

Weddings and Events

AT TWIN MILLS CLUB





Thank you for your interest in Twin Mills Club to host your upcoming special event. Twin Mills Club is patterned after a modern farmhouse style to subtly make everyone feel at ease and at home. Our luxurious interior design is complemented by picturesque outdoor patios offering unimpeded vistas of our meticulously maintained private grounds. Please take the time to review our offerings and feel free to contact us directly if you have any questions. It would be our pleasure to provide you a private tour of Twin Mills and have the opportunity to discuss with you the details of your special event. With our beautiful resort club, breathtaking scenery, and amazing service, we promise you'll be impressed.

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Venues & Amenities

Twin Mills Event Center IT Full Room Accommodates 160 | With Dance Floor 120 | Half Room 80
Classic yet contemporary with expansive views of the property, the unmatched elegance of the Event Center is ideal for hosting weddings and events year-round.

The Scuppernong IT Accommodates 16
Whether celebrating an anniversary, birthday or other special occasion, evenings at The Scuppernong are sure to be extraordinary.

Killian and Forney Room Accommodates 16
Adjacent to the Event Center, this room provides a variety of uses from hosting private dinners to a private bridal suite.

Clark’s Family Kitchen AV Accommodates 60
An ideal space for a rehearsal dinner or morning after brunch, Clark’s Family Kitchen features contemporary décor, a showcase kitchen, and comfortable indoor and outdoor seating.

The Outfitter Accommodates 56 | Patio Accomodates 115
The perfect place to gear up and hang out. This space is an ode to outdoor adventure where guests can comfortably enjoy their time indoors or on the large patio.

The Back Porch Accommodates 60
Centered around fire water, our artistic salute to the natural forces that created the landscape and commence of Lake Norman, The Back Porch is the ideal setting for cocktail hours and outdoor receptions.

Artist’s Amphitheater
Naturally formed outdoor theater on the forest’s edge ideal for outdoor ceremonies.

	Wed – Thu	Fri & Sun	Saturday
Twin Mills Event Center	\$1,800	\$2,500	\$3,000
TMEC North or South	\$1,800	\$1,800	\$1,800
The Scuppernong	\$175	\$275	\$375
Killian and Forney Room	\$125	\$175	\$200
Clark’s Family Kitchen	\$375	\$475	\$600
The Outfitter <i>Patio +\$300</i>	\$175	\$275	\$375
The Back Porch	\$375	\$425	\$500

Included

Padded Ballroom Chairs	Flatware
Round Tables	Stemware
Cocktail Tables	Barware
House Table Linen	Screen & Projector IT
China	Audio System AV

Additional Options

Dance Floor	Uniformed Chef Attendants
Projector Screen	Bar & Bartender
PA System	Stage
2 Speakers, 1 Mic	Ceremony Chairs
Patio Heaters	

Breakfast & Brunch

Priced per Guest

Continental Breakfast \$14

Scrambled Eggs, Crispy Applewood Smoked Bacon, Breakfast Sausage

Sunrise Breakfast \$30 25 Guest Minimum

Fresh Orange, Apple & Cranberry Juices

Seasonal Sliced Fruit, Fresh Berries

Assorted Muffins & Bagels with Butter, Cream Cheese, Fruit Preserves

Scrambled Eggs, Crispy Skillet Potatoes, Applewood Smoked Bacon, Breakfast Sausage

Coffee & Tea Service

Additional Breakfast Options

Assorted Fruit Yogurts & Granola \$5

Smoked Salmon, Bagels,
Traditional Accompaniments \$12

Crispy Skillet Potatoes \$6

Toast or Breakfast Pastry \$2

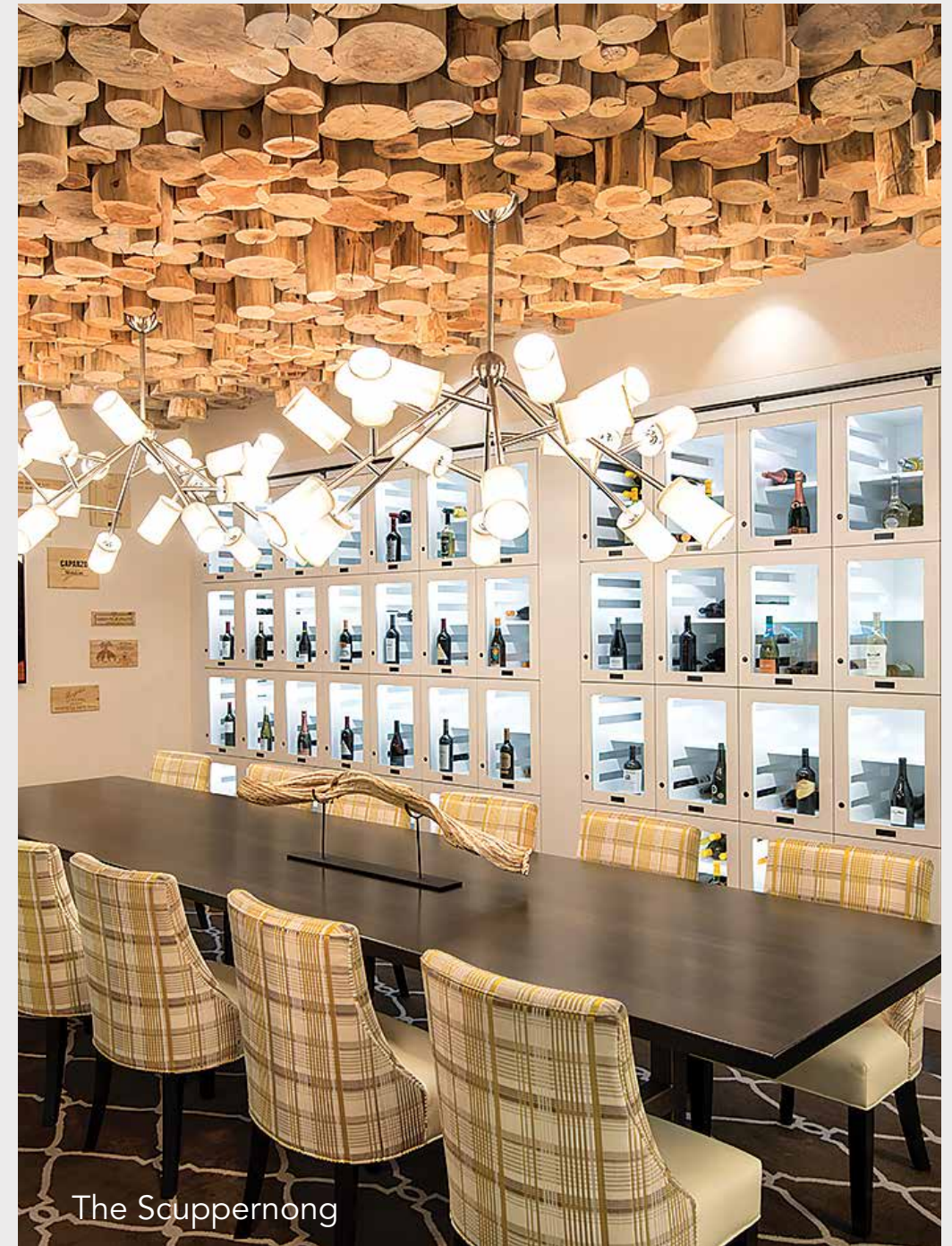
Applewood Smoked Bacon or
Breakfast Sausage \$7

Scrambled Eggs or Eggs Benedict \$9

Chef Attended Omelet Station \$10

The Good Life Brunch \$60 50 Guest Minimum

Fresh Orange, Apple & Cranberry Juices, Coffee & Tea Service, Seasonal Sliced Fruit, Fresh Berries, Assorted Muffins & Bagels with Butter, Cream Cheese, Fruit Preserves, Crispy Skillet Potatoes, Applewood Smoked Bacon, Breakfast Sausage, Smoked Salmon, Tomatoes, Red Onion, Diced Egg, Capers, Honey Mustard, Chef Attended Omelet Station, Caprese Salad, Baby Greens, Bleu Cheese, Apples, Candied Walnuts, White Balsamic Vin, Grilled Chicken, Forest Mushroom Sauce, Roasted White Fish, Tomato-Butter Sauce, Shaved Fennel Salad, Carved Beef Tenderloin, Horseradish Cream, Seasonal Vegetables, Assorted Rolls with Butter, Assorted Mini Desserts



The Scuppernong

Plated Lunch

Cup of Soup *Choose One*

Butternut Squash \$8

Mascarpone

Tomato Basil Bisque \$8

Carrot & Ginger \$7

Wasabi Cream

Starter Salad *Choose One*

Baby Spinach \$9

Egg, Red Onion, Candied Pancetta, Sherry Vinaigrette

Caprese \$10

Fresh Mozzarella, Tomato, Basil Dressing

Aged Balsamic

Chopped Romaine \$9

Shaved Parmesan, Herb Croutons

Lunch Entrees *Includes Brioche Rolls, Butter, Lemonade, and Back Porch Sweet Tea Service*

Chicken Florentine \$24

Baby Bellas, Spinach, Caramelized Red Onion,
Herb Vinaigrette

Shrimp & Angel Pomodoro \$24

Fresh Tomato Sauce, Parmesan, Basil

Grilled Salmon \$27

Spinach Orzo, Micro Green Salad

Rosemary Sage Roasted Chicken \$24

Tomato Risotto, French Green Beans

Asparagus \$9

Boursin Cream

Roasted Corn Bisque \$8

Red Pepper Marmalade

Broccoli Cheddar \$7

Red Pepper Cream

Arugula \$9

Endive, Pear, Bleu Cheese, Candied Pecans,
Riesling Vinaigrette

Baby Greens \$9

Apples, Goat Cheese, Candied Walnuts,
Pinot Vinaigrette

Shrimp & Leek Crepes \$27

Lemon Butter Sauce, Lemon Truffle Vinaigrette,
Radish Salad

Mushroom & Gruyère Crepes \$22

Arugula, Chive Butter Sauce, Micro Green Salad,
Tomato Basil Vinaigrette

Grilled Beef Tenderloin \$39

Roasted Shallot Mashed Potatoes, Asparagus,
Mushroom Bordelaise

Entrée Salads

Mediterranean \$19

Baby Greens, Couscous, Grilled Squash, Cured Tomato, Cucumber, Feta, Olives,
Red Onion, Oregano Vinaigrette, Choice of Grilled Chicken or Shrimp

Asian Chicken \$18

Napa Cabbage, Asian Vegetables, Cashews, Soy Ginger Vinaigrette

Grilled Salmon \$20

Baby Greens, Tomato, Egg, Green Beans, Olives, Red Onion,
Balsamic Vinaigrette

Traditional Cobb \$18

Iceberg, Turkey Breast, Bacon, Bleu Cheese, Hard Cooked Egg, Avocado,
Tomato, Peppercorn Ranch

Southwestern Steak \$26

Spinach, Roasted Corn, Red Bell Pepper, Pickled Red Onion, Bacon,
Bleu Cheese Crumbles, Cilantro Vinaigrette

Chicken Caesar \$18

Chopped Romaine, Caesar Dressing, Shaved Parmesan, Herb Croutons

Shrimp & Goat Cheese \$21

Baby Greens, Tomatoes, Roasted Red Peppers, Roasted Pine Nuts,
Goat Cheese, Cilantro Vinaigrette

Afternoon Treats *Choose One*

Individual Tarts \$9

Apple Caramel, Crème Brûlée, Key Lime

Individual New York Style Cheesecakes \$10

Banana Nut, Chocolate, Raspberry

Lunch Buffet

25 Guest Minimum | Includes Twin Mills Lemonade and Back Porch Sweet Tea Service

Twin Mills Deli \$24

Old Fashioned Potato Salad, Twin Mills Coleslaw
Cucumber & Onion Salad, Dill, Rice Wine Vinaigrette, Baby Greens, Bleu Cheese, Apples,
Candied Walnuts, White Balsamic Vinaigrette
Sliced Turkey Breast, Ham, Roast Beef, Swiss, Cheddar, Provolone, Leaf Lettuce, Tomatoes,
Red Onions, Pickles, Mustard, Mayonnaise
Assorted Cookies

All American \$28

Macaroni Salad, Traditional Caesar Salad, Fresh Fruit Salad
Beef Burgers, Hot Dogs, Marinated Chicken Breast, Fresh Rolls & Buns
Swiss, Cheddar, Provolone, Leaf Lettuce, Tomatoes, Red Onions, Pickles, Mustard,
Mayonnaise, Ketchup, Pickle Relish
Assorted Cookies

Afternoon Driver \$32

Chopped Salad, Creamy Peppercorn Dressing, Caprese Salad
Grilled Chicken Breast, Lemon Butter Sauce, Meatloaf, Mushroom Gravy
Creamy Mashed Potatoes, Seasonal Vegetable Medley, Sourdough Rolls & Whipped Butter
Assorted Cookies

Backyard BBQ \$38

Twin Mills Coleslaw, Old Fashioned Potato Salad, Fresh Fruit Salad
BBQ Chicken Breast, Brisket, Pulled Pork
BBQ Beans, Creamed Corn, Corn Bread Muffins & Whipped Butter
Assorted Cookies



Souper Salad \$17 *Choice of One Soup and Salad Bar*

Soup

Creamy Tomato Basil	Black Bean
Smoked Ham & White Bean	Butternut Squash
Beef & Barley	Chicken Noodle
Chicken Tortilla	Clam Chowder

Salad Bar

Baby Greens	Olives	Goat Cheese
Romaine	Bacon	Pecans
Spinach	Hard Cooked Egg	Pine Nuts
Tomatoes	Avocado	Croutons
Cucumbers	Strawberries	Herb Vinaigrette
Carrots	Dried Apricots	Creamy Peppercorn Dressing
Peppers	Bleu Cheese	Caesar Dressing
Red Onions	Parmesan	

Additional Options

Tuna Salad \$8	Turkey & Swiss Wrap \$8
Grilled Chicken Breast \$8	Roast Beef & Cheddar Wrap \$8
Grilled Salmon Fillet \$11	Veggie & Spinach Wrap \$6
Grilled Shrimp Skewer \$9	Pimento Cheese & Bacon Wrap \$8



Passed Hors d'Oeuvres 25 Piece Minimum

Crostinis

Tomato, Basil, Goat Cheese \$3 | Grilled Portabello Mushroom Salad, Feta \$3
 Roasted Pepper, Olive Relish, Gorgonzola \$3.5 | Smoked Salmon, Cucumber, Boursin \$3
 Lobster Salad, Lemon-Caper Aioli \$5

Spoon

Shrimp, Red Pepper Aioli, Olive Relish \$3.5 | Dungeness Crab Salad, Mango-Chili Salsa \$4
 Seared Scallop, Cucumber & Tomato Horseradish Relish \$4
 Pancetta Wrapped Shrimp with Basil Pesto Aioli \$3.5 | Quail, Potato Pancake, Lingonberry \$4

Tarts

Wild Mushroom & Roasted Shallot Tart \$3 | Caramelized Onion & Gruyère Tart \$3
 Lobster & Asparagus Cheesecake Tart \$4 | BBQ Duck Tart, Orange Compote \$4
 Salmon Mousse Tart, Red Onion, Caper, Dill \$3

Cold Selections

Shrimp & Brie Flatbread, Apricot Chutney \$4.5
 Prosciutto & Fontina Flatbread, Basil Aioli \$4.5
 Soppressata, Gruyère Flatbread, Red Pepper Aioli \$4.5
 Mini Mozzarella & Tomato, Basil Aioli \$4
 Prosciutto Wrapped Melon, Mint Aioli \$4
 Shrimp, Cucumber, Tomato Horseradish Salad \$5
 Ahi Tuna & Wasabi Cups \$5.5
 Ahi Tuna Tacos, Mango-Chili Salsa \$5.5
 Seared Ahi Tuna, Cucumber & Saffron Aioli \$6
 Salmon on Corn Blini, Crème Fraîche, Caviar \$6

Warm Selections

Swedish, Barbecue, or Italian Meatballs \$4
 Sausage & Parmesan Stuffed Mushroom \$4
 Bacon, Onion & Spinach Stuffed Mushroom \$4
 Crab & Artichoke Stuffed Mushroom \$5
 Red Pepper Polenta, Bleu Cheese, Wild Mushroom Salad \$5
 Mini Crab Cakes with Red Pepper Aioli, Micro Greens \$6
 Prosciutto Wrapped Scallop, Apricot Chutney \$6
 Beef Medallion, Saffron Potato, Red Onion Marmalade \$6
 Southwestern Chicken & Green Chile Mini Quesadilla \$4
 Carne Asada & Cotija Mini Quesadilla \$4
 Chipotle Grilled Shrimp & Pepper Jack Mini Quesadilla \$4
 Chorizo, Black Bean Mini Tostada, Pico de Gallo \$4.5
 Duck & White Bean Mini Tostada, Pineapple Salsa \$5



Stationed Hors d'Oeuvres

Cheese Station \$14

Domestic & Imported Cheeses, Dried Fruits, Nuts, Assorted Cracker & Crostini Basket

Antipasta \$12

Grilled Asparagus, Roasted Peppers, Roasted Mushrooms, Grilled Squash, Olives, Tomatoes, Fresh Mozzarella, Fresh Basil, Cold Pressed Olive Oil, Balsamic, Sea Salt

Charcuterie \$14

Soppressata, Capicola, Prosciutto, Pickled Vegetables, Craft Beer Mustard, Artisan Bread

Seafood Bar Market Price

Choice of Cocktail Shrimp, Snow Crab Claws, King Crab, Maine Lobster, Oysters, Clams, and Mussels

Lemon, Tabasco, Mignonette, Cocktail, Remoulade Sauce

Mashed Potato Bar \$9

Gold Potato Mash, Pancetta, Red Onion, Chives, Cheese, Crème Fraîche, Roasted Peppers

Risotto Bar \$12

Fresh Peas, Parmesan, Pancetta, Roasted Mushrooms, Gorgonzola, Chives, Crispy Shallots

Mini Stations 25 Guest Minimum

Street Tacos \$14

Grilled Carne Asada, Mini Soft Flour Tortillas, Pico de Gallo, Shredded Cabbage, Cotija, Salsa, Sour Cream, Lime Wedges

Beef Sliders \$14

Mini Beef Burgers, Brioche Slider Rolls, American & Pepper Jack, Shredded Lettuce, Sliced Roma Tomato, Shaved Red Onion, Pickle Chips, Ketchup, Mustard, Mayonnaise

Nacho Bar \$14

Tortilla Chips, Chile con Queso, Pico de Gallo, Pickled Jalapeño, Scallions, Roasted Salsa, Shredded Lettuce

Buffet Style 50 Piece Minimum | Priced per Piece

Vegetable Spring Rolls, Apricot Sauce \$3

Tequila Chicken Burritos, House Salsa \$3.5

Jalapeño Poppers, Creamy Peppercorn Dressing \$3

Pork Pot Sticker, Ponzu Sauce \$4

Chicken or Beef Satay, Peanut Sauce \$5

Coconut Shrimp, Pineapple Yogurt Dip \$5

Lamb Chop Lollipops, Mustard Aioli \$9



Themed Dinner

Desserts and alcoholic beverages are available upon request for an additional cost. We can tailor any menu to your needs. All dinners served with fresh rolls and butter. Includes water, Twin Mills Lemonade, Back Porch Sweet Tea, and regular & decaf coffee service.

South of the Border Taco Bar \$30

Corn & Flour Tortillas

Marinated Chicken Breast & Flank Steak

Grilled Onions & Peppers

Spanish Rice, Black Beans

Pico de Gallo, Onions, Tomatoes, Cilantro, Shredded Cheddar, Guac, Sour Cream

Tortilla Chips & Salsa

Add Tequila-Lime Grilled Shrimp & Tilapia

Southern Pickin' \$39

Slow-Roasted Pork with Pan-American Sauce, Chicken Breast

Cole Slaw, Pesto Pasta Salad, Corn Roasted in the Husk, Southern Potato Salad, Baked Beans with BBQ Pork Trimmings

Add Salmon, Ribeye, Hot Dogs, and Hamburgers

Italian Pasta Bar \$33

Spaghetti & Marinara, Penne Pesto Pasta, Fettuccine Alfredo

Marinated Grilled Chicken, Homemade Meatballs in Marinara

Add Grilled Steak or Sautéed Shrimp

Sautéed Onions, Peppers & Mushrooms, Shredded Parmesan & Mozzarella, Chopped Italian Parsley, Sliced Cherry Tomatoes, Bacon Bits, Olive Tapenade

Garlic Knots or Garlic Cheese Bread

North Carolina Cookin' \$43

Slow-Roasted Pork with Pan-American Sauce, Crab Cakes with Lemon Wedges & Remoulade, Brunswick Stew, Shrimp & Grits

Cornbread, Ambrosia Salad, Carolina Chow Chow, Mac n' Cheese, Butter Beans, Corn or Green Beans with Bacon

A Night in Venice \$43

Salads *Choose One* Antipasti, Tossed Caesar Salad

Entrees *Choose Two* Lasagna, Eggplant Parmesan, Chicken Marsala with Penne Pasta, Linguine with Clams in White Wine Cream Sauce, Chicken Pesto Penne Simmered with Tomatoes, Onion and Kalamata Olives, Tri-Color Tortellini with Gorgonzola Cream Sauce & Steak Medallions Sautéed in White Wine and Garlic

Sides *Choose Two* Steamed Potatoes & Carrots with Fresh Herbs, Ratatouille, Sautéed Zucchini Green Beans with Bacon & Onion

Bread *Choose One* Garlic Bread, Focaccia

Of the Sea \$65

Salads *Choose One* Waldorf, Caesar, Traditional House

Entrees *Choose Three* Alaskan King Salmon, Steamed Clams, Steamed Mussels, Snow Crab Legs, 4oz Coffee Rubbed Filet

Sides *Choose Two* Baked Apples, Creamy Clam Chowder, Sautéed Swiss Chard, Baked Cauliflower & Potato Cheese Casserole, Wild Mushrooms & Caramelized Onions

Variety of Gourmet Breads

Desserts

Fresh Fruit Display \$7

Gourmet Cookies & Brownies \$7

Key Lime Tart \$8

Baked Apple Tart \$8

Bourbon Pecan Tart \$8

Tiramisu \$8

Chocolate Cake & Chocolate Ganache \$8

Vanilla Almond Cake & Praline Buttercream \$8

New York Cheesecake \$9

Venetian Table \$11 *Choice of Three*



Dinner Buffet

Includes garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

Southwestern Sunset Buffet \$30 *Select One Protein | One Vegetarian Entrée* *Served with Tortillas, Salsa, Lettuce, Cheese, and Sour Cream*

- | | |
|-----------------------------------|----------------------------------|
| Barbacoa | Mojo Chicken, Pico de Gallo |
| Shredded Pork Carnitas | Cheese Enchiladas, Red Sauce Veg |
| Seasoned Taco Style Ground Beef | Green Chili & Cheese Tamales Veg |
| Chicken Fajitas, Peppers & Onions | |

Choice of Two Sides

- | | | |
|--------------------|---------------|---------------------|
| Cilantro Lime Rice | Refried Beans | Green Beans |
| Spanish Rice | Jicama Slaw | Corn & Tomato Sauté |

Tuscan Trattoria Buffet \$30 *Select One Chicken | One Pasta*

- | | |
|------------------------------------|-----------------------------------|
| Chicken Mushroom Marsala | Stuffed Ricotta Spinach Shells |
| Chicken Piccata | Penne Alfredo |
| Italian Grilled Chicken, Sun-Dried | Pappardelle, Rustic Meat Ragu |
| Tomato & Spinach Relish | Three Cheese Tortellini, Red Bell |
| Grilled Garlic Chicken, Creamy | Pepper Cream Sauce |
| Parmesan Sauce, Peppers & Onions | |

Choice of Two Sides

- | | |
|------------------------------|--------------------------------------|
| Garlic Mashed Potatoes | Sautéed Zucchini & Yellow Squash |
| Oven Roasted Rosemary Garlic | Mixed Vegetable Medley |
| Red Potatoes | Roasted Asparagus, Lemon Vinaigrette |
| Sautéed Broccoli, Garlic | |

Southern Hospitality Buffet \$41 *Select Two Entrées*

- Smoked Beef Brisket, Jus Carving Station
Bourbon BBQ Chicken
Spice Rubbed Slow Cooked Pulled Pork, Tangy BBQ Sauce
Meatloaf, Mushroom Gravy

Choice of Two Sides

- | | |
|------------------------|------------------------|
| Mac 'n' Cheese | Macaroni Salad |
| Loaded Mashed Potatoes | Green Bean Casserole |
| Potato Salad | Mixed Vegetable Medley |

Chicago Speakeasy Buffet \$46

Select One Salad

- Classic Garden | Caesar | Spinach & Cranberry

Choice of Two Entrees

- | | |
|-------------------------------------|----------------------------------|
| Herb Crusted Prime Rib, Au Jus, | Grilled Rosemary Chicken, |
| Horseradish Cream | Wild Mushrooms, Sherry Reduction |
| Slow Roasted Peppercorn Roast Beef, | Pesto Chicken |
| Brandy Cream Sauce | Chicken Piccata |

Choice of Two Sides

- | | |
|------------------------------|-------------------------------------|
| Au Gratin Potatoes | Haricot Verts |
| Yukon Gold Mashed Potatoes | Wild Rice Pilaf |
| Mixed Vegetable Medley | Orzo Pasta, Spinach, Baby Tomatoes, |
| Oven Roasted Rosemary Garlic | Fresh Herbs |
| Red Potatoes | |

Plated Dinner Package

Includes garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

Black Tie Affair Menu Package \$44

Select One Salad

Classic Garden | Caesar | Spinach & Cranberry

Choice of Two Entrées

6oz Medium Filet, Merlot Demi or Peppercorn Cream Sauce

Roasted Salmon Fillet, Maple Chili Glaze

Rosemary Grilled Chicken, Wild Mushrooms, Sherry Reduction

Chicken Paillard, Lemon, Caper, White Wine Beurre Blanc

Basil Infused Grilled Tuscan Chicken

Three Cheese Tortellini, Pesto Cream

Spinach & Goat Cheese Stuffed Portabella, Tomato Coulis

Choice of Two Sides

Wild Rice Pilaf

Au Gratin Potatoes

Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Oven Roasted Rosemary Garlic Red Potatoes

Mixed Vegetable Medley

Haricots Verts

Sautéed Broccoli, Garlic

Sautéed Zucchini & Yellow Squash

Roasted Asparagus, Lemon Vinaigrette



Plated Dinner Entrées

Include garden salad, fresh rolls, coffee, Back Porch Sweet Tea, china, glass and silver, and professionally attired servers.

SEAFOOD

Grilled Norwegian Salmon \$38

Fingerling Potatoes, Asparagus, Whole Grain Mustard Cream Sauce

Pan Seared Striped Bass \$40

Spinach Leek Risotto, Roasted Cherry Tomatoes, Kalamata Olives

Andouille Crusted Walleye \$33

Dauphin Potato, Julienned Vegetables, Cucumber, Red Hot Beurre Blanc

Pan Seared North Carolina Scallops \$40

Parsnip Purée, Capers, Rosemary & Garlic Flakes, Micro Greens

BEEF, PORK & LAMB

Pan Seared Filet Mignon \$43

Au Gratin Potatoes, Crispy Shallots, Mushroom Bordelaise

Grilled Beef Ribeye \$37

Belgian Frites, Grilled Broccoli, Peppercorn Cream

Roasted Loin of Pork \$30

Roasted Root Vegetable, Cherry Tomato and Leet Confit

Roasted Pork Belly \$32

Thyme Späetzle, Garlic Arugula Coulis, Butter Poached Carrots

PASTA

Sugo de Salsiccia \$24

Italian Sausage Tomato Sauce, Spinach, Artichokes, Penne, Parmesan

Shrimp Capellini Pomodoro \$25

Angel Hair Pasta, Tomatoes, Roasted Garlic, Basil, Parmesan

Basil Chicken Pasta \$19

Pesto Cream, Pine Nuts, Parmesan, Roasted Red Peppers, Bacon

Roasted Chicken Carbonara \$19

Carbonara, Peas, Prosciutto

BIRDS OF A FEATHER

Buttermilk Fried Chicken \$26

Creamy Cheese Polenta, Beer Braised Collard Greens, Natural Jus

Chardonnay Chicken \$28

Braised Medallions, Yukon Mash, Wilted Spinach

Whole Roasted Guinea Hens \$28

Herb Stuffing, Chardonnay Jus

VEGETARIAN

Polenta Cakes \$22

Scallion Coulis, Grilled Broccoli, Poached Carrots

Mushroom Risotto \$23

Mixed Mushrooms, Lemon Thyme Emulsion



Twin Mills Event Center

Display Platters

Fire Roasted Salsa & Tortilla Chips \$3.5

Spinach Artichoke Dip & Tortilla Chips \$5

Guacamole & Tortilla Chips \$5

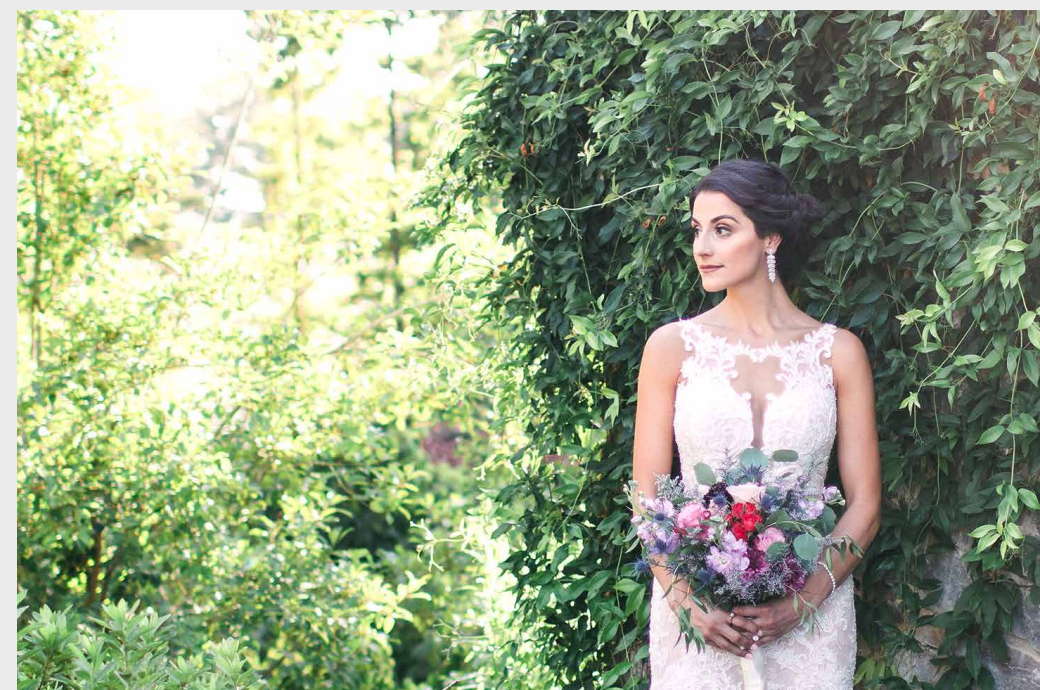
Classic Hummus with Pita Bread \$4.5

Crudités Platter & Vegetable Dip \$4.5

Fresh Fruit & Creamy Lime Dip \$5.5

Imported & Domestic Cheese
and Cracker Display \$6

Roasted Vegetables & Olive Tapenade \$5.5



Bar Packages

Due to the North Carolina Liquor License Laws, all alcohol and professional bartenders must be provided by Twin Mills Club.

Hosted by Consumption

At your discretion, you can arrange a certain dollar amount towards a hosted bar on consumption.

Club \$7

Stoli Vodka	Los Altos Tequila	Bacardi Silver Rum
Bombay Gin	Jim Beam Whiskey	

Select \$8

Tito's Handmade Vodka
Mother Earth Gin
Cazadores Tequila

Premium \$10

Grey Goose Vodka	Casamigos Tequila	Jameson Irish Whiskey
Ketel One Vodka	Patrón Tequila	Zaya Rum
Cardinal Gin	Crown Royal Whiskey	

Standard Package | Beer & Wine First Hour \$14 | Additional Hour +\$6

Deluxe Package | Liquor, Beer, Wine First Hour \$20 | Additional Hour +\$8

House Wine Collection Glass \$8 | Bottle \$32

Domestic & Imported Beer Priced per Bottle





The Club

Frequently Asked Questions

How many people does your event center hold?

The Twin Mills Club Event Center has a maximum capacity of 160 but with a dance floor and stage, we limit the capacity to 120 people.

What is included in the room rental fee?

Standard china, glass, silver, white or ivory table cloths, and choice of napkin color (black, white, beige). Professionally attired service staff.

Are we allowed to bring in food or beverages?

All food and beverages must be supplied and prepared through the Club with the exception of commercially prepared wedding cakes. Wedding cakes must be cut and served by the banquet team. There is a \$100 charge for this service. Candy for pre-approved party favors are allowed.

What are my options for decorating?

The Club does not provide any decorations nor does it allow the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape, or other substances. The Club can be contracted on your behalf to obtain desired décor at cost plus a 20% service fee. Wedding receptions are permitted to bring any decorations to the Club the Thursday or Friday prior to the event; they will be locked in a secure room. All decorating must be done the day of the event, beginning at 9AM. For all other events, coordinate with Banquet Manager to arrange a set up time.

Are tastings available?

Complimentary entrée tastings are provided for wedding receptions.



Frequently Asked Questions

Are on-site wedding ceremonies an option?

Indoor and outdoor ceremonies are available at the Club. Indoor ceremonies have an additional \$400 fee and outdoor ceremonies have an additional \$500 fee. Ceremony chairs are available for \$2 per chair. On-site ceremony rehearsals will take place the evening before the event.

Are we responsible for cleanup?

The banquet team will take care of all clean up at the end of the event. All decorations and gifts will be locked in a secure room. You can pick up everything the next day or take it with you at the end of the night. Special requests for clean up require a labor fee of \$100/hour.

Are there any hidden fees?

No, there are no hidden fees. Room rental fees and \$100 cake cutting fee are both subject to a 6.75% tax. All food and beverage is subject to a 20% service charge and 6.75% tax; all prices are subject to change at any time.

What time does the band or DJ need to stop playing?

We request that the band or DJ end by 11PM. Last call will occur at this time as well.

Can we take photos on the grounds?

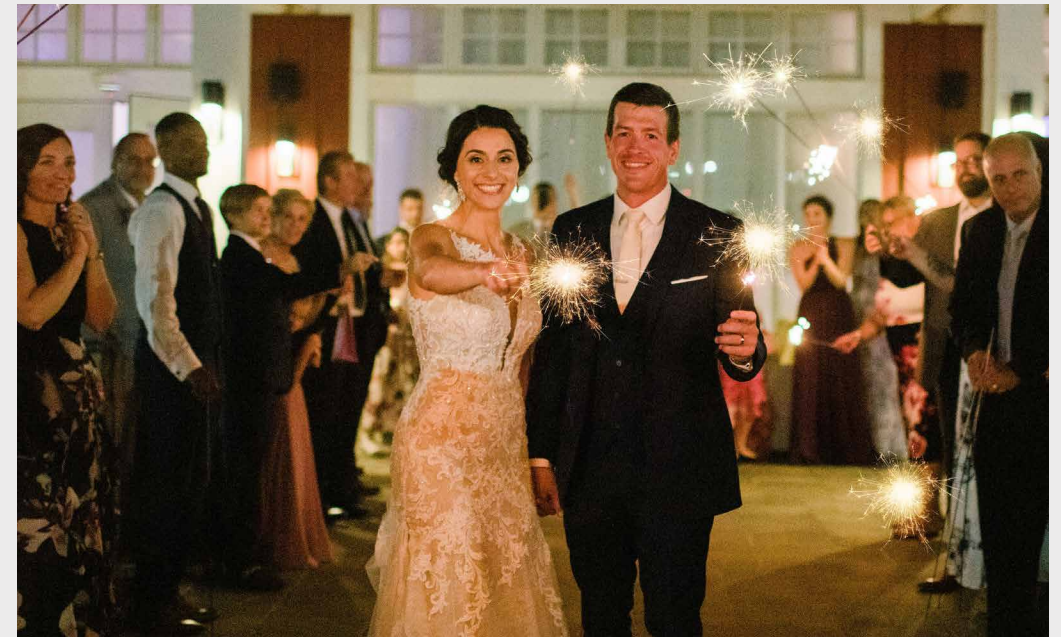
Photography is permitted prior to or following an event within the Club or within close proximity of the Club (defined as a short walking distance from the building).

Are we allowed to use Member recreational areas at Twin Mills Club?

No; only Members and their guests are allowed to utilize our facility's amenities.

Do you have seating available for children?

Yes, we have highchairs and booster seats available upon request.



Can you accommodate special requests and/or allergies?

Yes, we are able to accommodate special requests and allergies to ensure that all of your guests will be provided with a meal.

What is my payment schedule for wedding receptions?

A deposit of the amount of the room rental is due two weeks after the contract is issued. For wedding receptions, a deposit of 50% of the estimated food bill is due 30 days prior to the event. The remaining food balance is due one week prior to the event as well as guaranteed headcount. The Club will charge for the guarantee, or the number served, whichever is greater. A credit card number must be kept on file for any beverage and/or other charges. These charges will be billed to the credit card on file the day of the event.