY Strip

Gorgonzola peppercorn sauce, whipped potatoes, and asparagus

#### Signature Jumbo Lump Crab Cakes

Béarnaise sauce, basmati rice, and haricot verts

#### Grilled Salmon

Lemon beurre blanc, basmati rice, and haricot verts

#### Free Range Chicken

Lemon-thyme pan jus, whipped potatoes, and steamed broccoli crown

#### Chicken Picatta

Lemon, capers, artichoke hearts, whipped potatoes, and steamed broccoli crown

#### Cheese Stuffed Ravioli

Brandy cream sauce, sun-dried tomatoes, spinach, and mushrooms

120 pp



## **Bar Package**

### **PREMIUM LIQUORS**

Absolut, Tanqueray,  
Captain Morgan, Jim Beam,  
Dewars, Jack Daniels

### **WINE**

Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Merlot  
Pinot Noir

### **BEER**

Budweiser, Coors & Miller products  
Corona, Heineken, Amstel



## Enhancements

### BAR

***Signature Cocktails***  
*to be passed during cocktail reception*

**French Martini 7**  
Ketel One vodka, Chambord,  
pineapple juice

**Something Blue 7**  
Malibu, pineapple juice, blue curacao

**Bellini 7**  
Champagne, raspberry or peach puree

### ***"Bubble Bar"***

Champagne  
raspberries, strawberries,  
peach puree, blueberry puree,  
pomegranate juice, cranberry juice,  
sugar cubes  
15

### MENU

#### ***Appetizers***

**Jumbo Shrimp Cocktail**  
presented in a chilled martini glass  
7

#### ***Entree Additions***

**Lobster Tail**  
mkt

**Signature Jumbo Lump Crab Cake**  
mkt

***Venetian Table***  
macaroons, éclairs, profiteroles, cannolis  
truffles, petite fours and chocolate dipped strawberries  
10



## Cocktail Reception

### TRAY PASSED HORS D' OEUVRES

*choice of three*

Assorted mini quiche. Quiche lorraine, spinach, and shrimp.

Vegetable spring roll with dipping sauce

Caribbean chicken satay with mango BBQ glaze

Grilled beef satay with teriyaki glaze

Coconut shrimp with sweet and sour dipping sauce

Smoked salmon canapé

Shrimp spring rolls with sweet and sour sauce

Spanikopita with a cucumber and feta crème fraîche

### DISPLAYS

*choice of one*

Imported and Domestic Cheese Display

Antipasto Display

Fresh Seasonal Fruit Display

### MASHED POTATO BAR

Bacon, assorted cheese, onions, sautéed mushrooms, sour cream, and butter

### SELF DESIGNED SALAD BAR

Chopped mixed greens, tomatoes, cucumbers, red onions, olives, assorted cheese,

Peppercorn buttermilk dressing & herb vinaigrette

### PASTA BAR

Penne pasta, marinara, alfredo, grilled chicken, shrimp, sun-dried tomatoes, mushrooms, artichoke heart, roasted vegetables, and pecorino romano

### CARVING STATION

*choice of one*

Herb Crusted Prime Rib of Beef

Whole Roasted Pork Loin

Marinated Turkey Breast

85 pp

*All prices are per person (unless otherwise stated) and do not include tax or service charge.*



## Bar Package

### WINE

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Pinot Noir

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### BEER

Budweiser, Coors & Miller products  
Corona, Heineken, Amstel





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## Enhancements

### BAR

#### Add Liquor

Absolute, Tanqueray, Captain Morgan, Jim Beam, Jack Daniels, Dewars

15

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#### Signature Cocktails

*to be passed during cocktail reception*

Caribbean Rum Punch 6

Key Lime Pie Martini 6

Vanilla vodka, key lime liqueur, lime juice, cream, graham crackers

Prickly Pear Margarita 6

Tequila, prickly pear syrup, cointreau, lime juice

### MENU

#### Crab Dip

Spinach, artichoke, and crostinis

7

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#### Action Station

Deluxe Stir-fry station

Rice noodles, julienne chicken, shrimp, carrots, snow peas,  
onion, mushrooms, and cilantro

6

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#### Seafood Display

Raw Oysters, Clams, Shrimp Cocktail, Mussels, and Appropriate Accompaniments

12

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#### Wedding Cake

Custom designed

*please inquire about pricing*

### MISCELLANEOUS

#### DJ Services

4-hours

*please inquire about pricing*

*All prices are per person (unless otherwise stated) and do not include tax or service charge.*

# Indefinable

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Describe your vision and allow our team to  
create an experience to match.

Menu:

Bar Package:

Enhancements: