



2014 Weddings



The Jack Nicklaus

Minimum of 75 Guests

Plated Dinner

Passed Hors D'oeuvres Upon Arrival

Select 2 from the "options" page

On Display

Cheese & Fruit display

Seasonal Vegetable Crudite

Salad Options

Select 1 from the "options" page

Entrée Option

Select 2 plated entrees

Chicken Marsala

Lightly dusted chicken breast sautéed golden brown & served with our rich signature marsala sauce

Mahi-Mahi

Char-grilled mahi fillets topped with a pineapple, red pepper, mango & cilantro salsa

Drunken Chicken

Char-grilled chicken breast, mandarin oranges, tequila-lime dressing & scallions

Beef Medallions

Tender medallions of choice beef cooked medium & served with either au jus or savory espagnole sauce

Roasted Pork Loin

Oven roasted pork loin served with a creamy, brandied mushroom sauce or a crisp apple & mandarin orange salsa

Salmon

Char-grilled Atlantic Salmon with a lemon & basil supreme sauce

Blackened Steak

Blackened choice of beef medallions cooked to medium & topped with our homemade bruschetta

(other options available upon request)

**Entrees include your choice of a vegetable & a starch from the "options" menu*

**Fresh dinner rolls & butter on all guest tables*

**Includes standard length table linens*

\$55.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



The Grand Haven

Minimum of 75 Guests

Plated Dinner

Passed Hors D'oeuvres Upon Arrival

Select 3 from the "options" page

On Display

Cheese & Fruit display

Seasonal Vegetable Crudite

Assorted Flatbreads

Salad Options

Select 1 from the "options" menu

Entrée Options

Select 2 plated entrees

New York Strip

8 oz choice beef cooked to medium

Salmon or Mahi-Mahi

Your choice of Blackened Salmon or Grilled Mahi-Mahi with tropical salsa

Filet Mignon

7 oz choice beef with a rich Espagnole sauce

Chicken Cordon Bleu

Panko Crusted Chicken, Ham and Swiss Roulade

Pork Tenderloin

*Char-grilled Pork Medallion with your choice of apple chutney
or tarragon cream sauce*

(other options available upon request)

**Entrees include your choice of a vegetable & a starch from the "options" menu*

**Fresh dinner rolls and butter on all guest tables*

**Includes Floor length table linens*

\$70.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



The 19th Hole

Minimum of 75 Guests

Cocktail Party w/heavy hors d'oeuvres

Passed Hors D'oeuvres Upon Arrival

Select 3 from the "options" page

On Display

Cheese & Fruit display

Seasonal Vegetable Crudite

Assorted Flatbreads

Select 3 displays from the "options" menu

Select 2 dips from the "options" menu

Chef Attended Carving Station

(Select one)

Beef

Seasoned choice Top Round cooked to medium

Turkey

Butter & Herb Roasted Turkey Breast

Ham

Honey & Brown Sugar Glazed Ham

\$50.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



The Birdie

Minimum of 75 Guests

Buffet Stations

Passed Hors D'oeuvres Upon Arrival

Select 2 from the "options" page

On Display

Cheese & Fruit Display

Select a dip or display from the "options" page

Salad Bar

Fresh Baby Greens served with tomatoes, cucumbers, carrots, mushrooms, black olives and 2 house dressing

Hot Entrée

Select 2 Entrees

Chicken Marsala

Lightly dusted chicken breast sautéed golden brown & served with our rich signature marsala sauce

Mahi-Mahi

Char-grilled mahi fillets topped with a pineapple, red pepper, mango & cilantro salsa

Drunken Chicken

Char-grilled chicken breast, mandarin oranges, tequila-lime dressing & scallions

Beef Medallions

Tender medallions of choice beef cooked medium & served with either au jus or savory espagnole sauce

Roasted Pork Loin

Oven roasted pork loin served with a creamy, brandied mushroom sauce or a crisp apple & mandarin orange salsa

Salmon

Char-grilled Atlantic Salmon with a lemon & basil supreme sauce

Blackened Steak

Blackened choice of beef medallions cooked to medium & topped with our homemade bruschetta

(other options available upon request)

*Includes choice of a vegetable & a starch from the "options" menu

*Fresh dinner rolls & butter

*Includes standard length table linens

\$45.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



The Bogey

Minimum of 75 Guests

Buffet Stations

Passed Hors D'oeuvres Upon Arrival

Select 2 from the "options" page

On Display

Cheese & Fruit Display

Select a dip or display from the "options" page

Salad Bar

See "options" page

Hot Entrée

Select 2 Entrees

Select a pasta from the "options" page

Chicken Marsala

Lightly dusted chicken breast sautéed golden brown & served with our rich signature marsala sauce

Mahi-Mahi

Char-grilled mahi fillets topped with a pineapple, red pepper, mango & cilantro salsa

Drunken Chicken

Char-grilled chicken breast, mandarin oranges, tequila-lime dressing & scallions

Beef Medallions

Tender medallions of choice beef cooked medium & served with either au jus or savory espagnole sauce

Roasted Pork Loin

Oven roasted pork loin served with a creamy, brandied mushroom sauce or a crisp apple & mandarin orange salsa

Salmon

Char-grilled Atlantic Salmon with a lemon & basil supreme sauce

Blackened Steak

Blackened choice of beef medallions cooked to medium & topped with our homemade bruschetta

(other options available upon request)

**Includes choice of a vegetable & a starch from the "options" menu*

**Fresh dinner rolls & butter*

**Includes standard length table linens*

\$50.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



The Eagle

Minimum of 75 Guests
Buffet Stations

Passed Hors D'oeuvres Upon Arrival

Select 2 from the "options" page

On Display

Cheese & Fruit Display

Antipasto Display

Select 2 from the dips & displays on the "options" page

Salad Bar

See "options" page

Hot Entrée

Select 2 Entrees

Select a Pasta from the "options" menu

Chicken Marsala

Lightly dusted chicken breast sautéed golden brown & served with our rich signature marsala sauce

Mahi-Mahi

Char-grilled mahi fillets topped with a pineapple, red pepper, mango & cilantro salsa

Drunken Chicken

Char-grilled chicken breast, mandarin oranges, tequila-lime dressing & scallions

Beef Medallions

Tender medallions of choice beef cooked medium & served with either au jus or savory espagnole sauce

Roasted Pork Loin

Oven roasted pork loin served with a creamy, brandied mushroom sauce or a crisp apple & mandarin orange salsa

Salmon

Char-grilled Atlantic Salmon with a lemon & basil supreme sauce

Blackened Steak

Blackened choice of beef medallions cooked to medium & topped with our homemade bruschetta

(other options available upon request)

*Includes choice of 2 vegetables & 2 starches from the "options" menu

*Fresh dinner rolls & butter

*Includes Floor length table linens

\$55.00 per person plus 22% Service Charge and 7% Sales Tax

All prices are based upon 2014 pricing and are subject to change without notice



Wedding Planning Services

Included in all packages

Four hour private rental for your reception

Spacious outdoor wrap-around patio for you and your guests to enjoy

Formally dressed & trained staff

Complimentary cake cutting service

Coordinating tables, chairs, basic white linens, china, silverware & glassware

Complimentary dance floor

Cordless microphone

Professional day of coordinator for your event

Use of the grounds for photographs (restrictions apply regarding the golf course)



Function Room Pricing

The Nicklaus Room

*\$100 for 4 hours
\$25 each additional hour*

The Nicklaus room is an intimate setting perfect for small parties. This room accomodates up to 32 guests

The Coastal Room

*\$300 for 4 hours
\$50 each additional hour*

This is our prime banquet room overlooking the Intracoastal Waterway. An upscale, yet comfortable venue for large parties. This room accommodates 40-100 guests depending on set-up style. It is complete with service bar and beautiful outside patio.

The Entire Clubhouse

*\$500 for 4 hours
\$100 each additional hour*

The entire clubhouse includes The Nicklaus Room and Coastal rooms plus the member's bar and main dinning room which seats 64 guests. The entire club house accomodates 150 seated guests.

Wedding Ceremony Site

\$1,000

The wedding ceremony site rental includes the use of the Waterfront lawn along the beautiful Intracoastal Waterway, white chairs and a decorative wedding arch.



Options Menu

Hors D'euvres

Butler Passed Hot Selections

Petite Crab Cakes w/Citrus & Soy Aioli
Spanikopita (Spinach & Feta Cheese in Filo Pocket)
Crab Stuffed Mushroom Caps
Grilled Teriyaki Chicken Skewers
Italian Sausage Stuffed Mushroom Caps
Fried Shrimp Cocktail
Spinach Dip Stuffed Cherry Tomatoes
Asian Marinated Chicken Sattays with Peanut Sauce

Butler Passed Cold Selections

Bruschetta

Fresh Basil, Tomatoes, Roasted Garlic Shallots & a Balsamic Glaze
Served on a Toasted Baguette Slice

Caprese Crustini

Fresh Mozzarella, Roma Tomatoes, Basil, Cracked Black Pepper & Balsamic Infused Olive Oil

Shrimp Cocktail

Classic chilled shrimp cocktail served with a zesty cocktail sauce and lemons

Caesar Salad Cups

Crisp Romaine Lettuce and Parmesan chesse tossed in a creamy Caesar dressing served in a phyllo cup

Tomato Basil Mozzarella Skewers

A colorful stack of fresh mozzarella, basil and cherry tomatoes on a skewer finished with balsamic and olive oil

Smoked Salmon & Cucumber

Crisp cucumber filled with a lemon & herb cream cheese topped with smoked salmon

Mediterranean Cucumber Cups

Cucumbers Stuffed w/ a sundried tomato, olive, artichoke, red onion & feta cheese compte

BLT Canape

Toasted rounds of sourdough bread with lettuce, tomato, bacon & tarragon mayo

Steak, Strawberry & Fennel Crustini

Tender marinated slices of steak on a toasted garlic baguette topped with a strawberry & fennel salsa



Options Menu *Dips & Displays*

Smoked Salmon & Dill Dip

Buffalo Chicken Dip

Zesty chicken and cheese dip served warm with fried pita points

Spinach & Artichoke Dip

Creamy spinach, artichoke & parmesan cheese dip served with pita points

Crab Dip

Lump crab in a creamy parmesan and oldbay seasoned dip with pita points

Cheese Display

A selection of fine cheeses and assorted crackers

Fruit Display

Fresh seasonal fruit served with a honey yogurt dip

Vegetable Crudites Display

An assortment of fresh vegetables served with ranch

Antipasto Display

Grilled Eggplant salad, roasted red & green peppers, marinated artichokes, oven roasted tomatoes, prosciutto, grilled mushrooms, olives and marinated chevre, served with baguette

Italian Bruschetta Display

Toasted garlic rubbed baguettes, gorgonzola-port, olive, saffron tomato and white bean truffle puree

Baked Brie En Croute

Creamy brie cheese, granny smith apples, & brown sugar toasted pecans in a baked flaky puff pastry

Queso Dip & Salsa

Warm creamy queso cheese served with salsa & fried tortilla chips



Options Menu

Salad

Garden Salad

Mixed Greens topped with tomato, cucumber, carrots and croutons

Cesar Salad

*Crisp Romaine lettuce tossed with creamy Cesar dressing,
Parmesan cheese & croutons*

Spinach Salad

Fresh Spinach, mandarin oranges, crisp bacon & red onion

Summer Salad

*Mixed Greens, diced cucumber, sun dried cranberries, mandarin oranges, crumbled bacon
& feta cheese*

Greek Salad

*Crisp Romaine Lettuce topped with green peppers, red onion, black olives, artichokes and
feta cheese*

BLT Salad

*A quarter of a head of Iceberg Lettuce topped with homemade bleu cheese dressing, crisp
bacon and diced tomato*

******Salad Bar for The Eagle & The Bogey Buffet Packages******

*Fresh Baby Greens served with tomatoes, cucumbers, carrots, mushrooms, black olives and
spinach served with crumbled bacon, mandarin oranges, sun dried cranberries, red onion
and 2 house dressings*



Options Menu

Starch

Garlic Mashed Potatoes

Red Potatoes whipped with butter milk & roasted garlic

Cheddar & Herb Whipped Potatoes

Red Potatoes whipped with butter, milk, cheddar & herbs

Red Beans or Black Beans & Rice

Sauteed bell peppers & onions mixed with white rice & a blend of Creole seasonings

Whipped Sweet Potatoes

Sweet Potatoes whipped with butter, brown sugar & honey

Herb Roasted Red Potatoes

Red Bliss potatoes tossed in a blend of herbs & spices and roasted until crispy

Rice Pilaf

A traditional white rice sautéed with celery, carrots, onions & peas

Wild Rice

A traditional white rice cooked with grains & a special blend of herbs & seasonings

Potatoes Au Gratin

Sliced potatoes, baked in a seasoned cream sauce & finished with a cheddar-jack cheese gratin



Options Menu

Vegetable

Seasonal Vegetable Medley

Sauteed zucchini, squash, bell peppers & carrots

Sweet Buttery Corn

Corn off the cob seasoned & cooked in a sweet butter

Southern Style Green Beans

Tender green beans seasoned & slowly cooked with chunks of southern country ham

Broccoli Au Gratin

Broccoli cooked in a classic creamy Bechamel Sauce, smothered with cheddar-jack cheese & baked to a golden brown

Glazed Baby Carrots

Baby carrots simmered in fresh orange juice & cumin until tender & finished with a sweet honey glaze

Green Beans Almandine

Green beans with brown butter & almonds

Slow Cooked Mushrooms

Tender whole button mushrooms slow cooked with roasted garlic shallots

California Vegetable Medley

Steamed broccoli, cauliflower & carrots

Broiled Roma Tomatoes

Roma tomato halves topped with parmesan & herbs



Options Menu

Pasta

Cajun Mac & Cheese

Sauteed peppers, onions, sausage, celery, green peas & cavatappi pasta tossed in a Cajun bechamel sauce

Chicken Florentine

Sauteed spinach & roasted garlic tomato sauce over Angel Hair pasta topped with Grilled Chicken & Parmesan cheese

Pasta Primavera

Chef's choice of seasonal vegetables sauteed in a light white wine beurre blanc

Pasta Alfredo

Cavatappi pasta tossed in a shallot & roasted garlic alfredo sauce topped with fresh basil & parmesan cheese

Spaghetti & Meatballs

Angel Hair pasta topped with a zesty marinara, meatballs & parmesan cheese



Additional Items
Speciality Displays

Cold Seafood Display

*An assortment of chilled, fresh seasonal seafood
(market price)*

Smoked Salmon Display

*A traditional display to include a side of smoked salmon, onions,
capers, eggs & cream cheese
(market price)*

Late Night Snacks (passed)
\$10 per person

Tomato Bisque Soup Shooters topped w/mini grilled cheese

Fried Pickles

Cheeseburger Sliders

Mini Rootbeer Floats

Milk & Cookies



Desserts

\$3 per person

Your choice of 4 items below

- Chocolate Mousse Shooter*
- Panna Cotta*
- Chocolate Covered Strawberries*
- Key Lime Pie Tartlets*
- Brownies*
- Southern Pecan Pie Tartlets*
- Apple Pie Crumble*
- Pumpkin Pie Tartlets*
- Mini Cheesecakes*
- Chocolate Peanut Butter Pie Tartlets*
- Chocolate Chip Cookies*



Open Bar Service

*Beverage packages are for all guests 21 and over attending the event
Minors will not be served alcoholic beverages*

Domestic Draft Beer & House Wine
(Chardonnay, Pinot Grigio, Cabernet and Merlot)
Assorted Soft Drinks

*\$14 per person for the first three hours
\$ 3 per person each additional hour*

Well Bar, Domestic Draft Beer & House Wine

*\$ 18 per person for the first three hours
\$ 4 per person for each additional hour*

Call Bar, Domestic Beer & House Wine

*\$20 per person for the first three hours
\$ 4 per person for each additional hour*

Premium Bar, Imported Beer & Wine

*\$24 per person for the first three hours
\$5 for each additional hour*

Champagne Toast

Enjoy a Champagne Toast during your special event!
House Champagne

*\$30 per bottle
(Approximately 10 servings per bottle)*

