

Eat, Drink, and be

Married



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CLUBCORP®
THE WORLD LEADER IN PRIVATE CLUBS™



Weddings

HORS D' OEUVRES

All pricing based on per piece

Hot Offerings

- Vegetable Spring Rolls with Spicy Mustard \$2.50
- Brie with Raspberry en Croute \$2.50
- Spanikopitas \$2.50
- Wild Mushroom Flatbread \$2.50
- Mini Quiche \$2.50
- Sausage & Herb Stuff Mushroom \$2.50
- Crab Stuffed Mushroom \$3.00
- Crab Cake with Ginger Aioli \$3.00
- Apple wood Bacon Wrapped Scallops \$3.00
- Coconut Shrimp with Mango-Pineapple Sauce \$3.00
- Mini Beef Wellington \$3.00
- Beef Tenderloin Sate with Cilantro Sesame \$3.00
- Chicken Satay with Thai Peanut Sauce \$3.00

Cold Offerings

- Tomato & Roasted Pepper Bruschetta \$2.25
- Ratatouille in Phyllo Cup \$2.25
- Prosciutto with Cantaloupe Melon Skewer \$2.50
- Prosciutto Wrapped Asparagus \$2.50
- Brie with Mango Chutney on Toast Points \$2.50
- Caprese Skewers \$2.50
- Smoked Salmon on Toast Points \$3.25
- Sesame Seared Tuna with Soy Drizzle \$3.50
- Smoked Tuna in Phyllo Cup \$3.50
- Chilled Shrimp Cocktail Shooter \$3.50

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

SIGNATURE DISPLAYS & PLATTERS

Fresh Vegetable Crudité

Fresh Seasonal Vegetables served with Gorgonzola & Onion Dip

3.50 per person

International & Domestic Cheese

An Array of Fresh Domestic & Imported Gourmet Cheese served with Assorted Crackers

5.50 per person

Fresh Seasonal Fruit

Selection of Fresh Sliced & Whole Seasonal Fruit & Berries with Yogurt Dip

4.25 per person

LPGA Cheese & Fruit

A Bountiful Selection of Domestic Cheeses, Served with Sliced Fresh Seasonal Fruit, Berries, Yogurt Dip and Assorted Crackers

*Add Imported Cheeses to your Display \$2.95 per person

6.25 per person

Mediterranean Antipasto

Buffalo Mozzarella, Gouda & Cheddar's with Italian Meats, Marinated Olives, Capers, Anchovies, Artichoke Hearts, Sun-dried Tomato Couscous, Fresh Baked Herb Bread, Pita Chips & Hummus

7.50 per person

Vine Ripe Tomato Bruschetta

Crispy Ciabatta Toast Points, Vine Ripened Roma Tomatoes, Extra Virgin Olive Oil, Garlic, Basil, Balsamic Reduction, Parmesan, Sun Dried Tomatoes, Kalamata Olives, Prosciutto & Roasted Red Peppers

4.50 per person

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Weddings

Marinated Grilled Vegetables

Peppers, Zucchini, Yellow Squash, Tomatoes, Egg Plant & Onions

Marinated with Balsamic Vinaigrette & Fresh Basil

5.50 per person

Jumbo Shrimp Cocktail

with Cocktail Sauce & Lemon over Ice

3.00 per piece

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Weddings

SIGNATURE ACTION STATIONS

Prices are per person; Minimum 30 guests

Stations are designed to be combined with side items or other stations to create a complete menu with all accompaniments.

Attendant fee of \$75 per Chef for all action stations requiring interactive Chef Service.

Pasta Station

This Interactive Action Station will be accompanied with a Chef that sautés your selection of fresh ingredients. Your selection of Two Pastas & Sauces, Freshly Ground Parmesan, Crushed Red Pepper, Extra Virgin Olive Oil & Fresh Garlic Bread are Included.

SELECT ANY TWO OF YOUR CHOICE:

Penne Bolognese

Vine Ripe Tomatoes with Ground Beef and Basil

Ravioli "Vera Cruz"

Plum Tomatoes, Kalamata Olives, Capers, Roasted Garlic & Basil

Linguine & Clams

Parmesan Cream with Clams, Lemon and Parsley

Fettuccini Primavera

Marinara with Sautéed Garden Vegetables & Parmesan

*Add shrimp or scallops \$7.95 per person

*Add Grilled Chicken \$3.95

10.95 per person

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Fajita Bar

Chicken with Beef Marinated with Cilantro & Limes, Served with Fried Seared Bell Peppers & Bermuda Onions, Cilantro, Tomatoes & Fajita Spice, Grated Cheese, Guacamole, Sour Cream, Pico de Gallo, Spanish Rice & Warm Flour Tortillas

14.95 per person

Asian Stir-Fry

Marinated Chicken, Beef & Pork, Stir Fried Vegetables, Ginger, Cashew Nuts, Garlic, Hoisin, Soy Sauce & Fried Rice

15.95 per person

Sauteed Shrimp Scampi

Fresh Tiger Shrimp Sauteed with Fresh Garlic, Shallots, Chardonnay, Butter & Herbs with Toasted Curry Coconut Rice

16.95 per person

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Weddings

CARVING STATIONS

The Following Performed by a Uniformed Chef Attendant at \$75 per Attendant
(Minimum \$25 Guests)

Maple Basted Virginia Ham

Stone Ground Mustard, Herb Aioli & Horseradish & Variety Petite Rolls

7.95 per person

Maplewood Smoked Breast of Turkey

Stone-ground Mustard, Horseradish Cream and Spiced Mango Chutney & Variety
Petite Rolls

7.95 per person

Herb Crusted Tenderloin of Beef

Honey Mustard-Horseradish Sauce,
Red Wine Demi glace & Variety Petite Rolls

14.50 per person

Slow Roasted Prime Rib of Beef au Jus

Garlic & Herb Crust, with Horseradish Sauce & Variety Petite Rolls

12.50 per person

Carved Marinated London Broil

Mushroom Bordelaise Sauce, Variety Petite Rolls

8.95 per person

Pork Steamship Round

Roasted Garlic & Herb Crust, Pork Jus & Variety Petite Rolls

8.25 per person

Pecan Crusted Pork Loin

Balsamic & Brown Sugar Glazed, Pork Jus & Variety Petite Rolls

9.25 per person

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Weddings

PLATED DINNER OPTIONS

Salads

select one

Mixed Greens Salad

Mixed Greens, Cucumbers, Tomatoes, Olives, Bermuda Onions, Shredded Carrots,
Mushrooms & Garlic Croutons with Choice of Dressings

The Veranda Salad

Mixed Greens, Bleu Cheese Crumbles, Grape Tomato, Mandarin Orange, Candied
Walnuts, Red Onion, Citrus Tarragon Vinaigrette

Caesar Salad

Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons & Homemade Caesar
Dressing

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

Plated Dinner Entrées

All Entrées served with Freshly Baked Rolls & Whipped Butter

Fresh Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas

Entrées served with Choice of Starch (Rice Pilaf, Saffron Rice, Mashed Potatoes, Roasted Potatoes, Scalloped Potatoes, or Penne Pasta) and Seasonal Vegetable

Select up to Three

Grilled Filet Mignon Au Poivre

8 oz. Certified Angus Beef

41.95 per person

Spiced Rubbed New York Strip

Certified Angus Beef with Wild Mushroom Ragout & Rosemary Demi Glace

36.95 per person

Prime Rib of Beef

Center Cut, Slow Roasted with Garlic & Herb Crust, Au Jus

35.95 per person

Florida Blue Crab Cake

Pan Seared Crab Filled Cake, Spiced Rémoulade Cream

\$32.95 per person

Florida Blue Crab Stuffed Shrimp

Jumbo Gulf Shrimp with Florida Blue Crab Stuffing & Light Crab Volute

33.95 per person

Baked Sea Scallops Oscar

Herb Crumbed Dusted Sea Scallops Topped with Lump Blue Crab Meat and Hollandaise Sauce

31.95 per person

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change

Weddings

Shrimp & Scallop Chardonnay
Served in Light White Wine Cream Sauce
\$30.95 per person

Grouper Daytona
Florida Blue Crab Stuffing, with Citrus Butter
\$33.95 per person

Macadamia Crusted Mahi Mahi
Baby Spinach, Wile Rice Pilaf & Maple Butter
\$31.95 per person

Pan Seared Salmon
Roasted Tomato Relish & Basil Beurre Blanc
\$30.95 per person

Lamb Chops
Herb Crusted with Sweet Port Wine & Garlic Reduction
\$37.95 per person

Lollipop Pork Chop
Pan Seared Center Cut Chop & Dijon Cream
\$34.95 per person

Pecan Crusted Pork Loin
Brushed with Brown Sugar and Balsamic Glaze
\$29.95 per person

Roast Pork Tenderloin Dijonnaise
Herb Rub, Seared with a Light Dijon Reduction
\$30.95 per person

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

Chicken Valentino

Breast of Chicken Stuffed with Prosciutto, Spinach & Feta Cheese, with Roasted Shallot Cream Sauce

\$29.95 per person

Breast of Chicken Your Way

Choose One: Provençal, Marsala, Cranberry Chutney, Franchaise, Picatta, Roma

\$26.95 per person

Stuffed Breast of Chicken

Baked to Perfection with Your Choice of Stuffing

Choice of One: Artichoke & Mushroom, Chorizo Sausage and Herb, or Pecan Cranberry

\$29.95 per person

Vegetable Lasagna

Layered with Vegetables, Mozzarella & Ricotta Cheeses, Basil & Marinara Sauce

\$22.95

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Weddings

DUO ENTRÉES

All Entrées are served with Freshly Baked Rolls & Whipped Butter
Fresh Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas

Entrées served with Chef's Choice Accompaniments when certain items are seasonally unavailable.

Grilled Filet Mignon Au Poivre & Florida Blue Crab Cake

Spiced Rémoulade Cream

52.95 per person

Grilled Filet Mignon Au Poivre & Shrimp Scampi

52.95 per person

Spiced Rubbed New York Strip & Shrimp Scampi

Wild Mushroom Ragout & Rosemary Demi Glace

48.95 per person

Pan Seared Salmon & Shrimp Scampi

Basil Beurre Blanc

45.95 per person

Breast of Chicken Roma & Florida Blue Crab Cake

Sundried-Tomato Basil Cream Sauce

45.95 per person

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change

Weddings

DINNER BUFFET

Build Your Specialty Buffet

Winners Buffet

Two Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

34.95 per person

30.95 without dessert

Semi Pro Buffet

Two Butlered Hors d' oeuvres

Three Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

37.95: per person

33.95 without dessert

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

Masters Buffet

Four Butlered Hors D' oeuvres

Three Salads

Two Entrees

Choice of Starch

Choice of Vegetable

Warm Rolls with Butter

Chef's Choice Dessert

\$40.95 per person

36.95 without dessert

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

Buffet Salad Options

Mixed Greens Salad

Choice of Dressings, Cucumbers, Tomatoes, Olives, Bermuda Onions, Shredded Carrots, Mushrooms & Garlic Croutons

Caesar Salad

Crispy Romaine Lettuce, Aged Parmesan, Garlic Croutons & Homemade Caesar Dressing

Tri-Colored Cheese Tortellini & Salami Salad

with Roasted Pepper, Bermuda Onion, Olives and Mozzarella Cheese

Mediterranean Grilled Vegetables

with Roasted Peppers, Aioli, Pine Nuts, Aged Parmesan and Fresh Basil

Cucumber & Tomato Salad

Mushroom & Artichoke Greek Salad

Ratatouille Pasta Salad

Roasted Garlic & Red Bliss Potato Salad

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change



Weddings

Buffet Entrée Options

Oven Roasted Salmon

Lemon Caper Beurre Blanc

Macadamia Crusted Mahi Mahi

Encrusted with Toasted Macadamia Nut and Panko Bread Crumbs, Topped with Maple Butter

Pork Loin Dijonnaise

Roasted Pork Loin with Dijon Cream Sauce

Chicken Roma

Boneless Breast of Chicken Sautéed and Topped with a Sun-dried Tomato and Basil Cream Sauce

Carved Marinated London Broil

Mushroom Bordelaise Sauce, Variety Petite Rolls

Steamship Round

Roasted Garlic & Herb Crust, Beef Jus & Variety Petite Rolls

Maple Basted Virginia Ham

Stone Ground Mustard, Herb Aioli & Horseradish & Variety Petite Rolls

Maple wood Smoked Breast of Turkey

Stone Ground Mustard, Horseradish Cream and Spiced Mango Chutney & Variety Petite Rolls

Choice of Starch: Rice Pilaf, Saffron Rice, Mashed Potatoes, Roasted Potatoes, Scalloped Potatoes, or Penne Pasta

Choice of Vegetable: Fresh Vegetable Medley, or Green Bean Almandine

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change

Weddings

Include Additional Entrées to Your Buffet add \$8.00 per person for Each Additional Selection

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LPGA International 1000 Champions Drive Daytona Beach, FL 32124 • Phone: 386-274-5742



Weddings

BAR SELECTIONS

LPGA International has a full service bar complete with the most popular Beer, Wine & Liquor available for your event's needs. If there is a special brand you would like to serve at your event we will do our best to provide this through our distributors.

Consumption Bar: Is provided by you, the Host. This bar allows you to pay only for the drinks served to your guests at the prices listed below.

Budget Bar: If you are restricted to a certain dollar amount, the budget bar will guarantee the total bar bill is no higher than a set amount.

Cash Bar: simply this; your guest will pay cash for each individual drink they order. Gratuity & tax is included for cash bars only.

Bar Pricing

BEER:

Domestic Draft Beer \$3.00

Domestic Bottled Beer \$3.75

Import Draft Beer \$4.00

Import Bottled Beer \$4.50

HOUSE WINE:

Glass \$6.50

Bottle \$26.00 (750mL)

Wine List & Pricing for Premium or Specialty Wines Available Upon Request

House Champagne \$30.00 per bottle

LIQUOR:

Well Drinks \$6.50

Call Drinks \$7.50

Premium Drinks \$8.50

Super Premium \$9.50 & up

All Selections Subject to 20% Service Charge & Applicable Taxes | Menus & Prices Subject to Change

Enhancements

Specialty Linen

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Chocolate Fountain

~

Photo Booth

~

Event Lighting

~

Ceiling Drape

~

White Verona Folding Chairs

~

Chiavari Chairs

~

International Specialty
Coffee Station

~

*Member Price/Non-Member Price



Policies

Reception Package

Includes:

4 Hour Rental of the International Room
Exclusive Access to the Veranda
Convenient Free Parking for All of your Guests
Cake, Gift & Guestbook Tables
Sweetheart or Head Table, Round Guest Tables, and Pub Tables
White, Ivory or Black House Linen
Beautifully Upholstered Banquet Chairs
12'x15' Dance Floor
Professional Cake Cutting Service
Individual Planning from our Private Events Director
Personal & Professional Banquet Staff

\$ 1,250.00

Optional Additions:

Gold or Silver Chargers: \$1.00 each

Ask about Special Bridal Party Golf Pricing



Policies

Ceremony Packages

Poolside

(Maximum 50-75 Guests)

Breathtaking view of the 18th hole on our Champions Golf Course, your guests will witness your vows poolside with an unforgettable sunset as the backdrop of your ceremony

Includes:

Wedding Arch or Chupa
75 White Verona Folding Chairs
Wedding Ceremony Coordinator
Sand Ceremony or Unity Candle Table
Preparation & Break Down of the Ceremony Location
Rehearsal (Based on Availability)
Complimentary 2 Hour Bridal Changing Lounge w/ Refreshments
\$ 850.00

Lakeside

This site is a view for many, overlooking our largest lake and the Champions Golf Course. Say your "I Do's" with our beautiful lakeside view at sunset for an amazing experience all of your guests will remember.

Includes:

White Octagon Gazebo (10'x12')
100 White Verona Folding Chairs
Accent Colored Sash for Aisle Chairs
Wedding Ceremony Coordinator
Sand Ceremony or Unity Candle Table
Preparation & Break Down of Ceremony Location
Rehearsal (Based on Availability)
Complimentary 2 Hour Bridal Changing Lounge w/ Refreshments
\$ 1,000.00

Policies

Event Set-Up and Rentals

Pricing for Room Rental will include complete set-up and breakdown of events, as well as items indicated below under Room Setup

International Room:

- Seats 150 people
- 200 people for standing receptions

With Our Compliments our Private Events Director will assist in determining the scheduling of the your event, food and beverage needs and room layout. Please call if you would like to book an appointment to tour our facility, we look forward to working with you!

Audio Visual:

- 5x5 Tripod Screen \$25.00
- (Larger screens available upon request)
- LCD Projector \$50.00
 - Projector & Screen Combo \$70.00
 - Podium & Microphone \$25.00
- Other Items Available Upon Request

Policies

Catering Information and Policies

Food and Beverage Provisions

All food and beverage items must be provided by our in house culinary staff. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed menus.

Multiple Entrée Selections

You may offer your guests a maximum of three different entrée choices. Customer is responsible for providing the Private Events Director with the final guest count one week prior to the event. The guest count is to include the name of the guest and what entrée they have selected. The client is also responsible for providing their own place cards with the selection on them.

Vegetarian meals are provided to order upon request and should be provided when guarantee is given.

Deposit Schedule

Space may be confirmed on a definite basis as early as 12 months in advance. All dates are considered definite upon receipt of deposit, signed BEO, and signed contract. All monies deposited will be applied to the final balance. Three months prior your event date a 50% deposit based on the estimated food and beverage costs, site rentals, service charge, and applicable taxes is due. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due one week prior to your event in the form of a credit card or check. Any additional balance due is to be paid in full at the conclusion of your event unless other arrangements for billing have been made.

Guarantee Agreement

The Private Events Department must be notified of the exact number of guests attending a function one week prior to the date of the event. This will be considered a guarantee, for which you will be charged, even when fewer guests attend the event. In the event additional guests attend your event, we will be prepared with 5% over the guaranteed number of guests.

Room Setup

Any outside vendors hired for your function are fully responsible for the setup and breakdown of items ordered for your event. Each banquet room is set with the required number of tables, draped in our house ivory, white or black linen and beautiful wooden upholstered banquet chairs. We also provide elegant decorations and skirting for all buffet tables, registration, cake and gift tables. The room will be available no less than one hour before your event for setup. All decorations and

Policies

personal items may be dropped off to the club no more than 24 hours prior to the event. Under no circumstances are we able to hold or store decor or personal items after the conclusion of the event.

Attendant Stations/ Beverage Service

A fee of \$75 per Chef is applicable; the number of Chef's needed to accommodate your guests is determined by management. a \$75.00 bartender fee is required for non-alcohol beverage service. Regular, Decaffeinated Coffee and Gourmet Teas are only included with banquets offering alcohol service. A \$2.50 per person beverage charge applies to all Non-Alcohol or "dry" events.

