




CARROLLWOOD
COUNTRY CLUB • 1972

Weddings

GRAND BALLROOM & TERRACE

A RARE GEM IN THE HEART OF TAMPA

Set amidst the beautiful backdrop of a stunning golf course, Carrollwood Country Club is renowned for its picturesque views & unique charm.

CONTACT US FOR YOUR PRIVATE TOUR TODAY!

Catering Office

813-961-1381

13903 Clubhouse Drive, Tampa FL 33618



Wedding Packages Include

Tara Sproc
TARA SPROC PHOTOGRAPHY



*He gave you the Diamond,
Let us give you the Emerald!*

Our full service wedding packages allow you to relax and enjoy every second of your day without worry.

Our staff will orchestrate every detail to ensure your vision comes to life.

We also have a longstanding relationship with numerous wedding vendors that can assist with everything you need to complete your special day.

All Wedding Packages Include:

White or Black Upgraded Table Linens & Napkins

White or Black Chair Covers & Chair Bands in a Variety of Colors

China, Glassware, Flatware

Dance Floor & Staging

Room Setup & Teardown

Complimentary Champagne Toast

Coffee, Tea & Soft Beverages

All Food & Beverage is subject to a 22% Service Charge & Prevailing Sales Tax - All Pricing is Subject to Change



Ruby Plated Package

COCKTAIL HOUR HORS D' OEUVRE DISPLAY

-Stationary Display-

Fresh Garden Vegetable Crudité

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation
with Assorted Gourmet Crackers



THREE COURSE PLATED DINNER SERVICE

FIRST COURSE

SALADS

—select one —

Arugula Salad, Roasted Fennel, Mandarin Oranges, Crumbled Goat Cheese, Citrus Vinaigrette

Caesar Salad, Crisp Romaine Lettuce, Grated Parmesan, Herbed Croutons & Drizzled, Garlic Caesar Dressing

Orchard Salad, Mixed Greens, Roasted Apples, Candied Walnuts, Goat Cheese Crumbles, Raspberry Vinaigrette

Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta, Greek Dressing

All First Courses Salads are Served with Fresh Baked Rolls & Butter

SECOND COURSE

ENTRÉES

—select two —

Additional Selections will increase pricing by \$2.00 per person



~ **Tuscan Chicken**, Artichokes, Sun Dried Tomatoes & Lemon Butter Sauce

~ **Chicken Saltimbocca**, Wrapped with Prosciutto, Topped with Melted Fontina & a Sage Demi Glaze

~ **Mojo Pork Loin**, Topped with Black Bean Salsa & Mojo Sauce

~ **Salmon Florentine**, Garlic Spinach & a Shallot Lemon Butter Sauce

~ **Parmesan Crusted Whitefish**, With a White Wine Lemon Butter Sauce

~ **Herb Marinated Sirloin**, With a Shitake Mushroom Demi

~ **Portabella Mushroom**, Topped with Sautéed Spinach & Goat Cheese, Port Wine Reduction

All Second Courses are Served with Chef's Paring of Starch & Vegetable

THIRD COURSE

Standard Tiered Wedding Cake

TIER 1: Four Hours of Open Unlimited Beer & Wine Bar | 82.95

TIER 2: Four Hours of Open Unlimited Call Bar | 92.95

TIER 3: Four Hours of Open Unlimited Premium Bar | 96.95

All Food & Beverage is subject to a 22% Service Charge & Prevailing Sales Tax - All Pricing is Subject to Change

Emerald Plated Package

COCKTAIL HOUR HORS D' OEUUVRES

-Stationary Display-

Fresh Garden Vegetable Crudité

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation
with Assorted Gourmet Crackers



-Butler Passed-

-Select Three-

Tomato Caprese Crostini
Prosciutto Wrapped Asparagus w/ Boursin
Crab Wonton w/ Cilantro-Orange Sauce
Coconut Shrimp w/Sweet Thai Chili Sauce
Tomato Bisque Shooter w/ Grilled Cheese Bites
Caramelized Onion & Blue Cheese Crostini

Tomato Basil Bruschetta
Spanakopita
Bacon Wrapped Scallops
Ahi Poke Wonton
Pork Pot Stickers

Fried Mac & Cheese Bites
Crab Stuffed Mushrooms
Chimichurri Beef Skewers
Chicken Teriyaki Skewers
Brie & Raspberry Puffs

Vegetable Spring Rolls w/ Plum Sauce

FIRST COURSE

SALADS —select one —

Imperial Salad Mixed Greens, Cucumbers, Tomatoes, Roasted Red Peppers, Crumbled Blue Cheese & a Warm Bacon Vinaigrette
Roasted Fennel Arugula Salad Tomatoes, Goat Cheese, Walnuts & a Light Citrus Vinaigrette
Caesar Salad Romaine Lettuce, Shredded Parmesan Cheese, Garlic Herbed Croutons & Drizzled w/ Creamy Caesar Dressing
Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta w/ Greek Dressing
Wedge Salad Iceberg Lettuce, Blue Cheese Crumbles, Chopped Bacon, Diced Tomatoes & Chives w/ Blue Cheese Dressing

All First Course Salads are Served with Fresh Baked Rolls & Butter

SECOND COURSE

ENTRÉES

—select two —

Additional Selections will increase pricing by \$2.00 per person



- **Chicken Oscar**, Topped with Lump Crab and Asparagus, Traditional Hollandaise Sauce
- **Chicken Athena**, Chicken Breast Stuffed with Sautéed Spinach, Feta Cheese & Pine Nuts, Lemon Dill Sauce
- **Pork Chops Marsala**, With a Mushroom & Marsala Wine Reduction
- **Macadamia Nut Crusted Grouper**, With a Mango Tomato Salsa
- **Crab Crusted Mahi Mahi**, Gulf Mahi Topped with Lump Crab and Citrus Butter
- **Gorgonzola Petite Filet**, Topped with Panko Gorgonzola Crust
- **N.Y. Strip Steak**, Traditional New York Strip with Pearl Onion Brandy Cream

All Second Courses are Served with Chef's Paring of Starch & Vegetable

THIRD COURSE

Standard Tiered Wedding Cake

TIER 1: Four Hours of Open Unlimited Beer & Wine Bar | 89.95

TIER 2: Four Hours of Open Unlimited Call Bar | 101.95

TIER 3: Four Hours of Open Premium Bar | 105.95



Ruby Buffet Package

COCKTAIL HOUR HORS D' OEUVRE DISPLAY

-Stationary Display -

Fresh Garden Vegetable Crudité

An Array of Seasonal Vegetables, Roasted Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation

with Assorted Gourmet Crackers



DINNER BUFFET SERVICE

SALADS

—Select One—

Carrollwood House Salad, Mixed Field Greens, Tomato, Cucumber, Sliced Red Onion, Garlic Croutons,
Ranch & Balsamic Vinaigrette Dressings

Roasted Fennel Arugula Salad Tomatoes, Mandarin Oranges, Crumbled Goat Cheese, Citrus Vinaigrette

Caesar Salad, Crisp Romaine Lettuce, Shredded Parmesan, Herbed Croutons Drizzled, Garlic Caesar Dressing.

Greek Salad, Iceberg Lettuce, Tomatoes, Cucumber, Kalamata Olives, Pepperoncini, Crumbled Feta, Greek Dressing

Fresh Baked Rolls & Butter

ENTRÉES

—Select Two—

Additional Entrees to increase price by \$3.00 per person



- Chicken Marsala, Sliced Mushrooms, Marsala Wine Sauce
- Tuscan Chicken, Artichokes, Sun Dried Tomatoes, Lemon Butter Sauce
- Chicken Picatta, Capers & Light Lemon Butter Sauce
- Cajun Pork Loin, Topped with Roasted Apples, Shallot Bourbon Sauce
- Salmon Florentine, Topped with Garlic Spinach, Shallot Lemon Butter Sauce
- Whitefish Scampi, Oven Baked with Garlic Butter Sauce
- Top Sirloin Pizzaiola, Peppers & Onions in Zesty Marinara
- Herbed Marinated Sliced Sirloin, Caramelized Onions, Brandy Cream

ACCOMPANIMENTS

—select two—

Sautéed Vegetable Medley, Green Bean Almandine, Sautéed Broccoli,

Oven Roasted Red Bliss Potatoes, Au Gratin Potatoes

Roasted Garlic Mashed Potatoes, Twice Baked Potato, Wild Rice Pilaf

Penne Pasta Primavera, Mushroom Risotto

DESSERT

Standard Tiered Wedding Cake

TIER 1: Four Hours of Open Unlimited Beer & Wine Bar | 81.95

TIER 2: Four Hours of Open Unlimited Call Bar | 91.95

TIER 3: Four Hours of Open Unlimited Premium Bar | 95.95

All Food & Beverage is subject to a 22% Service Charge & Prevailing Sales Tax - All Pricing is Subject to Change

Emerald Stations Package



COCKTAIL HOUR HORS D' OEUUVRES

-Stationary Display-

Fresh Garden Vegetable Crudité
An Array of Seasonal Vegetables, Roasted

Pepper Dip & Ranch Dip
and

Imported & Domestic Cheese Presentation
with Assorted Gourmet Crackers



-Butler Passed-

-Select Three-

Tomato Caprese Crostini
Prosciutto Wrapped Asparagus, Boursin
Crab Wonton, Cilantro-Orange Sauce
Coconut Shrimp, Sweet Thai Chili Sauce
Tomato Bisque Shooter, Grilled Cheese Bites
Caramelized Onion & Blue Cheese Crostini

Tomato Basil Bruschetta
Spanakopita
Bacon Wrapped Scallops
Ahi Poke Wonton
Pork Pot Stickers

Fried Mac & Cheese Bites
Crab Stuffed Mushrooms
Chimichurri Beef Skewers
Chicken Teriyaki Skewers
Brie & Raspberry Puffs
Vegetable Spring Rolls, Plum Sauce

DINNER STATION:

SALAD

Gourmet Salad Station

Chopped Romaine & Mixed Greens, Tomato,
Cucumber, Red Onion, Olives & Carrots
Shredded Cheddar Jack Cheese, Crumbled Feta, Herbed
Croutons, Strawberries & Candied Pecans,
Ranch, Caesar, Balsamic Vinaigrette

ACTION STATIONS:

*Chef Attended
—select one—

Pasta Station

Sautéed to Order Tortellini, Bowtie & Penne Pasta
with Choice of Alfredo, Marinara and Basil Pesto Sauce
with Sliced Mushrooms, Tomatoes, Julienne Vegetables,
Garlic & Freshly Grated Parmesan Cheese

Stir Fry Station

Marinated Chicken & Beef Sautéed to Order with
Julienne Vegetables, Sliced Baby Bok Choy, Bamboo Shoots &
Snow Peas, Sweet & Sour or Teriyaki Sauce
Served with Steamed Rice

CARVING STATION:

*Chef Attended
—select one—

Roast Prime Rib of Beef, Au Jus & Horseradish Aioli
Roast Turkey Breast, Cranberry Ginger Relish
Honey Glazed Ham, Honey Mustard Aioli
Mojo Pork Loin, Black Bean Salsa, Mojo Sauce
*Herb Roasted Tenderloin, Au Jus & Horseradish Aioli

THEMED STATION:

—select one—

Mashed Potato or Baked Potato Station
Roasted Garlic Whipped Mashed Potatoes,
Mashed Sweet Potatoes or Idaho Baked Potato,
Broccoli Florets, Chorizo Chili, Chives,
Sautéed Mushrooms & Onions, Chopped Bacon,
Cheddar-Jack Cheese, Brown Sugar, Butter, Sour Cream

*Fajita Station

Sizzling Sautéed Beef & Chicken
Served with Onions, Peppers, Pico De Gallo,
Sour Cream, Shredded Cheddar Cheese, Guacamole,
Warm Flour Tortillas

DESSERT:

Standard Tiered Wedding Cake

TIER 1: Four Hours of Open Unlimited Beer & Wine Bar | 99.95

TIER 2: Four Hours of Open Unlimited Call Bar | 109.95

TIER 3: Four Hours of Open Unlimited Premium Bar | 113.95

*Chef Charges Apply



Bar Packages

OPEN UNLIMITED BEER & WINE BAR

House Brand Chardonnay, Pinot Grigio, Merlot
Cabernet & White Zinfandel
Premium Bud Light, Coors Light, Miller Light
Michelob Ultra, Heineken, Corona
Soft Beverage Service, Bottled Water



OPEN UNLIMITED SILVER TIER BAR

House Brand Chardonnay, Pinot Grigio, Merlot
Cabernet & White Zinfandel
Premium Bud Light, Coors Light, Miller Light
Michelob Ultra, Heineken, Corona

House Brand Vodka, Gin, Rum, Scotch, Bourbon, Tequila
Soft Beverage Service, Bottled Water
(Above Package Not Listed on Wedding Packages - Please ask for pricing)

OPEN UNLIMITED GOLD TIER BAR

All Brands from the Beer and Wine Bar are Included as well as the following Call Brands
Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum
J & B Scotch, Jim Beam Bourbon, Sauza Blue Tequila
Soft Beverage Service, Bottled Water

OPEN UNLIMITED PLATINUM TIER BAR

All Brands from the Beer and Wine Bar are Included as well as the following Premium Brands
(Please contact Banquets Dept. for Platinum Tier Bar Pricing)

Tito's Vodka, Absolut Vodka, Tanqueray Gin, Bacardi Rum,
Captain Morgan Spiced Rum, JW Red Scotch,
Maker's Mark Bourbon, Patron Silver Tequila
Soft Beverage Service, Bottled Water

Open Bar Packages Include:

Complimentary Champagne Toast
One Bartender Per 75 Guests
Additional Bartenders \$100.00 each



All Food & Beverage is subject to a 22% Service Charge & Prevailing Sales Tax

All Pricing, Liquor & Beer Brands are Subject to Change



Wedding Enhancements

HORS D' OEUVRES

COLD DISPLAYS: (ALL PRICES PER-PERSON)

Fresh Fruit Presentation | 5

An Array of Seasonal Sliced Fruits & Seasonal Berries
Add Yogurt Dip \$1.50

Imported & Domestic Cheese Presentation | 6

Fresh Garden Vegetable Crudit  | 5

Roasted Red Pepper Dip

Tuscan Antipasti Platter | 7.50

Italian Meats, Cheeses & Grilled Vegetables, Fresh Pesto,
Italian Crostini

Mediterranean Platter | 6

Hummus, Olives & Grilled Vegetables, Tzatziki, Pita &
Assorted Crackers

Smoked Salmon Display | 8

Poached Wild Salmon, Chopped Egg, Onion, Tomato
Capers, Fresh Baked Crostini

Raw Bar | Mkt Price

Jumbo Shrimp, Oysters, Mussels, Clams,
Snow Crab & Ceviche

BUTLER PASSED HORS D' OEUVRES:

One Hour of Butler Passed Service

Select Two | 5 or Three | 7

COLD

Tomato Caprese Crostini
Bruschetta
Prosciutto Wrapped Asparagus w/ Boursin
Bay Scallop Ceviche Shooter
Antipasto Skewer
Black & Blue Beef on Crostini
Ahi Poke Wonton
Shrimp, Pea Pod & Artichoke Skewer
Sesame Teriyaki Sauce

HOT

Fried Mac and Cheese Bites
Crab Wonton, Cilantro-Orange Sauce
Coconut Shrimp, Sweet Thai Chili Sauce
Chimichurri Beef Skewers
Crab Stuffed Mushrooms
Miniature Crab Cakes, Onion Jalapeno Tartar
Petite Beef Wellingtons
Spanakopita Phyllo Purses
Mini Chicken Quesadilla
Mini Brie & Raspberry Puffs
Pork Pot Stickers

CARVING STATIONS:

Roast Turkey Breast, Cranberry Ginger Relish | 10

Roast Prime Rib of Beef, Au Jus & Horseradish Aioli | 11

Whole Roasted Pig, Mojo Sauce & Slider Buns | 10

Pineapple Glazed Ham, Honey Mustard Aioli | 10

Peppercorn Seared Tenderloin, Thyme Au Jus | 15

Chef Attended Station, \$100.00 Fee Required

DESSERT STATIONS:

Viennese Dessert Display | 10

An Elaborate Assortment of Miniature Desserts including
Petit Fours, Pies, Mousse Shooters, Cookies, Brownie Bites

Gourmet Sundae Bar | 6

Premium Vanilla Bean & Chocolate Ice Cream, Hot Fudge, Chopped
Nuts, Rainbow Sprinkles, M&M's, Chocolate Chips, Oreo Cookie
Pieces, Maraschino Cherries & Whipped Cream

Bananas Foster or Cherries Jubilee Flamb  Station | 9

Chef Prepared Flamb  presentation of:

Rich Butter Saut ed Bananas in Butter, Brown Sugar, Rum Sauce

or

Fresh Red Cherries & Citrus With Cinnamon Stick & Kirsch Liquor
Both Served over Vanilla Bean Ice Cream

Chef Attended Station, \$100.00 Fee Required

The Ultimate Chocolate Fountain | 10

Semi Sweet Chocolate with Fresh Strawberries, Rice Krispy Bites,
Pound Cake, Marshmallows, Graham Crackers, Pretzel Sticks

Smores Station | 8

Milk Chocolate with Graham Crackers, Marshmallows

*ADDITIONAL D COR OPTIONS:

Eight Point Dance Floor Ceiling Swag

Head Table Backdrop (up to 12 Feet)

Air Wall Backdrop

Ceiling Swag & Head Table Backdrop Combo

Upgrade from Chair Covers to Chiavari Chairs

Satin or Organza Chair Bows

Charger Plates (multiple color options available)

*(See Banquets Department for Pricing Options)



Wedding Facilities



The Ceremony Courtyard

Say "I Do" beneath our stunning oak tree while your guests enjoy lush greenery & stunning golf course views. This elegant backdrop is complete with just a few special touches to bring in your color & style.

The ceremony courtyard provides an intimate space no matter how small or grand your guest list is.

- Back up space in case of inclement weather
- Access to ladies exclusive dressing area with a separate room for you and your bridesmaids to stay hidden before your ceremony
- Access to the men's private locker room for the groom's party to relax and unwind
- Ceremony rehearsal the day before wedding

Please Contact Banquets Dept. for Ceremony Fee

Up to 125 White Garden Chairs Included

**Each additional Chair \$3++*

The Scenic Terrace

Located directly off the ceremony courtyard your guests can start the evening with a cocktail hour on our covered outdoor patio area with cocktail lounge seating.

As you are off taking pictures on our luscious grounds, your guests can sip cocktails & enjoy delicious hors d'oeuvres.

**Complimentary use of Terrace with
Grand Ballroom Reception**

1 Hour of Use Included

The Grand Ballroom

The Grand Ballroom boasts nineteen foot ceilings, twelve elegant chandeliers and wall to wall window views of our golf course.

The Grand Ballroom can accommodate up to (240) guests at round tables with a dance floor.

Please Contact Banquets Dept. for Reception Fee

Includes 4 Hours of Room Use,

Room Setup & Dance Floor

Food & Beverage Minimum will apply

All Food & Beverage is subject to a 22% Service Charge & Prevailing Sales Tax - All Pricing is Subject to Change



Additional Info

DEPOSIT INFORMATION

A Non-Refundable Deposit and Signed Contract will be required to confirm event space.
Deposit will be applied to event balance.

FOOD & BEVERAGE

All food and beverages will be provided by Carrollwood Country Club. Meal pricing includes Soft Beverage, Tea & Water Service. A Minimum of 25 Guests is required for Buffet Service.

Additional Charges will incur if count falls below the minimum.

Due to Florida Health Code, unused Food or Beverages shall Not be removed from the Clubhouse during events with Stationary Buffet Service.

YOUNG ADULTS & CHILD GUESTS

We define "Young Adult Guests" as those between the ages of 13-20.

Although they will partake of an adult meal, they are precluded from consuming alcohol and therefore will not be charged for open bar selections. This will drop the package price by \$20.00 for each young adult.

"Child Guests" are defined as those age 3-12 and under who will be provided a plated meal of Chicken Tenders, French Fries & a Fresh Fruit Cup for \$35.00 per child. Children 2 & under will be provided a High Chair and will not be charged.

SERVICE CHARGE & SALES TAX

All food & beverage items are subject to a 22% service charge & prevailing FL state sales tax.

Setup Fees, Room Rental, Linen Rentals &

Audio Visual rentals will be subject to prevailing FL state sales tax as well.

MUTIPLE ENTRÉE PLATED DINNERS

You may select up to two entrées to offer your guests (Example: Chicken or Steak). If you would like to offer more than two entrées, an additional \$2.00 per person charge will apply. A Vegetarian option is always offered and will not count against your other selections. You must guarantee quantities for each entrée five (5) business days prior to the event. You will also be responsible for providing place cards that identify each guest's entrée selection.

BARTENDER & CHEF ATTENDED STATION FEES

All groups are required to have private bar/ bartender if alcoholic beverages are being served.

\$100.00 Bartender Fee will apply for Individual Pay or Consumption Bar Service

\$100.00 Bartender Fee per bartender (One Bartender for every 75 guests)

Chef Attended Action or Carving Stations are \$100.00 per Chef Attendant.

EVENT DURATION

All wedding ceremonies are scheduled for approximately 30 minutes & receptions are scheduled for a duration of 5 hours, which includes 1 hour for cocktail hour.

If you wish to add additional time to your event an hourly room rental of \$350 will be charged to the final bill.

VENDOR & CLIENT ROOM ACCESS

Please consult the Catering Department for actual room setup times. Vendors are guaranteed access two hours prior to the start time of the event & clients are guaranteed access one hour prior.

However, if the room is available prior to guaranteed times we would be happy to make it available earlier. Vendor Meals are available at a cost of \$35.00 each.



Additional Location Info

CARROLLWOOD COUNTRY CLUB IS LOCATED AT 13903 CLUBHOUSE DR.
RIGHT OFF NORTH DALE MABRY (RT. 597 N)
BETWEEN SOUTH VILLAGE DR. & NORTH VILLAGE DR.

IF YOU NEED FURTHER ASSISTANCE
PLEASE CALL US AT 813-961-1381

