

Island Sunset Package:

Complimentary Tasting for Bride & Groom Wedding Rehearsal

Bridal Changing Space
Champagne or Sparkling Cider for Bridal Party during Photos
House Floor Length Linens with Matching Napkins

Four Hour Non-Alcoholic Bar

Additional Alcohol Packages, Consumption, or Cash Bar options available

One Stationary Display

(2) Butler Passed Hors d'oeuvres

Champagne or Sparkling Cider Toast

Three Course Plated Dinner
Includes Salad course, Entrée & service of your custom wedding cake
Coffee & Tea Served Tableside

\$69.00 per person

Hot & Cold Displays

Fried Plantain, Pikliz & Griot Display
Imported & Domestic Cheeses with Fresh Fruit Garnish
Vegetable Crudités with Buttermilk Ranch & Dill Dips
Fresh Fruit Display
Jumbo Shrimp Cocktail Display (Add \$5.00pp++)

Butler Passed Hors d'oeuvres

Mango Salsa Bruschetta, Beef or Chicken Kabobs
Vegetable or Chicken Pot Stickers,
Chicken Quesadilla Cones, Santa Fe Chicken Spring Rolls
Griot Skewers, Tomato Caprese Phyllo
Vegetable Spring Rolls, Jerk Wings
Conch Fritters, Mini Crab Cakes, Short Rib Empanadas

Salad Course

Fountains Gourmet Salad

Classical Caesar Salad with Garlic Croutons

Entrée Selections

Jerk or Haitian Spiced Bone In Chicken
Baked Cod Creole
Jamaican Jerk Salmon with Mango Salsa
Cilantro-Chipotle Corvina
Pork Loin with Pineapple Relish
Filet Mignon with Bearnaise (Add \$5.00pp++)

- Duet Options & Customization Available -

Price does not include Room Rental Fee, Onsite Ceremony Fee, etc.
Price subject to 20% Service Charge and 7% Tax



For more information, please contact our Catering Team: 4476 Fountains Drive, Lake Worth FL, 33467 | Phone: (561) 642-2706

The Fountains Package:

Complimentary Tasting for Bride & Groom Wedding Rehearsal

Bridal Changing Space Champagne for Bridal Party during Photos House Floor Length Linens with Matching Napkins

1 hour Open Call Bar

Additional Multi Hour Packages, Consumption, or Cash Bar options available afterwards

One Stationary Display

(3) Butler Passed Hors d'oeuvres

Champagne Toast

Three Course Plated or Buffet Dinner
Includes Salad course, Entrée & service of your custom wedding cake
Coffee & Tea Served Tableside

\$79.00 per person

Hot & Cold Displays

Imported & Domestic Cheeses with Fresh Fruit Garnish
Fresh Fruit Display

Vegetable Crudités with Buttermilk Ranch & Dill Dips Hot Artichoke & Buffalo Chicken Dips with Pita Points Jumbo Shrimp Cocktail Display (Add \$5.00pp++)

Butler Passed Hors d'oeuvres

Conch Fritters, Beef or Chicken Kabobs, Raspberry Brie Spanakopita, Tomato Caprese Cup, Antipasti Skewer Santa Fe Spring Rolls, Bacon Wrapped Scallops Asiago Spinach Stuffed Mushrooms, Mini Crab Cakes Shrimp Tempura w/Sweet Chili Sauce, Ahi Tuna Poke Bacon Wrapped Scallops, Cucumber with Artichoke Chicken or Vegetable Pot Stickers, Vegetable Spring Rolls

Salad Course

Fountains Gourmet Salad

Classic Caesar Salad with Garlic Croutons

Entrée Selections

Breast of Chicken Picatta or Mediterranean Eggplant and Roasted Pepper Stack with Tomato Chutney

Caribbean Corvina with Island Salsa

Atlantic Salmon with Teriyaki, Citrus Glaze, or Dill Sauce Marinated Sirloin of Beef with Mushroom Demi Filet Mignon with Classic Bearnaise (Add \$5.00pp++)

- Duet Options & Customization Available -

Price does not include Room Rental Fee, Onsite Ceremony Fee, etc.
Price subject to 20% Service Charge and 7% Tax



For more information, please contact our Catering Team:

Action Station Package:

Complimentary Tasting for Bride & Groom
Wedding Rehearsal
Bridal Changing Space
Champagne for Bridal Party during Photos
House Floor Length Linens with Matching Napkins

1 hour Open Call Bar

Additional Multi Hour Packages, Consumption, or Cash Bar options available afterwards
One Stationary Display & (3) Butler Passed Hors d'oeuvres

Champagne Toast Gourmet Salad Bar

Two Item Carving Station / Pasta Station / Potato Station / Two Item Veggie Station
Service of Your Wedding Cake, Coffee & Tea Served Tableside

\$89.00 per person

Butler Passed Hors d'oeuvres

Conch Fritters, Beef or Chicken Kabobs, Spanakopita
Tomato Caprese Cup, Antipasti Skewer
Santa Fe Spring Rolls, Bacon Wrapped Scallops
Asiago Spinach Stuffed Mushrooms, Mini Crab Cakes
Shrimp Tempura w/Sweet Chili Sauce, Ahi Tuna Poke
Bacon Wrapped Scallops, Cucumber with Artichoke
Chicken or Vegetable Pot Stickers,
Vegetable Spring Rolls, Raspberry Brie Purses

Hot & Cold Displays

Imported & Domestic Cheeses with Fresh Fruit Garnish
Vegetable Crudités with Buttermilk Ranch & Dill Dips
Hot Artichoke & Buffalo Chicken Dips with Pita Points
Jumbo Shrimp Cocktail Display (Add \$5.00pp++)

Gourmet Salad Bar

Classic Caesar Salad, Caprese Salad, Mixed Field Greens, Assorted Toppings & Dressings Served with Silver Dollar Rolls & Appropriate Condiments

Gourmet Food Stations

Pasta Station

Chef's Selection of Pastas cooked to order with Sauces & Gourmet Toppings

Carving Station

Baked Country Ham – Oven Roasted Turkey Breast
Whiskey Glazed Pork Loin – Atlantic Salmon
Marinated Sirloin of Beef
Roasted Prime Rib of Beef Au Jus (Add \$3.00pp++)
Roasted Tenderloin of Beef (Add \$5.00pp++)

Mashed Potato Bar

Yukon Gold and Sweet Mashed Potatoes Toppings: Sour Cream, Cheddar Cheese, Bacon, Chives, Garlic, Broccoli Florets, Marshmallows & Candied Pecans

Veggie Station

Grilled Asparagus, Sautéed Green Beans, Maple Glazed Brussel Sprouts, Creamed Corn *Chef Attendant Fee May Apply*

Price does not include Room Rental Fee, Onsite Ceremony Fee, etc.

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Signature Wedding Package:

Complimentary Tasting for Bride & Groom Wedding Rehearsal

Bridal Changing Space
with pre-ceremony Hors d'oeuvres & Beverages
Champagne for Bridal Party during Photos
House Floor Length Linens with Matching Napkins

4 hour Open Call Bar

Additional Multi Hour Packages, Consumption, or Cash Bar options available afterwards

Two Stationary Displays &(4) Butler Passed Hors d'oeuvres

Champagne Toast

Three Course Plated Dinner
Includes Salad course, Entrée & service of your custom wedding cake
Coffee & Tea Served Tableside

\$99.00 per person

Hot & Cold Displays

Imported & Domestic Cheeses with Fresh Fruit Garnish Vegetable Crudités with Buttermilk Ranch & Dill Dips Hot Artichoke & Buffalo Chicken Dips with Pita Points Jumbo Shrimp Cocktail Display (Add \$5.00pp++)

Butler Passed Hors d'oeuvres

Conch Fritters, Beef or Chicken Kabobs, Spanakopita
Tomato Caprese Cup, Antipasti Skewer
Santa Fe Spring Rolls, Bacon Wrapped Scallops
Asiago Spinach Stuffed Mushrooms, Mini Crab Cakes
Shrimp Tempura w/Sweet Chili Sauce, Ahi Tuna Poke
Bacon Wrapped Scallops, Cucumber with Artichoke
Chicken or Vegetable Pot Stickers
Vegetable Spring Rolls, Raspberry Brie Purses

Salad Course

Fountains Gourmet Salad

Classic Caesar Salad with Garlic Croutons

Entrée Selections Breast of Chicken Picatta or Mediterranean

Eggplant and Roasted Pepper Stack
with Tomato Chutney

Caribbean Corvina with Island Salsa

Atlantic Salmon with Teriyaki, Citrus Glaze, or Dill Sauce

Marinated Sirloin of Beef with Mushroom Demi

NY Strip Steak with Garlic Butter

Filet Mignon with Bearnaise

- Duet Options & Customization Available -

Price does not include Room Rental Fee, Onsite Ceremony Fee, etc.
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Platinum Wedding Package

Complimentary Tasting for Bride & Groom
Wedding Rehearsal
Bridal Changing Space
with pre-ceremony Hors d'oeuvres & Beverages
Champagne for Bridal Party during Photos
Silver Chiavari Chairs with Matching Chair Pads
Elegant Floor Length Table Linens & Napkins

4 Hour Open Premium Bar

Additional Hour Packages, Consumption, or Cash Bar options available afterwards
Two Stationary Displays & (4) Butler Passed Hors d'oeuvres
Champagne Toast
Four Course Plated Dinner

Includes Appetizer course, Salad Course, Entrée & service of your custom wedding cake

Custom Club Dessert & Gourmet Coffee Station

\$129.00 per person

Hot & Cold Displays

Imported & Domestic Cheeses with Fresh Fruit Garnish Vegetable Crudités with Buttermilk Ranch & Dill Dips Hot Artichoke & Buffalo Chicken Dips with Pita Points Jumbo Shrimp Cocktail Display

Butler Passed Hors d'oeuvres

Conch Fritters, Beef or Chicken Kabobs, Spanakopita
Tomato Caprese Cup, Antipasti Skewer
Santa Fe Spring Rolls, Bacon Wrapped Scallops
Asiago Spinach Stuffed Mushrooms, Mini Crab Cakes
Shrimp Tempura w/Sweet Chili Sauce, Ahi Tuna Poke
Bacon Wrapped Scallops, Cucumber with Artichoke
Chicken or Vegetable Pot Stickers,
Vegetable Spring Rolls, Raspberry Brie Purses

Appetizer Course

Wild Mushroom Arancini, Chef's Choice Soup Shrimp Cocktail, Crab Cake with Cajun Remoulade

Salad Selections

Fountains Gourmet or Classic Caesar Salad

Entrée Selections

Breast of Chicken Picatta or Mediterranean Eggplant and Roasted Pepper Stack with Tomato Chutney

Caribbean Corvina with Island Salsa

Atlantic Salmon with Teriyaki, Citrus Glaze, or Dill Sauce Marinated Sirloin of Beef with Mushroom Demi

NY Strip Steak with Garlic Butter

Filet Mignon with Red Wine Demi

- Duet Options & Customization Available -

Price does not include Room Rental Fee, Onsite Ceremony Fee, etc.
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Additional Offerings

Onsite Ceremony Spaces
Personal Package Customization
Ice Sculptures
Craft Beer Packages
High End Wine Packages
Late Night Stations
S'mores Bar
Mini Pastry Bar
Flambé & Flaming Coffee Stations
Patio Spaces
Groomsmen Golf Packages

Ask about our:
Bridal Showers
Rehearsal Dinners
Farewell Wedding Brunches

Additional Services

Valet Service \$3 per car

Bridal Party Attendant \$100 per attendant

Live Chef Attendant

Say "Yes!'
to
Fountains
Country Club!

Room Rentals

Grand Ballroom

\$1,500

Lounge \$750

Ballroom B \$1,000

Ceremony Space \$500

> Pub \$1,000

Grand Ballroom & Lounge \$1,800

Grand Ballroom, Lounge & Ceremony \$2,000

