

East Lake Woodlands Country Club

Congratulations on your engagement!

We are delighted you are considering East Lake Woodlands Country Club for your very special day. A wedding is such a special event – one that should reflect the personal desires of the bride and groom. We want to help create memories that will last a lifetime!

As you review our wedding packages, please keep in mind that we can customize a package specifically just for you. We offer complete wedding planning and coordination every step of the way.

Best Wishes and... Happy Planning!

Our Wedding Packages include the following amenities:

- -Reception rooms with scenic views of the golf course
- -Wooden parquet dance floor
- -House linens & napkins in an array of colors
- -Specialty odered chair covers and sashes
- -Complete wedding coordination
- -5 ½ hours of private event space
- -Cake cutting and service
- -Champagne toast
- -House centerpieces
- -Custom designed menu & bar pacakges
- -Butler passed and displayed hors d'oeuvres



For your Ceremony...



Say "I do" underneath our beautiful front archway. Enjoy exchanging vows tucked under our awning in the shade, with the trees framing you perfectly.

Our Ceremony Includes:

-White Ceremony Chairs
-Complete Day of Wedding Coordination
-Tables & Linens for your unity Ceremony
-1 Hour Rehearsal
\$950

Plated Dinner Selections

The Enchanted Evening

Hors D'Oeuvres Display
-Imported & Domestic Cheese Display with Fruit & Crackers

Butler Passed Hors D'Oeuvres
-Choice of (2)

Dinner Entrees
Choice of (1)

Add a second entrée for \$2++

All Entrees are served with a house or Caesar salad, seasonal starch & vegetable, freshly baked rolls and butter

-Chicken Cordon Bleu
Breaded chicken breast stuffed with swiss cheese, ham and a boursin cream sauce

-Chicken Anna Maria
Sautéed with mushrooms, scallions and a Chardonnay sauce

-Salmon Nicoise
Lightly seasoned with tomatoes, artichoke hearts, capers and Basil

-Macadamia Crusted White Fish
Encrusted with Macadamia nuts and sautéed in a Mandarin orange butter

-Slow Roasted Prime Rib

House spice rubbed with au jus and a creamy horseradish

-Roasted Sirloin
Sliced thin and topped with Bordelaise sauce

\$64++/Per Guest



Plated Dinner Selections

Magical Moments

Hors D'Oeuvres Display
-Imported & Domestic Cheese Display with Fruit & Crackers

Butler Passed Hors D'Oeuvres
-Choice of (2)

Dinner Entrees
Choice of (3)
All Entrees are served with a house or Caesar salad, seasonal starch & vegetable, freshly baked rolls and butter

--Chicken Cordon Bleu
Breaded chicken breast stuffed with swiss cheese, ham and a boursin cream sauce

-Chicken Anna Maria
Sautéed with mushrooms, scallions and a Chardonnay sauce

-Salmon Nicoise
Lightly seasoned with tomatoes, artichoke hearts, capers and Basil

-Macadamia Crusted White Fish
Encrusted with Macadamia nuts and sautéed in a Mandarin orange butter

-Slow Roasted Prime Rib

House spice rubbed with au jus and a creamy horseradish

-Roasted Sirloin
Sliced thin and topped with Bordelaise sauce

-Grilled Filet Mignon

House spice rubbed with roasted shallot and rosemary demi glace

-Crab Stuffed Shrimp & Filet Duet Plate
Jumbo shrimp stuffed with buttery crab filling & a Petit filet with red wine demi galce

\$68++/Per Guest



Plated Dinner Selections

The Woodlands Masterpiece

Hors D'Oeuvres Display
-Imported & Domestic Cheese Display with Fruit & Crackers

Butler Passed Hors D'Oeuvres
-Choice of (3)

Appetizer Course:

(Choice of 1)

-Potato crusted crab cakes with a roasted pepper aioli
-Lobster bisque en croute rich soup with sherry, baked in puff pastry
-Roasted tomato and Basil soup with Parmesan pesto croutons
-Tomato and artichoke tart with Asiago and red pepper essence
-Classic shrimp cocktail

Salad

Choice of (1)

All Entrees are served with a house or Caesar salad, seasonal starch & vegetable, freshly baked rolls and butter

Entrée:

Choice of (3) from any package

Gourmet Coffee and Herbal Tea Station
-Flavored syrups, whipped cream, sugar crystals, cinnamon sticks, chocolate shavings, lemon & orange zest

Gourmet Dessert Station Or Late Night Snack
-Choice of assorted miniature desserts, fruit & chocolate dipping sauce
Or

-Late night snack to include miniature grilled cheese & tomato basil soup shooters, Sliders & French fry shooters

\$90++/Per Guest

1055 East Lake Woodlands Parkway | Oldsmar, FL 34677 727.784.8576 | eastlakewoodlandscc.com

*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food an employees. The Service Charge is not a tip or gratuity.



Buffet Dinner Selections

The East Lake Buffet

Hors D'Oeuvres Display
-Imported & Domestic Cheese Display with Fruit & Crackers

Butler Passed Hors D'Oeuvres
-Choice of (2)

Dinner Buffet
Choice of (3)
Includes a garden fresh salad bar or plated salads,
freshly baked rolls and butter

-Chicken Cordon Bleu
Breaded chicken breast stuffed with swiss cheese, ham and a boursin cream sauce

-Chicken Anna Maria
Sautéed with mushrooms, scallions and a Chardonnay sauce

-Salmon Nicoise
Lightly seasoned with tomatoes, artichoke hearts, capers and Basil

-Macadamia Crusted White Fish
Encrusted with Macadamia nuts and sautéed in a Mandarin orange butter

-Slow Roasted Prime Rib
House spice rubbed with au jus and a creamy horseradish

-Roasted Sirloin
Sliced thin and topped with Bordelaise sauce

\$70++/Per Guest



Buffet Dinner Selections

The Cocktail Station

Hors D'Oeuvres Display
-Imported & Domestic Cheese Display with Fruit & Crackers

Butler Passed Hors D'Oeuvres
-Choice of (3)

Garden Fresh Salad Bar
Romaine lettuce, assorted toppings and dressings

Carving Station
Choice of (1)
-Prime Rib with au jus and horseradish sauce
-Turkey breast with homemade gravy
-Honey baked ham

Action Station Choice of (1)

Pasta Action Station
Chef attended made to order pasta with assorted toppings & sauces

Mashed Potato Martini Bar
-Golden & sweet mashed potatoes, sour cream, bacon, green onions, cheese & a marshmallow sauce

Buffet
Choice of (2) Entrees from any package
Includes vegetable of your choice

\$78++/Per Guest

Hors D'Oeuvres Selections

Butler Passed Hors D'Oeuvres

-Coconut chicken with orange honey mustard -Sesame chicken tenders with Thai sauce -Pork potstickers with Teriyaki sauce -Key West conch fritters with citrus mayonnaise -Spinach stuffed mushroom caps -Sausage stuffed mushroom caps -Crab stuffed mushroom caps -Miniature quiche -Vegetable spring rolls with aioli -Meatballs marinara -BBQ meatballs -Sweedish meatballs -Miniature brie with raspberry en croute -Beef empanadas -Spanikopita -Miniature beef Wellington -Sea scallops wrapped in bacon -Herb butter stuffed shrimp wrapped in bacon -Coconut shrimp with mango chutney



Hosted Bar Selections

Hourly Hosted Bars

The following hosted bars feature a variety of domestic and imported beers, house wines and assorted sodas. Hosted bars comprise of complimentary drinks for your guests at a flat rate per person.

1 Hour Bar

-Call Brand	\$13++/per persor
-Premium Brands	\$16++/per persor
-Top Sheld	\$19++/per persor
-Beer and Wine	\$10++/per person

2 Hour Bar

-Call Brand	\$21++/per person
-Premium Brands	\$24++/per person
-Top Shelf	\$27++/per person
-Beer and Wine	\$16++/per person

3 Hour Bar

-Call Brand	\$27++/per person
-Premium Brands	\$30++/per person
-Top Shelf	\$33++/per person
-Beer and Wine	\$24++/per person

^{*}Includes Wine Service with Dinner*

4 Hour Bar

-Call Brand	\$30++/per person	
-Premium Brands	\$33++/per person	
-Top Shelf	\$36++/per person	
-Beer and Wine	\$27++/per person	
Includes Wine Service with Dinner		

Consumption Bar

Complimentary drinks for your guests. Our bartenders will keep track of each drink ordered and simply pay at the end of the night

Bar Tab

Complimentary drinks for your guests. Simply set aside a certain amount you would like for the bar, once that is reached the bar can switch to a cash basis

Cash Bar

Drinks are available for your guests if they wish to purchase them



Our Policies...

Guest Fee

The board of governors of East Lake Woodlands Country Club, in order to maintain the benefit of club membership, requires a "non member usage fee" of \$750. This will give you private use of the ceremony and reception space for 5 ½ hours

Menu Planning

Our menus are merley suggestions. We will be happy to customize a menu specifically For you if there are certain entrees you would like that you do not see listed. We are happy to work with any dietary restrictions and or cultural cuisine preferences.

Guarantees

The final guarantee must be provided to the Private Events Director one week in advance of your wedding date. For cancellations please refer to your contract.

Deposits

A \$500 deposit is required upon confirming your date with the contract. The deposit Applies to your balance and is non-refundable

Service Charge & Sales Tax

Our standard menu service charge is 20% on all food and beverage. The Florida State tax is 7%.

