



Weddings and Events
AT TWIN MILLS CLUB



Thank you for your interest in **Twin Mills Club** as the host of your upcoming special event. Twin Mills Club is designed in a modern farmhouse style, creating a warm and welcoming atmosphere that makes everyone feel at ease and at home. Our luxurious interior spaces are complemented by picturesque outdoor patios, offering unimpeded views of our meticulously maintained private grounds.

This book includes our menus, pricing, and additional information to help you plan your event. You'll find a variety of menu selections and packages to choose from, and we are always happy to accommodate special requests whenever possible. We invite you to take time to review our offerings and please feel free to contact us with any questions. It would be our pleasure to provide you with a private tour of Twin Mills Club and the opportunity to discuss the details of your special event. With our beautiful resort club setting, breathtaking scenery, and exceptional service, we promise you'll be impressed. We look forward to meeting you soon and helping you plan a truly memorable event.

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Room Rentals

Twin Mills Event Center   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.

Killian and Forney Room  Accommodates 16

Adjacent to the Event Center, this versatile room is ideal for a variety of uses, from hosting private corporate meetings to serving as a private bridal suite. It also makes an excellent addition to the Event Center, providing space for a bar, buffet, or other event needs.

The Scuppernong  Accommodates 16

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

Clark's Family Kitchen  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.

Catawba Room: The Quad  Accommodates 40

A private and comfortable space tucked away from the bustle of the main club, the Catawba Room offers a relaxed setting ideal for intimate gatherings. This room features private restrooms, a cozy fireplace, and a quiet and exclusive experience.

The Outfitter  Accommodates 56 | Patio Accommodates 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.

 Screen & Projector or TV  Audio System

	Wed & Thu	Fri & Sun	Saturday
Twin Mills Event Center	\$1,800	\$2,500	\$3,000
TMEC Half	\$1,800	\$1,800	\$1,800
Killian & Forney Room	\$125 \$225	\$175 \$225	\$200 \$400
The Scuppernong	\$175	\$275	\$375
Clark's Family Kitchen	\$375	\$475	\$600
Catawba Room	\$575	\$675	\$800
The Outfitter <i>Patio +\$300</i>	\$175	\$275	\$375
The Back Porch	\$375	\$425	\$500
Artist's Amphitheater <i>Chair +\$2 ea.</i>	\$175	\$275	\$400

Room rental includes round tables, padded ballroom chairs, cocktail tables, linens, china, silverware, and necessary glassware. A screen and projector, or TV, and audio system are available in select rooms.

After-hours Fee

Events may not exceed 11PM. If your event runs over your allotted event timeframe, an after-hours fee will be applied at the rate of \$1,000 per hour for every additional hour.



The Scuppernong

Additional Options M | Member Pricing

Dance Floor Removal \$500

Stage Set Up \$75 **M** | \$150

Speaker & Microphone \$25 **M** | \$150

Uniformed Chef \$150 1 Chef Per 40 Guests | +\$50 2 or More Chefs

Bartender & Bar Setup \$75 Beer & Wine | \$100 Full Bar

Ceremony Chairs \$2 Per Chair

Standard Requirements

Wedding Coordinator

All wedding ceremonies and receptions require a day-of coordinator to be on property for the entirety of the event day. This requirement must be communicated at the time of booking. If you do not have a third-party coordinator or planner, a day-of coordinator fee of \$2,000 will apply for the use of the Club's Catering and Events Manager.

Outside Food & Beverage Policy

In accordance with North Carolina liquor laws and Club policy, outside food and alcohol are not permitted on the property, including all indoor and outdoor event spaces.

The only exceptions are pre-approved wedding cakes and approved guest favors. All wedding cakes must be provided by a licensed commercial kitchen, and a \$100 cake service fee will apply.

Additionally, food and beverage items may not be removed from the property. Guests are not permitted to take leftover meals off-site. The sole exceptions are approved wedding cakes and approved guest favors.

Buffet Requirements

All lunch and dinner buffets require a minimum of 25 guests. Buffet service is available for a maximum of two hours, and no food may be removed from the property following the event.

Plated Requirements

All plated lunches and dinners require a minimum of 15 guests.

Please note that all prices are subject to a 22% service charge, plus applicable tax, and food pricing is subject to change based on availability.

Breakfast & Brunch

Available 11AM-3PM | Includes Twin Mills Coffee & Back Porch Sweet Tea Service | Priced per Guest

Continental Breakfast \$17

Scrambled Eggs, Bacon or Sausage

Toast & Biscuit or Assorted Pastries

Sunrise Breakfast \$34 *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

Smoked Salmon \$14

Crispy Skillet Potatoes \$7

Applewood Smoked Bacon or
Breakfast Sausage \$8

Scrambled Eggs \$8

Eggs Benedict \$10

Assorted Muffins or Bagels with Spread \$8

Chef Attended Omelet Station \$10





Clark's Family Kitchen

Plated Lunch

Available 11:30AM-4PM | Includes Twin Mills Lemonade & Back Porch Sweet Tea Service
15 Guest Minimum | Priced per Guest

Cup of Soup or Salad *Choose One*

Butternut Squash \$11
Fried Sage Leaf

Tomato Basil Bisque \$11
A Classic Favorite

Roasted Corn Bisque \$11
Red Pepper Marmelade

Broccoli Cheddar Soup \$10
Red Pepper Cream

Beef Stew \$14
Hearty Braised Beef & Vegetables

Chicken Noodle Soup \$12
Egg Noodles

Starter Salad *Choose One*

Mixed Greens Salad \$9
Tomato, Cucumber, Carrots, Crouton
Balsamic Vinaigrette

Half Wedge Salad \$10
Iceberg, Tomato, Red Onion, Bleu Crumbles,
Bacon, Bleu Cheese Dressing

Cesar Salad \$10
Chopped Romaine, Grated and Shaved Parmesan,
Cesar Dressing, Garlic Croutons

Lunch Entrees *Includes Brioche Rolls, Butter, Twin Mills Lemonade, & Back Porch Sweet Tea Service*

Chicken Florentine \$28
Baby Bellas, Spinach, Caramelized Red Onion,
Herb Vinaigrette

Grilled Salmon \$31
Spinach Orzo, Micro Green Salad

Rosemary Sage Roasted Chicken \$28
Tomato Risotto, French Green Beans

Grilled Beef Tenderloin \$46
Roasted Shallot Mashed Potatoes, Asparagus,
Mushroom Bordelaise

Entrée Salads

Chicken Caesar \$22
Chopped Romaine, Caesar Dressing, Shaved
Parmesan, Herb Croutons

Grilled Salmon \$24
Baby Greens, Tomato, Egg, Green Beans, Olives,
Red Onion, Balsamic Vinaigrette

Traditional Cobb \$21
Iceberg, Turkey Breast, Bacon, Bleu Cheese, Hard
Cooked Egg, Avocado, Tomato, Peppercorn Ranch

Mediterranean \$25
Baby Greens, Couscous, Grilled Squash, Cured
Tomato, Cucumber, Feta, Olives, Red Onion,
Oregano Vinaigrette
Choice of Grilled Chicken or Shrimp

Shrimp & Goat Cheese \$25
Baby Greens, Tomatoes, Roasted Red Peppers,
Roasted Pine Nuts, Goat Cheese,
Cilantro Vinaigrette

Afternoon Treat *Choose One*

Flourless Chocolate Torte \$13
Chocolate Sauce Drizzle, Powdered Sugar,
Whipped Cream

Crème Brulé \$12
Powdered Sugar, Fresh Raspberry, Mint Leaf

Individual New York Style Cheesecakes \$12
Raspberry Glaze, Whipped Cream,
Fresh Strawberries

Lunch Buffet

Available 11:30AM-4PM | Includes Twin Mills Lemonade & Back Porch Sweet Tea Service
25 Guest Minimum | Priced per Guest

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

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 \$18 *Choose One Soup & Salad Bar*

Soup

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

Salad Bar *Choose Two Greens, Four Toppings, Two Cheeses, Two Dressings*

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

Additional Options

Grilled Chicken Breast \$10	Roast Beef & Cheddar Wrap \$9
Grilled Salmon Fillet \$14	Veggie & Spinach Wrap \$7
Grilled Shrimp Skewer \$12	Pimento Cheese & Bacon Wrap \$9
Turkey & Swiss Wrap \$9	

Passed Hors d'Oeuvres

25 Piece Minimum | Station Setup Available | Priced per Guest

Crostinis

Bruschetta, Marinated Tomato, Basil, Mozzarella Curds, Balsamic Glaze Drizzle \$5

Roasted Beef, Bleu Cheese or Horseradish \$7

Tarts

Caramelized Onion and Goat Cheese Tart \$5

Barbecue Duck Tart with Orange Compote \$6

Pimento Cheese Tart, Green Onion, Paprika Spice Blend \$5

Warm Selections

Sausage & Parmesan Stuffed Mushroom \$7

Bacon, Onion, & Spinach Stuffed Mushroom \$7

Mini Crab Cakes with Red Pepper Aioli, Micro Greens \$10



Stationed & Display Hors d'Oeuvres Priced per Guest

Cheese Station \$15

Domestic & Imported Cheeses, Dried Fruits, Nuts, Assorted Crackers

Anti Pasta \$14

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

Charcuterie \$16

Soppressata, Capicola, Prosciutto, Pickled Vegetables, Domestic & Imported Cheeses, Dried Fruits, Nuts, Assorted Crackers

Street Tacos \$16

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

Fresh Fruit Display \$10

Assorted Fresh Fruit with Creamy Lime Dip "Changes Seasonally"

Spinach Artichoke Dip with Tortilla Chips \$7

Classic Hummus with Pita Bread \$6

Crudités Platter with Vegetable Dip \$6

Roasted Vegetable Platter with Olive Tapenade \$8

Herb Whipped Ricotta with Ciabatta Crostini \$6

Buffet Style 50 Piece Minimum | Priced per Piece

Vegetable Spring Rolls, Sweet Thai Chili Sauce \$3

Jalapeño Poppers, Creamy Peppercorn Dressing \$3

Pork Pot Sticker, Ponzu Sauce \$4

Chicken Satay, Soy Ginger Sauce \$5

Coconut Shrimp, Pineapple Yogurt Dip \$5

Chili Lime or Espresso Marinated Steak Bite Skewers, Port Wine Demi \$6





Twin Mills Event Center

Plated Dinner Package

Includes Fresh Rolls, Twin Mills Lemonade, Back Porch Iced Tea, China, Glassware, & Silverware | Priced per Guest

Black Tie Affair Menu Package \$46

Salad *Choose One*

Classic Garden

Caesar

Half Wedge

Entrées *Choose Two | All proteins will be prepared to the Chef's recommended standard temperature*

6oz Medium Filet, Merlot Demi or Peppercorn Cream Sauce

Roasted Salmon Filet, Rosemary

Grilled Chicken, Wild Mushrooms, Sherry Reduction

Basil Infused Grilled Tuscan Chicken

Three Cheese Tortellini, Pesto Cream

Sides *Choose Two*

Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Oven Roasted Rosemary Garlic Red Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Jasmine Rice Pilaf

Haricots Verts

Mixed Vegetable Medley

Sautéed Broccoli, Garlic

Sautéed Zucchini & Yellow Squash

Roasted Asparagus, Lemon Vinaigrette

Mixed Vegetable Medley

All entrée selections must be submitted prior to the event date.

Plated Dinner Entrées

Includes Garden Salad, Fresh Rolls, Twin Mills Lemonade, Back Porch Iced Tea, China, Glassware, & Silverware
Priced per Guest

Grilled Norwegian Salmon \$40

Fingerling Potatoes, Asparagus, Whole Grain Mustard Cream Sauce

Pan Seared North Carolina Scallops \$44

Parsnip Purée, Roasted Baby Bok Choy, White Wine Butter Sauce

Pan Seared Filet Mignon \$46

Au Gratin Potatoes, Crispy Shallots, Mushroom Bordelaise

Roasted Loin of Pork \$32

Roasted Root Vegetable, Rum Whipped Sweet Potato, Lemon Apple Chutney

Mushroom Risotto \$23

Mixed Mushrooms, Lemon Thyme Emulsion

Plated Desserts Priced per Guest

Flourless Chocolate Torte \$12

Fresh Strawberry, Powdered Sugar, Chantilly Cream

New York Style Cheesecake \$13

Raspberry Coulee, Whipped Cream, Fresh Raspberries

Chocolate Mousse Cake \$15

Chocolate Ganache Icing, Macerated Berries

Fresh Fruit Bowl \$10

Assorted Fresh Fruit and Berries, Citrus Dressing Marinade, Chantilly Cream, Chiffonade Mint

All entrée selections must be submitted prior to the event date.



Dinner Buffet

Includes Garden Salad, Fresh Rolls, Twin Mills Lemonade, Back Porch Iced Tea, China, Glassware, & Silverware
Priced per Guest | 25 Guest Minimum | Customizable Menu

Southwestern Sunset Buffet \$30 Served with Tortillas, Salsa, Lettuce, Cheese, & Sour Cream

Entrées Choose One Protein & One Vegetarian

Barbacoa

Shredded Pork Carnitas

Seasoned Taco Style Ground Beef

Mojo Chicken, Pico de Gallo

Chicken Fajitas, Peppers & Onions

Cheese Enchiladas, Red Sauce Veg

Green Chili & Cheese Tamales Veg

Sides Choose Two

Cilantro Lime Rice

Refried Beans

Corn & Tomato Sauté

Spanish Rice

Green Beans

Tuscan Trattoria Buffet \$30

Entrées Choose One Chicken & One Pasta

Chicken Mushroom Marsala

Chicken Piccata

Italian Grilled Chicken, Sun-Dried Tomato & Spinach

Grilled Garlic Chicken, Parmesan Sauce

Peppers & Onions Penne Alfredo

Stuffed Ricotta Spinach Shells

Pappardelle, Rustic Meat Ragu

Three Cheese Tortellini, Red Bell Pepper Cream Sauce

Sides Choose Two

Garlic Mashed Potatoes

Oven Roasted Rosemary Garlic

Red Potatoes

Sautéed Broccoli, Garlic

Sautéed Zucchini & Yellow Squash

Mixed Vegetable Medley

Roasted Asparagus, Lemon Vinaigrette

Southern Hospitality Buffet \$41

Entrées Choose Two

Smoked Beef Brisket, Jus Carving Station +\$3 Carving Fee

Bourbon BBQ Chicken

Spice Rubbed Slow Cooked Pulled Pork, Tangy BBQ Sauce

Fried Catfish, Cajun Tartar Sauce

Sides Choose Two

Mac 'n' Cheese

Potato Salad

Green Bean Casserole

Loaded Mashed Potatoes

Macaroni Salad

Mixed Vegetable Medley

Chicago Speakeasy Buffet \$44

Salad Choose One

Classic Garden | Caesar | Half Wedge Salad

Entrées Choose Two

Herb Crusted Prime Rib, Au Jus, Horseradish Cream +\$6 Chef Fee

Slow Roasted Peppercorn Roast Beef, Brandy Cream Sauce +\$6 Chef Fee

Grilled Rosemary Chicken, Wild Mushrooms, Sherry Reduction

Pesto Chicken

Chicken Piccata

Sides Choose Two

Au Gratin Potatoes

Yukon Gold Mashed Potatoes

Mixed Vegetable Medley

Oven Roasted Rosemary Garlic

Red Potatoes

Haricot Verts

Wild Rice Pilaf

Orzo Pasta, Spinach, Baby Tomatoes, Herbs

Themed Dinner

Includes Garden Salad, Fresh Rolls, Twin Mills Lemonade, Back Porch Iced Tea, China, Glassware, & Silverware
Priced per Guest | 25 Guest Minimum | Customizable Menu

South of the Border Taco Bar \$30

Corn & Flour Tortillas

Marinated Chicken Breast & Flank Steak,
Add Tequila-Lime Grilled Shrimp & Tilapia

Grilled Onions & Peppers, Spanish Rice,
Black Beans

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

Tortilla Chips & Salsa

Italian Pasta Bar \$33

Pastas

Spaghetti & Marinara, Penne Pesto,
Fettuccine Alfredo

Proteins

Marinated Grilled Chicken, Homemade
Meatballs in Marinara
Add Grilled Steak or Sautéed Shrimp

Toppings

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

Bread

Garlic Knots or Garlic Cheese Bread

Louisiana Kitchen \$43

Salads *Choose One*

Cilantro Slaw | Tossed Salad Display

Entrees *Choose Two*

Cajun Bayou Pasta

Jambalaya, Chicken, Shrimp, Andouille
Sausage & Tasso Ham

Crawfish Etouffee | Cajun Roast Beef

Sides *Choose Two*

Creole Red Beans & Rice
Louisiana Dirty Rice | Garlic Roasted Potatoes
Herb Roasted Vegetables

Bread

Jalapeño Cornbread

North Carolina Cookin' \$43

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

Cornbread, 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, Penne Pasta

Linguine, Clams, White Wine Cream Sauce

Chicken Pesto Penne, Tomatoes, Onion &
Kalamata Olives

Tri-Color Tortellini, Gorgonzola Cream Sauce,
Steak Medallions, White Wine, Garlic

Sides *Choose Two*

Steamed Potatoes & Carrots, Fresh Herbs

Ratatouille | Green Beans, Bacon & Onion

Sautéed Zucchini

Bread *Choose One*

Garlic Bread | Focaccia

Southern Pickin' \$39

Slow-Roasted Pork, Chicken Breast,
Add Salmon, Hot Dogs, & Hamburgers

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

Dessert Buffet Priced per Guest

Fresh Fruit Display \$9

Gourmet Cookies & Brownies \$7

Key Lime Tart \$8

Flourless Chocolate Torte \$10 Gluten Free

New York Cheesecake \$10

Chocolate Mousse Cups \$9

Kids Menu Priced per Guest | Available for Children 12 & Under

Grilled Cheese \$10

Cheeseburger \$10

Chicken Tenders \$10

Grilled Chicken Breast \$10

Handmade Noodles & Parm \$10

Choice of Buttered or Marinara

Mac & Cheese \$10

Kids Cheese Pizza \$10

Choice of Fries, Fruit, Cole Slaw, or Green Beans



Bar Packages

Due to the North Carolina Liquor License Laws, all alcohol and professional bartenders must be provided by Twin Mills Club. All bars will have a bartender fee that includes the bartender & bar setup.
\$75 Beer & Wine | \$100 Full Bar

STANDARD

Silver Gate House Wine \$7 Per Glass

Cabernet	Chardonnay	Sauvignon Blanc
Pinot Noir	Pinot Grigio	

Beer \$4 Per Glass

Bud Light	Yuengling	Modelo
Coors Light	Guinness	Corona Light
Miller Light	Craft	Corona Extra
Michelob Ultra		

Liquor \$6+ Per Glass

Absolut Vodka	Lunazul Tequila	Bacardi Rum
Bombay Gin	Jim Beam Whiskey	

PREMIUM Includes All Standard Bar Options

Wine \$27+ Per Bottle

J Lohr Cabernet
Giuliano Rosati Pinot Grigio

Beer \$7 Per Glass

Lawsons IPA

Liquor \$8+ Per Glass

Tito's Vodka	Maker's Mark Whiskey	Patrón Tequila
Bombay Sapphire Gin	Woodford Reserve Whiskey	Captain Morgan Rum
Tanqueray Gin		

ULTRA-PREMIUM Includes All Standard & Premium Bar Options

Wine \$36+ Per Bottle

Arsonist Red Blend
Christopher Patrice Chardonnay

Liquor \$10+ Per Glass

Ketel One Vodka	Hendrick's Gin	Don Julio Tequila
Grey Goose Vodka	Buffalo Trace Whiskey	

ALL-INCLUSIVE BARS

Priced per Guest | Price includes all mixers & unlimited sodas. Champagne toast, wine service, and additional liquor not included, but can be added to any bar based on consumption.

Standard | Beer & Wine 4-Hours \$30 | 5-Hours \$36

Standard 4-Hours \$37 | 5-Hours \$43

Premium 4-Hours \$40 | 5-Hours \$46

Ultra-Premium 4-Hours \$44 | 5-Hours \$50

Hosted By Consumption

All beverages are charged based on consumption, with bottle pricing applied to all items. Bartenders will conduct opening and closing inventories, and the difference will determine total consumption. You may select from Standard, Premium, or Ultra-Premium bar options. A spending limit may also be established; once reached, the bar will transition to a cash bar at your discretion. The final bar total will be charged at the event's conclusion.

Dinner Wine Service +\$4 Per Guest

Wine service upgrade is only available when added to All-Inclusive or Consumption bars.

Cash Bar

Beverages are purchased individually by guests throughout the event. You may select either a beer and wine bar or an Ultra-Premium full bar. A bartender will be provided, and all transactions are handled directly between guests and the bar. Please note that bartender fees do still apply for this service.

Non-Alcoholic Beverages Priced per Guest

Standard Beverage Station \$4

Water, Twin Mills Lemonade, Back Porch Iced Tea, Lemonade

Coffee Station \$3

Regular & Decaf Coffee, Cream, Sugar

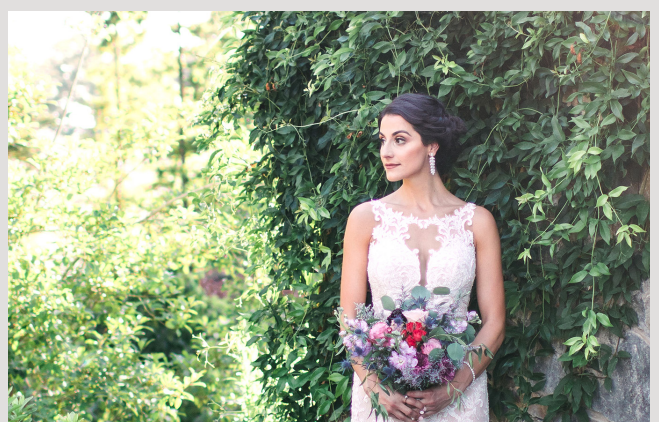
Hot Tea Station \$3

Hot Water & Assorted Tea Bags

Lemonade Bar \$8

Peach, Strawberry, Mango, Cherry, Raspberry, Fresh Fruit Garnish

Soft Drinks \$4





Frequently Asked Questions

What is included in the room rental fee?

Standard china, glass, silver, table cloths, and choice of napkin color (black or white). 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 day 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 the Banquet Manager to arrange a set up time.

Are tastings available?

Complimentary entrée tastings are provided for couples booking a wedding reception. All other events require an additional tasting fee.

Frequently Asked Questions

Are on-site wedding ceremonies an option?

Indoor and outdoor ceremonies are available at the Club. All ceremonies have an additional \$400 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. All food and beverage purchases are subject to a 22% service charge and 7% 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 Clubhouse or close proximity of the Clubhouse (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.

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 and when are final details due?

A deposit equal to the room rental fee is required at the time of booking. Prior to booking, the space may be placed on a temporary hold. Once the deposit is received, the reservation will be confirmed.

Menu selections must be finalized no later than one month prior to the event. Two weeks prior to the event, the final guest count must be submitted, the contract must be signed, and the food portion of the balance must be paid in full. Following the event, any remaining charges will be settled.

Gratuity is at your discretion and may be added in advance or provided at the conclusion of the event.

