

# DISCOVER YOUR CUSTOM EXPERIENCE

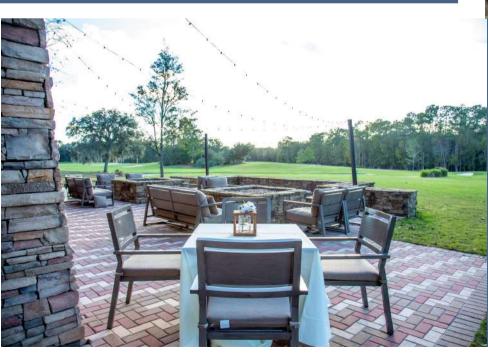
Each of our classic packages can be tailored to fit your individual needs. Once you have selected a World Golf Village package, our team will work together to personalize your catering experience.



# The Quintessential Experience

- · Choice of multiple event lawns for your ceremony
- Menu Tasting for 2
- · Discounted rounds of golf for anyone in the wedding party.
- · Use of the Legends or AJ's Bridal Room for 6 hours
- · PA system and microphone, 60-inch TV for slideshow
- · Cake Table, and Cake cutting knife
- · 1-hour time slot day before wedding for wedding rehearsal

- In house Event Coordinator
- · Banquet Tables
- Cocktail Tables
- · White Resin Ceremony Chairs
- Ample Parking
- · Set up and clean up
- Choice of white or ivory table linens and selection of colored napkins
- · China, Silver and glassware



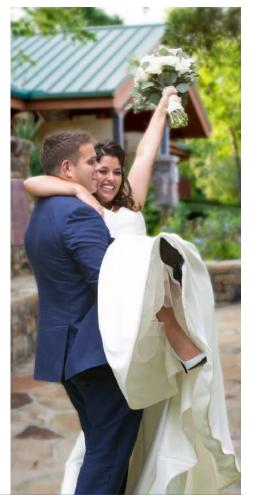


- Welcome Water Station on **Event Lawn Before** Ceremony
- 2 passed hors d'oeuvres during cocktail hour
- Signature buffet
- Full Champagne Toast
- Unlimited Soda, Tea, Coffee, and Water

# The Statement Experience

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#### **INCLUDED PER PERSON**

- Welcome Water Station on Event Lawn Before Ceremony
- 4 passed hors d'oeuvres and during cocktail hour
- Signature buffet
- Full Champagne Toast
- Unlimited Soda, Tea, Coffee, and Water
- Open 4 hour Signature Bar

# Contact Us

# **STACI WATKINS**

Events & Catering Coordinator Staci.Watkins@troon.com 904.907.2681

# **RICK WATERS**

Director of Food & Beverage Rick.Waters@troon.com 904.940.6151

# **TIAGO JOAQUIM**

Executive Chef Chris.Pickren@troon.com 904.940.6117

# **MELLINDA SMITH**

Food & Beverage Manager Mellinda.Smith@troon.com 904.940.6207









CLICK TO SCHEDULE A TOUR

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

# **Italian Supper**

Minestrone Soup
Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
Chicken Piccata with Lemon, Butter, and Capers
Classic Lasagna full of Pasta, Ricotta, Homemade Meat Sauce, and Tons of Cheese.
Creamy Parmesan Risotto with Chopped Parsley
Steamed Broccoli with Garlic and Olive Oil
Garlic Breadsticks
Mini Cannoli and Mini Tiramisu

#### **Enhancements**

Garlic Mussels - \$5.00
Classic Caprese - \$4.00
Eggplant Ratatouille - \$3.00
Chef Action Pasta Station - \$10.00
Vanilla Bean Panna Cotta - \$4.00

# Southern Barbeque

Barbeque Baby Back Ribs

Roasted Garlic Shrimp with Grilled Corn, Avocado, Lime, and Orange Zest
Creamy Macaroni and Cheese topped with Toasted Breadcrumbs
Roasted Rosemary Creamed Potato with Chopped Bacon
Slow Braised Collard Greens
Homemade Cornbread
Strawberry Shortcake and Flourless Chocolate Cake with Vanilla Sauce

#### **Enhancements**

True South Corn Bisque - \$4.00 Fried Green Tomatoes - \$4.00 Corn on the Cob - \$3.00

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# The American

Cream of Butternut Squash Soup with Herbed Croutons

Build Your Own Salad Bar with Romaine, Radicchio, Tomato, Cucumber, Shaved Cabbage, Red
Onion, Shredded Carrots, Croutons, Ranch and Balsamic Vinaigrette
Sliced Oven Roasted Turkey Breast with Natural Au Jus
Oven Roasted Fillet of Salmon with Honey Mustard Cream Sauce and Chopped Chives
Green Beans with Sliced Toasted Almonds and Garlic Butter
Sour Cream and Chive Mashed Potatoes
Dinner Rolls and Bread
Apple Crumb Pie and Chocolate Mousse Cake

### **Enhancements**

New York Steak Carving Station with Bordelaise Sauce and Horseradish Cream \$450 (Serves Approx. 30) Chef Attendant Fee \$150

# **New Orleans**

Chicken Gumbo Soup

Chopped Salad with Lettuce, Tomato, Bacon, Cucumber, Black Olives, Diced Hard Boiled Eggs,
Navy Beans, Crumbled Bleu Cheese, and Balsamic Vinaigrette
Shrimp and Andouille Sausage Jambalaya

Creamy Cajun Chicken with Cajun Seasoning, Garlic, Tomato, and Fresh Herbs

Smoked Chicken Bowtie Pasta with Green Peas, Artichoke Hearts, and Sundried Tomatoes in a

Garlic Cream Sauce

Roasted Cajun Vegetables with Zucchini, Yellow Squash, Cauliflower, Red Peppers, and Baby Carrots

Home Made Cornbread

Bourbon Pecan Pie, Chocolate Pralines, and Lemon Pound Cake

#### **Enhancements**

Beignets - \$4.00 Crawfish or Shrimp Etouffee - \$7.00 Shrimp Creole - \$7.00 Dirty Rice - \$3.00

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# **Spanish**

Build Your Own Salad with Field Greens, Avocado, Tomato, Sliced Red Pepper, Queso Fresco, and Ranch Dressing

Seafood Paella with Calamari, Mussels, Clams, Red Pepper, Green Peas, and Saffron Rice
Sautéed Shrimp in Lemon Garlic Sauce served over Spanish Potato
Chicken Ajillo with White Wine, Lemon Garlic Sauce

Braised Vegetable Stew with Eggplant, Zucchini, Garlic, Chili, Bell Peppers, Onion, Olive Oil, and Tomato Broth

Rice and Black Beans with Onion and Cilantro
Cheddar Biscuits
Tres Leches Cake and Churros

#### **Enhancements**

Empanadas - \$4.00 Arroz Con Pollo - \$6.00

# **Mediterranean Greek**

Lentil Soup

Greek Salad with Feta, Tomato, Peppers, Onions, and Pepperoncini with Red Wine Vinaigrette Slow Roasted Leg of Lamb with Rosemary, Thyme, Oregano, White Wine, and Chicken Broth Chicken Souvlaki with Peppers, Onions, Tomato, Scallion, Tzatziki Sauce, and Pita Bread Pastitsio Greek Lasagna with Spiced Meat, Homemade Tomato Sauce, Grated Cheese, and Finished with a Creamy Béchamel Sauce

Spanakopita Savory Spinach Pie with Feta Cheese in Phyllo Pastry with Chopped Parsley
Roasted Potatoes with Lemon Juice, Fresh Herbs, and Oregano

Dinner Rolls and Butter

Baklava and Lemon Pound Cake

### **Enhancements**

Dolma - \$4.00

Gyros - \$7.00

Loukoumades - \$4.00

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# **Low Country**

She-Crab Soup

Seafood Pasta Salad with Shrimp, Crab Claw Meat, White Tuna, Elbow Macaroni, Bell Peppers,
Celery, Onions, Parsley, Dijon Mustard, and Mayonnaise
Crispy Chicken Thighs with Lemon and Green Olive Tapenade
Blackened Florida Shrimp and Cheesy Grits
Low Country Boil with Shrimp, Clams, Sausage, Potatoes, and Corn
Hoppin' John Carolina Peas and Rice
Homemade Cornbread
Bread Pudding and Apple Pie

#### **Enhancements**

Crab Cakes - \$6.00
Fried Green Tomatoes - \$4.00
Corn on the Cob - \$3.00



# Vendor List

# Photography

# **Anna Cascio**

annacascio@gmail.com www.annacasciophotography.com 610.850.4325

# **Ella Gagiano Studios**

info@ellagagianostudios.com www.ellagagianostudios.com 702.340.5505

# Musician & DF

# **Lions Bridge Talent**

Danielle Eva info@lionsbridgetalent.com www.lionsbridgetalent.com 904.887.1707

# Florist

# Southern Grace Fresh Floral

www.southerngracefloralmarket.com 904.342.8298

### Flowers by Shirley

www.flowersbyshirley.com 904.824.8163

# Rentals

### **All About Events**

info@allabouteventsjax.com www.allabouteventsjax.com 904.379.6822

# Cakes & Sweets

#### Crème de la Cocoa

hello@cremedelacocoa.com www.cremedelacocoa.com 904.466.9499

# **Palms Cake Designers**

createacake@palmscakedesigners.com www.palmcakedesigners.com 904.436.5165

# Destination Planning

### **Anne Urban**

aurban@destinationplanning.com www.destinationplanning.com 904.249.3729

# Wedding Planners

# **Coastal Coordinating**

Katy Martin events@coastalcoordinating.com www.coastalcoordinating.com 813.543.5726

# Spa & Beauty

# Circles of Wellness at Laterra Spa

info@circlesofwellness.com www.circlesofwellness.com 904.940.7800

### Fairway and Bloom

khanneman@fairwayandbloom.com www.fairwayandbloom.com 904.335.8115