



WELLINGTON NATIONAL
Golf Club

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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 Sweets

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>	<i>\$2.5</i>

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

Liquor

Vodka
Scotch
Gin
Rum
Whiskey
Tequila
Bourbon

House Brands

Smirnoff
Piper 100
Gordons
Bacardi
Seagrams 7
Jose Cuervo
Jim Beam

Call Brands

Titos, Absolute
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

<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.

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

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

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

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