



est. 1918

# ROCKLEDGE COUNTRY CLUB



## Catering & Events



## Catering and Events Contents

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## Breakfast

### BREAKFAST BUFFETS

**Continental Buffet \$8**

Sliced fresh fruit with an assortment of various breakfast bread

**Signature Breakfast Buffet \$15**

Sliced fresh fruit with a variety of breakfast bread, scrambled eggs, hickory bacon, and breakfast potatoes

**Deluxe Breakfast Buffet \$20**

Sliced fresh fruit and variety of breakfast bread, traditional scrambled eggs, hickory bacon, Canadian bacon, breakfast potatoes, biscuits with sausage and gravy

**Add-On's to Any Breakfast Buffet**

Yogurt and granola \$5

Bagels \$3

### BREAKFAST BUFFET NOTES

- Breakfast buffets include coffee, tea, and orange juice
- Breakfast buffets are priced per person
- Minimum of 25 guests required for signature and deluxe breakfast buffets

### PLATED BREAKFAST

**Buttermilk Waffle \$13**

Homemade waffles, whipped cream, and maple syrup served with hickory bacon, scrambled eggs, and seasonal berries

**Create Your Breakfast**

**Sandwich \$10**

Your choice of bacon or ham with cheese and scrambled eggs served on your choice of English muffin or bagel with fresh fruit

**Log Cabin Breakfast \$11**

Scrambled eggs, hickory bacon, breakfast potatoes, fresh seasonal fruit, and toast

### PLATED BREAKFAST NOTES

- Plated breakfasts include coffee, tea, and orange juice
- Plated breakfast priced per person



## Lunch Buffets

### DELI BOARD

#### **Sandwich Entrée \$17**

- Assorted sliced bread
- Meats: honey ham, smoked turkey, and roast beef
- Cheese: Swiss and American
- Condiments including lettuce, sliced tomato, onion, and kosher dill pickles

#### **Accompaniments**

- Choice of homemade potato salad or pasta salad
- Kettle chips

#### **Dessert**

Cookies and brownies

### FRESH SALAD BUFFET

#### **Salad Entrée \$16**

Fresh spinach, romaine, mixed greens, tomatoes, cucumbers, onions, hard boiled eggs, shredded carrots, pepperoncini, mushrooms, shredded cheese, house made croutons

#### **Entrée Add-On's**

Caribbean Jerk \$5  
Grilled Chicken \$4  
Grilled Tilapia \$4

#### **Soup and Bread**

Soup du Jour and house-made rolls

#### **Dressings**

Balsamic vinaigrette and ranch dressing

#### **Cold Salads**

Choice of two: tuna salad, chicken salad, cucumber salad or pasta salad

### ITALIAN BUFFET

#### **Italian Entrée \$21**

Choice of chicken parmesan or chicken francese

#### **Pasta Entrée \$18**

Choice of baked ziti or lasagna

#### **Spaghetti Entrée \$17**

- Plain spaghetti
- Marinara sauce and alfredo sauce
- Meatballs

#### **Salad and Bread**

Caesar salad and warm garlic knots

#### **Accompaniments**

- Vegetable melody of red and yellow peppers, eggplant, zucchini, and mushrooms
- Italian potatoes

#### **Chef choice dessert**

### MEXICAN BUFFET

#### **Mexican Entrée \$17**

Ground beef, shredded chicken, soft and hard taco shells

#### **Add-On's**

Guacamole \$3

#### **Accompaniments**

- Chips and salsa
- Spanish rice
- Refried beans
- Lettuce, tomato, onion, shredded cheese, and sour cream

#### **Churros for dessert**

All food, and beverage subject to 22% service charge, and 7% sales tax



## ASIAN BUFFET

### **Asian Entrée \$26**

Choice of orange chicken or beef and broccoli

### **Salad**

Asian salad of Napa cabbage, red peppers, green onions, and sesame seeds served with Asian sesame dressing

### **Accompaniments**

- Stir-fry Asian vegetables
- Choice of white rice or pineapple fried rice

### **Chef choice dessert**

## SOUTHERN BUFFET

### **Southern Entrée \$24**

Choice of bone-in barbecue chicken or pulled pork, both served with barbecue sauce on the side

### **Salad and Bread**

- Choice of Texas toast or cornbread
- Choice of Rockledge salad with ranch dressing and balsamic dressing or coleslaw

### **Accompaniments**

- Choice of grilled corn or green beans with bacon
- Choice of mashed potatoes or baked beans

Chef choice dessert

## SPORTS BUFFET

### **Sports Entrée \$16**

Choice of hamburgers or hot dogs, served with lettuce, tomato, onion, pickles, ketchup, and mustard

### **Accompaniments**

- Choice of potato salad or coleslaw
- Kettle chips

### **Dessert**

Choice of cookies or brownies

## LUNCH BUFFET NOTES

- Lunch buffets include coffee, tea, and fountain soda
- Lunch buffets are priced per person
- Minimum of 25 guests required

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## Create Your Buffet

### SALADS

(Select One)

- Rockledge salad
- Caesar salad
- Pasta salad

### BREAD

House-made rolls and butter

### ACCOMPANIMENTS

(Select Two)

- Rice pilaf
- Steamed white rice
- Mashed sweet potatoes
- Boursin mashed potatoes
- Herb roasted red potatoes
- Ziti with tomato basil sauce
- Glazed carrots
- Southern style green beans
- Vegetable medley of broccoli and cauliflower
- Sugar snap peas with julienne carrots
- 

### CREATE YOUR BUFFET

#### NOTES

- Includes coffee, fountain sodas and iced tea

### ENTRÉES

#### Lunch

- One Entree \$24\*

#### Dinner

- Two Entrees \$36\*
- Three Entrees \$44\* - Includes Chef choice dessert

#### Entrée Selections

- Grilled chicken breast with a honey mustard sauce
- Chicken piccata with a lemon caper sauce
- Cabernet sliced beef sirloin topped with mushroom bordelaise
- Sliced beef skirt steak topped with chimichurri
- Sliced roasted turkey with sage gravy
- Sliced honey baked ham served with brown sugar glaze
- Applewood pork loin with a seasonal berry rosemary demi glaze
- \* Freshly grilled Mahi with a lemon caper dill beurre blanc (market price)
- \* Blackened gulf shrimp and pasta primavera with seasonal vegetables (market price)
- Buffets are priced per person; Min. 25 guests required

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## Plated Lunch and Dinners

### SALAD SELECTIONS

(Choose one salad, included with entrée)

#### Rockledge Salad

Mixed greens, onions, carrot, tomatoes, cucumbers, and house-made croutons

#### Mixed Greens

Mixed greens, sundried cranberries, goat cheese, and pecans topped with a red wine vinaigrette

#### Classic Caesar

Romaine lettuce, grated parmesan, garlic croutons, and classic Caesar dressing

#### Fruit Fresh

Cut seasonal fruit plate

### ENTRÉE SELECTIONS

#### Country Club Cobb Salad \$17

Romaine and mixed greens, crisp bacon, grilled chicken breast, diced tomatoes, bleu cheese crumbles, sliced avocado, hard-boiled eggs, and Italian dressing (*does not include additional salad selection*)

#### Salmon Salad \$22

Citrus grilled salmon served over either the Rockledge salad or a Caesar salad (*does not include additional salad selection*)

#### Pan Seared Filet Mignon \$27 | \$37

Filet mignon topped with red wine demi glaze, Boursin garlic mashed potatoes, and grilled asparagus

#### Grilled New York Strip \$25 | \$34

New York strip steak topped with an herb butter sauce, roasted red potatoes, and southern style green beans

#### Skirt Steak \$22 | \$31

Skirt steak topped with chimichurri sauce served with roasted tomatoes and mash potatoes

#### Sirloin \$19 | \$28

Sirloin steak topped with blue cheese served with glazed carrots and herb Yukon gold potatoes

#### Short Ribs \$19 | \$28

Topped with homemade gravy served with buttered mash potatoes and glazed carrots

#### Steak Oscar \$22 | \$30

Steak topped with fresh crab meat and a béarnaise served with asparagus

#### Grilled Salmon \$24 | \$32

Salmon grilled and topped with tarragon bordelaise, fingerling potatoes, and grilled asparagus

#### Grilled Mahi \$22 | \$33

Mahi Grilled topped with a lemon caper Bruere Blanc, rice pilaf, and grilled seasonal vegetables

#### Asiago Chicken \$18 | \$28

Chicken topped with a basil cream sauce, roasted red potatoes, and grilled seasonal vegetables

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**Rosemary Pork \$18 | \$28**

Rosemary pork loin topped with a Dijon honey glaze, roasted rosemary red potatoes, and grilled seasonal vegetables

**Grilled Pork Tenderloin \$18 | \$28**

Seasoned pork tenderloin topped with pesto cream served with garlic mash potatoes, and seasonal vegetables

**Champagne Chicken \$19 | \$28**

Sautéed breast of chicken topped with button mushrooms and glazed champagne cream sauce, garlic mashed potatoes, and grilled vegetables

**Honey Stung Chicken \$17 | \$26**

Crispy fried chicken topped with sweet and spicy honey Dijon sauce served with mash potatoes and seasonal vegetables

**Chicken Piccata \$18 | \$28**

Sautéed breast of chicken with a lemon caper sauce

**Chicken Marsala \$18 | \$28**

Chicken Marsala topped with mushrooms and Marsala wine sauce served with mashed potatoes and grilled seasonal vegetables

**Roasted Chicken \$17 | \$26**

Pan roasted half chicken served with rice pilaf, snap peas, and carrots

**Lasagna \$16 | \$24**

Layered lasagna noodles, seasoned Angus beef, ricotta cheese, tomato sauce, baked mozzarella, and Romano cheese

## VEGETARIAN ENTRÉE OPTIONS

**Eggplant Napoleon \$16 | \$26**

Thin sliced roasted eggplant layered with fresh mozzarella basil and Pomodoro sauce

**Pasta Primavera \$16 | \$26**

Medley of fresh vegetables and herbs in a light garlic tomato basil sauce served over penne pasta and sprinkled with Parmesan cheese

## PLATED MEALS NOTES

- Plated meals include coffee and iced tea, fresh rolls, and butter
- Place cards are required for multiple entrée selections
- Lunch price | Dinner price
- Plated meals are priced per person
- Minimum of 25 guests required

All food, and beverage subject to 22% service charge, and 7% sales tax



## Hors D'oeuvres

Priced per 100 Pieces: Minimum of 50 Pieces

\*Can be passed or plated \*A fee will be added for passed trays

### COLD HORS D'OEUVRES

Black olive tapenade crostini \$175

Miniature ham biscuits with a Dijon sauce \$225

Caprese skewers \$200

Jumbo shrimp cocktail \$325

Prosciutto wrapped marinated asparagus \$200

Gazpacho shooters \$200

Ahi tuna poke atop wonton \$325

Herb crusted sirloin beef crostini \$300

Tuscan antipasti skewer \$200

Chicken salad with apples, raisins, and pecans atop a toast point \$225

Smoked salmon canapes with herbed cream cheese \$225

Mini lobster rolls \$200

Goat cheese crostini topped with cherry compote \$200

Granny Smith apple w/bleu cheese on walnut toast point \$150

Bruschetta served on top a toasted baguette slice drizzled with a balsamic glaze \$165

### HOT HORS D'OEUVRES

Award-winning chowder - served in a disposable mini bowl with a mini spoon \$250

Mini beef wellington with a hollandaise dipping sauce \$370

Coconut shrimp with orange Thai chili sauce \$300

Bacon wrapped shrimp \$325

Mini chicken cordon bleu with a honey mustard dipping sauce \$225

Pulled pork sliders with carrot slaw \$325

Scallops wrapped in bacon with a teriyaki dipping sauce \$325

Crab cakes with a remoulade dipping sauce \$250

Grilled cheese and tomato soup shooters \$175

Grilled bacon wrapped figs \$175

Grilled jalapeños stuffed with cream cheese wrapped in bacon \$180

Crostini topped with goat cheese, cherry compote, and skirt steak \$200

Vegetable spring rolls \$180

Herb stuffed mushrooms \$180

Brie and berry tartlets \$180

Chicken satay - choice of style: Swedish, barbecue, Italian, coconut or Thai \$190

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## DISPLAYS AND PLATTERS

### Poached Salmon

Poached salmon served with capers, red onions, tomatoes, and crackers

Serves 25 \$250

Serves 50 \$425

### Pretzel Charcuterie Board

Displayed with seasonal offerings including imported and domestic cheeses, meats, pickled vegetables, and spreads

Serves 25 \$150

Serves 50 \$225

### Domestic Cheese Display

Display of domestic cheeses, assorted crackers, and sliced French bread

Serves 25 \$180

Serves 50 \$300

### International Cheese Display

Display of international and domestic cheeses, assorted crackers, and sliced French bread

Serves 25 \$250

Serves 50 \$375

### Antipasto Display

Display of chef choice of cured meats, cheeses, olives, pickled vegetables, assorted crackers, and sliced French bread

Serves 25 \$275

Serves 50 \$350

### Crudité Display

Raw seasonal vegetables served with creamy ranch for dipping

Serves 25 \$125

Serves 50 \$225

### Baked Brie

Whole wheel of brie cheese baked inside puff pastry topped with a seasonal berry compote served with assorted crackers and sliced French bread

Serves 25 \$220

Serves 50 \$350

### Caprese Display

Roma Tomatoes and Buffalo Mozzarella, Fresh Basil, and Pesto topped with Balsamic Vinaigrette

Serves 25 \$100

Serves 50 \$175

### Trio of Bruschetta

Caprese, Tapenade, Caramelized Onion and Bleu Cheese

Serves 25 \$75

Serves 50 \$125

### Grilled Vegetable Display

Grilled Zucchini, Squash, Eggplant and Portabella Mushrooms Drizzled with Balsamic Glaze

Serves 25 \$100

Serves 50 \$175

### Seasonal Fruit Display

An assortment of fresh seasonal fruits

Serves 25 \$200

Serves 50 \$350

### Domestic Cheese and Fruit Display

An assortment of local seasonal fruits mixed with domestic cheeses

Serves 25 \$225

Serves 50 \$375

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## HOMEMADE DIPS

(serves 50 guests)

### **Tzatziki and Hummus**

Duo of tzatziki and hummus served with pita points \$100

### **Cheese Queso**

Cheese queso dip and salsa served with tortilla chips \$125

### **Spinach and Artichoke**

Spinach and artichoke dip with toasted pita points \$175

### **Soft Pretzels with Beer Cheese**

Soft pretzel served with beer cheese dip

Serves 10 \$50

Serves 25 \$125

### **Nuts**

Assortment of mixed nuts

Serves 10 \$50

Serves 25 \$125

## PLATTERS

\*Each platter serves 35-40 guest

Chicken Wings \$175

Boneless Buffalo Wings \$225

Finger Sandwiches \$275

Pinwheel Sandwiches \$295

Mini Chicken and Waffles \$180

Assorted Tea Sandwiches \$125

Turkey Cranberry on a Croissant \$160

Open faced Cucumber and Smoked Salmon on French Bread \$180

Mini Quiches \$120

## COLD DISPLAY NOTES

- Cold displays (Breads, Meats and Cheese, Fruits and Vegetables, Snacks) are priced per person
- Minimum of 25 guests required

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## Action Stations

A great addition to your event!

### CHEF ATTENDED CARVING STATIONS

***Pineapple glazed ham with a honey mustard aioli*** (serves 50) \$200

***Roasted turkey breast with cranberry relish*** (serves 35) \$180

***Roasted prime rib of beef with au jus and horseradish*** (serves 30) \$325

***Broadbent ham*** (serves 100) \$400

***New York strip*** (serves 50) \$300

### SPECIALTY ACTION STATIONS

#### **Biscuit Bar \$4**

Buttermilk biscuit and cheddar biscuits served with an assortment of jellies and jams

Add ham \$4 or pulled pork \$3

#### **Bacon Bar \$12**

Choose from three distinctive bacon types: spicy Sriracha bacon, Thai curry bacon, maple sugar bacon, bourbon bacon, peanut bacon or chocolate dipped bacon

#### **Mashed Potato Bar \$8**

Served in a stemmed glass, enjoy savory and sweet potatoes: creamy mashed potatoes and whipped yams topped with your favorites, sharp cheddar, parmesan cheese, crumbled bacon, whipped butter, sour cream, baby marshmallows, brown sugar, chives and scallions

#### **Shrimp and Grits \$14**

Homemade grits accompanied by shrimp, Tasso ham, sausage, cheddar cheese, pepper jack cheese, sautéed peppers and onions

#### **Pasta Explosion \$10**

Three assorted kinds of pasta sautéed to order with marinara, white wine cream sauce, basil pesto sauce, parmesan cheese, red pepper flakes, extra virgin olive oil, and garlic bread, complemented with sliced mushrooms, julienne peppers and black olives

Add Chicken \$5, Shrimp \$6

#### **Macaroni and Cheese Bar \$10**

Macaroni served in a martini glass with traditional cheese and Alfredo cream sauce accompanied with sun-dried tomatoes, diced ham, green peas, roasted corn, bay shrimp, marinated artichoke hearts, basil pesto, and grated parmesan cheese

#### **Stir Fry Station \$13**

Marinated chicken and beef sautéed to order with carrots, sliced water chestnuts, bamboo shoots, snow peas, sweet and sour or teriyaki sauce, steamed rice

### CARVING AND ACTION STATION NOTES

- Chef fee \$100 per-chef
- Chef attendant fee required
- All carving stations include freshly baked rolls
- Carving and Actions stations are priced per person
- Minimum 25 guests required

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## Dessert

### DESSERT STATIONS

**Cobbler Station \$6**

Seasonal fruit cobbler served with vanilla bean ice cream

**Gourmet Donut Display \$8**

Cake donuts, assorted dipping sauces, chocolate sprinkles, chopped nuts, crumbled bacon, toasted coconut, crumbled cookies

**S'mores \$5**

A traditional old-time favorite served with marshmallow heresy chocolate, graham crackers

**Fried Oreos \$7**

Chef attended fried Oreo station served with powdered sugar, chocolate, raspberry, and caramel sauces for dipping

### PLATED DESSERTS

**Triple Layer Chocolate Cake \$6**

Chocolate cake layered with chocolate fudge frosting

**Cheesecake \$7**

Cheesecake served with a berry compote

**House-Made Apple Pie \$6**

Traditional apple pie topped with vanilla ice cream

**Florida Orange Cake \$6**

Florida orange cake with orange dreamsicle icing

**Key Lime Pie \$6**

Florida's famous treat combining flavors of tart and sweet

### DESSERT NOTES

- Desserts are priced per person
- Minimum of 25 guests required

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# Host & Cash Bar Package

## HOSTED OPEN BAR

	Call Brands	Premium Brands	Beer & Wine
<b>Four Hours Open Bar</b>	\$38.00/person	\$45.00/person	\$25.00/person

\*includes the premium brands plus domestic and import beer and house wine

## HOSTED BAR ON CONSUMPTION

For Hosted Bar on Consumption, the client hosting the function assumes the total fees for the bartender and the bar tab.\* (\*22% service fee added to final bar tab.)

## CASH BAR

The guests are responsible for paying individually.

## BAR BRANDS & COCKTAILS

	Call Brands	Premium Brands
<b>Vodka</b>	Smirnoff, Titos	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray, Bombay
<b>Rum</b>	Bacardi, Captain Morgan	Gosling Black Seal
<b>Bourbon</b>	Jim Beam, Wild Turkey	Crown Royal
<b>Whiskey</b>	Jack Daniels, Seagram's 7	Jameson, Makers Mark
<b>Scotch</b>	J&B	Dewar's, Johnnie Walker Red
<b>Tequila</b>	Jose Cuervo Gold	Patron Silver
<b>CASH BAR</b>	<b>\$8 per cocktail</b>	<b>\$9 per cocktail</b>

## Wine and beer

Wine Selections per glass	Champagne Toast	Beer Selections per bottle
House Chardonnay .....	\$3 per person	Domestic Beer ..... \$4
House Cabernet Sauvignon ..		Budweiser, Bud Light, Miller Light,
House Pinot Grigio* .....	Mimosa Bar	Coors Light, Michelob Ultra,
Premium*	\$14 per person	and Yuengling
Wine Cabernet..... \$10	Includes	Import Beer ..... \$5
Premium*	champagne,	Corona, Stella, and Heineken
Chardonnay..... \$10	orange juice,	*Draft selections are available
*Available upon request	cranberry juice,	
	peach puree and	
	assorted fruit	

## Mixers

(all standard mixes included)  
Standard mixes included. Additional mixers available upon request. Price varies. No shots. No martinis.

## Specialty Cocktail

Treat your guest to a custom cocktail made just for your event. Price varies.

## Specialty Liquor Bars

Available upon request.

NOTE: Bartender fee: \$100 per bartender, 150 or more guests require two (2) bartenders.

ALL BARS INCLUDE COKE, DIET COKE, SPRITE, CLUB SODA, TONIC, GINGER ALE, CRANBERRY JUICE, PINEAPPLE JUICE AND ORANGE JUICE.

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# Your Wedding Day

## DAY OF COORDINATOR

Rockledge County Clubs offers a day of coordinator to help make your big day spectacular! The day of coordinator will help with planning and management of your wedding day which includes facilitating the wedding rehearsal, maintaining contact with all vendors during the planning period, and acts as a liaison between the bride, groom, and the various wedding participants. \$750

## RENTALS

Rockledge Country Club offers several options for rentals and upgrades.

### **Chair covers**

White or black \$3 per chair

### **White Resin Chairs**

Ceremony upgrade, additional \$5 per chair

### **Chiavari Chairs**

White, mahogany or black \$9 per chair

### **Specialty Linen**

Price varies

### **White Walkway Lamp Post**

\$45 per post (12 available)

### **Black and White Dance Floor**

\$500

### **Clear Glass Plates**

\$2 per person

### **Vintage Couches with Matching Chairs**

Apricot or Vanilla \$350

### **Chalkboard Stand**

\$50

### **Brushed Silver Decorative Easels**

\$75

### **Scrolled Metal Easels**

\$15

### **Mirrored Tiles**

Variety of shapes and sizes available \$2 per tile

### **Wine Barrels Display**

\$250

### **Framed Mirrors**

\$75

### **Vintage Three Tiered Mahogany Stands**

\$125

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## Room Rental Guide

	Dance Floor Only	Ballroom	Entire Facility	First Tee Lounge
<b>Tuesday through Thursday (Day)</b>	\$100	\$200	N/A	\$150
<b>Tuesday through Thursday (Evening)</b>	\$150	\$300	N/A	\$200
<b>Friday (Day)</b>	\$200	\$350	N/A	\$250
<b>Friday (Evening)</b>	\$300	\$900	\$1,500	\$350
<b>Saturday (Day)</b>	\$350	\$800	N/A	\$400
<b>Saturday (Evening)</b>	N/A	\$1,500	\$2,800	Based on Event Schedule
<b>Sunday (Day)</b>	\$300	\$700	N/A	\$300
<b>Sunday (Evening)</b>	N/A	\$1,200	\$2,500	Based on Event Schedule
<b>Outdoor Wedding Ceremony Only</b>		\$1,000		
	<b>Lawn</b>	<ul style="list-style-type: none"> <li>• Pricing available from Events Director</li> <li>• Located behind the pool, below ballroom veranda</li> </ul>		

### ADDITIONAL CHARGES

Based on the day of the week, an additional charge will incur for every hour over the allotted hours for an event, plus any food or beverage served. See below for additional per hour charges:

- Tuesday, Wednesday, Thursday: \$150 per hour
- Friday, Saturday, Sunday: Starting at \$300 per hour

Prices subject to change. Room rental does not include service charge or tax.

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## Frequently Asked Questions

**How many guests does the ballroom hold?**

180 guests seated, or 300 guests cocktail style

**Can I use any vendor I choose?**

Yes. You may use any license vendor of your choice

**Can I bring in a cake?**

Yes. You are allowed to bring in a cake from a certified outside vendor

**What does room rental include?**

Tables, chairs, all dishware, and white or black tablecloths and white or black napkins

**What time can I get in to start decorating the room?**

Depending on the event schedule you can get in as early as 8:00 am the morning of your event. Please check with the event director for the exact time.

Day before set -up fee of \$300 if available.

**Do you allow outside catering?**

Yes, Ask our Events Director about your options

**Are we allowed to bring in alcohol?**

No. We are a full-service facility and offer bar packages and other options for your event

**What size tables do you provide?**

- Ten 72 inch rounds
- Four 60 inch rounds
- Fifteen 8 foot rectangle tables
- Three 6 foot rectangle tables

**How many, and what kind of chairs do you provide?**

- 100 Banquet chairs
- 40 Folding chairs
- 35 Banquet bucket chairs

**What happens if it rains?**

If it looks like it is going to rain for your ceremony, we suggest moving your ceremony into the grand ballroom upstairs. You would have your guests sit at their tables, and move the ceremony décor inside.

**Do you have handicap accessibility?**

Yes, we have a ramp in our front entrance, but we do not have an elevator or ramp inside the clubhouse.

**Do you have a way to get our handicap or elderly guest from the parking lot to the ceremony site?**

Yes. We will have one of our staff members pick up your guest in a golf cart, and usher them to, and from the ceremony.

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## Terms and Conditions

All Federal, State and Local Laws with regard to beverage purchase, and consumption will be strictly adhered to. State Law prohibits any alcoholic beverages brought into any public area on the premises. In accordance with state, and local law, it is Rockledge Country Club's policy to (a) request proper identification (photo I.D) of any person of questionable age, and refuse alcoholic beverage service if the person is either under the age of 21 or proper identification cannot be reproduced, and (b) refuse alcoholic beverage service to any person who, in Rockledge Country Club's sole judgment, appears intoxicated.

### GUIDELINES ON MENU SELECTION

For us to expedite a final function sheet, we require that your menu selection must be presented one month before the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend only two plated entree selections for your group. Special arrangements may be made for a maximum of three entree selections. Please note of the three entrees selected the menu price will be the same per person for all guests, that being the highest priced entree. Place cards will be required for more than one entree selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten-free, or personal preferences so that we may provide a positive dining experience. Due to fluctuation of price and labor, Rockledge Country Club reserves the right to change menu selections and pricing up to ninety (90) days prior to a function.

### GUARANTEE COUNT

In the event of one entree selection, headcounts will be due no later than seven days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and will be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines, Rockledge Country Club will assume the guarantee to be the number designated on the event order.

### LIABILITY

Rockledge Country Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. Rockledge Country Club cannot assume responsibility for items brought onto the property.

### CANCELLATION

In the event of cancellation, Rockledge Country Club will charge the following percentages of total projected food revenue, room rental, and applicable service charges, and taxes based on notice given before the function:

- Ninety (90) days prior to the event date, 50% of the estimated charges.

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- Less than thirty (30) days prior to the scheduled event, 75% of the estimated charges.
- Less than ten (10) days prior to the scheduled event, 100% of the estimated charges.

## PAYMENT

A NON-REFUNDABLE deposit is required to secure function space within fourteen days of your booking date. Forty-five days prior to your function 50% of your estimated charges will be collected. Final balance for social events will be due no later than ten days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be on file for any Hosted Bars.

## TAX AND SERVICE CHARGE

All Food and Beverage is subject to 22% taxable service charge and applicable taxes

## PARTY OVERTIME

All events which run over the guaranteed time stated on the function sheet will incur an overtime charge starting at \$300 per hour.

## HOLIDAY FUNCTIONS

Please note, additional charges may incur for events held on holidays.

## CEREMONY CHARGE

Outdoor ceremony including chairs, set-up, and ceremony time \$1000

Please note an additional charge may incur for special room set-up and poolside events. Additional specialty items such as linens, chair covers, sashes, napkins, and other items rented will incur an additional charge.

## CLEAN-UP

At the conclusion of your event, you are responsible for removing any personal items. We do not assume responsibility for any items left behind. We handle standard clean-up. Anything deemed excessive will incur a clean-up fee that will be added to your final bill.

All food, and beverage subject to 22% service charge, and 7% sales tax