



# Congratulations

## ON YOUR ENGAGEMENT

Contact our Private  
Event Director to book  
your event today

770.202.9520

WEDDING  
MENUS



Other restrictions and exclusions may apply. See Club for details.

# WELCOME

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Welcome to Eagle's Landing Country Club. Thank you for considering the Club for your meeting or event. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Celebrate all your life's special moments, business meetings, banquets and more. Eagle's Landing Country Club's private events department is dedicated to providing high-level, all-inclusive service while producing innovative, life-enriching private events. We aim to be the premier space South of Atlanta for guests to enjoy personalized service and amenities for private events. Our goal is to provide every guest with unforgettable moments focused on building relationships and enriching lives.

Our experienced team and delectable menus will give your guests an event to remember! We go the extra mile to make sure every detail of your event is exactly as you envisioned. From custom menus to unique décor and special requests, we consistently go above and beyond to make your vision a reality!

Although Eagle's Landing Country Club is south Atlanta's premier private club, you don't have to be a Member to host an event with us. Enclosed you will find information about Eagle's Landing Country Club's pricing, amenities, capabilities and more. Continue to the next page to start planning your event today!

Thank You,

Derron Deraney  
General Manager

# THANK YOU

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Thank you for choosing Eagle's Landing Country Club for your upcoming private event! Every event hosted at Eagle's Landing Country Club receives personalized service and outstanding food and beverages, along with several services and complimentary amenities, including:

- Banquet chairs and tables
- Plate-ware, glassware, and silverware
- Linen tablecloths in black, white, or ivory
- On-site banquet manager
- The private event director to greet you upon arrival
- Host setup access at least two hours prior to the event
- Vendor setup access at least three hours prior to the event
- Mirror tile and tabletop decorations

## ENHANCEMENTS

White Chiavari Chairs with White Padding | \$6 per chair

Chair Covers, White or Black | \$2 per chair

Gold and Silver Chargers | \$2 per charger

Outdoor Ceremony Fee to Include White Folding Chairs | \$6 per person

Wireless LED Uplights | \$200

Dance Floor 16x16 | \$500

AV Package, Screen or 65" TV and LCD Projector | \$150

We hope that by providing these items and services we can make your event planning process stress free.

# WEDDING PACKAGE

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## PRE-WEDDING

- Dedicated Private Events Director
- Scheduled consultation appointments included (initial, detail 60 days out, and final)
- One complimentary food tasting for two

## CEREMONY

Six unique ceremony locations and grand ballroom reception area:

- Clubhouse Front Lawn
- Grand Ballroom
- Grand Ballroom Lake Side Terrace
- The Landing
- Grand Staircase and Rotunda

## COCKTAIL HOUR AND/OR PRE-CEREMONY RECEPTION

- Food Display Stations
- Butler-Passed or Displayed Hors d' oeuvres
- Passed Champagne or Sparkling Juice
- Signature Drink
- Bar Service

# RECEPTION

Locations include:

- The Landing (maximum capacity 60)
- The Grand Ballroom (maximum capacity 300)

All-inclusive catering options:

- Plated or Buffet Menu Options
- Bar Service
- Banquet Chairs
- In-house Linens
- Linen Napkins
- Flatware, Plateware and Glassware
- All Buffet and Banquet Tables (cake, gift, sweetheart, sign-in)
- Dedicated Banquet Captain
- Professional Banquet Servers
- Cocktail Servers, Buffet Attendants, Chef Attendants, Coat Check Attendants, White Glove Service, and Poured Beverage and Wine Table Service
- One Professional Bartender per 100 Guests, Cashier for all Cash Bars\*

\*Additional fees may apply. Please contact the private events department for specific pricing.

# HORS D'OEUVRES MENU

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Prices shown are subject to a 22% service charge and 8% sales tax. Prices are per piece. Food service times are 90 minutes. Passed Hors d' Oeuvres Fee is \$50.

## HOT SELECTION

### **MINIATURE CRAB CAKES | \$5**

Old Bay Aioli Sauce

### **COCONUT SHRIMP | \$4**

Thai Chili Sauce

### **BACON-WRAPPED SCALLOPS | \$4**

Teriyaki Glaze

### **CHICKEN SATAY | \$3**

Peanut Dipping Sauce

### **JERK CHICKEN PLANTAIN CUPS | \$4**

Mango Salsa

### **MINI CHICKEN CORDON BLEU | \$3**

### **SPANAKOPITA | \$3**

Cucumber Tzatziki Dipping Sauce

### **PHYLLO ROLL | \$3**

Brie and Raspberry Filling

### **VEGETABLE SPRING ROLLS | \$3**

Sweet Chili Dipping Sauce

### **BRAISED BEEF SHORT RIBS | \$4**

Boursin Cheese, Caramelized Onions, Crostini

### **CLASSIC SWEDISH MEATBALLS | \$3**

### **MINIATURE BEEF WELLINGTON | \$4**

Red Wine Demi-Glace

### **BEEF HOT DOG IN PUFF PASTRY | \$3**

Classic Yellow Mustard

## COLD SELECTION

### **SMOKED SALMON CROSTINI | \$4**

Dill Cream Cheese, Caviar, and Lemon

### **JUMBO SHRIMP COCKTAIL | \$5**

### **LOBSTER SALAD PROFITEROLE | \$5**

Lemon Cream

### **FIVE SPICED SEARED AHI TUNA | \$4**

Wonton Crisp, Wasabi Cream

### **AVOCADO AND ROASTED TOMATO**

**BRUSCHETTA | \$3**

### **ROASTED CORN AND BLACK BEAN SALSA**

**ON CUCUMBER CRISP | \$3**

### **HUMMUS SHOOTER | \$3**

Hummus, Feta Cheese, Celery, and Carrot Stick

### **CAPRESE SKEWERS | \$3**

Mozzarella, Cherry Tomato, Basil, Balsamic Glaze

### **GOAT CHEESE AND CARAMELIZED**

**ONION TART | \$3**

### **PROSCIUTTO WRAPPED MELON | \$4**

Fig Compote

### **CHICKEN SALAD TARTLETS | \$3**

### **SHAVED BEEF CANAPE | \$4**

Horseradish Cream, Balsamic Onion Jam

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100 EAGLE'S LANDING WAY, STOCKBRIDGE, GA 30281

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# FOOD STATIONS

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Display prices are per person. Prices shown are subject to a 22% service charge and 8% sales tax.

## GOURMET

### LOCAL ARTISAN CHEESE DISPLAY | \$8

Handmade Cheeses from Southeast Farms, Grapes, Candied Nuts, Fruit Preserves, Whole Grain Mustards, and Assorted Crackers

### VEGETABLE CRUDITES DISPLAY | \$6

Carrots, Celery, Grape Tomatoes, Cucumbers, Sweet Bell Peppers, Broccoli, Cauliflower, Creamy Ranch

### SEASONAL FRUIT DISPLAY | \$6

Fresh Cut Pineapple, Honeydew, Cantaloupe, Grapes, and Mixed Berries

### BAKED SPINACH & ARTICHOKE DIP | \$5

Topped with Parmesan Breadcrumbs and served with Grilled Breadbasket

### GRILLED VEGETABLE PLATTER | \$7

Bell Peppers, Zucchini and Yellow Squash, Portabella Mushrooms, Red Onion, Asparagus, Blistered Tomatoes, and Red Pepper Ranch Dipping Sauce

### MEZE PLATTER | \$12

Italian Meats, Hummus, Baba Ghanoush, Tzatziki, Country Olives, Sliced Cucumber, Pepperoncini, Roasted Red Peppers, Toasted Pita

### COLD SMOKED SALMON DISPLAY | \$10

Bagel Chips, Pickled Red Onions, Whipped Dill Cream Spread, Caper Berries

### JUMBO SHRIMP COCKTAIL | \$36 DOZEN

Horseradish Cocktail Sauce and Fresh Lemons

## COMFORT FOOD

### SLIDERS STATION | \$15

*(Select Three)*

- Smokey Pulled Pork, Onions, Coleslaw
- Beef, Cheddar, Sliced Pickle
- Beer Battered Cod, Tidewater Slaw, Jalapeno Tartar, Buffalo Chicken, Blue Cheese Dressing

### MAC & CHEESE STATION | \$12

*(Select Two)*

- Smoked Gouda and Bacon
- Mozzarella with Tomato and Basil
- Chicken and Green Chili
- Italian Sausage, Peppers, and Mushrooms
- Cheddar with Ham and Bacon
- Lobster and Spicy Sausage

### WING STATION | \$15

*Served with Vegetable Sticks and Dressings*

*(Select Three)*

Classic Buffalo, Teriyaki, Sweet Chili, Lemon Pepper, or Garlic Parmesan

### STREET TACO STATION | \$14

*(Select Two)*

- Shrimp a la Pancha, Cilantro Lime Slaw, Whipped Avocado, Queso Fresco
- Pollo Verde, Shredded Lettuce, Shaved Red Onions, Creme Fraiche
- Beef Barbacoa, Jicama, Radish, Roasted Tomato Salsa, Cojita Cheese

### SALAD STATION | \$10

Romaine, Spinach, or Iceberg Lettuce  
Cucumbers, Tomatoes, Bacon, Shredded Cheese, Mandarin Oranges, Olives, Slivered Red Onions, Croutons, Dried Cranberries

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# ACTION STATIONS

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## **FAJITA STATION | \$16**

Marinated Beef and Chicken, Roasted Peppers and Onions, Guacamole, Pico de Gallo, Shredded Lettuce, Cheddar Cheese, Diced Tomatoes, Jalapenos, Sour Cream, Flour Tortillas

## **PASTA STATION | \$15**

Penne and Farfalle Pasta, Alfredo and Marinara Sauces, Diced Chicken, Italian Sausage, Sun Dried Tomatoes, Mushrooms, Broccoli, Spinach, Peppers, Garlic, Capers, Fresh Parmesan, and Garlic Bread

## **ASIAN STIR FRY STATION | \$17**

*Choice of Chicken or Beef*

Stir Fry Vegetables, Bean Sprouts, Snow Peas, Broccoli, Bok Choy, Napa Cabbage, and Fresh Ginger

# CARVING STATIONS

## **BOURBON GLAZED PIT HAM | \$ 350**

*Serves 50*

Cranberry Sauce, Gravy, Peach Chutney, Rolls

## **HERB ROASTED TURKEY BREAST | \$375**

*Serves 50*

Cranberry Sauce, Gravy, Peach Chutney, Rolls

## **SIX PEPPER BROWN SUGAR GLAZED**

## **PORK LOIN | \$175**

*Serves 20*

Dijon Demi-Glace, Rolls

## **ROAST PRIME RIB OF BEEF | \$ 550**

*Serves 25*

Horseradish Cream, Au Jus, Rolls

## **ROASTED BEEF TENDERLOIN | \$225**

*Serves 10*

Demi-Glace, Horseradish Cream, Rolls



# BUFFET PACKAGES

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Pricing is per person and subject to a 22% service charge and 8% sales tax. Minimum of 30 guests or more. Food service times are 90 minutes. Buffets come with a salad, two entrees, two starches, one vegetable, and rolls.

## **SALADS**

*Select One:*

- Clubhouse Salad – Baby Mixed Greens, Tomatoes, Cucumbers, Shredded Cheese, Croutons, Ranch, and Balsamic
- Classic Caesar Salad – Hearts of Romaine, Croutons and Parmesan Cheese Shavings
- Baby Spinach Salad – Red Onions, Candied Pecans, Cherry Tomatoes, Goat Cheese, Warm Raspberry Vinaigrette
- Tomato Mozzarella Stack – Vine Ripened Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Reduction

## **ENTRÉES \$39**

*Select Two:*

- Grilled Hanger Steak with Chimichurri Sauce
- Boneless Beef Short Ribs with Blue Cheese Sauce
- Sliced Pork Loin with Apple Chutney
- Pesto Seared Salmon with Roasted Red Pepper Coulis
- Pan Seared Chicken Piccata with Lemon Caper Sauce
- Pineapple Jerk Chicken

## **ENTRÉES \$44**

*Select Two:*

- Grilled Grouper with Citrus Butter Sauce
- Pork Tenderloin Medallions with Cherry Glaze
- Peppercorn Crusted New York Strip Au Poivre
- Wild Mushroom Stuffed Chicken with Dijon Cream

## **ENTRÉES \$50**

*Select Two:*

Char-Grilled Beef Tenderloin with Demi-Glace

Sea Bass with Lobster Butter Sauce

Pan Seared Lamb Loin Chops with Fresh Herbs and Garlic Sauce

# BUFFET PACKAGES – cont.

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## STARCHES

*Select Two:*

- Garlic Whipped Potatoes
- White Cheddar Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Sweet Potato Mash
- Root Vegetable Ragu
- Roasted Tomato Artichoke Orzo
- Cranberry Wild Rice

## VEGETABLES

*Select One\**

- Lemon Scented Green Beans and Bliss Tomatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sauteed Broccolini
- Heirloom Baby Carrots
- Brussels Sprouts with Brown Sugar Glaze

*\*Additional selections add \$4*

## DESSERT OPTIONS

Chef Rawle's Famous Bread Pudding | \$5

Homemade Cherry Cobbler with Whipped Cream | \$6

Assorted Gourmet Dessert Bars | \$6

Hand Made Cannolis | \$5

Miniature Parfaits | \$6

Berries & Cream, Chocolate & Cream, Banana Pudding, Lemon Curd

# PLATED MENUS

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Pricing is per person and subject to a 22% service charge and 8% sales tax. Entrée pricing includes a choice of salad, choice of starch and vegetable, and bread service.

## **SALADS**

*Select One:*

- Clubhouse Salad – Baby Mixed Greens, Tomatoes, Cucumbers, Shredded Cheese, Croutons, Ranch, and Balsamic
- Classic Caesar Salad – Hearts of Romaine, Croutons, and Parmesan Cheese Shavings
- Baby Spinach Salad – Red Onions, Candied Pecans, Cherry Tomatoes, Goat Cheese, Warm Raspberry Vinaigrette
- Tomato Mozzarella Stack – Vine Ripened Tomatoes, Fresh Basil, Buffalo Mozzarella, Balsamic Reduction

## **PLATED ENTRÉES**

### **Poultry:**

Pan Seared Chicken Piccata with Lemon Caper Sauce | \$28

Herb Roasted Airline Breast Served with Pan Jus | \$29

Chicken Roulade Stuffed with Seasonal Vegetables | \$30

Pan-Seared Chicken Marsala in Wine Sauce | \$28

Coriander Spiced French Breast of Chicken with Apricot and Date Sauce | \$30

### **Seafood:**

Blackened Snapper with Creole Butter Sauce | \$32

Pesto Seared Salmon and Roasted Red Pepper Coulis | \$ 28

Teriyaki Glazed Alaskan Salmon | \$30

Miso Glazed Grouper | \$34

Fennel Spiced Alaskan Halibut | \$38

### **Steak and Chops:**

Sweet Ginger Soy Braised Short Ribs | \$34

Center Cut Filet Mignon with Cabernet Demi-Glace | \$40

Herb Crusted Rack of Lamb with Mint Pesto | \$44

French Cut Pork Chop with Apple Chutney | \$32

Peppercorn Crusted New York Strip Au Poivre | \$40

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# PLATED MENUS – cont.

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## **Vegetarian:**

Wild Mushroom Ravioli in Parmesan Cream Sauce | \$24

Spring Vegetable Risotto with Roasted Tomato-Truffle Vinaigrette | \$22

Butternut Squash Ravioli with Sage and Brown Butter Sauce | \$24

## **Vegan:**

Grilled Portobello and Vegetable Stack with Garlic Pesto | \$24

Fire Roasted Vegetables with Crispy Rosemary Polenta Cake and Saffron Broth | \$24

Chickpea Meatballs over Spaghetti Squash with Tomato Sauce | \$23

## **VEGETABLES**

*Select One:*

- Lemon Scented Green Beans and Bliss Tomatoes
- Seasonal Vegetable Medley
- Grilled Asparagus
- Sauteed Broccolini
- Heirloom Baby Carrots
- Brussels Sprouts with Brown Sugar Glaze

## **STARCHES**

*Select One:*

- Garlic Whipped Potatoes
- White Cheddar Potatoes Au Gratin
- Roasted Fingerling Potatoes
- Sweet Potato Mash
- Root Vegetable Ragu
- Roasted Tomato Artichoke Orzo
- Cranberry Wild Rice

## **DESSERTS | \$9**

- Gourmet Key Lime Pie
- Decadent Triple Layer Chocolate Cake
- Chocolate Flourless Cake with Vanilla Cream
- Lemon Italian Cream Cake
- Bourbon Pecan Pie
- Espresso Dusted Tiramisu
- Raspberry and White Chocolate Cheesecake
- New York Cheesecake with Melba Sauce

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# BEVERAGES

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Pricing is per person and subject to a 22% service charge and 8% sales tax

## **BEVERAGE STATION | \$6**

Water, Iced Tea, Coffee, Lemonade

## **SPECIALTY BEVERAGE STATIONS**

### **High Tea | \$14**

Assorted Hot Teas & Tea Sandwiches

### **Flavored Lemonade Station | \$5**

### **Infused Water Station | \$5**

### **Soda Station | \$4**

By Consumption

### **Coffee Station | \$7**

Hot Coffee with Flavored Syrups and Cream

### **Hot Cocoa Station | \$8**

Whipped Cream, Marshmallows, Mini Chocolate Chips, Crushed Peppermints, Pirouette Cookies

# BAR SERVICE

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## HOSTED BAR

Pricing is per person and subject to a 22% service charge and 11% sales tax on liquor. All bar options require a Bartender Fee of \$100 plus tax per 100 guests. Open bar package pricing is based per guest (over age 21) for a set number of hours. During that time, regardless of what is consumed, you pay that same price.

### BEER AND WINE

*Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Sweetwater 420, Corona, Heineken, Amstel Light, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir*

Two hours | \$22  
Three hours | \$28  
Four hours | \$32

### DELUXE LIQUOR, BEER, WINE

*Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Sweetwater 420, Corona, Heineken, Amstel Light, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Tito's Vodka, Beefeaters Gin, Bacardi Rum, Jose Silver Tequila, Dewars Scotch, Jack Daniels Whisky*

Two hours | \$28  
Three hours | \$34  
Four hours | \$38

### PREMIUM LIQUOR, BEER, WINE

*Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling, Sweetwater 420, Corona, Heineken, Amstel Light, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir Absolut Vodka, Bombay Sapphire Gin, Mount Gay Rum, Patron Silver, Chivas 12 Year Scotch, Makers Mark Bourbon, Crown Royal Blended Whisky*

Two hours | \$22  
Three hours | \$28  
Four hours | \$32

## CASH BAR

Pricing is per person and subject to a 22% service charge and 11% sales tax on liquor. All bar options require a Bartender Fee of \$100 plus tax per 100 guests.

Guests purchase their own drinks. Drink tickets may be incorporated and charged by consumption.

### DRINK TICKETS

Domestic Beer | \$6  
Imported Beer | \$7  
House Wine | \$9  
Deluxe | \$10  
Premium | \$12

### NON-ALCOHOLIC

Sodas, Bottled Water | \$4  
Sweet and Unsweet Tea | \$3  
Regular and Decaf Coffee, Hot Tea | \$3

# TERMS AND CONDITIONS

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## FOOD AND BEVERAGE

Eagle's Landing Country Club will provide all food and beverage preparation and service. No outside caterers or beverage service will be allowed on the premises. No food and/or beverages, alcohol, or otherwise, may be brought in from outside sources. The club has the right to confiscate food or beverages that are brought onto Club property without consent and may refuse service to the violator(s). Food or beverages must be consumed during the times specified for your event and may not be removed from Club property. Provisions of insurance and health regulations do not allow food prepared at the Club to be removed from the property and premises. Exceptions are leftover celebratory cake and food expressly prepared for take-out orders.

## MENUS

Our menus are designed to offer you a selection of quality items, however, if you prefer to offer your guests something outside of the printed menus, our Executive Chef is happy to customize a menu to your specifications. Full banquet menus are available upon request. Discounted menus may be offered to children up to 12 years of age.

## GUARANTEES

The guaranteed number of attendants at each catered function must be communicated to the Banquet Coordinator at the Club not less than 10 working days, excluding holidays, prior to the event. A Banquet Event Order will be completed and sent for each scheduled function. The guaranteed attendance figure you provide by that date will not be subject to reduction. Final charges will be based on the guaranteed number of attendees (or the number of people for which the catered portion of the event was originally booked, if no guaranteed number is provided) or the total number served, whichever is greater.

## DEPOSIT AND PAYMENT SCHEDULE

Payment of deposits will confirm your reservation and hold your date. All deposits are non-refundable and non-transferable and will be credited to the cost of your event or retained by us if you cancel your event. If each deposit is not received by the due date, we may cancel your reservation and we will then have no further obligation to you under this agreement. The deposit in the form of a valid credit card, check, or money order must be received upon the execution of this Contract. CASH PAYMENTS WILL NOT BE ACCEPTED. The final payment is due under the Contract must be paid prior to the commencement of the Event or as agreed

# TERMS AND CONDITIONS

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by the Club. A credit card authorization form is required to be on file to guarantee any additional charges incurred above and beyond the estimated charges. If the final payment is not paid within ten (10) days from the date of the Event, The Customer agrees that the final payment may be charged to the credit card on file and agrees not to dispute such charge. The final payment may be made by credit card, money order, or 'corporate check' \*(no personal checks for final payment). CASH PAYMENTS WILL NOT BE ACCEPTED. Any check that is returned for non-sufficient funds (NSF) shall be assessed a \$50.00 fee and be subject to collections.

Please note: For all credit card transactions, there is a 3% administrative fee added to the total of the transaction (VISA, MasterCard, and American Express). The Club will provide the total cost of paying by credit card (dollars and cents) and the cost of paying by check or money order (dollars and cents).

## **SERVICE CHARGE AND SALES TAX**

A taxable service charge and state sales tax will be added to all food and beverage charges. Sales tax will be compiled in strict accordance with federal, state, and local tax regulations on all other charges. All taxes and service charges are subject to change. Service Charge: The Club's standard Service Charge for this event is the amount set forth above. The Service Charge is an amount that is paid directly to the Club. The Club uses the proceeds to pay competitive wages to our staff, as we believe this allows us to attract and retain excellent staff members. However, the Service Charge is not paid directly to any particular staff member or members who provide service to you at your Event. If you wish to add a separate additional gratuity to your bill, you are welcome to do so.

## **HOLD HARMLESS**

Eagle's Landing Country Club shall not be liable for any claims, liabilities, obligations, and causes or actions relating to or arising from the Event. Customer agrees to protect, defend, indemnify, and otherwise hold harmless the Club, its affiliates, and their officers, directors, agents, and employees, of and from any and all claims, liabilities, obligations, and causes of action of whatever kind arising in any manner whatsoever out of or in connection with the acts or omissions of the Customer or Customer's agents, employees, attendees, participants, or otherwise in connection with the event.



# TERMS AND CONDITIONS

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## **FOOD AND BEVERAGE MINIMUMS**

This is the minimum amount that must be spent by you or your guests at your event for food and beverages, even if the number of guests who attend your event is less than the final attendance figure that you supply to the Club. If fewer guests attend your event than expected, our Sales Manager will work with you to add to or upgrade your menu selection for your event so that the Food and Beverage Minimum is put to what you believe is the best use.

\*Please note that cash bar sales, service charges, and sales tax do not count toward the Food and Beverage Minimum

## **ROOM FEE (NON-MEMBERS)**

Non-members are welcome to host private events at the Club, however, a room fee will apply in order to access the Club. Members of Eagle's Landing Country Club in good standing are exempt from this fee. Room fees ensure private club access to club amenities and space.

# DRESS CODE POLICY

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The following represents the clubhouse facility's dress code. Adopted by the Board of Governors. Please read and observe these policies currently in place.

## **GENTLEMEN:**

Shirts with collars and sleeves, accompanied by appropriate length.

Shorts for the intended sport or slacks are deemed the minimum attire.

Shirts must be always tucked in unless designed to be untucked.

Shoes must be always worn.

## **LADIES:**

Sportswear tops, accompanied by shorts, appropriate for the intended sport or activity, shall be deemed the minimum appropriate attire.

## **DENIM:**

Worn as slacks. Must be in good repair with no holes, rips, tears, tatters, frays (intentional or through wear/tear), or distressed material.

## **PROHIBITED:**

The following attire is and shall include, but is not limited to, the following:

- T-shirts of any kind, color, or cost
- Chef-wear or scrubs
- Pool attire, uncovered form-fitting pants (i.e., yoga pants), bicycle shorts, short shorts, tank tops, tube tops, bare midriffs, or other extreme cut-away tops
- Worn or tattered clothing whether intentional or through wear/tear
- Hats, caps, and visors must be worn facing forward at all times