

# The Forest Country Club

## Wedding Guide



## The Forest Ceremonies



*Your picturesque outdoor ceremony site will include the use of a House Trellis and a private dressing room located in the Clubhouse.*

*Ceremony fees at The Forest Country Club are:*

*Ceremony Site                      \$200 event fee*

*Chair Rental (estimate)      \$2.00 per chair*

*Ceremony rehearsals are available at no additional fee. They can be scheduled a day or two prior to your wedding date.*

*The rehearsal will be facilitated by the official performing your ceremony.*



# The forest country club

Phone: (239) 466-6217

Fax: (239) 482-8046

Sara Cooper

Events Director

[Scooper@theforestcc.com](mailto:Scooper@theforestcc.com)

[www.theforestcc.com](http://www.theforestcc.com)

6100 Club Blvd

Fort Myers, FL 33908

# The Forest Wedding Receptions

Your Wedding Reception at The Forest Country Club

begins in our Banyan Room, a perfect space for a cocktail and hors d'oeuvres reception located just outside our Dining Room and complete with a player piano. After your cocktail hour, guests will enter our Dining Room. The Dining Room can accommodate parties of up to 275 guests and overlooks the Bear Golf Course. A custom stage and dance floor are built in to the room.

Room Rental (Four Hour)      \$500 Event Fee

Additional Time                      \$300 Per Hour

Rental Fee Includes:

- Use of House Linen Available in White or Ivory
- Your Choice of Napkin (Assorted Colors Available)
- Use of House Centerpiece which Includes  
Cut Crystal Pedestal Candle on a Mirror with 3 Votives
- Custom Room Layout

## The Forest Hors D'oeuvres & Host Bar

### Hors D'oeuvres

\$2.50 per piece – Quantity of 50

Gourmet Canapés  
Grilled Pita Wedges with Olive Tapenade  
Strawberries & Brie on Melba Toast  
Assorted Mini Quiche  
Crab Ragoon  
Forest Meatballs  
Spinach Sanakopita  
Stuffed Mushroom Caps with Sausage  
Brioche Grilled Cheese with Tomato Jam  
Chicken Cordon Bleu  
Vegetable Spring Rolls

\$3.50 per piece – Quantity of 50

Beef Tenderloin on Toasted Crostini with  
Goat Cheese  
Chilled Cocktail Shrimp  
Baby Brie with Raspberry Sauce  
Stuffed Mushroom Caps with Crab

\$3.50 per piece – Quantity of 50

Beef Wellington  
Crab Cakes with Key Lime Aioli  
Shrimp Volcano Rolls with Sriracha Mayo

### Chefs Reception

Assorted Passed Hors D' Oeuvres  
\$6 per person (one hour)

### Mirror Presented Displays

Garden Vegetable Crudité with Roasted  
Red Pepper Hummus  
\$2.50 per person  
Fresh Tropical Fruit Display  
\$3.50 per person  
Imported and Domestic Cheese Board  
\$3.50 per person  
Garlic Toast Points with Bruschetta  
\$2.00 per person

### Host Bar Pricing

Domestic Beer	\$3.50
Import Beer	\$4.50
House Wine	\$6.00
Premium Wine	\$8.00
House Liquor	\$5.00
Call Liquor	\$6.00
Premium Liquor	\$7.00

### Host Bar Packages (Four Hour)

Domestic, Import Beer & House Wine	\$25.00 per person
Call Bar Package	\$35.00 per person
Premium Bar Package	\$45.00 per person
Champagne Toast	\$4.00 per person

## Plated Entrees

Entrée includes Non-Alcoholic Beverages including Iced Tea, Lemonade, Soda & Coffee



Guests may be offered a choice of two plated entrees. The selected entrees will be billed at the higher entrée price. A specific entrée breakdown is required 14 days prior.

### Choice of Served Salad accompanied by

#### Fresh Baked Rolls

House Salad with Citrus Vinaigrette

Traditional Caesar Salad

Caprese Salad (\$2)

#### Fricassee Chicken

Apple and Fontina Stuffed Chicken Breast

Baked in a White Wine Veloutte

\$26

#### Mediterranean Chicken

Garlic and Fresh Herb Marinated Chicken with a Roasted Tomato Salsa and Black Olive Vinaigrette

\$26

#### Florentine Chicken

Chicken Breast Stuffed with Spinach, Artichoke, Sundried Tomato & Herb Cheese

\$26

#### Mahi Mahi

Panko Roasted Mahi Mahi drizzled with a Mango Butter Sauce

\$26

#### Slow Roasted Prime Rib

Prepared Medium Rare with Au Jus & Homemade Horseradish Cream Sauce

\$30

#### Sliced New York Strip Loin

Slow Roasted, Sliced and Drizzled with Béarnaise Sauce

\$30

#### Forest "Oscar"

Slow Roasted Beef Tenderloin Sliced over Mushroom Ragout topped with Jumbo Lump Crab Meat drizzled with Béarnaise Sauce

\$35

#### Duet of Filet & Sea Bass

Grilled Petit Filet on a pool of Cabernet Demi Glace with Basil Seared Sea Bass Drizzled with Lemon Chablis Butter

\$42

#### Choice of Single Starch

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Roasted Red Pepper & Parmesan Risotto

Wild Rice

#### Choice of Chef's Fresh Vegetable

Seasonal Vegetable Medley

Green Bean Almandine

Brussel Sprouts with Sautéed Bacon & Caramelized Onions

Asparagus & Roasted Roma Tomatoes

Peas Parmesan

## The Forest Wedding Buffet

A minimum of 50 guests are required for Buffet

Buffet includes Non-Alcoholic Beverages including Iced Tea, Lemonade, Soda & Coffee

### Choice of Served Salad accompanied by

#### Fresh Baked Rolls

House Salad with Citrus Vinaigrette

Traditional Caesar Salad

Caprese Salad (\$2)

### Choice of Two Entrees

Sautéed Chicken with a Marsala Wine & Mushroom Sauce

Sautéed Chicken with a Lemon Caper Beurre Blanc

Cumin and Coriander Seared Salmon with

Cilantro Lime Yogurt & Crispy Leeks

Mojo Marinated Mahi Mahi with a Black Bean and Roasted Corn Salsa

Pork Loin with Green Apples and Old Fashioned

White Bread Stuffing with Apple Jack Demi Glace

### Choice of Single Starch

Au Gratin Potatoes

Whipped Potatoes

Wild Mushroom Risotto Cakes

Sour Cream & Herb Roasted Fingerling

### Choice of Chef's Fresh Vegetable

Peas Parmesan

Haricotoverts with Bacon & Onion

Yellow Squash, Zucchini, & Carrots

**\$32 per person**

### Add a Premium Carving Station — \$10 per person

Slow Roasted New York Strip Loin

Slow Roasted Aged Prime Rib

### Chocolate Fondue Fountain

Your Choice of White or Dark Chocolate presented with a Selection of Fresh Fruit, Mini Pretzels, Marshmallows,

Wafer Cookies and Pound Cake, Brownies,

Bananas Foster and Cookie Dough

**\$7 per person**

# Extra options for your special event...

## **The Signature Forest Reception**

*Chef Selection of Passed Hors D'oeuvres*

*Caprese Salad*

*Forest "Oscar"*

*Wedding Cake*

*Four Hour Open Bar including*

*House Liquor, Beer, Wine*

*\$70 per person*



## **Wedding Vendors**

*Coordinate your event with the wedding professionals you feel best reflect your style.*

*Upon request we are happy to provide a list of vendors we work with frequently.*



## **Wedding Cakes**

*You are welcome to select the baker of your choice. We will cut and serve your cake for no additional fee.*

*\* All other Food and Beverage must be purchased from The Forest*

*Country Club.*



## **The Forest Country Club Information**

*Deposit & Payment Schedule - A \$1,000.00 non-refundable payment is required to confirm your date. Sixty days prior to your event a second non-refundable payment equal to fifty percent of your estimated food and beverage is due. Seven days prior to your event the event guarantee and your final non-refundable payment will be due. Any outstanding balance will be due upon completion of event. A credit card will be held on file as security.*

*Payment - Payment will be accepted in the form of Visa, MasterCard, or Cash.*

*Food and Beverage Minimum - Weddings must reach a food and beverage minimum of \$5,000. This minimum does not include sales tax (6%) or gratuity (20%).*

*Guarantee - The Club must be furnished a guarantee of the number of guests attending seven days prior to the function. This number is not subject to reduction.*

*Cancellation - The Forest Country Club reserves the right to assess a cancellation charge, based on incurred costs for all functions guaranteed and then canceled.*

*Facilities - The Forest Country Club is proud to have the opportunity to provide you with fine facilities and we would like you to help us keep in the way. You should understand that The Forest Country Club has a policy that any damages to property or equipment must be charged back to the host.*

*Dress Code - All guests and attendees of affairs must abide to proper conduct and dress code requirements in the clubhouse. No denim blue jeans are permitted. Shirts must have sleeves and collars.*

*Alcohol - Alcoholic beverage sales are governed by the Florida State Division of Alcohol and Tobacco. The Forest Country Club being a private Club does not permit any alcoholic beverages to be brought on property from any outside source. The Florida Liquor Laws do not allow service of alcoholic beverages to a minor. You must be 21 years of age to purchase or consume alcohol. The Club refuses the right to serve anyone, anytime.*

*"Disclaimer" Consuming Raw or Undercooked meat, poultry, seafood, shellfish, may increase the risk of food born illness. All food remaining at the end of a party becomes property of The Forest Country Club.*