



The Landings

Yacht, Golf, and Tennis Club



Weddings

The Landings

Yacht, Golf, and Tennis Club

Say “I Do” at The Landings!

Congratulations on your engagement! This is one of the most exciting times of your lives, and we are grateful for the opportunity to host your event at The Landings Yacht, Golf and Tennis Club.

From elaborate weddings to personal celebrations, 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 contact our Food and Beverage department if you would like to view our romantic riverfront ceremony and banquet facilities.

Wishing you the best,

*Christine Wengler
Food & Beverage Director*



The Landings

Yacht, Golf, and Tennis Club



Romantic Riverfront Ceremony

Ceremony Site Fee

\$500

White Chairs

\$5 Each

Lemonade and Fruit Infused Water Station

\$2 Per Guest

| <i>Room</i> | <i>Capacity</i> | <i>Room Charge</i> | <i>F&B Minimum In Season</i> | <i>F&B Minimum Off Season</i> |
|--------------------|-------------------|--------------------|--------------------------------------|---------------------------------------|
| <i>Main Deck</i> | <i>154 people</i> | <i>\$500</i> | <i>\$4,500</i> | <i>\$3,500</i> |
| <i>Dining Room</i> | <i>80 people</i> | <i>\$500</i> | <i>\$3,500</i> | <i>\$3,000</i> |
| <i>Garden Room</i> | <i>50 people</i> | <i>\$250</i> | <i>\$2,500</i> | <i>\$2,000</i> |

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 an assortment of napkin colors, 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



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



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 Fon- due

\$150

Spicy Thai Chicken Satay

\$125



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

The Landings

Yacht, Golf, and Tennis Club

Specialty Displays

Seasonal Fresh Fruit

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



Fresh Vegetable Crudité with Assorted Dips

Medium (Serves 50 Guests) - \$200

Large (Serves 100 Guests) - \$390

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



The Landings

Yacht, Golf, and Tennis Club

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

The Landings

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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



The Landings

Yacht, Golf, and Tennis Club

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



The Landings

Yacht, Golf, and Tennis Club

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



The Landings

Yacht, Golf, and Tennis Club

Buffet Selections

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

-The Helm-

\$36 Per Person

Starch Accompaniments:

(Choose One)

Gratin Potatoes

Wild Mushroom Risotto

Coconut or Lemon Scented Jasmine

Sundried Tomato and Parmesan Risotto

Herbed Roasted Fingerling Potatoes

Roasted Garlic Whipped
Potatoes

Maple Scented Whipped
Sweet Potato

Rice Pilaf

Salads

(Choose One)

Fresh Garden Salad

Mixed Baby Garden Field Greens

Classic Caesar Salad



Vegetable Accompaniments:

(Choose One)

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

Sautéed Wild Mushrooms

Succotash vegetable with Edamame

Carving Station

(Choose One)

\$50 Chef Attendant Fee Per Station

Rum Glazed Ham with Honey Dijon Mustard

Roast Turkey Breast with Turkey Gravy & Cranberry

Sauce Roasted Pork Loin with Fruit Chutney

Marinated Flank Steak with Chimichurri Sauce

Chaffered Entrées

(Choose Two)

Chicken Marsala

Chicken Piccata

Stuffed Chicken with Spinach, Feta and Red Pepper Coulis

Italian Chicken Cutlets with Roasted Tomato & Fresh Olive Oil

Pasta Primavera with Zucchini, Yellow Squash, Red Onion & Red Pepper

Baked Cheese Stuffed Shells with a Roasted Red Pepper & Spinach

Parmesan Cream

Cheese Tortellini

Fettuccini Alfredo

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

-The Captain-

\$43 Per Person

Domestic Cheese Display

with Seasonal Berries & Nuts, House Crackers
and Fresh Baked Sliced Baguette

Starch Accompaniments:

(Choose One)

Gratin Potatoes

Wild Mushroom Risotto

Coconut or Lemon Scented Jasmine

Sundried Tomato and Parmesan Risotto

Herbed Roasted Fingerling Potatoes

Roasted Garlic Whipped
Potatoes

Maple Scented Whipped
Sweet Potato

Rice Pilaf

Salads

(Choose One)

Fresh Garden Salad

Mixed Baby Garden Field Greens

Classic Caesar Salad

Carving Station

(Choose One)

\$50 Chef Attendant Fee Per Station

Prime Rib with Horseradish & Au Jus

New York Strip Loin

Rosemary Roasted Pork Tenderloin

Marinated Flank Steak with Chimichurri Sauce

Vegetable Accompaniments:

(Choose One)

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

Sautéed Wild Mushrooms

Succotash vegetable with Edamame



Chaffered Entrées

(Choose Two)

Chicken Tuscany with Prosciutto & Fresh Mozzarella Laced with Pesto

Chicken Napoleon with Spinach, Smoked Gouda & Red Pepper Coulis

Chicken Parmesan with Fresh Mozzarella & Marinara

Pan Seared Salmon with a Tomato & Caper Relish

Coconut Crusted Mahi Mahi with Pineapple Salsa

Rigatoni Bolognese

Cheese Manicotti with Basil Pomodoro Sauce

(Additional Options Available from Lower Tier)

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

The Landings

Yacht, Golf, and Tennis Club

-The Admiral-

\$52 Per Person

Domestic & Import Cheese Display

An Array of Domestic & Imported Cheeses
Artfully Presented with Seasonal Berries &
Nuts, House Crackers & Fresh Baked Sliced
Baguettes

Salads

(Choose One)

Fresh Garden Salad
Mixed Baby Garden Field Greens
Classic Caesar Salad

Butler Passed Hors d'oeuvres

(Choose Two)

Caprese Skewers
Vegetarian Spring Rolls
Spicy Chicken Satay
Italian Stuffed Mushroom Caps
Shrimp Gazpacho Shooters
Mini Beef Wellington

Starch Accompaniments:

(Choose One)

Gratin Potatoes
Wild Mushroom Risotto
Coconut or Lemon Scented Jasmine
Sundried Tomato and Parmesan Risotto
Herbed Roasted Fingerling Potatoes
Roasted Garlic Whipped
Potatoes
Herb Roasted Red Skin Potatoes
Maple Scented Whipped
Sweet Potato
Rice Pilaf



Carving Station

(Choose One)

\$50 Chef Attendant Fee Per Station

Beef Tenderloin with Béarnaise Sauce
Prime Rib with Horseradish & Au Jus
Rosemary Roasted Pork Tenderloin

Vegetable Accompaniments:

(Choose One)

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
Sautéed Wild Mushrooms
Succotash vegetable with Edamame

Chaffered Entrées

(Choose Two)

Chicken & Crab Oscar with Lump Crab & Bearnaise Sauce
Grouper Macadamia with a Mango Citrus Beurre Blanc
Bronzed Red Snapper with Roasted Corn & Tomatillo Salsa
Mushroom Ravioli with Wild Mushroom Ragout
(Additional Options Available from Lower Tiers)

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

The Landings

Yacht, Golf, and Tennis Club

Buffet Enhancements

Served with Baked Rolls

Roast Turkey Breast

(Serves 15 Guests)

Herb Crusted, Baked and Served with Turkey Gravy and Cranberry Sauce
\$60

Rum Glazed Ham

(Serves 40 Guests)

Sweet Boneless Ham Baked and Served with Dijon Mustard and Pineapple
\$140

Pork Loin

(Serves 40 Guests)

Slow Roasted and Served with Wild Mushroom Bordelaise Sauce
\$150

Prime Rib of Beef

(Serves 25 Guests)

Slow Roasted and Served with Rosemary Au Jus
and Creamy Horseradish Sauce
\$300

Beef Tenderloin

(Serves 15 Guests)

Whole Roast Tenderloin Complimented with a Port Wine Reduction
and Béarnaise Sauce
\$240



The Landings

Yacht, Golf, and Tennis Club

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



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

The Landings

Yacht, Golf, and Tennis Club

Beverage Selections

Premium Brands

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

Call Brands

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

Hosted Bar Packages

I

House Brand Liquors

House Brand Wines & Champagne

Import & Domestic Beer

Non-Alcoholic Beverages

\$14 First Hour

\$7 Each Additional Hour

II

Call Brand Liquors

House Brand Wines & Champagne

Import & Domestic Beer

Non-Alcoholic Beverages

\$16 First Hour

\$8 Each Additional Hour

III

Premium Liquors

House Brand Wines & Champagne

Import & Domestic Beer

Non-Alcoholic Beverage

\$20 First Hour

\$10 Each Additional Hour

Beer & House Wine Package

Includes: Import & Domestic Beer, House Brand Wines & Champagne, Non-Alcoholic Beverages

\$10 First Hour

\$7 Each Additional Hour

(Please add 20% Service Charge and 6.5% Florida State Sales Tax to above selections)

Hosted & Cash Bar Pricing

| | |
|------------------------------|--------------------|
| <i>Premium Brands</i> | <i>\$12</i> |
| <i>Call Brands</i> | <i>\$10</i> |
| <i>House Brands</i> | <i>\$8</i> |
| <i>House Wine</i> | <i>\$8</i> |
| <i>Champagne</i> | <i>\$8</i> |
| <i>Imported Beer</i> | <i>\$6</i> |
| <i>Domestic Beer</i> | <i>\$5</i> |
| <i>Soft Drinks</i> | <i>\$3</i> |
| <i>Cordial</i> | <i>\$10</i> |

(Prices Include 20% Service Charge and 6.5% Florida State Sales Tax)



The Landings

Yacht, Golf, and Tennis Club

Banquet Policies

Deposits & Payments

A deposit of \$500.00 is required at the time of booking an event. No room is guaranteed without a deposit
A 20% Service Charge and 6.5% Florida State Sales Tax will be added to all food and beverage purchases
Prices for food and beverage are guaranteed for 60 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 full payment, is due (7) days prior to the function if paying by
personal check or (3) days if paying by credit card.
If a guarantee is not given, the expected number will be used
Guarantees cannot be reduced
Any additional services 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

Any questions regarding your bar bill must be addressed at the conclusion of your event. Adjustments
cannot be made later as empty bottles will be disposed of after the function

Food

A complimentary food tasting is available for the Bride and Groom up to
(2) entrees, (1) starch and (1) vegetable.

Hors d'oeuvres are not included.

Each additional selection will be charged accordingly.

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 \$1.50 cake cutting fee per person

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.

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 Manager for a copy of our dress code policy

