



Grande Oaks Golf Club is an exclusive private property with a beautiful plantation style setting surrounded by hundred-year-old oak tree hammocks.

Our intimate Dining Room provides floor-to-ceiling views of rolling green hills and lakes, as well as a wraparound outdoor Veranda for enjoying cocktails and stunning sunsets. Our expansive course and grounds provide endless photography opportunities including winding pathways, wooden bridges, and towering trees.

Grande Oaks is certainly a hidden South Florida gem awaiting the celebration of your special day!

Your Ceremony Under the Oaks



Exchange your vows beneath the branches of our historic oak hammock. Your florist can create a colorful arch, or simply allow these majestic trees to provide an enchanting natural canopy and backdrop for this special moment.

Ceremony Fee \$250

Rental of ceremony chairs required at additional cost.

Plated Dinner Packages





Cocktail Hour Reception

Choose One Reception Display & Four Butler Passed Hors d'oeuvres

Three Course Plated Dinner

Salad, Entrée & Custom Wedding Cake Champagne Toast



Cocktail Hour Reception

Choose One Reception Display & Five Butler Passed Hors d'oeuvres

Four Course Dinner

Salad, Appetizer or Intermezzo, Entree, Wedding Cake Champagne Toast



Cocktail Hour Reception

Choose One Reception Display & Six Butler Passed Hors d'oeuvres Chef Attended Station

Four Course Plated Dinner

Salad, Appetizer or Intermezzo, Entree, Wedding Cake
Champagne Toast
Chocolate Dipped Strawberries & Assorted Truffles for Each Table

Cocktail Hour Reception Displays

~ Select One ~

Cheeses & Fruits

A Selection of Domestic & International Cheeses Fresh Berries & Seasonal Fruits, Fig Preserves Water Wafers & Cracker Assortment

Crudité & Tapenade

Seasonal Julienne Vegetables, Creamy Dill Dressing Crack Olive Tapenade & Creamy Hummus with Pita Crisps

Spreads & Breads

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

Antipasto

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Marinated Olives, Roasted Peppers & Grilled Artichokes, Capicola, Mortadella, Salami & Pepperoncini Focaccia and Garlic Breads

Baked Brie en Croute

Brie Wheel Wrapped in Buttery Puffed Pastry with Raspberry Preserves Served with Apple Slices, Crusty French Bread & Cracker Assortment

Butler Passed Hors d'oeuvres

Choose Four for Laurel Oak; Choose Five for Scarlet Oak; Choose Six for White Oak Package

Cold Selections

Shrimp Ceviche Spoon with Sliced Chili
Smoked Salmon on Pumpernickel & Caper Dill Cream Cheese
Bocconcini Mozzarella Skewer with Tomato, Fresh Basil & Balsamic Drizzle
Shaved Beef Tenderloin Crostini with Blue Cheese Crumble & Bacon Onion Jam
Prosciutto Wrapped Asparagus with Sweet Balsamic Drizzle
Sashimi Ahi Tuna Wonton with Wakame and Spicy Mayo

Hot Selections

Bacon Wrapped Scallop with Chipotle Honey
Lamb Lollipop with Mint Sauce & Cumin Aioli
Mini Vietnamese Chicken Meatball Bahn Mi
Mini Greek Beef Kabob with Tzatziki
Brie & Raspberry Pastry Puffs
Boursin Cheese Stuffed Mushrooms
Vegetable Spring Rolls with Sweet Chili Sauce
Mini Crab Cakes with Chipotle Aioli
Coconut Calypso Shrimp with Citrus Marmalade
Peking Duck Spring Rolls with Hoisin Plum Sauce
Sweet & Sour Chicken Skewer with Peppers & Pineapple

Chef Attended Station

Choice of One included in White Oak Package (Chef Attendant Required \$100)

Pasta Preparata

Cheese Tortellini & Penne Pasta Homemade Marinara, Cracked Pepper Alfredo, Fresh Basil Pesto Green Peas, Diced Tomato, Mushrooms, Onions, Spinach, Grated Parmesan, Chili Flakes

Carving Board

Rosemary Pepper Crusted Beef Striploin Horseradish Cream, Au Jus

OR

Jerk Rubbed Pork Tenderloin Mango Ginger Chutney, Spicy Mustard

Cocktail Reception Enhancements

(1 Hour of Service, Chef Attendant \$100)

Chilled Seafood Display

(based on 4 pcs. per person)

Jumbo Shrimp Cocktail, West Coast Oysters on Half Shell, Snow Crab Claws Spicy Cocktail Sauce & Shallot Mignonette

\$35 per person

Sushi Station

(based on 6 pcs. per person)

California Roll, Dancing Eel Roll, Dragon Roll, Spicy Tuna Roll, Spider Roll, Vegetable Roll Pickled Ginger, Wasabi, Soy Sauce

\$45 per person

<u>Paella</u>

Saffron Rice, Chorizo, Chicken, Mussels, Shrimp, Fish,
Tomato, Peppers, Cilantro, Sherry
\$30 per person

Enhanced Carving Boards

~ Select One ~

Herb Crusted Colorado Rack of Lamb, Rosemary Au Jus, Snowflake Rolls Garlic Herb Marinated Prime Rib, Horseradish Cream, Au Jus, Buttered Rolls Whole Roasted Florida Snapper, Marinated Chimichurri, Vera Cruz Sauce, Artisan Rolls

\$26 per person

Appetizer Selections

Choice of Appetizer OR Intermezzo Sorbet included in Scarlet Oak & White Oak Packages

~ Select One ~

Italian Wedding Soup

Shaved Parmesan

Roasted Tomato Basil Soup

Grilled Cheese Crouton

Lump Crab Cake

Sweet Corn Puree, Cajun Maque Choux, Chervil Oil

Warm Goat Cheese Croquette

Candied Walnuts, Balsamic Glaze

Eggplant Rollatini

Ricotta, Spicy Marinara, Fresh Basil

Intermezzo Sorbet

Served in a Chilled Martini Glass with Edible Flower Garnish

~ Select One ~

Pink Champagne

Coconut Rum

Blood Orange



Salad Selections

~ Select One ~

Mixed Greens Bouquet

Baby Romaine, Lolla Rossa, Frisee & Yellow Pea Tendril Wrapped in Carrot & Cucumber Bleu Cheese Crumble, Grape Tomato, Champagne Vinaigrette

Iceberg Wedge

Crispy Bacon, Oven Cured Tomato, Pickled Red Onion, Sourdough Croutons, Creamy Blue Cheese

Poached Pear

D'Anjou Pear, Artisan Greens, Dehydrated Strawberry, Shaved Fennel, Spiced Almonds, Blue Cheese Crumble, Citrus Vinaigrette

Traditional Caesar Salad

Chopped Romaine, Garlic Focaccia Croutons Sun-dried Tomato, Parmesan Cheese Crisp, Classic Caesar Dressing



Plated Entrée Selections

Laurel Oak / Scarlet Oak / White Oak Package Pricing

Select up to Three Entrée Options for your guests to select on your R.S.V.P.

Estimated Entrée Counts to be provided 2 weeks prior to wedding date (final guaranteed counts 3 days prior)

Client must provide place cards with entrée selections indicated for each guest

Pan Seared Chicken Breast

Fire Roasted Cajun Corn Maque Choux, Charred Broccolini, Roasted Garlic Polenta Cake, Madeira Herb Jus \$75 / \$82 / \$89

Herb Roasted Airline Chicken

Crispy Brussel Sprout Leaves, Chicken Confit, Seasonal Mushrooms, Parmesan Gnocchi, Reisling Wine Sauce \$75 / \$82 / \$89

Truffle Scented Chicken

English Pea Risotto, Diced Chorizo, Sauteed Mushrooms, Spinach, Pan Jus \$77 / \$85 / \$91

Pan Roasted Salmon

Parsnip, Herb Wild Mushroom, Orange Beurre Blanc, Baby Carrots \$80 / \$87 / \$94

Lightly Blackened Snapper

Jasmine Rice Pilaf, Sauteed Rapini, Cracked Olive and Heirloom Tomato Relish \$84 / \$91 / \$98

Buttery Crusted Halibut

Boursin Potato & Fennel Puree, Baby Squash & Zucchini, Lemon Beurre Blanc, Sweet Tomato Caper Salad \$86 / \$91 / \$100

Braised Short Ribs

Wild Mushroom Risotto, Charred Broccolini, Sweet Shallot Port Wine Reduction, Sundried Tomato \$82 / \$89 / \$96

Filet Mignon Au Poivre

Horseradish Mashed Potato, Pan Fried Brussel Sprouts, Caramelized Baby Carrots \$92 / \$99 / \$106

Cast Iron Skillet Filet

Filet Mignon, Three Cheese Gratin Potatoes, Bliss Ripe Vine Tomato, Charred Broccolini \$92 / \$99 / \$106

Plated Entre Duos

4 oz. Petite Filet Mignon & Chicken

Any Filet Mignon & Chicken Entrée Preparation (see above) \$96 / \$103 / \$110

4 oz. Petite Filet Mignon & Fish

Any Filet Mignon & Fish Entrée Preparation (see above) \$97 / \$104 / \$111

4 oz. Petite Filet Mignon & Maryland Crab Cake

Any Filet Mignon Entrée Preparation & Lump Crab Cake

Sweet Corn Puree, Cajun Maque Choux, Chervil Oil

\$97 / \$104 / \$111

4 oz. Petite Filet Mignon & Crab Stuffed Shrimp

Any Filet Mignon Entrée Preparation & Crab Stuffed Shrimp

Jumbo Shrimp, Lump Crab Stuffing, Lemon Butter Reduction

\$98 / \$105 / \$112

Chicken & Crab Stuffed Shrimp

Any Chicken Entrée Preparation & Crab Stuffed Shrimp

Jumbo Shrimp, Lump Crab Stuffing, Lemon Butter Reduction

\$84 / \$91 / \$98

Vegetarian Entrée Selections

Eggplant Parmesan

Chopped Eggplant, Romesco Sauce, Basil Oil \$75 / \$82 / \$89

Potato Gnocchi

Wild Mushroom, Sundried Tomato, Roasted Garlic Cream, Spinach, Parmesan \$75 / \$82 / \$89

Forbidden Black Rice

Broccolini, Fresno Chili, Seasoned Mushroom, Spinach, Garlic, Shallot, Coconut Curry Sauce \$75 / \$82 / \$89



Wedding Cake

A Custom Designed Buttercream Wedding Cake is Included in your Package You may upgrade your cake directly with any of our preferred specialty designers:



Edible Creations 954-433-3445

Ana Paz Cakes 305-351-9453

Private Event Fee of \$750

Required for All Private Events

Grande Oaks provides the following at no additional cost: All Tables, Banquet Chairs, Wooden Parquet Dance Floor, White China, Silver Flatware, Glassware, and Black or White Polyester Table Linens (not floor length).

(Chivari Chair and Specialty Linen Rentals are additional)

Vendor's Meals & Children's Meals (ages 3-10) \$20 per person

Photography:

Please view the list of photographers that are permitted to photograph on the Grande Oaks grounds.

<u>These are the ONLY photographers approved to shoot on the golf course</u>

Or anywhere else outside of the actual clubhouse/veranda area.

Ceremony:

Ceremonies held at Grande Oaks require the service of one of our approved Day-of Coordinators.

See Preferred Vendors List, Coordinators will provide packages and pricing options.

Client is responsible for cost of rental chairs for ceremony setup.

Inclement weather calls are made 4 hours prior to ceremony and are solely the decision of Grande Oaks Private Event Director. Ceremonies required to move indoors are held in the Club Foyer area which offers seating for up to 40 guests and standing room for all additional guests.

Ceremony Music: There is not a power supply in ceremony location. DJ's o Musicians must provide wireless/battery powered options.

