



Vineyards

Weddings ~ Banquets ~ Catering





Banquet & Catering Menu

Table of contents

Page 1

Hors d'oeuvres

Page 2

Poultry Hors d'oeuvres

Page 3

Meat Hors d'oeuvres

Page 4

Vegetable Hors d'oeuvres

Page 5

Displays & Presentations

Page 6

Presentations & Casual Hors d'oeuvres

Page 7

Flatbreads & Breakfast Buffets

Page 8

Brunch, Quiche & Breakfast Enhancements

Page 9

Lunch Buffets

Page 10

Lunch Selections:

Soups & Kids Menu

Page 11

Entrée Salads

Page 12

Entrée Salads & Sides



Banquet & Catering Menu

Table of contents

Page 13

Plated Lunch Selections

Page 14

Sandwich Selections

Page 15

Plated Dinner Selections Poultry

Page 16

Plated Dinner Selections Meat

Page 17

Plated Dinner Selections Seafood

Page 18

Vegetables, Duo Plates & Dinner Sides

Page 19

Side Salads

Page 20

Dinner Buffets & Buffet Enhancements

Page 21

Dessert Selections & Dessert Stations

Page 22

Wedding Plated Packages

Page 23

Wedding Buffet Packages



Banquet & Catering Menu

Table of contents

Page 24 & 25

Package Bar Options

Page 26 & 27

Banquet Policies and Procedures

Page 28

Fees

Page 29

Credit Card Authorization Form



Hors d'oeuvres

(Minimum of 25 per selection)

Seafood

Floridian Crab Cakes

Miniature crab cakes seared and served with a key lime aioli and pineapple salsa.

Coconut Shrimp

Hand-battered shrimp rolled in fresh coconut, fried and served with mango chutney.

Bacon Wrapped Scallops-

Nantucket Sea scallops wrapped in apple wood smoked bacon.

Bacon Wrapped Shrimp

Jumbo shrimp wrapped in applewood smoked bacon and tossed in sweet honey butter.

Honey Dijon Seared Sea Scallop

Sea scallop seared with a honey Dijon glaze and finished with avocado sauce.

Shrimp and Lobster Risotto Cakes

Risotto cakes of diced shrimp & lobster, flavored with lemon & thyme,
breaded & deep-fried to a golden brown.

Lobster Salad on Endive

Tarragon lobster salad served in a Belgian endive leaf.

Smoked Salmon Canapé

Smoked salmon served on a French baguette with a fried caper and cream cheese base.

Shrimp Canapé

House-cooked shrimp chilled and served on a French baguette crostini with creamy
cocktail spread and parsley garnish.

Shrimp Ceviche

Diced shrimp marinated in citrus juice and fresh cilantro.

Seafood Hors d'oeuvres continued

Glazed Shrimp Skewers

Mango and Habanero glazed shrimp on a bamboo shrimp skewer.

Conch Fritters

Fried conch fritters served with a Cajun remoulade.

Poultry

Seared Duck Crostini

Five spice seared duck breast served on a crostini with a mandarin orange and cherry chutney.

Duck Confit Tartlets

Duck confit shredded and served in a miniature tartlet topped with a mandarin orange and cherry chutney.

Jamaican Jerk Chicken Satay

Seared chicken satay with a house blended jerk seasoning, served with a drizzle of pineapple glaze.

Curried Chicken in Belgian Endive

Curried chicken salad served in a Belgian endive leaf.

Spinach and Chicken Tartlet

Diced chicken mixed with spinach and feta cheese stuffing, baked in an individual tart shell.

Moroccan Chicken

Moroccan spiced chicken served on a fried pita chip with tzatziki sauce.

Mojo Chicken

Mojo marinated chicken served on a flour tortilla chip.

Miso Chicken Lettuce wraps

Diced chicken, julienne of Asian vegetables and cashews tossed in a miso sauce, served in a lettuce cup.

Meat

Miniature Beef Wellington

Tenderloin of beef and mushroom

Beef Empanadas

Miniature beef empanadas served with a chipotle BBQ sauce.

Beef Carpaccio

Thinly sliced tenderloin of beef on a crostini topped with shaved parmesan, fresh cracked black pepper and an olive oil drizzle.

Pork Stuffed Mushrooms

Baked sausage stuffed mushroom caps.

Dijon Lamb Chops

Baby lamb chops seared and baked with a sweet Dijon glaze.

Asian Beef Satay

Beef marinated in a soy sauce mixture, seared and served with a Thai peanut sauce drizzle.

Fig and Prosciutto

Fig preserves and ricotta cheese on a grilled French baguette with sliced prosciutto.

Steak Crostini

Sautéed Vidalia onions and Maytag bleu cheese on a grilled crostini with sliced sirloin.

Asian Pork Lettuce Wrap

Asian brined pork cooked in a hoisin sauce with mixed Asian vegetables served in a lettuce cup.

Vegetable

Tuscan Risotto Cakes

Vegetarian risotto with red peppers, yellow squash & zucchini - rolled into cakes, encrusted with panko breadcrumbs and fried - served with a lemon thyme aioli.

Spanakopita

Spinach and feta cheese in a phyllo dough triangle.

Bruschetta

Tomato and basil bruschetta served on a buttered French baguette crostini.

Vegetable Egg Roll

Vegetables wrapped in a wonton shell and deep fried, served with a plum sauce.

Caprese Skewer

Bite sized mozzarella and grape tomatoes tossed in a basil pesto sauce and served on a wooden skewer.

Black Bean Cakes

House-made black bean cakes served with a cilantro lime aioli.

Butternut Squash and Pomegranate Crostini

A French bread crostini layered with goat cheese and butternut squash, topped with pomegranate seeds.

Black Bean Salsa and Hummus

Black bean salsa and humus on a fried pita chip.

Vegetable Roulade

Grilled vegetables rolled into a roulade with thyme goat cheese and sliced into pinwheels.

Avocado Fries

Avocado slivers rolled in seasoned Panko bread crumbs and fried.

Displays & Presentations

International Cheese Display

A selection of International cheeses served with an assortment of crackers, garnished with fresh fruit.

Domestic Cheese Display

A selection of domestic cheeses served with an assortment of crackers, garnished with fresh fruit.

Jumbo Shrimp Cocktail

Jumbo Shrimp served on a bed of crushed ice with cocktail sauce and lemon wedges.

Fresh Fruit Display

Chef's selection of fresh seasonal fruit.

Mediterranean

Fresh grilled vegetables, hummus trio, tapenade, pita chips, and marinated olives.

Antipasto

A colorful array of the finest Italian meats & cheeses garnished with artichoke hearts, pepperoncini, and roasted red peppers.

Garden Fresh Vegetable Crudité

Selection of freshly cut vegetables served with a duo of dips: artichoke parmesan & herbed caramelized onion.

Raw Bar

A display of freshly shucked oysters, cocktail shrimp and Jonah crab claws served with cocktail sauce, mignonette sauce, and lemon wedges.

(Stone crab claws may be available as an add-on at market price.)

Sushi Presentation

An assorted display of fresh rolled sushi served with pickled ginger, wasabi and soy sauce.

Market price

Presentations Continued

Tea Sandwich Presentation

An assortment of miniature tea sandwiches

Choose from:

Pear & prosciutto, smoked salmon, cucumber, egg salad, caprese, chicken salad, cream cheese & jelly, or tuna salad.

Stone Crab Claw Presentation

A display fresh stone crab claws available only during stone crab season from October 15th through May 15th.

(A cost quote for this item will not be available until 7 days prior to the event due to the constant price fluctuation of crab claws).

Market price

Casual Hors d'oeuvres

Chicken Wings

Choose your sauce: Traditional, BBQ, Spicy Yucatan, or Parmesan Garlic.

Meatballs

Meatballs in house made marinara sauce served with a garlic bread crostini.

Sliders

Miniature Angus beef burgers, hot dog or BBQ pork.

Pizzas

Your choice of up to 3 toppings.

Pub Skewers

Dried Italian sausage and aged Manchego cheese served with a horseradish pickle.

Chips and Salsa

Assorted salsas and guacamole served with tri color tortilla chips.

Wisconsin Beer Cheese

A special beer cheese spread served with pretzel bread and assorted vegetables.

Flatbreads

Grilled asparagus, roasted red pepper & shrimp, chipotle marinara.

Sliced sirloin with caramelized Vidalia onions, portobello mushrooms & gorgonzola cheese, garlic oil drizzle.

Caprese with garlic oil, fresh mozzarella, cherry tomatoes & chiffonade basil.

Fig and prosciutto with goat cheese and cinnamon oil drizzle.

Breakfast Buffets

*(*minimum of 50 people for buffets)*

Vineyards Continental Breakfast

Assorted juices: (choice of 3) apple juice, cranberry juice, orange juice, tomato juice, V8 juice, grapefruit juice, regular and decaf coffee, assorted teas, bagels, pastries and fresh fruit display.

Cypress Sunrise

Assorted juices: (choice of 3) apple juice, cranberry juice, orange juice, tomato juice, V8 juice, grapefruit juice, regular and decaf coffee, assorted teas, bagels, pastries, and fresh fruit display with yogurt and cereal bars, bacon, sausage and eggs.

Sterling Starter

Assorted juices: (choice of 3) apple juice, cranberry juice, orange juice, tomato juice, V8 juice, grapefruit juice, regular and decaf coffee, assorted teas, bagels, pastries, a fresh fruit display with yogurt and cereal bar, bacon, sausage and eggs, a smoked salmon display, cheese blintzes and breakfast potatoes.



Brunch

**All Brunches include assorted juices, regular and decaf coffee, assorted teas and warm rolls and butter
(*Minimum of 50 people for brunch buffets)*

Traditional Brunch Buffet:

Deluxe soup and salad bar, bacon, sausage, scrambled eggs, cheese blintzes, breakfast potatoes, a white fish served with lemon butter beurre blanc, vegetable du jour and rice pilaf.

Tier 1

The Traditional Brunch Buffet with the addition of a chef attended omelet station and a mustard glazed salmon with vegetable du jour and wild rice pilaf.

Tier 2

The Tradition Brunch Buffet with a lobster bisque soup, a chef attended omelet station and chef attended carved sirloin, grilled grouper and tropical salsa with vegetable du jour and wild rice pilaf.

Quiche

Spinach & Mushroom / Ham & Cheddar / Vegetable & Swiss Cheese / Asparagus & Gruyere / Classic Lorraine

**All Quiches are plated and served with breakfast potatoes & fresh fruit*

Breakfast Enhancements

Waffle Bar

Fresh Belgian Waffles with an assortment of toppings, syrup and fresh whipped cream.

Omelet Station

Chef attended "to order" omelet station *(There is a \$100 attendant fee for each chef attended station)*

Bloody Mary Bar-

Bartender assisted house made bloody Mary with bloody Mary mix, Tabasco, horseradish, Worcestershire, cocktail shrimp, pickles, pickled asparagus, celery, cucumber, cherry tomatoes, pepperoncini, dry aged salami, and olives with house vodka.

Mimosa bar

Bartender attended Champagne and alcohol free champagne with orange juice, mango juice, cranberry juice, strawberries, cherries, and blackberries.

Lunch Buffets

(Minimum of 50 people)

Boars Head Deli Board

Vineyards soup du jour

Mixed green salad, compound salad of tuna and pasta, crunchy slaw and fruit salad

Assorted Boars Head sliced meats with assorted cheeses, lettuce, tomato and onion

An arrangement of breads

Tray of cookies and brownies

Soup and Salad bar

Soup of tomato basil and clam chowder

Mixed green salad, Caesar salad, broccoli salad, potato salad, grilled vegetable pasta salad

Tuna, egg and chicken salad, with assorted breads

Tray of cookies and brownies

Lunch buffet I

Minestrone soup

Mixed greens salad, Caesar salad, and coleslaw

Chicken Piccata and broiled tilapia with thyme butter sauce

Vegetable medley and wild rice pilaf

Cookie and brownie display

Lunch Buffet II

Corn and conch chowder

Mixed green salad, Caesar salad, compound salads of tri colored tortellini, and seafood salad

Grilled asparagus and roasted red potatoes

Mustard maple glazed salmon and chicken asiago Ballantine

Gelato bar

Lunch Selections

Soups

Vichyssoise Soup du Jour: Cream or broth

Gazpacho

Lobster Bisque

New England clam chowder

Beef and Barley

Chili

Kids Menu

Kids Buffet Options

Chicken fingers, kid's sirloin burger, quesadilla, Boars Head hotdog, chicken Caesar, chicken sandwich.
French fries, carrots and celery, macaroni and cheese, or green beans.
Each entrée includes one side choice.

Kids Plated Options

Chicken fingers, kid's sirloin burger, quesadilla, Boars Head hotdog, chicken Caesar, chicken sandwich.
Includes choice of one item:
French fries, carrots and celery, macaroni and cheese, or green beans



Entrée Salads

** All salads are served with warm rolls and butter*

Chicken and Grape

A traditional salad of pulled white chicken & fresh grapes served on greens and topped with toasted almonds.

Trio Salad

Chicken salad, tuna salad, and egg salad served on a bed of lettuce with a vegetable garnish.

Caesar Salad

Fresh torn romaine lettuce mixed with Caesar dressing and finished with parmesan cheese and croutons.

Spinach and Berry

Fresh spinach leaves tossed with blueberry vinaigrette, and topped with assorted berries and granola.

Caprese

Layers of sliced heirloom tomatoes and fresh mozzarella with a chiffonade of basil and a balsamic reduction drizzle.

Watermelon and Goat Cheese

Arugula tossed with champagne vinaigrette, topped with watermelon, goat cheese and toasted pumpernickel croutons.



Entrée Salads Continued

Pomegranates and Mixed Greens

Tossed with strawberry vinaigrette and served with pomegranates, mandarin oranges, toasted almonds, and feta cheese.

Mediterranean Grilled Vegetable Salad

Marinated and grilled: peppers, onions, yellow squash, zucchini and carrots set on a bed of crisp romaine with shaved Locatelli romano cheese. Served with a broiled crostini.

Greek Salad

Arugula tossed in Greek dressing with pepperoncini, black olives, crumbled feta, tomato and red onion.

Cobb

A composed salad of bacon, avocado, chicken breast, tomato, hard-boiled egg and chives. Arranged on a bed of mixed greens.

Wedge

Wedge of iceberg lettuce served with bacon, onion, tomato and Maytag bleu cheese crumbles and bleu cheese dressing.

Sides

**With purchase of entrée*

Asian Crunchy Slaw \$2.50

Creamy Slaw \$2.50

Redskin Potato Salad \$2.50

Broccoli Salad \$2.50

Sweet Potato Fries \$2.50

French Fries \$2.50

Plated Lunch Selections

**All plated lunches are served with warm rolls and butter*

Airline Teriyaki Glazed Chicken

Baked Airline chicken breast, glazed with teriyaki sauce, served with rice pilaf and Chef's vegetable du jour.

Flank Steak Chimichurri

Grilled flank steak with chimichurri sauce, served with roasted red potatoes and Chef's vegetable du jour.

Greek Baked Scrod

Baked Boston scrod served with a tomato and black olive Greek sauce, sprinkled with feta cheese and served with rice pilaf and Chefs vegetable du jour. **Chicken Provencal**

Sliced Airline chicken breast finished with a provencal sauce, served with jasmine rice and Chef's vegetable du jour.

Fresh Catch

Choice of fresh catch fish fillet served with rice pilaf and Chefs vegetable du jour.

Market price

Grilled Mustard Glazed Salmon

Fillet of salmon grilled with a maple syrup mustard glaze and served with rice pilaf and Chefs vegetable du jour.

Cantaloupe Veronique

A chilled cantaloupe half filled with chunky chicken salad, seedless grapes and topped with sliced almonds. Garnished with fresh sliced fruit and wild berries.

Sandwich Selections

**Sandwiches are served with a pickle and French fries*

Signature BLT

Whole grain bread with a basil aioli, crisp iceberg lettuce, heirloom tomatoes and applewood smoked bacon.

Floridian Crab Cake Sandwich

Floridian crab cake served on a kaiser roll with a remoulade sauce.

Lobster Roll

Lemon thyme lobster salad in a New England roll with crisp lettuce.

Shrimp Salad Croissant

Shrimp salad spiced with Old Bay seasoning served on a flaky croissant with Bibb lettuce & heirloom tomato.

Grouper Sandwich

Grouper sandwich served on a Kaiser roll with heirloom tomato slice, iceberg lettuce and red onion rings.

Fried Green Tomato BLT

Fried green tomatoes with garlic mayonnaise, crisp iceberg lettuce and applewood smoked bacon.

Grilled Vegetable

Grilled vegetable sandwich with sliced mozzarella cheese and pesto sauce.

Boars Head Deli Board

Turkey, ham, pastrami, roast beef, egg salad and tuna salad. Choice of potato salad or coleslaw

Boxed Lunches

Choice of sandwich (see list above), potato chips, apple or orange and pickle wedge.
Served with condiments and a cookie.

Plated Dinner Selection

**All plated dinner selections come with Vineyards vegetable medley, whipped potatoes, warm dinner rolls and a house salad with choice of dressing.*

Poultry

Chicken Française

French lemon chicken battered in egg and parsley, finished with a wine and lemon butter sauce.

Chicken Florentine

Floured and seared chicken breast served on a bed of sautéed spinach and topped with Sauce Mornay.

Chicken Marsala

Grilled chicken breast finished with a Marsala wine sauce.

Chicken Piccata

Chicken breast rolled in flour, seared and finished with a lemon piccata sauce.

Chicken Ballantine

Roulade of chicken stuffed with Asiago cheese, finished with a velouté sauce.

Basil Pesto Chicken

Grilled chicken topped with sun-dried tomatoes, basil pesto and crisp prosciutto slice.



Meat

Sliced Sirloin

Slow roasted sirloin, sliced thin and served with a cabernet mushroom demi-glace.

Filet Mignon

A 6oz tenderloin of beef served with a Béarnaise sauce.

Denver Lamb Chops Persilla

Denver lamb chops encrusted with herbs and panko bread crumbs, roasted and served with a whole grain mustard drizzle.

Prime Rib

Slow-roasted seasoned prime rib of beef, cut and served with natural au jus and a side of whole grain mustard.

Sliced Tenderloin

Slow roasted tenderloin of beef, sliced thin and served with sauce bordelaise.

Short Rib

Braised short rib of beef served with a traditional demi-glace and root vegetables.

Bison Meatloaf

Ground bison meatloaf cooked to perfection and served with a tamarind BBQ glaze.

Teriyaki Glazed Sliced Pork Loin

Roasted pork loin sliced thin and served with a teriyaki glaze.

Seafood

Jerk Grilled Mahi-Mahi

Fillet of Mahi Mahi seasoned with jerk spice, served with a pineapple salsa

\$27.95

Baked Grouper

Fillet of grouper, topped with a sautéed shallot and grape tomato,
finished with lemon grass buerre blanc.

\$34.95

Mustard Glazed Salmon

Baked pan-seared salmon brushed with a maple syrup mustard glaze.

\$26.95

Cedar Plank Salmon

Salmon fillet cooked on a cedar wood plank and finished with a tomato buerre blanc.

\$26.95

Pesto Stuffed Sea Scallops

Sea scallops seasoned, seared, infused with a basil pesto and finished with a lemon butter sauce.

\$32.95

Cold Water Lobster Tail

Cold water lobster tail seasoned, baked and finished with a buerre blanc sauce.

\$36.95

Grilled BBQ Shrimp

Grilled shrimp basted in BBQ sauce.

\$28.95

Ahi Tuna

Seared Ahi tuna fillet served on a bed of sautéed spinach, finished with a drizzle of strawberry vinaigrette.

\$28.95



(17)

Vegetables

Grilled Aubergine

Grilled eggplant rolled around a mixture of tomatoes, olives and vegetables, finished with parmesan cheese.
\$23.95

Portobello Stack

Layers of grilled fresh vegetables and spinach, finished with a balsamic reduction drizzle.
\$22.95

Vegetable Lasagna

Layered vegetables with mozzarella and ricotta cheese.
\$22.95

Farro Stuffed Squash

Butternut squash baked and stuffed with a mixture of farro, dried cherries, and pomegranates.
\$24.95

Duo Plates

**All duo plates are served a house salad and your choice of one starch and one vegetable from the selection below*

<u>Choice of Sirloin or Filet Mignon</u>	<u>Price Category Filet</u>	<u>Price Category Sirloin</u>
Fresh Domestic black Grouper	\$50.95	\$45.95
Cold Water Lobster Tail	\$54.95	\$47.95
House specialty Floridian Crab Cake	\$44.95	\$40.95
Heirline Cut Chicken Breast	\$42.95	\$39.95
Jumbo Shrimp	\$46.95	\$42.95
Filet of Scottish Salmon	\$43.95	\$40.95

*Sauce Selection for Beef: Mushroom Demi-Glace, Béarnaise, or Bordelaise Sauce.

<u>Additional Starch Options</u>	<u>Additional Vegetables Options</u>
Potato Croquette \$3.50	Asparagus \$2.50
Smashed Potatoes \$3.50	Butternut Squash \$2.50
Fried Polenta \$3.50	Sautéed Spinach \$2.50
Potatoes Au Gratin \$3.50	Broccolini \$2.50
Roasted Fingerlings \$3.50	

(18)

Side Salads

**with purchase of entrée only*

Mixed Greens

Assorted mixed greens with cherry tomatoes, shredded carrots, and onion served with your selection of dressings.

House Caesar

Torn romaine lettuce tossed in caesar dressing and finished with parmesan and croutons.

Grilled Caesar

Grilled heart of romaine brushed with caesar dressing and sprinkled with flaked parmesan cheese, pumpernickel croutons and white anchovies.

Strawberry Chocolate Salad

Arugula topped with strawberries, dark chocolate and crushed pistachios.

Then drizzled with balsamic and olive oil.

Pomegranate and Mandarin Orange

Mixed greens with pomegranate, mandarin orange slices, red onion, almonds and champagne vinaigrette.

Dried Fruit Salad

Arugula mixed with an assortment of dried fruit and granola, served with a strawberry vinaigrette.



Dinner Buffets

Argentinian

Grilled flank steak, chicken sausage and an array of grilled vegetables, served with a trio of sauces: chimichurri, Argentina BBQ, and parsley garlic sauce.

Also included: vegetable empanadas, beef empanadas, mango and cucumber salad and mixed green salad.

The American Grill

Grilled hot dogs, burgers, chicken, and BBQ ribs.

Served with sides of potato salad, macaroni salad, tomato-cucumber salad, mixed green salad and baked beans.

Cypress Buffet

Deluxe salad bar, grilled vegetables, Dijon roasted potatoes, wild rice, sliced pork loin, chicken in a honey lavender sauce, and roasted white fish with a lemon caper butter.

Heritage Buffet

Deluxe salad bar, Vineyards vegetable medley, twice baked potatoes, wild rice pilaf, sliced roast beef with mushroom demi-glace, chicken Française, and mustard glazed salmon.

Sterling Buffet

Deluxe salad bar, grilled asparagus with roasted red peppers and almonds, au gratin potatoes, sliced tenderloin au poivre, chicken with prosciutto and roasted basil pepper sauce, and mahi-mahi with Veracruz sauce.

Dinner Buffet Enhancements

Italian Pasta Bar- An assortment of different types of pasta with a selection of sauces; marinara, alfredo, and beurre blanc \$10.00 per person

Shrimp Scampi

Prime Rib Carving Station

Sliced Tenderloin

Sliced Strip Loin

Sliced Turkey

Sliced Ham

*(*There is a \$100 attendant fee for each chef attended station).*

Dessert Selections

Individual Dessert Selection

**All deserts prices are with purchase of entrée*

Bananas Foster

Strawberry Shortcake

Hot Fudge Pecan Ball

Bread Pudding

Key Lime Pie

Panna Cotta - Choice of: Chocolate, Vanilla, Strawberry

Crème Brulee

Tiramisu

Cheesecake

Dessert Stations

Bananas Foster

Sundae Bar

Gelato Bar

Cookie & Brownie Tray

Decadent Mousse Bar

Choice of Cheesecake, White Chocolate or Milk Chocolate Mousse served in individual cups with a selection of five toppings from the list below:

- Graham cracker crumbs
- Oreo cookie crumbs
- Sprinkles
- Sliced strawberries
- Blueberries
- Cherry Pie Filling
- Chocolate Sauce
- Caramel Sauce
- Fresh Whipped Cream
- Chocolate Chips
- M & M's
- Toasted Coconut
- Crushed Peanuts
- Maraschino Cherries

Wedding Packages

Plated Packages

Tier I

Hand passed hors d'oeuvres tomato bruschetta, Jamaican jerk chicken satay, and stuffed mushroom caps.

Grilled Caesar

Grilled romaine hearts brushed with caesar dressing and finished with croutons and parmesan cheese

Entrée is a sliced sirloin with bordelaise sauce and maple mustard glazed salmon, served with Vineyards vegetable medley and whipped Yukon Gold potatoes

Tiramisu

Tier II

Hand passed hors d'oeuvres of vegetable roulades, bacon wrapped shrimp, fig and prosciutto tartlet and our international cheese and fruit display

Pomegranates and mixed greens salad: medley of mixed green tossed with strawberry vinaigrette and served with pomegranates, mandarin oranges, toasted almonds, and feta cheese

Entrée is a grilled filet of beef with béarnaise sauce and choice of grilled shrimp with a lemon tarragon butter or chicken with sun-dried tomatoes and pesto, finished with buerre blanc and served with Vineyards vegetable medley and au gratin potatoes

Strawberry cheesecake tart

Tier III

Hand passed hors d'oeuvres of lobster salad on endive, duck confit tartlet, fig and prosciutto tartlet, our international cheese display, fruit display, and the addition of a raw bar

Salad of strawberry and chocolate on baby mixed greens with a drizzle of balsamic and olive oil

Entrée of grilled filet of beef with béarnaise and broiled lobster tail with roasted tomato buerre blanc or an airline chicken breast stuffed with feta leeks and spinach, finished with a mornay sauce and served with grilled asparagus and white truffle potato croquette

Champagne Toast

White chocolate crème brûlée

Wedding Packages

Buffet Packages

Tier 1

Hors d'oeuvres station of tomato bruschetta, Jamaican jerk chicken, and stuffed mushroom caps

Soup of vegetable barley

Salads of mixed greens and caesar

Entrees of maple glazed salmon and chicken ballantine

Vegetable medley and whipped Yukon Gold potatoes

Ice cream sundae bar and a brownie and cookie display

Tier II

Hors d'oeuvres of bacon wrapped shrimp, beef empanadas, cheese and fruit display

Bread display

Salads of caprese, mixed greens, grilled vegetables, and caesar

Soup of butternut squash

Vegetable medley, roasted fingerling potatoes, and wild rice pilaf

Grilled mahi mahi with a black bean corn salsa

Sliced roasted pork loin with teriyaki glaze

Assorted mini tartlets

Tier III

Bread display

Hors d'oeuvres of miniature crab cakes, seared duck crostini, raw bar, antipasti station and international cheese display

Soup of lobster bisque

Salads of Asian, caesar, Greek and caprese

Grilled asparagus bundles, scalloped potatoes, wild rice, quinoa blend and wild mushrooms

Broiled red grouper with sauce Americana and a Heirline chicken breast with sautéed spinach, feta cheese, sundried tomatoes and balsamic drizzle

Sliced sirloin with a morel mushroom demi glaze

Decadent Mousse Bar

Package Bar Options

*Prices are subject to a 20% service charge and 6% sales tax.

*A minimum guarantee of 50 people is required

*Private Bar Set-up fee with Bartender \$75.00

Premium Brands Package Bar:

Package for the 1st Hour

Package for Additional Hours (Maximum 4 Hours)

Kettle One Vodka, Tanqueray Gin, Meyer's Dark Rum, Bacardi, Captain Morgan Rum, Johnny Walker Black, Crown Royal Whiskey, Patrón Tequila, and Jack Daniels Bourbon

House Brands Package Bar:

Package for the 1st Hour-

Package for Additional Hours (Maximum 4 Hours)

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Captain Morgan and Coconut Rum, J&B Scotch, Canadian Club Whiskey, Jose Cuervo Tequila, and Jim Beam Bourbon

Beer & Wine Package Bar:

Package for the First Hour-

Package for Additional Hours (Maximum 4 Hours)

Imported & Premium Beer- (Bottles) Amstel Light, Heineken, Corona.

Imported Draft Beer- Stella Artois.

Domestic Beers- (Bottles) Budweiser, Budweiser Light, Coors Light, Miller Lite, Michelob Ultra.

Domestic Draft Beers- Amber Bock, Michelob Lite

Premium Brands Consumption and Cash Bar

Cocktails

On the rocks

House Wine/Sparkling Wine

Imported and Premium Beers

Domestic Beers

Assorted Soft Drinks, Iced Tea, Lemonade, Coffee, Bottled Water, Juices (Complimentary Refills)

House Brands Consumption and Cash Bar:

Cocktails

On the rocks-

Call House Wine-

House Wine/Sparkling Wine-

Imported and Premium Beers

Domestic Beers

Assorted Soft Drinks, Iced Tea, Lemonade, Coffee, Bottled Water, Juices (Complimentary Refills)

Beer and Wine Consumption and Cash Bar:

Call House Wine

Sparkling Wine-

Imported and Premium Beers

Domestic Beers

Assorted Soft Drinks, Iced Tea, Lemonade, Coffee, Bottled Water, Juices (Complimentary Refills)

Package Bar

Unlimited drinks per guest for the number of hours purchased

Consumption Bar

Charges are based on a per drink basis reflecting the actual number of drinks consumed and are exclusive of service charge and sales tax.

Cash Bar

Guests purchase drinks individually. Cash bar prices are inclusive of 20% service charge and 6% sales tax.

The Sales and Service of Alcoholic Beverages are regulated by the State of Florida. As a Licensee, Vineyards Country Club is responsible for the administration of these regulations. It is a Policy therefore, that all alcoholic beverages must be purchased from the club. Alcoholic Beverages may not be brought on Club premises at any time. Alcoholic Beverages will not be dispensed to or consumed by anyone under the age of 21 years old. The Club Reserves the Right to require Proof of Age & Refuse Service to anyone who is under age or in the opinion of our service staff has had too much to drink.

General Banquet Policies & Procedures

Pricing, Gratuity & Sales Tax

A 20% service charge and 6% sales tax are added to all Food & Beverage purchases, 6% sales tax will also be added to all sales and services deemed as taxable.

Should an external price fluctuation in fresh wholesale food prices, develop, The Vineyards Country Club will contact the client and offer several appropriate alternative choices.

Menu Selections & Guarantee

Your menu should be submitted to the club at your earliest convenience, but no later than thirty (30) days prior to the event. Your final count is required no later than 7 days prior to your event date or the original number will be used. In the event that there is an additional increase in attendance after the final guarantee is submitted, a twenty (20%) increase will apply to all food items. Outside food & Beverage may not be brought in for a banquet function without the consent of the Banquet Director. Due to food safety regulations, any remaining food may not be removed from the premises. A Change order fee may be implemented to any menu modification within 7 days of the event.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the State of Florida. The Vineyards Country Club is responsible for the legal and safe dispensing of alcohol; therefore, no alcoholic beverages may be brought onto the Club property. On special occasion, the Club reserves the right to allow for unique vintages as deemed appropriate by management and accompanied by a corkage fee. The Vineyards Country Club will monitor alcohol consumption and reserves the right to intervene at management discretion.

Contracts & Billing

A contract and agenda will be sent to you in advance outlining the details of your event. Please return one signed copy to the Banquet Director with your deposit. Any changes in the agreed upon arrangements should be made through the Club immediately. Deposit is required upon execution of the contract. Balance due will be collected a minimum of 14 days prior to the event. Payments are accepted at any time before your event. An estimated bar consumption will be on your bill. If payment is over the estimated amount, a refund will be sent by check within 14 business days following your event. A credit card must be on file at the Vineyards Country Club to guarantee payment.

Valet Parking & Sheriff Detail

At the discretion of the Club, a Collier County Sheriff may be required for evening events to maintain a level of decorum as considered appropriate. The price of the Sheriff detail is \$100.00 per hour and will be charged to your bill. Should you wish to offer valet service to your guests, the price of valet is \$100.00 per 75 attendees and will be charged to your bill.

Personal Property

The client acknowledges full indemnification for usage of the Club. The client releases the Club from any liability for the loss of any merchandise or articles left on the premises at any time.

Cake Cutting Fee

Cake cutting fee is \$2.00 per person

Dress Code

Appropriate golf attire, business attire, business casual attire is permitted. The Club staff is responsible for enforcing all regulations pertaining to the dress code.
****Denim, Cargo Shorts & Cargo Pants are not permitted in the Clubhouse****

Smoking Policy

Smoking is not permitted in the Clubhouse. Smoking is permitted in designated outside areas of the Clubhouse

Cancellation Policy

Event deposits are non-refundable. The Club reserves the right to refuse any event which we feel is inappropriate or unbecoming to the Club. For food & beverage events combined with outdoor recreation, the food and beverage ordered will be prepared, served and billed regardless of weather.

Deposit Fee Schedule

Event Deposit requirement is 25% of the estimated cost of event, due upon booking, unless otherwise approved by Club Management. Three (3) months before the event, 50% payment is required. Payment in full is required a minimum of 7 days prior to the event date. All deposits are non-refundable.

Wedding & Social Events

Regularly scheduled weddings, receptions and social events will not exceed four (4) hours; the time to conduct a wedding ceremony is added at no additional fee. Requests to extend the finish time of your function must be done through the Catering Department at least three (3) weeks prior to your function. Extensions beyond four (4) hours will be subject to an additional \$500 per hour charge.

Linen Options

The Vineyards Country Club will provide a choice of white or ivory linens and napkins at no additional charge. Specialty linens and napkins can be ordered through the Catering Department at an additional charge.

Tax Exempt Organizations

Organizations entitled to Sales Tax Exemption from the state of Florida must provide The Vineyards Country Club, one week in advance of their event, a photocopy or fax of a current Florida State Sales Tax Exempt Certification. Failure to do so will require charging tax Exempt Certification. Failure to do so will require charging taxes on all applicable charges.

Room Fees (Varies based upon time and date selection)

Much of the success of your event depends on the atmosphere of your surroundings, and we will work with you to achieve the overall appearance you desire. The attendance you anticipate and the set-up you require, are the primary factors in your room assignment. Revisions in these requirements may necessitate change to a more suitable room. Likewise, our schedule is based upon the attendance of your event. Revisions in factors such as number of guests in attendance, times, dates, and setup, may require a revision or application of additional fees.

Room Fees November 1st through April 30th

- Fairmont & Oakmont Dining Room-----\$500.00
- Fairmont or Oakmont Dining Room-----\$250.00
- Cypress, Sterling or Heritage Rooms-----\$150.00 per room
- Ceremony Site Fee-----\$250.00
- Conference Room -----\$75.00

Room Fees May 1st through October 31st

- Fairmont & Oakmont Dining Room-----\$400.00
- Fairmont or Oakmont Dining Room-----\$200.00
- Cypress, Sterling or Heritage Rooms-----\$100.00 per room
- Ceremony Site Fee-----\$250.00
- Conference Room -----\$75.00

*Room fees will be waived for Member sponsored activities

Club Opening Fees

There are certain days/times of the week where the clubhouse is not scheduled to be open. If you have requested a date that falls on one of those days/times, a club opening fee will be applied.

Must have a minimum of 50 attendees.

Members - \$700

Non-Members - \$1000

Set Up and Break Down Fees

Set up and break down fees will apply to all banquet functions and are based upon layout and attendance.

~The locker rooms are available for member use only~

Equipment Rental Fees

- Podium & Microphone----\$50.00 * Projection Screen---\$50.00 *
- Portable Dance Floor----\$200.00 * Projector----\$220.00 * 64” Smart TV---\$120.00 * Laptop---\$60.00

Agreed to and acknowledged by _____

Date _____

Approved and Accepted by _____

Date _____

Credit Card Authorization

**All functions require a Visa, Master Card, or American Express on file to guarantee the final balance.*

Today's Date: _____

Name Appearing on Card: _____

Billing Address: _____

Billing Phone Number: _____

Alternate Phone Number: _____

Account Number: _____

Card Holder Signature: _____

Event Name: _____

Event Date: _____

Credit Card type (Circle One): Visa MasterCard American Express

Please provide a photo copy of both the front and back of the credit card to be charged.

I hereby authorize Vineyards Country Club to charge my credit card listed above for all deposits/pre-payments or cancellation schedules outlines in the sign contract and any balance at the conclusion of the event on _____.

Event Date

Client Signature