

# *The Landings*

Yacht, Golf, and Tennis Club



*Banquets*

# *The Landings*

Yacht, Golf, and Tennis Club

## **Thank You For Choosing The Landings!**

*We would like to thank you for choosing The Landings to host your function. We are very proud of our special property and we hope that your group enjoys the food, atmosphere, and the service. We are dedicated to ensure all of your groups needs are satisfied. We specialize in hospitality and possess the resources to handle any occasion.*

*From business breakfast seminars to monthly club luncheons, The Landings Yacht, Golf and Tennis Club is the perfect venue to accommodate your special gathering. Our enchanting location, overlooking the Caloosahatchee River and just minutes from the Gulf of Mexico, is the ideal Florida event destination. The recently renovated Helm Club provides a variety of spaces designed for functionality and flexibility.*

*Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion. Please use these menus as samples or we can prepare a customized menu to meet your specific needs.*

*Please contact me at (239) 322-1106 if you would like to view our romantic riverfront ceremony and banquet facilities.*

*Wishing you the best,*

*Stephanie Nguyen*  
Banquet Manager



# The Landings

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## Room Rentals

Room	Capacity	Room Charge	F&B Minimum In Season	F&B Minimum Off Season
Main Deck	154 people	\$500.00	\$4,500.00	\$3,500.00
Dining Room	80 people	\$300.00	\$3,500.00	\$3,000.00
Garden Room	50 people	\$250.00	\$2,500.00	\$2,000.00
Bridge Room	40 people	\$250.00	\$1,500.00	————
Private Dining Room	30 people	\$100.00	\$1,500.00	————
Pursers Quarters	20 people	\$25.00	\$1,000.00	————

These minimums are a combination of Food and Beverage and do not include tax or gratuity

### Room Charges Include:

*Event space, set-up/breakdown, dance floor, ivory or white table linens and napkins, classic white china, flatware, glassware, tables, and chairs.*

*The room rental period is four (4) hours in length.*

*Please contact the Banquet Manager for rates on extended hours.*

### Audio Visual Equipment Available:

*LCD Projector and Screen*

*Podium*

*Wireless Microphones*

*Wireless Internet Connection*



# The Landings

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## Breakfast at The Landings

*A great way to start your day! Whether you're getting ready for a meeting or hitting the golf course early, our breakfast buffets will get you going!*

### The Continental Breakfast

Chilled Fruit Juices  
(Orange Juice, Pink Grapefruit, or Cranberry)  
Fresh Baked Danishes, Muffins, Scones, and Croissants  
Bagels with Cream Cheese  
Sliced Seasonal Fresh Fruit  
Variety of Flavored Yogurts  
\$12 per person

### The Golfer's Buffet

Chilled Fruit Juices  
Sliced Seasonal Fruit and Berries  
Fresh Baked Danishes, Muffins, Scones, and Croissants  
Scrambled Eggs with Cheddar Cheese  
French Toast with Warm Syrup & Butter  
Home Fried Potatoes  
Apple Wood Smoked Bacon  
Sausage Links  
\$18 per person

### The Grand Brunch

*(Minimum of 50 people required)*  
Chilled Fruit Juices  
Sliced Seasonal Fruit and Berries  
Fresh Baked Danishes, Muffins, Scones, and Croissants  
Scrambled Eggs with Cheddar Cheese  
French Toast with Warm Syrup & Butter or Granny Apple French Toast Casserole  
Home Fried Potatoes  
Apple Wood Smoked Bacon  
Sausage Links  
Chef Attended Omelet Station  
\$25 Per person

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea

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## Lunch at The Landings

*Whether you are looking for an express business luncheon or you're looking to impress your group with an elegant plated lunch or even want a picnic in the park—our menus are sure to please!*

### Picnic Pointe Suggestions:

#### **Burgers, Brats, & Dogs Cook Out**

Grilled All American Burgers & Hebrew National Hot Dogs, Beer Braised Brats with Sauerkraut, Country Potato Salad, Creamy Cole Slaw, Potato Chips, and Sliced Watermelon Platter.  
Presented with Buns, Condiments, Sliced Tomato, Sliced and Diced Onions, Green Leaf Lettuce, Pickles, and sliced Cheddar and Swiss.  
\$20 Per Person

#### **Picnic Buffet**

Avocado, Hearts of Palm, & Tomato Salad with a Cilantro Vinaigrette, Summer Pasta Salad with Mozzarella Cheese, Tomato, and Basil Oil, Fresh Fruit Salad with Basil and Cinnamon Syrup Assorted Gourmet Sandwich Platters, Cookies, and Brownies  
\$18 Per Person

#### **The Sunny Day**

Summer Pasta Salad with Mozzarella Cheese, Tomato, and Basil Oil and a Garden Salad with Two Dressings. Fresh Sliced Watermelon with Berries  
Pulled BBQ Pork with Hawaiian Rolls and Cripsy Fried Onions  
Marinated Grilled Chicken Breast with Buns, Condiments, and a Relish Tray  
\$24 Per Person

#### **The BBQ Pit**

BBQ Baby Back Ribs and Bone in Chicken  
Mixed Green Salad with Toppers and Two Dressings, Creamy Cole Slaw and Fresh Fruit Salad. Baked Rolls, Corn Bread, and Biscuits with Honey Butter  
Country Baked Beans, Corn on the Cobb, Smokey Mac & Cheese  
\$28 Per Person

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea

# The Landings

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## Plated Luncheons

### Salads

#### **Grilled Romaine Wedge**

Baby Romaine Char Grilled with Gorgonzola Cheese, Baby Heirloom Tomatoes, Crispy Pancetta Bacon, and Sliced Avocado with Country Bleu Cheese Dressing  
\$15

#### **Chicken Pecan**

Mixed Baby Greens Topped with Mandarin Oranges, Red Onion, Gorgonzola Cheese, Sliced Strawberries, Blue Berries, Toasted Pecans, Sliced Grilled Marinated Chicken Breast, and Served with a Citrus Vinaigrette  
\$15

#### **Landings Cobb**

Crisp Romaine Hearts, Smoked Turkey, Baby Heirloom Tomatoes, Hard Boiled Farm Egg, Apple Smoked Bacon, Avocado, and Gorgonzola Cheese with a Red Wine Vinaigrette  
\$15

#### **Burrata Caprese**

Creamy Burrata Cheese with Marinated Heirloom Tomato, Fresh Basil, Cracked Black Pepper, Balsamic Syrup and Olive Oil Paired with Mixed Greens and Grilled Crostini  
\$15

#### **Spinach & Berries with Grilled Chicken**

Baby Spinach with Sliced Strawberries, Dried Cranberries, Mandarin Oranges, Feta Cheese, Bermuda Onion, Toasted Almonds and Finished with a Raspberry Vinaigrette and Sliced Grilled Chicken  
\$15

#### **Par Three Salad**

Mixed Baby Greens with Cucumber, Carrot, Onion, Baby Heirloom Tomatoes Surrounded with a Scoop of Grilled Chicken Salad, Albacore White Tuna Salad, and Country Egg Salad  
\$15

#### **Cajun Shrimp BLT Salad**

Crisp Baby Romaine Embellished with Baby Heirloom Tomatoes, Apple Smoked Bacon, and Sautéed Cajun Spiced Shrimp Finished with Homemade Croutons and Country Buttermilk Ranch  
\$16

#### **Oriental Crunchy Chicken Salad**

Chopped Romaine Hearts & Baby Bok Choy, Sliced Water Chestnuts, Red Peppers, Mandarin Orange, Julienne Carrot, Fresh Cilantro, Green Onion, and Crunch Noodles Finished with Sliced Crispy Chicken and a Sesame Ginger Dressing  
\$15

#### **Grilled Flank Steak Salad**

Romaine Lettuce, Baby Heirloom Tomatoes, Diced Cucumber, Charred Sweet Corn, Crumbled Gorgonzola Cheese  
\$18

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea

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## Plated Luncheons

### Sandwiches

#### Smoked Turkey & Avocado Wrap \$15

Shaved Smoked Turkey Breast, Smoked Gouda, Avocado, Vine Ripened Tomato, Apple Smoked Bacon, and Pesto Aioli Wrapped in a Wheat Tortilla with a side of Fresh Fruit

#### Grilled Chicken Caesar Wrap \$15

Romaine Hearts Tossed in Creamy Caesar Dressing, Pecorino Romano Cheese, Sliced Tomato, and Grilled Chicken with a side of Fresh Fruit

#### Chilled Roasted Beef Baguette \$16

Shaved Medium Rare Roasted Beef, Bermuda Onion, Vine Ripened Tomato, Baby Arugula, Goat Cheese, and Creamy Horseradish Aioli on a Toasted Rustic Baguette with a side of Fresh Fruit

#### Chicken Cranberry Ciabatta \$15

Herbed Marinated Grilled Chicken Breast, Creamy Brie Cheese, Baby Arugula with Cranberry Aioli on a Grilled Ciabatta Roll with Fresh Fruit

#### Chilled Grilled Vegetable Wrap \$14

Marinated Grilled Zucchini, Yellow Squash, Portabella Mushroom, Roasted Red Peppers, Havarti Cheese, and Fresh Alfalfa Sprouts with Balsamic Syrup Wrapped in a Wheat Tortilla with a Side of Fresh Fruit

#### Italian Hoagie \$15

Shaved Black Forest Ham, Oven Roasted Turkey, Genova Salami with Tomato, Red Onion, Banana Peppers, Shredded Iceberg Lettuce, Sliced Olives, and Provolone Cheese Laced with an Italian Vinaigrette on Baked Italian Loaf with Fresh Fruit

#### Grilled Beef Tenderloin Sandwich \$20

Sliced Tender Beef Tenderloin with Crispy Fried Onion, Sliced Tomato, Gorgonzola Fondue, Baby Arugula, Steak House Aioli on Grilled Ciabatta with a Side of Fresh Fruit

### Soup and Half Sandwich or Wrap \$12

Tomato Basil  
Truffle Scented Creamy Mushroom  
Steak and Potato  
Italian Minestrone  
Potato & Leek  
Hearty Vegetable  
Chicken Noodle,  
Butternut Bisque

Smoked Turkey  
Chicken Salad  
Tuna Salad  
Oven Roasted Turkey  
Roast Beef  
Black Forest Ham  
BLT  
Grilled Chicken  
Grilled Vegetables  
Crispy Fried Chicken

Provolone Cheese  
Swiss Cheese  
Cheddar  
Smoked Gouda  
Havarti

Ciabatta Roll  
Wheat Bread or Wrap  
Flour Tortilla  
Sour Dough  
Croissant  
Baguette

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea

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## Plated Luncheons

### Entrée Lunches

#### Turkey, Asparagus and Parmesan Crepes \$15

Sautéed turkey breast, asparagus, parmesan cream filled crepes napped with a sundried tomato cream presented with harvest wild rice

#### Pesto & Wild Mushroom Crepes \$15

French crepes filled with sautéed arugula, shallots, wild mushrooms and creamy goat cheese laced with pesto cream presented with harvest rice

#### Spinach & Ricotta Crepes \$15

Sautéed baby spinach, caramelized onion, roasted garlic, toasted mushrooms and creamy ricotta filled crepes finished with our rustic Pomodoro sauce and shredded mozzarella presented with Italian white bean ragout

#### Quiche and Petite Garden Salad \$15

Choose of: Broccoli & cheddar or Laurine or Italian sausage, peppers and mozzarella or Spinach, feta and sundried tomato or black forest ham and cheddar

#### Salmon with Tomato Caper Relish \$17

Marinated Atlantic salmon fillet pan or grilled Presented with wild rice and haricot verts

#### Mediterranean Chicken \$17

Marinated boneless chicken breast, pan seared with Kalamata olives, artichokes, sundried tomato and feta cheese paired with herbed cous cous and roasted roma tomatoes

#### Italian Chicken Cutlets \$17

Pan seared Italian bread crumb cutlets, misted with fresh lemon paired with basmati rice and sautéed summer squash, zucchini and red pepper

#### Pasta Primavera \$14

Farfalle pasta tossed with spinach, tomato, summer squash, caramelized onion, roasted garlic and parmesan cheese with grilled garlic plank

#### Grilled Flank Steak \$18

Sliced marinated grilled flank steak laced with our chimichurri paired with parmesan potato wedges and haricot verts

#### Shrimp & Grits \$17

Cajun dusted seared shrimp over cream grits with ratouille vegetables

#### Wild Mushroom Raviolis \$16

Wild mushroom filled raviolis laced with truffle scented parmesan cream and crispy leeks paired with sautéed spinach

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea



# The Landings

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## Buffet Luncheons

*The listed buffet prices reflect 50 or more guests; however we are more than happy to design menu pricing for any size function!*

### **The Holiday**

Field Green Salad Bar with Ranch Dressing and Balsamic Vinaigrette,  
Carved Roast Turkey Breast, Sage and Cornbread Stuffing, Mashed Potatoes,  
Country Style Green Beans, Apple Cobbler  
\$19.95 per guest

### **The Landings Lunch Buffet**

Field Green Salad Bar with Ranch Dressing and Balsamic Vinaigrette,  
Baked Tortellini and Ham, Baked Salmon with Sweet Honey Glaze,  
Fresh Green Beans, Cheesecake Tart  
\$26.95 per guest

### **The Napoli**

Field Green Salad Bar with Ranch Dressing and Balsamic Vinaigrette,  
Pan Roasted Chicken in Olive Oil and Rosemary, Pasta and Meatballs with Marinara Sauce  
and Vodka Sauce, Wild Mushroom Risotto with Shaved Parmesan Cheese,  
Zucchini and Squash Sautéed in Herb Butter, Tiramisu  
\$24.95 per guest

### **The Yacht Club Favorite**

Field Green Salad Bar with Ranch Dressing and Balsamic Vinaigrette,  
Baked Macaroni and Cheese with Bacon and Jalapenos, Marinated Hanger Steak  
Sliced to Order, Chimichurri Sauce and Warm Brandy Peppercorn Sauce,  
Roasted Corn with Red Peppers and Onions, Southern Strawberry Shortcake  
with Real Whipping Cream  
\$24.95 per guest

Price Includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Regular and Decaffeinated Coffee and Tea



Please Add 20% Service Charge and 6.5% Florida State Sales Tax to All Menu Selections

# The Landings

Yacht, Golf, and Tennis Club

## Hors D'oeuvres

### Chilled Impressions

Butler Passes or Presented on Platters  
(Priced Per 50 Pieces)

**Shrimp Gazpacho Shooter**  
\$125

**Jumbo Shrimp Cocktail**  
\$150

**Roasted Asparagus in Prosciutto**  
\$100

**Roasted Vegetable Crostini**  
\$75

**Turkey Crostini**  
with cranberry Aioli  
\$125

**Caprese Crostini**  
\$100

**Caprese Skewers**  
Drizzled with Balsamic Reduction  
\$125

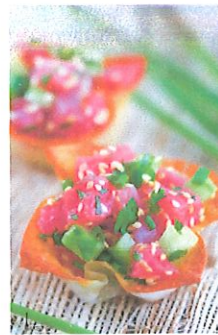
**Ahi Tuna Wontons**  
\$175

**Smoked Salmon Flatbread**  
With Dill Cream Cheese  
\$150

**Marinated Artichoke**  
With Herbed Cream Cheese  
\$150

**Beef Tenderloin Bruschetta**  
With Goat Cheese & Garlic  
\$175

**Belgium Endive**  
With Gorgonzola Cream Cheese  
and Candied Walnuts  
\$100



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# The Landings

Yacht, Golf, and Tennis Club

## Hors D'oeuvres

### *Hot Impressions*

*Butler Passed or Presented on Platters  
(Priced Per 50 Pieces)*

Lamb Lollipops  
\$250

Mini Beef Wellington  
\$150

Baked Brie en Croûte  
\$150

Vegetable Quesadillas  
\$100

Pork Pot Stickers  
\$150

Three Cheese Stuffed Mushroom Caps  
\$100

Italian Stuffed Mushroom Caps  
\$125

Bacon Wrapped Sea Scallops  
\$200

Assorted Mini Quiche  
\$125

Cocktail Meatballs  
Your Choice: Italian, Sweet & Sour, Swedish  
\$75

Coconut Shrimp with Orange Marmalade Glaze  
\$175

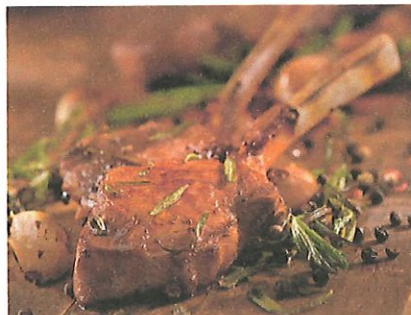
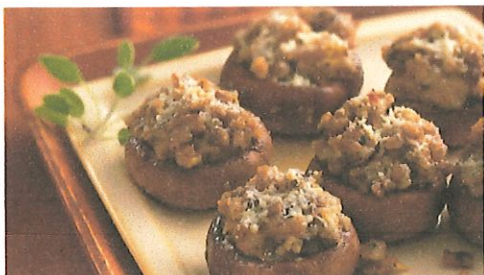
Mini Crab Cakes with Spicy Remoulade  
\$150

Vegetarian Spring Rolls with Sweet Chile Sauce  
\$75

Crispy Spanakopita  
\$100

Beef Tenderloin Skewers with Gorgonzola Fondue  
\$150

Spicy Thai Chicken Satay  
\$125



# The Landings

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## *Specialty Displays*

### **Seasonal Fresh Fruit**

Medium (Serves 50 Guests) - \$200

Large (Serves 100 Guests) - \$390

### **Fresh Vegetable Crudité with Assorted Dips**

Medium (Serves 50 Guests) - \$200

Large (Serves 100 Guests) - \$390

### **Domestic and Imported Cheese Board with Seasonal Berries & Nuts, House Crackers and Fresh Baked Sliced Baguettes**

Medium (Serves 50 Guests) - \$400

Large (Serves 100 Guests) - \$790

### **Antipasto**

Italian Meats, Cheeses, Grilled Vegetables,  
Olives, Roasted Peppers, Artichokes,  
Sliced Crusty Bread

Medium (Serves 50 Guests) - \$450

Large (Serves 100 Guests) - \$890



## *Action Stations*

\$50 Chef Attendant Fee Per Station

### **Pasta! Pasta!**

Julienned Chicken, Italian Sausage, Shrimp, Assorted Vegetables  
Pomodoro, Alfredo, Pesto Sauces  
\$15 Per Person

### **South of the Border Fajitas**

Grilled Chicken, Marinated Steak, Sautéed Bell Peppers & Onions, Flour Tortillas  
Monterey Jack Cheese, Shredded Lettuce, Sour Cream, Salsa and Guacamole  
\$13 Per Person

### **Asian Stir Fry**

Teriyaki Marinated Chicken or Beef, Shrimp, Lo Mein Noodles, Rice Noodles,  
Assorted Vegetables, Asian Sauces  
\$15 Per Person



Please add 20% Service Charge and 6.5% Florida State Sales Tax to all menu selections

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## **Fresh Garden Salad Options:**

(Included with Entrée)

### **Mixed Baby Garden Field Greens**

English Cucumbers, Baby Heirloom Tomatoes, Bermuda Onions, Julienne Carrot, Homemade Croutons Presented with Your Choice of Dressing

### **Caesar Salad**

Romaine Hearts Tossed in Our Creamy Caesar Dressing Finished with Homemade Croutons and Pecorino Romano Cheese

## **Premium Salad Options:**

(\$2 Up Charge)

### **Greek Salad**

Romaine Hearts Topped with Artichoke Hearts, Roasted Red Peppers, Bermuda Onions, Cucumbers, Greek Peppers, Kalamata Olives, Baby Heirloom Tomatoes and Feta Herb Vinaigrette

### **Strawberry Spinach Salad**

Baby Spinach, Sliced Strawberries, Mandarin Oranges, Red Onion, Feta Cheese, Toasted Almonds with Raspberry Vinaigrette

### **Baby Iceberg Wedge Salad**

Gorgonzola Cheese, Baby Heirloom Tomatoes, Apple Smoked Bacon, Julienne Bermuda Onions, Homemade Croutons and Country Bleu Cheese Dressing

### **Caprese Salad**

Baby Mixed Greens Surrounded with Sliced Fresh Buffalo Mozzarella and Vine Ripened Tomatoes Dusted with Cracked Black Pepper, Balsamic Reduction, Chiffonade Basil

Candied Pecan & Baby Greens Embellished with Sliced Strawberries, Blueberries, Dried Cranberries, Red Onion, Mandarin Oranges, Gorgonzola Cheese, Topped with Homemade Candied Pecans and Our Citrus Vinaigrette

## **Vegetable Accompaniments:**

Julienne Medley

(yellow squash, zucchini, carrot, red pepper)

Roasted Spaghetti Squash

Steamed Broccoli & Carrot

Steamed or Grilled Asparagus

Brussel Sprouts with Pancetta and Sundried Tomato

Haricot Verts with Toasted Almonds

Succotash Vegetable with Edamame

## **Starch Accompaniments:**

Gratin Potatoes

Wild Mushroom Risotto

Coconut Jasmine

Sundried Tomato and Parmesan Risotto

Herbed Roasted Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Maple Scented Whipped Sweet Potato

Rice pilaf



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## Chicken Entrées:

Includes a House Salad, Vegetable, and Starch  
Premium Salad \$2 Up Charge

### Chicken Breast:

Marinated Oven Roasted Semi Boneless Chicken Breast (10oz) \$32  
With Your Choice of Sauce

Marinated Chicken Breast (7oz) \$28

Pan Seared, Grilled or Dusted with Herbed Bread Crumbs  
With Your Choice of Sauce

### Sauces:

Mushroom Marsala Wine Demi Glace with Pecorino Romano  
Lemon Caper Beurre Blanc  
Tomato Lemon Caper Relish  
Pesto Cream  
Fresh Herbed Volute  
Smokey Tomato Cancasse  
Mediterranean Olive and Tomato Ragout  
Creamy Truffle Scented Wild Mushroom Ragout  
Sage Cream with Crispy Prosciutto

### Stuffed Chicken :

Pan Seared Stuffed Chicken Breast with Your Choice of Filling,  
Dusted with Seasoned Bread Crumbs  
\$29

### Fillings:

Baby Spinach Artichoke, Feta, and Roasted Red  
Peppers Finished with a Sundried Tomatoes Cream

Mushroom, Spinach, and Parmesan Cheese Finished with a  
Roasted Garlic Parmesan Cream



## Chef's Features:

### **Tuscan Chicken Breast \$30**

Fresh Herbed Marinated Breast Dusted with Seasoned Bread  
Crumbs and Pan Seared, Resting on a Pool of Pomodoro Sauce, Topped with Sliced Prosciutto,  
And Fresh Mozzarella then Finished with a Pesto Glaze

### **Chicken Oscar \$34**

Fresh Herbed Marinated Breast Dusted with  
Seasoned Bread Crumbs and Pan Seared, Topped with Lump Crab Meat and Sautéed Asparagus Tips then  
Laced with Hollandaise

### **Chicken Caprese \$29**

Fresh Herbed Marinated Breast Dusted with Seasoned Bread Crumbs and  
Pan Seared, Topped with Sliced Roma Tomatoes, Fresh Mozzarella,  
Chiffonade Basil, Olive Oil and Balsamic Reduction

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## Seafood Entrées:

Includes a House Salad, Vegetable, and Starch  
Premium Salad \$2 Up Charge

### Fish Entrées:

#### **Atlantic Salmon \$32**

Presented Pan Seared, Oven Roasted or Grilled with Choice of Sauce

#### **Mahi Mahi \$36**

Presented Pan Seared or Grilled with Choice of Sauce

#### **Swordfish \$34**

Presented Pan Seared or Grilled with Choice of Sauce

### Sauces:

Lemon Caper Beurre Blanc

Tomato Lemon Caper Relish

Pesto Cream

Smoky Tomato Cancasse

Potato Crusted with Lemon Dill Cream Fraiche

Pecan Crusted with Maple Beurre Blanc

Fresh Mango Fruit Salsa (can be prepared Cajun seasoned)

### Chef's Features:

#### **Snapper Almandine \$38**

Encrusted with Almonds, Pan Seared and Finished with Your  
Choice of An Amaretto Beurre Blanc or  
Truffle Honey with Lemon

#### **Stuffed Shrimp \$34**

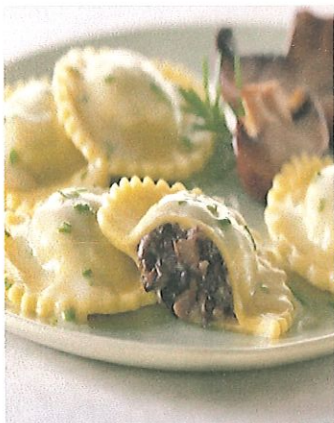
(4) Lump Crab Stuffed Jumbo Shrimp Finished with Lemon  
Beurre Blanc or Béarnaise Sauce

#### **Salmon Imperial \$36**

Crab & Shrimp Stuffed Salmon Filet, Oven Roasted,  
Finished with Citrus Beurre Blanc or Sherry Hollandaise

#### **Pan Seared Chilean Seabass \$48**

Finished with Smoked Tomato Cancasse



### Vegan & Vegetarian Entrées:

#### **Herbed Marinated Grilled Portabella Steak \$27**

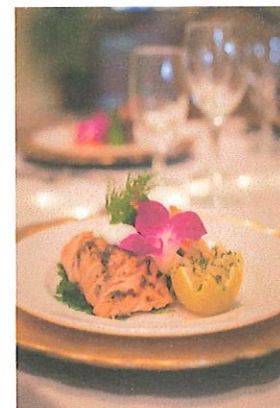
with Roasted Fingerling Potatoes,  
Blistered Tomatoes, Sautéed Spinach and Grilled Carrot

#### **Southwestern Quinoa Stuffed Pepper \$26**

with Black Beans, Green Chilies,  
Sweet Corn and Cilantro Presented with  
Grilled Tomato and Wilted Spinach

#### **Wild Mushroom Raviolis \$28**

Laced with a Creamy Truffle Scented



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## Beef & Combo Entrées:

Includes a House Salad, Vegetable, and Starch  
Premium Salad \$2 Up Charge

### Beef Entrées:

English sliced roasted 6oz New York Strip loin \$37

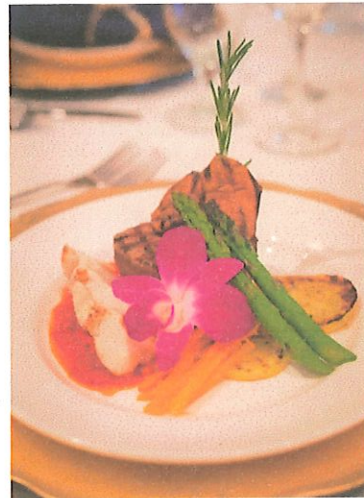
Grilled New York Strip Steak  
(8oz) \$39 (10oz) \$43

Grilled 6oz Filet Mignon \$40

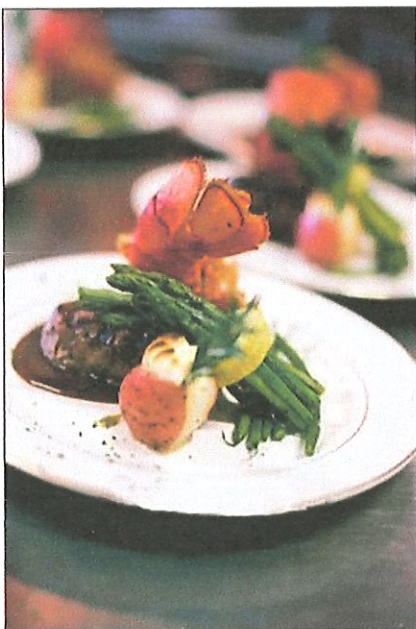
Sliced slow roasted 6oz beef tenderloin \$38

### Sauces:

Classic Béarnaise Sauce  
Au Piovre, Brandy Peppercorn Cream Sauce  
Roasted Garlic Demi Glace  
Rosemary Scented Veal Sauce  
Wild Mushroom Ragout  
Gorgonzola Cream



Slow Roasted Prime Rib Cooked Medium Rare  
Presented with Creamy Horseradish Sauce and Au Jus  
(8oz) \$39 (10oz) \$43



### Combo Entrées:

#### Surf & Turf

Six-ounce Filet Mignon Char Grilled and Paired with  
a Five ounce Cold Water Lobster Tail  
\$56

Slow Roasted Sliced Beef Tenderloin and Paired with  
Two Jumbo Crab Stuffed Shrimp  
\$48

Lump Crab Stuffed (Half) Lobster Tail Napped with  
Lemon Beurre Blanc and Paired with Slow Roasted Sliced Beef Tenderloin  
\$54

Seared Four Ounce Seabass Finished with  
Smoked Tomato Cancasse and Paired with Two Pan Seared Sea Scallops Napped  
with a Citrus Beurre Blanc  
\$49



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## Decadent Treats

*Can be added to any plated dinner or buffet  
as a sweet ending to a perfect evening!*

**Italian Tiramisu**

\$6

**New York Style Cheese Cake with Fresh Berries**

\$6

**Lemon Mascarpone cake**

\$6

**Grandmothers Carrot Cake**

\$6

**Florida Key Lime Pie**

\$4

**Dutch Apple Carmel Tort**

\$6

**Chocolate Toffee Mousse Cake**

\$7

**Ice Cream Sundae Bar**

*Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Various Candies, Fruit and Whipped Toppings*

\$6 per person

**Gourmet Petifores and Chocolate Dipped Strawberries**

\$12 per person

**Fresh Bakes Cookies and Brownies**

\$5 per person



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## Beverage Selections

*(Prices Include 6% Tax and 20% Service Charge)*

### Premium Brands

Grey Goose, Bombay Sapphire, Crown Royal, Makers  
Mark, Johnny Walker Black, Patron Silver

\$12.00

### Call Brands

Absolut, Tanqueray, Bacardi, Jack Daniels, Captain  
Morgan, Seagram's 7, Jose Cuervo

\$10.00

### House Brands

\$8.00

### Cordials and Cognac

\$12.00

### House Wine

\$8.00

### Imported Beer

\$6.00

### Domestic Beer

\$5.00



# The Landings

Yacht, Golf, and Tennis Club

## Banquet Policies

A deposit of \$500.00 is required at the time of booking an event. No room is guaranteed without a deposit. A 20% gratuity is added to all food and beverage purchases and minimum. Florida Sales Tax is 6% and will be added to all charges for Tax Exempt status: please provide a copy of your current Exemption Certificate the bill must be paid by a check bearing the same name. Prices for food and beverage are guaranteed for 30 days prior to a function. The Landings reserves the right to move the desired room based on guaranteed attendance. The Landings will give 72 hour notice if your function room location has been changed.

### **Attendance Guarantee**

A guaranteed confirmation as well as half of the payment is due (3) days prior to the function. If a guarantee is not given, the expected number will be used. Guarantees cannot be reduced. Charges will be based on the attendance count or actual attendance, whichever is greater. The remainder of the guarantee must be paid in full the day prior to the event. Total balance will be billed at the conclusion of the event.

### **Cancellations**

All event cancellations greater than 60 days will receive the full refund of the deposit, 30-60 days half of the deposit will be refunded, less than 30 days no refund will be given. The Club reserves the right to refuse future events as a result of cancellations.

### **Alcoholic Beverages**

Alcoholic beverage sales are governed by the Florida State Division of Alcohol and Tobacco. Proper identification is required for alcohol service, and must be presented for anyone appearing under the age of 30. The Club will monitor alcoholic consumption and intervene when deemed necessary. **Alcohol may not be brought into the LYGTC property or taken off of the property.**

### **Food**

All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. Food may not be brought into the LYGTC property, or taken off of the property. Specialty cakes are the only exception to this policy, and are subject to a cake cutting fee. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service.



# The Landings

Yacht, Golf, and Tennis Club

## Banquet Policies

(Continued)

### **Dress Code**

It is expected that guests will choose to dress in a fashion befitting the surroundings and atmosphere provided in the setting of the Club.

Please ask our Banquet Coordinator for a copy of our dress code policy

### **Personal Property**

The Club does not assume any responsibility for the loss or damage of any merchandise or articles left on the premises. The Club will hold the member and /or client liable for any damages caused by attendees or outside vendors.

### **Payment Options**

The Club accepts Master Card, Visa, Discover, and American Express

The Club also accepts Personal and Business checks

Members may choose to be "Direct Billed" to their account

**A major credit card must be provided to guarantee payment of charges prior to the event**

The undersigned hereby agrees to the above listed TERMS AND CONDITIONS and the specifications on the Banquet Event Order(s) to follow these Terms and Conditions. The undersigned also agrees to pay the amounts specified on the attached Banquet Event Order(s). Please return this signed document and all of the initialed Banquet Event Order(s) to the Banquet Coordinator, via fax (239) 482-1796

\_\_\_\_\_  
Client Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Banquet Coordinator

\_\_\_\_\_  
Date

