



WELLINGTON NATIONAL *Golf Club*

In today's world of change, we cater to couples who dream of an elegant experience for their guests. Enjoy the pampering of our Club and Dining Room Managers who will assist in ensuring your vision becomes a reality. From the moment you enter Wellington National Golf Clubs travertine courtyard, you will take a step into a world where gourmet dining and entertaining are always in style. We welcome you into our warm and inviting atmosphere where you are our priority, where our definition of success includes you and the vision you have for your event. Wellington National Golf Clubs commitment to perfection will let you relax and be a guest at your own affair!

Wedding ceremonies and receptions look picturesque and elegant in the sleek, yet tropical, setting that Wellington National provides. The grounds and Clubhouse make the perfect wedding venue and can accommodate large or intimate parties, as the Grand Ballroom is able to seat over 500 people, with room for an additional 200 guests on the piazza.

Your first hour will feature your choice of bar packages. You may also select additional Hot and Cold Hors d'oeuvres to accompany this cocktail hour. Please remember these are optional items to enhance your wedding reception and are at the discretion of the happy couple. Your predetermined dinner selection from the following pages will be prepared to perfection by our Culinary Staff, while your guests raise a congratulatory toast of champagne. You may choose two entrees, however if you would like additional selections there is a nominal charge of \$3.00 per invited guest. (For children 10 years and under, a kid's meal can be substituted for \$18.00)

Should you wish to book your special day with us, we ask that you kindly submit a deposit reflective of your selected location(s). All prices are subject to 22% gratuity and 7% sales tax. Packages are based on a 4-hour event and include; Champagne Toast, Classic China, Tables & Chairs, House Flatware & Glassware, Cake Cutting, Crisp White Table Linens and 4-hour Bar Service.

For more information and availability please contact Julie Pickens, Director of Event Sales.





Wedding Package One

\$70.00

*Prices listed per person plus applicable tax and gratuity
Additional Entrée Selection Available for \$3.00*

Hors d'oeuvres

Choice of Three

Fried Ravioli
Macaroni & Cheese
Black & White Sesame Chicken
Herb Cheese Stuffed Mushroom Caps
Cherry Tomato Stuffed with Herb Cheese
Tomato Bruschetta with Fresh Basil served on a Crostini
Cocktail Franks
Corn Fritters served with Green Tomato Chutney
Grilled Cheese served with Tomato Basil Soup
Chicken Pot Stickers
Phyllo Wrapped Spinach and Feta
Mini Quiche Assortment
Yukon Gold Potato Latke

Salad Course

Choice of One

Signature Salad
Traditional Caesar

Entrée

Choice of Two

Grilled Salmon with Lemon Beurre Blanc
Broiled Snapper served with Lemon Dill Sauce
Chicken Marsala
Chicken Francaise
Chicken Picatta
Herb Crusted Top Sirloin Roast with Horseradish Cream Sauce & Au Jus
Shrimp Scampi
Herb Crusted Pork Loin with a Raspberry Glaze

Accompaniments

Choice of Two

Potatoes Au Gratin
Garlic Mashed Potatoes
Duchess Potatoes
Roasted Red Bliss
Roasted Asparagus
Julienne Vegetables
Balsamic Grilled Vegetables,
Green Beans Almandine





Wedding Package Two

\$90.00

*Prices listed per person plus applicable tax and gratuity
Additional Entrée Selection Available for \$3.00*

Hors d'oeuvres

Choice of Four

Italian Specialty Antipasto Display
Imported and Domestic Cheeses and Cured Meats
Stuffed Baby Peppers with Prosciutto and Italian Cheeses
Caprese Skewers, Stuffed Olives and Bruschetta
Baguettes and Parmesan Flatbreads
Roasted Vegetable & Feta Flatbread
Wild Raspberry French Brie Purse
Thai Peanut Chicken Satay
Shrimp Cheese and Collard Grit Cakes
Petite Chicken Wellington
Fried Calamari
Coconut Shrimp
Smoked Salmon Pinwheels
Melon Wrapped with Prosciutto
Cream Cheese Filled Jalapeno Poppers
Petite Paninis

Capicola/ Provolone & Pesto/ Traditional Cuban/Fresh Mozzarella Tomato & Basil

Salad Course

Choice of One

Signature Salad
Traditional Caesar
BLT Chopped
Spinach Fruit and Nut

Entrée

Choice of Two

Grilled Salmon with Lemon Beurre Blanc
Broiled Snapper served with Lemon Dill Sauce
Chicken Marsala
Chicken Francaise

Chicken Picatta
Oven Roasted Crab Stuffed Shrimp with Lobster Bisque Sauce
Shrimp and Scallop with an Herb Cream Sauce Served over Penne
Prime Rib with Creamy Horseradish & Au Jus
Braised Beef Short Rib
Herb Crusted Pork Loin with a Raspberry Glaze
Herb Crusted Top Sirloin Roast with Horseradish Cream Sauce & Au Jus

Accompaniments

Choice of Two

Potatoes Au Gratin
Garlic Mashed Potatoes
Duchess Potatoes
Roasted Red Bliss
Roasted Asparagus
Julienne Vegetables
Balsamic Grilled Vegetables,
Green Beans Almandine





Dessert Options

Prices listed are \$8 per person plus applicable tax and gratuity

Chocolate Fountain

Choice of Chocolate

Milk/Dark/White

Dipping Items

Fresh Strawberries/Donut Holes/Marshmallows/ Pretzels/Potato Chips/Bananas/Cherries/ Pineapple

Frozen Yogurt Sundae Bar

Chocolate & Vanilla

Toppings

Gummy Bears/Nuts/ M & M's/Crushed Oreos/ Sprinkles/ Peanut Butter Cups/ Whipped Cream/Cherries

Petite Sweets

Dark & White Chocolate Tuxedo Miniatures

Passion Fruit & Mango

Lemon Raspberry

Crème Caramel

Cakes & Pies

Pecan Pie

Chocolate Mousse Cake

Ny Style Cheesecake

Chocolate Cake / Flourless Chocolate Cake

Assorted Fresh Made Cookie Platter





Beverage Packages

Packages are based on 4 Hour service

Prices listed per person plus applicable tax and gratuity

Additional Hour(s) Available for \$10.00 per person per hour

House Brand Package

Windsor Whiskey, Heaven Hill Bourbon, Scoresby Scotch, Gilbey's Gin, Gordon's Vodka, Jacquin's Rum, Barton's Peach Schnapps, Christian Brothers Brandy, Apricot Brandy, House Cabernet, Merlot, Chardonnay, Budweiser, Coors Light, Miller Lite and Yuengling Lager

\$28.00+ per person

Name Brand Package

Seagram's VO, Jim Beam, Cutty Sark, Beefeater, Smirnoff, Bacardi, Jack Daniels, Southern Comfort, House White Wine, House Red Wine, Domestic Beer

\$33.00+ per person

Premium Brand Package

Sambuca, Bailey's Kahlua, Johnny Walker Black, Crown Royal, Chivas, Dewars, Titos Absolut Vodka, Maker's Mark Bourbon, Tanqueray Gin, White Zinfandel, Chardonnay, Merlot, Cabernet, Domestic and Import Beer.

\$38.00+ per person

Soda, Beer, Wine

Soda, Variety of Domestic Beer, House Red Wine, House White Wine

\$24.00+ per person

Consumption/Cash Bar Service

Package is based upon the amount of liquor, beer and wine consumed at your event.

\$125 Bartender Fee



Benefits

Open to the Public
Full-Service Venue Coordination

Cake Cutting

Bridal Suite Included

Discounted Golf Packages

Space for up to 500 Guests Available

Complimentary Champagne Toast

Wireless Internet

2-week Membership Privileges

Indoor and Outdoor Ceremony Space

Facility Rental Includes:

Tables, Chairs, Dance Floor, China, Silverware, Glassware, Centerpieces, Colored
Linens and Napkins

Event Pricing

Friday and Saturday

\$500 Reserves Ceremony Location

\$1,250 Grand Ballroom 100+ Guests

\$1,000 Grand Ballroom under 100 Guests

\$850 Half of Grand Ballroom

\$600 Bistro or Wine Bar

\$400 Bistro Terrace

Sunday-Thursday

20% Discount on Venue and Ceremony Fees

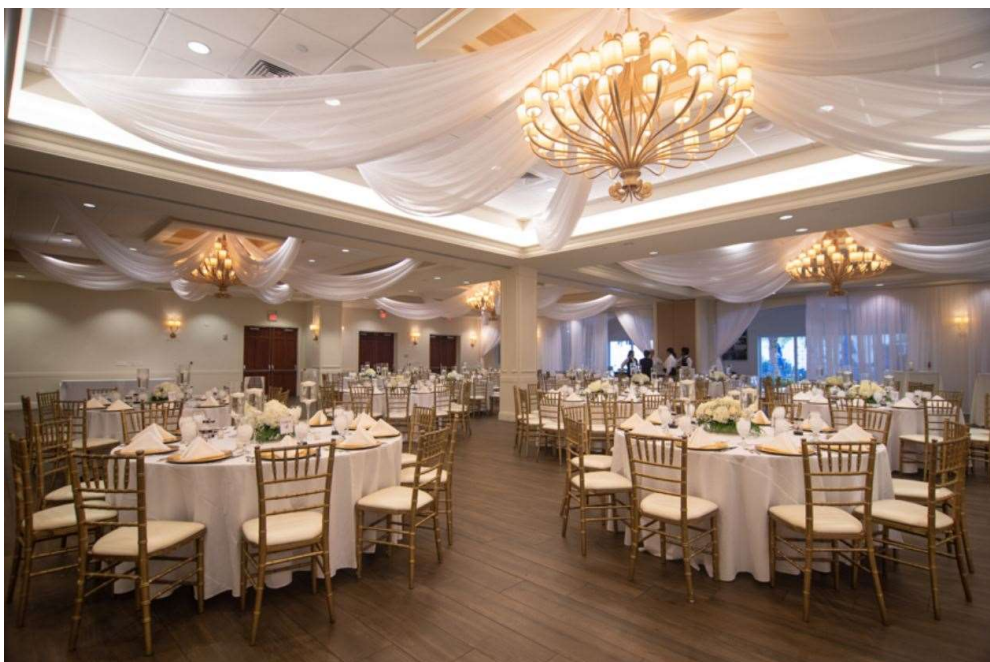


Event Space

Ceremony Location



Grand Ballroom



Bistro



Bistro Terrace



Wine Bar



Pool Deck



Phelps Media Group