

A Grande Celebration



Plated Wedding Packages

Package I

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

Package II

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

Add Truffles & Tuxedo Strawberries to any package ~ \$22 per Table

~ See attached list for Bar Package Selection ~

***Private Event Fee @ \$500.00** Includes Banquet Chairs, Dance Floor, All Tables*

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

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, Fig Preserves*

Fresh Vegetable Display

With Onion Dill Dip, Black Olive Tapenade and Pita

Spreads & Breads Display

*Warm Artichoke and Spinach, Red Pepper Hummus, & Classic Basil Tomato Bruschetta
Pita Chips, French Bread and Focaccia*

Butler Passed Hors d'oeuvres ***(Unlimited Service for 1 Hour)***

Cold Selections

- ~ *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*
 - ~ *Bacon Wrapped Asparagus*
 - ~ *Sashimi Ahi Tuna Tacos*
 - ~ *Prosciutto with Fresh Melon*

Hot Selections

- ~ *Mini Greek Beef Kabob with Tzatziki*
 - ~ *Franks en Croute*
- ~ *Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw*
 - ~ *Bacon Cheddar Mini Sliders*
 - ~ *Raspberry & Brie Puffs*
 - ~ *Boursin Cheese Mushroom Caps*
- ~ *Naan Flatbread with Goat Cheese, Caramelized Onion, Pine Nuts, Balsamic Glaze*
 - ~ *Mini Crab Cakes with Chipotle Aioli*

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Hot Selections Cont.

- ~ Shoestring Potato Wrapped Shrimp
- ~ Mini Chicken & Waffles with Spicy Maple Syrup
- ~ Peking Duck Spring Rolls with Hoisin Plum Sauce
- ~ Vegetable Spring Rolls with Hoisin Plum Sauce
- ~ Steamed Chicken Potsticker with Teriyaki Glaze
- ~ Coconut Chicken Skewers with Citrus Marmalade

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

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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
Iced Tea, Colombian Coffee & Hot Tea Service*

Chicken Boursin

*Breast Filled with Boursin Cheese, Spinach & Roasted Red Pepper
Sundried Tomato Cream Sauce
\$70 / 77 / 84*

French Cut Chicken Breast

*Gnocchi
English Pea and Parmesan Cream Sauce
\$70 / 77 / 84*

Chicken Edgar

*Breast Stuffed with Brie, Leeks & Fuji Apples
Champagne Mustard Sauce
\$70 / 77 / 84*

Oven Baked Salmon

*Orange Honey Glaze & Spicy Cucumber Relish
\$70 / 77 / 84*

Snapper Florentine

*Filled with Spinach & Artichoke ~ Saffron Cream Sauce
\$72 / 79 / 86*

Crusted Halibut

*Buttery Panko and Herb Crust ~ Citrus Cioppino Butter
\$73 / 80 / 87*

Filet Mignon of Angus Beef

*With Potato Mousseline & Cabernet Demi
\$76 / 83 / 90*

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Plated Duo Entrees

Filet Mignon & Chicken Combo

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

A Chicken Entree (Listed Above)

\$72 / 79 / 86

Filet Mignon & Fish Combo

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

Snapper or Salmon

\$72 / 79 / 86

Filet Mignon & Crab Cake

Cabernet Wine Demi Glace & Sweet Corn Puree

\$72 / 79 / 86

Chicken & Bacon Wrapped Shrimp

Spicy Guava Barbecue Glaze

\$72 / 79 / 86

Surf & Turf

*Filet Mignon & Crab Meat Stuffed Shrimp
Pinot Noir Demi Glace & Lemon Butter Sauce*

\$80 / 90 / 100



Wedding Cake

Custom Designed 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

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Dessert Enhancements

Warm Chocolate Fondue \$10 per person (minimum 50 people)

*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*

Cappuccino Bar

*Antique Brass Cappuccino Cart with Barista to make
Espresso and Flavored Coffees to order*

\$550



Additional Charges & Requirements:

Parking:

Valet parking will be provided by Club staff at the current cost of:

\$150.00 for up to 100 Guests

\$250.00 for up to 100-200 Guests

\$350.00 for up to 200+ Guests

Guests May Select Not to Offer Valet Parking and Self-Park

Private Event Fee @ \$500.00

Includes Banquet Chairs, Dance Floor, All Tables

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Vendor/Children's (ages 3-12) Meals

\$20 per person

Linens Package with Over the Top Linens

A Linen Allowance of 50% is Included in the Package (Up to \$250.00)

Based on ordering a FULL linen package purchase with Over the Top linens.

*Package includes 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.***

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