



# WEDDING MENU



**THE VIEW**  
AT COLONY WEST





# Why you should say "I DO" at the View

As you begin planning you Wedding Day, your perfect venue is The View at Colony West Golf Club! Our location is ideal as you'll be able to enjoy your entire day with nothing but the best for yourselves and your guests.

Let us explain why The View at Colony West is the perfect choice for your Wedding Day. We eliminate the stress! We ask more questions than any other venue in South Florida. You'll receive a 5 hour reception with a 4 hour bar and you're never limited in your creative thoughts. We'll make certain YOU and your visions shine brightly guaranteeing your tastes are highlighted all day long! We work with you and your preferred vendor(s), never trying to minimize your creativity. We'll offer direction when asked for. We have more accommodations at our brand new State of the Art facility than most venues that have been around for years. Our management team has a collective 60+ years of Service Experience from all over the country. No detail is too small, no idea is too goofy and we never have more than one event in our Reception venue the day of your Wedding. THIS is our promise to you - you will get to enjoy your wedding with your family and friends!!

## Expect the Best!

- The most transparent process you'll ever experience
- Wedding and event coordination available
- Beautiful accommodations
- A complete Bridal Suite for you to use your entire wedding day
- Dance floor, bartending and cake cutting service INCLUDED at NO CHARGE
- Full professional staff the entire day of your wedding
- Champagne toast for all of your guests
- Plated Dinner Service for ANY size wedding
- A wedding tasting for Bride, Groom and up to 5 total guests
- Complete table linens including linen napkins
- A topographical view of your room so you can plan and arrange your seating assignments and decor
- The most vendor-friendly venue in South Florida

## Tell Us About Your Wedding Day!

Our wedding team provides an extensive experience and menu selections with event-specific opportunities to ensure you receive exactly what YOU want for YOUR Wedding Day. We are excellent listeners—your guests will have no doubt whose wedding they are here to celebrate!

Every couple is different in their own way, so your wedding will be uniquely designed for YOU! We have proven experience that you will receive individual service like no other. The View at Colony West Golf Club embraces each and every Wedding like it is our family.

We take the time and will proudly display what makes YOU unique.

# Dinner and Bar Package Pricing

**\$115 The View's Scenic Dinner Package\*\***

**\$135 The View's Summit Dinner Package\*\***

**\$ 40 House Hosted Bar Package\*\***

**\$ 55 Named Brand Bar Package\*\***

**Choose your own cash or consumption Bar \$70 Top Shelf Bar Package**

**\*\* ALL prices INCLUDE all taxes and service fees. This is the price you pay - nothing more out of your pocket unless you add something not listed here!**

**This is what your day may look like:** All of our weddings kick off with up to four (4) Hors d'oeuvres specifically picked by you. After your Grand Entrance, first dance and speeches, dinner begins with an appetizer served at the table with warm rolls and sweet creamed butter. An appropriate starch and in Season vegetable are carefully chosen to highlight your entrée(s). Guests choose their entrée ahead of time from several options which you'll provide for them to select. We proudly provide a plated dinner service, so your guests can continue to enjoy each other's company in the safest way possible.

Your personalized Wet Bar will consist of several selections to glaze any particular palate. Our Court of Masters Advanced Sommelier will guide your wine preferences. If you'd like, she will also help you create a handcrafted cocktail (or 2). We LOVE getting new and creative ideas from our new 'family' members. We'll close the bar for (roughly) 30 minutes during your Grand Entrance and speeches to allow your guests to give you ALL the attention you deserve. We'll close the bar for the evening 30 minutes prior to your reception ending for the night.

After you cut your cake, we'll swiftly take it to the kitchen so Chef can cut it for no additional charge while you continue to burn up the dance floor. We take extraordinary lengths in working WITH all of your vendors to accomplish the goal of making your wedding the most stress free day. Your parents and friends will be jealous of the attention we'll provide.

As you dance the night away (maybe sneak away for a sunset or silhouette pic with your photographer), we'll attend to your family and friends like no other in the service industry. You have our solemn promise that no detail will be missed.

## **Pricing summary for your convenience:**

Dinner Package: \$115 or \$135

Add a Bar:\$40, \$50 or \$70 Cash or Consumption

Total per Person \$ \_\_\_\_\_

Number of Guests \_\_\_\_\_

Multiply by Per Person \$ \_\_\_\_\_

Estimated Total \$ \_\_\_\_\_



## Displayed or Butler Passed Hors-d'oeuvres (choose up to 4)

Served to your guests during the cocktail reception.

### Intimate Hor d'Ouevres

Capri Skewers  
Mac N Cheese Bites  
Tomato and Basil Crostini  
Roasted Goat Cheese Crostini  
Antipasto Skewers

Veggie or Cuban Spring Rolls  
Wild Mushroom Tart  
Pork Pot Stickers  
Smoked Salmon Tart Canape  
Smoked Salmon Stuffed Fingerling Potatoes

### Specialty Hor d'Ouevres

Cozy Shrimp  
Island Spiced Bay Scallop Ceviche Shooter  
Lobster Salad Tostones

Beef Skewers - Chimi Churri Sauce  
Handcrafted Personal Risotto Balls  
Ahi Tuna & Wakame Salad on Wonton Crisp

### Wedding Plated Appetizers (choose 1)

Served to your guests after your Grand Entrance

#### Spanakopita Pockets

Spanakopita cooked to flaky perfection well complimented with a Dill Aioli to get you ready for your main course

#### Cheesy Spinach Stuffed Mushroom

Spinach sauteed with olive oil and infused with cheese overstuffed into a perfectly roasted mushroom.

#### Lobster Rissotto Ball

Maine Lobster, creamy Risotto bonded with special ingredients to make a delicious appetizer coated with a Lemon Aioli

#### \*Shrimp Cocktail

Chilled Gulf Shrimp Cocktail served with Homemade cocktail sauce

#### \*Maryland Crab Cake

Handcrafted Maryland Crab Cake with a Chipolte Sauce that MAYI make you ask for one more instead of dinner

#### Tuna Tartare

Tuna Tartare combined with a wonderful presentation on a ring bed of Zucchini topped with a savory Sesame Ginger Sauce

### Wedding Plated Salad (choose 1)

#### House Salad

Organic Mixed Greens, heart of palm, sliced pear, Sun-dried Cranberries, cherry tomatoes, roasted almond slivers tossed in our very own Citrus Vinaigrette

#### Heirloom Tomato & Burrata

Fresh heirloom tomato, sliced burrata drizzled with basil oil and a balsamic glaze

**\*Caesar**

#### Salad

Hearts of Romaine tossed in a creamy Caesar Dressing with grated Parmesan and focaccia croutons



## Scenic Wedding Plated Entrées

### **Sesame Crusted Atlantic Salmon**

A perfectly pan seared Salmon Filet served over a bright green pea puree, sautéed oyster mushrooms. May we suggest roasted fingerling potatoes as your starch?

### **Maryland Crab Cakes**

Two Seared Maryland Crab Cakes coupled with vegetables and Starch finished with a Green Onion Aioli

### **Roasted Pork Tenderloin Medallions**

A perfectly prepared pork tenderloin canopied with your choice of succulent sauces paired with the perfect starch and in season vegetable for your guests to rave over.

### **Jerk Pork Loin**

Our traditional pork loin seasoned specifically for those with a bold taste for Jamaican Cuisine! accompanied with house-made Mango Chutney, jerk sauce, sweet chili or Bourbon Glaze.

### **Fresh Chicken Breast**

Chicken Breast paired with Fresh Seasonal Vegetable and Starch. May we recommend one of the following Signature Sauces from Chef:

Citrus Caper, Picada, Creamy Garlic, Mustard Cream Sauce or if you have one that you're fond of - just let us know!

### **Shrimp and Asparagus Pasta**

Gulf shrimp with Fresh Asparagus, heirloom tomatoes sautéed in butter with a touch of olive oil for flavoring. Tossed then plated with Al dente linguine and topped with fresh Basil and Parmesan Cheese.

### **New York Strip Steak**

A delicious 12 oz NY cut strip steak char-broiled and served with sautéed mushrooms. ALL kinds of starches and veggies to consider with this classic Entree!

## The Summit Wedding Plated Entrées

### **Maine Chilled Lobster Salad**

Maine Lobster plated with Frisée, accompanied with Quail Eggs Dressed in pink Grapefruit Vinaigrette garnished with Watercress

### **Chilean Sea Bass**

the freshest Chilean Sea Bass, Pan seared then plated on the fluffiest Garlic mashed or Duchess potatoes, and a mouth watering celery puree.

### **Classic Ribeye Steak**

Another 'can't miss' selection to wow your guests! This marbled delicacy will surely send your guests home fully satisfied!

### **Surf & Turf**

Maine Lobster Tail and Black Angus Filet Mignon, Grilled, perfected with a Port Wine reduction, Bernaise, or Creamy Mustard Sauce.

### **Beef Tenderloin**

Considered one of the Benchmarks in Entrees - this classic cut is meticulously prepared to ensure a wonderful presentation - a pinnacle of enjoyment! A horseradish cream sauce, Peppercorn sauce, Garlic Mushroom or Port Wine reduction ALL pair extremely well.



## Let's discuss your Fresh Seasonal Vegetables and Starch Selections.

**Bottom line** - you're hiring us to give you, your new spouse and ALL of your closest family and friends the honor of hosting your wedding. We have a fantastic Executive Chef who is here specifically with his handpicked Team to give you the best culinary experience at your reception. With your tastes and guidance, let him do all the work choosing the freshest vegetables, the best paired starches so your guests rave about your choices! Almost any kind of fresh, seasonable vegetable you can think of is available! Any blend, combination or individual vegetable will be yours AND we'll prepare them either steamed or pan seared to your requests.

**Do you like potatoes?** Roasted Red Skins, Yukon golds or baked with all the fixings can be yours for the asking. How about Chef's signature fingerling potatoes or a brown sugar Mashed Sweet potato? Who can resist the classic Mashed, Garlic Mashed either lumpy or silky smooth - again, your choice! If you're feeling a touch regal, we'll be happy to offer you a Duchess Potato.

**Rice** - we're excited to offer your guests several wild rice blends: brown rice, classic white rice, a Saffron Pilaf, Spanish, Fried and Caribbean. ANY combination of delicious ingredients will be added upon request. We even have a few Quinoa recipes you might find delightful.

**SO - now that you're hungry....**Let's face it - everywhere you go you EXPECT great food, better service, a clean environment. Those things aren't a niche - they're an expectation! What you'll receive from The View at Colony West is simply the most well organized and coordinated Wedding day you've ever experienced! Luckily the results you've dreamed of will be had at YOUR Wedding!

We're honored you chose us to host your Wedding Reception. We promise to hold that trust inviolate, never assuming anything and always asking how we can improve your day. We can't wait to call you our newest 'family members' here at Colony West!

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*Optional Stations require attendant fee. Please ask your Sales Director for further details.*