

For Bonaventure Country Club

Silver Wedding Package

Four Hour Open Bar featuring our CLUB Brands of Liquor, House Red & White Wine, Domestic Beer, Assortment of Sodas, Juices & Mineral Water

Champagne Toast Included

Bartender Fee - Required (1 bartender per 75 guests)

One Hour Cocktail Reception

Butler Passed Hot and Cold Hors D'oeuvres:

(Please select four of the following)

Pigs in a Blanket

Beef Empanadas

Smoked Chicken and Black Bean Quesadillas

Conch Fritters, Garlic Aioli

Chicken Satay, Spicy Peanut Sauce

Sweet and Sour Meatballs

Chicken Fingers, Honey Mustard Sauce

Mushroom Caps Stuffed with Italian Sausage

Petite Swedish Meatballs in a Sour Cream Brown Gravy

Smoked Turkey and Corn Quesadillas

Cucumber Cup with Bleu Cheese and Papaya

Spinach and Feta Cheese Puff Pastry

Chicken Bon Bon with Bleu Cheese Sauce

Corn Cakes with Italian Sausage and Roasted Red Pepper Relish

Roasted Red Pepper and Goat Cheese Crostini

DINNER

Fresh Baked Rolls and Butter

Salad **(Please select one)**

Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Our Homemade Dressing

Iceberg Wedge

With Tomato Wedges and Ginger-Carrot Dressing

Garden House Salad

Mixed Greens, Black Olives, Cherry Tomatoes, Grated Carrots

Entrees **(Please select one)**

Roasted Chicken

Shiitake Cream Sauce, Lemon Risotto and Haricoverts

Blackened Mahi Mahi Topped with Kiwi-Pineapple Salsa
Rice Pilaf and Roasted Vegetables

Sliced London Broil

Garlic Mashed Potato and Mini Ratatouille

Chicken Francaise

Chardonnay Sauce, Scalloped Potatoes and Sautéed Sugar Snap Peas

Sliced Pork Loin Medallions

Herb Roasted Red Bliss Potatoes and Medley of Fresh Vegetables

Beef Bourguignon

*Beef Tips in a Burgundy Sauce Topped with Puff Pastry
Mashed Potato and Julienne Roasted Red Peppers*

Dessert

Wedding Cake by Edda Cake Designs

Freshly Brewed Regular and Decaffeinated Coffee and Tea

per person

**Upgrade to Premium Liquors – Add per guest*

Contracts are based on a (4) hour event. Overtime fee is per each additional hour.

Open bar extension past the (4) hours is per person/per hour

Prices subject to 20% Service Charge and 6% State Sales Tax

Gold Package

*Four Hour Open Bar featuring our CALL Brands of Liquor, House Red & White Wine, Imported and Domestic Beer, Sodas, Juices & Mineral Water
Champagne Toast Included
Bartender Fee Required (1 bartender per 75 guests)*

One Hour Cocktail Reception

Butler Passed Hot and Cold Hors D'oeuvres:
(Select five of the following)

Brie with Honey Mustard and Walnuts

Assorted Sushi Rolls

Cherry Tomatoes Stuffed with Eggplant Olive Tapenade

Belgian Endive with Boursin and Candied Pecans

Chorizo and Red Pepper on Crisp Phyllo

Brie Cheese and Orange Marmalade on Crouton

Vegetable Quesadillas with Smoked Gouda

Andouille Sausage in Hickory Sauce

Bacon and Cheese Stuffed New Potatoes

Blackened Chicken Skewers

Mushrooms Caps Stuffed with Boursin Cheese

Ham and Ricotta Cheese Puff Pastry

Caprese Skewers

Croute with Warm Brie and Fresh Apple Salsa

Cucumber Cup with Bleu Cheese and Papaya

Gruyere Cheese and Caramelized Onion Tartlets

Grilled Polenta Topped with Sautéed Spinach and Warm Goat Cheese

DINNER

Fresh Baked Rolls and Butter

Salads

(Please select one)

Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Our Homemade Dressing

Bibb Lettuce Salad

Boston Bibb Lettuce, Heart of Palm, Mandarin Oranges, Cherry Tomatoes and Cilantro Vinaigrette

Garden House Salad

Mixed Greens, Black Olives, Cherry Tomatoes, Grated Carrots

Entrees

(Please select one)

Sirloin Stuffed with Wild Mushrooms

Potato Au Gratin and Sautéed Spinach

Chicken Stuffed with Prosciutto and Smoked Gouda

Rice Pilaf and Steamed Vegetables

Spinach Stuffed Tilapia

Sweet Potato Puree and Green Bean Roulade

Teriyaki Salmon

Rosemary Roasted Red Bliss Potatoes and Honey Glazed Baby Carrots

Grilled Churrasco with Chimichurri

Congri Rice and Yucca Fries

Chicken Caprese

*Topped with Mozzarella Cheese and Tomato
Basil-Scented Penne Pasta and Zucchini Provencal*

Dessert

Wedding Cake by Edda Cake Designs

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Per person

**Upgrade to Premium Liquors – Add per guest*

Contracts are based on a (4) hour event. Overtime fee is per each additional hour.

Open bar extension past the (4) hours is per person/per hour

Prices subject to 20% Service Charge and 6% State Sales Tax

Platinum Package

Four Hour Open Bar featuring our CALL Brands of Liquor, House Red & White Wine, Imported and Domestic Beer, Assortment of Sodas, Juices & Mineral Water

Champagne Toast Included

Bartender Fee - Required (1 bartender per 75 guests)

One Hour Cocktail Reception

Butler Passed Hot and Cold Hors D'oeuvres:
(Select five of the following)

Salmon en Croute, Dill Yogurt Sauce

Risotto Truffle Bon Bon

Parmesan Artichoke Hearts, Remoulade Dip

Assorted Sushi Rolls

Smoked Salmon Pizetta with Grilled Onions and Peppers

Manchego Cheese and Chorizo Empanadas

Seafood Stuffed Mushroom Caps

Portabella Mushroom and Red Pepper in Puff Pastry

Prosciutto and Goat Cheese Wrapped Asparagus

Rosemary Skewered Cocktail Shrimp, Tomato-Horseradish Sauce

Wild Mushroom, Gorgonzola and Pecan in Phyllo

Cambozola Cheese & Sun-Dried Cranberry Toasts

Salmon Cakes with Papaya and Lime Mayo

Mediterranean Lamb Souvlaki with Minted Yogurt

Chicken Skewers with Tarragon-Pesto

Roasted Eggplant and Tomato Basil Bruschetta

DINNER

Fresh Baked Rolls and Butter

Salad

(Please select one)

House Salad

Mixed Greens, Black Olives, Cherry Tomatoes, Grated Carrots, Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Our Homemade Dressing

Tomato, Mozzarella and Fresh Basil

Drizzled with Olive Oil and Balsamic Vinegar

Almond and Brie Salad

Toasted Almonds, Brie Cheese, Dried Cranberries on a Fresh Tossed Salad

Risotto Cake

Creamy Basil Risotto with Sun-Dried Tomato and Asparagus

Entrees

(Please select one)

Provençal Roasted Chicken with Honey and Thyme

Wild Rice and Creamed Spinach

Salmon Purse

Stuffed with Lump Crabmeat and Fresh Cream

Rice Pilaf and Chive Butter Carrots

Twin Tenderloins of Beef

Pan-Seared with Sautéed Mushrooms in a Pinot Noir Sauce

Truffle Mashed Potato and Grilled Vegetables

Duo of Sliced Sirloin and Grilled Shrimp

Wild Mushroom Polenta Cake and Grilled Asparagus

Mediterranean Grouper

Roasted Fingerling Potatoes and Oven Roasted Tomatoes

Chicken Oscar

Topped with Crabmeat, Fresh Cream and Shallots

Pommes Fondant and Spinach Stuffed Tomatoes

Dessert

Wedding Cake by Edda Cake Designs

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Per person

Contracts are based on a (4) hour event. Overtime fee is per each additional hour

**Upgrade to Premium Liquors – Add per guest*

Open bar extension past the (4) hours is per person/per hour

Prices Subject to 20% Service Charge and 6% State Sales Tax

Wedding Buffet

Four Hour Open Bar featuring our CLUB Brands of Liquor, House Red & White Wine, Imported and Domestic Beer, Sodas, Juices & Mineral Water

Champagne Toast Included

Bartender Fee - Required (1 bartender per 75 guests)

One Hour Cocktail Reception

Butler Passed Hot and Cold Hors D'oeuvres:
(Select four of the following)

Pigs in a Blanket

Beef Empanadas

Smoked Chicken and Black Bean Quesadillas

Conch Fritters, Garlic Aioli

Chicken Satay, Spicy Peanut Sauce

Assorted Sushi Rolls

Sweet and Sour Meatballs

Chicken Fingers, Honey Mustard Sauce

Mushroom Caps Stuffed with Italian Sausage

Petite Swedish Meatballs in a Sour Cream Brown Gravy

Smoked Turkey and Corn Quesadillas

Cucumber Cup with Bleu Cheese and Papaya

Spinach and Feta Cheese Puff Pastry

Chicken Bon Bon with Bleu Cheese Sauce

Corn Cakes with Italian Sausage and Roasted Red Pepper Relish

Roasted Red Pepper and Goat Cheese Crostini

Dinner Buffet

Caesar Salad Station

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Homemade Caesar Dressing

Carving Station

(Please select one)

Roast Turkey

Mojo Marinated Pork Shoulder

Honey Glazed Ham

Wasabi Crusted Salmon

London Broil

(All Carved Items Come with Silver Dollar Rolls)

**Second carved item add per guest*

Chef Fee Required / (1) Chef per 75 guests

Sushi Station

Sushi Rolls to Include:

California, Shrimp and Vegetable Rolls

Served with Appropriate Condiments

Pasta Station

Garlic Bread

Pastas

(Please select two)

Cheese Tortellini, Penne, Farfalle (Bow-Tie), Tri-Colored Rotini

Sauces

(Please select two)

Pomodoro, Alfredo, Basil Pesto

Includes the Following Toppings:

Grilled Chicken, Diced Tomatoes, Bell Peppers, Spinach, Mushrooms,

Onions, Broccoli, Fresh Basil, Grated Parmesan Cheese

Chef Fee Required / (1) Chef per 75 guests

Wedding Cake by Edda Cake Designs

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Per person

**Upgrade to Premium Liquors – Add per guest*

Contracts are based on a (4) hour event. Overtime fee per each additional hour.

Open bar extension past the (4) hours is per person/per hour

Prices Subject to 20% Service Charge and 6% State Sales Tax

Additional Items:

SERVICE

Ceremony Fee
Chef Attendant \$\$ per attendant
Bartender Fee \$ per bartender

MISCELLANEOUS

Chivari Chairs Available at an Additional Cost
Specialty Linen, Napkins, Chair Covers and Sashes Available at an Additional Cost

Prices, Service Charges and Taxes

Menu Prices do not include sales tax, service charge and alcohol surcharge. Please add 6% sales tax, 20% service charge and the appropriate alcohol surcharges required by state law to all alcoholic beverage items.

Audio - Visual

We will be happy to assist you with any audio - visual requirements. Rental prices provided upon requests.

Miscellaneous

- *Due to the detail in decor, we request that nothing be affixed to the walls, floor or ceiling with nails or staples.
- *We believe guests deserve the finest products, services, recreation and comradery. The service of alcoholic beverages is often a part of this activity. To assure we responsibly protect the interest of our guests and community, we are committed to:
 - * The responsible service of alcoholic beverages.
 - * Providing ongoing education to our service staff in matters related to the service of alcoholic beverages.
 - * Reserving the right to refuse service to anyone who may jeopardize their safety or the safety of others
 - * The Bonaventure Country Club may require security guards for certain events. Only approved security firms may be used. We will be happy to assist you in engaging an appropriate security firm.
 - * The Bonaventure Country Club reserves the right to substitute alternate space within the property if it is deemed necessary or if the attendance deviates substantially from the number originally indicated.
 - * The Bonaventure Country Club will not assume liability for loss of any merchandise or article left on the premises before or after your function.

Catering Guidelines

In order for your event to run smoothly and efficiently, we ask that you become familiar with the following policies for weddings and social events:

1. Final balance must be paid in full (10) days prior to the event.
2. The Bonaventure Country Club Food and Beverage requirements must be met. Number of guests cannot go lower than the minimum guaranteed amount. Client is responsible for the final guest count due (10) days prior to the event.
3. All vendors must provide The Bonaventure Country Club with liability insurance.

4. The event will begin and the bar will open at the contracted time. Should guests arrive prior to the event start time, drinks will be served on a consumption basis with a separate bar tab to be paid in full by the client, unless client specifies otherwise. Food will begin being served at the contracted time. A grace period of 30 minutes will be given for late arrival. Should guests arrive 30 minutes or more after the contracted start time, overtime charges will be billed accordingly.

5.

Please Print and Sign

Date