



Pointe West Country Club

7500 14th Lane ~ Vero Beach, FL 32966

We at Pointe West Country Club strongly believe that every wedding is different and special. That every bride to be dreams of her own special day. We at Pointe West cater to those dreams. We strive to make your day as unique and as beautiful as possible and our wide variety of services make sure that anything is possible. We offer a great menu from our talented chef, amazing cocktails with our wide selection of liquors and a unforgettable wedding reception. We are a all in one package that's here to make your day as carefree as possible... so that you can focus on simply saying... " I do "

Russell van Wyk

Banquet Director

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Cocktail Reception

Champagne Toast

Display of International & Domestic Cheeses Garnished with Fresh Fruit
Served with Flatbread & Crackers

See Hors D'oeuvres Menu for Pricing and Selection

Plated Salads

Pointe West House Salad

Mixed Baby Greens with Grape Tomatoes, Cucumbers, Black Olives and Sliced Red Onions
Served with Assorted House Made Dressings

Add \$1 per Person - Traditional Caesar Salad with Crunchy Garlic Croutons and Shredded Parmesan

Add \$2 per Person - Sliced Tomato and Fresh Mozzarella Salad
Served over Mixed Greens with Fresh Basil and Drizzled Balsamic Vinaigrette

Add \$2 per Person - Fancy Bib & Boston Wedge Salad with Red & Yellow Grape Tomatoes
Served with Cognac Dressing

Select Two Entrees

Choice of Plated or Buffet

Chicken ~ Choose one

Grilled Marinated Breast of Chicken Topped with Goat Cheese,
Sun-Dried Tomatoes and Lemon Basil Butter Sauce

Sautéed Tuscan Breast of Chicken with Artichoke, Mushroom and Sun-Dried Tomato

Chicken Piccata

Breast of Chicken Sautéed in Butter, White Wine, Lemon and Capers

Parmesan Crusted Breast of Chicken with Sun-Dried Tomato Basil Sauce

Chicken Marsala

Herbed Chicken Cutlets in Mushroom and Marsala Wine Sauce

Chicken Francaise
Chicken Breast in Buttery Lemon and White Wine Sauce

Chicken Cordon Blue
Hand Breaeded Breast of Chicken with Black Forest Ham, Swiss,
and Sauce Supreme

Select One Additional Entree

Butter Crumb Crusted Cod Fish

Grilled or Pan Seared Salmon
with Beurre Blanc, Béarnaise or Dilled Hollandaise Sauce

Broiled Fresh Local Mahi Mahi with Mango Salsa

Grilled or Pan Seared Mahi
with Beurre Blanc, Béarnaise or Dilled Hollandaise Sauce

Fresh Rosemary Roasted Pork Loin with Natural Gravy

German Pot Roast
Tender Slices of Beef in a Rich Onion and Carrot Gravy

Garlic Rubbed Roasted Sirloin of Beef with Au Jus and Horseradish Sauce

Sliced Marinated Flank Steak with Your Choice of
Cabernet Demi-Glace, Green Peppercorn Au Poivre or Mushroom Marsala Sauce

Traditional Accompaniments

Entrees are served with Vegetables and Your Choice of Rice or Potato:

Herb Roasted Potatoes
Fingerling Potatoes
Creamy Mashed Potatoes
Cheese & Chive Mashed Potatoes
Rice Pilaf
Yellow Rice Pilaf

Vegetables:

Zucchini, Yellow Squash & Carrots
Green Beans Almandine
Broccoli, Cauliflower & Carrots
Carrots & Sugar Snap Peas
Roasted Zucchini, Carrots, Onions and Red Peppers

Includes Freshly Brewed coffee, Iced Tea and Lemonade

Children's Menu available

Wedding Cake Provided by Bride & Groom
Complimentary Cake Cutting

We make every effort to accommodate dietary restrictions.
Please inquire about vegan, vegetarian, allergy and gluten free options.
We welcome suggestions to fulfill these requirements.

Associated Fees

Plated or Buffet Dinner per Person - \$60.00

Children 12 and Under - \$19.95

Optional Vendor Meals - \$19.95 per Vendor

~ Subject to 21% Service Charge and 7% Sales Tax ~

Clubhouse Rental Fee - \$500.00

Set Up and Breakdown Fee - \$350.00

(Includes floor length white linens, votive candles and dance floor)

Ceremony on Greenside Terrace Set Up and Breakdown Fee - \$250.00

(Includes banquet chairs with white chair covers)

Heritage Park Rental Fee - \$250.00

(Heritage Park ceremony includes pavilion only ~ chair rental, set up and breakdown not included)

Bridal Shower, Rehearsal Dinner and Groomsmen Golf Outings available

Email Russell for pricing

Additional Upgrade Options

Fresh Baked Croissants & Whipped Butter Rosettes ~ \$1 per Person

Upgraded Entrée Options ~ Additional \$15 per Entrée

Sliced Herb Roasted Beef Tenderloin with Wild Mushroom Demi Glace

Roast Prime Rib of Beef au Jus with Horseradish

Sautéed Breast Chicken Oscar with Jumbo Lump Crabmeat, Asparagus and Béarnaise Sauce

Fillet of Black Grouper with Lemon Beurre Blanc & Lemon Garni

Jumbo Lump Crabmeat Stuffed Norwegian Salmon with Herbed Hollandaise Sauce

Rack of Lamb served with Jelly Mint

Surf & Turf Menu Options ~ \$85 per Person

Sliced Roasted Beef Tenderloin with 5oz Cold Water Lobster Tail
or Jumbo Lump Crab Cake with Remoulade Sauce

to be Served with Duchess Potatoes & Asparagus

~ Chef Attended Carving Stations are Available for a \$75 fee ~

Additional Information

Room Capacities

Maximum capacity may vary depending on entertainment, dancing and menu selection. Our main dining room and greenside terrace can accommodate dining for up to 135 guests or smaller intimate groups.

Wedding services include ceremony, cocktail hour and reception location. A dance floor, white or black linens and additional table set up is also included. Mirrors and votive candles are complimentary, as are cake cutting. White Chair Covers are a \$1 per person Upcharge.

Confirmation of Space and Deposit

An initial non-refundable deposit of \$500 is required to confirm your date along with a signed contract. Your four hour time frame must be decided at the time of signed contract along with an estimate within twenty guests of your guarantee. Extended reception time is available for \$250 per hour.

Menu Tasting

Once a contract is signed, we will arrange a set time for a menu tasting on a Night for up to 4 people.

Decorations

The Club will not permit décor to be pinned, taped or stapled to the walls, doors, floors or ceilings. No Confetti allowed. We will assist you in placing your decorations and favors in place as long as time permits. All items must be unpacked with labels removed and directions provided. Please check with your banquet director for the available time you may begin decorating the day of your event. All decorations not removed from the premises by the end of your event must be picked up within 24 hours.

Bar Service

Pointe West Country Club promotes responsible alcohol service. Requests for shots will not be granted. Alcoholic beverages may not be removed from the premise and must be provided by Pointe West Country Club. We also reserve the right to refuse service to anyone. All persons must show proper ID upon request.

Please inquire about the availability of golf carts for your event if necessary.

Hors'doeuvre Menu

Bruschetta

\$150.00 per 50

Cajun Beef Skewers

\$150.00 per 50

Teriyaki Chicken Skewers

\$150.00 per 50

Mozzarella Sticks

\$150.00 per 50

Chicken Fingers

\$150.00 per 50

Potato Perogis

\$250.00 per 100

Sausage Bites with Peppers & Onions

\$175.00 per 50

Finger Sandwiches

\$175.00 serves 50

Grilled Beef Sliders

\$200.00 per 50

Mini Meatballs

\$200.00 per 100

Hot Wings

\$250.00 per 100

Franks in Puff Pastry

\$200.00 per 100

Shrimp Canapes

\$250.00 per 50

Olive, Tomato & Mozzarella
Skewers

\$150.00 per 50

Scallops wrapped in Bacon

\$200.00 per 50

Mini Crab Cakes

\$225.00 per 50

Coconut Shrimp & Pineapple
Skewers

\$200.00 per 50

Stuffed Mushroom Caps

\$150.00 per 50

Spinach with Artichoke Dip

\$125.00 serves 50

Fresh Fruit Tray

\$125.00 serves 75

Vegetable Tray

\$125.00 serves 75

Peel & Eat Shrimp

\$300.00 per 100

Shrimp Cocktail

\$300.00 per 100

Mini Egg Rolls

\$250.00 per 100

Jalapeno Poppers

\$250.00 per 100