

# WELCOME



Thank you for considering Isleworth Golf & Country Club for your upcoming event, as we appreciate the opportunity to provide our services.

Isleworth Golf & Country Club, located in Windermere, FL, is one of the most highly regarded and exclusive private clubs in Central Florida and throughout the country. Set amongst the picturesque Butler Chain of Lakes with over seven miles of pristine lakeside shoreline, Isleworth is a perfectly manicured, tree-lined paradise with private exhibit sculptures dotted throughout its landscape, a truly unique and signature setting.

The Clubhouse is an exquisite multi-level facility ensconced by the timeless elegance of Mediterranean architecture. It is fashioned in hand cut Florida key stone, pink granite marble and Brazilian Walnut floors and ceilings. The main entrance features a warm and inviting reception area from which a gallery surrounds an interior sky lit patio with a beautiful fountain imported from Mexico which provides access to a two story grand ballroom, formal dining rooms, lounge and private meeting rooms.

Isleworth is renown for its outstanding and innovative cuisine, world-class facilities and exceptional service. We use only the finest and freshest ingredients and are prepared to offer you and your guests a tantalizing alternative to the standard catered fare. We are committed to fulfilling your expectations and desires so that your event will reflect your style. We strive to tailor the event to your exact tastes, so please let us know how we can better personalize the following menus to your specifications.

We look forward to working with you to create a memorable event!



# FEES AND POLICIES

## GENERAL INFORMATION

Events are a maximum of 6 hours; events going over 6 hours will be charged an additional fee of \$1,000 / hour. There is no lodging at Isleworth Golf & Country Club.

## EVENT SPACE

Site fees apply. Please contact Isleworth Catering for details.

Ballroom	170 people
Champions Grill	100-200 people
Chase Court	50 people
Garden Room	20 people
Lawn	50-350 people
Social Terrace	100-200 people
Pool Deck & Covered Lanai	200 people

## FACILITY

Our facilities include at no additional charge:

Ballroom chairs	Dance floor area
Glassware	Plates and silverware
Round/rectangular tables	Service staff
Setup and breakdown	White poly-cotton linen

## DATE SELECTION

We will gladly check availability for any dates you are interested in. A two week hold is offered free of charge, after this time, a deposit is required. We can only reserve and book a date a year in advance for non-members.

## DEPOSIT

A deposit is required to hold a date, this fee is based on the estimated guest count. The deposit is due two weeks after the contract date, by check only. The deposit amount will be deducted from your final bill.

## FOOD & BEVERAGE MINIMUM

\$100.00++ per person

## EVENT MINIMUMS

### Monday Events

\$10,000++ food and beverage minimum is associated with opening the Clubhouse on Mondays.

### Saturday Evening Events

\$15,000++ food and beverage minimum

## SERVICE CHARGE AND SALES TAX

A 20% service charge and a 6.5% sales tax is added to all quoted food and beverage prices and is denoted by a (++) . Tax exempt status may be granted if we are provided with the proper tax identification number and documentation.

## SPONSORSHIP

Isleworth Golf & Country club is a private club; therefore, all events taking place in the Ballroom and in the Clubhouse must be sponsored either by a member of Isleworth Golf & Country Club or by a Preferred Event Planner. Written consent from the primary membership holder is necessary for approval.

## PAYMENT

Isleworth must receive payment in full for the complete cost of the function no less than 3 business days prior to the function. This balance will be given in the form of an estimated bill, payment is by check only. Final charges and any incidentals incurred on the day of the event will be charged on a credit card.

## FINAL GUEST COUNT

An estimated number of guests must be given one month prior to the event and the final guaranteed number of guests must be provided no less than three business days prior to the event. The final bill will be based on the guaranteed number of guests.

## CONTRACT

Isleworth mandates all events taking place in the Clubhouse to sign a contract for security and legal purposes, and to secure your event date.

## PARKING

All events are required to have valets for functions of 40 or more guests. One valet is required per forty people at \$100.00 each.

## MENU

Arrangements can be made for those allergic to certain food products or with dietary restrictions.

## UPGRADES

Floral Arrangements	Specialty Linen
Custom Ice Carvings	
Specialty Silverware/Glassware	

## ADDITIONAL CHARGES

Outdoor Heaters	\$75.00+ each
Ceremony Fee	\$1,000
Room Turnover Fee	\$2,000
Cake Cutting Fee	\$2.50 per person
Restroom Attendant	\$100 each
Coatroom Attendant	\$100 each
Bartender (offsite only)	\$100 each

# PREFERRED VENDORS

## PHOTOGRAPHERS

### Cricket Whitman

Contact: Cricket Whitman  
(407) 484.2931

### Damon Tucci Photography

Contact: Damon Tucci  
(407) 835.7879

### Amalie Orrange Photography

Contact: Amalie Orrange  
(407) 718.4469

### Kristen Weaver Photography LLC

Contact: Kristen Weaver

### Leah Langley Photography

Contact: Leah Langley  
(407) 506.8660

### Mike Briggs Photography

Contact: Mike Briggs  
(407) 592.5489

### Victoria Angela Photography

Contact: Victoria Angela  
(407) 504.1227

### Carey Sheffield Photography

Contact: Carey Sheffield  
(407) 961.2979

## VIDEOGRAPHERS

### Brett Culp Films

Contact: Ed Culp  
(813) 220.2263

### Jeffery Stoner Video

Contact: Jeffery Stoner  
(407) 977.9078

### 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

### Flower Girl Designs

Contact: Sarah Leung  
(407) 900.3231

### Raining Roses

(407) 854.3500

### The Event Source

Contact: Francesca Fistner  
(407) 855.0229

### Lee Forrest Design

Contact: Lee Forrest  
(407) 770.0440

### velvet & twine

(407) 712.5560

## 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

### VIP Transportation Group

Contact: Barbara White  
(407) 822.7755



# PREFERRED VENDORS

## ENTERTAINMENT & PRODUCTION

**Christine MacPhail ~ Harpist**  
*Contact: Christine MacPhail*  
(407) 239.1330

**Messina Productions**  
*Contact: Scott Messina*  
(407) 909.0403

(407) 984.5115  
**Chair Affair**  
*Contact: Ann Taylor*  
(407) 310.5203

**Leonard Brothers Band**  
*Contact: Keven Leonard*  
(615) 403.0202

**Kaleidoscope Event Lighting**  
*Contact: Dan Bowden*  
(888) 978.4719

**Power Entertainment ~ DJ Service**  
*Contact: Steve Weinstein*  
(407) 948.8333

**Orlando Wedding & Party Rentals**  
*Contact: Brittney Bouche*  
(407) 706.5616

**Get Lit Productions, Inc.**  
*Contact: Byron Gauthier*  
(407) 615.4418

**Soundwave Entertainment**  
*Contact: Wendy Goelz Kopasz*  
(407) 905.0324

**Swag DÉCOR**  
*Contact: Tommy Murphy*  
(407) 422.3851

**White Rose Entertainment**  
*Contact: Jeff VerSchage*  
(407) 601.3765

**Gala Rental**  
*Contact: Waleska Diaz*  
(407) 448.9885

**The Event Source**  
(407) 855.0229

**Dash of Class Platinum Entertainment**  
*Contact: Luis Rexach*

**Eklectic Entertainment**  
*Contact: Kimmie Caramuta*  
(904) 955.6725

## EVENT & WEDDING COORDINATION

**BLUSH**  
*Contact: Brandee Gaar*  
(407) 394.2298

**Eventfully Yours**  
*Contact: Tracy Marini*  
(407) 489.7699

**Très Chic Southern Weddings**  
*Contact: Whitney Carillon*  
(407) 496.6480

**The Soirée Co.**  
*Contact: Annie Nuno*  
(407) 309.6256

**Lisa Stoner ~ Events and Styling**  
*Contact: Lisa Stoner*  
(407) 484.9503

**Runway Events**  
*Contact: Rebekkah Rosado*  
(321) 236.0751

**Weddings Unique**  
*Contact: Andrea Grier*  
(407) 629.7111

**Michele Butler Events**  
*Contact: Michele Butler*  
(407) 365.4729

**Eventrics**  
*Contact: Brittany Ellis*  
(863) 683.3905

**A Flair For Affairs**  
*Contact: Elisa Delgardio*  
(407) 405.1115

## HAIR & MAKEUP

**The Perfect Face**  
*Contact: Gina Lamm*  
(407) 415.0694

**About Face**  
*Contact: Kari Larson*  
(407) 647.2700

**Beauté Spéciale**  
*Contact: Ana Rivera*  
(407) 251.4661



# BREAKFAST

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## MEMBER MENUS

### INDIVIDUAL QUICHE FLORENTINE

Smoked Ham, Spinach, Swiss Cheese

\$6

### POACHED EGGS BENEDICT

Hollandaise, Asparagus

\$8

### SMOKED SCOTTISH SALMON

Bagel Chips, Cream Cheese, Onions, Capers

\$10.50

### FRESH SEASONAL FRUIT SALAD

\$7

### MAKE-YOUR-OWN TOAST DISPLAY

White, Wheat, Marble Rye, English Muffins

\$3

### HOT CEREAL, IRISH OATMEAL AND STONE GROUND GRITS

Brown Sugar, Raisins

\$5

### COLD CEREAL DISPLAY

Whole and Skim Milk, Granola, Raisin Bran and Total

\$6

### INDIVIDUAL PARFAITS

Fresh Fruit, Nonfat Yogurt, Granola

\$7

### INDIVIDUAL BREAKFAST PIZZAS

Scrambled Eggs, Pepperoni, Mushrooms, Mozzarella

\$7

### BUTTERMILK BISCUITS AND BREAKFAST SAUSAGE GRAVY

\$6

### SLICED SEASONAL FRESH FRUIT AND BERRY PLATTER

Honey-Citrus Yogurt Dressing

\$9

All prices listed on the menus are based per person, unless otherwise noted.

Please note a 20% service charge and a 6.5% sales tax will be applied to the food and beverage total.



# BREAKFAST

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MEMBER MENUS

## STATIONS & BUFFETS

### THE ISLEWORTH CONTINENTAL

\$24

Bagels, Muffins, Fruit Breads and Sliced Fresh Fruit  
Sweet Butter, Preserves and Cream Cheese  
Coffee Station

### WINDERMERE BREAKFAST BUFFET

\$27

Scrambled Eggs  
Grilled Sausage and Bacon  
Home Fries and Grits  
Fruit Salad  
Bagels, Muffins and Fruit Breads  
Sweet Butter, Preserves and Cream Cheese  
Coffee Station

### OMELET AND FARM FRESH FRIED EGG STATION\*

\$10

Diced Peppers, Onions, Tomatoes, Bacon, Mushrooms, Ham,  
Cheddar and Swiss Cheeses

\*Chef Required (1 per 25 guests)

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# LUNCH

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## MEMBER MENUS

## SOUPS

### FALL / WINTER SELECTIONS

Potato & Cauliflower Bisque	<i>Bacon, Hazelnut, Vidalia Onion</i>	\$9
Butternut Squash Tortilla	<i>Spiced Pumpkin Seed, Chipotle Crème Fraiche</i>	\$11
Fire Roasted Tomato	<i>Boursin Crema</i>	\$9

### SPRING / SUMMER SELECTIONS

Grilled Corn Chowder	<i>Bacon, Poblano, Lime-Cilantro Crema</i>	\$12
Peach Gazpacho	<i>Beet &amp; Strawberry Salad, Pistachio-Yogurt Ice</i>	\$12

## SALADS

### GRILLED WATERMELON SALAD

Feta, Cucumber, Heirloom Tomato, Saba and Olive Oil Drizzle	\$13
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### BABY GREENS

Local Citrus, Strawberries, Red Onion, Toasted Cashews, Chili-Lime Dressing	\$11
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### CAESAR SALAD

Classic Dressing, Parmesan, Sourdough Croutons	\$10
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### QUINOA SALAD

Quinoa, Baby Kale, Heirloom Tomato, Avocado, Charred Carrots, Caramelized Shallots, Honey-Citrus Vinaigrette	\$12
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### POACHED BABY TOMATOES

Ricotta, Lemon, Olive Oil, Arugula Pesto, Brioche Croutons	\$13
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# LUNCH

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MEMBER MENUS

## MAIN COURSE SALADS

### ASIAN CHICKEN SALAD

\$25

Romaine Lettuce, Carrots, Celery, Green Onions, Daikon Sprouts,  
Crispy Wonton, Ginger-Soy Dressing

### A PLAY ON TOMATOES

\$25

Fresh Heirloom Tomatoes, Gazpacho Sorbet with Grilled Gazpacho Veggies and  
Strawberry Salad topped with Aged Balsamic and Tomato Gel  
All Complimented with Fresh Burrata, Isleworth Garden Greens, Gourmet Olive  
Oil and Grilled Artisan Bread

### GRILLED SALMON SALAD

\$28

Romaine Hearts, Lentils, Red Onion, Cilantro, Valencia Orange Goat Cheese,  
Spiced Honey-Orange Dressing

### ROASTED BEEF TENDERLOIN SALAD

\$33

Arugula, Roasted Beets, Shaved Parmesan, Marcona Almonds, Fresh Italian Herb Vinaigrette

### GRILLED WATERMELON SALAD

\$28

Local Greens, Poached Shrimp, Heirloom Tomato, Feta, Charred Mango, Petit Basil,  
Roasted Lemon Vinaigrette

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# LUNCH

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MEMBER MENUS

## MAIN COURSE

### GRILLED SCOTTISH SALMON

\$30

Green Pea Puree, Roasted Cipollini Onion, Fennel Salad, Roasted Meyer Lemon Vinaigrette

### SHAWARMA SPICED CHICKEN BREAST

\$25

Saffron Infused Local Brown Rice, Mediterranean Heirloom Tomato Compote,  
Cucumber-Mint Yogurt Sauce

### ROASTED CHICKEN BREAST

\$25

Charred Heirloom Carrots, Shimeji Mushrooms and Pearl Onions, Carrot Mousseline,  
Shallots-Tarragon Beurre Blanc

### MALBEC INFUSED BEEF TENDERLOIN

\$43

Seasonal Vegetable Medley, Taleggio-Yukon Gold Mash, Classic Chimichurri

## VEGETARIAN OPTIONS

### VEGETABLE CANNELLONI (VEGAN)

\$25

Roasted Vegetables, Quinoa and Tomato Ragu

### SWEET SOY GLAZED SMOKED TOFU STEAK

\$25

Warm Shimeji Mushroom-Truffle Salad

Braised Black Forbidden Rice, Sesame-Cucumber Salad

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# LUNCH

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## MEMBER MENUS

## BUFFETS & STATIONS

### CHILDREN & FAMILY ASSORTED FINGER SANDWICHES

\$24 / DOZEN\*

\* Minimum order of 6 dozen. Choice of 3 Sandwiches:

Ham and Cheese

Turkey and Swiss

Peanut Butter and Jelly

Wow Butter and Jelly

Cucumber and Cream Cheese

### ASSORTED FANCY FINGER SANDWICHES

\$36 / DOZEN \*

\* Minimum order of 6 dozen. Choice of 3 Sandwiches:

Curred Chicken Salad on Profiterole

Whipped Goat Cheese and Cabernet Braised Figs *Multigrain Bread*

Smoked Salmon & Caper-Dill Cream Cheese Pinwheel

Cucumber, Tomato, Boursin and Rocket Pesto *White Bread*

Egg Salad & Caviar *Rye Bread*

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# LUNCH

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MEMBER MENUS

## BUFFETS & STATIONS

### DELI BUFFET

\$32

Meats: *(Select 5)*

Roast Turkey Breast, Roast Beef, Smoked Ham, Pepperoni, Genoa Salami,  
Delivered Egg Salad, Albacore Tuna Salad, Grilled Chicken Salad, Grilled Seasonal Vegetables

Cheeses: *(Select 2)*

Swiss, Aged Cheddar, Provolone, Smoked Gouda, American

Breads: *(Select 3)*

White, Wheat, Marble Rye, Pita, Sandwich Roll, Tortilla Wraps

Accompaniments:

Leaf Lettuce, Tomatoes, Dill Pickle Wedges, Sweet Onion Slices, Mustard,  
Mayonnaise, Chipotle Aioli

Salads and Sides: *(Select 3)*

Smoked Coleslaw, Traditional Potato Salad, Charred Potato Salad, Greek Salad,  
Caesar Salad, Tossed Garden Salad (Choice of 3 Dressings), Pasta Primavera Salad,  
Fresh Fruit Salad, Potato Chips and Pretzels

Desserts: *(Select 3)*

Assorted Cookies (Chocolate Chip, Oatmeal, Peanut Butter), Brownies, Blondies,  
Fruit Tartlets, Key Lime Tartlet

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# LUNCH

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## MEMBER MENUS

## BUFFETS & STATIONS

### CASUAL GRILL STATION

**\$39**

Proteins: *(Select 3)*

All Beef Hotdogs and Sweet Pickle Relish, German Bratwurst and Grilled Peppers, Polish Kielbasa and Caramelized Onions, Grilled Chicken Breasts, Salmon Steaks, Hamburgers

Salads: *(Select 3)*

Fresh Fruit Salad, Tossed Garden Salad (Choice of 3 Dressings), Smoked Coleslaw, Charred Potato and Bacon Salad, California Vegetable Pasta Salad

Accompaniments:

Lettuce, Tomatoes, Pickles, Onions, Cheese, Ketchup, Mayo, Mustard and Buns

Desserts:

Assorted Cookies and Brownies

### BBQ

**\$45**

Starters: Chilled Watermelon Wedges, Classic Coleslaw, Roasted Corn Salad, Deviled Potato Salad

Entrees: St. Louis Style Pork Ribs, Salt & Cracked Pepper Brisket, Cedar Planked Salmon Filet

Chef's Selection of Assorted BBQ Sauce and House-Crafted Pickles

Sides: Mac & Cheese, Baked Beans, Seasonal Vegetable Medley

Dessert:

Assorted Gourmet Cookies and Bars

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**PRESSED SANDWICH STATION** *(Select 3)***\$38*****Turkey Ruben:*** Roasted Turkey Breast, Sauerkraut, Swiss, Thousand Island, Rye***Italian:*** Italian Meats, Provolone, Artichoke & Pepperoncini Mayo***Ciabatta Caprese:*** Vine Ripe Tomato, Mozzarella, Basil, Olive Oil Drizzle***Cubano:*** Mojo Roasted Pork, Ham, Swiss, Dijon, Pickle, Cuban Baguette***Ultimate Grilled Cheese:*** Taleggio, Cheddar, Bacon, Vine Ripe Tomato, Lemon Truffle Aioli***Steak:*** Shaved Roast Beef, Caramelized Onion, Sautéed Mushrooms, Swiss Cheese, Chimichurri Aioli

## Sides:

Fire Roasted Tomato Bisque with Grilled French Bread

Organic Greens Salad with Seasonal Raw Vegetables and Assorted Dressings

Honey-Cilantro Coleslaw

Italian Pasta Salad with Fresh Herb Vinaigrette

House-Fried Potato Chips tossed in Herbed Parmesan

## Desserts:

Assorted Cookies and Bars

UPGRADE THE PRESSED SANDWICH STATION WITH A CARVED ITEM

**\$38***Chef Attendant Fee \$100***BBQ BEEF BRISKET SANDWICH**

Carolina Style BBQ Sauce, House Crafted Pickles, Texas Toast

**ULTIMATE PASTRAMI SANDWICH**

Smokey Beef Pastrami Sliced to Order

Jewish Rye Bread

## Accompaniments:

Assorted Mustards, Warm Sauerkraut, Coleslaw, Dill Pickles, Bread and Butter Pickles

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# HORS D'OEUVRES

## COLD SELECTIONS

*\*Hors d'oeuvres are priced by the piece*

Shrimp Cocktail	\$5
Tuna Tataki <i>Cucumber Kimchi, Charred Jalapeño-Sweet Onion Drizzle</i>	\$6
Classic Bruschetta <i>Tomato, Basil, Garlic and Olive Oil on Grilled Focaccia</i>	\$3.5
Whipped Goat Cheese Savory Cone <i>Roasted Apple Chutney, Pistachio</i>	\$4
Mushroom Crisp <i>Meyer Lemon Aioli</i>	\$4
Salmon Pastrami & Rye <i>Cucumber, Lemon Boursin Spread</i>	\$5
Beef Tartare <i>House Brewed Ponzu, Scallions, Tempura Crunch</i>	\$6
Roasted Butternut Squash & Ricotta Crostini <i>Citrus-Parsley Gremolata</i>	\$3.5
Smashed Avocado Phyllo Cup <i>Bacon-Jalapeño Compote, Cotija Cheese, Cilantro</i>	\$4
Steak & Blue Cheese <i>Crispy Shallots, Fig-Bourbon Marmalade</i>	\$7
Grilled Baguette <i>House Ricotta, Prosciutto, Oven Roasted Tomato</i>	\$4
Brie Crostini <i>Apple-Grape Chutney, Toasted Walnuts</i>	\$4
Goat Cheese <i>Pear &amp; Walnut Phyllo Cup</i>	\$4

## HOT SELECTIONS

*\*Hors d'oeuvres are priced by the piece*

Boursin Stuffed Artichokes <i>Italian Salsa Verde Aioli</i>	\$4.5
Oriental Chicken Dumplings <i>Lime-Soy Dipping Sauce</i>	\$4
Isleworth Lump Crab Cake <i>Spicy Remoulade</i>	\$7
Chicken Quesadilla <i>Chipotle Cream</i>	\$4.5
Mini Beef Empanadas <i>Chimichurri</i>	\$4.5
Bacon Wrapped Blue Cheese Stuffed Meatballs	\$4.5
Ruben Spring Rolls <i>Smokey Thousand Island</i>	\$5
Potato, Sweet Onion, Chorizo and Manchego Croquettes <i>Saffron Aioli</i>	\$5
Spinach and Artichoke Arancini <i>Romesco Dipping</i>	\$4.5
Tempura Shrimp <i>Sriracha Aioli</i>	\$6
Sweet Corn & Jalapeño Fritters <i>Chipotle Aioli</i>	\$4

Vegan Option Available upon Request

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# DINNER

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## MEMBER MENUS

### APPETIZERS

#### LUMP CRAB CEVICHE

\$22

Coconut-Lime Milk, Avocado-Cilantro Sherbet

#### BEEF CARPACCIO

\$19

Meyer Lemon Aioli, Arugula, Parmesan and Capers

#### BURRATA

\$18

Rocaccia, Basil, Strawberry-Heirloom Tomato Salad

#### BIG EYE TUNA CRUDO

\$20

Passion Fruit, Avocado, Scallions, Olive Oil

#### SHRIMP

\$16

Shaved Heirloom Carrots, Coconut Gel, Lemon-Turmeric Vinaigrette

### SOUPS

#### BUTTERNUT SQUASH TORTILLA SOUP

\$10

Cilantro Cream, Spiced Pumpkin Seeds

#### LOBSTER BISQUE

\$17

Roasted Corn & Lobster Salad, Lemon-Chive Crème Fraiche

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# DINNER

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## MEMBER MENUS

### SALADS

#### BIBB AND ARUGULA

\$14

Grilled Hearts of Palm, Blue Cheese, Toasted Cashews, Sweet Sherry Vinaigrette

#### STRAWBERRY & ROASTED BEETS

\$15

Textures of Strawberry, Petit Basil, Extra Virgin Olive Oil and Saba

#### CAPRESE

\$15

Vine Ripe Tomato & Fresh Mozzarella, Aged Balsamic, Arugula and Pine Nuts, Garden Herbs, Pesto

#### TUSCAN SALAD

\$14

Organic Greens, Smoked Mozzarella, Castelvetrano Olives, Marinated Petit Tomatoes,  
Toasted Pine Nuts, Basil Vinaigrette

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# DINNER

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## MEMBER MENUS

### MAIN COURSE

#### ROASTED CHICKEN BREAST

\$39

Leek, Gruyere & Pancetta Savory Bread Pudding, Seasonal Vegetables, Lemon-Sweet Shallot Sauce

#### SHAWARMA SPICED CHICKEN BREAST

\$39

Tomato Braised Quinoa, Roasted Seasonal Vegetables, Mint-Yogurt Sauce,  
Orange Blossom Honey Drizzle

#### OLIVE OIL POACHED BEEF TENDERLOIN

\$58

Truffle Green Pea Puree, Shiitake Braised Forbidden Rice, Charred Pearl Onion and Asparagus

#### GRILLED NY STRIPLOIN

\$54

Compote of Baby Heirloom Tomatoes, Asparagus, Roasted Sweet Potato Puree,  
Charred Onion Petals & Chimichurri

#### PAN SEARED BLACK GROUPER

\$49

Roasted Heirloom Carrots, Mushroom Mousseline, Shimeji Mushrooms, Meyer Lemon Gremolata,  
Umami Beurre Blanc

#### SCOTTISH SALMON FILET

\$48

Citrus Infused Shellfish Bouillabaisse, Roasted Fennel, Potato & Asparagus

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# DINNER

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## MEMBER MENUS

### COMBINATION PLATES

\$68

#### PROTEINS *(Select 2)*

Olive Oil Poached Beef Tenderloin  
Chicken Supreme  
Scottish Salmon  
Florida Grouper  
Grilled Lobster Tail (Additional \$10)

#### STARCH *(Select 1)*

Pomme Purée  
Heirloom Tomato Braised Farro *Kalamata Olives & Herbs*  
Sea Salt Roasted Fingerling Potatoes  
Truffle Green Pea Puree

#### VEGETABLES *(Select 1)*

Honey Roasted Heirloom Carrots  
Grilled Artichokes & Wild Mushroom  
Glazed Asparagus  
Seasonal Sautéed Vegetables

#### SAUCES

Malbec Demi-Glace  
Lemon Shallots Beurre Blanc  
Tarragon-Wild Mushroom  
Chimichurri

### VEGETARIAN OPTIONS

#### VEGETABLE CANNELLONI (VEGAN)

\$30

Roasted Vegetables, Quinoa and Tomato Ragu

#### SWEET SOY GLAZED SMOKED TOFU STEAK

\$35

Warm Shimeji Mushroom-Truffle Salad, Braised Black Forbidden Rice, Sesame-Cucumber Salad

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# RECEPTION STATIONS

MEMBER MENUS

## CARVING STATION

*Displayed with a Variety of Rolls*

*Chef Attendant Required (\$100 per Attendant)*

### ROASTED TENDERLOIN OF BEEF

\$30

Malbec Reduction and Roasted Garlic Aioli

### SEA SALT-GARLIC CRUSTED PRIME RIB

\$23

Natural Au Jus, Horseradish Cream and Grain Mustard

### CEDAR PLANKED SALMON FILET

\$24

Honey Mustard Sauce & Seasonal Fruit Salsa

### SLOW-ROASTED, ROSEMARY BRINED TURKEY BREAST

\$18

Gravy & Orange Spiked Cranberry Chutney

### SMOKE HOUSE BUTCHER BLOCK

\$35

Smoked Beed Bone-in Short Ribs, St. Louis Style Pork Ribs and Turkey Breast

House-Made BBQ Sauces, Jalapeño-Cheddar Cornbread Muffins & Buttermilk Biscuits

## PASTA STATION *(Select 3)*

\$23

### GOURMET MAC AND CHEESE

Smoked Bacon, Truffle, Aged Gouda and Arugula

### CHEESE TORTELLINI

Artichokes, Tomato and Creamy Pesto

### SPAGHETTI

Ragu Bolognese, Fresh Parmesan

### BUCATINI ALL 'AMATRICIANA

San Marzano Tomatoes, Pancetta, Red Pepper Flakes, Pecorino

### CAVATELLI

Roasted Sweet Peppers, Italian Sausage, Olives, Basil, Rustic Tomato Sauce

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# RECEPTION STATIONS

MEMBER MENUS

## PAELLA STATION

### SURF AND TURF PAELLA

\$28

Spanish Chorizo, Chicken, Shrimp, Calamari, Mussels, Clams, Saffron Calasparra Rice

## SALAD STATION *(Select 2)*

\$15

### MEDITERRANEAN SALAD

Cucumber, Tomato, Sweet Peppers, Olives, Red Onion, Farro, Feta, Crispy Garbanzo, Dill Vinaigrette

### BOSTON BUTTER LETTUCE

Strawberries, Baked Goat Cheese, Pecans, Honey-Citrus Vinaigrette

### SOUTHWEST CAESAR

Romaine, Chipotle Caesar Dressing, Parmesan, Tortilla Crisps

### GRILLED WATERMELON

Feta, Heirloom Tomato, Shaved Radish, Basil, Olive Oil, Cask Aged Balsamic

## SUSHI DISPLAY

\$28

Artfully Displayed Variety of Nigri Sushi, Maki Sushi and Sashimi with Wasabi, Pickled Ginger, Seaweed Salad and Soy Sauce

## SEAFOOD ON ICE *(Priced Per Piece)*

*Customized Ice Sculpture can be added for additional cost*

Accompanied by Cocktail Sauce, Mary Rosa Sauce, Mignonette, Lemon and Lime

### POACHED SHRIMP

\$5.00

### SNOW CRAB CLAWS

\$8.00

### OYSTERS ON THE HALF SHELL

\$5.00

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# RECEPTION STATIONS

## MEMBER MENUS

### SLIDER STATION *(Select 3)*

\$26

#### BLACKENED GROUPER BURGER

Celery Slaw & Spicy Remoulade

#### MINI BURGERS

Sautéed Onions, American Cheese, Pickle, Smoky Thousand Island

#### BBQ PULLED PORK

Pickled Jalapeño, Bacon and Red Onion Slaw

#### SWEET SOY ROASTED PORTOBELLO MUSHROOM

Cucumber & Pickled Carrot Salad, Cilantro, Jalapeño and Mint

## DISPLAYS

#### IMPORTED AND DOMESTIC CHEESE DISPLAY

\$18

Variety of House-Crafted Jams, Dried Fruits, Nuts, Lavosh and Crackers

#### HOUSE-MADE CHARCUTERIE DISPLAY

\$23

Seasonal Pickled Vegetables, Gourmet Mustards, Lavosh and Crackers

#### MEDITERRANEAN DISPLAY

\$16

Babaganoush, Hummus, Olives, Tzatziki, Tabbouleh, Marinated Feta Cheese, Grilled Pita

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# RECEPTION STATIONS

MEMBER MENUS

## ACTION STATIONS

Chef Attendant Required (\$100 per Attendant)

### POKE BAR

\$27

Big Eye Hawaiian Tuna & Salmon, Kimchi, Green Onions, Tobiko, Seaweed, Cucumber, Avocado, Jalepeno, Sesame Seed, Wasabi Soy & Yuzu Ponzu Sauces

### QUESADILLAS "YOU HAVEN'T SEEN"

\$29

Guajillo Braised Short Rib, Asadero Cheese, Charred Knob Onions, Cilantro, Chicken Pibil, Oaxaca Cheese, Smokey Pineapple Pico de Gallo, Salsa Bar & Guacamole

### CHICKEN & WAFFLES

\$24

Pickle Juice-Buttermilk Fried Chicken Breast and Waffles

*Toppings:* Candied Bacon Strips, Sweet Cream Butter, Ranch, Peppercorn Gravy and Assorted Hot Sauces

*Infused Maple Tonics:* Cinnamon Moonshine Tonic and Tahitian Vanilla Bean-Chamomile Blossom Tonic

### ANTIPASTO & MOZZARELLA PULLING

\$25

Fresh Mozzarella Curds Seasoned to Perfection and Pulled by our Chef

*Accompaniments:*

*Italian Meats, Olives, Roasted Sweet Peppers, Heirloom Tomatoes, Fresh Herbs, Olive Oil, Garlic Confit, Focaccia and more...*

*Hand Carved Prosciutto additional \$4 per person*

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# RECEPTION STATIONS

MEMBER MENUS

## ACTION STATIONS

Chef Attendant Required (\$100 per Attendant)

### **RISOTTO STATION** *(Select 1)* Prepared in a Parmesan Wheel **\$23**

Butternut Squash & Saffron  
Wild Mushrooms & Truffle  
Green Pea, Pancetta, Peppercorn

### **HOUSE CRAFTED PASTA STATION** **\$23**

Fresh Cut Spaghetti  
Choice of: Chef's Meatballs & Tomato Ragu  
Italian Beef Brasato, Peas, Charred Cipollini Onions & Rosemary  
Focaccia *Prepared in a Large Parmesan Wheel*

### **CHEF'S FARM TO TABLE STATION** **\$26**

Chopped Seasonal Vegetables and Local Hydroponic Greens  
Local and Imported Cheeses, Italian Cured Meats and Pates, House-Made Vinaigrettes,  
Gourmet Oils and International Vinegars, Artisan Flatbreads and Rustic Breads,  
Olives, Marmalades and Honey

### **SWEET CORN** **\$19**

Delicious Cups of Butter & Lime Poached Sweet Corn Kernels in the Fashion of  
Mexican Street Stands  
*Toppings:* Fire Roasted Poblano Peppers, Applewood Smoked Bacon, Fresh Tomato, Grilled  
Zucchini, and Sautéed Wild Mushrooms  
*The Finishing Touch:* Grated Cotija Cheese, Toasted Pepitas, Cilantro, Lime Wedges, and an  
Assortment of Classic Mexican Chili Powders

### **GUACAMOLE BAR** **\$26**

Freshly Smashed Avocado  
*Toppings:* Crab Salad, Fresh Catch Ceviche, Roasted Corn, Queso Fresco,  
Toasted Pumpkin Seeds, Nachos, Chicharrones, Bacon Bits, Jalapeño

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# DESSERTS

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MEMBER MENUS

## PLATED DESSERTS

\$15

### RASPBERRY EDELWEISS (*Contains Nuts*)

Layers of Vanilla Biscuit, White Chocolate Mousse and Hazlenut Praline, Raspberry Sorbet

### OPERA LAYERED CAKE (*Contains Nuts*)

Almond Sponge, Ganache and Coffee Buttercream, Espresso Ice Cream

### TROPICAL MANGO

Mango-Passion Fruit Mousse, Coconut Biscuit, Pineapple Sorbet

### DARK CHOCOLATE-HAZELNUT CRUNCH (*Contains Nuts*)

Silky Chocolate Mousse and Fresh Raspberries

### GLUTEN FREE CHOCOLATE & CARAMEL DELIGHT

Chocolate Dacquoise, Milk Chocolate Mousse & Dulce de Leche

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# DESSERTS

MEMBER MENUS

## ACTION STATIONS

Chef Attendant Required (\$100 per Attendant)

### CRÈME BRÛLÉE STATION *(Select 3 flavors)*

\$15

Classic Vanilla, Cherry, White Chocolate Mocha, Pumpkin Spice, Eggnog,  
Chocolate-Peppermint, Caramel-Bacon, Orange Blossom

*Torched in front of your guests with toppings including: White Chocolate Chantilly Cream,  
Fresh Berries, Amarena Cherries, House Made Biscotti*

### NITROGEN CREAMSICLE STATION *(Minimum 50 people)*

\$19

Custom Dipped Creamsicles with Fruit Purées and Vanilla Ice Cream

*Dips: Cherry Morello, Mango, Raspberry, Coconut, Watermelon, Strawberry*

### FRITTER STATION

\$12

Homemade Apple or Banana Fritters with Cinnamon Sugar and Caramel Dipping Sauce

### CREPES

\$14

Fresh Crepes made to order with toppings and sauces to include:

*Dulce de Leche, Nutella, Chocolate Ganache, Fresh Berries, Bananas, Almonds,  
Suzette Sauce, Chantilly Cream*

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# DESSERTS

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MEMBER MENUS

## DESSERT DISPLAYS

### MINIATURE PASTRY DISPLAY

\$16

A beautiful array of miniature pastries:

Fresh Fruit Tarts, Chocolate Eclairs, Petit Fours, Chocolate Almond Clusters,  
Pecan Diamonds and Mini Cheesecakes

### SHOT GLASS DESSERT DISPLAY *(Minimum order of 12 for each flavor)*

\$5 / EACH

Strawberry Shortcake, Bitter Sweet Chocolate Mousse, Key Lime Pie, Carrot Cake, Tiramisu,  
Banana Crème Brûlée

## PASSED DESSERTS

### ASSORTED FRENCH MACAROONS

\$4 / EACH

### CHEESECAKE LOLLIPOPS

\$4 / EACH

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# BEVERAGES

## BAR PACKAGE PLAN

The Cocktail Package Plan is designed to ease your budgeting plans. Simply choose the package you prefer. The amount charged is on a per person basis in accordance with the guaranteed attendance\*.

**\*Based on a minimum of 100 guests. If less, add \$0.50 per person, per hour)**

PER PERSON	DELUXE	PREMIUM	SUPER PREMIUM
One Hour	\$19	\$23	\$27
Consecutive Hour	\$11	\$15	\$17

\*Please note: Any wines butler passed or poured table side are charged on consumption by the bottle and are not included in the package plans.

## BAR PACKAGES

### DELUXE

Smirnoff Vodka  
Bombay Gin  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Famous Grouse Scotch  
Jose Cuervo Tequila  
Captain Morgan White Rum

### PREMIUM

Titos Vodka  
Beefeater Gin  
Jack Daniels Whiskey  
Makers Mark Whiskey  
Dewars Scotch  
Jose Cuervo Tequila  
Bacardi Silver Rum

### SUPER PREMIUM

Grey Goose Vodka  
Tanqueray Gin  
Woodford Bourbon  
Crown Royal Whiskey  
Johnny Walker Black Scotch  
Patron Tequila  
Mount Gay Rum

Imported and Domestic Bottled Beers, House Red and White Wines, Juices and Assorted Sodas are available in all packages.

\* Based on availability, product brand that is listed above may be substituted for a product of equal or greater value.

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# BEVERAGES

MEMBER MENUS

## BEVERAGES

Complete beverage service with bartenders and full set-ups are available.

All charges reflect the actual number of drinks served.

SUPER PREMIUM BEVERAGES	\$13 / EACH
PREMIUM BEVERAGES	\$12 / EACH
DELUXE BEVERAGES	\$10 / EACH
IMPORTED BEER	\$6 / EACH
DOMESTIC BEER	\$5 / EACH
HOUSE WINES	\$9.25 / EACH
CORDIALS	\$8 / EACH
SOFT DRINKS	\$3.75 / EACH
JUICES	\$4 / EACH
BOTTLED WATER	\$4 / EACH
COFFEE	\$3.50 / EACH
GOURMET HOT TEAS	\$3.50 / EACH
ICED TEA	\$3.75 / EACH

## SPARKLING WINE

CAMPO VIEJO CAVA BRUT	\$40
CAMPO VIEJO CAVA ROSÉ	\$40
TAVISTOCK PROSECCO	\$48
MOET, CHANDON, BRUT ROSÉ	\$120
VEUVE CLIQUOT BRUT "YELLOW LABEL"	\$123

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# BEVERAGES

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MEMBER MENUS

## WHITE WINE

PROVERB, CHARDONNAY, CALIFORNIA	\$40
TAVISTOCK, PINOT GRIGIO, DELLE VENEZIE	\$46
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH	\$49
LANDMARK "OVERLOOK", CHARDONNAY, SONOMA COUNTY	\$51
TAVISTOCK, CHARDONNAY, SANTA BARBARA COUNTY	\$54
TAVISTOCK, SAUVIGNON BLANC, MONTEREY COUNTY	\$55
SONOMA CUTRER, CHARDONNAY, RUSSIAN RIVER RANCHES	\$58
PASCAL, JOLIVET, SANCERNE	\$59
SANTA MARGHERITA, PINOT GRIGO, ITALY	\$65
ROMBAUER, CHARDONNAY, CARNEROS	\$82

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# BEVERAGES

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MEMBER MENUS

## RED WINE

PROVERB, CABERNET SAUVIGNON, CALIFORNIA	\$40
LANDMARK, PINOT NOIR, CALIFORNIA	\$51
TAVISTOCK, CABERNET SAUVIGNON, CENTRAL COAST	\$55
TAVISTOCK, PINOT NOIR	\$55
JUSTIN, CABERNET SAUVIGNON, PASO ROBLES	\$60
TAVISTOCK, CABERNET SAUVIGNON, RESERVE, ALEXANDER VALLEY	\$62
TAVISTOCK, PINOT NOIR	\$55

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