



# WEDDINGS

Mystic Dunes Resort and Golf Club

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Rick Martin  
Private Events Director  
407-787-5636

# General Information

## *Event Times*

Ceremony and reception events are scheduled in **6 hour** blocks. Reception only services are scheduled in **5 hour** blocks. Evening receptions are to finish no later than 11:00pm. Two hours are guaranteed prior to your event for set up and delivery requirements. Additional set up time may be available and *must* be pre-arranged with Private Events Director.

*Additional event time available at \$500.00 per hour*

## *Pricing*

Prices and fees are based on per person or per item, and subject to current tax rate (7.5%) and service charge (22%).

## *Outside Caterers*

As a full-service facility, we do not allow outside caterers or any outside food and beverage services. Exceptions are for ethnic or religious specialty items as well as celebratory cakes. The use of outside catering will result in a fee of \$25.00 per person, with a minimum of 100 guests. If you wish to use an outside caterer, you agree to use vendors that meet the insurance requirements established by Mystic Dunes Resort Golf Club. We reserve the right to reject any proposed vendor.

## *Food and Beverage Minimums*

Saturday events are required to meet a contracted food and beverage minimum of \$8,000.00. A Clubhouse buyout is available with a \$15,000 food and beverage minimum. The minimums do not include our current 22% service charge, 7.5% sales tax, rental fees, and/or miscellaneous charges.

## *Venue Rental*

Based on Season and Day of the Week- \$2,000- \$3,500

## *Decorations*

You may bring in your own decorations but must be approved by the Private Events Director. Items that are **NOT** allowed: confetti, glitter, nails, staples, tacks, rice, party poppers. All decorations must be removed at the end of the event. Mystic Dunes is not responsible for any personal decorations or wedding items.

# Payments Schedule

Full Payment is Due Ten (10) Days Prior to Event Date

## *Deposits and Payments*

To guarantee venue space and wedding date, a signed contract with a 20% non refundable deposit is required. The acceptable forms of payment are cash, credit cards, debit cards, personal checks, cashiers checks, and money orders.

## *Discounts*

Mystic Dunes Resort is proud to offer discounts to active duty and/or veteran military personnel. A discount of 10% off the adult food package will be applied upon the receipt of a valid military ID from the couple to be married, or their parents.

## *Guarantees*

A final guarantee of guests is required 10 (ten) business days prior to your wedding date. This guaranteed guest count may not be lowered. Final charges are based upon your guarantee or actual attendance, whichever is greater.



# Venue Rental

The venue rental fee is based on seasonality and day of the week.  
Items listed below are included in the venue rental fee.

## *Ceremony*

Indoor & Outdoor Locations, White Padded Folding Chairs, White Wedding Pergola, and  
Day of Wedding Coordination

## *Reception*

Chiavari Chairs, Charger Plates, Floor Length Poly Linens in Your Wedding Colors, Oak Dance Floor,  
Round and Square Tables for Guest Seating, Complimentary Parking, Champagne & Cider Toast, Cake  
Cutting Service

## *Honeymoon Suite*

One Bedroom Villa for the Evening of the Wedding

## *Round of Golf*

Complimentary Round of Golf for Two on Our 18-Hole Course

## *Menu Tasting*

Private Menu Tasting and Consultation with Private Events Director  
*(additional guests welcome for \$25.00 per person)*

## *Guest Accommodations*

Discounted Guestroom Rate will be Available for your Guests, Based on Availability

## *Ready Room*

Private Room Specifically for the Wedding Party, Set with Light Appetizers and Beverages

## *Ceremony Rehearsal*

One Hour of Rehearsal Time . Date and Time to be Approved by Private Events Director

# Brunch Receptions

## *The Classic*

### **Cocktail Reception**

Imported & Domestic Cheese Display

Fresh Fruit Display

Butler Passed Quiche Bites

Mimosas & Bellini's During Cocktail Reception

### **Buffet Menu**

Omelet Station Includes Diced Onions, Tomatoes, Mushrooms, Bell Peppers, Shredded Cheeses, Black Forest Ham, and Applewood Smoked Bacon

Carved Turkey Breast –or– Honey Glazed Ham

Cheese Blintzes with Fruit Toppings and Citrus Zest

Home-style Breakfast Potatoes

Southern Style Green Beans

Assorted Breakfast Pastries

Ice Tea, Lemonade, Water, Coffee

## *The Indulgence*

### **Cocktail Reception**

Imported & Domestic Cheese Display

Fresh Fruit Display

Butler Passed Shrimp Cocktail Shooters

Mimosas & Bellini's During Cocktail Reception

### **Buffet Menu**

Omelet Station Includes Diced Onions, Tomatoes, Mushrooms, Bell Peppers, Shredded Cheeses, Black Forest Ham, and Applewood Smoked Bacon

Carved Prime Rib served with Horseradish Cream

Eggs Benedict with Zesty Hollandaise

Cheese Blintzes with Fruit Toppings and Citrus Zest

Applewood Smoked Bacon & Breakfast Sausage

Home-style Breakfast Potatoes

Southern Style Green Beans

Assorted Breakfast Pastries

Ice Tea, Lemonade, Water, Coffee, Champagne Toast

\$100 Chef Attendant Fee Required

# Dinner Receptions

## *Silver*

### **Cocktail Reception**

Choice of 2 Passed Hors D'oeuvres  
Choice of 1 Display Hors D'oeuvres  
One Hour Hosted Beer & Wine

### **Menu**

Choice of Salad  
Warm Dinner Rolls  
Choice of 2 Entrees  
Choice of 2 Starches  
Choice of 2 Vegetables  
Champagne Toast

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## *Platinum*

### **Cocktail Reception**

Choice of 2 Passed Hors D'oeuvres  
Choice of 2 Display Hors D'oeuvres  
One Hour Hosted Call Brands Bar

### **Menu**

Choice of a Salad  
Warm Dinner Rolls  
Choice of 2 Entrees  
Choice of 2 Starches  
Choice of 2 Vegetables  
Champagne Toast

## *Gold*

### **Cocktail Reception**

Choice of 2 Passed Hors D'oeuvres  
Choice of 1 Display Hors D'oeuvres  
One Hour Hosted Beer, Wine, & Signature Drinks

### **Menu**

Choice of Salad  
Warm Dinner Rolls  
Choice of 2 Entrees  
Choice of 2 Starches  
Choice of 2 Vegetables  
Champagne Toast

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## *Diamond*

### **Cocktail Reception**

Choice of 2 Passed Hors D'oeuvres  
Choice of 2 Display Hors D'oeuvres  
One Hour Hosted Premium Brands Bar

### **Menu**

Choice of Salad  
Warm Dinner Rolls  
Choice of 2 Entrees + Carving Station  
Choice of 2 Starches  
Choice of 2 Vegetables  
Champagne Toast

# Menu Options

## Salads

Mixed Greens

Classic Caesar

Spring Mix

*Berries, Mandarins, Feta, Sunflower Seeds  
served with Champagne Vinaigrette*

## Vegetables

California Blend

Sautéed Vegetable Medley

Green Beans Almandine

Southern Style Green Beans

Roasted Broccoli Parmesan

Roasted and Glazed Baby Carrots

## Starches

Roasted Red Potatoes with Parmesan

Garlic Whipped Mashed Potatoes

Asiago and Truffle Mashed Potatoes

Confetti Wild Rice

Vegetable Rice Pilaf

Cheesy Grit Cakes

Garlic and Herb Penne Pasta

## Entrees

Chicken Marsala

Chicken Piccata

Mesquite Chicken

*Smokey Tomato Sauce & Roasted Peppers*

Prairie Chicken

*Chicken Breast Stuffed with Wild Rice Cranberry Mix, Topped with  
Chef's Champagne Supreme Sauce*

Chicken Saltimbocca

*Prosciutto Wrapped Chicken, Stuffed with Cheese, Onion, Basil*

Asian Salmon

*Teriyaki Seared Salmon, Topped with Asian Slaw*

Grilled Mahi in Light Cream, Topped with Tropical Salsa

Pork Loin Tapenade, Drizzled with Cucumber Dill Sauce

Herb Roasted Pork Tenderloin with Madeira Sauce

Pepper-Seared Striploin with Wild Mushroom Demi

Fire and Spice London Broil with Tangy Chimichurri

# Hors d'Oeuvres

## *Displays*

Assorted Imported and Domestic Cheeses

Fresh Cut and Sliced Fruit

Vegetable Crudités with Ranch Dressing

Pita Points with Hummus

Spinach and Artichoke Dip with Tortilla Chips

Classic Antipasto

## *Tray-Passed*

### **Cold**

Tomato Bruschetta Classico

Mushroom Bruschetta

Shrimp and Avocado Bruschetta

Tuna Poke Shooter Cup

Caprese Skewer

Cucumber and Curry Chicken Salad on a Pita

Prosciutto Wrapped Melon Skewer

Shrimp Cocktail Shooter Cup

### **Warm**

Spanakopita

Raspberry and Brie Puff Pastry

Fried Ravioli with Spicy Marinara

Vegetable Spring Rolls with Thai Chili

BBQ Glazed Meatball Lollipop

Coconut Chicken Skewers with Tropical Salsa

Southwest Chicken Egg Roll with Cilantro Aioli

Mojo Pork Plantain Cups

Mini Cordon Blue with Dijon Cream

Pork Pot Stickers with Teriyaki Glaze

Beef Wellington Bites with Demi-Glaze

Steak & Herb Cheese Crostini

Mini Crab Cakes with Zesty Remoulade



# Vegetarian Entrees

## **Free Form Lasagna**

*Grilled Seasonal Vegetables, Mozzarella and Parmesan Cheeses*

## **Cheese Ravioli**

*Walnut and Sage Amaretto Cream Sauce*

## **Stuffed Eggplant Roulade**

*Tomato Basil Sauce, Mushroom Risotto and Grilled Asparagus*

## **Black Bean & Corn Cakes**

*Roasted Pepper Coulis, Sautéed Spinach and Grilled Portobello Mushroom*

## **Stuffed Bell Pepper**

*Wild Rice Pilaf, Diced Zucchini and Squash, Topped with Mozzarella and Parmesan Cheeses, sitting in a pool of Tomato Basil Sauce*

## **Gourmet Baby Spinach Salad**

*Heirloom Tomatoes, Mandarins, Almonds, Crispy Onions, and Sesame Dressing with Choice of Grilled Chicken or Salmon*

# Enhancements

## Soup

Loaded Baked Potato  
Tomato Basil  
Wild Mushroom  
Italian Wedding  
Minestrone  
Harvest Vegetable  
Broccoli & Cheese

## Salad

Sunburst  
Spinach & Arugula  
Holiday  
*Mixed Greens, Feta, Pears, Candied  
Nuts, Poppy Seed Dressing*

## Intermezzo

Raspberry Sorbet  
Orange Sherbet  
Lime

## *Chef Attended Stations*

Minimum of 50 Guests  
\$100 Chef Attendant Fee

### **Pasta Station**

Choice of Two: Penne, Rotini, Tortellini, Linguini

Choice of Two: Marinara, Alfredo, Pesto

Includes: Garlic Bread, Peppers, Onions, Olives, Tomatoes, Artichoke  
Hearts, Grated Parmesan, Crushed Red Pepper, Tiramisu Bites

*Add \$ Chicken, Sausage, or Meatballs*

*Add \$\$ Seafood, or Steak*

### **Stir Fry Station**

Choice of One: Rice, or Chow Mein

Choice of One: Vegetable or Pork Egg Rolls

Includes: Stir-Fry Vegetables, Soy Sauce, Yum Yum Sauce, Sciracha,  
Fortune Cookies

*Add \$ Chicken*

*Add \$\$ Seafood, or Steak*

### **Scampi Station**

Classic Italian Shrimp Scampi

Served with Linguini Pasta and Garlic Bread, Assorted Mouse

### **Carving Station**

Classic Prime Rib Carving Station

Served with Dinner Rolls and Assorted Condiments

Roasted Pork Lion \$

Turkey Breast \$

Smoked Ham \$

# Rehearsal Dinner

## Light Fare

Assorted Croissant Sandwiches  
Assorted Deli Wraps  
Choice of One Salad: Garden, Pasta, Potato, Fruit  
Assorted Bagged Chips

## Mangia Mangia

Choice of Two Pizzas: 2 Toppings Per Each  
Choice of Two Wings: BBQ, Mild, Hot, Garlic

## Ciao

Baked Penne  
Alfredo & Marinara Sauces  
Choice of One: Sausage & Peppers, Meatballs  
Choice of One Salad: Garden, Caesar  
Garlic Bread

## Fiesta Cantina

Seasoned Chicken & Steak Fajitas  
Sautéed Peppers & Onions  
Flour Tortillas, Spanish Rice & Refried Beans  
Tortilla Chips, Salsas, Sour Cream, Guacamole  
Warm Churros & Caramel Sauce

## Taste of the South

Choice of Two: BBQ or Fried Chicken, Fried Catfish, BBQ Ribs  
Choice of One: Mashed Potatoes, Mac-n-Cheese  
Southern Style Green Beans  
Choice of One: Corn Bread, Sweet Rolls, Biscuits

## Surf & Turf Plated

4oz Filet Mignon with Red Wine Demi  
Grilled Shrimp Skewer  
Twin Twice Baked Potato  
Choice of Asparagus or Glazed Baby Carrots  
Warm Dinner Rolls

## General Information

\*Rehearsal Dinners are Served Buffet Style with the exception of *Surf & Turf*

\*Includes a Beverage Station of Iced Tea, Lemonade, & Water

\*Includes Chef's Choice Dessert Station

\*House Centerpieces \$10.00 Per Table

# After Glow Brunch

## *Farmhouse*

**Adult**

**Child (ages 3-12)**

Scrambled Eggs

Choice of One : Crispy Bacon, Sausage, Ham

Home-Style Seasoned Potatoes

Fresh Fruit Platter

Danishes, Muffins, Croissants

Coffee, Orange Juice, & Water

## *Farmhouse Deluxe*

**Adult**

**Child (ages 3-12)**

Choice of One: Scrambled Eggs, Cheese Omelet

Choice of Two : Crispy Bacon, Sausage , Ham

Home-Style Seasoned Potatoes

Halved Roasted Tomatoes

Fresh Fruit Skewers with Yogurt Dip

Danishes, Muffins, Croissants

Bananas Foster French Toast topped with Powdered Sugar, Walnuts & Pecans served on the side

Bagels & Lox—Dill Cream Cheese Spread atop a halved Mini Bagel, topped with Cured Salmon, Capers, Diced Red Onions, Diced Tomatoes, and Crumbled Boiled Eggs served on the side

Coffee, Orange Juice, & Water

# Libations

## Soft Drink Station

**\$5.00**

Choice of Four: Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Vitamin Water, Gatorade, Bottled Tea, Bottled Lemonade

## Hosted Beer and Wine

1 Hour      **\$15.00**

2 Hours     **\$25.00**

3 Hours     **\$30.00**

4 Hours     **\$35.00**

## Hosted Well Brand Cocktails

1 Hour      **\$17.00**

2 Hours     **\$27.00**

3 Hours     **\$32.00**

4 Hours     **\$37.00**

## Hosted Call Brand Cocktails

1 Hour      **\$21.00**

2 Hours     **\$31.00**

3 Hours     **\$36.00**

4 Hours     **\$41.00**

## Hosted Premium Brand Cocktails

1 Hour      **\$25.00**

2 Hours     **\$35.00**

3 Hours     **\$40.00**

4 Hours     **\$45.00**

## Consumption –or– Cash Bar

Premium Brands      **\$12.00**

Call Brands            **\$10.00**

Well Brands            **\$8.00**

House Wines          **\$7.00**

Imported Beer        **\$7.00**

Domestic Beer        **\$6.00**

Soft Drinks            **\$2.00**

## Cash Bar

Setup Fee            **\$250.00**