

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 on Pumpernickel & Caper Dill Cream Cheese
- ~ Bocconcini Mozzarella Skewer with Tomato and Basil
- ~ Tenderloin and Bleu Cheese Crostini with Bacon Onion Jam
- ~ Prosciutto Wrapped Asparagus with Sweet Balsamic Drizzle
- ~ Sashimi Ahi Tuna Wonton with Wakame and Spicy Mayo
- ~ Prosciutto with Fresh Summer Melon

Hot Selections

- ~ Mini Greek Beef Kabob with Tzatziki
- ~ Franks en Croute with Horseradish Grain Mustard
- ~ Mini Tacos with Beef Short Rib and Brussels Sprouts Slaw
- ~ Bacon Cheddar Mini Sliders
- ~ Raspberry & Brie Puffs
- ~ Boursin Cheese Mushroom Caps
- ~ Vegetable Spring Rolls with Hoisin Plum Sauce
- ~ Mini Crab Cakes with Chipotle Aioli
- ~ Coconut Calypso Shrimp with Citrus Marmalade
- ~ Mini Chicken & Waffles with Spicy Maple Syrup
- ~ Peking Duck Spring Rolls with Hoisin Plum Sauce
- ~ Sweet & Sour Chicken Skewer with Peppers & Pineapple

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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

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

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

Plated Duo Entrees

Filet Mignon & Chicken Combo

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

&

A Chicken Entree (See Options Listed Above)

\$72 / 79 / 86

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

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:



We Take the Cake
954-764-2253

Edible Creations
954-433-3445

Ana Paz Cakes
305-351-9453

Dessert Enhancements

Warm Chocolate Fondue \$10 per person
(minimum 75 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*

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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
(Contact Café a Cart for pricing and options 954-349-1030)*



Additional Charges & Requirements:

Parking:

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

\$200.00 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

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.

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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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