



Link Hills Country Club

Event Guide



SERVING THE GREENEVILLE COMMUNITY SINCE 1954

WWW.LINKHILLS.COM



OUR VENUE

Link Hills Country Club stands out for its exquisite blend of elegance and natural beauty, making it the perfect choice for any occasion. Set against the backdrop of a meticulously maintained 18-hole championship golf course, we offer breathtaking panoramic views of the Great Smoky Mountains and the Blue Ridge Mountains. What truly sets us apart is our commitment to exceptional service and personalized experiences. Our dedicated team works closely with you to tailor every detail of your event, ensuring that it reflects your unique vision. With versatile indoor and outdoor spaces, we can accommodate gatherings of all sizes, from intimate celebrations to grand affairs. Our location offers easy accessibility while providing a serene escape from the everyday hustle, allowing you and your guests to relax and enjoy the moment. Whether you're hosting a wedding, corporate event, or special celebration, our venue promises an unforgettable experience in a truly stunning setting.



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423-638-3114 / events@linkhills.com

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EVENT SPACES

Rates include tables and chairs
Link Hills members receive 50% off Event Space rates

BALLROOM

\$700 - UP TO 200 PEOPLE

Our stunning ballroom is the epitome of elegance and versatility, designed to accommodate a variety of events. The space creates a warm and inviting atmosphere that can be tailored to your unique vision.

M.C. JAMES ROOM

\$100 - UP TO 20 PEOPLE

The M.C. James Room is a bright and inviting space, ideal for casual gatherings or intimate celebrations. With its large windows that invite natural light, this charming room creates a warm atmosphere for any occasion.

This room is often reserved for buffet service for adjacent spaces, as well.

BOARD ROOM

\$50 - UP TO 10 PEOPLE

The Boardroom is a compact, professional meeting space designed for focused discussions and decision-making.

MAIN DINING ROOM

\$200 - UP TO 45 PEOPLE

Our main dining room offers a refined yet welcoming ambiance, perfect for an exceptional dining experience. Whether you're joining us for a casual meal or a special occasion, our main dining room promises a memorable experience.

OAK LOUNGE

\$150 - UP TO 32 PEOPLE

The Oak Lounge exudes cozy sophistication, featuring a comfortable seating highlighted by a charming fireplace. This inviting space is perfect for relaxed socializing, enjoying cocktails, or hosting intimate gatherings.

PATIO

\$150 - UP TO 100 PEOPLE

The patio overlooking our golf course offers a serene and picturesque setting, perfect for relaxation or social gatherings. With scenic views the patio provides a peaceful, open-air environment.

EVENT ENHANCEMENTS

Customize your event with our à la carte selection of add-ons, tailored to meet your specific needs. Whether you want to add elegance, ambiance, or convenience, our options can be individually chosen to suit your vision

Please discuss decor options, table linens and other enhancements with our Event Coordinator, Angee Woody.



Table Linens

Rectangle and Square: \$12 per table

Round: \$14 per table

Linens for food or beverage service tables are included with LHCC catering services.

Cloth Napkins

\$0.25 per person

Add color and elegance to your experience by selecting custom colors for your napkins.

Formal Place Settings

\$2 per person

Silver charger placed beneath elegant bone china with LHCC crest embossed at the center of each dinner plate.

Disposable Place Settings

Paper \$0.99 per person

Clear Plastic \$1.50 per person

AV Equipment

Perfect for presentations, entertainment, or background music.

Large Monitor with Stand

For your convenience we offer an easy to connect, large monitor with laptop tray for presentations.

Projector and Screen

\$30 per event

Ideal for visual presentations or slideshows to engage your guests.

LED Uplighting

\$10

Enhance the atmosphere with lighting.

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CATERING MENU



BEVERAGE OPTIONS

Buffet Beverage Station

\$1.50 per person

Unlimited ice, lemonade,
sweet tea and water

Self-Service

Plated Dinner Beverages

\$2.50 per person

Unlimited ice, lemonade,
sweet tea and water

Served by wait staff

Standard Bar

(in the Oak Lounge bar)

\$50 - 3 hours

\$25 per additional hour

Soda, beer & wine by consumption

Premium Bar

(in your private event space)

\$100 - 3 hours

\$50 per additional hour

Soda, beer, wine or liquor by consumption

Kegs available upon request - market price

Host Bar

The event host covers the cost of all drinks

Cash Bar

Guests pay for their own drinks



COLD HORS D'OEUVRES

Fruit Platter - \$49.99

A colorful assortment of fresh, seasonal fruits, perfect for adding a refreshing and healthy option to any event. Ideal for breakfast, brunch, or as a light snack. Serves approximately 25 guests.

Vegetable Platter with Dressing - \$39.99

An array of crisp vegetables served with a complementary dressing. Great for a healthy starter or a side dish, offering a mix of flavors and textures. Serves approximately 35 guests.

Cheese & Crackers - \$59.99 A selection of cheeses paired with gourmet crackers, providing a classic, crowd-pleasing option for appetizers. Perfect for wine pairings or as a light pre-meal snack. Serves approximately 25 guests.

Caprese Skewers (50 pcs) - \$64.99

Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze, presented on skewers. These Italian-inspired bites are both elegant and delicious.

Deli Platter (Meat, Cheese & Bread) - \$79.99 A complete deli-style platter featuring premium meats, assorted cheeses, and fresh bread. Perfect for building custom sandwiches or grazing. Serves approximately 25 guests.

Assorted Sandwiches (80 quarter pcs) - \$139.99

A variety of classic sandwiches, cut into quarters for easy handling. Great for lunch or casual gatherings, offering a range of fillings to satisfy different tastes.

Assorted Pinwheel Wraps (120 pcs) - \$139.99 Colorful, bite-sized pinwheel wraps filled with assorted meats, cheeses, and veggies. These wraps are convenient, flavorful, and ideal for any social event.

Shrimp Cocktail (approx. 100 shrimp) - \$89.99

Plump, chilled shrimp served with tangy cocktail sauce. This elegant option is a favorite for seafood lovers and adds a touch of sophistication to any occasion.

Charcuterie Charcuterie is a curated selection of meats, cheeses, and other accompaniments, artfully arranged on a board, platter, small plate or tea cup (for a shower or ladies luncheon.) It is designed to be a visually appealing and delicious appetizer or light meal perfect for entertaining or casual gatherings. The selections can be customized to suit various tastes, dietary needs and themes. (Please note: Some variations may require price adjustment.)

Individual \$4.99 (Serves 1)

Small \$9.99 (Serves 2)

Medium \$49.99 (Serves 10-12)

Large \$99.99 (Serves 20)

HOT HORS D'OEUVRES

Stuffed Mushrooms (100 pcs) - \$79.99 Savory mushrooms filled with a delicious blend of cheeses and herbs, creating a bite- sized delight that's perfect for any gathering.

Breaded Cheese Ravioli with Marinara (approx. 100 pcs) - \$79.99 Crispy, breaded cheese ravioli served with a side of rich marinara sauce. This Italian favorite is ideal for guests looking for a warm, comforting appetizer.

Dolmas (100 pcs) - \$129.99 Grape leaves stuffed with a flavorful rice and herb mixture. This Mediterranean delicacy offers a unique, refreshing taste that appeals to adventurous palates.

Meatballs (160 pcs) - \$129.99 Classic, juicy meatballs seasoned to perfection, great as a hearty appetizer. Served with marinara or a sauce of your choice to suit your event's theme.

Crab Cakes (100 pcs) - \$159.99 Mini crab cakes made with premium crab meat and lightly seasoned, served golden brown. These seafood favorites add a touch of elegance to any occasion.

Chicken Potstickers (120 pcs) - \$149.99 Pan-fried dumplings filled with seasoned chicken, served with a tangy dipping sauce. A popular Asian-inspired appetizer that's both flavorful and satisfying.

Pork Potstickers (120 pcs) - \$159.99 Deliciously seasoned pork dumplings, pan-fried for a crispy exterior and tender interior, served with a dipping sauce. Ideal for those looking to add a bit of flair to the menu.

Chicken Tenders (50 pcs) - \$79.99 Deliciously breaded chicken tenders crispy fried with your choice of dipping sauce.

Cheese Sticks (60 pcs) - \$79.99 Crispy fried mozzarella sticks served with homemade marinara sauce for dipping.

Nacho Platter \$89.99 Fresh fried tortilla chips topped with Fiesta shredded chicken, grilled peppers and onions and queso cheese. Accompanied by sour cream and salsa. (Serves 20 guests.)

Quiche \$24.99 Savory tart featuring a flaky crust filled with a rich creamy egg custard, Ham and Cheese or Spinach and Feta (Serves 5-6 guests.)



THEMED BUFFETS

Classic Americana Feast - \$25/person

Includes assorted chips, seasonal fruit, 4oz burgers, hot dogs, buns, toppings, and condiments. Add house salad \$4.99/serving

Suggested dessert – Brownie à la mode

Fiesta Taco Experience - \$25/person Served with chips, salsa, guacamole, sour cream, lettuce, cheese, beans, onions, rice, ground beef, shredded chicken, and tortillas. Upgrade to chicken, shrimp, and steak (+\$5/person)

Suggested dessert – Churros

Tuscan Table - \$28/person

Features garlic bread, Italian salad, baked ziti, chicken piccata with angel hair pasta, and seasonal vegetables.

Suggested dessert – Cannoli

Southern Smokehouse BBQ - \$30/person Includes coleslaw, baked beans, mac & cheese, pulled pork, BBQ chicken, and buns. Add house salad \$4.99/serving

Upgrade to ribs and BBQ chicken (+\$5/person) *Suggested dessert – Peach cobbler*

Mediterranean Mezze Spread - \$32/person

A spread of hummus with pita bread and crudité (carrots, cucumbers, bell peppers), Greek salad, grilled chicken shawarma, stuffed bell peppers, roasted lemon potatoes, and grilled vegetables.

Suggested dessert – Baklava

Chef's Prime Selection - \$45/person

A premium selection with rolls, house salad, mashed potatoes, prime rib, grilled chicken, and seasonal vegetables.

Suggested hors d'oeuvre – Shrimp cocktail

Suggested dessert – Cheesecake

To maintain optimal freshness and quality, buffets will be serviced for 2 hours.

BUILD YOUR OWN BUFFET

Choose (1) salad, (2) entrees, (2) accompaniments \$30/person

Salad

Classic Caesar Salad with Crisp Romaine and Parmesan

Garden-Fresh House Salad with Seasonal Vegetables and Vinaigrette

Authentic Greek Salad with Feta, Kalamata Olives, and Italian Dressing (+\$1/person)

Buffet Entrée Options

Slow-Roasted Beef with Rich Au Jus

Homestyle Meatloaf with Tangy Tomato Glaze

Herb-Marinaded Grilled Chicken Breast

Lemon Butter Chicken Francese

Chicken Piccata with Capers and White Wine Lemon Sauce

Classic Chicken Parmesan with Marinara and Melted Mozzarella

Grilled Atlantic Salmon with Lemon and Fresh Dill

Garlic Shrimp Scampi with Angel Hair Pasta

Marinated Grilled Portabella Mushroom with Balsamic Glaze

Premium Buffet Entrées with Carving Station

(+\$75 attendant fee)

Herb-Crusted Pork Loin with Apple Cider Glaze

Oven-Roasted Turkey Breast with Gravy

Honey-Glazed Ham with Dijon Mustard Sauce

Prime Rib with Rich Au Jus (+\$6/person)

Accompaniments

Classic Baked Potato with Sour Cream, Butter & Chives

Creamy Mashed Potatoes with Garlic & Butter

Rich & Creamy Mac & Cheese

Steamed Jasmine Rice with Fresh Herbs

Char-Grilled Asparagus with Fresh Lemon Zest & Olive Oil

Sautéed Green Beans with Garlic and Olive Oil

Oven-Roasted Seasonal Vegetables

Steamed Broccoli with Lemon Butter

Sautéed Zucchini & Squash with Garlic and Herbs

To maintain optimal freshness and quality, buffets will be serviced for 2 hours.

PLATED DINNER

Option 1 - \$30/person

Includes two standard entrées

Option 2 - \$35/person

Includes one standard entrée and one premium entrée

Option 3 - \$40/person

Includes two premium entrées

Each option includes breadbaskets and a choice of one salad and two accompaniments.

Salad

Classic Caesar Salad with Crisp Romaine and Parmesan

Garden-Fresh House Salad with Seasonal Vegetables and Vinaigrette

Authentic Greek Salad with Feta, Kalamata Olives, and Italian Dressing (+\$1/person)

Standard Entrée

Herb-Rubbed Grilled Pork Tenderloin

Classic Chicken Parmesan with Marinara and Melted Mozzarella

Garlic and Herb Marinated Grilled Chicken Breast

Creamy Penne a la Vodka with Tomato and Parmesan (no sides)

Juicy 10oz Ribeye Steak with Garlic Herb Butter

Balsamic- Marinated Grilled Portabella Mushroom

Premium Entrée

Char-Grilled Filet Mignon with Red Wine Reduction

Pan-Seared Salmon with Lemon Dill Cream Sauce

Beef Filet Medallions with Wild Mushrooms and Red Wine Demi-Glaze

Premium 14oz Ribeye Steak with Rosemary Butter

Pan-Roasted Sea Bass with Citrus Beurre Blanc (+\$2/person)

Accompaniments

Classic Baked Potato with Sour Cream, Butter & Chives

Creamy Mashed Potatoes with Garlic & Butter

Rich & Creamy Mac & Cheese

Steamed Jasmine Rice with Fresh Herbs

Char-Grilled Asparagus with Fresh Lemon Zest & Olive Oil

Sauteed Green Beans with Garlic and Olive Oil

Oven-Roasted Seasonal Vegetables

Steamed Broccoli with Lemon Butter

Sauteed Zucchini & Squash with Garlic and Herbs

Service staff for plated dinners: \$50 per server (1 server per 20-25 guests)



All desserts \$3/person

Decadent Chocolate Brownie

with Vanilla Ice Cream

Traditional Baklava

with Honey and Nuts

Crispy Cinnamon-Sugar Churros

with a Creamy Cheese Filling

Crispy Cannoli Shells Filled

with Sweet Ricotta and Chocolate Chips

Creamy New York-Style Cheesecake

with a Graham Cracker Crust

Warm Apple Pie

with Cinnamon-Spiced Apples and Vanilla Ice
Cream

Southern Peach Cobbler

with a Buttery Crust and Whipped Cream

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VENUE GUIDELINES

1. RESERVATION AND BOOKING

- All event bookings require a *signed* contract and *non-refundable* 25% deposit to secure the date.
- Final guest counts and event details should be confirmed at least 14 calendar days before the event.
- Final payment is due at least 5 calendar days before event.

2. EVENT TIMING

- Events must adhere to the agreed-upon start and end times. Any extension may incur additional fees.
- Set-up and breakdown times should be coordinated with the events team in advance.

3. FOOD AND BEVERAGE

- All food and beverages must be provided by the venue unless otherwise agreed upon in the contract. (LHCC reserves the right to assess an outside catering charge per person in attendance.)
- Outside alcohol is prohibited unless prior approval is obtained. Bar services must comply with local liquor laws.

4. SERVICE FEE

- A 20% service fee will be applied to all event costs, including food, beverage, rentals, and additional services. This fee covers service staff, event coordination, and venue maintenance.

5. DECORATIONS

- No nails, tape, or adhesives that could damage walls or furniture are allowed.
- Open flames, glitter, confetti, and loose flower petals may be restricted to maintain cleanliness and safety.
- If decorations are not removed and the space left as you found it, a cleaning fee will be assessed.

6. DAMAGE AND LIABILITY

- The event host is responsible for any damages to the venue or property caused by guests or vendors.

7. CANCELLATION POLICY

- Cancellations must be made in writing. Fees may apply depending on the timing of the cancellation relative to the event date.

GET IN TOUCH



Connect with our Event Coordinator, Angee Woody, to customize your private event to perfection. Angee will work with you to create a personalized experience that matches your vision and needs.

Link Hills Event Coordinator - Angee Woody

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COUNTRY CLUB

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