



WELLINGTON NATIONAL  
— *Golf Club* —

400 Binks Forest Drive Wellington, FL 33414

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*We Invite You to Celebrate the Holidays at Wellington National Golf Club  
Please Let Us Know How We Can Be of Assistance in your Planning  
Contact us Via Email or Phone to Reserve your Holiday Party!*

**Incentives,**

***Book by September 30<sup>th</sup> and Receive 10% Discount***

***Tuesday Thru Thursday and Sunday Bookings Offer a 10% Discount***

***Minimum of Fifty Guests***

***Amenities Included with your Holiday Dinner are***

***White Table Linens, Red, Green or Blue Napkins (Your Choice)***

***Clubhouse Holiday Decorations***

***Holiday Table Centerpieces***

***Holiday Background Music***

**Our Gift to You**

***Holiday Cookies, Egg Nog and Warm Apple Cider To Embellish your  
Offering***

**Your Dinner includes**

***Passed Hors d' Oeuvres, A Buffet with your Choice of Salad, Two Entrées,***

***Two Accompaniments and Selection of Dessert***

***Bar Options are Outlined for your consideration***

## **Passed Hors d' Oeuvres**

*A Selection of Two, (One Hundred Pieces Each)*

*A Selection of Four (Fifty Pieces Each)*

**Vegetable Egg Rolls**, Sweet Chili Sauce  
**Risotto Croquette**, Asparagus & Wild Mushrooms  
**Chicken Cordon Bleu Bites**, Ham and Swiss Cheese, Raspberry Sauce  
**Brie, with Raspberry En Croute**  
**Petite Chicken Wellington**, Chicken, Mushroom Duxelle, Puffed Pastry, Madeira Sauce  
**Bacon Wrapped Dates**, Chorizo Stuffing  
**Mini Cocktail Franks**, Mustard Sauce  
**Smoked Salmon**, Pinwheels  
**Prosciutto & Asparagus**, Wand  
**Stuffed Cucumber Round**, Herb Cheese  
**Southwest Pinwheels**, Black Bean and Sundried Tomato Mouse

## **Salads**

*Please Select One Salad*

**SIGNATURE SALAD**, *Seasonal Field Greens, Vine Ripe Tomatoes, Carrot Curls, Cucumber Wheels & Olives, Buttermilk Ranch or Balsamic Vinaigrette*

**TRADITIONAL CAESAR**, *Hearts of Romaine, Freshly Grated Parmesan Cheese and House Made Croutons, Zesty Caesar Dressing*

**HARVEST SALAD**, *Mixed Greens, Dried Cranberries, Orange Segments, Toasted Walnuts and Blue Cheese Crumbles, Cider Vinaigrette*

**BABY SPINACH**, *Applewood Bacon, Mushrooms, Red Onions, Balsamic Vinaigrette*

## **ENTREES**

*Please Select Two Entrees*

**CHICKEN MARSALA**~ *Mushrooms, Garlic, Prosciutto & Chives, Marsala Wine*

**CHICKEN MADEIRA**~ *Lemon, Rosemary Pan Sauce*

**PARMESAN CRUSTED SALMON**~ *Tomato Basil Jus*

**MAHI**~ *Grilled, Lemon, Crushed Peppercorns & Wine*

**PORK TENDERLOIN**, *Hoisin and Honey Glazed Medallions*

Accompaniments, Please Select Two

*Russet Potatoes Au Gratin*  
*Red Skin Garlic Mashed*  
*Whipped Sweet Potatoes*  
*Wild & White Rice Pilaf, Dried Cranberries*  
*and Toasted Almonds*  
*Vegetable Penne, Baked Three Cheese*

*Grilled Vegetables, Seasonal*  
*Green Beans, Roasted Shallot Butter*  
*Spinach, Creamed*  
*Grilled Asparagus, Roasted Peppers*  
*Roasted Carrots, Orange & Brown Sugar*  
*Brussel Sprouts, Caramelized with Olive Oil*

Dessert

Please Select One

**Chocolate Mousse Cake**~ White & Dark Chocolates with Fresh Berries  
**Warm Apple Cobbler**~ House Made Vanilla Ice Cream  
**Pecan Pie**~ House Made Whipped Cream  
**Praline Cheesecake**~ Warm Caramel

*Our Gift to You~ Holiday Cookies~ Egg Nog and Warm Cider to Embellish your Offering*

Hot Beverages, Included with Dinner Menu

Coffee and Tea, Arabica Decaffeinated Coffee, Cream and Milk, Sweeteners, Assorted Teas with Fresh Lemon

**\$60 Per Guest**

*7% Sales Tax and 22% Service Charge Are Additional*

## Bar Options

Liquor

Vodka  
Scotch  
Gin  
Rum  
Whiskey  
Tequila  
Bourbon

House Brands

*Smirnoff*  
*Piper 100*  
*Gordons*  
*Bacardi*  
*Seagrams 7*  
*Jose Cuervo*  
*Jim Beam*

Call Brands

*Titos, Absolut*  
*Dewars*  
*Bombay/ Tanqueray*  
*Captain Morgan*  
*Crown Royale*  
*Jose Especial*  
*Jack Daniels*

Premium Brands

*Belvedere, Grey Goose,*  
*Johnny Walker Black*  
*Bombay Sapphire*  
*Captain Morgan*  
*VO or Crown Royale*  
*Patron*  
*Jack Daniels*

Open Bar

One Hour  
Two Hours  
Three Hours  
Four Hours

House Brands

\$14.95 per person  
\$19.95 per person  
\$24.95 per person  
\$28.95 per person

Premium Brands

\$19.95 per person  
\$25.95 per person  
\$29.95 per person  
\$34.95 per person

House Beer & Wine

\$12.95 per person  
\$18.95 per person  
\$21.95 per person  
\$25.95 per person

## **Beer & Wine Selections**

**Wine such as:** Canyon Road Merlot, Cabernet, Pinot Grigio, Chardonnay

**Beer:** Assorted Domestic and Imported Such as Heineken, Miller Lite, Michelob Ultra, Corona, Corona Light, Yuengling Lager

## **Consumption/ Cash Bar Pricing**

Offer your guests a full bar without the Package Price. We keep a running tally of the drinks consumed and at the end of the event we prepare a bill for the total OR Your Guests Can Purchase their Own Drinks.

*\*Bartender Fee Will Apply \$150.00 (Per 75 Guests)*

Premium Liquor: \$15.00 Martini/ Up, \$13.00 Cocktail

Call Liquor: \$12.00 Martini/ Up, \$10.00 Cocktail

House Liquor: \$10.00 Martini / Up, \$8.00 Cocktail

Beer: \$5.00 Import & Craft, \$4.00 Domestic

House Wine: \$8.00 Per Glass

Standard Wine/ Champagne Consumption Pricing: \$30.00 Per Bottle

## ***Bar Staff Pricing***

***(Applicable on Cash & Consumption Bars)***

*Professional Bartender (per seventy-five guests) \$150.00*

*22% service charge and 7% Florida sales tax are Not included in pricing and will be added to your total bill*