

*rock creek golf club*

weddings and events



ROCK  
CREEK



# Congratulations!

## WELCOME TO ROCK CREEK GOLF CLUB

Just miles away from Mobile Bay, you'll find Rock Creek Golf Club tucked away in charming Fairhope, Alabama. Here the picturesque views, manicured fairways and the gorgeous sunsets create a beautiful backdrop for your event. Whether you are hosting a wedding, corporate event, reception, fundraiser or birthday party, at Rock Creek we will work alongside you to help plan and execute your event.

Our team is composed of experts to help make your event the one you have always dreamed of. You'll work one-on-one with our Event Coordinator who will assist in every detail of your venue planning, including room bookings, menu selections, floor plan creations and more. If you have a special request, it's special to us too, so don't hesitate to ask! From start to finish, our team is humbled to serve you.



**Kayleigh Clinkenbeard**  
*Event Coordinator*  
[kayleigh.clinkenbeard@rockcreekgolf.com](mailto:kayleigh.clinkenbeard@rockcreekgolf.com)  
251-517-5632





# VENUE DETAILS

## **Driving Range**

*Take advantage of our breathtaking view from the driving range for your ceremony. You can't help but savor the rolling hills and trees lining the golf course. We do have an indoor location that serves as a back up in case of rain.*

## **Main Dining Room**

*Our Main Dining Room is perfect for a more formal feel. It is a charming choice with a fully stocked bar, access to the Breezeway and Private Dining Room. The earthy tones make it an easy space to decorate.*

## **Breezeway**

*This large open space is a blank slate and serves as the perfect spot for a ceremony or reception. It features a huge vaulted ceiling with a skylight. The large bay doors open to a magnificent view of the rolling hills of the golf course. This room is heated and cooled.*

## **Private Dining Room**

*This intimate room is great for bridal showers, business meetings, birthday parties and as a dressing area for the bridal party the day of the wedding. This room also features two sets of large double doors that will open to a wrap around the patio.*







*We chose Rock Creek as our wedding reception venue after researching several other options. Not only is it a great venue but the food is excellent too. Kayleigh is so energetic, easy to work with and very accommodating! She put our minds to ease on every aspect of the planning process! We 100% recommend Rock Creek and we would choose it all over again!*

**ROCK CREEK GOLF CLUB BRIDE**



# GUIDELINES

## **Confirmation of Event Space**

To book at Rock Creek Golf Club on a specific date, an initial non-refundable deposit of \$500.00 will be due. This amount will be applied to the cost of the event. A date is considered booked upon receipt of the deposit.

## **Cancellation Policy**

Less than 90 days prior to the event - 50% of the estimated cost is due

Less than 30 days prior to event - 75% of estimated cost is due

Less than 15 days prior to event - 100% of estimated cost is due

## **Food and Beverage**

All food and beverage at events must be provided, prepared and served by Rock Creek. Food and beverage items must be consumed on the premises. Special cases will be addressed on an individual basis.

## **Surcharges**

All items are subject to 9% sales tax. All food and beverage items are subject to a 20% service charge.

## **Timing of Functions**

All food is served for 2 hours, refreshed and replenished as necessary, then cleaned up. Additional charges will be incurred if replenishment is requested after such time. All functions are booked for up to four hours in length.

## **Event Guarantees**

A final guarantee of your guest count is required 7 business days prior to the date of your function. This guarantee can increase, but not decrease after this date. This is considered a minimum guarantee fee for which you will be charged. Should a guarantee not be received, Rock Creek will prepare and charge for the original tentative number. In the case that more guests arrive than the final guest count, the additional people will be reflected on the bill.

## **In Case of Rain**

Outdoor events will be moved inside if the weather report 4 hours prior to the start time predicts a 40% or greater chance of rain. The ultimate decision will be made by the client; however, the club reserves the right to relocate an event for the guests' safety.

## **Decorations**

Access to space will be dependent on business day activities and time must be prearranged with management. Use of enclosed candles is permitted; however, no open flames or any item that poses a fire hazard are allowed. Glitter, plastic flower petals, confetti, rice and other hard to clean items are prohibited. All items are subject to approval by management. All decor must be removed immediately following the event, unless prearranged. Rock Creek is not responsible for any damages or loss of any merchandise or articles left prior to, during, or after any event. The client agrees to be responsible for any and all damages, incurred by the client, outside vendors, guests and attendees of the event.







# CATERING DETAILS



**Zach Bridges**  
*Executive Chef*

## HORS D'OEUVRES

### COLD

Bleu Cheese Phyllo Cups with Honey  
Marinated Melon Wrapped Prosciutto Skewer  
Caprese Panzanella Skewer  
Avocado and Tomato Soup Shooter  
*Topped with Cilantro Lime Crema*  
Lemon Herbed Goat Cheese Mousse Phyllo Cups  
Oven Roasted Tomato, Feta Cheese and Basil on  
*Parmesan Crostini*  
Pear, Goat Cheese, Prosciutto on Walnut Bread  
Marinated Antipasto Skewer  
English Cucumber Canape Topped with  
*Curried Bousin Cheese, Dill and Crispy Prosciutto*

### HOT

Spring Rolls with Sweet and Sour Sauce  
*Chicken or Vegetable*  
Fried Polenta Cake Topped with  
*Smoked Boston Butt and Honey Hickory BBQ Sauce*  
Bacon Wrapped Dates Stuffed Goat Cheese  
*Balsamic Reduction*  
Spanikopita  
Mini Beef Sliders with  
*Onion Bacon Jam and Boars Head American Cheese*  
Soup Shooters  
Chicken and Waffle Skewer  
*with Maple Syrup and Honey*  
Mini Quesadillas  
Crab or Sausage Stuffed Mushrooms  
Southern Wellington with Beer Mustard  
Fried Prosciutto Balls  
*Topped with Herbed Lemon Aioli*

### Sea

Thai Mango Shrimp Salad Canape  
Bacon Wrapped Scallops  
*with Chili Lime Butter*  
Crab Cakes and Fried Green Tomatoes  
*Topped with Louisiana Remeloude*  
Buckwheat Blini With  
*Smoked Beet Root Cured Salmon and Horseradish Cream*  
Shrimp Ceviche with  
*Crispy Tostadas and Blue Popcorn*  
*Shrimp Cocktail*

### Air

Smoked Bleu Cheese Mousse Canape  
Herbed Goat Cheese Mousse  
Avocado Lime Mousse Topped  
*with Mango Lime and Cilantro*  
Parmesan Mousse  
Butternut Squash Mousse  
Sweet Potato Mousse  
Pumpkin Mousse  
Elotes Mousse  
Scallop Mousse

### Smoked

Smoked Armadillo Egg  
*Topped with Pico De Gallo and Avocado Crema*  
Smoked Buffalo Chicken Canape  
Smoked Mac & Cheese Croquette  
Smoked Watermelon and Fennel Salad  
*with Mango Lime and Cilantro*  
Smoked Tomato Salad  
Smoked Pimento Cheese and Bacon  
*Topped with Pepper Jelly*  
Smoked Sweet Potato with  
*Maple Cinnamon Butter and Candied Pecans*  
*topped with Meringue*

# BUFFET

## *Entrees*

Chicken Florentine  
New York Strip Loin with Kentucky Bourbon Shallot Demi Glaze  
Herb Panko Crusted Salmon with Champagne Citrus Beurre Blanc  
Herb Roasted Pork Loin with Curry Carrot Puree or Mint Peach Chutney  
Chicken Cordon Bleu with Garlic Parmesan Cream Sauce  
Grilled Rib Eye with Port Wine Demi Glaze  
Grilled Mahi Mahi with Vera Cruz  
Crawfish Etouffee with Rice  
Pecan Crusted Catfish  
Grilled 5 oz. Pork Chops  
Chicken Marsala  
Chicken or Shrimp Alfredo  
Blackened or Fried Flounder  
Chicken Picatta  
Fried Catfish and Smoked Ground Gouda Grits  
Honey BBQ Airline Chicken  
Smoked Boston Butt  
Roasted Airline Chicken with Lemon Basil Cream Sauce

## *Sides*

Roasted Bacon Brussel Sprouts with Balsamic Reduction  
Double Smoked Gouda Mac & Cheese  
Roasted Red Potatoes with Garlic Parmesan Cream Sauce  
Char Grilled Corn with Chile Lime Butter  
Creamy Parmesan Risotto  
Smoked Gouda Ground Grits  
Mediterranean Style Vegetables  
Spanish Rice  
Sweet Potato Casserole  
Rosemary Mashed Potatoes  
Lemon Garlic Parmesan Green Beans  
Hawaiian Rice  
Collard Greens  
Mac & Cheese  
Garlic Mashed Potatoes  
Baked Beans  
Garlic Parmesan Mashed Potatoes  
Dirty Rice  
Potato Au Gratin  
Asparagus with Hollandaise  
Maque Choux  
Twice Baked Potatoes  
Green Bean Almandine  
Black Eyed Peas  
Roasted Brocolini with Bearnaise



## *Desserts*

Cheesecake with Strawberry Coulis  
Key Lime Pie  
Chocolate Ganache Cake  
Pecan Pie  
Tiramisu  
Bread Pudding with Whiskey Sauce  
Chocolate Espresso Cheesecake  
Gingerbread Cheesecake with Salted Caramel  
Turtle Cheesecake  
White Chocolate Raspberry Cheesecake  
Walnut Praline Banana Pudding  
Almond Amaretto Cake with Amaretto Glaze  
Coconut Rum Cake with Rum Glaze  
Chocolate Espresso Cake  
Honey Nut Squash Cheesecake  
Almond Honey Cheesecake  
Cobbler  
Creme Brulee  
Triple Chocolate Cheesecake

## **ACTION STATIONS**

### **Carving Station**

Strip Loin | Prime Rib

\*includes sauces, rolls and creole butter

\*ask about upgrading to tenderloin

### **Pasta Station**

Accompanied with Fresh Basil, Walnuts, Grape Tomatoes, Crushed Chili Peppers, Parmesan Cheese, Pesto and Five Cheese Blend  
Add Chicken, Shrimp or both for an additional cost

*Choose Three Pastas:*

Linguini, Fettuccine, Tortellini, Penne or Farfalle

*Choose Two Sauces:*

Pomodoro, Pesto Cream, Pink Vodka, Marinara or Alfredo

### **Shrimp & Grits Bar**

New Orleans BBQ Shrimp, Smoked Gouda Stone Ground Grits or Savory Plaenta, Tasso Gravy, Bacon and Spinach Cream Sauce, Corn and Pepper Saute, Scallions, Grilled Conecuh Sausage, Hickory Smoked Bacon and Monetary Jack Cheese

### **Fruit and Cheese Display**

Assorted cubed cheese, brie crute and fresh fruits displayed on marble granite

### **Salad Bar**

Hand Cut Artisan Lettuce accompanied with Broccoli Salad and Orzo Salad

#### *Toppings:*

*Chopped Hickory Smoked Bacon, Grape Tomatoes, Artichokes, Cucumbers, Shredded Carrots, Red Onions, Feta Cheese, Monterey Jack Cheese, Mixed Berries, Candied Pecans, Candied Walnuts, Boiled Eggs, Croutons and Banana Peppers*

#### *Choose Three Dressings:*

Warm Hickory Bacon Vinaigrette, Ranch, Bleu Cheese or Balsamic Vinaigrette

\*ask about adding Chicken or Steak

### **Flambe Dessert Station**

#### *Crepe Suzette*

Oranges, Crepes, Chantilly Cream and Liquor

#### *Bananas Foster*

151 Rum, Bananas, Ice Cream

#### *Cherries Jubilee*

Cherries and Ice Cream

### **Taco Bar**

#### *Choose Two Proteins*

Shrimp, Asada, Pollo

Pork Al Pastor or Carnitas

Served with Salsa, Salsa Verde, Oaxaca Cheese, Flour or Corn Tortillas, Pico De Gallo, Avocado Creama, Guacamole, Onions and Cilantro, Diced Tomatoes, Shredded Lettuce, Lime Creama and Jalapenos

### **Slider Station**

#### *Proteins:*

Buns, Crab Cake, Beef or Vegetable Burger

#### *Cheeses:*

Smoked Gouda Cheese, Boards Head American, Swiss and Havarti Served with Bacon Onion Jam, Whole Grain Beer Mustard, Mayonnaise Creole Mustard, Smoked Ketchup, Sautéed Onions, Louisiana Remoulade, Pico De Gallo and Latkes

### **Mashed Potato Bar**

White Pepper Gravy or Brown Gravy, Hickory Smoked Bacon, Monterey Jack Cheese, Scallions, Grilled Conecuh Sausage, Sour Cream, Corn and Pepper Sauté, Yukon Gold Mashed Potatoes

\*ask about adding Steak or Pulled Pork



# SALADS

## **House Salad**

Artisan Hand Cut Lettuce, Diced Tomatoes, Red Onions and Cucumbers

## **Caesar Salad**

Creamy House Made Caesar Dressing, Grated Parmesan and House Made Croutons

\*ask about adding chicken

## **Cranberry Pecan Salad**

Artisan Hand Cut Lettuce, Crumbled Feta Cheese, Sweet and Savory Roasted Pecans, Cranberry Vinaigrette and Red Onions

## **Belgian Endive Salad**

Roasted Beets, Candied Walnuts, Bleu Cheese and Raspberry Vinaigrette

## **Wilted Spinach Salad with Warm Hickory Bacon Vinaigrette**

Spinach, Boiled Eggs, Hickory Bacon, Diced Tomatoes, Red Onions and Warm Hickory Bacon Vinaigrette

# PLATED DINNERS

## **Panko Crusted Salmon**

Served with Creamy Parmesan Risotto, Sautéed Asparagus, Champagne Citrus Beurre Blanc

## **10 oz. Hand cut Grilled Rib eye**

Served with Yukon Gold Rosemary Mashed Potatoes, Roasted Brussel Sprouts and Bacon Tossed in Balsamic Reduction

## **Roasted Airline Chicken**

Topped with Lemon Thyme Cream Sauce, Served with Chard and Creamy Italian Polenta

## **7 oz. Filet Mignon**

Served with Garlic Parmesan Yukon Gold Mashed Potatoes, Broccolini and Topped with Bearnaise Sauce

## **10 oz. Bone in Frenched Pork Chop**

Served with Braised Red Cabbage, Cauliflower, and Bacon Mash and Curry Carrot Puree

## **Vegetable Tower**

Grilled Eggplant, Squash, Zucchini, Roasted Red Pepper Coulis, Curry Carrot Puree and Herbed Goat Cheese Mousse

**Panko Crusted Salmon**

Served with Creamy Parmesan Risotto, Sauteed Asparagus, Champagne Citrus  
Beurre Blanc

**10 oz. Handcut Grilled Ribeye**

Served with Yukon Gold Rosemary Mashed Potatoes, Roasted Brussel Sprouts  
and Bacon Tossed in Balsamic Reduction

**Roasted Airline Chicken**

Topped with Lemon Thyme Cream Sauce, Served with Chard and Creamy Italian  
Polenta

**7 oz. Fillet Mignon**

Served with Garlic Parmesan Yukon Gold Mashed Potatoes, Broccolini and  
Topped with Bearnaise Sauce

**10 oz. Bone in Frenched Pork Chop**

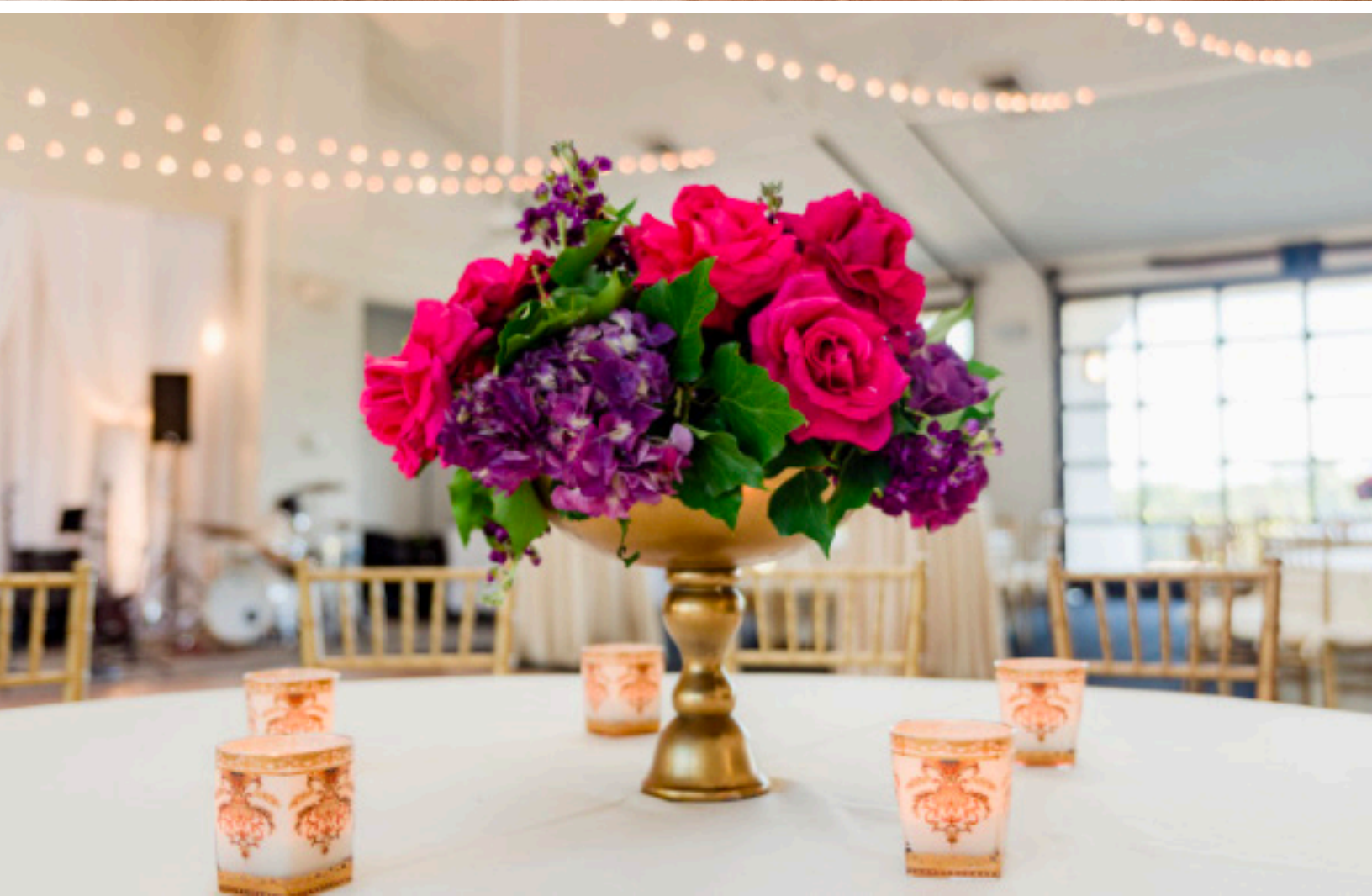
Served with Braised Red Cabbage, Cauliflower, and Bacon Mash and  
Curry Carrot Puree

**Vegetable Tower**

Grilled Eggplant, Squash, Zucchini, Roasted Red Pepper Coulis, Curry Carrot  
Puree and Herbed Goat Cheese Mousse







# ROCK & CREEK

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