

Weddings



GRAND BALLROOM & TERRACE A RARE GEM IN THE HEART OF TAMPA

*Set amidst the beautiful backdrop of a stunning golf course,
Carrollwood Country Club is renowned for its picturesque views & unique charm.*

CONTACT US FOR YOUR PRIVATE TOUR TODAY!

Director of Catering

Stephanie Laine 813-961-1381 x134

Stephanie@carrollwoodcc.com

Located in Carrollwood just north of
Fletcher Avenue off North Dale Mabry Highway

Wedding Enhancements

HORS D' OEUVRES

COLD DISPLAYS

Fresh Fruit Presentation ~\$4.00 per person
An Array of Seasonal Sliced Fruits & Seasonal Berries
Add Yogurt Dip \$1.50

Imported & Domestic Cheese Presentation
\$5.00 per person

Fresh Garden Vegetable Crudit : \$4.00 per person
w/Roasted Red Pepper Dip

Tuscan Antipasti Platter: \$5.25 per person
Italian Meats, Cheeses & Grilled Vegetables, Fresh Pesto
& *Italian Crostini's*

Mediterranean Platter: \$5.00 per person
Hummus, Olives & Grilled Vegetables, Tzatziki, Pita &
Assorted Crackers

Smoked Salmon Display: \$6.00 per person
Poached Wild Salmon, Chopped Egg, Onion, Tomato
Capers & Fresh Baked Crostini

Raw Bar: \$ Mkt Price

Jumbo Shrimp, Oysters, Mussels, Clams,
Snow Crab & Ceviche

BUTLER PASSED HORS D' OEUVRES

One Hour of Butler Passed Service
Select Two \$5 per person / Three \$7 per person
**slightly additional cost*

COLD

Tomato Caprese Crostini
Bruschetta
Prosciutto Wrapped Asparagus w/ *Boursin*
Bay Scallop Ceviche Shooter
Antipasto Skewer
Black & Blue Beef on Crostini
Seared Ahi Tuna on Wonton Crisp *
Shrimp, Pea Pod & Artichoke Skewer
w/ Sesame Teriyaki Sauce

HOT

Fried Mac and Cheese Bites
Crab Wonton w/ *Cilantro-Orange Sauce*
Coconut Shrimp w/ *Sweet Thai Chili Sauce*
Chimmi Churri Beef Skewers
Stuffed Mushrooms-
~Crab, Spinach & Feta or Italian Sausage~
Miniature Crab Cakes w/ *Onion Jalapeno Tartar* *
Petite Beef Wellingtons *
Spanakopita Phyllo Purses
Mini Chicken Quesadilla
Mini Brie & Raspberry Puffs
Pork Pot Stickers

CARVING STATIONS

Roast Turkey Breast, *Cranberry Ginger Relish* \$10 per person
Roast Prime Rib of Beef, *Au Jus & Horseradish Aioli* \$11 per person
Whole Roasted Pig, *with Mojo Sauce & Slider Buns* \$10 per person
Pineapple Glazed Ham, *Honey Mustard Aioli* \$10 per person
Togarashi Seared Ahi Tuna, *Wasabi Aioli & Citrus Ponzu* \$16 per person
Peppercorn Seared Tenderloin, *Thyme Au Jus* \$15 per person
Chef Attended Station, \$75 Fee Required

DESSERT STATIONS

Venetian Dessert Display: \$10 per person
An Elaborate Assortment of Miniature Desserts including
Petit Fours, Pies, Mousse Shooters, Cookies & Brownie Bites
Gourmet Sundae Bar: \$6 per person
Premium Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Chopped
Nuts, Rainbow Sprinkles, M&M's, Chocolate Chips, Oreo Cookie
Pieces, Maraschino Cherries & Whipped Cream
Bananas Foster *or* Cherries Jubilee Flamb  Station: \$9 per person
Chef Prepared Flamb ed presentation of:
Rich Butter Saut ed Bananas in Butter, Brown Sugar & Rum Sauce
or
Fresh Red Cherries & Citrus With Cinnamon Stick & Kirsch Liquor
Both Served over Vanilla Bean Ice Cream
Chef Attended Station, \$75 Fee Required

The Ultimate Chocolate Fountain: \$10 per person
Semi Sweet Chocolate with Fresh Strawberries, Rice Krispy Bites,
Pound Cake, Marshmallows, Graham Crackers & Pretzel Sticks

Smores Station: \$8 per person
Milk Chocolate with Graham Crackers
& Marshmallows

D COR

Eight Point Dance Floor Ceiling Swag \$500.00
Head Table Backdrop (up to 12 Feet) \$125.00
Air Wall Backdrop \$350.00
Ceiling Swag & Head Table Backdrop Combo \$600.00
Upgrade from Chair Covers to Chiavari Chairs \$7.00 Per Chair
Satin or Organza Chair Bows \$1.50 each additional
Charger Plates \$1.50 each (See Catering Department for Color Options)



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All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax - All Pricing is Subject to Change

Wedding Facilities



The Ceremony Courtyard

Say "I Do" beneath our stunning oak tree while your guests enjoy lush greenery & stunning golf course views.

This elegant backdrop is complete with just a few special touches to bring in your color & style.

The ceremony courtyard provides an intimate space no matter how small or grandeurs your guest list is.

- ◆ Back up space in case of inclement weather
- ◆ Access to ladies exclusive dressing area separate room for you and your bridesmaids to stay hidden before the ceremony
- ◆ Access to the men's private locker room for the groom's party to relax and unwind
- ◆ Ceremony rehearsal the day before wedding

\$750.00 Ceremony Fee

Up to 125 White Garden Chairs Included

**Each additional Chair \$3++*



The Scenic Terrace

Located directly off the ceremony courtyard your guests can start the evening with a cocktail hour on our covered outdoor patio area with cocktail lounge seating.

As you are off taking pictures on our luscious grounds, your guests can sip cocktails & sample our delicious hors d'oeuvres.

**Complimentary use of Terrace with
Grand Ballroom Reception
1 Hour of Use Included**



The Grand Ballroom

The Grand Ballroom which boasts nineteen foot ceilings, twelve elegant chandeliers and wall to wall window views of our golf course.

The Grand Ballroom can accommodate up to (240) guests at round tables with a dance floor.

\$800 Non- Member Reception Fee

Includes 4 Hours of Room Use Included

Room Setup & Dance Floor

Food & Beverage Minimum will apply

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

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Wedding Packages Include



He gave you the Diamond, Let us give you the Emerald!

Our full service wedding packages allow you to relax and enjoy every second of your day without worry.

Our staff will orchestrate every detail to ensure your vision comes to life.

We also have a longstanding relationship with numerous wedding vendors that can assist with everything you need to complete your special day.

All Wedding Packages Include

White or Black Upgraded Table Linens & Napkins

White or Black Chair Covers & Chair Bands in a Variety of Colors

China, Glassware, Flatware

Maple Dance Floor & Staging

Room Setup & Teardown

Complimentary Champagne Toast

Coffee, Tea & Soft Beverages

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

All Pricing is Subject to Change



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Ruby Plated Package

COCKTAIL HOUR HORS D' OEUVRE DISPLAY

-Stationary Display-

Fresh Garden Vegetable Crudit 

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation

with Assorted Gourmet Crackers

THREE COURSE PLATED DINNER SERVICE

FIRST COURSE

SALADS

—select one —

Arugula Salad, Roasted Fennel, Mandarin Oranges, Crumbled Goat Cheese w/ Citrus Vinaigrette

Caesar Salad, Crisp Romaine Lettuce, Grated Parmesan, Herbed Croutons & Drizzled with Garlic Caesar Dressing

Orchard Salad, Mixed Greens, Roasted Apples, Candied Walnuts, Goat Cheese Crumbles & Raspberry Vinaigrette

Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta

All First Courses Salads are Served with Fresh Baked Rolls & Butter

SECOND COURSE

ENTR ES

—select two —

Additional Selections will increase pricing by \$2.00 per person

Tuscan Chicken, Artichokes, Sun Dried Tomatoes & Lemon Butter Sauce

Chicken Saltimbocca, Wrapped with Prosciutto, Topped with Melted Fontina & a Sage Demi Glaze

Mojo Pork Loin, Topped with Black Bean Salsa & Mojo Sauce

Salmon Florentine, Garlic Spinach & a Shallot Lemon Butter Sauce

Parmesan Crusted Whitefish, With a White Wine Lemon Butter Sauce

Herb Marinated Sirloin, With a Shitake Mushroom Demi

Portabella Mushroom, Topped with Saut ed Spinach & Goat Cheese w/ Port Wine Reduction

All Second Courses are Served with Chef's Paring of Starch & Vegetable

THIRD COURSE

Standard Tiered Wedding Cake

\$82.95 Per Person

with Four Hours of Open Unlimited Beer & Wine Bar

\$92.95 Per Person

with Four Hours of Open Unlimited Call Bar

\$96.95 Per Person

with Four Hours of Open Unlimited Premium Bar



Emerald Plated Package

COCKTAIL HOUR HORS D' OEUVRES

-Stationary Display-

Fresh Garden Vegetable Crudit 

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation
with Assorted Gourmet Crackers

-Butler Passed-

-Select Three-

Tomato Caprese Crostini	Tomato Basil Bruschetta	Fried Mac & Cheese Bites
Prosciutto Wrapped Asparagus w/ Boursin	Spanakopita	Stuffed Mushrooms
Crab Wonton w/ Cilantro-Orange Sauce	Bacon Wrapped Scallops	Chimmi Churri Beef Skewers
Coconut Shrimp w/Sweet Thai Chili Sauce	Ahi Tuna Wonton	Chicken Teriyaki Skewers
Tomato Bisque Shooter w/ Grilled Cheese Bites	Pork Pot Stickers	Brie & Raspberry Puffs
Caramelized Onion & Blue Cheese Crostini	Vegetable Spring Rolls w/ Plum Sauce	

FIRST COURSE

SALADS —select one—

- Imperial Salad** Mixed Greens, Cucumbers, Tomatoes, Roasted Red Peppers, Crumbled Blue Cheese & a Warm Bacon Vinaigrette
Roasted Fennel Arugula Salad Tomatoes, Goat Cheese, Walnuts & a Light Citrus Vinaigrette
Caesar Salad Romaine Lettuce, Shredded Parmesan Cheese, Garlic Herbed Croutons & Drizzled w/ Creamy Caesar Dressing
Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta w/ Greek Dressing
Wedge Salad Iceberg Lettuce, Blue Cheese Crumbles, Chopped Bacon, Diced Tomatoes & Chives w/ Blue Cheese Dressing

All First Course Salads are Served with Fresh Baked Rolls & Butter

SECOND COURSE

ENTR ES

—select two—

Additional Selections will increase pricing by \$2.00 per person

- Chicken Oscar**, Topped with Lump Crab and Asparagus finished with a Traditional Hollandaise Sauce
Chicken Athena, Chicken Breast Stuffed with Saut ed Spinach, Feta Cheese & Pine Nuts with a Lemon Dill Sauce
Pork Chops Marsala, With a Mushroom & Marsala Wine Reduction
Macadamia Nut Crusted Grouper, With a Mango Tomato Salsa
Crab Crusted Mahi Mahi, Gulf Mahi Topped with Lump Crab and Citrus Butter
Gorgonzola Petite Filet, Topped with Panko Gorgonzola Crust
N.Y. Strip Steak, Traditional New York Strip with a Pearl Onion Brandy Cream

All Second Courses are Served with Chef's Paring of Starch & Vegetable

THIRD COURSE

Standard Tiered Wedding Cake

\$89.95 Per Person

with Four Hours of Open Unlimited Beer & Wine Bar

\$101.95 Per Person

with Four Hours of Open Unlimited Call Bar

\$105.95 Per Person

with Four Hours of Open Premium Bar



Ruby Buffet Package

COCKTAIL HOUR HORS D' OEUVRE DISPLAY

-Stationary Display -

Fresh Garden Vegetable Crudit 

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation
with Assorted Gourmet Crackers

DINNER BUFFET SERVICE

SALADS

—Select One—

Carrollwood House Salad, Mixed Field Greens, Tomato, Cucumber, Sliced Red Onion, Garlic Croutons,
w/ Ranch & Balsamic Vinaigrette Dressings

Roasted Fennel Arugula Salad Tomatoes, Mandarin Oranges, Crumbled Goat Cheese, w/Citrus Vinaigrette

Caesar Salad, Crisp Romaine Lettuce, Shredded Parmesan, Herbed Croutons Drizzled w/ Garlic Caesar Dressing.

Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta w/ Greek Dressing

Fresh Baked Rolls & Butter

ENTR ES

—Select Two—

Additional Entrees to increase price by \$3.00 per person

Chicken Marsala, Sliced Mushrooms, w/ Marsala Wine Sauce

Tuscan Chicken, Artichokes, Sun Dried Tomatoes & Lemon Butter Sauce

Chicken Picatta, Capers & Light Lemon Butter Sauce

Cajun Pork Loin, Topped with Roasted Apples, Shallot Bourbon Sauce

Salmon Florentine, Topped with Garlic Spinach and Shallot Lemon Butter Sauce

Whitefish Scampi, Oven Baked with a Garlic Butter Sauce

Top Sirloin Pizzaiola, Peppers & Onions in a Zesty Marinara

Herbed Marinated Sliced Sirloin, Caramelized Onions & Brandy Cream

ACCOMPANIMENTS

—select two—

Saut ed Vegetable Medley, Green Bean Almandine, Saut ed Broccoli,

Oven Roasted Red Bliss Potatoes, Au Gratin Potatoes

Roasted Garlic Mashed Potatoes, Twice Baked Potato, Wild Rice Pilaf

Penne Pasta Primavera, Mushroom Risotto

DESSERT

Standard Tiered Wedding Cake

\$81.95 Per Person

with Four Hours of Open Unlimited Beer & Wine Bar

\$91.95 Per Person

with Four Hours of Open Unlimited Call Bar

\$95.95 Per Person

with Four Hours of Open Unlimited Premium Bar



Emerald Stations Package

COCKTAIL HOUR HORS D' OEUVRES

-Stationary Display-

Fresh Garden Vegetable Crudité

*An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and*

Imported & Domestic Cheese Presentation

with Assorted Gourmet Crackers

-Butler Passed-

-Select Three-

Tomato Caprese Crostini

Prosciutto Wrapped Asparagus w/ Boursin

Crab Wonton w/ Cilantro-Orange Sauce

Coconut Shrimp w/ Sweet Thai Chili Sauce

Tomato Bisque Shooter w/ Grilled Cheese Bites

Caramelized Onion & Blue Cheese Crostini

Tomato Basil Bruschetta

Spanakopita

Bacon Wrapped Scallops

Ahi Tuna Wonton

Pork Pot Stickers

Fried Mac & Cheese Bites

Stuffed Mushrooms

Chimmi Churri Beef Skewers

Chicken Teriyaki Skewers

Brie & Raspberry Puffs

Vegetable Spring Rolls w/ Plum Sauce

DINNER STATIONS

SALAD

Gourmet Salad Station

Chopped Romaine & Mixed Greens, Tomato,
Cucumber, Red Onion, Olives & Carrots
Shredded Cheddar Jack Cheese, Crumbled Feta, Herbed
Croutons, Strawberries & Candied Pecans,
Ranch, Caesar, Balsamic Vinaigrette

ACTION STATION

Chef Attended*

—select one—

Pasta Station

Sautéed to Order Tortellini, Bowtie & Penne Pasta
with Choice of Alfredo, Marinara and Basil Pesto Sauce
with Sliced Mushrooms, Tomatoes, Julienne Vegetables,
Garlic & Freshly Grated Parmesan Cheese

Stir Fry Station

Marinated Chicken & Beef Sautéed to Order with
Julienne Vegetables, Sliced Baby Bok Choy, Bamboo Shoots &
Snow Peas, Sweet & Sour or Teriyaki Sauce
Served with Steamed Rice

CARVING STATION

Chef Attended*

—select one—

Roast Prime Rib of Beef, Au Jus & Horseradish Aioli

Roast Turkey Breast, Cranberry Ginger Relish

Honey Glazed Ham, Honey Mustard Aioli

Mojo Pork Loin, Black Bean Salsa & Mojo Sauce

Herb Roasted Tenderloin*, Au Jus & Horseradish Aioli

THEMED STATION

—select one—

Mashed Potato or Baked Potato Station

Roasted Garlic Whipped Mashed Potatoes,

Mashed Sweet Potatoes or Idaho Baked Potato

with Broccoli Floret, Chorizo Chili, Chives,

Sautéed Mushrooms & Onions, Chopped Bacon,

Cheddar-Jack Cheese, Brown Sugar, Butter & Sour Cream

Fajita Station

Sizzling Sautéed Beef & Chicken

Served with Onions, Peppers, Pico De Gallo,

Sour Cream, Shredded Cheddar Cheese, Guacamole

& Warm Flour Tortillas

Standard Tiered Wedding Cake

\$99.95 Per Person

with Four Hours of Open Unlimited Beer & Wine Bar

\$109.95 Per Person

with Four Hours of Open Unlimited Call Bar

\$113.95 Per Person

with Four Hours of Open Unlimited Premium Bar

*Chef Charges Apply



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All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax All Pricing is Subject to Change

Bar Packages

OPEN UNLIMITED BEER & WINE BAR

House Brand Chardonnay, Pinot Grigio, Merlot
Cabernet & White Zinfandel
Premium Bud Light, Coors Light, Miller Light
Michelob Ultra, Heineken & Corona
Soft Beverage Service

OPEN UNLIMITED SILVER TIER BAR

House Brand Chardonnay, Pinot Grigio, Merlot
Cabernet & White Zinfandel
Premium Bud Light, Coors Light, Miller Light
Michelob Ultra, Heineken & Corona

House Brand Vodka, Gin, Rum, Scotch, Bourbon, Tequila
Soft Beverage Service

(Above Package Not Listed on Wedding Packages - Please ask for pricing)

OPEN UNLIMITED GOLD TIER BAR

All Brands from the Beer and Wine Bar are Included as well as the following Call Brands

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum
J & B Scotch, Jim Beam Bourbon, & Sauza Blue Tequila
Soft Beverage Service

OPEN UNLIMITED PLATINUM TIER BAR

All Brands from the Beer and Wine Bar are Included as well as the following Premium Brands

Tito's Vodka, Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Spiced Rum, JW Red Scotch,
Maker's Mark Bourbon, & Patron Silver Tequila
Soft Beverage Service

Open Bar Packages

Include

Complimentary Champagne Toast

One Bartender Per 100 Guests

Additional Bartenders \$75.00 each

All Food & Beverage is subject to a 22% Service Charge & 7% Sales Tax

All Pricing, Liquor & Beer Brands are Subject to Change



Additional Info

DEPOSIT INFORMATION

A Non-Refundable Deposit and Signed Contract will be required to confirm event space.
Deposit will be applied to event balance.

FOOD, BEVERAGE, CAKE & CANDY BARS

All food and beverages will be provided by Carrollwood Country Club. Meal pricing includes Soft Beverage, Tea & Water Service. A Minimum of Thirty Guests is required for Buffet Service.

Additional Charges will incur if count falls below the minimum.

Due to Florida Health Code, unused Food or Beverages shall Not be removed from the Clubhouse during events with Stationary Buffet Service.

YOUNG ADULTS & CHILD GUESTS

We define "Young Adult Guests" as those between the ages of 13-20.

Although they will partake of an adult meal, they are precluded from consuming alcohol and therefore will not be charged for open bar selections. This will drop the package price by \$20.00 for each young adult.

"Child Guests" are defined as those age 3-12 and under who will be provided a plated meal of Chicken Tenders, French Fries & a Fresh Fruit Cup for \$35.00 per child. Children 2 & under will be provided a High Chair and will not be charged.

SERVICE CHARGE & SALES TAX

All food & beverage items are subject to a 22% service charge & applicable FL state sales tax.

Setup Fees, Room Rental, Linen Rentals &
Audio Visual rentals will be subject to applicable FL state sales tax as well.

MUTIPLE ENTRÉE PLATED DINNERS

You may select up to two entrées to offer your guests (Example: Chicken or Steak). If you would like to offer more than two entrées, an additional \$2.00 per person charge will apply. A Vegetarian option is always offered and will not count against your other selections. You must guaranteed quantities for each entrée five (5) business days prior to the event. You will also be responsible for providing place cards that identify each guest's entrée selection.

BARTENDER & CHEF ATTENDED STATION FEES

Groups of 40 or more are required to have private bar/ bartender if alcoholic beverages are being served.

\$75 Bartender Fee will apply for Individual Pay or Consumption Bar Service

Individual Pay Bars will be charged a \$50 Bar Setup Fee

& \$75 Bartender Fee per bartender (One Bartender for every 75 guests)

Chef Attended Action or Carving Stations are \$75 per Chef Attendant.

EVENT DURATION

All wedding ceremonies are scheduled for approximately 30 minutes & receptions are scheduled for a duration of 5 hours, which includes 1 hour for cocktail hour.

If you wish to add additional time to your event an hourly room rental of \$350 will be charged to the final bill.

VENDOR & CLIENT ROOM ACCESS

Please consult the Catering Department for actual room setup times. Vendors are guaranteed access two hours prior to the start time of the event & clients are guaranteed access one hour prior.

However, if the room is available prior to guaranteed times we would be happy to make it available earlier. Vendor Meals are available at a cost of \$35.00 each.



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