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MAGNOLIA HOUSE  
*Weddings and Events*

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## *Our Venue*

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Nestled in the rolling hills of Clermont, Magnolia House incorporates classic Florida architecture with natural stone and unique modern décor. The clubhouse is perfectly suited to host your ceremony on our Grand Lawn, reception in our spacious Event Center, and rehearsal dinner in our one of a kind private dining room.

We have created inclusive packages designed to create an exceptional experience for each wedding. Our in house catering team has designed exclusive menus intended to accommodate gourmet feasts to casual home style meals. The Event Coordinators at Magnolia House are delighted to assist you in the planning process to make your day spectacular and worry free.

## *Our Philosophy*

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Our approach to weddings has been shaped by our own events in life, and because of that we know how important this day is to a couple. Crafting memorable events that are inspired by your love story is what we do. We make it a day no one will soon forget.

We commit to you that every member of our team is empowered to do anything they can to make your day perfect. A relentless pursuit of perfection – that's our commitment to you.



## Venue Rental Includes

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Grand Lawn for Ceremony

White Ceremony Chairs

Up to 145 Chairs Included

Separate Dressing Rooms for the Couple

Grand Ballroom for Reception

Banquet Chairs and Banquet Tables

Standard Linens in White, Ivory, or Black

Projector with 16' Drop Down Screen

Additional Tables for Cards, Gifts, DJ, Cake, etc.

Cake Cutting Service

24' x 24' Dance Floor

Private Reception Menu Tasting

Professional Wedding Coordinator

Professional DJ and MC for Ceremony and Reception

Prices are listed per person unless otherwise stated and are subject to service charge and taxes.





## *Venue Information*

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The Event Coordinators at Magnolia House take the overall experience of your guests into account from the moment they arrive on our property through path of travel around the resort clubhouse. Entering through the rotunda and awaiting the ceremony on the back lanai, your guests will have an amazing view of the expansive resort-style pool and surrounding palm trees. Seating is provided while they wait for the ceremony to commence.

Magnolia House is over 57,000 square feet with several spaces available for picture opportunities. From an open field with greenery backdrops to interior spaces that create a modern escape, there is a space just right to capture your perfect picture.

As guests travel around the clubhouse to your designated spaces, they will be greeted with your personal touches of pictures, flowers, or signage that makes the day unique to the couple you are.

The Magnolia House Ballroom is a blank canvas awaiting your theme and inspiration. Winter wonderland in April? We can make it happen! Fall Festival in October? We can share past experiences to aid in the creative process. No theme at all? We won't leave you on your own to figure it out, and we will suggest ideas that create the experience that will live in your memory for a lifetime.



## Lunch Buffet

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### Fruit & Vegetable \$9

Dipping Sauce, Cookies and Brownies

### Soup and Salad Bar \$10

Salad Station | Cucumbers, Tomatoes, Onions, Croutons, Choice of Dressings

Choice of Soup | Tomato Bisque, Minestrone, Corn Chowder

Chicken Salad Wrap, Seasonal Fruit, Cookies and Brownies

### Sandwich Station \$13

Spinach and Bacon Dip with Tortilla Chips

Salad Station | Cucumbers, Tomatoes, Onions, Croutons, Choice of Dressings

Turkey, Bacon, and Avocado Grilled Cheese, Black and Blue Wrap,

Seasonal Fruit, Cookies and Brownies

### Slider Bar \$16

Salad Station | Cucumbers, Tomatoes, Onions, Croutons, Choice of Dressings

Choice of 2 Sliders | Beef, Buffalo Chicken, Italian, Philly Cheese, Veggie Wrap

Pasta Salad, Seasonal Fruit, Seasonal Choice Dessert

Upgrade to 3 Sliders +\$1.5

### The Magnolia Station \$19

Salad Station | Cucumbers, Tomatoes, Onions, Croutons, Choice of Dressings

Choice of Soup | Tomato Bisque, Minestrone, Corn Chowder

Choice of Two Sliders | Beef, Buffalo Chicken, Italian, Philly Cheese, Veggie Wrap

Seasonal Fruit, Grilled Vegetable Crudités, Pasta Salad, Grilled Chicken Breast,

Chef Choice Seasonal Cobbler

### Lunch Upgrades

Salad Bar with All the Fixins' +\$3

One Additional Soup Option +\$1.5

Desserts | Tiramisu +\$5, Warm Apple Tart +\$4,

Chocolate Covered Strawberries +\$4, One Dozen +\$35

Prices are listed per person unless otherwise stated and are subject to service charge and taxes.





## The Modern Dinner

The Modern is a perfect option for the couple looking for a reception that is both contemporary in feel and respectful in budget. Instead of a traditional seated dinner, guests instead enjoy a series of passed hors d'oeuvres along with a selection of themed table options that provide a larger variety for sampling. It feels like a chic cocktail affair. High style at a lower cost. The Modern includes 2 to 4 hors d'oeuvres and up to 4 culinary stations depending on the selection of the couple. This option is best suited for parties under 75 people.

### Package Combinations

Choose 2 Hors D'oeuvres \$12

Choose 3 Hors D'oeuvres \$15

Choose 4 Hors D'oeuvres \$18

Choose 2 Culinary Stations \$35

Choose 3 Culinary Stations \$45

Choose 4 Culinary Stations \$50

### Hors D'oeuvres

Pear and Gorgonzola Crostini, Tomato Mozzarella Kabob, Sesame Crusted Tuna with Mango Slaw, Coconut Shrimp, Chicken Satay with Peanut Sauce, Roast Beef Sliders, Chicken and Beef Empanadas, Cranberry Chicken Salad on Apple Slices, Shrimp and Grits on a Spoon, Wild Mushroom and Roasted Shallot Tart, Potato Latkes with Applesauce or Sour Cream

### Culinary Stations

#### Potato Bar

Baked Potatoes, Sweet Potatoes, Sweet Potato Fries, Parmesan Fries, Potato Soup Toppings | Butter, Sour Cream, Cheddar Cheese, Green Onion, Broccoli, Bacon

#### Salad Bar

Choice of 2 Greens | Iceberg, Mixed Greens, Romaine  
Blue Cheese Crumbles, Feta, Parmesan, Cheddar, Red Onion, Green Onion, Spinach, Tomato, Cucumber, Olives, Strawberries, Cranberries, Croutons, Chicken, Steak, Ranch, Balsamic, Caesar, Honey Balsamic

#### Cheese Bar

Mozzarella Bites, Mac and Cheese, Grilled Cheese Sandwiches, Brie, Cheddar, Goat, Manchego, Assorted Crackers, Walnuts, Pecans

#### Slider Bar

Beef, Buffalo Chicken, Pulled Pork, Philly Cheese, Zucchini, Mini Slider Buns, Hawaiian Rolls  
Toppings | Lettuce, Tomato, Onion, Pickle, Cheddar

## Culinary Stations, Continued

### Fruit and Veggies Bar

Red Peppers, Yellow Peppers, Green Peppers, Cucumbers, Red Onions, Tomato, Cauliflower, Broccoli, Asparagus, Carrots, Squash Zucchini, Honeydew, Oranges, Strawberries, Grapes, Cantaloupe, Kiwi, Mango

*Options change seasonally to provide you with the best quality experience*

### Dessert Bar

Funnel Cake Fries, Churros, Chocolate Chip Cookies, Chocolate and Vanilla

Ice Cream Bar, Mini Cup Cakes, Chef Choice Selection

Toppings | Marshmallows, Chocolate Chips, Peanuts, Cherries, Oreos, Chocolate Sauce, Caramel Sauce

### Taco Bar +\$3

Skirt Steak, Ancho Chicken, Tortillas, Rice and Beans, Corn, Pico de Gallo, Guacamole, Shredded Cheese, Lettuce, Tomato, Sour Cream, Onion, Cilantro, Jalapeño

### Seafood Bar +\$6

Shrimp and Grits, Coconut Shrimp with Horseradish Marmalade, Bacon Wrapped Sea Scallops, Mini Fish and Chips, Mini Crab Cakes, Lobster Rolls

*The Modern Dinner*

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## The Classic Dinner

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The Classic is ideal for the couple that wants to incorporate the traditional seated dinner without some of the complexity and extra cost of a plated meal. Our culinary team works to create a series of complementary dishes ideally suited for large parties and diverse palettes, and we present the food in a way that is unlike any buffet you have experienced before. The Classic includes both salad and main course; couples can select from numerous entrée, vegetable, and starch choices.

### Cocktail Hour Add-Ons

Artisanal Cheese Display +\$1

Chips and Salsa +\$1.5

Bruschetta +\$2

Vegetable Crudités +\$2

Antipasto Station +\$3.5

Assorted Sushi +\$13

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### The Southern \$50

Mixed Green Salad with Ranch and Balsamic, Honey Skillet Cornbread

#### Appetizers and Hors D'oeuvres

Choose 1 | Ham and Swiss Crescent Rolls, Bacon Wrapped Brown Sugar Smokies, Loaded Deviled Eggs

#### Entrée Options

Choose 2 | Deep Fried Catfish, Fried Chicken, Honey Bourbon Chicken, Slow Cooked Beef Tips with Demi Glaze

#### Sides

Choose 2 | Green Beans, Potato Salad, Four Cheese Macaroni, Mousseline Whipped Potatoes, Vegetable Medley

### South of the Border \$50

Avocado Caprese Salad or Black Bean Salad, Jalapeño Pan de Maiz or Arepas

#### Appetizers and Hors D'oeuvres

Choose 1 | Jalapeño Poppers, Ceviche, Beef or Chicken Empanadas, Chips and Dip Trio, Chorizo and Black Bean Mini Tostada with Pico de Gallo

#### Entrée Options

Choose 2 | Ropa Vieja, Carnitas, Roasted Chicken with Asparagus and Chorizo, Carne Asada, Chicken and Chorizo Paella +\$3.5, Chicken and Beef Fajitas with Peppers and Onions +\$3

#### Sides

Choose 2 | Rice and Beans, Yellow Rice, Oven Roasted Potatoes, Plantains, Green Beans



**Italian \$55**

Caprese Salad or Caesar Salad, Ciabatta Bread

Appetizers and Hors D'oeuvres

Choose 1 | Sausage Stuffed Mushrooms, Fried Mozzarella Bites, Bruschetta

Entrée Options

Choose 2 | Eggplant Parmesan, Chicken Parmesan, Toasted Beef Ravioli, Chicken Piccata, Lasagna Rolls, Chicken and Parmesan Stuffed Shells +\$2

Sides

Choose 2 | Prosciutto Wrapped Asparagus, Italian Roasted Potatoes, Fettuccine Alfredo with Broccoli, Zucchini Garlic Bites with Marinara

**Vegetarian \$55**

Black bean Salad with Avocado and Corn, Ciabatta Bread

Appetizers and Hors D'oeuvres

Choose 1 | Parmesan Roasted Carrots, Broccoli and Rice Stuffed Peppers, Zucchini Meatballs

Entrée Options

Choose 2 | Mushroom Risotto, Eggplant Parmesan, Butternut Squash Spinach Tortellini, Vegetarian Couscous

Sides

Choose 2 | Balsamic Roasted New Potatoes with Asparagus, Honey Garlic Baked Cauliflower, Mousseline Whipped Potatoes, Parmesan Garlic Noodles, Sweet Potato Fritters with Sweet and Spicy Sauce

**The Magnolia House Traditional \$60**

Garden Salad or Caesar Salad, Dinner Rolls with Butter

Appetizers and Hors D'oeuvres

Choose 1 | Chicken Satay with Peanut Sauce, Sesame Crusted Tuna with Mango Slaw, Buttermilk Biscuit, Artisan Ham and Red Pepper Jelly, Tomato, Mozzarella, Balsamic Kabob

Entrée Options

Choose 2 | Roast Beef, Grilled Sliced Flat Iron Steak with Chimichurri Sauce, Herb Crusted Chicken Breast, Jerk Chicken, Marinated Pork Tenderloin

Sides

Choose 2 | New Roasted Potatoes, Mousseline Whipped Potatoes, Green Beans, Asparagus, Vegetable Medley, Macaroni and Cheese

**The East \$60**

Thai Chicken Salad or Sesame Cucumber Salad, Dinner Rolls with Butter

Appetizers and Hors D'oeuvres

Choose 1 | Vegetarian Spring Rolls, Ahi Tuna Tacos with Mango Chile Salsa, Asian Meatballs

Entrée Options

Choose 2 | Ginger Garlic Chicken, Mongolian Beef with Peppers and Onions, Thai Sweet Chili Chicken, Citrus Salmon +\$2

Sides

Choose 2 | Asian Stir Fry, Coconut Rice, Chili Garlic Edamame, Sesame Noodles, Asian Pear Slaw

*The Classic Dinner*

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# The Timeless Dinner

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For those with an eye for elegance, The Timeless option may be the best for you. We create a custom menu for each couple which includes hors d'oeuvres, appetizers, and a fabulously presented plated meal with numerous options for your guests. The Timeless options will be built to specially suit your needs, and prices are a la carte. Menu options change seasonally, which allows us to incorporate fresh, local ingredients.

## Passed Hors D'oeuvres

Cranberry Chicken Salad on Apple Slices, Boursin Stuffed Mushroom Cap, Shrimp and Grits on a Spoon, Pear and Gorgonzola Dulce Crostini, Ham and Swiss Crescent Rolls

## Bread and Salad

Chef's Choice of Bread, Wedge Salad, Caesar Salad, Garden Salad

## Entrée

Herb-Crusted Chicken, Grilled Flat Iron Steak with Burgundy Demi-Glace, Eggplant Parmesan, Honey Bourbon Chicken, Chicken Piccata, Jerk Chicken

## Side Options

New Roasted Potatoes

Mousseline Whipped Potatoes

Macaroni and Cheese

White Rice

Vegetable Medley

Asparagus

Green Beans

Prices are listed per person unless otherwise stated and are subject to service charge and taxes.





# Bar Packages

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Cash Bar | On Consumption | Open

Minimum sales required based on individual event details.

Bar prices are determined based on options selected.

## Add-Ons

Sangria Station \$2.5 per person (Minimum 50 People)

Margarita Rocks Station \$3 per person

3 Flavors on the Rocks

Champagne Toast \$3.5 per person

Margarita Station \$6 per person

Two Frozen, One Rocks

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**Bartender Fee** All bar prices are based on a 4 hour reception package.

1 – 50 Guests \$75

131 – 200 Guests \$200

51 – 100 Guests \$125

201+ Guests \$250

101 – 130 Guests \$175

Additional Hour +\$20

**Non-Alcoholic** \$10 +\$4 per person, per additional hour

Lemonade, Iced Tea, and Soda, Water, Two Juices

**Premium Bar** \$21 +\$10 per person, per additional hour

Three House Red Wines, Two House White Wines

Two Domestic Beers, Two Import Beers

Liquors

Grey Goose Vodka, Bombay Sapphire Gin, Jim Beam Bourbon, Bacardi Superior Rum, Dewar's White Label Whiskey, El Jimador Tequila, Champagne Toast

Lemonade or Iced Tea, and Soda, Water, Three Juices, Mixers

**Classic Bar** \$19 +\$8 per person, per additional hour

Two House Red Wines, Two House White Wines

Two Domestic Beers, Two Import Beers

Well Liquors

**Signature Bar** \$17 +\$8 per person, per additional hour

Two House Red Wines, Two House White Wines

One Domestic Beers, Two Import Beers

Specialty Cocktail

Lemonade or Iced Tea, and Soda, Water, Two Juices

**Beer and Wine** \$15 +\$7 per person, per additional hour

Two House Red Wines, Two House White Wines

Two Domestic Beers, Two Import Beers

Lemonade or Iced Tea, and Soda, Water, Juice





## *The Intimate Wedding Package*

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Up to 20 Guests \$3500 | Up to 30 Guests \$5000

Ceremony on Magnolia Square

Officiant for Ceremony

Wedding Coordinator

White Ceremony Chairs

Entertainment for Ceremony and Reception

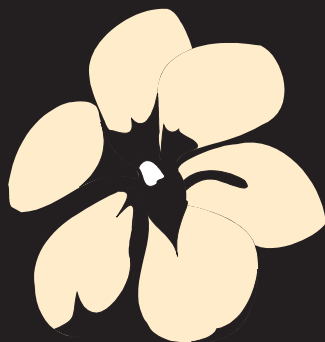
Wedding Reception Dinner

Passed Hors D'oeuvres, Salad or Soup, Plated Dinner, Sides, Dessert

Beverages

Sangria Station, Fruit Infused Water, Choice of 3 House Wines, Champagne Toast, Iced Tea

Prices are inclusive of service charge and taxes.



MAGNOLIA  
HOUSE

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