



KILMARLIC



WEDDINGS



EVENT PLANNING GUIDE • 2020



LEGENDARY...

It describes our golf, it describes our lifestyle, and it describes our weddings. Let the experienced staff at Kilmarlic make your dream Outer Banks wedding a reality, creating cherished, lifelong memories for you and your guests.

From our spectacular, natural setting to our unique event spaces, comfortable lodging, creative menus and unparalleled service, Kilmarlic is the perfect choice for all things wedding-related. From small luncheons to large receptions, our classic Southern-style is evident in every detail. Looking for something different for your wedding weekend? We can coordinate golf tournaments for the groomsmen, miniclinics for the guests, and amazing brunches for the bridal party!

Remember, our goal is to make your experience memorable – we pride ourselves on our exemplary service and never-ending attention to detail.

The following information has been designed to assist you in planning your special event. I look forward to setting up a meeting to discuss your vision and hope that you too will discover the Legend of Kilmarlic Golf Club.



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Manager

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OUR FACILITY

Kilmarlic offers a wide variety of indoor and outdoor event venues. Whether you are looking to host an event outdoors to bask in the coastal breezes or entertain guests in our beautiful and expansive clubhouse, Kilmarlic has a venue for you.



FACILITY FEES

Clubhouse Facility fees for weddings and receptions are as follows:

Room, Deck and Patio Fee: \$1,500.00
Sound Front Park Fee \$ 550.00

Your reserved spaces will be made available to you or your approved event staff three (3) hours prior to the start of your event for decorating, photos, etc. Fees are based on an actual usage time of four (4) hours. Use of spaces for over that time will be determined on an individual event basis and additional fees, if any, will be determined by Kilmarlic Golf Club.

Our Clubhouse and Dining Room are available for special events of all kinds! Let us host your Company Luncheon, Birthday Party, Holiday Party or Rehearsal Dinner! Event prices vary according to date and function. We will be happy to provide a price for your special event upon request.

SCHEDULE OF PAYMENT

A non-refundable deposit equal to 20% of the total rental fee is due along with the signed Event Confirmation Form to reserve your desired date for the Clubhouse and/or Sound Front Park rental. Keep in mind, this payment is for facility rental only. Beverage charges along with any other incidental charges will be due upon your event date. Any unpaid balances or additional charges incurred the day of your event will be subject to a 2 percent finance charge per month for balances thirty-one (31) days past due.

SECURITY DEPOSIT

A valid credit card number is required to be provided for security deposit. Should damages to the property occur, Kilmarlic staff will attempt to notify the responsible party and display to the best of their ability, any and all damages at the time of the event. Should additional damages be discovered after the event, Kilmarlic staff will immediately notify the responsible party. Damages include but are not limited to excessive cleaning, damage to the property or its contents, missing items, moving furniture, or dirty carpeting.

FOOD

The staff at Kilmarlic Golf Club will be happy to work with you to develop the perfect menu for your event. We have included some sample menus to help you along. Kilmarlic Golf Club also gives you the choice of utilizing off-site caterers. All caterers must be licensed and pre-approved. Our special events coordinator will provide the necessary guidelines.

BEVERAGES

Alcoholic Beverages that are served on the Kilmarlic Golf Club premises may only be dispensed by bartenders and servers of Kilmarlic Golf Club. Kilmarlic Golf Club as a licensee is responsible for the administration of sales and service of alcoholic beverages in accordance with the State of North Carolina beverage commission regulations. Bar set-up fees vary according to individual event requirements/requests and will be determined and agreed upon prior to final contract signing. No estimations can be assumed for an open bar for a private event. Beverage billing will be based on actual consumption (please refer to our beverage selection and pricing list). Proper identification is required for all guests of legal drinking age. Kilmarlic Golf Club reserves the right to limit and control the amount of alcoholic beverages consumed by guests. Under no circumstance may outside alcohol be brought onto Kilmarlic Golf Club premises.





PRICES

All food and beverage prices listed are base price, and do not include gratuity or sales tax, and are subject to change pending substitutions made by the host or hostess. An additional 20% gratuity and 6.75% sales tax will be applied to all food and beverage totals.

GUARANTEE

A final guaranteed number of guests are due two weeks in advance. If we do not receive your guarantee 2 weeks in advance, the expected number of guests will be considered as the guaranteed number for the event. The Renter agrees to pay this number of guests even if actual number of those in attendance is less. If the guest number increases within 14 days prior to the event the Renter (s) agree to pay for the additional guests as outlined from the estimate/proposal.



SMOKING POLICY

Permitted in designated outdoor areas only.

SECURITY

Kilmarlic Golf Club will assume no responsibility for items brought into the Club. Any Club property damaged or removed from the building or surrounding areas becomes the responsibility of the event host.

DECORATIONS

Decorations are an important factor in creating ambiance and setting just the right mood for your guests. We ask that all decorations be confined to the specific areas reserved for your function. All candles must be smokeless and dripless. Due to the sensitivity of our fire protection system, sparklers and smoke machines are not permitted in the building. Since Kilmarlic Golf Club cannot be responsible for any personal items, all decorations should be delivered to the Club the day of your event and taken with you upon departure. Kilmarlic Golf Club will not be held responsible for any articles left after an event.

MUSICAL TALENT

Kilmarlic Golf Club welcomes outside entertainment for your event. We will be happy to give you our recommendations should you like. Please advise musicians that there is an 11:00 p.m. noise ordinance in Currituck County, NC. A noise permit is required for any such event in Currituck County. The permit costs \$25 and must be submitted to the Currituck County Sheriff's Office no later than 72 hours before your wedding. Event rental guests are responsible for applying for this permit. A copy of the permit can be supplied upon request.



LODGING

Kilmarlic is one of the very few resorts on the Outer Banks that offers on-property lodging options for you, your wedding party and guests! Your wedding weekend is one of the most important times of your life, and you certainly want to share it with all of your friends and family, but, you also need a place to take a moment to yourself to reflect on the many memories that are being created. With a variety of flex-stay accommodations available, Kilmarlic is the perfect spot for groups of all sizes!

LODGING AMENITIES

Guests of Kilmarlic lodging are welcome at Westside Health and Racquet Club, located on property. Westside has 6 lighted tennis courts (3 Har-Tru clay courts and 3 hard courts), a Jr. Olympic size pool and a state-of-the-art fitness facility. Enjoy a championship-caliber putting green in the courtyard - the perfect place to settle wagers after your round or to practice your putting stroke before your big day. A 4-hole par 3 course plays around the cottage, a favorite of groomsman groups and families alike.

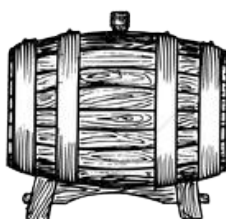
COTTAGES AT KILMARLIC

Welcome to our newest flex-stay, on-site accommodations! Located at the front of the property, each cottage has two bedrooms, two baths, and an additional loft. With six double beds, a gourmet kitchen, washer and dryer and a gas grill on the back deck that opens to the lit putting green, our cottages are the perfect spot to rest, relax and enjoy your beach vacation! The development features a 5,000-square foot, lighted putting green as well as a 4 hole short course called "The Killie", offering a quartet of par-3 holes that play between 27 and 40 yards.



KILMARLIC CLUB COTTAGE

The Club Cottage at Kilmarlic is situated adjacent to the 1st Tee, Practice Area and Clubhouse. Located only 10 minutes from the beautiful beaches of the Outer Banks, the Cottage offers four comfortable master bedroom suites, large adjoining living area and a fully equipped kitchen. The Club Cottage is a great place for the bridal party to prepare for the big day or the perfect location for families of the bride and groom to stay, just a minute walk from our facilities!



FOOD & BEVERAGE



BEVERAGE SELECTIONS

Domestic Beer

\$4.00 per Bottle, \$3.50 per can, \$5.00 per 16 oz. can

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Light, Michelob Ultra, Yuengling Lager

Imported Beer

\$5.00 per Bottle

Heineken, Heineken Light, Corona, Corona Light, Amstel Light

Wines

\$6.50 per glass

House Red, House White

We will be happy to provide a list of bottled wine choices suitable for any occasion. Prices vary per choice.

Well Liquor

\$6.50 per serving

Vladimir, Aristocrat Gin, Aristocrat Tequila, Castillo Rum, Early Times

Premium Liquor

\$7.50 per serving

Stolichnaya, Beefeater, Jose Quervo, Bacardi Rum, Wild Turkey, Scoresby

Top Shelf Liquor

\$8.50 per serving

Tito's, Tanqueray, Patron, Kill Devil Rum, Jameson, Dewar's

Assorted Pepsi Fountain Beverages

Regular \$2.00 Large \$2.50

Aqua Fina Bottled Water

\$2.50 per Bottle

All liquor prices include standard mixers. Selection is subject to change at any time.

All prices are subject to 7.75% State and Local Sales Tax and 20% Gratuity

APPETIZER PLATTERS

Vegetable Crudite Display with Ranch and Bleu Cheese sauces

Serves 25-30 | \$80.00

Meat and Cheese Display

Serves 15-20 | \$82.00

Cheese Display with Baguettes and Crackers

Serves 15-20 | \$52.00

Seasonal Fresh Fruit Platter with Poppyseed Dipping Sauce

Serves 15-20 | \$89.00

Marinated grape tomato fresh basil and bocconcini skewers

50 pieces | \$76.00

Cherry Tomatoes stuffed with Herbed Cheese

50 pieces | \$76.00

Balsamic Tomato and Garlic Bruschetta with crostini

Serves 15-20 | \$49.00

Alice's Famous Chicken Salad on miniature biscuits

4 dozen | \$86.00

Country Ham Biscuits with peach garnish

4 dozen | \$96.00

Jumbo Prawns with housemade Cocktail Sauce

Serves 20-25 | \$115.00

Grilled Vegetable Platter

Serves 25 | \$69.00

Coconut Shrimp

4 dozen | \$120.00

Bacon Wrapped Scallops

4 dozen | \$115.00

Assorted Mini Quiches

4 dozen | \$80.00

Chicken Satay with Peanut Sauce

4 dozen | \$82.00

Tropical Chicken Skewers with Pineapple and Peppers

4 dozen | \$82.00

Hot and Spicy Chicken Wings

4 dozen | \$62.00

Lil' Smokies with Housemade BBQ Sauce

4 dozen | \$48.00

Spring Rolls with Soy dipping Sauce

4 dozen | \$78.00

Meatballs in Marinara

4 dozen | \$42.00

Smoked Gouda topped with Mango Chutney in Puff Pastry

Serves 20 | \$76.00

Mini Jumbo Lump Carolina Crab Cakes

3 dozen | \$128.00

All prices are subject to 6.75% State and Local Tax and 20% Staff Gratuity

DINNER SELECTIONS

BUFFET SERVICE

DOWN EAST BAR-B-QUE

Hand-pulled house smoked North Carolina Pork BBQ

Sweet and Spicy BBQ Chicken

Homemade Macaroni and Cheese

Creamy Cole Slaw

Iron Skillet Baked Beans

Sweet Corn Bread and butter

Homemade Chocolate Chip Cookies

Tea and House Made Lemonade

\$24.95 per person

ELEGANT PRIME RIB

Tossed Spinach Salad with Red Onions and Balsamic Vinaigrette

Garlic Roasted Red Potatoes

Glazed Baby Carrots

Sauteed Green Beans Almondine

Prime Rib

Au jus

Dinner Rolls and butter

New York Style Cheesecake with fresh berries

\$31.95 per person

OFF THE GRILL

Tossed Caesar Salad with Housemade Croutons and shaved Parmigiano

Grilled Lemon Rosemary Chicken

Grilled Vegetables with Balsamic Glaze

Rice Pilaf

Dinner Rolls with Butter

Apple Pie A la Mode

\$21.95 per person

Add Grilled Teriyaki Steak Skewers

\$24.95 per person

FROM THE SEA

Mixed Field Green Salad with choice of 2 dressings

Coconut Fried Shrimp

Choice of Jumbo Lump Crabcakes

Rice Pilaf

Steamed Asparagus

Dinner Rolls with Butter

Lemon Tart

\$29.95 per person

CLASSIC BUFFET

Mixed Field Green Salad with choice of 2 dressings

Choice of (1) Wild Rice or Mashed Potatoes

Airline Chicken Breast with Herb Jus

Grilled Double Bone-in Pork Chop

Vegetable Medley

Dinner Rolls with Butter

New York Style Cheesecake with Fresh Berry Compote

\$27.95 per person

ITALIAN SPECIAL

Tossed Caesar Salad with Housemade Croutons and shaved Parmigiano

Rob's Famous Meat Lasagna

Garlic Bread

New York Style Cheesecake with Fresh Berry Compote

\$24.95 per person

BURGER BAR

Hand-pattied all-beef grilled Burgers

Potato Rolls

Fixin's Platters to include lettuce, tomato, onion, ketchup, mustard, mayo

House-made Old Bay Chips with ranch dipping sauce

\$17.00 per person

TACO BAR

Seasoned grilled chicken and ground beef
Flour Tortillas
House-made salsa, shredded cheddar, shredded lettuce
Mexican Rice
Re-fried beans

\$17.00 per person

HOMEMADE ZITI

Rob's Famous Baked Cheese Ziti
House Salad with Italian Dressing
Garlic Bread

\$17.00 per person

COMBINATION OPTION

Appetizer Station upon Guest arrival featuring:

Gourmet Cheese Display
Housemade Bruschetta with toasts
Antipasto Skewers
Buffet Service:
House Salad with balsamic
Oven Roasted Double Bone-In Pork Chop
Rob's Lemon Chicken
Rice Pilaf
Mashed Potatoes
Sauteed Mixed Vegetables
Assorted Sweet Bars

\$29.95 per person

PLATED OPTIONS

Chicken Piccata
Sauteed boneless breast with white wine lemon caper sauce
Wild Rice
Sauteed Vegetable Medley

\$15.00 per person

Oven Roasted Double-Bone in Pork Chop
Mashed Potatoes
Sauteed Vegetable Medley

\$15.00 per person

