

The Grande Wedding Reception



Wedding Reception Package Selections

Package I

*Cocktail Hour Includes: One Displays & Four Butler Passed Hors d 'oeuvres
Two Course Plated Dinner (Salad, Entrée)
Wedding Cake for Dessert
Champagne Toast*

Package II

*Cocktail Hour Includes: Two Displays & Four Butler Passed Hors d 'oeuvres
Three Course Plated Dinner (Salad, Entrée, and Appetizer or Intermezzo)
Wedding Cake for Dessert
Truffles & Tuxedo Strawberries on Each Table
Champagne Toast*

Package III

*Cocktail Hour Includes: Two Displays & Five Butler Passed Hors d 'oeuvres
And Choice of Pasta Station or Carving Station
Three Course Plated Dinner (Salad, Entrée, and Appetizer or Intermezzo)
Wedding Cake for Dessert
Truffles & Tuxedo Strawberries on Each Table
Champagne Toast*

Grande Oaks Offers Three (3) Tiers of Bar Packages

*All tiers include the same beer and wine selection, but have upgraded liquors with each package. You may choose which Bar Package you want and **add** that package price to your FOOD package price.*

We do not charge the bar portion of the package to any guests under age 21.

~ See attached list for Bar Package Selection ~

Bar Packages of 4 or 5 hours include wine service with dinner and Champagne Toast



Reception Displays

Antipasto Table

*Prosciutto, Ham Capicola, Pistachio Mortadella, Pepperoni
Oven Dried Tomatoes, Fresh Mozzarella, Marinated Assorted Olives,
Roasted Peppers & Grilled Artichokes with Fresh Basil,
Focaccia and Garlic Breads*

Artfully Arranged Seasonal Fruit Display

Greek Yogurt Mango Dipping sauce

Artisan Cheese Display

*A Selection of Domestic & International Cheeses
Water Wafers & Crackers*

Fresh Vegetable Display

*With Onion Dip, Sundried Tomato Hummus, & Black Olive Tapenade
Pita Crisps and Flatbreads*

Spreads & Breads Display

*Warm Artichoke and Spinach, Red Pepper Hummus, & Herbed Cheese Dip
Pita Chips, French Bread, Focaccia & Black Olive Bread*





Passed Hors d'oeuvres Selections
(Unlimited for 1 Hour)

Cold Selection

- ~ *Smoked Salmon Finger Sandwich on Pumpernickel Bread
With Caper Cream Cheese*
- ~ *Bocconcini Mozzarella Skewer with Tomato and Basil*
 - ~ *Smoked Salmon Cucumber Lollipop*
 - ~ *Tenderloin and Bleu Cheese Crostini*
 - ~ *Prosciutto Wrapped Asparagus*
 - ~ *Sashimi Ahi Tuna Tacos*

Hot Selection

- ~ *Mini Cajun Beef Kabob*
 - ~ *Franks en Croustade*
- ~ *Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw*
 - ~ *Bacon Cheddar Mini Burgers*
- ~ *Cheeseburger Spring Rolls with Kimchee Sesame Sauce*
 - ~ *Shell Pasta & Mini Meatball with Ricotta Cheese*
- ~ *Raspberry & Brie Puffs*
 - ~ *Mushroom Caps Filled with Boursin Cheese*
- ~ *Naan Flatbread with Goat Cheese, Caramelized Onion, Pine Nuts
With Balsamic Glaze*
 - ~ *Mini Crab Cakes with Aioli Sauce*
 - ~ *Shoestring Potato Wrapped Shrimp*
 - ~ *Mini Chicken & Waffles*
 - ~ *Peking Duck Spring Rolls*
 - ~ *Steamed Chicken Potsticker with Teriyaki Glaze*
 - ~ *Coconut Chicken Skewers*
 - ~ *Mini Turkey Corn Dogs*



Appetizer Selection
(Included in Packages II and III)

~ Select One ~

Italian Wedding Soup

Lump Crab Cake

Sweet Corn Fondue & Chervil Oil

Warmed Goat Cheese Croquette

Candied Walnuts & Balsamic Glaze

Portobello Mushroom Ravioli

With Buttered Spinach & Chardonnay Cream Sauce

Eggplant Rollatini Filled with Ricotta Cheese

~ Or ~

Intermezzo Sorbet (Select Flavor)

Champagne

Passion Fruit

Blackberry

Blood Orange

Salads – Choose One

Mixed Greens Bouquet

Baby Romaine, Lolla Rossa, Frisee & Yellow Pea Tendril

Wrapped in Carrot & Cucumber

With Bleu Cheese Crumbles and Grape Tomatoes,

Champagne Vinaigrette

Spinach Salad

Young Spinach, Bibb & Romaine

Candied Mango, Jicama, Toasted Pine Nuts

Honey Chipotle Dressing

Caprese Salad

Vine Red Tomato & Buffalo Mozzarella

Torn Basil, Field Greens

Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Lettuce Tossed with Garlic Focaccia Croutons

And Sun-dried Tomatoes with Parmesan Cheese Crisp

Classic Caesar Dressing



Plated Entrée Selections

Prices Reflect Packages 1, 2 & 3 Prices Under Each Entree

All Plated Entrees served with Fresh Baked Warm Rolls, Vegetable and Starch

Chicken Boursin

*Breast Filled with Boursin Cheese, Spinach & Roasted Red Pepper
Sundried Tomato Cream Sauce
\$70. / 75. / 80.*

French Cut Chicken Breast

*Gnocchi
English Pea and Parmesan Cream Sauce
\$70. / 75. / 80.*

Chicken Edgar

*Breast Stuffed with Brie, Leeks & Fuji Apples
Champagne Mustard Sauce
\$70. / 75. / 80.*

Oven Baked Salmon

*Orange Honey Glaze & Spicy Cucumber Relish
\$70. / 75. / 80.*

Snapper Florentine

*Filled with Spinach & Artichoke
Saffron Cream Sauce
\$70 / 75. / 80.*

Pan Seared Chilean Sea Bass

*Toasted Pearl Cous Cous ~ Cioppino Butter
\$80. / 90. / 100.*

Filet Mignon of Angus Beef

*With Potato Mousseline & Merlot Sauce
\$75. / 80. / 90.*



Combination Plate Entrees

Filet & Chicken Combo

*4-oz Filet Mignon with Chef's Choice of Sauce
&*

A Chicken Entree (Listed Above)

\$70. / 75. / 80.

Filet & Fish Combo

*4-oz Filet Mignon with Chef's Choice of Sauce
&*

Snapper, Mahi Mahi or Salmon

\$70. / 75. / 80.

Filet Mignon & Crab Cake

Cabernet Wine Demi Glace & Sweet Corn Puree

\$70. / 80. / 90.

Chicken & Crab Meat Stuffed Shrimp

Poultry Au Jus Lie & Lemon Butter Sauce

\$70. / 80. / 90.

Surf & Turf

Filet Mignon & Shrimp Brochettes

Pinot Noir Demi Glace & Red Pepper Aioli


\$80. / 90. / 100.

Each Dinner Package Includes

Colombian Coffee & Hot Tea Service

Iced Tea

All Food and Beverage has a 22% Service Charge Plus Tax





Desserts

Exclusive Buttercream Wedding Cake

You may upgrade your cake directly with either specialty designer:

Edible Creations (Mike & Lily)

954-433-3445

Ana Paz Cakes (Ana Paz)

305-351-9453

Dessert Enhancements

Warm Chocolate Fondue \$10.* per person

*An Array of Seasonal Fruits, Berries, Pretzel Sticks, Marshmallows,
And Pound Cake Squares ~ Warm Melted Chocolate*

Sundae & Mini Cone Bar \$8.* per person

*Vanilla Bean & Valrhona Chocolate Ice Creams
With Assorted Toppings, Warm Caramel Sauce and Whipped Cream*

Assorted Mini Sweets \$10.* per person

*Éclairs, Petit Fours, Fresh Fruit Tarts, Napoleons, Coconut Macaroons,
Chocolate Mousse Cups, & Chocolate Covered Strawberries*

Coffee Station Included

*Freshly Brewed Coffee – Regular & Decaffeinated
Selection of Forte Teas*

Whipped Cream, Rock Candy Swizzle Sticks, Cinnamon Sticks

Upgrade to **Café Ala Carte Cappuccino Bar with
Cappuccino, Espresso and Flavored Coffees
\$550.*





Additional Charges & Requirements:

Parking:

Valet parking will be provided by Club staff at the current cost of:
\$150.00 for up to 60 Guests
\$250.00 for up to 150 Guests
\$350.00 for up to 250 Guests
Guests May Select Not to Offer Valet Parking

Bar Package

Includes (1) Bartender per 75 guests.

Vendor/Children's (under 10) Meals

*\$20. per person **

Private Event Fee @ \$500.00

Includes Banquet Chairs, Dance Floor, All Tables

Linens Package with Classic Linens

*A Linen Allowance of 50% is Included in the Package (Up to \$500.00)
Based on ordering a FULL linen package including Tablecloths, Chair Covers, Napkins, 3 Hi Top Tables,
Place Card Table, Gift Table, Sweetheart Table, Cake Table and Coffee Table.
Basic Napkin Fold Included (Fan, Triangle, Regular Menu Fold or Fan with Napkin Ring.
All other napkin fold requests require an additional \$1.00 per napkin charge.*

Photography:

*Please view the list of photographers that are allowed on Grande Oaks grounds.
These are the ONLY photographers approved to shoot on the golf course
or anywhere else outside of the actual clubhouse/veranda area.*

Ceremony:

*Bride is responsible for rental of folding chairs for ceremony.
Ceremonies held at Grande Oaks are required to use our Wedding Coordinator at a discounted price
Ask Private Event Director for details*

Music

*Discounted price of (1) full hour of Music for your Ceremony or Cocktail Hour
Choose a Pianist or Violin, \$300.00
Bride may upgrade to add more instruments and/or hours.*

Package Prices may change as items are added or food costs increase.

Prices will be guaranteed once a contract is signed.

