

Blissful Elegance



THE *Legends*



Your Special Day

Congratulations on your engagement!

We are happy that you are considering The Legends to host your special day. Within this booklet you will be able to find information regarding our policies, pricing and room options.

The Legends Country Club is your exclusive West County location for course side ceremonies and exquisite receptions overlooking our beautiful golf course. No matter your event size, budget and style; our staff is here to cater to you and work with you to ensure that your event is sensational.

The Legends does not require that you be a member to host your special day with us! Our Event Coordinator will assist with every detail and guide you through step by step to ensure your wedding day is designed to be everything you dreamed of and more. Beautiful location, friendly and professional staff as well as high quality service are what you can expect from our team as you host your event here at The Legends.







Room Rental Rates

Prices not applicable for member events

Georgian (capacity 40) | **\$150**

Georgian A (capacity 20) | **\$75**

Georgian B (capacity 20) | **\$75**

Terrace (capacity 80) | **\$250**

Main Dining (capacity 120) | **\$250**

Main Dining & Terrace (capacity 200) | **\$500**



Dinner Selections

Available entrees are listed on following pages.
All options served with Coffee, Tea, Lemonade
and Dessert.

INTERACTIVE OPTIONS

1 ENTREE + CARVING STATION | 32

- Carved Roast Beef, Turkey or Ham
- One Starch
- One Vegetable
- Two Salads
- Assorted Dinner Rolls
- Chef Choice Dessert

2 ENTREES + CARVING STATION | 35

- Carved Prime Rib or Sirloin
- Two Starches
- Two Vegetables
- Two Salads
- Assorted Dinner Rolls
- Chef Choice Dessert

3 ENTREES + CARVING STATION | 38

- Carved Prime Rib or Sirloin
 - Two Starches
 - Two Vegetables
 - Three Salads
 - Assorted Dinner Rolls
 - Chef Choice Dessert
- Substitute Tenderloin +5 per person



All food and beverage sales are subject to a 20% gratuity and 7% tax. Room charge is applicable and vary by size of event.



Dinner Selections

CHICKEN MODIGA | 26

Lightly Breaded Chicken Breast topped with Mozzarella Cheese and Bacon Mushroom Sauce

CHICKEN MARSALA | 26

Lightly Breaded Chicken Breast topped with a Creamy Marsala Wine and Mushroom Sauce

CHICKEN MADEIRA | 26

Grilled Chicken Breast topped with Mozzarella Cheese and a Savory Madeira Wine, Mushroom and Peppercorn Sauce



PARMESAN GARLIC HERB SALMON | 33

Oven-Baked Salmon with Parmesan Garlic Herb Crust and topped with a Buerre Blanc Sauce

WHISKEY APPLE SMOKED PORK | 32

Slow-Roasted Pork Loin topped with a Sweet Apple Glaze

8-OZ. FILET MIGNON & SHRIMP SCAMPI | 38

Filet grilled to perfection and topped with Garlic Butter paired with Shrimp served in Garlic Butter and White Wine and topped with Parmesan Cheese

14-OZ. NEW YORK STRIP STEAK | 32

Grilled to perfection and served with a Red Wine Reduction

BACON-WRAPPED BEEF MEDALLIONS | 34

Charbroiled Beef Medallions wrapped in Smoked Bacon

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Dinner Entrees

VEGETARIAN OPTIONS

BUTTERNUT SQUASH RAVIOLI | 19

Tossed in an Olive Oil Garlic Sauce

EGGPLANT PARMESAN | 19

GLUTEN- FREE OPTION

STUFFED PEPPERS | 18

With Black Beans and Wild Rice



CARVING STATION OPTIONS

SLOW-ROASTED TENDER BEEF SIRLOIN

Served with Horseradish Cream and
Au Jus

SAVORY SLOW-ROASTED PRIME RIB

Served with Horseradish Cream and
Au Jus

TENDER ROAST BEEF

Served with Gravy

OVEN-ROASTED TURKEY BREAST

Served with Gravy

SLOW-BAKED HAM

Served with Honey Glaze



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tax. Room charge is applicable and vary by size of event.



Bar Pricing

Bartender fee is \$100 for up to four hours. We recommend 2 bartender per 150 people.

CONSUMPTION BAR PER DRINK

House wine	7	7	House
Domestic beer	4	8	Call
Premium & craft beer	6	9	Premium
Soda	2		

CASH BAR PER DRINK

House wine	7	7	House
Domestic beer	4	8	Call
Premium & craft beer	6	9	Premium
Soda	2		

OPEN BAR PACKAGES

Includes items listed as well as the items in the package of lesser value. Price listed per person.

Beer, Wine & Soda

Two hours | **16**

Three hours | **19**

Four hours | **23**

domestic beer

house brand wine

House

Two hours | **20**

Three hours | **23**

Four hours | **27**

domestic beer

house brand wine

house brand liquor

Call

Two hours | **22**

Three hours | **25**

Four hours | **29**

*Tito's, Bacardi, Jim
Beam, Capt. Morgan
& Jose Cuervo.*

Premium

Two hours | **25**

Three hours | **28**

Four hours | **32**

*Grey Goose, Johnny
Walker Red, Bombay
Sapphire, Patron &
Maker's Mark*

Domestic Beer: Budweiser, Bud Light, Bud Select, Michelob Ultra

Premium & Craft Beer: Stella Artois, Corona

House Wine: Walnut Crest Chardonnay, Merlot and Cabernet and Canyon Road Pinot Grigio.

Soft Drinks: Pepsi, Diet Pepsi and Sierra Mist.

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