



## *Wedding Stations Reception Package*

*Butler Passed Hors d'oeuvres (Choose Five)*

*Reception Display (Choose One)*

### *Reception Stations*

*Salad Station & Choice of 3 Themed Stations*

### *Custom Wedding Cake*

*Coffee & Tea Station*

**\$80 per person ++**

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

## *Hors d'oeuvres Selections (Choose Five)*

### *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*

## ***Reception Displays (Choose One)***

*Additional Displays + \$8.00pp per station*

### ***Baked Brie with Berry Preserves***

*Served with Apple Slices, Crusty French Bread & Crackers*

### ***Antipasto***

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

### ***Fruit & Cheese Display***

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

### ***Crudite & Tapenade Display***

*Fresh Seasonal Vegetables, Creamy Dill Dressing  
Black Olive Tapenade With Pita Crisps*

### ***Spreads & Breads Display***

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

## ***Stations Reception***

*(Based on 2 Hours of Service)*

### ***California Baby Greens Salad Bar***

*With assorted Toppings to Include:  
Tomatoes, Cucumbers, Onions, Shredded & Sliced Mushrooms  
Shredded Cheddar & Blue Cheese Crumbles  
Balsamic Vinaigrette & Buttermilk Ranch*

### ***SELECT THREE Stations:***

*Chef Attended Stations Require Chef \$85 each*

### ***Sliders Station***

*(Select Three Options)*

- Prime Rib with Swiss Cheese & Horseradish Sauce, Onion Rings  
- Maryland Crab cake with Chipotle Remoulade,*
- Beef Sliders with American Cheese & Spicy Pickles, Kettle Chips  
~ Mojo Pork & Caramelized Onion, Plantain Chips*
- ~ Beer Brined Chicken with Guava BBQ Sauce, Vegetable Slaw*

### ***Kabob Station***

*Greek Beef Tips - Grilled Pita Triangles, Tzatziki Cucumber Yogurt  
Buffalo Chicken - Celery Sticks, Creamy Bleu Cheese  
Asian Vegetable – Soy Glaze, Ginger Dressing*

*Add Shrimp on Sugar Cane Skewer with Pineapple Walnut Relish \$5.00 per person*

**Carving Station**

*Assorted Freshly Baked Rolls*

***Slow-Roasted NY Strip Loin***

*Horseradish Cream & Rosemary Au Jus*

***Citrus Sage Roasted Turkey***

*Pan Gravy & Orange Cranberry Relish*

**Mojo Station**

*Sautéed to Order:*

***Classic Mojo Pork, Carne Asada, & Mojo Pale Ale Chicken***

*Cuban Rolls, Congri Black Beans & Rice, and Fried Plantains*

***Toppings to Include:***

*Chimichurri, Sautéed Onions, Avocado Puree, Roasted Corn Salsa, and Limes*

**Pasta Station**

*Cheese Tortellini & Penne Pasta*

*Grilled Chicken & Mini Italian Meatballs*

*Vodka Sauce, Olive Oil Garlic & Pesto Sauce*

*Grated Parmesan, Chili Pepper Flakes, Garlic Rolls*

*Add Shrimp Scampi \$5.00 per person*

**Macaroni & Cheese Station**

*Elbow Macaroni & Asiago Béchamel*

*Italian Sausage & Grilled Shrimp*

*Peas, Tomatoes, Parmesan Cheese, Diced Ham*

*Mushrooms, Onions, Broccoli*

**Stir Fry Station**

*Wok Fried Asian Vegetables & Lomein Noodles*

*Choice of Chicken or Beef*

*Served in Chinese Take-Out Containers & Chop Sticks*

**Dim Sum and Fried Rice Station**

***Dim Sum Served in Steam Baskets***

*~ Shrimp Shumai*

*~ Chicken Gyoza or Steam Bun*

*~ Vegetable Potsticker*

*&*

***Fried Rice to Order:***

*Shrimp & Chicken*

*Bean Sprouts, Water Chestnut, Chopped Peppers, Green Peas,*

*Diced Carrots, Tofu, Edamame, Mushrooms*

## **Wedding Cake**

### **Custom Designed Buttercream Wedding Cake**

*Your custom cake is included in your package price. You may upgrade your cake directly the specialty designer. Simply contact one of our cake professionals once you have booked your wedding with us to setup an appointment*

### ***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*

### **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.*

**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.***