



*Experience the Wedding of your dreams...
at Colonial Country Club!*

Congratulations and thank you for considering Colonial Country Club to host your upcoming grand celebration.

The Royal Palm Ballroom offers an exceptional location for your memorable event with a panoramic and breathtaking view of the beautifully manicured golf course designed by Gordon Lewis.

The staff at Colonial understands that planning all the details for a wedding celebration can be time consuming and also very stressful. In an effort to simplify the planning process for you, we have incorporated an array of all inclusive and great value wedding packages to include but not limited to:

- *Private Dining Room – Accommodates up to 300 Guests*
- *Complimentary Wedding Coordinator*
- *Table Linens and Napkins*
- *Complimentary Dance Floor*
- *Fire Place Lounge For Cocktail Hour - Butler Passed and Mirrored Displayed
Elegant Hors d'oeuvres*
- *Open Bar Pouring: Mixed Drinks, Beer, Club House Wines, Juice, and Sodas*
- *Choice of Buffet Presentation or Plated Dinner*
- *Champagne Toast*
- *Wedding Cake and Complimentary Cutting Service*
- *Coffee, and Assorted Teas Service*

Colonial's highly skilled culinary and service staff is here to assist you with the coordination of an event you and your guest will fondly remember.

For More Information visit us online at Colonialgolfclub.com or contact Colonial's Banquet and Catering Department at 239-768-7217



***The Colonial Package
Four Hours Elegant Reception
Includes the Following:***

Half Hour Cocktail Reception Including Butler Passed Hors D'oeuvres

~ Three Course Sit-Down Meal~

~ Four Hour Open Bar Serving House Brand Liquor, Beer, Wine, and Soda~

~ Champagne Wedding Toast ~

~ Wedding Cake of Your Choice~

~ Table Linens and Napkins~



The Colonial Dinner Package

Begin with an Array of Hors D'oeuvres

Choice of Four (See Hors d'oeuvre Selections List)

Salad with Dinner

Please Select One Of the Following:

Classic Caesar

Crisp Romaine Lettuce Tossed with Focaccia Croutons, and Parmesan Cheese

Assorted Greens

Tossed with Garden Vegetables and Raspberry Vinaigrette

Baby Spinach

Tossed with Caramelized Red Onions and Warm Bacon Dressing

Entrees

Please Select One Of the Following:

Chicken Marsala Sautéed a Wild Mushroom and Lombardo Marsala Wine Sauce

Chicken Francaise Sautéed in a Chardonnay Wine and Lemon Sauce

Pan Seared Atlantic Salmon with Champagne Sauce

Duet Entrees

Please Select One Of the Following:

Chicken Francaise and Panko Crusted Mahi-Mahi with Chardonnay Wine and Lemon Sauce

Chicken Marsala and Pork Tenderloin with mushrooms and Lombardo Marsala Sauce

Grilled Fllet Mignon with Bernaise Sauce and Crab Stuffed Shrimp with Scampi Sauce

Side Selection

Please Select One Of the Following:

Red Skinned Mashed Potatoes, Roasted Herb Potatoes, Au Gratin Potatoes,

Risotto, Basmati Rice, Roasted Orzo with Vegetable Pilaf

All Entree Selections are served with an array of fresh Florida Vegetables

Freshly Brewed Coffee, Select Tea, and Decaffeinated Coffee



***The Deluxe Wedding Package
Five Hours Elegant Reception***

Includes the Following:

- ~ One Hour Cocktail Reception Including Butler Passed Hors D'oeuvres ~*
- ~ Four Course Sit-Down Meal~*
- ~ Champagne Toast~*
- ~ Five Hour Open Bar Serving Premium Brand Liquor, Beer, Wine, and Soda~*
- ~ Wedding Cake of Your Choice~*
- ~ Table Linens and Napkins~*



Begin with an Array of Hors D'oeuvres
Choice of Five (See Hors d'oeuvre Selections List)

Appetizer with Dinner

Please Select One Of the Following:

Crab Cake

Maryland Style, Old Bay Butter and Fresh Lemon

Lobster Bisque

Rich Lobster Stock Flavored with Cream, Lobster Meat and Dry Sherry

Salad with Dinner

Please Select One Of the Following:

Classic Caesar

Crisp Romaine Lettuce Tossed with Focaccia Croutons, and Parmesan Cheese

Baby Spinach

Tossed with Caramelized Red Onions and Warm Bacon Dressing

Caprese Salad

Vine Ripened Tomatoes, Fresh Mozzarella, Basil Oil and Aged Balsamic Vinaigrette

Entrees

Please Select One Of the Following:

Chicken Marsala Sautéed a Wild Mushroom and Lombardo Marsala Wine Sauce

Chicken Francaise Sautéed in a Chardonnay Wine and Lemon Sauce

Pan Seared Atlantic salmon with Champagne Sauce

Duet of Sautéed Herb Chicken and Filet of Salmon

Pan Seared Grouper with Herb Panko Crumbs and Pineapple Salsa

Herb Crusted Chilean Sea Bass

Petite Filet Mignon topped with Bordelaise Sauce or Béarnaise Sauce

Duet of Maine Lobster Tail and Filet Mignon

Side Selection

Please Select One Of the Following:

Red Skinned Mashed Potatoes, Roasted Herb Potatoes, Au Gratin Potatoes, Risotto, Basmati Rice,

Risotto, Roasted Orzo with Vegetable Pilaf

All Entree Selections are served with an array of fresh Florida Vegetables

~Enhancements~

Pasta Station During Cocktail Hour

(Chef Fee at \$75.00 per Chef)

Penne Pasta, Orecchiette, or Farfalle

Sauce Choices: Marinara, Bolognese, Alfredo, Basil Pesto

Includes Freshly Grated Asiago Cheese and Garlic Bread

\$7.00++ per person

Sushi and Sashimi Display Cocktail Hour

(Based on four pieces per guest)

Assorted Sushi & Sashimi to Include:

California Rolls, Vegetable Rolls, Spicy Tuna, Nigiri Sushi & Sashimi

\$9.00 ++ per person

Sorbet Intermezzo

Served in a Champagne Glass

\$3.00++ per person

Champagne Mimosa Fountain

To Be Displayed During Cocktail Hour

\$2.00++ per person

Chocolate Covered Strawberries

Dipped in Belgium Dark Chocolate

\$3.00++ per person

Viennese Table

Miniature Cheesecakes, Cannoli's, Chocolate Mousse in Martini Glasses with Berry Coulis, Miniature Key

Lime Tartlets, Petite Fours, White and Dark Chocolate Covered Strawberries

\$15.00++ per person

Additional Half Hour Hors d'oeuvres

Unlimited butler passed for half hour

6.00 ++ per person

Bottled Water Service

Wait Staff To Offer tableside, Guest Choice of Plain or Sparkling Water

\$3.00 per 28oz Bottle

Customized Ice Carving

Starting at \$300.00

All Prices Subject to a 20% Taxable Service Charge



The Colonial Wedding Dinner Buffet Package

Includes the Following:

- ~ Half Hour Cocktail Reception Including Butler Passed Hors D'oeuvres ~*
- ~ Three Course Buffet Meal~*
- ~ Champagne Toast~*
- ~ Four Hour Open Bar Serving House Brand Liquor, Beer, Wine, and Soda~*
- ~ Wedding Cake of Your Choice~*
- ~ Table Linens and Napkins~*



Begin with an Array of Hors D'oeuvres

Choice of Four (See Hors d'oeuvre selections list)

Salad with Dinner

Please Select One Of the Following to be served:

Classic Caesar

Crisp Romaine Lettuce Tossed with Focaccia Croutons, and Parmesan Cheese

Assorted Greens

Tossed with Garden Vegetables and Raspberry Vinaigrette

Carving Station

Please Select One Of the Following:

Roasted Prime Rib of Beef with Roasted Garlic Jus and Horseradish Sauce

Roasted Fresh Turkey Breast with Cranberry Chutney

Baked Spiral Ham with Brown Sugar and Pineapple Glaze

Hot Buffet Entrees

Please Select Two Of the Following:

Chicken Rollatini Stuffed with Spinach, Fresh Mozzarella and Sun dried Tomato

Chicken Marsala Sautéed in a Wild Mushroom Lombardo Marsala Wine Sauce

Chicken Francaise Sautéed in a Chardonnay Wine and Lemon Sauce

Baked Salmon with Champagne Sauce

Florida Mahi- Mahi with Rum Coconut Sauce

Snapper Francaise

Stuffed Shells with Marinara Sauce

Cheese Tortellini with Roasted Tomatoes, Garlic and Basil

Beef Bourguignon with Button Mushrooms and Onions

Side Selection

Please Select Two Of the Following:

Red Skinned Mashed Potatoes, Roasted Herb Potatoes, Au Gratin Potatoes, Quiche Potatoes,

Risotto, Basmati Rice, Roasted Orzo with Vegetable Pilaf

All Entree Selections are served with an array of fresh Florida Vegetables

A minimum of 65 guests required for the buffet package selections



Hors D'oeuvre Selections

Butler Passed Hot Selections

Miniature Crab Cakes with Cajun Remoulade
Miniature Broccoli and Quiche Lorraine
Baked Brie in Puff Pastry with Raspberries
Mini Southwestern Chicken Quesadillas
Miniature Beef Wellingtons with Madeira Sauce
Island Conch Fritters with Thai Chili Sauce
Vegetable Spring Roll with Chili Dipping Sauce
Coconut Fried Shrimp with Mango Sauce
Scallops Wrapped in Bacon
Crab Rangoon's
Salmon and Asparagus Soufflés
Chilled Shrimp with Red Horseradish Sauce
Mardi Gras Shrimp in Phyllo Money Bags

Display Selections

Please Select One Of the Following:

Vegetable Crudités with Ranch Dipping Sauce
Seasonal Fruit and Cheese With Yogurt Dressing
Char Grilled Vegetables Drizzled With Extra Virgin Italian Oil
Italian Bruschetta



FREQUENTLY ASKED QUESTIONS

The following is a summary only. Detailed Information regarding each item is included in your contract.

CAN PACKAGES BE MIXED OR ALTERED? – Absolutely. Use these menus as a guide, for we know every event is unique and we can customize our menus to meet your needs.

CONFIRMED SPACE - Space is available on a first come first served basis and therefore, cannot be confirmed without a signed contract.

DEPOSITS – 10% or \$1,500, whichever is greater is required to hold space.

FINAL DETAILS – Typically are arranged not less than 30 days before your event.

FINAL GUARANTEE – Is due seven business days before your event.

FINAL PAYMENT - Is due three business days before your event by certified or cashier's check or credit card. No personal checks can be accepted within 10 business days of the event.

INVITATION TIME – We are ready to receive guests at the time specified in your contract.

BANQUET CAPTAIN GRATUITY- Upon receiving extraordinary service, you may wish to leave an additional tip for the Banquet Captain, an appropriate amount is from \$25 up to 2%. If you do not receive extraordinary service, we want to hear about it.

MINIMUM GUARANTEE – Final bills will be the greater of either the final number of guests guaranteed 72 hours before your event or the minimum number guaranteed on your contract at the time of deposit.

OVERTIME CHARGES – Information is on the face of your contract regarding availability and price.



FREQUENTLY ASKED QUESTIONS CONTINUED

The following is a summary only. Detailed Information regarding each item is included in your contract.

PARKING – *Self-parking is always available and valet parking is quoted upon request for all other times.*

RICE, BIRDSEED AND CONFETTI- *cannot be thrown for safety reasons.*

REHEARSAL –*If arranged in advance and no other events are scheduled. We strongly suggest having your notary, minister, or rabbi direct your rehearsal.*

TABLE FAVORS, PLACE CARDS, AND OTHER PERSONAL ITEMS – *We will be happy to place any reasonable amount of these items for you during the set up time of your event. Ask your Catering Manager for a favor list for your inventory. Fresh floral arrangements must be delivered during the setup time.*

CAN I OFFER AN ENTRÉE CHOICE ON A SIT DOWN DINNER? – *Yes up to two choices when we are given an entrée count seven days in advance of the event. This means asking your guests to specify their entrée preferences on the invitation response card, and giving us the totals for each entrée. If an entree choice of two or more items is given to your guests the amount of the higher priced entree will be charged for all entree choices*

ARE THE GROUNDS AVAILABLE FOR MY PHOTOGRAPHY? – *Yes. Our beautiful manicured golf course provides the perfect backdrop for your wedding photography.*

WHO WILL BE HERE ON THE DAY OF MY EVENT? - *We pride ourselves on personal service. The Catering Manager and the Executive Chef will be there to work your event and make sure that your affair is a smashing success.*

DOES COLONIAL CC HAVE A DRESS CODE? - *Yes. It is expected that the guests will choose to dress in a fashion befitting the surroundings and atmosphere provided in the setting of the Club. Please ask the Catering Manager for a copy of our Dress Code Policy.*