



# *Weddings*

*At Fort Lauderdale Country Club*



# *Ceremony*



Make a memory you and your guests will never forget.

Say “I do” as the sun sets on the ninth hole of our pristine golf course.

***Your ceremony package includes:***

- Use of the Ladies’ Lounge and Locker Room
- Fruit & sandwich platter for the Bride and Bridesmaids as they get ready
- Valet parking services
- Use of golf course and golf carts for photos
- White padded folding chairs\*
- Professional Service Staff

**Ceremony Fee for up to 150 guests - \$900**

\*Specialty chairs and linens are available at an additional cost

# *Cocktail Hour*

## *Option One*

*\$15.00 per person*

Includes: One Decorated Food Display & Three Passed Hors D'oeuvres

### *Decorated Food Display*

*Please choose one of the following:*

#### **Imported and Domestic Cheeses**

Served with Assorted Crackers, Wafers, Flatbreads and Garnished with Fresh Fruit

#### **Vegetable Crudités**

Assorted Seasonal Vegetables Served with a Trio of Homemade Herb Dips

#### **Mediterranean Vegetable Platter**

Assorted Grilled Vegetables, Roasted Peppers, Pepperoncini, Homemade Black Bean, Hummus Tabbouleh and Baba Ghanoush Dip Accompanied with Baked Seasoned Pita Crisps

#### ***Hors D'Oeuvres***

*Please Choose Three of the Following:*

Vegetable Spring Rolls

Stuffed Mushrooms

Mini Beef Wellingtons

Spanakopita

Crab Cakes

Chicken or Beef Satay

Franks en Croute

Chicken Quesadilla

Coconut Shrimp

Brie Raspberry Pastry

# *Cocktail Hour*

## *Option Two*

***\$30.00 per person***

Includes: Two Decorated Food Displays & Four Passed Hors D'oeuvres

### ***Decorated Food Display***

*Please choose two of the following:*

#### **Imported and Domestic Cheeses**

Served with Assorted Crackers, Wafers,  
Flatbreads and Garnished with Fresh  
Fruit

#### **Vegetable Crudités**

Assorted Seasonal Vegetables Served  
with a Trio of Homemade Herb Dips

#### **Sushi Boat**

California, Tuna, Shrimp Tempura and  
Smoked Salmon Rolls accompanied with  
Spicy Mayo, Pickled Ginger, Citrus  
Ponzu and Wasabi Emulsion

#### **Mediterranean Vegetable Platter**

Assorted Grilled Vegetables, Roasted  
Peppers, Pepperoncini, Homemade  
Black Bean, Hummus Tabbouleh and  
Baba Ghanoush Dip Accompanied with  
Baked Seasoned Pita Crisps

#### **Raw Bar and Seafood Display**

Seasonal Oysters on a Half Shell,  
Little Neck Clams, Jumbo Shrimp and  
Ceviche with Cocktail Sauce, Lemon  
Wedges and Horseradish Sauce

### ***Hors D 'Oeuvres***

*Please choose four of the following:*

Vegetable Spring Rolls

Stuffed Mushrooms

Beef Wellingtons

Chicken Quesadilla

Spanakopita

Crab Cakes

Chicken or Beef Satay

Franks en Croute

Cherry Tomato and Mozzarella Skewers

Assorted Sushi Rolls

Baby Lamb chops with Mint Jelly

Rare Sesame Tuna Cucumber Rounds

Sea Scallops Wrapped in Bacon

Beef Carpaccio on Herb Crostini

Coconut Dusted Butterfly Shrimp

Brie Raspberry Pastry

# *Dinner Buffet*



*\$40.00 per person*

*Your Buffet Dinner will include:*

Salad Bar or Plated Salad

One Entrée

One Carving Station

Two Starches

Two Vegetables

*Prices are per person and do not include sales tax or 22% service charge*

## ***Grand Salad Bar***

Fresh greens with assorted toppings and dressings

Or

House Salad or Caesar Salad

## ***Entrées***

*Please choose one of the following:*

Chicken Breast

Sauces: Moroccan, Marsala, Francaise or Picatta

Pan Seared Parmesan Crusted Chicken Breast  
with a White Wine, Lemon, Garlic, and Herb Sauce

Sliced Roasted Pork Loin

Grilled Filet of Salmon with Lemon Butter Sauce

Pistachio Crusted Pan Seared Salmon

Mahi Mahi with Mango Papaya Salsa

Cornmeal Dusted Crispy Snapper with Black Bean and Corn Salsa

Herb Crusted Roasted Grouper with Garlic Butter and topped with Grated Parmesan Cheese

Eggplant Rollatini

Sliced Sirloin in a Red Wine Reduction

*All dinners include assorted bread and butter, coffee and tea*

*Prices are per person and do not include sales tax or 22% service charge*

## ***Carving Stations***

*Please choose one of the following:*

Oven Roasted Turkey Breast with Gravy and Cranberry Sauce

Roasted Mojo Pork Loin with Au Jus and Pineapple Mayonnaise

Whole Roasted Salmon with Lemon Burr Blanc Sauce

Whole Roasted Red Snapper with Lemon Caper Sauce

Steamship Round Beef Roast with Au Jus Sauce and Horseradish Cream Sauce

Beef Tenderloin\*

\*Available at an additional cost

## ***Starches***

*Please choose two of the following:*

Roasted Red Bliss Potatoes

Scalloped Potatoes

Saffron Rice

Garlic Mashed Potatoes

Choice of Pasta: Penne, Rigatoni, Bow Tie,  
Tortellini or Gnocchi

Choice of Pasta Sauce: Pomodoro, Alfredo, A  
La Vodka, Marinara, Pesto or Bolognese

## ***Vegetables***

*Please choose two of the following:*

Steamed Broccoli Florets

Honey Glazed Carrots

Green Beans Almondine

Sautéed Seasonal Vegetables

Grilled Asparagus

Julienne Vegetables- Carrots, Zucchini, Yellow  
Squash, Red and Green Peppers, and Onions

## ***Dessert***

Custom Wedding Cake

# *Dinner Plated*



*Your Three Course Dinner will include:*

Plated Salad  
One Entrée\*  
One Starch  
One Vegetable

*\*Pricing based on Entrée*

*\*\* Dual Entrée – add \$8.00 per person based on higher priced Entrée*

*All dinners include assorted bread and butter, coffee and tea*

*Prices are per person and do not include sales tax or 22% service charge*

## ***Salad***

*Please choose one of the following:*

### **FLCC House Salad**

Mixed Greens with Candied Walnuts and Dried Cranberries, Grape Tomatoes, Cucumber, Gorgonzola Cheese and Balsamic Vinaigrette Dressing

### **Traditional Caesar Salad**

Garlic Croutons Parmesan Shavings and House-made Caesar Dressing

### **Poached Pear Salad**

Baby Mixed Greens, Red Wine Poached Pear and Spiced Pecans, Bleu Cheese Crumbles, Fresh Sliced Strawberries with a Champagne Vinaigrette Dressing

### **Tomato & Mozzarella**

Basil Vinaigrette Dressing



## *Entrées*

*Please choose one of the following:*

Boneless Chicken Breast with Wild Mushrooms and Marsala Reduction  
\$35

Boneless Chicken Breast with Picatta Sauce  
\$35

Stuffed Chicken Breast with Spinach and Feta Cheese Topped with an Artichoke Sauce  
\$35

Herb Roasted Airline Chicken Breast with a Reduction Sauce  
\$35

Grilled Fillet of Salmon with Lemon Capers & Dill Sauce  
\$38

Blackened Mahi Mahi with a Mango Papaya Salsa  
\$39

Pan Seared Chilean Sea Bass with a Citrus Burr Blanc Sauce  
\$45

Sliced Sirloin Beef  
\$42

8 oz. Petite Filet Mignon  
Choice of Sauce: Au Poivre, Peppercorn, Béarnaise, Garlic Herbed Butter, Red Wine Reduction  
\$48

Roasted Pork Loin  
Stuffed with Spinach, Apples, Goat Cheese, and Pine Nuts  
with Rosemary Wine Reduction  
\$37

### ***Starches***

*Please choose one of the following:*

Roasted Red Bliss Potatoes

Scalloped Potatoes

Saffron Rice

Garlic Smashed Red Potatoes

Whipped Golden Potatoes with Goat cheese

Sweet Potato Mash

Crispy Cheese Polenta and Chives

Parmesan Reggiano Risotto or Mushroom Risotto

### ***Vegetables***

*Please choose one of the following:*

Haricot Verts

Baby Carrots

Seasonal Baby Vegetable Medley

Grilled Asparagus

Steamed Broccolini with Garlic

### ***Dessert***

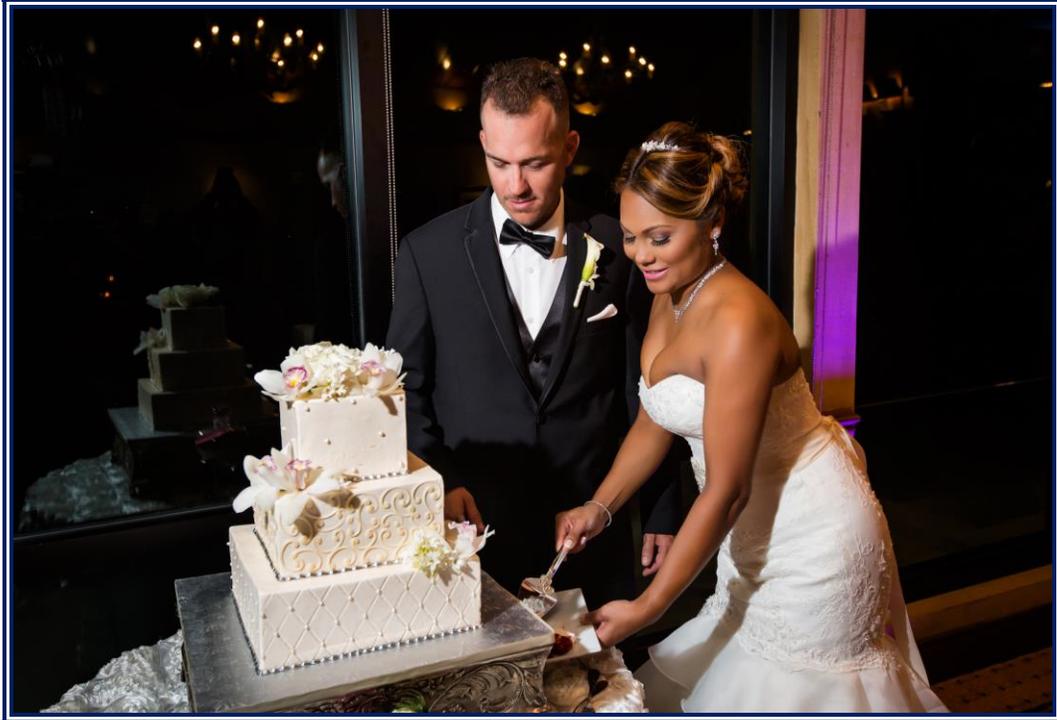
Custom Wedding Cake



*\*All Food & Beverage prices are subject to change without notice  
Prices are per person and do not include sales tax or 22% service charge*

# *Wedding Cake*

Custom Designed by Edda's Cakes



Select from the following:

## **CAKE FLAVORS**

Vanilla Rum  
Chocolate  
Marble  
Classic Vanilla

## **FILLINGS**

Vanilla Buttercream  
Chocolate Buttercream

\*Other flavors and fillings available for an additional cost

# *Enhancements*

## **Intermezzo**

Sorbet Martini Garnished with a Fresh Mint Leaf

Please choose one of the following:

Lemon

Melon

Champagne

Passion Fruit

\$4 per person

## **Wine Service for Dinner**

Prices based on consumption

## **Dessert**

Warm Chocolate Fondue

Assortment of Seasonal Fruits and Berries, Pretzel Sticks, Marshmallows  
and Angel Cake Squares

\$12 per person

Ice Cream Sundae Bar

Choice of Vanilla or Chocolate Ice Cream with Assorted Toppings, Warm Caramel and  
Chocolate Sauce and Whipped Cream

\$8 per person

Viennese Table

Mini Eclairs, Cannoli's, Cream Puffs, Cheesecakes, Chocolate Cakes and Napoleons

\$16 per person

Plate of Truffles and Tuxedo Strawberries

\$4 per person

Café Ala Carte Cappuccino and Espresso Bar  
with Flavored Coffees

Prices based on time and guest count

## Late Night Snacks

Choice of Sliders  
\$10 per person

Breakfast Buffet  
Scrambled Eggs, Bacon, Sausage, Potatoes  
\$15 per person



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# *Bar Packages*



## **Beer and Wine Bar**

House Wines, Domestic & Imported Beers, Soft Drinks, Water, Juices, and Complimentary Bartender  
Five Hours \$30 per person

## **Standard Brand**

House Wines, Domestic & Imported Beers, Smirnoff Vodka, Flor De Cana Silver Rum, Brokers Gin, Cutty Stark Scotch, Seagrams 7 Whiskey, Kentucky Tavern Bourbon, Soft Drinks, Water, Juices, and Complimentary Bartender  
Five Hours \$35 per person

## **Premium Brand**

House Wines, Domestic & Imported Beers, Grey Goose Vodka, Captain Morgan Rum, Bombay Sapphire Gin, Crown Royal Whiskey, Dewar's White Label Scotch, Jack Daniels Whiskey, Soft Drinks, Water, Juices, and Complimentary Bartender  
Five Hours \$42 per person

## **Consumption Bar**

Prices per drink based on consumption

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# *Miscellaneous Fees*

## **Clubhouse Rental**

Includes Set Up and Breakdown of All Furniture & Dance Floor  
Club Provides Tables, Club Chairs, China, Glassware, Flatware, House White Floor-Length  
Linens, and Matching Napkins  
\$950

## **Rental Items**

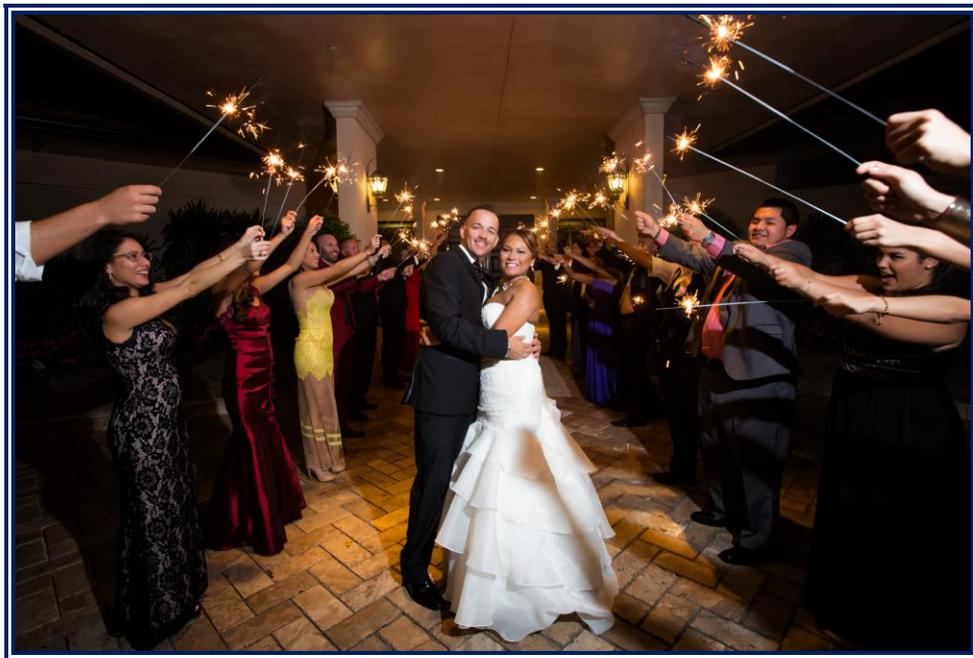
All Rentals Must Be Coordinated By Club

## **Children's Meals**

Fruit Cup  
Chicken Fingers & Fries  
\$10 per child

## **Sparkler Sendoff**

Club Provides Materials  
\$50 Flat Fee



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# *Payment Requirements*

## **I. Signed Contract and Deposit**

A \$1000.00 deposit is required in order to hold the date and reserve the space for your wedding. It is a non-refundable deposit. The deposit will be applied to the final invoice.

## **II. 50% Payment**

50% of the balance is due 60 days prior to event. An appointment will be scheduled with the catering director to review contract, make final menu decisions, color selections, etc.

## **III. Final Payment and Guarantee**

Final payment and guest guarantee is due 10 days prior to scheduled event.

## **IV. Event Policies**

Fort Lauderdale Country Club will not allow the following:

- No food or beverage shall be brought or removed from the premises without written permission from the Food & Beverage Director.
- No Confetti or Rice Throwing
- Fort Lauderdale Country Club will not allow any Vendor items to remain overnight and will not be responsible for any personal items left behind.



## **V. Event Minimum for Non-Members**

There is a \$5,000 food & beverage minimum for booking an event on an evening or day that is not within our normal operating hours.

## **VI. Overtime**

Overtime is charged for the use of our facility for any amount of time over the contracted amount at intervals of one hour. It is charged \$250.00 per hour. The bar (if one is contracted for an open bar) will be left open at \$9.00 per guest Premium Bar or \$7.00 per guest Standard Brand Bar if overtime is used. This is the only payment for any event that can be paid with a credit card the night of the event.