

# THE *Definition* COLLECTION

GREEN



Local-friendly. Down-to-Earth.

MODERN



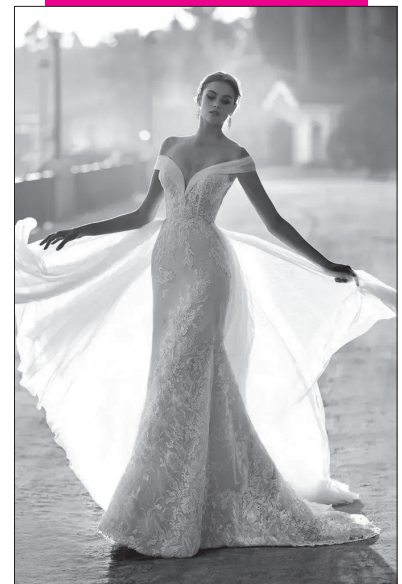
Bold. Stylish. Contemporary

Traditional



Classic. Timeless. Elegant.

*Social*



Fun. Savvy. Laid-back.

*Experiences defined by the bride - not the venue.*



# *The Ceremony*

## **The Lawn at Member's**

White Padded Ceremony Chairs  
Table for Unity Ceremony  
DJ Services  
Bottled Water Station  
One Hour Club Coordinated Ceremony Rehearsal  
Club Coordinated Ceremony

2200

## **Alternative Venues**

*There are two 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, please inquire within.*

**The St. James Chapel**

**Woodlands Park and Amphitheater**



# *The Definition Collection*

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.



# Define Your Style

## 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

The following amenities are included with the price of the

**GREEN** ■ **MODERN** ■ **Traditional**  
experiences . . .

## **4 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**

Provided by One Belle Bakery

## **DJ Services**

Provided by Atlantic Premier Entertainment

## **Champagne Toast**

## **Dance Floor**

## **White or Ivory Linens**

## **Club Assistance with Decor Set-Up**

*\*Social experience includes 4-hour Beer & Wine Bar, & linens.  
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 with Carolina blue crabmeat

**Farm Fresh Strawberry Brochettes**

fresh pineapple and honeydew

**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 dip and roasted red pepper hummus

### DINNER BUFFET

**salad**

*choice of one – plated*

**Baby Spinach and Arugula Salad**

crisp bacon, crumbled Natures Way goat cheese dried apricots, candied walnuts and champagne honeycomb vinaigrette

**Farm Fresh Mixed Green Salad**

farm fresh strawberries, crumbled Natures Way goat cheese, croutons and white balsamic vinaigrette



**entrées**

*choice of three – served buffet style*

**Hand Carved Sea Salt Encrusted Prime Rib with Au Jus & Horseradish Cream Sauce**

**Heritage Farms Cheshire Farms Pork Loin with Herbed Crust and Apple Demi**

**South Atlantic Fresh Caught Grouper with a Citrus Buerre Blanc**

**Coastal Shrimp Scampi with a Fusilli Pasta**

**Joyce Farms French Cut Chicken Caprese, Heirloom Tomatoes, Fresh Mozzarella, Basil, with Balsamic Reduction**



**side dishes**

*choice of two – served buffet style*

**Brandied Carrots and Snow Peas**

**Traditional 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**

140 pp

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



## BAR PACKAGE



### LIQUORS

End of Days Distillery of Wilmington, NC  
Vodka | Gin | Rum | Bourbon | Tequila | Rye Whiskey

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



### WINES

Trinity Oaks  
chardonnay | pinot grigio | cabernet sauvignon  
& pinot noir

*For every bottle sold Trinity Oaks plants a tree.*



### BEER

Leland Brewing Company, Leland, NC  
Liberty Ship Lager | Featured Seasonal Draft

Mother Earth Brewing, Kinston, NC  
315 IPA

*produced locally in North Carolina.*





## ENHANCEMENTS

### BAR



#### SIGNATURE COCKTAILS

##### **Bourbon Peach Tea**

Makers Mark Bourbon, Peach Schnapps, Peach Puree, Iced Tea  
12

##### **Lynchburg Lemonade**

Jack Daniels Whiskey, Cointreau, Fresh lemon, Sierra Mist  
11

##### **Hurricane**

Meyers Dark Rum, Passion Fruit Juice, Orange Juice, Grenadine  
11



#### SOUTHERN SWEET TEA & LEMONADE BAR

##### **House made sweet tea & lemonade**

Lemons, peaches, raspberries, mint  
8

### menu



#### APPETIZERS

##### **Shrimp and Grits**

9



#### DESSERT

##### **Mini key lime pie tartlets**

4

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





# MODERN



## 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 | rice cracker  
Scallop Rockefeller. spinach puree | parmesan cheese | bay scallop  
Panko Crusted Petite Crab Cakes. jumbo lump | charred scallion aioli  
Braised Short Rib Slider. horseradish crème fraiche | buttermilk fried onion crisps  
Shrimp Satay. bamboo skewer | spicy honey-lime drizzle

### ■ DISPLAY

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

### ■ PLATED SALAD - *choice of one*

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

### ■ PLATED ENTREES - *choice of three*

FILET MIGNON  
gorgonzola butter | malbec wine reduction | smashed smoked gouda potatoes | jumbo asparagus  
GROUPER SALTIMBOCCA  
prosciutto | spinach and cremini mushrooms | tomato concasse | roasted fingerling potato | sage buerre blanc  
BUTTERMILK FRIED FRENCH CUT CHICKEN BREAST  
local honey drizzle | roasted vegetables & grilled corn succatash | warm smashed potato salad  
PANKO ENCRUSTED EGGPLANT NAPOLEAN  
mozzarella cheese | kalamata and tomato tapenade | risotto | balsamic reduction | basil oil  
CHICKEN & SHRIMP  
French cut grilled chicken | garlic shrimp scampi | roasted red pepper risotto | grilled zucchini & squash

**160 PP**

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

# MODERN



## BAR PACKAGE

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### ■ LIQUOR

TITO'S VODKA

DIPLOMATICO RUM

BOTANIST GIN

KNOB CREEK BOURBON

KNOB CREEK + RYE

### ■ WINE

BIELER FAMILY, BORN TO RUN  
cabernet sauvignon

CARMEL ROAD  
pinot noir

BENVOLIO  
pinot grigio

JOEL GOTT  
chardonnay

JOEL GOTT  
sauvignon blanc

### ■ BEER

LELAND BREWING COMPANY, LELAND, NC  
Seasonal Draft

MOTHER EARTH BREWING, KINSTON, NC  
315 IPA

HI-WIRE BREWING COMPANY, WILMINGTON, NC  
Brown Ale

# MODERN



## ENHANCEMENTS

### ■ BAR

#### SIGNATURE COCKTAILS

**Espresso Martini.** titos vodka | kahlua | white crème de cacao | espresso 11

**Bourbon Bramble.** maker's mark bourbon | fresh lemon | simple syrup | blackberry brandy | fresh black berries 12

**Watermelon Mule.** titos vodka | ginger beer | fresh lime | watermelon puree 10

**Cucumber Green Tea.** cruzan rum | green tea | fresh lime | cucumber | club soda 10

### ■ 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  
10

#### MINI STREET TACO STATION - choice of two proteins

short rib | ahi tuna | carnitas | mahi mahi  
avocado | cabbage | green peppers | onions | mango | pico de gallo | crema fresca  
12

#### LATE NIGHT SNACKS

Warm Cookies & Cold Milk Shots 4

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





# Traditional



## 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

Pork Spring Roll with Dipping Sauce

### DISPLAY

#### Imported and Domestic Cheese Board

*Garnished with fresh fruit*

### PLATED DINNER

#### Salad

*please select one*

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

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

#### Entrées

*please select three*

#### Grilled 7 oz. Filet Mignon

Cabernet demi glace, whipped potatoes, and asparagus

#### Grilled 10 oz. NY Strip

Gorgonzola peppercorn sauce, whipped potatoes, and asparagus

#### Signature Jumbo Lump Crab Cakes

Béarnaise sauce, basmati rice, and haricot verts

#### Pan Seared Salmon

Lemon buerre blanc, basmati rice, and haricot verts

#### French Cut Chicken Picatta

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

#### Wild Mushroom Stuffed Ravioli

Brandy cream sauce, sun-dried tomatoes, spinach

**155 pp**

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



# Traditional



## Bar Package

### PREMIUM LIQUORS

Tito's, Tanqueray,  
Bacardi Light , Jim Beam,  
Dewars, Jack Daniels

### WINE

Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Pinot Noir  
Cabernet

### BEER

Budweiser, Coors & Miller products  
Seasonal Craft Beer Selections





# Traditional



## Enhancements

### BAR

#### Signature Cocktails

*to be passed during cocktail reception*

#### **French Martini**

Hanson and Sonoma Vodka, Chambord,  
Pineapple Juice 12

#### **Something Blue**

Parrot Bay Coconut Rum, Pineapple Juice,  
Blue Curacao 10

#### **Peach Collins**

The Botanist Gin, Fresh Lemon, Peach  
Puree, Club Soda 11

#### **“Bubble Bar”**

Korbel Champagne

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

15

### MENU

#### Appetizers

#### **Jumbo Shrimp Cocktail**

10

#### Entree Additions

#### **Lobster Tail**

*market*

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





## Cocktail Reception

### TRAY PASSED HORS D' OEUVRES

choice of three

Assorted mini quiche. Quiche lorraine, broccoli cheddar, garden vegetable and three cheese

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 fraiche

### DISPLAYS

choice of one

Imported and Domestic Cheese Display

Antipasto Display

### SELF DESIGNED SALAD BAR

Rolls and butter, chopped mixed greens, tomatoes, cucumbers, red onions, olives, assorted cheese, croutons, peppercorn buttermilk dressing & herb vinaigrette

### PASTA BAR

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

### CARVING STATION

choice of one

Herb Crusted Prime Rib of Beef and appropriate accompaniments

Whole Roasted Pork Loin and appropriate accompaniments

Marinated Turkey Breast and appropriate accompaniments

*served with whipped Yukon Gold potatoes, roasted broccoli with olive oil and garlic*

120 pp

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





## Bar Package

### LIQUORS

Tito's, Tanqueray,  
Bacardi Light , Jim Beam,  
Dewars, Jack Daniels



### WINE

#### House Favorites

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Pinot Noir



### BEER

Budweiser products  
Coors & Miller products  
Corona  
Heineken







## Enhancements

### BAR

#### Signature Cocktails

*to be passed during cocktail reception*

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**Caribbean Rum Punch 11**

Meyers Dark Rum, Cruzan Rum, Orange Juice, Pineapple Juice, Grenadine

**Key Lime Pie Martini 11**

Stoli Vanilla Vodka, Key Lime Liqueur, Fresh Lime, Cream, Graham Cracker Rim

**Mango Margarita 11**

Tres Agave Tequila, Cointreau, Fresh Citrus, Mango Puree

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**MENU**

**Crab Dip**

Spinach, artichoke, and crostinis 10

**Action Station**

Deluxe Stir-fry station

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

13

**Seafood Display**

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

16

**Wedding Cake**

Custom designed

please inquire about pricing

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**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.*



*Menu:* \_\_\_\_\_

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*Bar Package:* \_\_\_\_\_

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*Enhancements:* \_\_\_\_\_

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