



# Link Hills Country Club

*Event Venue Guide*



SERVING THE GREENEVILLE COMMUNITY SINCE 1954

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## 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.



Link Hills Country Club

423-638-3114 / [events@linkhills.com](mailto:events@linkhills.com)

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# EVENT SPACES

Our warm, spacious clubhouse provides a welcoming and unique atmosphere for socializing and fine dining.

With versatile event spaces that cater to every occasion, we ensure there's something for everyone.

For over half a century, Link Hills has been the backdrop for legendary meetings and events. Rely on our expertise to elevate your gathering and create an unforgettable experience. Whether it's a wedding, corporate meeting, or special celebration, we're here to make your vision a reality.

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.

## **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 ADD-ONS

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.



## **Table Linens**

Rectangle and Square: \$12 per table

Round: \$14 per table

*Linens for food tables are provided with catering services.*

## **Cloth Napkins**

\$0.25 per person

*Enhance your experience by selecting custom colors for your napkins.*

## **Place Settings**

Elegant Link Hills Place Settings: \$2 per person

Disposable Place Settings: \$0.25 per person

## **LED Uplighting**

\$10 per light

*Enhance the atmosphere with lighting tailored to your event's theme*

## **AV Equipment**

\$50 per event

*Perfect for presentations, entertainment, or background music.*

## **Projector and Screen**

\$30 per event

*Ideal for visual presentations or slideshows to engage your guests.*

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# CATERING MENU



## BEVERAGE OPTIONS

### **Beverage Station**

\$0.50 per person

Ice, water, lemonade & sweet tea

### **Standard Bartender**

\$50 - 3 hours

\$25 per additional hour

Soda, beer & wine by consumption

### **Premium Bartender**

\$100 - 3 hours

\$50 per additional hour

Soda, beer, wine & 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.

### **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.

### **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.

### **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.

### **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.



## 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.



# THEMED BUFFETS

## **Classic Americana Feast** - \$25/person

Includes assorted chips, seasonal fruit, 4oz burgers, hot dogs, buns, toppings, and condiments.

*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.

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

## **Buffet Entrées with Craving 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)*





# D E S S E R T

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 25% deposit to secure the date.
- Final guest counts and event details should be confirmed at least 14 calendar days prior to the event.
- Final payment is due 7 calendar days prior to 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.
- 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.

## 6. DAMAGE AND LIABILITY

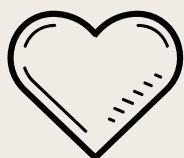
- The event host is responsible for any damages to the venue or property caused by guests or vendors.

## 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, Katie LeDoux, to customize your private event to perfection. Katie will work with you to create a personalized experience that matches your vision and needs.

Link Hills Event Coordinator - Katie LeDoux

423-638-3114, Ext. 4

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