Pensacola Country Club

Wedding Packages

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**General Information**

**Ceremonies & Receptions**

The Pensacola Country Club offers exceptional views of Pensacola Bay, breathtaking sunsets, and manicured grounds in a personalized environment to say your vows. The Pensacola Country Club has both indoor and outdoor space available for your reception, and regularly hosts events for up to 150 guests, depending on reception style chosen.

Included in our indoor event space fee are tables and chairs for your guests, white linens, and dinnerware at no additional cost. Should your event be larger than those we generally accommodate and require additional setup, glassware, linens, etc., an additional charge will occur.

Our banquet space(s) may be reserved for a maximum event time of four hours. Should you choose to also hold your ceremony on-site, the four-hour event time will begin upon completion of the ceremony.

**Pricing & Services**

* Initial Event Reservation Fees
  + $1,500 Outdoor Ceremony Fee
  + $750 Outdoor Event Fee (Clubhouse Lawn Only)
  + $500 Indoor special event fee for use of Bayview Room (four-hour maximum)

*Maximum Capacity of 150 Seated Guests* ***or*** *200 Standing Guests*

* + $75 per Bartender/Chef Attendant (One Bartender Required per Every 75 Guests)
  + 22% Service Fee Applied to All Food and Beverage Arrangements
  + 7.5% Sales Tax
  + Included in our indoor event fees are set-up and break-down of the event, tables and chairs for your guests, white table linens, glassware, China and silverware
  + To hold your special day and event details, a Member Sponsor, signed contract and $3,500 deposit, to be applied to the final event total, are required
* Additional Rental Fees (Optional)
  + $250 Fee for Use of President’s Room as Bridal Suite
  + $300 Indoor Dance Floor
  + $100 Projector and Screen Rental
  + $30+ per Tasting Session
  + $250 Cleaning Fee for Use of Biodegradable Confetti, Rice, Lavender Seeds, Etc.
  + $100 per Hour Fee for Additional Setup and Breakdown of Space(s)

**Preferred Vendors**

**Wedding Planning Services**

The Pensacola Country Club does not require you to hire an offsite planner

as our events coordinator is fully involved from start to finish

Mēgan K. Event Planning & Design

850.619.1440 | megan@megankevents.com

Sara Gillianne Wedding & Event Planning

850.291.6502 | hello@saragillianne.com

P.S. Weddings | Planning & Design

850.470.9746 | info@ps-weddings.com

Supposey | Florals, Rentals & Events

850.776.0553 | hello@supposey.co

**Florals**

FIORE of Pensacola

850.469.1930 | ciaobella@fioreofpensacola.com

Supposey | Florals, Rentals & Events

850.776.0553 | hello@supposey.co

Celebrations the Florist

850.433.2022 | celebrationsfl@gmail.com

Sunshine Designs Florist

850.477.5358 | sunshinedesigns24@gmail.com

**Wedding and Specialty Cakes**

Betty Weber Cakes

850.477.1745 | flcakelady@aol.com

Cake Gallery

850.433.5003 |cakesgallery@hotmail.com

Bluejay’s Bakery

850.982.9731 | orders@bluejaysbakery.com

Publix Bakery

850.434.3469

**Photography & Videography**

Aislinn Kate Photography

850.912.4888 | aislinn@aislinnkate.com

Meg Burke Photography

850.483.0025 | meg@megburkephotography.com

Patsy Brown Photography | A Thousand Words

850.456.1000 | patsy@patsybrown.com

Indie Pearl Photography

hello@indiepearl.com

**DJ Services**

Powell Entertainment

850.501.1078 | matt@powellentertain.com

ADJ Connection

850.968.1916 | sales@adjconnection.com

Any Day DJ

850.312.0820 | booking@anydaydj.com

Everything & The Wedding Too

850.724.4540 | Roger Martinez

**Lighting & Rentals**

Gulf Coast Tents | Tenting, Lighting, Table/Chair/Equipment Rental

850.932.3311 | gulfcoasttents@aim.com

Wedding Walls | Draping, Lighting, Table/Chair/Equipment Rental

850.995.9988 | tracy@weddingwalls.com

Supposey | Tenting, Lighting, Table/Chair/Equipment Rental

850.477.1745 | hello@supposey.co

Marry Me Wedding Rentals | Tenting, Lighting, Table/Chair/Equipment Rental

850.776.0553 | marrymerentals@cs.com

SoHo Events and Rentals | Tenting, Lighting, Table/Chair/Equipment Rental

251.517.7322 | matt@powellentertain.com

Powell Entertainment | Lighting

850.501.1078 | sohoeventsandrentals.com

**Passed Hors D’oeuvres**

\**Market Price May Vary*

**Cold Selections**

*Farmers Market Crudité' Display*

*Imported and Domestic Cheese and Fruit*

*Miniature Eggplant Pizzas*

*Shrimp Cocktail Shooter*

*Sesame Tuna on English Cucumber*

***\*****Iced Jumbo Shrimp*

***\*****Oysters on the Half Shell*

*Crab n’ Phyllo*

**Hot Selections**

*Beef or Chicken Satay with Peanut Sauce*

*Beef and Bleu Cheese Mushroom Caps*

***\*****Blackened Tenderloin of Beef Crostini with Sun-dried Tomato Aioli*

*Pork & Cabbage Spring Roll*

*Chicken Francaise Skewer*

*Miniature Southwest Quesadillas*

*Country Ham on Mini Biscuits with Honey Butter*

*Vegetarian Pot stickers*

*Spinach & Feta Strudel*

*Coconut Shrimp*

*Volcano Shrimp*

*\*Bacon Wrapped Scallops*

*Oysters Casino*

*Oysters Rockefeller*

*Miniature Crab Cakes*

*Brie & Raspberry en Croute*

**Price per Guest**

*Selection of 4 Items …………………………………………………$14.00 per Guest*

*Selection of 5 Items …………………………………………………$16.00 per Guest*

*Selection of 6 Items …………………………………………………$18.00 per Guest*

*Fewer than 4 selections are priced at $5.00 per selection (per guest) up to one hour*

**Plated Dinner Selections**

**Plated Dinner Events Require a Minimum of 50 Guests at $35 Each**

**Guests May be Offered a Maximum of (2) Main Entrée Selections**

*All Entrées Served with House Salad, Rolls with Butter and Choice of (1) Vegetable and (1) Starch*

**Poultry**

**Stuffed Breast of Chicken**

*Roasted and Filled with Sundried Tomatoes, Zucchini and Feta Cheese with a*

*Rosemary Demi-Glace*

**Chicken Oscar**

*Topped with Jumbo Lump Crab Meat, Asparagus Spears and Béarnaise Sauce*

**Seafood**

*Market Price May Vary*

**Crab Cakes (2)**

*PCC’s Jumbo Lump Crab Cakes drizzled with Sambal Aioli*

**Grilled Shrimp Skewers (2)**

**Grouper, Atlantic Salmon, Mahi Mahi, Wahoo, Swordfish or Snapper**

*with Choice of Preparation:*

*Blackened with Fresh Avocado Mousse*

*Pan Seared with Lemon Beurre Blanc Sauce*

*Pesto Crusted*

*Grilled with Garlic Butter*

**Beef**

**Beef Entrees are Prepared at One Temperature for All Guests**

**Grilled Filet Mignon**

*8 oz. Center Cut Filet Mignon accompanied by*

*Wild Mushroom Ragout*

**Prime Rib**

*10 oz. Cut Accompanied by Au Jus*

**Ribeye**

*Harris Ranch 12 oz. Ribeye Accompanied by Red Wine Demi*

**Steak Diane**

*Sirloin Steak with Sauce Diane and Crispy Onions*

**Veal Champignon**

*Veal Medallions Sautéed with Wild Mushrooms, Fresh Herbs and Wine Sauce*

**Pork**

**Grilled Pork Mignon**

*8 oz. Center Cut Pork Mignon accompanied by Apple Cider Jus lie*

**Roasted Berkshire Loin of Pork**

*Topped with a Roasted Mushroom Demi-Glace*

**Duets**

Additional $5 per Guest

**Filet & Crab**

*Grilled Petite 5 oz. Filet Mignon with Burgundy Demi-Glace accompanied by a Jumbo Lump Crab Cake Drizzled with Roasted Red Pepper Aioli*

**Filet & Shrimp**

*Grilled Petite 5 oz. Filet Mignon with Burgundy Demi-Glace accompanied by two Jumbo Shrimp*

*filled with Crab Imperial*

**Plated Entrée Side Options**

Choice of (1) Vegetable and (1) Starch

**Vegetable Selections**

*Corn Macque Choux*

*Zucchini and squash*

*Haricots Verts*

*Seasonal Succotash*

*Honey and citrus glazed carrots*

*Asparagus*

*Broccoli*

*Seasonal Medley*

**Starch Selections**

*Southwest Quinoa*

*Rice Medley Blend*

*Mashed Potatoes*

*Roasted Fingerling Potatoes*

*Whipped Sweet Potatoes*

*Sweet Potato and Butternut Squash Hash*

*Herb Roasted New Potatoes*

*Wild Mushroom Risotto*

**Plated Dessert Selections**

Additional $4 per Guest

**Brownie ala Mode**

*Homemade Fudge Brownie & Vanilla Ice Cream Drizzled with Raspberry Sauce*

**Chocolate Mousse**

*Dark Chocolate Mousse with Berry Garnish*

**Key Lime Pie**

*Garnished with Shaved Chocolate and Whipped Cream*

**Chocolate Lava Cake**

*Decadent Chocolate Cake with a Warm Fudge Center*

*Elegantly Plated with a Fresh Berry Garnish, Fruit Sauce and a Dusting of Cocoa*

**Classic New York Cheesecake**

*Luscious, Creamy Cheesecake Garnished with Fresh Peach Sauce and Fresh Assorted Berries*

**Wedding Buffet Selections**

(Minimum of 50 Guests Required)

3-Entrée Buffet - $36.95 per Person

Choice of salad, three protein selections, two vegetable selections and two starch selections

2-Entrée Buffet - $32.95 per Person

Choice of salad, two protein selections, one vegetable selections and one starch selections

**Salad Selections**

Traditional Caesar Salad or Garden Salad

Salad Dressings (Select Two)

*Thousand Island, Balsamic Vinaigrette, Bleu Cheese, Herb Ranch*

**Entrée Selections**

Presented with Petite Rolls, Cornbread or Biscuits and Butter

*Baked Virginia Ham with Pineapple Rum Glaze*

*Roast Turkey with Cranberry-Orange Relish*

*Roast Pork Loin with Apple Cider Jus lie*

*Grilled Chicken with Grain Mustard Demi*

*Stuffed Breast of Chicken with Lemon Butter Sauce*

*Grilled Mahi with Citrus Relish*

*Cedar Plank Salmon with Dill Cream*

*Prime Rib of Beef with Au Jus and Horseradish Cream*

*Tenderloin of Beef with Cabernet Wine Demi-Glace*

*Pasta Primavera (V)*

*Eggplant Parmesan (V)*

Vegetables

*Corn Macque Choux*

*Sautéed Peas*

*Haricots Verts*

*Seasonal Succotash*

*Honey and citrus glazed carrots*

*Asparagus*

*Broccoli*

*Seasonal Medley*

Starches

*Southwest Quinoa*

*Rice Medley Blend*

*Mashed Potatoes*

*Roasted Fingerling Potatoes*

*Whipped Sweet Potatoes*

*Sweet Potato and Butternut Squash Hash*

*Herb Roasted New Potatoes*

*Wild Mushroom Risotto*

***Wedding Cake Cut and Served by Pensacola Country Club***

**Specialty Dessert Stations**

**Flambé Station**

*Your choice of Bananas Foster, Cherries Jubilee or Hawaiian Flambé served over Vanilla Ice Cream*

*$7 per Guest*

**Assorted Dessert Display**

*An Assortment of Miniature Dessert Bars Including Brownie, Cheesecake, Peanut Butter, Lemon-Berry, Apple Crumble and Chocolate Turtle*

*$10 per Guest*

**Chocolate Fountain**

*Luscious Flowing Dark Chocolate Accompanied by Strawberries, Bananas, Pineapple, Maraschino Cherries, Pretzels, Marshmallows, Pound Cake and Graham Crackers*

*$10 per Guest*

**Bronze Beverage Package**

Bronze Beverage Package Includes the Following Beer, Wine and Champagne Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Budweiser*

*Bud Lite*

*Heineken*

*Heineken Lite*

*Corona*

*Corona Lite*

*Miller Lite*

*Coors Lite*

*Michelob Ultra*

*Stella*

*Sierra Nevada Pale Ale*

*Blue Moon*

*Amstel Lite*

*Lagunitas IPA*

**Wine & Champagne**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

*J. Roget Champagne*

**Price per Guest**

*Two-Hour Package…………… ……………………………………… …………$18.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$24.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$28.00 per Guest*

**Silver Beverage Package**

Silver Beverage Package Includes the Following Beer, Wine, Champagne and Liquor Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Budweiser*

*Bud Lite*

*Heineken*

*Heineken Lite*

*Corona*

*Corona Lite*

*Miller Lite*

*Coors Lite*

*Michelob Ultra*

*Stella*

*Sierra Nevada Pale Ale*

*Blue Moon*

*Amstel Lite*

*Lagunitas IPA*

**Wine & Champagne**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

*J. Roget Champagne*

**Liquor**

*Jack Daniels*

*Jim Beam*

*Smirnoff*

*Bacardi*

*Beefeater*

*Dewars*

*Jose Cuervo Tequila*

**Price per Guest**

*Two-Hour Package……………..……...……………………………………………$22.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$28.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$32.00 per Guest*

**Gold Beverage Package**

Gold Beverage Package Includes the Following Beer, Wine, Champagne and Liquor Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Budweiser*

*Bud Lite*

*Heineken*

*Heineken Lite*

*Corona*

*Corona Lite*

*Miller Lite*

*Coors Lite*

*Michelob Ultra*

*Stella*

*Sierra Nevada Pale Ale*

*Blue Moon*

*Amstel Lite*

*Lagunitas IPA*

**Wine & Champagne**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

*J. Roget Champagne*

**Liquor**

*Jack Daniels*

*Jim Beam*

*Smirnoff*

*Bacardi*

*Beefeater*

*Dewars*

*Jose Cuervo Tequila*

*Crown Royal*

*Maker’s Mark*

*Absolut*

*Titos*

*Captain Morgan*

*Tanqueray*

**Price per Guest**

*Two-Hour Package……………..……...……………………………………………$26.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$32.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$36.00 per Guest*

**Beverages by Consumption**

*Domestic Beer per Bottle - $4*

*Imported Beer per Bottle - $5*

*Standard Liquor - $6*

*Premium Liquor - $8*

*Wine per Glass - $7*

*Champagne per Glass - $7*

**Champagne & Wine Pour**

*J Roget - $17 per Bottle*

*Avissi Prosecco - $35 per Bottle*

*Chandon - $45 per Bottle*

**Cash Bar Pricing**

Cash Bar Prices are Inclusive of 7.5% Florida Tax and 22% Service Fee

*Soft Beverage - $3*

*Domestic & Import Beer - $5*

*Standard Liquor - $8*

*Premium Liquor - $10*

*Wine per Glass - $8*

*Champagne per Glass - $9*