

KINGSWAY COUNTRY CLUB WEDDING & RECEPTION PLANNING GUIDE



13625 SW Kingsway Circle
Lake Suzy, FL 34269
Main (941) 625-1985
Events (941) 276-5349
Fax (941) 625-1455



ALL WEDDING PACKAGES INCLUDE:

(based on a 50 guest minimum)

Champagne or Sparkling Cider Toast

Bartender Fees (one per 100 guests)

Guest Book Table, Gift Table, and Cake Table

Use of Unique Club Settings for Wedding Photographs

Special Menus for Children

Dance Floor and Skirted DJ Table

Complimentary Tasting of your Menu Selections (excluding hors d'oeuvres)

Black, Ivory, or White Table Linen and Napkins

Golf Foursome for Wedding Party

Changing Rooms

ADDITIONAL EXTRA TOUCHES

Specialty Table Linen, Ice Sculptures, Rehearsal Dinners, Audio/Visual Equipment, Golf Outings for Wedding Guests, Fireworks



FORMAL PACKAGE

COCKTAIL HOUR

Choice of Three Butler Passed Hors d'oeuvres
(from selections on p. 14)

WORLD TOUR OF CHEESE DISPLAY

Chevre, Gorgonzola, Boursin, Brie, Vermont Cheddar,
Havarti, and Smoked Gouda Cheeses with Crusty
French Bread and Assorted Crackers.

SEASONAL FRUIT DISPLAY

With Grecian Yogurt Dipping Sauce.

CHAMPAGNE TOAST

WEDDING DINNER SELECTIONS

FIRST COURSE

Includes assorted rolls & butter

(Choice of One Salad Listed Below)

SPINACH SALAD

Baby Spinach Greens Topped with Onions, Hardboiled
Egg, Sliced Mushrooms, and Warm Bacon; Served with
Vinaigrette Dressing.

CLASSIC CAESAR

Fresh Romaine Lettuce, Reggiano Parmesan Cheese,
Garlic Croutons, Caesar Dressing.

THE KINGSWAY SPRING SALAD

Spring Mix with Goat Cheese, Candied Walnuts, Grape
Tomatoes, and Sherry Vinaigrette



DINNER ENTRÉE SELECTIONS

CHOICE OF TWO

All entrées include Chef's Featured Starch & Vegetable
Freshly Brewed Coffee, Soda, & Tea

CHICKEN DIVAN

Broccoli, Reggiano Parmesan Cheese Sauce.

\$37.50

CHICKEN CHASSEUR

Sautéed Breast of Chicken, White Wine, Roma Tomatoes, Sautéed Mushrooms and Onions
Served with a Burgundy Thyme Jus Lie.

\$37.50

HERB-ROASTED PORK LOIN

Apple Cranberry Sauce

\$40.00

STEAMED TILAPIA

Triple Cream Garlic Herb Shrimp Sauce

\$42.00

MARYLAND STYLE BLUE CRAB CAKES

Garlic Basil Aioli.

\$44.00

PRIME RIB

10oz. Queen Cut with Horseradish Sauce and Jus Lie

\$45.00

FILET MIGNON

Seared, Center-Cut Filet with a Caramelized Onion Cabernet Sauce and finished with Boursin Cheese

\$46.50

COMBINATION PLATES

BEEF TENDERLOIN & CHICKEN

Sliced Beef Tenderloin with Caramelized Onion Shiraz Sauce and Vermont Maple Dijon Glazed Chicken Breast

\$51.00

SURF & TURF

Petit Filet grilled with Mushrooms and Tawny Port Wine Peppercorn Demi-Glace coupled with a Maryland Blue Crab Cake

\$57.00

Please note pricing does not include 7% tax or 20% service charge





OLD FLORIDA PACKAGE

COCKTAIL HOUR

Choice of Four Butler Passed Hors d' oeuvres
(from selections on p. 14)

CHAMPAGNE TOAST

WEDDING DINNER SELECTIONS

FIRST COURSE

Includes assorted rolls & butter
(Choice of One Salad listed below)

SPINACH SALAD

Baby Spinach Greens Topped with Onions, Hardboiled Egg, Sliced Mushrooms, and Warm Bacon; Served with Vinaigrette Dressing.

CLASSIC CAESAR

Fresh Romaine Lettuce, Reggiano Parmesan Cheese, Garlic Croutons, Caesar Dressing.

CLUB HOUSE SALAD

Mixed Greens, Tomatoes, Carrots, Onions, Cucumbers, Croutons.

DINNER ENTRÉE SELECTIONS

CHOICE OF TWO

All entrees include Chef's Featured Starch & Vegetable
Freshly Brewed Coffee, Soda, & Tea

MAPLE DIJON ROASTED CHICKEN

Vermont Maple Syrup, Dijon Mustard

STUFFED CHICKEN ITALIANO

Sausage, Tomatoes, Bread Crumbs, Basil, Reggiano Parmesan, and Roasted Tomato Confit

CHICKEN PUFF PASTRY EN CROUTE

Spinach, Sundried Tomatoes, and a Fontina Cheese Sauce

MAHI-MAHI

Pineapple Sweet Chili Salsa

SHRIMP & SCALLOP MORNAY GRATIN

In a Gruyere Cream Sauce, topped with Bread Crumbs

SEARED SALMON

Atlantic Salmon Fillet topped with Lemon & Olive Oil and Arugula

FILET MIGNON

Certified Angus Beef Tenderloin, grilled to medium rare and accompanied by Mushrooms and a Tawny Port Wine Peppercorn Demi Glace.

FILET AND CHICKEN DUO

Petit Filet Mignon, grilled to medium rare, and grilled Chicken Breast served with a Triple Cream Boursin Sauce

FILET AND GARLIC SHRIMP DUO

Petit Filet Mignon, grilled to medium rare, accompanied by large Sautéed Garlic Shrimp

PACKAGE PRICE OF \$39.00 PER PERSON

Please note pricing does not include 7% tax or 20% service charge



CLASSIC PACKAGE

COCKTAIL HOUR

Choice of Two Butler Passed Hors d' oeuvres
(from selections on p. 14)

CHAMPAGNE TOAST

WEDDING DINNER SELECTIONS

FIRST COURSE

Includes assorted rolls & butter
(Choice of One Salad listed below)

CLASSIC CAESAR

Fresh Romaine Lettuce, Reggiano Parmesan Cheese, Garlic Croutons, Caesar Dressing.

CLUB HOUSE SALAD

Mixed Greens, Tomatoes, Carrots, Onions, Cucumbers, Croutons.

DINNER ENTRÉE SELECTIONS

CHOICE OF TWO

All entrees include Chef's Featured Starch & Vegetable
Freshly Brewed Coffee, Soda, & Tea

CHICKEN SELECTIONS

- Marsala** – with rich Marsala wine Demi-Glace and sliced Mushrooms
- St. Pete** – topped with Summer Squash, Zucchini, Red Peppers, and Spinach
- Cordon Bleu** – open-faced, with Chunks of Ham, Swiss Cheese, and a Creamy Boursin Sauce
- Parmesan** – lightly breaded and topped with Marinara & Mozzarella Cheese

MARITIME SELECTIONS

- Grilled Salmon** – with Roasted Red Pepper Cream
- Soy Mahi-Mahi** – with a Dill Cream Sauce
- Sautéed Shrimp & Scallops** – with Scallions and Mushrooms

STOCKYARD SELECTIONS

- Boneless Pork Chops** – with Country Gravy
- Marinated Flank Steak** – with Caramelized Onion & Cabernet Sauce
- A 10oz. queen cut prime rib may be substituted for and additional \$4.00 per person*

PASTA/VEGETARIAN SELECTIONS

- Create Your Own Pasta** (one selected style per event, please)
Choose from the following Pasta: Angel Hair, Penne, Bowtie, & Linguine
Choose from the following Sauces: Garlic Marinara, Bolognese, Alfredo, Carbonara, and Poached Garlic & Olive Oil
- Pasta Primavera** - Your Choice of Pasta and Sauce (see above) Combined with Seasonal Fresh Steamed Vegetables.
- Vegetarian Brochettes** – w/ Blended Cheese & Olive Oil-Infused Orzo

PACKAGE PRICE OF \$30.00 PER PERSON

Please note pricing does not include 7% tax or 20% service charge

WEDDING BUFFET PACKAGE

Buffet Package Includes Assorted Rolls & Butter
Freshly Brewed Coffee, Soda, & Tea

COCKTAIL HOUR

Choice of Four Butler passed Hors d'oeuvres
(from selections on p. 14)

CHAMPAGNE TOAST

WEDDING DINNER SELECTIONS

SALADS

(Choice of Two Salads listed below)

CLASSIC CAESAR

Fresh Romaine Lettuce, Reggiano Parmesan Cheese, Garlic Croutons, Caesar Dressing.

SPINACH SALAD

Baby Spinach Greens Topped with Onions, Hardboiled Egg, Sliced Mushrooms, and Warm Bacon; Served with Vinaigrette Dressing.

FRESH SEASONAL TROPICAL FRUIT

Garnished with Vanilla Honey Grecian Yogurt Dressing.

THE CLUB HOUSE SALAD

Mixed Greens, Tomatoes, Carrots, Onions, Cucumbers, Croutons.

THE KINGSWAY SPRING SALAD

Spring Mix with Goat Cheese, Candied Walnuts, Grape Tomatoes, and Sherry Vinaigrette

ENTRÉE SELECTIONS

CHOICE OF TWO

Chicken Marsala – with rich Marsala wine Demi-Glace and sliced Mushrooms

Chicken St. Pete – topped with Summer Squash, Zucchini, Red Peppers, and Spinach

ENTRÉE SELECTIONS, CONTINUED

Chicken Cordon Bleu – open-faced, with Chunks of Ham, Swiss Cheese, and a Creamy Boursin Sauce

Chicken Parmesan – lightly breaded and topped with Marinara & Mozzarella Cheese

Grilled Salmon – with choice of Roasted Red Pepper Cream, Dill Cream, or Pineapple Salsa

Sauteed Haddock – with Caramelized Onions and Bacon

Sautéed Shrimp & Scallops – with Scallions and Mushrooms

Boneless Pork Chops – with Country Gravy

Marinated Flank Steak – with Caramelized Onion & Cabernet Sauce

Substitute prime rib for an additional \$5.00 per person

Create Your Own Pasta (one selected style per event, please)

Choose from the following Pasta: Angel Hair, Penne, Bowtie, & Linguine

Choose from the following Sauces: Garlic Marinara, Bolognese, Alfredo, Carbonara, and Poached Garlic & Olive Oil

Pasta Primavera - Your Choice of Pasta and Sauce (see above) Combined with Seasonal Fresh Steamed Vegetables.

Vegetarian Brochettes – Served with Rice Pilaf or choice of Pasta

CHOICE OF TWO

Wild Rice

Rice Pilaf

Whipped Potatoes

Herb Roasted Red Potatoes

Pasta w/ Herb Butter or Marinara

Glazed Carrots

Cauliflower Gratin

Grilled Asparagus

Seasonal Medley

PACKAGE PRICE OF \$41.50 PER PERSON

Please note pricing does not include 7% tax or 20% service charge

BUFFET ACCOUTREMENTS

CARVING STATIONS

(A \$50 charge will be added to your bill for each attending Chef)

HONEY BAKED HAM	\$7.50/PERSON
Grey Poupon Dijon Mustard & Honey Garlic Mayo	
HERB-RUBBED TURKEY BREAST	\$7.50/PERSON
Orange Cranberry mayo	
ROASTED LOIN OF PORK	\$8.50/PERSON
Apple Jack Granny Smith Glace	
SLOW ROASTED PRIME RIB	\$12.00/PERSON
With Jus Lie & Horseradish Cream Sauce	
GRILLED BEEF TENDERLOIN	\$14.00/PERSON
Caramelized Onion Shiraz Sauce	

All carving stations are Chef attended with assorted rolls.

Please note pricing does not include 7% tax or 20% service charge

SPECIALTY STATION

PASTA STATION	\$11.00/PERSON
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Choice of Two of the Following Pastas: Angel Hair, Penne, and Linguine, Marinara & Alfredo Sauces, Pesto, Garlic, Sundried Tomatoes, Grilled Vegetables, Artichoke Hearts, Mushrooms, and Cheese-Filled Garlic Breadsticks and Wheat Rolls.

ADD CHICKEN OR SAUSAGE	\$2.50/PERSON
ADD SHRIMP	\$4.00/PERSON

DESSERT ACCOUTREMENTS

PLATED OPTIONS

Assorted Cookies & Brownies
Key Lime Pie with Raspberry Coulis
Deep Dish Apple Pie
NY Cheesecake with Fresh Berries and Whipped Cream
Pecan Pie
Pumpkin Pie
Chocolate Chip Cannoli
Double Chocolate Fudge Cake
Carrot Cake
Tiramisu
Strawberry Shortcake

\$4.25 per person

CHOCOLATE FOUNTAIN STATION

Served with Melted Chocolate
Seasonal Fresh Fruits
Pretzels
Pound Cake
Graham Crackers
Marshmallows

\$6.50 per person

\$50 equipment rental and set up

CHEF'S CHOICE OF PETIT DESSERTS

Assortment of Petit Fors, Mini éclairs, Mini Cheesecakes, Cream Puffs

\$9.75 per person

CHOCOLATE-COVERED DELIGHTS

Hand-Dipped Strawberries
\$2.50/piece

Truffles
\$2.50/piece

Please note pricing does not include 7% tax or 20% service charge

COCKTAIL HORS D' OEUVRES SELECTIONS

Selections of Butler Passed Hors d' oeuvres included in Packages

HOT HORS D' OEUVRES SELECTIONS

Grilled Shrimp and Tomato Bruschetta
Meatballs with Pinto Onion Sauce or Marinara
Spanikopita
Brie Triangles En Crout with Sauce Melba
Sausage Stuffed Mushroom Caps
Coconut Crusted Shrimp with Sweet Chili Sauce
Applewood Bacon Wrapped Sea Scallops
BBQ Grilled Bacon Wrapped Shrimp
Mini Crab Cakes with Red Pepper Remoulade
Grilled Shrimp Skewers

COLD HORS D'OEUVRES SELECTIONS

Deviled Eggs
Cantaloupe Wrapped in Prosciutto
Smoked Salmon Canapés
Assorted Finger Sandwiches
Cold Canapé Assortment
Beef Roulade with Herb Cream Cheese
Albacore White Tuna Stuffed Belgium Endive
Antipasto Skewer (Sundried Tomato, Buffalo Mozzarella, Cherry Tomato)
Shrimp Cocktail

AVAILABLE CHILDREN'S MENUS

(Children ages 2-12)

Beverage Included

Choose One Item from the List Below for all Child Guests

CHICKEN TENDERS AND FRENCH FRIES OR FRESH FRUIT

HOT DOG AND FRENCH FRIES OR FRESH FRUIT

MACARONI & CHEESE

PASTA AND RED SAUCE OR OIL

MENU PRICE OF \$6.95 PER PERSON

Please note pricing does not include 7% tax or 20% service charge



BEVERAGE PRICING

Unlimited Hosted Bar

Prices are per person for every adult guest

<u>Package</u>	<u>1-Hour Service</u>	<u>2 - Hour Service</u>	<u>Additional Hour</u>
Beer and Wine Bar	\$10	\$14	\$5
Well Brand Bar	\$12	\$17	\$6
Call Brand Bar	\$13	\$20	\$8
Premium Brand Bar	\$16	\$24	\$9

Unlimited Host Bar Package includes sodas, mixers, juices, Domestic bottled & draft beers, and house wines where applicable

Host or Cash Bar

Host Bars are charged by consumption. Cash Bars are charged per drink.

**** Host or Cash Bar Prices reflect tax and service charge****

<u>Beverage</u>	<u>Price Per Drink</u>
Domestic Bottle	\$4.25
Import/Specialty Bottle	\$4.75
Domestic Draft	\$3.75
Import/Specialty Draft	\$4.25
House Wine Glass	\$6.25
<i>(Chardonnay, Pinot Grigio, White Zinfandel, Merlot, & Cabernet)</i>	
Well Brand Drink	\$5.25
Call Brand Drink / Cordials	\$6.75
Premium Brand Drink	\$9.25
Unlimited Soft Drinks	\$2.75
Domestic Kegs (price per keg)	\$275.00

We will gladly make an effort to accommodate any special requests.

Prices are subject to change and do not include 7% tax or 20% service charge.

