



WELLINGTON NATIONAL
— *Golf Club* —

400 Binks Forest Drive Wellington, FL 33414

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WWW.WELLINGTONNATIONALGOLFCLUB.COM

*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 30th 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

Salad, Warm Rolls and Butter, Entrée, Two Accompaniments and Dessert

Hors d' Oeuvre & Bar Options are Outlined for your consideration

***Holiday Dinner Selections
(Served)***

Level One

***Iceberg Wedge~ Crumbled Bacon, Tomato, Blue Cheese Crumbles Ranch Dressing
Balsamic Glaze Drizzle***

Herb de Province Filet Mignon~ Roasted Shallots Glace

Mashed Yukon Gold Potatoes ~ Haricot Vert and Baby Carrots

Petit Desserts Trio~ Flavors of the Season

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

\$48 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

Level Two

Warm Spinach Salad ~ Balsamic pancetta reduction

Petite Filet with Rosemary Demi & Two Jumbo Shrimp ~ Garlic Scampi Butter

Garlic Whipped Yukon Gold Potato & Haricot Verts Almandine

Pumpkin Cheese Cake~ Spiced Cream

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

Hot Beverages, *Included with Dinner Menu*

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

\$46 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

Level Three

Signature Salad, Seasonal Field Greens, Vine Ripe Tomatoes, Carrot Curls, Cucumber Wheels & Olives, Buttermilk Ranch or Balsamic Vinaigrette

Petite Filet~ Rosemary Demi & Grilled Salmon Fillet~ Pesto

Garlic Whipped Yukon Gold Potato & Seasonal Vegetable Mélange

Chocolate Lava Cake~ House Made Whipped Cream

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

\$44 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

Level Four

Traditional Caesar~ Hearts of Romaine, Freshly Grated Parmesan Cheese and House Made Croutons, Zesty Caesar Dressing

***Omaha Prime Rib of Beef~ Rosemary Crusted ~ Roasted Garlic and Thyme Jus
Horseradish Sauce***

Horseradish Whipped Potatoes & Grilled Vegetable Napoleon

Triple Chocolate Mousse~ Fresh Raspberry Sauce

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

\$44 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

Level Five

***Holiday Caesar, Hearts of Romaine, Freshly Grated Parmesan Cheese and Garlic Croutons~
Tomato Bruschetta***

Grilled Alaskan Salmon~ Basil Pesto

Garlic Whipped Yukon Gold Potato & Buttered Asparagus Spears

Bread Pudding~ Hard Rum Sauce

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

\$38 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

Level Six

Heirloom Tomatoes and Buffalo Mozzarella~ Olive Oil~ Globe Basil

Brick Pressed French Chicken Breast~ Caramelized Onion~ Green Peppercorn Sauce

Herb Roasted Red Potatoes & Roasted Vegetables

Classic Tiramisu ~ Vanilla Bean Ice Cream

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

\$32 Per Guest

7% Sales Tax and 22% Service Charge Are Additional

ITALIAN SPECIALTY ANTIPASTO DISPLAY~ \$8 per person

Imported and Domestic Cheeses and Cured Meats Stuffed Baby Peppers with Prosciutto and Italian Cheeses, Caprese Skewers, Stuffed Olives, Crostini's with Bruschetta & Tapenades Baguettes and Parmesan Flatbread

GARDEN GOURMET APPETIZER DISPLAY~ \$7 per person

Fresh Assorted Tropical Fruit Tree, Fresh Garden Crudités with Shrimp Dip, Imported & Domestic Cheeses, Stuffed Cucumber Rounds and Cherry Tomatoes Cinnamon Raisin and Seeded Flats

PARISIENNE DISPLAY~ \$6 per person

An Exquisite Display of Imported and Domestic Cheeses, including Baked Brie Garnished with Fresh Fruits and Grapes, Gourmet Spreads, French Baguettes and Crackers. Cheese Fondue with Assorted Dipping items to include Bread Cubes, Cauliflower, Broccoli Florets, and Carrots

IMPORTED & DOMESTIC CHEESE BOARD~ \$7 per person

A Beautiful Array of Domestic and Imported Cheeses such as Aged Cheddar, Blue Cheese, Shaved Parmesan, Provolone, Fontina, Munster, Fresh Buffalo Mozzarella Basil and Tomato Skewers. Served with Assorted Gourmet Crackers and Fresh Fruits & Grapes

Passed Hors d' Oeuvres

Quantities will be Recommended based on your Specific Event

Cold Hors d'oeuvres

(Per Piece)

<i>Black Tiger Shrimp Cocktail</i>	<i>\$4</i>
<i>Lump Crab Canapés ~ Toast Points</i>	<i>\$3</i>
<i>Smoked fish Dip ~ Onion Flat Bread</i>	<i>\$3</i>
<i>Pencil Asparagus Wrapped ~ Parma Ham</i>	<i>\$3.5</i>
<i>Beef Seared Carpaccio~ Parmesan~ Olive Oil</i>	<i>\$2.5</i>
<i>Blini with Smoked Salmon and Caviar</i>	<i>\$2.5</i>
<i>Brushetta Olive e and Goat Cheese Tapenade</i>	<i>\$2.5</i>
<i>California Rolls (Sushi)</i>	<i>\$2.5</i>
<i>Lump Crabmeat with Saffron Aioli</i>	<i>\$2.5</i>
<i>Gazpacho Salsa in Cucumber Cup</i>	<i>\$2.5</i>
<i>Goat Cheese and Sun-dried Tomato Crostini</i>	<i>\$2.5</i>

<i>Mushroom Crowns with Boursin Cheese</i>	\$2.5
Hot Hors d'oeuvres (Per Piece)	
<i>Cedar-Grilled Tiger Shrimp ~ Charred Yellow Tomato Fondue</i>	\$4.5
<i>Shrimp & Vegetable Pot Stickers ~ Yamasa Soy Dipping Sauce</i>	\$4
<i>Wild Raspberry & French Brie Purse</i>	\$3.5
<i>Petit Crab Cakes with Cajun Aioli</i>	\$3.5
<i>Beef Tenderloin & Forest Mushroom Duxelle En Croute</i>	\$3.5
<i>Cremini Mushrooms Stuffed ~ Sausage bread stuffing with a tomato drizzle</i>	\$3.5
<i>Ocean Scallops Wrapped ~ Apple Wood Smoked Bacon</i>	\$3
<i>Black & White Sesame Chicken ~ Ponzu Dipping Sauce</i>	\$3
<i>Clams Casino</i>	\$3
<i>Oysters Rockefeller</i>	\$3
<i>Spinach and Feta Wrapped in Phyllo</i>	\$3
<i>Spicy Beef Empanada</i>	\$3
<i>Coconut Shrimp with Sweet Chili Sauce</i>	\$2.5
<i>The Original Mini Franks ~ Puff Pastry</i>	\$2

Bar Options

<u>Liquor</u>	<u>House Brands</u>	<u>Call Brands</u>	<u>Premium Brands</u>
Vodka	<i>Smirnoff</i>	<i>Titos, Absolute</i>	<i>Belvedere, Grey Goose,</i>
Scotch	<i>Piper 100</i>	<i>Dewars</i>	<i>Johnny Walker Black</i>
Gin	<i>Gordons</i>	<i>Bombay/ Tanqueray</i>	<i>Bombay Sapphire</i>
Rum	<i>Bacardi</i>	<i>Captain Morgan</i>	<i>Captain Morgan</i>
Whiskey	<i>Seagrams 7</i>	<i>Crown Royale</i>	<i>VO or Crown Royale</i>
Tequila	<i>Jose Cuervo</i>	<i>Jose Especial</i>	<i>Patron</i>
Bourbon	<i>Jim Beam</i>	<i>Jack Daniels</i>	<i>Jack Daniels</i>

<u>Open Bar</u>	<u>House Brands</u>	<u>Premium Brands</u>	<u>House Beer & Wine</u>
One Hour	\$14.95 per person	\$19.95 per person	\$12.95 per person
Two Hours	\$19.95 per person	\$25.95 per person	\$18.95 per person
Three Hours	\$24.95 per person	\$29.95 per person	\$21.95 per person
Four Hours	\$28.95 per person	\$34.95 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