

# **Wedding Packages Include:**

- Lawn Ceremony, Livery Stable Ceremony or Other
- Chair Set Up and Break Down
- Exclusive use of the Crystal Ballroom up to 200 or the Ranch House up to 60 configured to your specification
- Ivory Linen Tables and Chairs Glassware Set up and Breakdown
- Area for Dancing
- Complimentary Cake Cutting & Serving
- Complimentary Champagne Toast
- Chauffer Driven 6 Passenger Limo Golf Cart available day of wedding
- Ceremony Rehearsal the Day Before the Wedding
- Security Patrol on Site through Reception
- > Ranch House all-inclusive package with Beer and Wine \$140.00 Per Person Plus Tax and Gratuity
- > Ranch House all-inclusive package with Full Bar \$150.00 Per Person Plus Tax and Gratuity
- Crystal Ball Room all-inclusive package with Beer and Wine \$155.00 Per Person Plus Tax and Gratuity
- Crystal Ball Room all-inclusive package with Full Bar \$175.00 Per Person Plus Tax and Gratuity



# Hors d'oeuvres

(Please Choose Four,

- \* "Bang, Bang" Buffalo Fried Shrimp with Tang Sauce & Shredded Cabbage
- Fresh Tomato Bruschetta Balsamic, Basil,
   Garlic Crouton, Shaved Parmesan Cheese
- Chicken Quesadilla, Onion, Cilantro, Jalapenos, Sour Cream, Avocado & Salsa
- Florida Alligator Bites
- Coconut Shrimp with Pepper Jelly
- Mini Cheeseburger with Pickle
- Franks in Puff Pastry with Mustard Sauce

# Salads

(Please Choose One.

- Spinach with Mushroom Red Onion, Hard Cooked Eggs, Served with Warm Honey Dijon Vinaigrette
- Classic Wedge Individual Iceberg Wedges Displayed with a Blue Cheese Dressing, Tomato, Red Onion, Farm House Bacon with Blue Cheese Dressing
- Corral House Field Greens, Tomato, Cucumber, Red Onion, Kalamata Olives, and Pepperoni with Vinaigrette
- Corral Caesar
  Fresh Romaine Lettuce tossed with our Corral Caesar and topped with Shaved Parmesan Cheese

# **Starches**

(Please Choose Two)

- Baked Delmonico Potatoes in Cheese Sauce with Cheese Crust
- Rosemary Roasted Red Potatoes
- Pesto Tossed Penne Pasta with Parmesan Cheese
- Mediterranean Couscous with Herbs, Sun-dried Tomato, Olives, Carrot, Feta Cheese

# **Meat Selections**

(Please Choose Two

- Herb Roasted Sliced Pork Loin with Pan Gravy
- Roasted NY Sirloin sliced with Mushroom Demi-glace
- Classic Chicken Marsala Sautéed Chicken Breast in a rich Marsala Wine Sauce with Mushrooms and Fresh Basil
- Braised Beef Tender Tips in Red Wine Demi-glace
- Chicken Toscana Herb Roasted Chicken pieces on the bone in a fresh Tomato Sauce with Roasted Peppers, Onions, Sundried Tomatoes and Fresh Herbs



For additional information please contact us at info@okcorralgunclub.com or call 863-357-2226



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