St Ives Country Club



Weddings & Receptions

ST IVES COUNTRY CLUB
JOHNS CREEK, GEORGIA
Est. 1989

Welcome,

St Ives Country Club, located in Johns Creek, has 45,000 square foot of stone encased clubhouse that sits majestically atop one of the highest points in North Fulton County. Once inside, you experience the feeling of an 18th century country English manor. Full height mahogany paneling, crystal chandeliers, woven carpets handmade in the Far East, and silk wall coverings are just some of the spectacular appointments.

Whether entertaining honored guests, hosting a small private party, throwing a large holiday event or coordinating an executive golf outing, St Ives Country Club provides the perfect combination of private elegance and impeccable service to meet your every need. Our Ballroom will accommodate up to 175 guests cocktail style or 120 seated style. The adjacent Mayfair room will accommodate 75 guests cocktail style or up to 50 for a seated event. Together these rooms provide a wonderful space for larger special events.

Enjoy our exclusive culinary artists' finest creations with a menu that will reflect your own personal style. We can help you select the perfect enhancements to make a lasting impression. St Ives Country Club offers deluxe bar services including a large selection of award winning wines. We would also be pleased to assist in directing you towards some of the finest wedding vendors in the Atlanta area.

Let us help you create a special occasion for all to enjoy!

Best Wishes,

Bob Cooper
Director of Catering
St Ives Country Club



Hors D'oeuvres & Cocktail Hour

Butler Passed Hors D'oeuvres

Enhance your cocktail hour with your choice two butler-passed hors d'oeuvres.
(Minimum of 1.5 Items per person; Total based on final guest count.)

$5.00 per item

Tomato Basil Bruschetta with Crostinis
Toasted Beef or Cheese Ravioli with Marinara Dipping Sauce
Crispy Potato Wedges Served with Bacon Chive Sour Cream Dipping Sauce
Edamame Hummus with Pita Chips
Barbeque Meatballs

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$5.50 per item

Andouille Sausage En Croute with Creole Mustard
Spicy Vegetable Pakoras with Cilantro Lime Crema
Spinach and Artichoke Rangoons with a Thai Chili Dipping Sauce
Chicken Skewers with a Thai Hoisin Glaze and Bamboo Charcoal Sesame Seeds
Vegetable Spring Rolls with Sweet Thai Chili Dipping Sauce
Miso Steamed Pot Stickers with Pork and a Lemongrass Hoisin Sauce
Brazilian Short Rib Empanadas
Jalapeno Chicken Empanadas
Sugar Smacked Bacon

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$6.00 per item

Pecan Crusted Chicken Bites with Peach Chutney
Crab Cake Crostini with Cocktail Butter, Tomato Caper Remoulade
Antipasto Kabob with TriColor Tortellini, Marinated Tomato, Kalamata Olive and Prosciutto
Steak & Eggs-Grilled Beef Skewer with Horseradish Cream and Mustard "Egg"
House Smoked Salmon Pate in a Filo Cup with Pickeld Okra
Shrimp Tempura with Cocktail and Citrus Ginger Cream
Lamb Chop with Dried Cherry Demi-Glace
Scallops wrapped in Bacon with Chipotle Lime Aioli

(++) All prices are subject to a 23% (20% for St Ives members) service charge and a 7% sales tax.

Seated Buffet Menu

~Buffet Selections~

You may select two (2) Entrees, one (1) Salad, two (2) Starch, one (1) Vegetable for your buffet.

Entrees
(SELECT TWO)

Pecan Crusted Chicken
Chicken Breast Rolled in Pecan Crust
Caramelized Peach Butter

Chicken Picatta
Marinated Chicken Breast,
Lemon Caper Beurre Blanc

Smoked Gouda Chicken Breast
Grilled Chicken Breast, Smoked Gouda Cream Sauce

Chicken Parmesan
Herb Breaded Breast of Chicken Topped
with House Marinara and Quatro Formaggi

Beef Medallions
Rosemary Demi Glace

Roast Turkey Breast
Pan Gravy and Cranberry Orange Relish

Cuban Pork Loin
Mojo Marinated & Grilled, Braised Reduction Sauce

Shrimp Scampi
Sautéed Shrimp, Garlic White Wine Sauce,
Drunken Tomatoes, Baby Spinach & Bowtie Pasta

Scottish Salmon
Pan Seared Salmon, Balsamic Butter Sauce

Asian Grilled Salmon
Thai Hoisin Sauce

Chimichurri Mahi Mahi
Rosemary Pineapple Butter

Blackened Grouper
Pan Seared, Creole Mustard Beurre Blanc

Crab Cakes
Pan Seared with Tomato Caper Remoulade

Salads
(SELECT ONE)

St Ives House Salad
Mixed Greens, Roma Tomato, Shaved Red
Onion, Julienned Carrot, Croutons

Tournament Salad
Mixed Greens, Tomato, Red Onion, Cucumber,
Croutons, Candied Pecans, Queso Fresco,
Tournament Dressing

Classic Caesar Salad
Romaine Lettuce, Parmesan Cheese & Herbed
Croutons, Tossed with House Caesar Dressing

Quinoa Salad
Arcadian Spring Mix, Quinoa, Dried Craisins,
Golden Raisins, Slivered Almonds, Rosemary
Roasted Sweet Potato, Goat Cheese,
White Balsamic Vinaigrette

Buffet Accompaniments

~Buffet Selections Continued~

Starches
(select two)

Garlic Whipped Potatoes

Yukon Gold Potatoes
Whipped with Cream, Butter and Garlic

Potatoes Au Gratin
Crispy Diced Potatoes Tossed, Topped & Baked with Five Cheeses

Red Bliss Potatoes
Herb Roasted with Sea Salt

Basmati Rice
Steamed with Peas & Carrots

Cuban Yellow Rice

Vegetables
(select one)

Baby Carrots
Brown Sugar Glazed

Asparagus
Oven Roasted with Olive Oil, Sea Salt, Balsamic Reduction

Farmers Fresh Seasonal Veggie
Chef's Selection of Vegetables

Ratatouille Vegetables
Zucchini, Squash, Oven Roasted Roma Tomato, Mascarpone Cheese

Parmesan Broccoli
Steamed Broccoli, Sea Salt, Tossed with Grated Parmesan Bacon

Asian Stir Fry Veggies
Broccoli, Carrots, Red Peppers & Snap Peas

Roasted Brussels Sprouts

Ancho Chili Corn

French Green Beans

~INCLUDED WITH BUFFET~

- **Fresh Fruit Display**
- **Grilled Seasonal Vegetable Platter with Balsamic & Gorganzola**
- **Freshly Baked Assorted Rolls & Butter**
- **Freshly Brewed Regular & Decaffeinated Coffee, Iced and Hot Tea Service**

  $2.00++ per person additional for a Self-Serve Coffee Station

Buffet Cost | $40.95 Per Person

(++) All prices are subject to a 23% (20% for St Ives members) service charge and a 7% sales tax.

Buffet Additions

These stations may be added to any dinner buffet.
$100 Chef attendant fee per station. Not available a la carte.

Chef Attended Carving Stations

All served with brioche slider rolls

Applewood Smoked Ham $14 per person
Glazed, Creole Honey Mustard

Roast Turkey $14 per person
Pan Gravy, Cranberry Orange Relish

Beef Tenderloin $20 per person
Au Jus, Creamy Horseradish Sauce

Prime Rib of Beef $20 per person
Au Jus, Creamy Horseradish Sauce

Cuban Pork Loin $16 per person
Mojo Marinated, Grilled, Braised, Mojo Reduction Sauce

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Chef Attended Action Stations

Pasta Station $10 per person
Penne Pasta and Four Cheese Tortellini
Tomato Basil and Creamy Alfredo Sauces
Grilled Chicken and Italian Sausage
Roma Tomatoes, Red & Green Peppers, Onions,
Mushrooms, Spinach, Fresh Basil, Parmesan Cheese

Shrimp & Grits Station $15.95 per person
Sautéed Tiger Shrimp with Andouille Bacon Cream, and Bell Peppers
Served over Stone Ground Cheddar Grits

Ramen Noodle Station $15.95 per person

Choose Two Broths:
Miso/Pho Chicken/Beef

Add Two Essentials:
Shredded Miso Chicken, Thai Hoisin Braised Beef, Orange Chili Shredded Pork, Asian Veggies
Served with Radish, Carrot, Bean Sprout, Spinach, Crispy Onion, Pickled Okra, Cilantro, Cashews

Paella Station $20 per person
Shrimp, Linguica Sausage, Mussels, Chicken, Bay Scallops
Bell Peppers, Red Onion, Grape Tomato & Yellow Saffron Rice Cooked (small batches)
Presented in an oversized cast iron skillet.

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Sweet Endings

Desserts

$10 Per Person. Choice of two.

Mixed Berry Tarts
Crème Anglaise Filling and Berries

Cinnamon Bread Pudding
Served Warm with Fresh Whipped Cream

Chocolate Lava Cake
Mixed Berry Coulis

Key Lime Pie
Served with Fresh Whipped Cream

Georgia Peach, Mixed Berry or Apple Cobbler
Served Warm with Vanilla Ice Cream

New York Style Cheese Cake
Served with Mixed Berry Coulis

Fried Apple & Strawberry Cream Cheese Pies
Served with Caramel & Strawberry Sauce

Hermanas Donut Display
Cinnamon Sugar Bites with White Icing, Chocolate Sauce, Rainbow Sprinkles

Crepe Station $8 per person
$100 Chef Attendant Fee

French Crepes folded with your choice of Fresh Strawberries, Blueberries, Banana Slices, Nutella, Whipped Cream, Chocolate Sauce and Powdered Sugar

Family Style Miniature Desserts
Chefs Selection of Assorted Dessert Bars $28/dz

Freshly Baked Chocolate Chip Cookies $28/dz

Assorted French Macarons $28/dz

Chocolate Covered Strawberries $40/dz

Clients wedding cakes are cut and served by St Ives staff at no additional charge.

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Seated & Served

(Three Course Minimum)

First Course

Shrimp Cocktail $14.95
House Cocktail & Creole Remoulade

Prosciutto Wrapped Asparagus $13.95
Balsamic Reduction, Queso Fresco

Seared Diver Scallop $14.95
Carrot Chive Pancake, Mojito Crème Fraiche

Lamb Loin Chop $15.95
Htipiti, Arugula Orzo Salad, Lemon Paprika Vinaigrette

Maryland Style Crab Cake $15.95
Blue Cheese Bacon Cole Slaw, Creole Remoulade

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Salad Course

St Ives House Salad $8
Mixed Greens, Roma Tomato, Shaved Red Onion, Julienned Carrot, Croutons

Tournament Salad $9
Mixed Greens, Tomato, Red Onion, Cucumber, Croutons,
Candied Pecans, Queso Fresco, Tournament Dressing

Classic Caesar Salad $8
Romaine Lettuce, Parmesan Cheese & Herbed Croutons,
Tossed with House Caesar Dressing

Quinoa Salad $9
Arcadian Spring Mix, Quinoa, Dried Craisins, Golden Raisins, Slivered Almonds,
Rosemary Roasted Sweet Potato, Goat Cheese, White Balsamic Vinaigrette

Wedge Salad $9
Iceberg Wedge, Applewood Smoked Bacon, Roma Tomato,
Blue Cheese Crumbles, Shaved Red Onion

Caprese Salad $9
Sliced Fresh Mozzarella and Roma Tomato, Basil, EVOO & Balsamic Reduction

Dressing Choices
Balsamic Vinaigrette, White Balsamic Vinaigrette, Raspberry Vinaigrette,
Tournament, Buttermilk Ranch, Blue Cheese, Honey Mustard

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Seated & Served

Entrée Course

St Ives Signature Bowtie Pasta $31
Marinated Chicken with Grape Tomatoes, Sweet Corn,
Fresh Spinach with Roasted Poblano Cream Sauce

Pinstripe Romano Cheese Ravioli $31
Prosciutto, Roasted Bell Peppers, Field Peas, Baby Arugula, Citrus Butter

Grilled Portobello Mushroom $29
Topped with a Zucchini Noodle Nest with a Roasted Red Pepper Coulis

Petite Quiche Duo $28
Ham, Broccolini, Cheddarjack & Spinach, Mushroom, Feta
Arcadian Spring Mix Salad with Roma, Red Onion, Carrot & White Balsamic Vinaigrette

Chicken Picatta (GF) $34
Marinated Chicken Breast, Penne Pasta, Roma Tomato,
Italian Parsley, Lemon Caper Butter

Smoked Gouda Airliner Chicken (GF) $31
Smoked Gouda Stuffed, Served with French Green Beans,
Red Bliss Mashed Potatoes, Lemon Caper Beurre Blanc

Grilled Scottish Salmon
5oz $26/7oz $34
Sautee of Swiss Chard, Spinach, Orzo and
Grape Tomato with a Lemon Curd Hatch Chili Vinaigrette

Grilled Blackened Top Sirloin $34
Sweet Potato Puree, Local Collard Greens, Cabernet Demi Glace

New York Strip $38
Served with Cuban Black Beans and Rice, Cabernet Demi-Glace

7 oz. Filet Mignon $39
Bleu Cheese Mashed Potatoes, French Green Beans, Wild Mushroom Demi Glace

Grilled Chimichurri Mahi $34
Served with Roasted Red Pepper, Spinach, Cous Cous,
Rosemary Pineapple Butter

Cuban Pork Tenderloin $32
Mojo Marinated, Grilled & Braised, Black Beans & Rice, Salsa Crudo

Berkshire Pork Chop $34
Brined & Grilled with Red Bliss Mashed Potatoes,
Roasted Pepper & Wild Mushroom Pan Sauce

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Seated & Served

Desserts

Chocolate Lava Cake $9
Mixed Berry Coulis

Key Lime Pie $9
Whipped Cream

Chocolate Cheesecake $9
Whipped Cream

New York Style Cheese Cake $9
Mixed Berry Coulis

Guest Choice Option

- Host may offer a "guests choice" for a maximum of three choices.
- Host must provide exact counts for each with the final guarantee.
- An additional charge of $5.00++ per person will apply.
- All items will be served with the same vegetable and starch.
- Host must provide place cards with guests entree selection.

(++) All prices are subject to a 23% (20% for St Ives members) service charge and a 7% sales tax.

Bar Packages

Priced per person and charged to the master account.
Minimum of 100 guests required. Two-hour minimum.

Hosted Hourly Bar Packages

Beer, Wine and Soft Drink Bar

$15.00 per 2 hours, $20.00 per 3 hours, $4.00 per each additional hour
Yuengling, Miller Light, Bud Light, Sweetwater 420, Heineken
House Chardonnay, Cabernet, Merlot, and Pinot Grigio
Assortment of Soft Drinks, Mineral Water

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Club Bar

$17.00 per 2 hours, $23.00 per 3 hours, $5.00 per each additional hour
JW Dant Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey,
Pearl Vodka, Bombay Gin, Bacardi Rum, Pepe Lopez Tequila
Yuengling, Miller Light, Bud Light, Sweetwater 420, Heineken
House Chardonnay, Cabernet, Merlot, and Pinot Grigio
Assortment of Soft Drinks, Mineral Water, Mixers

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Premium Bar

$20.00 per 2 hours, $27.00 per 3 hours, $6.00 per each additional hour
Dewars Scotch, Seagrams 7 Whiskey, Jack Daniels Whiskey, Tanqueray Gin,
Titos Vodka, Mount Gay Rum, Jose Cuervo Gold Tequila
Yuengling, Miller Light, Bud Light, Sweetwater 420, Heineken
House Chardonnay, Cabernet, Merlot, and Pinot Grigio
Assortment of Soft Drinks, Mineral Water, Mixers

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Deluxe Bar

$22.00 per 2 hours, $30.00 per 3 hours, $7.00 per each additional hour
Chivas Regal Scotch, Maker's Mark Bourbon, Crown Royal Whiskey,
Bombay Sapphire Gin, Ketel One Vodka, Bacardi 8, 1800 Reposado Tequila
Yuengling, Miller Light, Bud Light, Sweetwater 420, Heineken
House Chardonnay, Cabernet, Merlot, and Pinot Grigio
Assortment of Soft Drinks, Mineral Water, Mixers

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Specialty Bar Services

Martini Bar, Single Malt Scotches, Single Barrel Bourbons,
Cordial Bar or Attended Station, Specialty Coffee Station with Attendant
Available Upon Request and Priced Individually

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Bar Packages

Consumption Bar

Billed on actual consumption plus service charge and sales tax.

Soft Drinks	$2.50++ each
Domestic Beer	$4.00++ each
Imported Beer	$5.00++ each
Club Cocktail	$115.00++ per btl
Premium Cocktail	$130.00++ per btl
Deluxe Cocktail	$140.00++ per btl
House Chardonnay	$28.00++ per btl
House Cabernet Sauvignon	$28.00++ per btl

Cash Bar

Priced inclusive of service charge and sales tax.

Soft Drinks	$3.00 each
Domestic Beer	$5.00 each
Imported Beer	$6.00 each
Club Cocktail	$8.00 each
Premium Cocktail	$9.50 each
Deluxe Cocktail	$11.00 each
House Chardonnay	$8.00 each
House Cabernet Sauvignon	$8.00 each

A $150.00 per bartender (per bar); $600 Setup/Tear Down Fee.
***A $75.00 Cashier fee will be charged for parties of 60 or more people.**

Additional Beverages

Billed on actual consumption plus service charge and sales tax.

Champagne Punch (minimum 3 gallons)	$49.00++ gallon
Non-Alcoholic Punch (minimum 3 gallons)	$28.00++ gallon
Coffee, Iced Tea Station	$3.25++ pp
Iced Tea (minimum 3 gallons)	$22.00++ gallon
Soft Drinks	$2.50++ each
Bottled Water	$2.25++ each
Perrier, San Pelligrino, and/or Panna Italian Still Water	$3.25++ each

(++) All prices are subject to a 23% (20% for St Ives members) service charge and a 7% sales tax.

Wedding Ceremonies Fees

Our *Mayfair Room* has a terrace with more gorgeous views of our Golf Course and the Georgia landscape.

Ceremony Fee $600 (Day or Evening)
Under 60 guests.





Our *First Tee* provides a beautiful backdrop and overlooks the amazing North Fulton landscape from the highest elevation in county.

Ceremony Fee $2000 (Evening Only)

Our *Windsor Ballroom* provides a setting drenched with tradition, warmth and elegance.

Ceremony Fee $1,800
(Day or Evening)



Room Rental Rates

ROOM	CAPACITY	SUNDAY - FRIDAY			
		11:00am - 4:00pm		6:00pm - 10:00pm	
		Room Rental	Food Minimum	Room Rental	Food Minimum
Conference Room	16	$80	*$30	$125	*$40
Mayfair Room	60	$300	$1,000	$425	$2,000
Windsor Ballroom	180	$600	*$30	$850	$3,000
Private Dining Room	10	$80	*$30	$125	*$40
Upper Level Clubhouse	300	$1,300	*$30	$2,000	$6,000

ROOM	CAPACITY	SATURDAY			
		11:00am - 4:00pm		6:00pm - 10:00pm	
		Room Rental	Food Minimum	Room Rental	Food Minimum
Conference Room	16	$80	*$30	$125	*$40
Mayfair Room	60	$300	$1,500	$425	*$40
Windsor Ballroom	180	$600	$2,000	$850	$5,000
Private Dining Room	10	$80	*$30	**$125**	*$40
Upper Level Clubhouse	300	$1,300	*$30	$2,000	$10,000

(*) Denotes Per Person.

(**) Denotes outdoor ceremonies include up to 100 white folding chairs. additional chairs will be charged at $5.00 per chair.

Must have your reception at St Ives. We do not allow ceremonies only.

Outdoor ceremonies are available after 6:00pm

Event Policies

The following policies set by St Ives Country Club (hereinafter referred to as "The Club" or "Club") must be adhered to by all Clients, Members and their guests. A $500 compliance deposit will be added at your tasting; refundable if all rules and policies are adhered to.

Responsible Party

- Client/Members are responsible for the conduct of their guests and for damages incurred by themselves or guests. The Club is not responsible for the loss of personal property brought to The Club by Client/Members or their guests.
- Client/Members and their guests are responsible for all items brought into The Club for the event. All items must be removed from The Club's property immediately following the function.

Guarantees

- Reservations are made with the Catering Director. An estimated number of guests is needed to select the room based on capacity and availability. The Club reserves the right to reassign any function room accordingly.
- The Catering Department must be notified of the exact number of attendees for each function no later than 12:00 p.m. seven (7) business days prior to the scheduled event. Guarantees for functions to be held on Sunday, Monday, Tuesday or Wednesday must be received by 12:00 p.m. If a final number is not received seven (7) business days prior, the number of guests originally indicated to us will become the guaranteed number of guests for billing purposes. Charges will be based on the final guarantee or the actual number of guests, whichever is greater.

Food & Beverage

- Food and beverage sales are subject to a 23% service charge and a 7.75% sales tax. Under Georgia State Law the service charge is deemed a part of the sales price and is subject to the sales tax. Liquor is subject to an additional 3% liquor tax. Food and beverage prices are not guaranteed until 60 days prior to the event.
- The Club is responsible for the freshness and quality of our food and for adhering to current health code restrictions, therefor, no outside food or beverage may be brought into The Club for consumption or removed from the property with the exception of wedding cakes and favors. If the Client/Member requests permission to distribute food items that are donated to the booking organization, Client/Member must receive written approval to do so from The Club. Requests of this nature will only be considered for legal "charity events." In the event The Club approves this request, a "donated product fee" will apply. This fee is non-negotiable. In addition, it is against Club policy to remove food or beverages from The Club.
- The Club holds a Georgia Alcoholic Beverage Permit. By law, no guest may bring or remove any alcohol from the premises. If the Client/Member requests permission to distribute alcoholic beverages that are donated to the booking organization, Client/Member must receive written approval to do so from The Club, Requests of this nature will only be considered for legal "charity events." In the event The Club approves this request, a 30% "donated product fee" will apply. This fee is non-negotiable. All donated product must be distributed and delivered to The Club by a legal and licensed distributor of the product.
- The Club will not serve minors alcohol at any function. Further, The Club reserves the right to withhold alcohol from any person deemed impaired.
- If the Client/Member requests permission to distribute non-alcoholic beverages that are donated to the booking organization, Client/Member must receive written approval to do so from The Club. Requests of this nature will only be considered for legal "charity events." In the event The Club approves this request, a "donated product fee" will apply. This fee is non-negotiable.

Event Policies

Other Policies

- Your specific event may dictate the dress code for your guests. Coat and tie are suggested for the Windsor Ballroom. Denim clothing cannot be overly baggy, tight, tattered or have holes.
- St Ives Country Club is a non-smoking environment. Smoking is prohibited inside the Clubhouse. Designated smoking areas are available outdoors at least 25 feet from the building.
- The Club is closed on Mondays. A request for use of the Golf Course on a Monday should be made with the GM.
- All functions are permitted a maximum of four (4) hours. Should your party extend past this time, a fee will apply. In addition, The Club is not open after midnight. Should your party extend past midnight, a fee of $500 per hour will apply, prorated to the nearest half hour.
- The Club reserves the right to review all entertainment booked for private events.

Food Service

- Buffet-style Service must be staff attended. $100 per attendant at a minimum of three attendants. Carry out containers during and after any buffet type service is prohibited.
- Hors d'oeuvres-style Service food replenishment will be continuous for a time span of three (3) hours only unless the quantity of food provided by the Client/Member/Member does not allow the three (3) hour duration. All food remaining on the buffets will be cleared 45 minutes prior to the end of the function. Additional charges will apply if any additional replenishing time is requested. Carry out containers during and after any buffet type service is prohibited.

Food Minimums & Minors

- The Club requires a minimum food purchase for all private rooms. If total sales fall short of the specified minimum, the difference will be charged in the form of a room usage fee. Food minimums vary according to time of day, day of the week and month of the year. The St Ives Catering Director will provide all Client/Members with the information on applicable minimums upon initial inquiry regarding booking an event.
- Parties involving minors may be subject to an additional staffing charge.

Decorating And Room Setup

- If the decorating or setup of a function requires more than two (2) hours additional charges will apply.
- Glitter or confetti is prohibited in the Clubhouse. To protect the integrity of the facilities at the Club, taping or hanging of banners, etc. on wall surfaces or ceiling is not permitted.

Valet Service

Valet service for St Ives Country Club is temporarily suspended until COVID-19 has been eradicated. During normal operations, one complimentary valet is provided Fridays and Saturday evenings. A mandatory charge of $125.00 per valet will be applied as follows:

- ♦Parties of 100-175 people require one additional valet
- ♦Parties of 175 or more require two additional valets

Deposits

A deposit in the amount of $1,500.00 or 20% of estimate, which ever is greater, is required when booking the Club for your event. This deposit is non-refundable and is applied to the total purchase once the event has been billed. Deposits required for all other private rooms will vary according to staff discretion.

In the Area

Churches

Baptist

First Baptist Church of Duluth
2908 Highway 120, Duluth, GA
770. 476.3788

Methodist

Duluth First United Methodist Church
3208 Duluth Highway 120
Duluth, GA
770. 476.3776

Presbyterian

Perimeter Church
9500 Medlock Bridge Rd
Johns Creek, GA
www.perimeter.org

Lutheran

Christ the King Lutheran Church
5575 Peachtree Parkway
Norcross, GA
770.449.1211

Catholic

Catholic Church of St Monica
1700 Buford Hwy
Duluth, GA
678. 584.9947

St Brigid Catholic Church
3400 Old Alabama Rd
Alpharetta, GA
678. 393.0060

St Benedict Catholic Church
11045 Parsons Rd
Duluth, GA
770. 442.5903

Hotels

Hyatt Place

Atlanta/Duluth/Johns Creek
11505 Medlock Bridge Road
Duluth, GA 30097
770. 622.5858
2.2 Miles North

Hilton Garden Inn

Atlanta North/Johns Creek
11695 Medlock Bridge Road
Duluth, GA 30097
770. 476.1966
3 Miles North

Hyatt Place

Atlanta/Norcross/Peachtree
5600 Peachtree Parkway
Norcross, GA 30092
770. 416.7655
5.62 Miles South

Marriott Norcross

475 Technology Parkway,
Norcross, GA 30092
770.263.8558
6.8 Miles South

Courtyard Marriott

Atlanta/Norcross/Peachtree
3209 Holcomb Bridge Road
Norcross, GA 30092
770.446.3777
6.89 Miles South

Hilton Atlanta Northeast

5993 Peachtree Industrial Blvd
Norcross, GA 30092
770. 447.4747
7.11 Miles South

Preferred Vendors

Photography & Videography

Eric Valentin
845.798.2000

King and Spivey
770.396.4772

Pixel This Photography
404.277.6993

Cakes

Frosted Pumpkin
770 205.7998

Classic Cheesecakes & Cakes
404.233.9636

Event & Wedding Consultants

Sandy Dostal Thorton
407.506.6400
www.popeventsandesign.com

RGH Occasions Inspirational Event Planning
Rachel G. Hart
404.786.0953 | www.rghoccasions.com

Susan Pando Weddings
770.853.7628 | www.susanpando.com

Limo Service

White Rolls Royce
Tim Lorenzo | 404.992.4881

Cooper Atl Transportation
(770) 455-9600

Hotel

Atlanta Marriott Peachtree Corners
marriotthotels.com

Flowers

Bella Flora Designs
(Maryann DiMarino)
770. 597.6860

The Flower Post (Jill)
678.455.4566

Entertainment

Axtell Productions
(Rich Tatgenhorst)
770.441.9494

Black Tie Events
(Rich Leggitt)
770.582.0525

AMPD Entertainment
(DJ: Mike Walsh)
855.267.3285

DJ Suspense
(Spencer Whitney)
678.296.0757

DJ Perfect
404.606.2400

Complete Music
Patrick Davis
770.425.3535

HALCO AV
770-789-2730
hal@halcoav.com

Hailey the Harpist
404.405.3122

Jill Vaysman, Harpist
404.579.0062

David Reeb, Pianist
404.348.7682

Directions To St Ives Country Club

I-85 NORTH

Take I-85 North to exit 104, Pleasant Hill Road. Turn left onto Pleasant Hill Rd. (Gwinnett Place Mall will be on your right.) Drive 6.5 miles. Turn right onto Medlock Bridge Road. (There will be a Publix on your right and a Home Depot on your left at the intersection.) Drive 0.7 miles. Turn right into the 2nd entrance* to St Ives Country Club.

I-285

Take I-285 to exit 31B, GA-141N / Peachtree Industrial Blvd. Follow Peachtree Industrial Blvd to the split then stay left onto 141 N, Peachtree Corners. Drive approximately 10.7 miles. (When you see the Atlanta Athletic Club you are about 1 mile away.) Once you cross over States Bridge Road, keep driving until you see the 2nd Entrance to St Ives Country Club. **Do not turn** into the first entrance. This is the subdivision of St Ives; security will not let you through. Continue onto the very next entrance on the right which is the St Ives Country Club entrance.

400 NORTH

Take 400N to exit 10, Old Milton Parkway. Turn right onto Old Milton Parkway. Drive 2.3 miles. Old Milton Parkway turns into State Bridge Rd. Continue straight for another 3.8 miles. Turn left onto Medlock Bridge Road. (There will be a BP gas station on your left.) Drive 0.3 miles. Turn right into the 2nd entrance* to St Ives Country Club.



IMPORTANT NOTE

Once on Medlock Bridge, St Ives Country Club is the 2nd entrance on the right. The first will be the St Ives Subdivision.This is not our entrance. Continue on to the next entrance on right. A landmark is the the Egg Harbor Clock Tower directly across from the correct entrance.

Thank You!

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