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Celebrate Your Love.

Leave the rest to us.



Weddings
& Events

AT KENSINGTON NAPLES



We know you
want your
wedding day to
be a stress-free
experience.

Planning that special day can be daunting. Keeping track of all the details can leave you feeling overwhelmed and unsure where to start.

At Kensington, we've helped hundreds of couples experience an unforgettable day to celebrate their love. As a certified wedding venue, we have a knowledgeable wedding planner on-site that can handle all the details for you. Our award-winning chef and culinary team, along with our experienced staff, can tackle all the logistics, so you can focus on making memories.

Your wedding should be fun and easy.

HERE ARE **ALL THE** **DETAILS INCLUDED WITH** **A WEDDING AT KENSINGTON.**

- Certified Wedding Planner
- Constant Communication leading up to the big day
- Private Staff and Bartender
- On-site Wedding Coordinator
- Floor Length Linens
- Custom Designed Room and Seating Chart Assistance
- Votive and Floating Candles
- Sweetheart Table
- Head Table
- Dance Floor
- Choice of Hors d'oeuvres
- Choice of Plated or Buffet Dinner
- Cake Cutting
- Open Bar
- Champagne Toast
- All Non-Alcoholic Beverages
- Club Fee
- Use of Indoor and Outdoor Spaces
- Ceremony Chairs
- Complimentary Lemon Water for guests at ceremony
- No Stress and Lots of Fun
- Bridal Suite
- 1 Hour Rehearsal



5 Hour Call Spirits Bar

Smirnoff, Tito's, Sobieski, Malibu,
Captain Morgan, Bacardi, Bombay, Beefeaters,
Early Times, Canadian Club, Jim Beam, Seagram 7,
Grants, Famous Grouse, Johnny Walker Red,
Jose Cuervo, House Wine (Chardonnay, Pinot
Grigio, Merlot, Cabernet, Pinot Noir),
Import & Domestic Beer,
Nonalcoholic Beverages

*Premium Wine & Spirits
available for an additional cost*

Passed Hors d'oeuvres

Select Three

Potato Bacon Bite/Beer Cheese Sauce
Conch Fritter/Cajon Remoulade
Chicken Satay
Asian Vegetable Spring Roll/
Sweet & Sour Sauce
Tomato Basil or Olive Tapenade Bruschetta
Corn & Zucchini Fritters/Cajon Aioli
Asian Shrimp/Sweet Chili Sauce
Quesadilla Wedge/Sour Cream

Display Station

Select One

Gourmet Cheese & Assorted Crackers
Soft Pretzel Bar with Beer Cheese Sauce

Salad Entree

Select One

Served with Fresh Baked Rolls & Butter

Classic Caesar

Hearts of Romaine, Shaved Parmesan Cheese,
Homemade Croûtons, Lemon Wedge
Garlic Parmesan Dressing

Kensington House

Mixed Garden Greens, Vine Ripened Tomatoes,
Cucumber, Red Onion, Carrots, Choice of Dressing

Spinach

Baby Spinach, Fresh Strawberries, Crumbled
Goat Cheese, Cucumber, Candied Walnuts
Balsamic Vinaigrette

The EMERALD Package

Plated Entrée

Select up to Two

Chicken Franchaise

with Beurre Blanc Sauce
Suggested Side: Angel Hair Pasta

Chicken Marsala

finished with
Marsala Wine & Mushroom Sauce
Suggested Side: Truffle Whipped Potatoes

Pork Medallions

finished with Apple Chutney
Suggested Side: Orzo Pilaf

Pan Seared Salmon

finished with Beurre Blanc Sauce or
Fresh Dill Cream Sauce.
Suggested Side: Jasmine Rice

Bronzed Spiced Mahi

finished with Tropical Mango Salsa
Suggested Side: Rice Pilaf

4 oz. Filet

finished with Cabernet Demi Sauce or au Poivre
*Suggested Side: Roasted Garlic Smashed
Creamers*

Accompaniments

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers

Potato Gratin

Jasmine Rice

Rice Pilaf

Angel Hair Pasta

Truffle Whipped Potatoes

Persian Basmati

Brussel Sprouts with Bacon

Asparagus

Broccoli, Cauliflower, Carrot Medley

Julienne Vegetables – Zucchini, Squash, Carrots

Haricot vert (Baby French Green Beans)

\$124.00 PER PERSON plus 7% Sales Tax and 20% Gratuity

5 Hour Call Spirits Bar

Smirnoff, Tito's, Sobieski, Malibu,
Captain Morgan, Bacardi, Bombay, Beefeaters,
Early Times, Canadian Club, Jim Beam, Seagram 7,
Grants, Famous Grouse, Johnny Walker Red,
Jose Cuervo, House Wine (Chardonnay, Pinot
Grigio, Merlot, Cabernet, Pinot Noir),
Import & Domestic Beer,
Nonalcoholic Beverages
*Premium Wine & Spirits
available for an additional cost*

Passed Hors d'oeuvres

Select Three from Marquise or Emerald
Coconut Shrimp/Sweet Chili Sauce
Almond Crusted Brie/Raspberry Sauce
Smoked Salmon Canapé
Brie Stuffed Dates
Cocktail Franks in Puff Pastry/Dijon Mustard
Beef Empanadas
Bacon Wrapped Shrimp
Spanakopita – Spinach & Feta in Phyllo Dough
Braised Short Rib Spoon
Vietnamese Spring Rolls

Display Station

Select One
Mediterranean Display
Hummus, Tabbouleh & Tzatziki, Pita Wedges,
Carrots and Celery Sticks
Gourmet Cheeses & Assorted Crackers

Salad Entree

Select One
Served with Fresh Baked Rolls & Butter
Classic Caesar
Hearts of Romaine, Shaved Parmesan Cheese,
Homemade Croûtons, Lemon Wedge
Garlic Parmesan Dressing
Kensington House
Mixed Garden Greens, Vine Ripened Tomatoes,
Cucumber, Red Onion, Carrots, Choice of Dressing
Greek
Hearts of Romaine, English Cucumbers, Fresh
Local Tomatoes, Pepperoncini, Kalamata Olives,
Feta Cheese, House made Greek Dressing

The MARQUISE Package

Plated Entrée

Select up to two from Marquise or Emerald

Chicken Fontina

Prosciutto, Basil, Garlic, Fontina Cheese,
Lemon Butter Sauce.

Suggested Side: Truffle Whipped Potatoes

Mediterranean Chicken Breast

Sundried Tomatoes, Artichokes, Kalamata Olives,
Feta Cheese.

*Suggested Side: Roasted Garlic Smashed
Creamers*

Tuscan Stuffed Porkloin

finished with Pork jus.

Suggested Side: Truffle Whipped Potatoes

Branzino

Filet of Branzino pan seared with Tapenade
Butter Sauce.

Suggested Side: Rice Pilaf

6oz. Filet Mignon - add \$10.00

finished with a Cabernet Demi Sauce *Suggested
Side: Dauphinoise Potatoes*

4oz. Beef Tenderloin & Jumbo Shrimp

Cabernet Demi and Beurre Blanc Sauce
Suggested Side: Pommes Frites

Accompaniments

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers Dauphinoise Potatoes

Pommes Frites (thin sliced potato, truffle oil,
parmesan cheese, rosemary)

Jasmine Rice

Rice Pilaf

Angel Hair Pasta

Truffle Whipped Potatoes

Persian Basmati

Brussel Sprouts with Bacon

Asparagus

Broccoli, Cauliflower, Carrot Medley

Julienne Vegetables – Zucchini, Squash, Carrots

Haricot vert (Baby French Green Beans)

\$130.00 PER PERSON *plus 7% Sales Tax and 20% Gratuity*

5 Hour Call Spirits Bar

Smirnoff, Tito's, Sobieski, Malibu,
Captain Morgan, Bacardi, Bombay, Beefeaters,
Early Times, Canadian Club, Jim Beam, Seagram 7,
Grants, Famous Grouse, Johnny Walker Red,
Jose Cuervo, House Wine (Chardonnay, Pinot
Grigio, Merlot, Cabernet, Pinot Noir),
Import & Domestic Beer,
Nonalcoholic Beverages
*Premium Wine & Spirits
available for an additional cost*

Passed Hors d'oeuvres

Select Three from any package
Mini Maryland Crab Cakes/Remoulade Sauce
Bacon Wrapped Scallops
Lobster Fritters/Chipotle Lime Mayo
Braised Pork Belly / Pickled Red Onion,
Asian Slaw
Shrimp Ceviche Shooter
Wonton Cup with Tuna Tartar/ Wasabi Cream
Bloody Mary Oyster Shooter
Beef Tenderloin Crostini with Horseradish

Chilled Display Station

Select One
Mediterranean Display
Hummus, Tabbouleh & Tzatziki, Pita Wedges,
Carrots and Celery Sticks
Charcuterie Board
Dried and Smoked Meats to include Prosciutto,
Soppressata, and aged Salami displayed with
assorted Olives, Mustards and Marmalades

Salad Entree

Select One
Served with Fresh Baked Rolls & Butter
Classic Caesar or Kensington House
Roasted Pear & Goat Cheese
Mixed Greens, Roasted Pear, Candied Pecans,
Sundried Cranberries, Warm Goat Cheese
Medallion, Citrus Vinaigrette
Fresh Mozzarella and Heirloom Tomato
Colorful blend of Local Tomatoes, Fresh
Mozzarella, Arugula, Basil Oil, Balsamic
Reduction

The PRINCESS Package

Plated Entrée

Select Two from any package
Duet Petite 4 oz. Filet and Maryland Crab Cake
*Suggested: Kensington Oscar with Asparagus,
Hollandaise Sauce and Truffle Whipped Potatoes*
Veal Franchaise
finished with Beurre Blanc Sauce
Suggested Side: Angel Hair Pasta
French Cut Chicken Breast
*Suggested: served with Gnocchi, Spinach,
and Mushrooms*
Miso Glazed Sea Bass
*Suggested Side: Parsnip Puree with sauteed
Snow Peas in Sesame Oil*
7 oz. Lobster Tail
Suggested Side: Rice Pilaf

Accompaniments

Select One Starch & One Vegetable
Roasted Garlic Smashed Creamers
Dauphinoise Potatoes
Pommes Frites (thin sliced potato, truffle oil,
parmesan cheese, rosemary)
Jasmine Rice
Rice Pilaf
Angel Hair Pasta
Truffle Whipped Potatoes
Persian Basmati
Brussel Sprouts with Bacon
Asparagus
Broccoli, Cauliflower, Carrot Medley
Julienne Vegetables – Zucchini, Squash, Carrots
Haricot vert (Baby French Green Beans)

\$145.00 PER PERSON *plus 7% Sales Tax and 20% Gratuity*

Our BUFFET Package

5 Hour Call Spirits Bar

Smirnoff, Tito's, Sobieski, Malibu,
Captain Morgan, Bacardi, Bombay, Beefeaters,
Early Times, Canadian Club, Jim Beam, Seagram 7,
Grants, Famous Grouse, Johnny Walker Red,
Jose Cuervo, House Wine (Chardonnay, Pinot
Grigio, Merlot, Cabernet, Pinot Noir),
Import & Domestic Beer,
Nonalcoholic Beverages
*Premium Wine & Spirits
available for an additional cost*

Passed Hors d'oeuvres

Select Three
Potato Bacon Bite/Beer Cheese Sauce
Conch Fritters/Cajon Remoulade
Chicken Satay
Asian Vegetable Spring Roll/Sweet & Sour Sauce
Tomato Basil Bruschetta
Asian Shrimp/Sweet Chili Sauce
Cocktail Franks in Puff Pastry/Spicy Mustard
Coconut Shrimp – add \$2.00
Brie Stuffed Dates – add \$2.00

Display Station

Select One
Gourmet Cheese & Assorted Crackers
Soft Pretzel Bar/Beer Cheese Sauce
Mediterranean Display
Hummus, Tabbouleh & Tzatziki, Pita Wedges,
Celery, Carrots

Buffet

Choose one fish and one chicken

Pan Seared Salmon with Beurre Blanc Sauce

Grilled or Blackened Mahi Mahi
with Tropical Mango Salsa

Pan Seared Local Grouper with
Piccata Sauce – add \$5.00

Chicken Marsala finished with
Marsala Wine and Mushroom Sauce

Chicken Franchise finished with
Beurre Blanc Sauce

Chicken Fontina finished with Prosciutto, Basil,
Garlic, Fontina Cheese, Lemon Butter Sauce

Accompaniments

Select One Starch or Pasta & One Vegetable

Roasted Garlic Smashed Creamers

Potato Gratin

Jasmine Rice

Angel Hair Pasta

Truffle Macaroni & Cheese

Whipped Potatoes

Julienne Vegetables – Zucchini, Squash, Carrots

Haricot vert (Baby French Green Beans)

Brussel Sprouts with Bacon

Asparagus

Broccoli, Cauliflower, Carrots Medley

\$130.00 PER PERSON plus 7% Sales Tax and 20% Gratuity

Chef's Carving Boards

Oven Roasted Turkey Breast
Dinner rolls, Kensington berry sauce,
grainy mustard, mayo
\$8.00

Baked Spiral Ham
Brown sugar and pineapple glaze, dinner rolls
\$8.00

Slow Roasted Top Sirloin of Beef
Sliced baguettes, horseradish cream,
Dijonaise sauce, crispy onion straws
\$9.00

New York Sirloin
Sliced baguettes, horseradish cream, grainy
mustard, crispy onion straws
\$13.00

Whole Roasted Tenderloin of Beef
French rolls, grainy mustard, roasted garlic mayo
\$18.00

Mustard Crusted Rack of Lamb
Minted jelly, rosemary roasted garlic sauce
\$24.00

Chef Charge - \$60.00 per hour (two hour min.)
Serving size based on thinly sliced, sandwich
style carvery to be accompanied by other
reception items.

Specialty Stations

Sushi Boat
Display of California Rolls, Spicy Tuna, Salmon
Rolls, Soy, Wasabi and Ginger
\$21.00

Raw Bar
Fresh shucked oysters, shrimp cocktail, seasonal
crab, cocktail sauce, lemon wedges
\$25.00

Late Night Options

Assorted Pizza's
Mac & Cheese Bites
Cheeseburger Sliders
House Made Chips

\$18.00 per person

Our ACTION Stations

Interactive Stations

Mashed Potato Martini Bar
Yukon Gold mashed potatoes, butter, sour cream,
cheddar/jack cheese, bacon, scallions
Sweet Mashed Potatoes
butter, cinnamon, brown sugar, walnuts,
raisins, marshmallow
\$9.95

Mac & Cheese Bar
Rotini, elbow or penne pasta, creamy four cheese
sauce, spinach, sun dried tomatoes, bacon,
chorizo, corn, peas, mushrooms, roasted peppers
and roasted chicken
\$14.95

Add Shrimp for \$3.95

Create Your Own Pasta
Sausage, shrimp, diced chicken, tomato, peppers
olives, artichokes, mushrooms, basil, onions
Parmesan cheese, crushed red pepper

Choose Two Sauces
Alfredo, Vodka, Bolognese, Marinara, Basil
Pesto, White Clam Sauce

Choose Two Pastas
Penne, Rigatoni, Angel Hair
\$18.00

Dessert Stations

Ice Cream Station \$7.00
Premium ice cream, assorted toppings, hot fudge
and caramel sauce

Bananas Foster Station \$8.00
Flambéed bananas, dark rum, banana liqueur,
brown sugar, vanilla ice cream

Warm Cider Donut Station \$6.00
Cinnamon, chocolate, red velvet donuts with
chocolate and caramel sauce

Chocolate Dipping Station \$10.00
Melted Belgian chocolate, fresh fruit,
marshmallows, whipped cream

Miniature Dessert Bar \$12.00
Lemon bars, eclairs, petit fours, cream puffs,
cannoli, brownies

Prices are Subject to 7% Sales Tax and 20% Gratuity

Want something different? Treat your guests to a Clam Bake. Our Culinary Team uses local fresh seafood and spices to create the perfect dinner course. Serve it family style or individually.

Our CLAM Bake



5 Hours Call Spirits Bar

Choice of 3 Passed Hors d'oeuvres & 1 Display Station

Clam Bake

- Shrimp
- Middle Neck Clams
- Mussels
- Sausage
- Red Bliss Potatoes
- Corn on the Cob
- Smoked Chicken
- Cole Slaw

Soup or Salad Entrée

- New England Clam Chowder or Kensington House Salad
- Assorted Rolls & Butter

Add on

Linguini with Clam Sauce \$10.95

Lobster Tail – add \$26.00

\$130.00 PER PERSON plus 7% Sales Tax and 20% Gratuity

Bridal Parties getting ready at the Club enjoy:

Complimentary, Fresh Brewed Coffee and Assorted Danish

Bridal Lunch

(served family style)

- *Assorted Wraps or Flatbreads*
- *Fresh Cut Fruit*
- *Mixed Greens Salad with Dried Cranberries, Sliced Almonds, Feta Cheese, Choice of Dressing*
- *House Made Chips*
- *Mimosa Bar – Champagne, Juices, Seasonal Berries*

\$25.00

**PRICES ARE SUBJECT
TO 7% SALES
TAX AND
20% GRATUITY**



Frequently Asked Questions

What is the sales tax and gratuity?

7% sales tax and 20% gratuity on all food and beverage.

How do we hold our date?

Space is available on a first come first serve basis and therefore, cannot be confirmed without a signed contract and deposit.

How much is the deposit?

If you decide to book here with us, there will be a \$1,000.00 nonrefundable deposit due upon signing of the contract. An account will be created and the payment will be applied to your final bill.

Do you offer special pricing for children?

Yes. Children 12 and under are \$25.00 plus tax and gratuity and include a children's meal and unlimited nonalcoholic beverages.

When is the final count / payment due?

30 days prior to the event date the minimum guarantee number is due in full. The final count is due 5 days prior to the event date. The final count can be increased from the minimum but cannot be decreased.

Can we accommodate special dietary needs?

Yes. Please let us know with your final count any dietary needs. We cannot guarantee day of requests but we will do our best to accommodate.

Are the grounds available for our photography?

Yes. Our beautifully landscaped golf course provides the perfect backdrop for photography. The golf course greens are NOT. A staff member will escort you and your photographer on the course.

Does Kensington have a dress code?

Yes. It is expected that guests dress in clubhouse attire. Women: Dresses, Blouses/ tops with skirts or dress pants.
Men: Dress shirts, dress slacks. Jackets and ties optional.

Photo Credits:

Cover: Beatriz Arronte Photography
Inside Cover: Emma Loops Photography
Emma Burdis Photography
LoveLettersCo.LLC



We tackle all the logistics, so our couples can focus on making memories.



Juliet

Married on
06/21/2019

Excellent. My vision was executed and the staff and Kelly were absolutely amazing. The attentive to details was what I expected and I received it.

Kelly and her team are amazing and very professional. My husband and I enjoyed every moment and the planning was easy and not stressful. Kelly answered emails and took my calls and adhered to every detail. She was present and ensured everything went perfectly for our special day. There was not one thing I can say went wrong. It was PERFECT. Thank you Kelly, Chef Ralph and the Kensington team, truly professionals.



Kat

Married on
03/02/2019

Perfect Experience

Kensington was my #1 choice due to the simplicity of their package. Everything is included in the "per plate" price, there is no confusion or any extra, surprise charges. Kelly was very helpful with the planning, from start to finish. The venue itself is very accommodating, comfortable, and beautiful. The staff was beyond pleasant. Thank you so much.



Hannah

Married on
05/11/2019

Kelly and her staff at Kensington are truly amazing!

We couldn't have asked for a better venue, coordinator or staff. Thank you Kensington Country Club for making our day a dream come true.


Kensington
GOLF & COUNTRY CLUB NAPLES

Kelly Leonard

Events & Banquet Manager
Certified Wedding Planner (The Bridal Society)
National Association of Wedding Professionals

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