

A full-page photograph of a wedding couple in a park. The bride is on the left, wearing a white lace wedding dress with a long veil and holding a bouquet of white and pink roses. The groom is on the right, wearing a black tuxedo with a bow tie. They are holding hands and looking at each other. The background is filled with large trees in full bloom with bright pink cherry blossoms. The ground is covered in green grass and a layer of fallen pink petals. The entire image is framed by a thin gold border.

Isleworth

WEDDINGS





Let Isleworth be your stage for one of life's most important performances.





Recognized as a Platinum Club of America, Isleworth Golf & Country Club provides an unmatched atmosphere for those special moments in life.

Set in Central Florida amidst manicured gardens, monumental sculptures and grand estates, and surrounded by the picturesque Butler Chain of Lakes, Isleworth exhibits a truly unique and signature atmosphere, world-class cuisine and accommodating services of unsurpassed quality to those with impeccable taste.

With a staff of more than 200 professionals, Isleworth recognizes each event is unique and remains committed to exceeding all expectations to create the most memorable event experience.



Within the 600-acre community sits an 89,000-square-foot Mediterranean-style Clubhouse overlooking Lake Louise and the championship golf course designed by golf legend Arnold Palmer, featuring a number of indoor and outdoor locations and venues ideal for ceremonies and receptions of all types.

CEREMONY VENUES

The grand Clubhouse at Isleworth greets guests with its stunning landscaping, Mediterranean architecture and renowned art. The multi-level facility features a gallery surrounding an interior sky-lit atrium with an imported fountain centerpiece.

THE GRAND BALLROOM

Set within the Clubhouse is a grand, two-story Ballroom. With a cathedral-style ceiling, the space creates a warm and inviting location for any ceremony.

THE SOCIAL TERRACE AND LOGGIA

Set on the western side of the Clubhouse, the Social Terrace provides an exquisite backdrop for any ceremony. Gaze across the grand lawn onto Lake Louise, one of the lakes in the renowned Butler Chain of Lakes.

THE LAWN

Located on the east shore of Lake Louise, the lawn is an ideal ceremony location.



RECEPTION VENUES

THE SOCIAL TERRACE

Whether set under a tent or under the stars, the Social Terrace provides a luxurious reception environment. This outdoor space enjoys breathtaking lake views and is an ideal location for cocktail hour.

*Accommodates up to 120 guests for a plated or buffet reception,
and up to 200 guests for cocktail hour.*

THE GRAND BALLROOM

Timeless elegance is personified in this two-story Grand Ballroom. Any reception will shine under the Brazilian walnut cathedral-style ceiling and flooring, centered around a Florida Keystone fireplace, copper chandelier and elevated balcony.

Accommodates up to 170 guests.

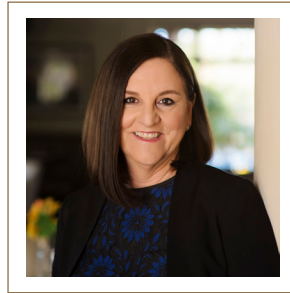




CATERING

The staff at Isleworth is dedicated to producing the most memorable and extraordinary events, from bridal showers to weddings.

At Isleworth, anything is possible, and our team is on hand to ensure any request is met.



Christine Frew

Catering & Sales Manager

cfrew@isleworth.com

407-909-2013

Christine has been a part of Isleworth's Catering team for over 15 years, originally serving as Catering Coordinator and working her way up to Catering & Sales Manager. She brings a wealth of event knowledge, passion for excellence and attention to detail to each and every event she plans. Prior to her time at Isleworth, Christine's career in hospitality includes 18 years of restaurant management and ownership and catering positions at Lago Mar Country Club.

CULINARY

Over the years, Isleworth has been recognized for outstanding and innovative cuisine, offering an alternative to the standard catered fare. The team of professional chefs are trained in a multitude of culinary arts, creating menus which draw upon cultural inspirations, seasonal and organic ingredients.



Andres Rumis
Executive Chef

With over 20 years of culinary education, experience and explorations, Executive Chef Andres Rumis' unique cooking style is derived from his training in classical French and Italian cuisines combined with influences of his world travels to the Middle East, Asia, Mexico, South American and the Caribbean. After earning a degree in Culinary Arts, Chef Andres gained valuable experience in luxury hotels and resorts and clubs including The Ritz-Carlton Phoenix, the Desert Mountain Club and the award-winning Hotel Sorella City Centre.



WEDDINGS AT ISLEWORTH

CEREMONY SITE FEE

\$1,000

INCLUDES

Complimentary dressing rooms for the bridal party on your wedding day

White folding chairs

2 hour block of time for Wedding Ceremony Rehearsal

(rehearsal time is dependent on venue event schedule)

Setup & Breakdown of the Ceremony

RECEPTION SITE FEE

\$2,000

INCLUDES

Cocktail hour and reception venues

Votive candles to accent your tables

Glassware and silverware

Service staff and bartenders

Selection of floor-length linens with coordinating napkins for your reception

Complimentary weather backup locations for outdoor events

Cocktail hour and wedding reception up to 6 hours in length

FOOD & BEVERAGE MINIMUM

\$150++ per person

Saturday Minimum is \$150++ per person or \$15,000++ - whichever is greater

VALET

One (1) Valet required per forty (40) guests.

\$100 per Valet

Reception Menu Options

PASSED HORS D'OEUVRES

Choice of up to five (5)

COLD

<i>classic bruschetta / tomato / basil / garlic / olive oil / grilled focaccia</i>	\$3.50
<i>grilled baguette / house ricotta / prosciutto / oven roasted tomato</i>	\$4.00
<i>whipped goat cheese savory cone / roasted apple chutney, pistachio</i>	\$4.00
<i>mushroom crisp / meyer lemon aioli</i>	\$3.50
<i>roasted butternut squash & ricotta crostini / citrus-parsley gremolata</i>	\$3.50
<i>smashed avocado phyllo cup / bacon-jalapeno compote with cotija cheese / cilantro</i>	\$4.00

HOT

<i>boursin stuffed artichokes / italian salsa verde aioli</i>	\$3.50
<i>oriental chicken dumplings / lime-soy dipping sauce</i>	\$4.00
<i>chicken quesadilla / chipotle cream</i>	\$4.50
<i>mini beef empanadas / chimichurri</i>	\$4.50
<i>bacon wrapped blue cheese stuffed meatballs</i>	\$4.50
<i>spinach and artichoke arancini / romesco dipping</i>	\$4.50
<i>sweet corn & jalapeno fritters / chipotle aioli</i>	\$4.00

4-HOUR PREMIUM OPEN BAR \$68 PER PERSON

INCLUDES

Titos Vodka, Beefeater Gin, Jack Daniels Whiskey, Makers Mark Whiskey, Dewers Scotch, Jose Cuervo Tequila, Bacardi Silver Rum, Imported & Domestic Beers, House Wines, and Sodas

Extend your Premium Bar to 5-Hours for \$15.00 per person.
Other Bar packages available upon request.

Plated Dinners

SALADS

choice of one (1)

Bibb & Arugula \$14.00
grilled hearts of palm, blue cheese, toasted cashews, sweet sherry vinaigrette

Strawberry & Roasted Beets \$15.00
textures of strawberry, petit basil, extra virgin oil and saba

Caprese Salad \$15.00
vine ripe tomato & fresh mozzarella, aged balsamic, arugula & pine nuts-garden herbs, pesto

Tuscan Salad \$14.00
organic greens, smoked mozzarella, castelvetrano olives, marinated petit tomatoes, toasted pine nuts, basil vinaigrette

ENTREES

choice of up to three (3) entrées, including a vegetarian option, OR 1 combination entrée

Roasted Chicken Breast \$39.00
leek, gruyere & pancetta savory bread pudding, seasonal vegetables, lemon-sweet shallot sauce

Shawarma Spiced Chicken Breast \$39.00
tomato braised quinoa, roasted seasonal vegetables, mint-yogurt sauce, orange blossom honey drizzle

Scottish Salmon Filet \$49.00
citrus infused shellfish bouillabaisse, roasted fennel, potato & asparagus

Grilled New York Striploin \$54.00
compote of baby heirloom tomatoes, asparagus, roasted sweet potato puree, charred onion petals & chimichurri

Olive Oil-Poached Beef Tenderloin \$58.00
truffle green pea puree, shiitake braised forbidden rice, charred pearl onion and asparagus

Pan Seared Grouper \$49.00
roasted heirloom carrots, mushroom mousseline, shimeji mushrooms, meyer lemon gremolata, umami beurre blanc

Please add a 22% Service Charge and 6.5% Sales Tax for all Food and Beverage items.



Reception Menus Continued

VEGETARIAN ENTREES

Vegetable Cannelloni (Vegan) <i>roasted vegetables, quinoa and tomato ragu</i>	\$30.00	Sweet Soy Glazed Tofu Steak <i>warm shimeji mushroom - truffle salad</i> <i>braised black forbidden rice, sesame-cucumber salad</i>	\$35.00
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COMBINATION ENTREES

\$68.00

Proteins <i>select two (2)</i> <i>olive oil-poached beef tenderloin</i> <i>chicken supreme</i> <i>scottish salmon</i> <i>florida grouper</i> <i>grilled lobster tail (additional \$10)</i>	Starch <i>select one (1)</i> <i>pomme purée</i> <i>heirloom tomato braised farro with kalamata olives & herbs</i> <i>sea salt roasted fingerling potatoes</i> <i>truffle green pea puree</i>
Vegetables <i>select one (1)</i> <i>honey-roasted heirloom carrots</i> <i>grilled artichokes & wild mushrooms</i> <i>glazed asparagus</i> <i>seasonal picked sautéed vegetables</i>	Sauces <i>malbec demi-glace</i> <i>lemon shallots beurre blanc</i> <i>tarragon-wild mushroom</i> <i>chimichurri</i>

WEDDING CAKE

Please add a 22% Service Charge and 6.5% Sales Tax for all Food and Beverage items.

Preferred Vendors

PHOTOGRAPHERS

Damon Tucci Photography

Contact: Damon Tucci
(321) 438.5374

Amalie Orrange Photography

Contact: Amalie Orrange
(407) 718.4469

Kristen Weaver Photography LLC

Contact: Kristen Weaver
KristenWeaver.com
info@kristenweaver.com

Carey Sheffield Photography

Contact: Carey Sheffield
CareySheffield.com
she@careysheffield.com

Mike Briggs Photography

Contact: Mike Briggs
(407) 592.5489

Victoria Angela Photography

Contact: Victoria Angela
(407) 504.1227

Cricket Whitman

Contact: Cricket Whitman
(407) 484.2931

VIDEOGRAPHERS

Cricket Whitman

Contact: Cricket Whitman
(407) 484.2931

Jeffery Stoner Video

Contact: Jeffery Stoner
(407) 579.5274

Luxecin  Cinematic Storytelling

Contact: Jacob Orlando
(407) 409.8910

Pro One Video

Contact: Mark LeGrande
(407) 852.0788

FLORISTS

Flourish Floral Productions

Contact: Brian or Richard
(407) 644.7474

Greenery Productions

Contact: Matt Grier
(407) 363.9151

Lee James Floral

Contact: Lee James
(407) 897.5300

Lee Forrest Design

Contact: Lee Forrest
(407) 770.0440

Raining Roses

(407) 854.3500

The Event Source

(407) 855.0229

Flower Girl Designs

Contact: Sarah Leung
(407) 900.3231

velvet & twine

(407) 712.5560

Preferred Vendors

ENTERTAINMENT & PRODUCTION

Messina Productions

Contact: Scott Messina
(407) 909.0403

Power Entertainment ~ DJ Service

Contact: Steve Weinstein
(407) 948.8333

White Rose Entertainment

Contact: Jeff VerSchage
(407) 601.3765

Soundwave Entertainment

Contact: Wendy Goelz Kopasz
(407) 905.0324

Christine MacPhail ~ Harpist

Contact: Christine MacPhail
(407) 239.1330

Leonard Brothers Band

Contact: Steven Leonard
(615) 403.0203

The Event Source

(407) 855.0229

Chair Affair

(386) 216.0987

Orlando Wedding & Party Rentals

Contact: Brittney Bouche
(407) 706.5616

Kaleidoscope Event Lighting

Contact: Dan Bowden
(888) 978.4719

Get Lit Productions, Inc.

Contact: Byron Gauthier
(407) 615.4418

EVENT & WEDDING COORDINATION

BLUSH

Contact: Brandee Gaar
(407) 394.8892

Michele Butler Events

Contact: Michele Butler
(407) 365.4729

Eventrics

Contact: Melinda Lloyd
(863) 397.0547

Weddings Unique

Contact: Andrea Grier
(407) 629.7111

Lisa Stoner ~ Events and Styling

Contact: Lisa Stoner
(407) 484.9503

Runway Events

Contact: Heather Keys
(321) 236.0751

Trés Chic Southern Weddings

Contact: Whitney Carillon
(407) 496.6480

Wonderful Weddings & Events

Contact: Brian Joyce
(407) 629.1849

The Soirée Co.

Contact: Annie Nuno
(407) 309.6256

A Flair For Affairs

Contact: Elisa Delgadio
(407) 405.1115

Eventfully Yours

Contact: Tracy Marini
(407) 489.7699

Preferred Vendors

WEDDING OFFICIANTS

Sensational Ceremonies

Contact: *Lon Tosi*
(407) 552.8156

Central Florida Weddings

Contact: *Rev. Tim Herring*
(407) 876.6433

Wedding Rabbi Florida

Contact: *Rabbi Sanford Olshansky*
(321) 704.0702

LIMOUSINE SERVICE

Destination MCO

Contact: *Marlies Bredel*
(407) 422.2522

Florida Golf Limo Bus

(407) 982.9772

VIP Transportation Group

Contact: *Barbara White*
(407) 822.7755

HAIR & MAKEUP

The Perfect Face

Contact: *Gina Lamm*
(407) 415.0694

About Face

Contact: *Kari Larson*
(407) 647.2700

Beauté Spécialé

Contact: *Ana Rivera*
(407) 251.4661

Photography Credits: Kristen Weaver ~ Polkbros ~ KT Crabb Photography ~ Eleanor & Pete

Cricket Whitman ~ Victoria Angela Photography ~ Damon Tucci Photography ~ Carey Sheffield





Isleworth

Isleworth Golf & Country Club
6100 Payne Stewart Drive
Windermere, FL 34786

407-909-2013
catering@isleworth.com

isleworth.com