



The forest country club

Banquet & Catering Information



We've got something for your special event...

Phone: (239) 466-6217
Fax: (239) 482-8046

Sara Cooper
Events Director
Scoop@theforestcc.com
www.theforestcc.com

6100 Club Blvd
Fort Myers, FL 33908

Room Rental & Gratuities

Birthday, Anniversary and Special Celebrations, The Forest Country Club has a perfect location! Our Room Rental Charges are based on four hours and include event set-up, tear down, house linens and centerpiece. The Forest Country Club policy requires specific food and beverage revenue based on the date and room selected.

*Half Dining Room \$150 (minimum of 50 people – maximum of 100 people)
Dining Room \$300 (minimum of 100 people – maximum of 275 people)
Executive Board Room \$100 (minimum of 12 people—maximum of 24 people)
Event Overtime \$300 per hour*

Groups of twelve to twenty four will find a private dinner location in our Executive Dining Room. Guests will order off a pre fixe menu including options for tableside salad service, paired wine list and decadent desserts.

Gratuities for food and beverage will be twenty percent. These gratuities, plus sales tax will be added to prices.

Club Policy

The Forest Country Club Room Rental Charges are based on a four hour event. Rental Fee includes event set-up, tear down, use of house linens and house centerpiece. The Forest Country Club policy requires a specific food and beverage revenue per event based on the room selected and the season. Members of The Forest Country Club will receive a 10% discount..

Gratuities for food and beverages will be 20%. These gratuities, plus sales tax, will be added to prices.

Deposit & Payment Schedule

A \$500.00 non-refundable event payment is required to confirm & contract signed.

At 30 days prior to your event, a non refundable payment in the amount of 50% of the estimated food and beverage will be due.

At 7 days prior to your event, the remaining estimated bill will be due.

Any outstanding balance will be due upon completion of your event.

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

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

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 it that way. The Forest Country Club's policy is that any damages to property or equipment must be paid by the host.

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

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, valid I.D. is required.

All food remaining at the end of a party becomes property of The Forest Country Club.

Due to the fluctuation of wholesale food prices, we are unable to guarantee prices more than 90 days prior to an event.

“Disclaimer” Consuming Raw or Undercooked meat, poultry, seafood, shellfish, may increase the risk of food born illness.

Meeting Package

Continental Breakfast \$12

*Assorted Fruit Juices
Fresh Tropical Fruit Display
Yogurt & Granola Parfait
Fresh Danishes, Pastries & Muffins
Coffee, Decaffeinated Coffee, and Tea*

Executive Meeting Package \$15

*-Continental Breakfast-
-Mid-Morning Break-
Refresh Coffee and Tea
Sodas and Water
-Afternoon Break-
Refresh Sodas and Water
Fresh Baked Cookies*

Breakfast

Breakfast Buffet \$16

*Assorted Fruit Juices
Fresh Tropical Fruit Display
Yogurt & Granola Parfait
Fresh Danish, Pastry & Muffins
Crisp Apple wood Smoked Bacon
Sausage Links
Breakfast Potatoes with Sautéed Onions
Scrambled Eggs with Cheddar Cheese
Cinnamon Roll Pancakes
Coffee, Decaffeinated Coffee, and Tea*

Breakfast Enhancements:

*Sausage Gravy with Biscuits \$3
Smoked Salmon Display \$4
Eggs Benedict \$4
Belgium Waffle Station \$3
Chef Attended Omelet Station \$6
Bacon, Egg & Cheese Croissant \$3
Sausage, Egg & Cheese Biscuit \$3
Breakfast Burrito Station \$4*

Plated Lunch Entrees

All Selections include a Choice of Iced Tea, Lemonade, Coffee or Decaffeinated Coffee

Salad Entrees - \$16

Salad Entrees Accompanied by Fresh Baked Rolls

Tomato & Mozzarella

Sliced Vine Ripe Tomatoes with Lettuce Hearts, Fresh Mozzarella, Shredded Parmigiano and Drizzled with Aged Balsamic Vinaigrette Garnished with Crispy Prosciutto Bacon.

Almond Chicken Salad

Chicken, Diced Celery & Apple, Seedless Grapes, and Almonds on a Flaky Croissant

BBQ Chopped Chicken

Smoked Chicken, Crisp Romaine & Iceberg with Roasted Corn, Bacon, Diced Tomatoes, Shredded Cheddar Drizzled with BBQ Ranch Dressing and Crispy Tortilla Strips

Apple Walnut Salad

Mixed Greens with Sliced Granny Smith Apples, Craisins, Gorgonzola, Toasted Walnuts and Grilled Chicken Breast Drizzled with Champagne Vinaigrette

Grapefruit and Avocado Salad

Pink Grapefruit, Avocado, Sliced Onion, and Pomegranate Seeds served in a Hydro Bibb Lettuce Cup With Grilled Chicken Breast

Southwest Steak

Mojo Marinated Flank Steak, Fresh Pico De Gallo, Avocado and Roasted Corn Salsa Crispy Tortilla Garnish and Avocado Ranch Drizzle

Sandwich Entrees - \$16

*Sandwich Entrees served with Fresh Seasonal Fruit
Fresh Cut Potato Chips*

Almond Chicken Salad

Chicken, Diced Celery & Apple, Seedless Grapes, and Almonds on a Flaky Croissant

Chicken Bruschetta Focaccia

Marinated Grilled Chicken Breast, Melted Provolone, Fresh Tomato Basil Bruschetta Romano Swiss Focaccia Roll

Asian Pork Baguette

Hand Pulled Pork, Sesame Ginger Slaw, Crusty Baguette

Mediterranean Veggie Wrap

Roasted Sweet Red Peppers, Feta Cheese, Cucumber, Lettuce, Tomato, Onion & Cilantro Hummus Wrapped in a Tomato Basil Tortilla with a Creamy Yogurt Drizzle

Roast Beef

Sliced on a Ciabatta Roll with Creamy Borsini Cheese

Luncheon Dessert Selections

(please select one)

Platter of Assorted Home Baked Cookies & Bars

Cherry or Apple Pie

Ice Cream Sundae

Strawberry Shortcake

Mango Sorbet

Carrot Cupcake

Petit Vanilla Bean Cheesecake

Brunch Entrees

Brunch Entrees - \$16

Brunch Entrees Paired with a Fresh Fruit Garnish

Chicken & Wild Mushroom Crepes

Crepes are complete with a Chive Cream Drizzle

Homemade Quiche

Spinach, Tomato & Cheese Quiche

Monte Cristo

Ham, Turkey, Swiss Classically Prepared and Flat Grilled with Raspberry Yogurt Sauce

Asparagus Frittata

White Asparagus Egg Soufflé with Spinach, Prosciutto and Leeks

Lunch Buffets

The Forest Deli Buffet \$17

*Choice of 3 House Made Salads
Assorted Bread
Display of Sliced Deli Meats
Chicken & Tuna Salad
Assorted Cheese & Condiments
Gourmet Cookies*

The Carving Board \$24

*Choice of 3 House Made Salads
Fresh Cut Chips
Assorted Breads & Condiments
Assorted Display Cheese
LTOP Display
Oven Roasted Turkey with a Cranberry Mayo
Turkey Gravy
Dijon Rubbed Ham with a Dijonnaise Sauce
Roast Top Round of Beef with Horseradish &
Horsey Sauce
Assorted Bars and Cookies*

Chef Attended Carving Stations

**Oven Roasted Turkey
*Dijon Rubbed Ham
Roast Top Round of Beef

*Condiment Station
Assorted Bars and Cookies*

All-American Cook-Out \$17

*Choice of 3 House Made Salads
Baked Beans
Grilled Hamburgers,
Cheeseburgers
Brats and Hotdogs
Assorted Bars & Brownies*

Barbeque Bash \$20

*Choice of 3 House Made Salads
Baked Beans, Corn on the Cob
BBQ Pulled Pork
Herb Roasted Chicken
Fruit Pies*

Taste of Italy \$22

*Caesar Salad Station, Garlic Bread
Italian Style Green Beans
Baked Penne Pasta with Chicken
Traditional Meat Lasagna
Florentine Stuffed Shells
Tiramisu*

Gourmet Salad Station \$20

*Assorted Rolls with Butter
Choice of 3 Stations:
Garden Salad with Flank Steak
Caesar Salad with Grilled Chicken
Taco Salad with Seasoned Beef
Greek Salad with Gyro Meat
Cobb Salad with Chicken
Sorbet with Cookie Garnish*

House Made Salad Selections

*Mixed Garden Salad with Dressing
Pasta Salad, Potato Salad
Coleslaw, Apple Slaw
Fresh Fruit
Orzo Pasta with
Marinated Grilled Vegetables
Broccoli Slaw, Panzenella
Cauliflower Bacon Salad*

Include a Soup Station \$3

Include a Chili Station \$4

Reception Displays & Hors D'oeuvres

Hors D'oeuvres

\$2.50 per piece – Quantity of 50

*Gourmet Canapés
Pita Wedges with Olive Tapenade
Assorted Mini Quiche
Crab Ragoon
Forest Meatballs
Spinach Sanakopita
Mushroom Caps with Sausage
Brioche Grilled Cheese with
Tomato Jam
Chicken Cordon Bleu
Vegetable Spring Rolls*

Hors D'oeuvres

\$3.50 per piece – Quantity of 50

*Beef Tenderloin on Toasted
Crostini with Goat Cheese
Chilled Cocktail Shrimp
Brie Bites with Raspberry Sauce
Mushroom Caps with Crab
Beef Wellington
Crab Cakes with Key Lime Aioli
Shrimp Volcano Rolls*

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 Cheese Board
\$3.50 per person*

*Garlic Toast Points with
Bruschetta
\$2.00 per person*

Plated Entrees

All Dinner Entrees include a Choice of Iced Tea, Lemonade, Coffee or Decaffeinated Coffee

*Choice of Served Salad accompanied by Fresh Baked Rolls
House Salad with Citrus Vinaigrette
Traditional Caesar Salad
Caprese Salad (\$2)*

*Florentine Chicken \$28
Spinach, Artichoke, Sundried Tomato & Herb Cheese*

*Chorizo Chicken- \$28
Sweet Corn Puree and Black Bean Salsa*

*Yogurt Marinated Chicken-\$28
Grilled Tomato Jan and Mild Curry Cream*

*Pork Tenderloin -\$28
Coffee Rubbed, Oven Roasted with a Carolina Mustard*

*Mahi Mahi -\$30
Panko Roasted with a Mango Butter Sauce*

*Bacon Wrapped Shrimp~\$28
With Horseradish Mango Barbeque*

*Oven Roasted Sea Bass -\$35
Basil Bean Ragout, Roasted Red Pepper Coulis*

*Slow Roasted Prime Rib -\$30
Prepared Medium Rare with Au Jus & Homemade
Horseradish Cream Sauce*

*New York Strip Loin -\$30
Slow Roasted, Sliced and Drizzled with Béarnaise Sauce*

*Forest "Oscar"~\$35
Slow Roasted Beef Tenderloin Sliced over Mushroom Ragout
with Jumbo Lump Crab Meat drizzled with Béarnaise Sauce*

*Duet of Filet & Sea Bass~\$42
Grilled Petit Filet on a pool of Cabernet Demiglace with Basil
Seared Sea Bass Drizzled with Lemon Chablis Butter*

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 7 days prior. Place cards with entrée indicator will need to be supplied to The Forest at the time of the event.

Dinner Buffet

*Choice of Served Salad accompanied by
Fresh Baked Rolls
House Salad with Citrus Vinaigrette
Traditional Caesar Salad*

Choice of Two Entrees

*Sautéed Chicken with Marsala Wine & Mushrooms
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
Oven Roasted Turkey Breast with Pan Gravy
Dijon and Brown Glazed Ham with Chipotle and Honey Sauce*

Assorted Dessert Display

\$32 per person

Carved Meat Choices: select one

*Slow Roasted Top Round \$8
Island Spice Pork Loin \$8
Slow Roasted New York Strip Loin \$10
Slow Roasted Aged Prime Rib \$10*

Choice of Single Starch

*Au Gratin Potatoes
Whipped Potatoes
Wild Mushroom Risotto Cakes
Sour Cream & Herb Roasted Fingerling
Herb Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Roasted Red Pepper & Parmesan Risotto Wild Rice*

Choice of Chef's Fresh Vegetable

*Peas Parmesan
Haricotverts with Bacon & Onion
Yellow Squash, Zucchini, & Carrots
Seasonal Vegetable Medley
Green Bean Almandine
Brussel Sprouts with Sautéed Bacon &
Caramelized Onions
Asparagus & Roasted Roma Tomatoes
Peas Parmesan*



Executive Dining Menu

Appetizer

*Ahi Tuna with Wakame Salad
splashed with Sweet Soy*

Salad

*Spinach with Goat Cheese, Dried Fruit Confetti &
Caramelized Onion & Bacon Balsamic Vinaigrette*

Dinner Entrée

*Pan Seared Fresh Sea Bass with a White Truffle
Foam accompanied by Sun dried Tomato
Risotto Cake & Bouquetiere Vegetable*

Dessert

Espresso Crème Brule

*Appetizer, Salad or Soup, Entrée and Dessert
\$45 per person*

Desserts

Crème Brulee \$6

Your choice of Espresso, Carmel or Vanilla Bean

Vanilla Panna Cotta \$8

Light Custard with Grand Marnier Berries

Pear William Cake \$8

Pear Flavored Cake, Caramelized Pear & Rum Glaze

Bumble Berry Blossom \$5

Rustic Pastry Tart with Mixed Berries

Key Lime Pie \$5

Pineapple Upside Down Cake \$6

Carrot Layer Cake \$5

Peanut Butter Blast \$6

Chocolate and Peanut Butter Mousse Napoleon

White Chocolate Mousse with Fresh Berries \$5

Forest Lava Cake \$8

Rich Chocolate Cake with melted Chocolate Grenache and drizzled with Raspberry Glace

Caramel Fudge and Pecan Decadence \$8

Chocolate Fudge Cake with Candied Pecans & Caramel Drizzle

Chocolate Fondant Layer Cake \$8

Smooth Chocolate Fondant, Brownie Crust & Ganache Top

Assorted Dessert Displays \$5

An Assortment of Fresh Pies, Cakes & Cookies

Ice Cream Sundae \$4

Vanilla Ice Cream with Chocolate Syrup, Whipped Cream, Peanuts and a Marciano Cherry.

Add a Warm Chocolate Chip Cookie or Brownie \$2

Ice Cream Sundae Bar \$5

Scoops of Vanilla & Chocolate Ice Cream ready to be topped with your choice of Chocolate, Caramel and Strawberry Sauce, Whipped Cream and Assorted Candy Toppings

Gourmet Mini Desserts Bites \$6

Chocolate Fondue Fountain \$10

(50 person minimum)

Dark Chocolate Presented with an Assortment of Fresh Fruits, Mini Pretzels, Marshmallows, Wafer Cookies, Cubes of Pound Cake, Fried Cheesecake, Brownies and Cookie Dough

Host Bar Pricing

Host Bar Prices

Call	\$6.50
Premium	\$7.50
Super Premium	\$8.50
Domestic Beer	\$4.00
Imported Beer	\$4.75
House Wine	\$6.50
Premium Wine	\$8.50

Host Bar Packages

Host Bar Packages (based on 4 hour serve time)

\$25 per person Import, Domestic Beer and House Wine

\$35 per person Beer, Call Liquor and House Wine Service

\$45 per person Beer, Premium Liquor and Premium Wine

A Wine List is available upon request

Cash Bars are subject to a \$50.00 Bartender Fee