



\$1,000 Deposit and Contract are required to reserved your date and space.



(Photo credit: Kristen Marie, taken in the back of club)

All Wedding Packages Include the following in each package.

Guest Floor Length Round Polyester Table Linens (Choice Color). Size 120 Inches

Polyester Color Napkins (Choice Color)

Spandex Chair Covers (Choice Color)

Chair Bands or Chair Sashes (Choice Color)

Silver or Gold Charger Plates (Acrylic)

Floor Length Linen for Cake and Couples Table (Choice Color)

(Includes Installation of all Linens)

Banquet Staffing, Onsite Catering and Venue Sales Director

(25) 60- inch round guest tables that seat 8 guests comfortably

(2) 72-inch round tables that seat 10 guests.

48-inch table perfect for round cakes

(11) 8 Ft. Rectangle Tables

(2) 6 Ft. Tables

(6) High Top Tables

Dinner Plates

Bread Plates

Silverware

Stemware Glassware



Photo credit: Henry M Production taken on our veranda

Crescent Oaks (Duet Plated) or Buffet Reception Packages

*Note: Pricing are the same for either option. Plated Multiple Entrees Add \$6.00++ to package
Prices are based on 50 guests minimum, if guest counts are under 50 please add \$5 more per person.*

Ruby Package Includes



Two choices of Display
Hors d' Oeuvres
OR
Two Butler Passed

Champagne Toast or
Sparkling Cider Toast

One choice of Salad, &
Dinner Rolls

Select 2 Entrées

One choice of Starch
One Vegetable
Accompaniment

Soft Beverage, Freshly
Brewed Ice Tea & Coffee
Service



Ruby Passed Appetizer Choices

Tomato Bruschetta with Fresh Basil, Mozzarella, Olives

Spinach and Feta in Phyllo Purses

Southwest Chicken & Vegetable Spring Rolls

Beef Empanada OR Mini Chicken Quesadillas

Mushroom stuffed with Italian Sausage &
Spinach

Swedish Meatballs

Pork Pot Stickers with Sweet Chili - Ginger Soy
Sauce

Chicken Tenders with Thai Peanut Sauce

Mini Quiche or Mini Chicken Quesadilla

Franks in Puff Pastry

Mini Caprese Bites

Layers of yellow and red tomatoes, fresh mozzarella
& basil/ a pesto vinaigrette on a brioche round

Stationed Choices

Hummus Display

Imported & Domestic Cheese & Crackers

Seasonal Fresh Fruit

Market Vegetable Crudit 

Ruby Entr e Choices

Chicken Asiago with Basil Beurre
Blanc Sauce

Chicken Marsala golden pan-fried
chicken cutlets and mushrooms in a rich
Marsala wine sauce

Chicken Parmigiana breaded
chicken breast covered in tomato sauce and
mozzarella, parmesan, or provolone cheese

Chicken Piccata chicken breast
topped with a buttery lemon caper sauce

Chicken Mediterranean chicken
beast topped with tomatoes, olives, white
wine, garlic, and herbs.

**Roast Pork Loin with Apricot
Glaze**

London Broil in Peppercorn sauce

Crab and Scallop Stuff Sole

Fresh White Cod Filet with Lemon
Butter Caper Sauce or with Mango Salsa

NEW! Mahi Mahi Mediterranean
(Olive Tapenade)

Eggplant Parmigiana

**NEW! Spinach & Fetta Stuffed
Portabella Mushroom** with
Bruschetta Topping & Balsamic
Reduction

All pricing is subject to change.

Pricing per Guest

Tax and Service Charge not included.

\$58++ per person

No Alcohol (Pricing for Ages 13 and up)

\$86++ Per person.

4 Hr Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$91++ per person

4 Hr Open Unlimited Call Bar (Pricing for Ages 21+)

\$98++ per person

4 Hr Open Unlimited Premium Bar (Pricing for Ages 21+)

Emerald Package may choose any Entrée or Appetizers from Ruby.
Prices are based on 50 guests minimum, if guest counts are under 50 please add \$5 more per person.

Emerald Package



Two choices of Display
Hors d' Oeuvres

Three choices of Butler
Passed Hors d' Oeuvres

Champagne Toast or
Sparkling Cider Toast

One choice of Salad, & Dinner
Rolls

Select 2 – 3 entrees

One choice of Starch
One Vegetable
Accompaniment

Soft Beverage, Freshly
Brewed Ice Tea & Coffee
Service



Emerald Passed Appetizer Choices

Maple Glazed Bacon Wrapped Sea Scallop

Tempura Shrimp Cocktail

Lump Blue Crab Cake Lollipops with Remoulade

Thai Beef Tenderloin Sate with Peanut w/ Sweet
chili Dipping Sauce

Coconut Shrimp in Mango Chutney

Melon Wrapped in Prosciutto

Meatloaf Cupcakes with Mashed Potato Icing

Mushroom stuffed with Blue Crab &
Parmesan Cheese

Baked Brie Cheese & Raspberry in Puff
Pastry

Grilled Mini Pastrami Reuben Sandwiches

Garlic Herb Boursin Cheese Stuffed Baby
Baked Potatoes

Stationed Choices

Caprese Salad, Fresh Buffalo Mozzarella
Layered with Tomatoes & Basil Leaves

Baked Brie Cheese en Croute with Sliced
Anjou Pears and Toasted Almond

Ahi Tuna Display

Colossal Shrimp Cocktail

Emerald Entrée Choices

Chicken Cordon Blue

Chicken Saltimbocca

***Medallions of Beef Tenderloin in
Sweet Bourbon sauce****

***Tenderloin of Beef Filet in
Mushroom Demi Glaze***

Salmon with Champagne Shallot Cream
Sauce

Chicken Oscar topped with Lump Crab
Meat

NEW! Mahi Mahi Mediterranean
(Olive Tapenade)

Salmon with Lemon Dill Cream Sauce

Eggplant Parmigiana

***NEW! Spinach & Fetta Stuffed
Portabella Mushroom*** with
Bruschetta Topping & Balsamic Reduction

All pricing is subject to change

Pricing per Guest

Tax and Service Charge not included.

\$70++ per person

No Alcohol (Pricing for Ages 13 and up)

\$98++ Per person.

4 Hr Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$103++ per person

4 Hr Open Unlimited Call Bar (Pricing for Ages 21+)

\$110++ per person

4 Hr Open Unlimited Premium Bar (Pricing for Ages 21+)



Diamond Package may choose any Entrée or Appetizers from any package.

Prices are based on 50 guests minimum, if guest counts are under 50 please add \$5 more per person.

Diamond Package



Includes Chiavari Chairs

Majestic Table Linens

Chair Rentals require separate deposit.

Three choices of Display
Hors d' Oeuvres

Colossal Shrimp Display

Four choices of Butler Passed
Hors d' Oeuvres

Champagne Toast or
Sparkling Cider Toast

One choice of Salad & Dinner
Rolls

Select 2- 3 Entrées

One choice of Starch and
Vegetable Accompaniments

Soft Beverage, Freshly
Brewed Ice Tea & Coffee
Service

Diamond Passed Appetizer Choices

Maple Glazed Bacon Wrapped Sea Scallop

Tempura Shrimp Cocktail

Lump Blue Crab Cake Lollipops with Remoulade

Thai Beef Tenderloin Sate with Peanut w/ Sweet
chili Dipping Sauce

Coconut Shrimp in Mango Chutney

Melon Wrapped in Prosciutto

Meatloaf Cupcakes with Mashed Potato Icing

Mushroom stuffed with Blue Crab &
Parmesan Cheese

Baked Brie Cheese & Raspberry in Puff
Pastry

Grilled Mini Pastrami Reuben Sandwiches

Garlic Herb Boursin Cheese Stuffed Baby
Baked Potatoes

Stationed Choices

Caprese Salad, Fresh Buffalo Mozzarella
Layered with Tomatoes & Basil Leaves

Baked Brie Cheese en Croute with Sliced
Anjou Pears and Toasted Almond

Ahi Tuna Display

Diamond Entrée Choices

***Petite Felix Filet & Lobster Tail with
Asparagus & Shrimp***



Chicken Saltimbocca marinated in a
mixture of chopped sage, garlic and olive oil,
then browned before it goes under the broiler
with cheese and a slice of prosciutto.

***Medallions of Beef Tenderloin in
Sweet Bourbon sauce****

***Tenderloin of Beef Filet in Mushroom
Demi Glaze***



Chicken Oscar topped with Lump Crab
Meat

***NEW! Mahi Mahi Mediterranean (Olive
Tapenade)***



***NEW! Spinach & Fetta Stuffed
Portabella Mushroom*** with Bruschetta Topping
& Balsamic Reduction



All pricing is subject to change

Pricing per Guest

Tax and Service Charge not included.

\$116. ++. per person

No Alcohol (Pricing for Ages 13 and up)

\$144++. Per person.

4 Hr Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$147++. per person

4 Hr Open Unlimited Call Bar (Pricing for Ages 21+)

\$156++. per person

4 Hr Open Unlimited Premium Bar (Pricing for Ages 21+)

Entrée Accompaniments-Starch

(Please Select 1)

Duchess Potatoes



Sour Cream and Chive Whipped Potatoes



Au Gratin Potatoes



Wild Rice Pilaf



Rosemary Roasted Red Bliss Potatoes



Classic or Garlic Mashed Potatoes



Pastas are also available!

Entrée Accompaniments-Vegetable

(Please Select 1)

Grilled Zucchini and Squash

Green Bean with Bacon and Red Onions or Green Bean Almandine

Orange Tarragon Glazed Baby Carrots

Seasonal Vegetable Medley

Fresh Steam Broccoli

Broccoli with Sharp Cheddar Cheese Sauce

(Additional sides or soup course may be added to your order, please request to your catering sales manager).

Additional Information

*We define **Young Adults ages 13-20**, and although they will not participate in any of the alcohol portion, they will be participating in the adult (non-alcoholic menu package).*

***Children Ages 4-12** will be provided a plated chicken tenders meal, with French fries and a fruit cup for **\$25.00++**.*

***Toddlers 3 and under** will be provided a high chair and eat for free a smaller portion of chicken tender's meal.*

***Vegetarians or Vegan Meals**, will be provide Eggplant Parmesan or Vegetable Pasta Primavera. Same pricing as adult meals.*

***Vendor Meals** are priced at **\$35.00++** Each vendor and will be provided a meal and unlimited beverages.
(nonalcoholic).*

***Dietary restrictions**, we honor all dietary restricts when guest counts are finalized. When making your final guest RSVP's please let us know the names, table number in which the guest will be seated who have the restrictions.*

Place Cards are required with multiple entrée selections.



Drink Packages by the hour

Price per Person, unless noted

We offer a variety of bar hourly options for your guests.

Cash Bar *Guest Pay for their own alcohol.*

Consumption Bar Tab *Client Runs A Bar Tab with Credit Card and Pays at the end of the night.*

Pre-Paid Bar Credit *Clients set a bar limit in advance and pre pay. Once their bar credit runs out, guest will pay for their own alcohol (Cash Bar)*

Beer and Wine Only

*House Wines
Domestic Beers
Imported Beers
Assorted Sodas*

***\$13 First Hour
\$17 Two Hours
\$23 Three Hours
\$28 Four Hours***

Cash Bar

***\$150 Bartender Fee per 65
guests.
Portable Bar Set Up \$50.00***



Call Bar

*Absolute
Titos Vodka
Smirnoff Vodka
Bombay Dry Gin
Beefeater Gin
Bacardi Rum
Captain Morgan
Malibu Rum
Jose Cuervo
Jim Beam
Jack Daniels
Seagram's 7
Kahlua
Baileys
Club Cordials &
Liquors*



***\$18 First Hour
\$24 Two Hours
\$28 Three Hours
\$33 Four Hours***

Premium Bar

*Grey Goose
Patron
Tanqueray
Bombay Sapphire
Johnny Walker Red
Crown Royal
Baileys
Glen Livet
Hendricks Gin
Makers Mark
Johnny Walker Black
Glenfiddich
Seagram's 7
Specialty Wines*



***\$22 First Hour
\$29 Two Hours
\$35 Three Hours
\$40 Four Hours***

Chef Attended Carving Stations- Add-On to any buffet

All carving stations include appropriate condiments

<i>Chef attended stations are subject to a \$75.00 fee per attendant</i>	<i>Add to Entree</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	<i>\$5.95</i>
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	<i>\$4.95</i>
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	<i>\$9.95</i>
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	<i>\$8.95</i>
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	<i>Market</i>

Chef Attended Specialty Stations

<i>Fajita Sauté Station: with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Shrimp, Sour Cream and Salsa</i>	<i>\$9.95</i>
<i>Pasta Station: with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce</i>	<i>\$10.95</i>
<i>Stir Fry Wok Station: with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces</i>	<i>\$10.95</i>
<i>Seafood Station with Your Choice of:</i> <ul style="list-style-type: none"> • <i>Gulf or Blue Point Oysters on the ½ Shell</i> • <i>Middle Neck Clams on the ½ Shell</i> • <i>Colossal Shrimp Cocktail</i> 	<i>Market</i>

Display Stations

<i>Salad Bar Station: Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan Cheese and Croutons</i>	<i>\$8.95</i>
<i>Grilled Vegetable Station: Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	<i>\$9.95</i>
<i>Caesar Salad Station: Romaine Lettuce Tossed with Creamy Caesar Dressing and Topped with Parmesan Cheese and Garlic Croutons</i>	<i>\$8.95</i>
<i>Anti-Pasta Salad Station: Romaine Lettuce, Fresh Mozzarella Cheese, Parmesan, Pepperoni, Genoa Salami, Ham, Pepperoncini, Banana Peppers, Whole Olives, Grape Tomato, Roasted Garlic, Cucumber, Red Onion, Croutons, Balsamic and Italian Vinaigrette Dressings</i>	<i>\$9.95</i>

Now Offering Centerpieces

(Mix & Match Sizes)

Option One \$160.00+

Option Two \$90.00+

Option Three \$50.00+

Includes Fresh Flowers, Table Number & Candles as seen. Receive a complimentary consultation with our preferred designer for color and floral choices.



**All Events are made upon, and are subject to,
the rules and regulations of Crescent Oaks Golf Club, and the
following conditions:**

Menu Preparation

To ensure every detail is handled in a professional manner, the Club requires that your menu selections and specific needs be finalized **30 days** to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

Guest Guarantees

We need your assistance in making your banquet a success.

Crescent Oaks Golf Club requires notification to the Catering Department of the exact number of banquet or reception guests fourteen business (**14 Business**) days prior to the function.

This confirmed number constitutes the guarantee. You cannot decrease your guest counts after this date; however, you can increase your guest counts up to three days before the function.

If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed.

If no guarantee is given, the expected number of guests will be considered your guarantee. If there is a proposal that will be used as your expected guarantee. Guarantees are not automatically taken from the Sales Contract.



Fees

A 22% service charge is added to all food and beverage charges.

Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. For those who are Tax Exempt Certificates are required when booking.

The service charges and taxes are subject to change without notice.

All prices are quoted per guest unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.0 hour of service or until all guests have went through the buffet once. Buffets are not priced as a "All you can eat" buffet.

Additional charges may occur for extending hour of service past the time that all guests have went through once.

Fees will apply for events that do not hit required Food & Beverage minimums according to meal periods.

All events will be charged a venue rental or set up fee depending on if the event is scheduled for either indoor or outdoor.

A \$150 Bartender fee will be applied to all bars.

Depending on the number of guests Crescent Oaks will determine how many bartenders will be required.

This fee will also apply to cash bars regardless of consumption bar tabs, drink tickets, and bar packages.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Crescent Oaks Golf Club is the **ONLY** licensee authorized to sell and serve alcoholic beverages on the premises.

Crescent Oaks

Tarpon Springs best kept hidden gem!



Your one stop shop for weddings and special events.

*Thank you for considering Crescent Oaks for
your special day!*