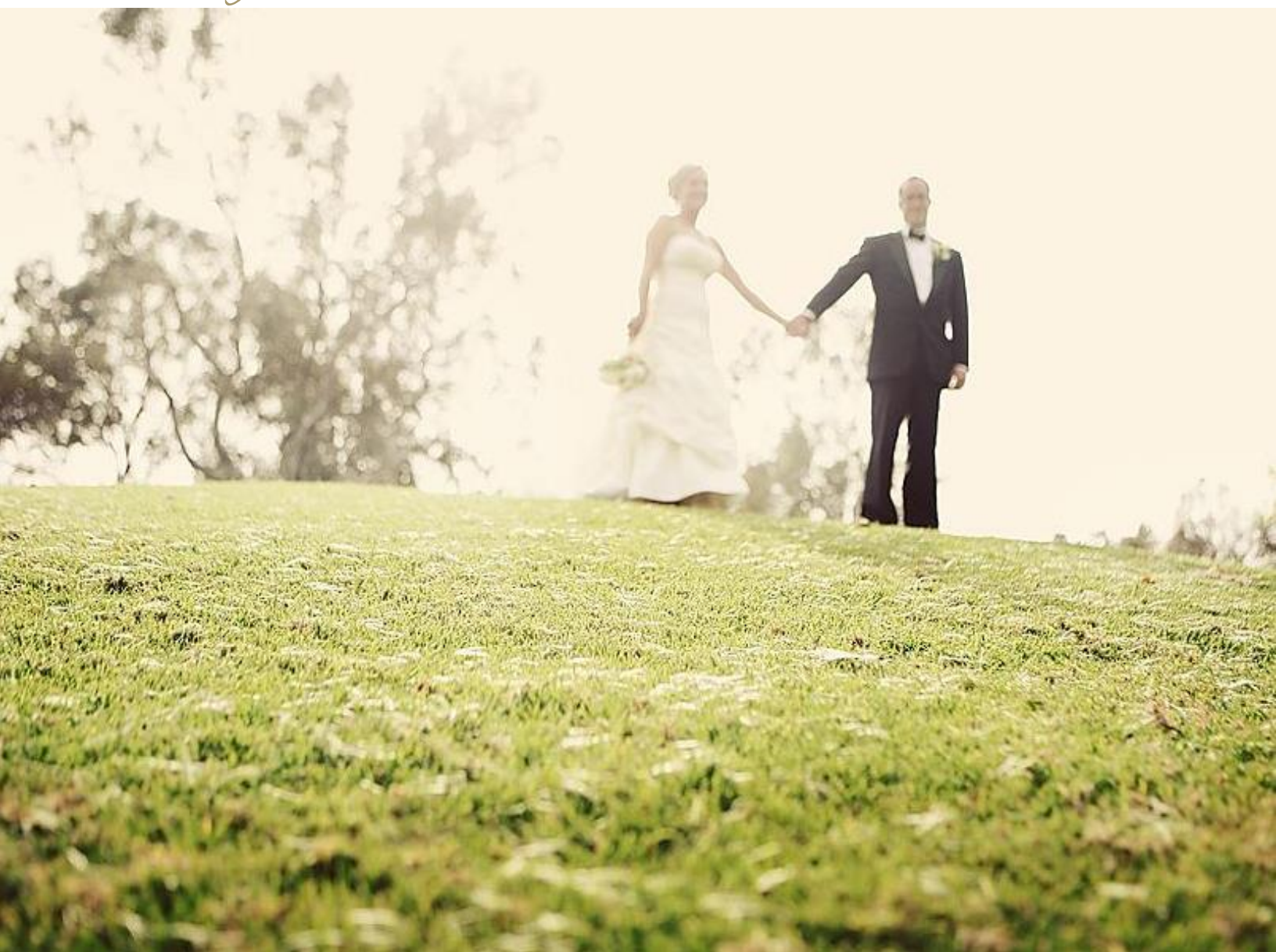


A day to be remembered...



*TPC Prestancia
Wedding Information & Menus*



PRESTANCIA



Congratulations on your engagement.



Thank you for your interest in TPC Prestancia for your upcoming wedding!

Set on more than 565 acres, TPC Prestancia offers a premiere private club setting for serene lakeside ceremonies, wedding receptions, rehearsal dinners, bridal showers, farewell brunches and bachelor or bachelorette golf outings. With panoramic views of the pristine golf course and surrounding community, our 35,000 square foot Mediterranean-style clubhouse features the latest décor and state-of-the-art amenities.

Our elegantly appointed banquet room can accommodate up to 140 Guests, TPC Prestancia offers a fully customizable menu and our wide selection of delectable cuisine is sure to indulge every palate.

From the planning stages through the departure of your last Guest, you'll have peace of mind knowing your every need has been anticipated to ensure your event is an unforgettable. Whether you envision an intimate gathering or an elegant gala, TPC Prestancia is committed to making your event memorable and a custom, one-of-a-kind experience.

Conveniently located off I-75 and within miles of world-renown Siesta Key Beach, TPC Prestancia is the perfect venue to host your special day.

I would be happy to share with you in more detail all the benefits of hosting an event at TPC Prestancia. To schedule a visit to the Club, please contact me at (941) 922.2800, ext. 3243 or e-mail ehall@heritagegolfgroup.com at your earliest opportunity.

Wishing you a lifetime of love & bliss.

Liz Hall

TPC Prestancia | Catering Sales Manager
4409 Tournament Players Club Drive
Sarasota, FL 34238



PRESTANCIA





The Venue

The Orchid Room

SEATED & SERVED DINNER

- 100 Guests with Large Dance Floor
- 120 Guests with Small Dance Floor
- 150 Guests with No Dance Floor

BUFFET DINNER

- 100 Guests with Large Dance Floor
- 120 Guests with Small Dance Floor
- 150 Guests with No Dance Floor

BANQUET ROOM RENTAL FEES **\$1,200**

Additional Time Per Hour **\$500**

Include the Sandhill Grill to accommodate larger parties.
Ask your Catering Professional for more details.

ENHANCEMENTS

Parquet Dance Floor (Setup Fee) **\$200**

- Large Dance Floor 20'x20'
- Small Dance Floor 15'x15'

Venue Pricing

CEREMONY AND RECEPTION **\$1,200**

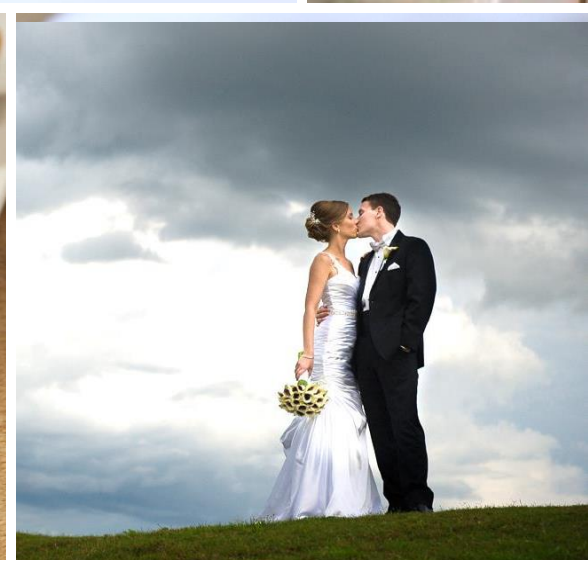
Plus \$10 Per Guest

RECEPTION ONLY **\$1,200**

**All Prices are Subject to a 22% Service Charge and 7% Sales Tax. Prices May Vary Based on Market Availability. Contact your Catering Sales Manager.*



PRESTANCIA





Hors D'oeuvres

BUTLER PASSED

Brie and Raspberry in Phyllo
Antipasto Skewer
Fried Cheese Ravioli with Pomodoro Sauce

CHEESE INSPIRED

Mozzarella and Grape Tomato
Fried Risotto Croquettes
Herbed Cream Cheese on Cucumber Slice

POULTRY/SEAFOOD

Miniature Crab Cakes with Cajun Remoulade
Crab Beignets with Joe's Mustard Sauce
Applewood Bacon Wrapped Scallops
Southern Fried Chicken Fingers

Tuna Tartare on a Fried Wonton
Chicken Satay with a Thai Peanut Sauce
Jumbo Shrimp Cocktail on Cucumber Slice
Crab Stuffed Mushrooms

BEEF/PORK

Spinach and Italian Sausage Stuffed Mushrooms
Miniature Beef Wellington
Beef Carpaccio with Boursin Cheese

Pork Pot Stickers with Teriyaki Hoisin Sauce
Lamb Lollipops with a Mint Pesto
Prosciutto Wrapped Melon

VEGETARIAN

Tomato and Basil Bruschetta
Spanakopita
Fried Artichoke Hearts with Garlic Aioli

Olive Tapenade on Crostini
Tomato Gazpacho Shooters
Vegetable Spring Rolls

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PRESTANCIA



Hors D'oeuvres

DISPLAYS & STATIONS

DISPLAYS

BAKED BRIE EN CROUTE

Brie with Raspberry Marmalade and Crostini

FRESH FRUIT

A Rainbow of Seasonal Fruits

CRUDITÉS

Raw Seasonal Vegetables with Assorted Sauces

TUSCAN GRILL

Marinated and Grilled Zucchini, Squash, Portobello, Eggplant, Tomato, Asparagus with Red Pepper Aioli

ANTIPASTO

Tuscan Grill with Olives, Pepperoncini, Gherkin, Cornichon, Cured Meats and Cheese

DOMESTIC CHEESES

Cubes, Sliced, and Wedged with Grapes

STATIONS

MOZZARELLA A BRUSCHETTA BAR

Tuscan White Bean Dip, Kalamata Tapenade, Classic Tomato Bruschetta, Balsamic Reduction

DIP STATION

Crab Dip, Artichoke and Cheese Dip, Spinach and Ricotta Dip, Choose One– or All Three

SOUTHWEST NINE-LAYER DIP

Shredded Lettuce, Refried Beans, Sour Cream, Taco Seasoned Beef, Guacamole, Cheddar Cheese, Scallions, Tomatoes, Olives Served with Fried Tortilla Chips

BAKED POTATO BAR

Russet or Sweet Potatoes, Bacon Bits, Chives, Broccoli, Cheddar, Sour Cream, Butter, Brown Sugar, Marshmallows

RAW OYSTER BAR

Cocktail Sauce, Mignonette, Lemon, Fresh Horseradish, Crackers.

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PRESTANCIA



Plated Dinners

SALADS

(\$5-10 Per Person)

TPC Signature Salad	Mixed Greens, Shaved Onion, Shaved Carrots, Dried Cranberries, Bleu Cheese Crumbles, Candied Walnuts, Raspberry Vinaigrette
Chef Specialty Salad	Bouquet or Baby Greens, Poached Pears,, Candied Walnuts, Goat Cheese, Champagne Vinaigrette
Autumn Salad	Mixed Greens, Sliced Beets, Goat Cheese, Balsamic Vinaigrette
Caesar Salad	Crisp Romaine, House Made Croutons, Parmesan Cheese, Anchovy Dressing
Summer Salad	Spinach, Mandarin Oranges, Grapefruit, Strawberries, Walnuts, Golden Raisins with a Honey Citrus Vinaigrette
Baby Spinach Salad	Baby Spinach Tossed with Red Onion, Bacon, Hard Boiled Egg, Grape Tomatoes and a Warm Bacon Vinaigrette

ADDITIONS

(Extra Add-ons to Make Your Table's Dining Experience Unique)

FOR THE TABLE

Pull Apart Bread	\$3
<i>House Made Pesto Olive Oil</i>	
Sour Dough Bread	\$4
<i>Honey Pecan Butter</i>	
Ciabatta Rolls	\$2
<i>with Butters Roses</i>	

INTERMEZZO

Lemon Mint Sorbet	\$4
Peach Champagne	\$4
Campari Sorbetto	\$4

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PRESTANCIA



Plated Dinners

ENTREES

(\$27-\$55 Per Person)

All Entrees Include Rolls & Butter, Chef's Starch & Vegetable

Chef Carved Prime Rib	Served with Au Jus and Horseradish Crème
Filet Mignon	Candied Shallots, Potatoes au Gratin, Merlot Reduction
Pork Osso Bucco	Braised in Aromatic Red Wine Jus with Gremolata
Carved Whole Pork Loin	Whole Roasted Rubbed in Mojo Cilantro Seasoning
Veal Chop	Served with Oven Roasted Root Vegetables, Risotto, Red Wine Demi
Stuffed Frenched Chicken Breast	Stuffed with Chorizo, Plantains, and Peppers, Served with Thyme Jus
Pecan Crusted Chicken	Braised Spinach, Three Cheese Polenta, Thyme Jus
Beef Short Rib	Citrus Marinated Short Rib with a Charred Mango & Chili Barbecue Sauce
Chicken Coq Au Vin	Seared Chicken braised in a Red Wine with Root Vegetables
Classic Chicken Picatta	Seared Chicken Breast in a Lemon-Caper, Beurre Blanc
Chicken Peperonata	Grilled Chicken Breast Topped with a Italian Peperonata Sauce
Cumin Crusted Pork Loin	Sliced and served with a Grain Mustard Sauce
Colorado Rack of Lamb	Rack of Lamb with Mint Pesto
Brown Sugar Ham	Maple Glazed, Sliced and Served with Golden Raisin Relish

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PRESTANCIA



Plated Dinners

ENTREES

(\$27-\$55 Per Person)

All Entrees Include Rolls & Butter, Chef's Starch & Vegetable

SEAFOOD & VEGETARIAN

Cozze al Vino Bianco	Prince Edward Island Mussels Steamed in Garlic White Wine Broth
Pan Seared Scallops	Corn Dusted Pan Seared Sea Scallops with Cauliflower Puree
Salmon	Basil Marinated Salmon with a Tomato Bruschetta
Ahi Tuna	Panko & Sesame Crusted Tuna over a Soba Noodle Salad
Florida Grouper	Served with a Chili Mango Salsa (Seasonal Availability)
Chilean Sea Bass	Served with Cilantro Lime Rice and Pineapple Chutney
Grilled Shrimp	Tequila & Cilantro Marinated Shrimp with a Scampi Butter
Portobello Stack	Layers of Grilled Portobello, Zucchini, Squash and Peppers with a Balsamic Reduction

SURF N TURF

Filet Mignon and Sun Dried Tomato Chicken Breast	Saffron Tomato Cream, & Merlot Reduction
Filet Mignon and Sautéed Gulf Shrimp	Wild Mushroom Demi-Glace
Gulf Grouper and Jumbo Lump Crab Cake	Parmesan Polenta Cake and Mango Slaw
Filet Mignon and Lobster Tail	White Cheddar Mashed Potatoes & Béarnaise

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PRESTANCIA



Action Stations

CARVING BOARD

(\$10-\$34 Per Person)

All Chef Attended Stations Require A \$100 Attendant Fee

- Tenderloin of Beef** Fresh Rolls, Wild Mushroom and Port Demi-Glace, Horseradish Cream Sauce
- New York Striploin** Fresh Rolls, Bleu Cheese Sauce and Vidalia Onion Jam
- Top Inside Round** Fresh Rolls, Bourbon Sauce or Béarnaise
- Prime Rib of Beef** Fresh Rolls, Horseradish Cream Sauce and Au Jus
- Oven Roasted Turkey** Fresh Rolls, Cranberry & Sage Compote

ACTION STATIONS

(\$8-25 Per Person)

All Chef Attended Stations Require A \$100 Attendant Fee

- Gourmet Pasta Station** **Choice of 2 Pastas:** Penne, Farfalle, Ziti, Rotini, Spaghetti, Cavatappi
Choice of 2 Sauces: Alfredo, Marinara, Pesto, Vodka Blush
Includes: Artichoke, Sundried Tomato, Broccoli, Onions, Bell Peppers, Mushrooms, Italian Sausage, Grilled Chicken, and Baby Shrimp
- Quesadilla Station** Made to Order, Served with Assorted Cheeses and Toppings
- Stir Fry Station** Fresh Asian Vegetables, Ginger, Scallions, Hoisin Sauce and Pan Fried Rice
- Seared Scallop** Made to Order and Served on Top of Creamy Risotto with a Fried Green Tomato
- Risotto Station** Italian Arborio Rice Simmered
- Mini Crab Cake Station** Served Over Creamy Risotto with a Wasabi Cream and Sweet Chili Sauce
- Mini Sliders Station** Build Your Own Sliders: Pulled Pork, Kobe Beef, Mini Chicken, Salmon and Crab Cake

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PRESTANCIA



Desserts

SWEET ENDINGS

(\$5-15 Per Person)

Triple Chocolate Mousse Cake

Cookie Fudge Brownies

Carrot Cake

Apple Cranberry Crisp A la Mode

Petit Fours

Warm Apple Fritter with Salted Carmel

Key Lime Pie

Mixed Berries with a Amaretto & Vanilla Bean Custard

New York Cheesecake with Strawberry Sauce

DESSERT STATIONS

Bananas Foster Attended Station

Freshly Sliced Bananas Sautéed in Butter, Brown Sugar and Rum

Ice Cream Sundae Bar

Two Ice Creams, Assorted Toppings, Whipped Cream, Hot Fudge

Pastry Dessert Table

Mini Hand Filled Cannoli's, Mini Napoleons, Mini Éclairs, Macarons

Crème Brûlée Action Station

Choose from a various selection, which are Brûlées to order

Sweet Table

Assorted Cookies, Lemon Bars, Chocolate Brownies, Petit Fours

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PRESTANCIA



From The Bar

SPIRITS

House { \$7 Per Drink }

Smirnoff Vodka | Seagrams Gin | Jim Beam Bourbon
Bacardi Rum | House of Stuart Scotch

Call { \$8 Per Drink }

Absolut Vodka | Bombay Gin | Jack Daniels Bourbon
Dewar's Scotch | Captain Morgan Rum

Premium { \$10 Per Drink }

Grey Goose Vodka | Bombay Sapphire Gin
Makers Mark Bourbon | Crown Royal Whiskey
Mount Gay Rum | Johnnie Walker Red Scotch

GRAPES

House Selection { \$30 per bottle }

Chardonnay | Pinot Grigio | White Zinfandel | Moscato
Cabernet Sauvignon | Merlot | Malbec

Premium Selection { \$35 per bottle }

Pinot Noir | Zinfandel | Bordeaux | Riesling | Sauvignon Blanc

HOPS

Domestic Bottles { \$5 each }

Bud Lite | Miller Lite | Coors Lite | Michelob Ultra

Premium/Import Bottles { \$6 each }

Heineken | Corona | Amstel Lite | Stella Artois

Cold Draft Beer (165 beers per keg)

Domestic Keg { \$350 }

Premium Keg { \$450 }

*Kegs are pre-purchase only. Please inquire for selection.

BUBBLY

House Sparkler { \$5 per glass }

Banfi Rosa Regale { \$7 per glass }

Apple Cider { \$4 per glass }

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PRESTANCIA



NON-ALCOHOLIC OPTIONS

Wedding Mocktails { \$6 per Guest, Choose Two }

Sparkling Strawberry Lemonade | Mango Peach Punch | Berry Bliss

Fresh Fruit Infused Water { \$6 per Guest }

Iced Water | Fresh Fruit

SPECIALTY COCKTAILS

Sangria { \$350 }
Red | White | Fresh Fruit Skewer

Raspberry Mojito { \$350 }
Rum | Fresh Raspberries | Mint

Blushing Bride { \$350 }
Peach Schnapps | Grenadine | Champagne

Carolina Cocktail { \$350 }
Sweet Tea Vodka | Lemonade
Iced Tea | Mason Jar

Something Blue { \$400 }
Hypnotic Liqueur | White Wine | Ginger Ale

Aunt Bea { \$450 }
Maker's Mark Bourbon | Ginger- Infused Peach Tea
Peychaud's Bitters | Charred Lemon Cube

Margaritas { \$350 }
Luna Azul Blanco Tequila | Original Lime
Garnished with a Salted Rim | On the Rocks

TPC Mules { \$400, Choose One Style }
Ginger Beer | Vodka OR Moonshine | Fresh Lime

All Prices are Subject to a 22% Service Charge and 7% Sales Tax. Prices May Vary Based on Market Availability. Contact your Catering Sales Manager.



PRESTANCIA



Frequently Asked Questions

When Is The Clubhouse Available For Events?

The clubhouse is available Saturday Afternoons (*after 5:00pm depending on the time of year*) and evenings are available for Private Functions of 50 guests or more. The Club will allow functions for fewer than 50 people throughout the week based on availability.

Is There A Rental Fee For Using The Club's Facilities?

There is a \$1,200 rental fee for Receptions and a \$1,700 rental fee for Ceremony with Receptions.

Is There A Minimum Expenditure For Events?

Functions of more than 40 people require a \$30.00 food minimum per person.

Where Are The Wedding Ceremonies Held At The Club?

You may have your ceremony outside on our lawn between two beautiful oak trees overlooking the small lake, or inside our large Clubhouse. The Club charges a \$500 set-up and take-down fee for all wedding ceremonies.

How Long Do I Have For A Wedding Ceremony Rehearsal?

Ceremony clients are permitted on-site for no more than one hour to conduct the ceremony rehearsal.

Is A Deposit Required To Hold My Reservation?

Receptions of 40 or more held on Saturday's require a \$1,200 non-refundable deposit and receptions of 40 or more held on all other evenings will require a \$500 non-refundable to ensure the date and space.

Do I Get My Deposit Back?

The deposit will be credited towards the final invoice once the function grantee has been applied.

How Is The Service Charge Calculated?

All Food and Beverage charges are subject to an additional a 22% gratuity. All charges are subject to a 7% Sales Tax.

How Is Payment Handled?

We accept cash, check or credit card payment. The Club requires a confirmation of the final count of attendees 72 hours prior to the event. This is then considered the guarantee and not subject to reduction. Increases to the final count will be accepted 48 hours in advance to the event. 50% of the invoice is due 10 days prior to the event, the full amount is due 72 hours prior to the event. Any additions will be charged the day of event.

Can I Bring In My Own Alcohol?

No outside alcohol is allowed on Club property at any time. No minors are allowed to consume alcohol. If this occurs, the Club reserves the right to ask an individual to leave the function and you may be subject to additional fees.

What Other Services Does The Club Offer?

- Dance Floor Rental \$200
- Audio/Visual Rentals \$50-\$150

The Club does not provide the following services directly, but would be happy to put you in touch with vendors with whom we have had success with in the past:

- Bands, Musicians or DJ Services
- Wedding Cakes
- Photographers/Videographers
- Florists
- Furniture, Linen and Décor Rental



PRESTANCIA



Frequently Asked Questions

Do I Need to Sign a Contract?

Tentative contracts are given upon request during an in person tour and consultant. They are valid for up to 3 days and TPC Prestancia reserves the right to sell this date within that timeframe if another serious prospect is ready to put down the deposit before you. To secure your date, we simply require a signed contract, credit card to keep on file, and the Clubhouse Rental Fee + 7% sales tax to be paid in full (non-refundable).

When are the Final Guest Count and Payment Due?

Final guest count and payment are due 10 days prior to your event. Any changes made after this point will incur a 100% markup (price will double).

How Long Can My Reception Last?

Reception only clients are permitted a maximum 5-hour event. Ceremony and Reception clients are a maximum 6-hour event, and access to one changing space for 2 hours before the ceremony begins.

How Are The Bar Menu Costs Calculated?

Once you select a bar menu, you will be provided with a Bar Consumption Estimate. This will be our best guess of what you will spend considering your offerings, what you have shared with us about the crowd you expect to attend, and our professional experience. This estimate will be pre-billed to your account for payment 10 days prior to the event. Following the event, we will reconcile what was actually consumed with the initial estimate. Credits will be issued via check and any balance due will be charged to your preferred card on file. Keep in mind, beer kegs and signature cocktail batch prices are not calculated based on actual consumption.

Can I Have A Cash Bar?

No. Cash Bars are not permitted at wedding receptions.

How Long Do I Have To Decide On A Menu?

The menu must be decided upon no less than 30 days prior to your event.

Can I Bring In My Own Food?

All food and beverage (except your wedding cake) must be provided by TPC Prestancia, unless special authorization is given by the Catering Director and Executive Chef.

Can I Take Home Leftovers?

Club policy does not allow for packing up of any leftover food to-go at the end of the reception, despite the number of actual attendees.

Can My Guests Access All Areas Of The Club?

Non-members are not permitted access to any Member-only designated areas of the Club.

Are There Any Additional Club Policies?

The Club reserves the right to refuse service to any guest for any reason. Because of the fluctuating nature of the market, TPC Prestancia reserves the right to adjust all prices accordingly. TPC Prestancia is not responsible for anything that is not specifically outlined in your final event packet, including, but not limited to, services provided by outside vendors, acts of Mother Nature, actions of your guests, lack of information provided by host, etc.

Can I Switch My Event Date Or Cancel?

Please refer to your contract for our cancellation policy and information about switching your event date.



PRESTANCIA



*Unforgettable Events,
Exceptional Service,
& Serene Lakeside Ceremonies.*

TPC Prestancia

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