

*Sawgrass Country Club*  
— WEDDINGS —







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# Sawgrass Beach

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## CLUBHOUSE

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Considered to be the tropical oasis of Sawgrass Country Club, our 24,000 square foot beach club is the ideal location to host your next event.

The Living Room (Jay's Bar) features a view through expansive glass behind its lowered "orchestra-pit" bar that opens up to a breath-taking panorama of sea and sky to the horizon. Adjacent to the Living Room (Jay's Bar) is the Ocean's Edge banquet/dining room and the outdoor Ocean's Edge Deck. This is the preferred venue for your beach-side receptions and special events.

# Sawgrass Members'

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## CLUBHOUSE

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A newly built clubhouse with magnificent views of the golf courses, the Sawgrass Members' Clubhouse is approximately 65,000 square feet of breathtaking beauty.

Have a picturesque wedding or host a meeting in one of our grandiose banquet rooms, among other amenities. Enjoy the spectacular views from our Terrace, or enjoy a cocktail in the luxurious Tower Room.



# Wedding

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## PACKAGES

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### BRONZE PACKAGE \$110++

3 hors d'oeuvres

Plated Salad

Plated Entrée

Cake Cutting

### SILVER PACKAGE \$120++

4 hors d'oeuvres

Plated Salad

Plated Entrée

Cake Cutting

### ENTRÉE CHOICES

Prime Filet Mignon  
with Truffle Demi

Grilled Lamb Chops  
Rosemary Demi

Grilled Rack of Lamb  
Rosemary Onion Jam

Grilled Beef Tenderloin  
with Royal Red Shrimp

Pan Seared Grouper  
with Fennel Salad

Crab Crusted Snapper  
with Parsnip Puree

Chilean Seabass  
with Lobster Butter

Wok Seared Ahi Tuna  
with Sticky Rice, Ponzu, Ban mi Slaw

### PREMIUM COLD SELECTIONS

\$3 PP

Beet Crostini  
with Goat Cheese, Candied Pecan

Brie Wontons  
with Pineapple Vanilla Compote

Caprese Pipettes  
with Cherry Tomato, fresh mozzarella

Smoked Salmon Mousse  
with Cucumber

Fried Oyster Deviled Eggs

Prosciutto & Goat Cheese Stuffed Peppadew Pepper

\$3.50 PP

Poached Mayport Shrimp Display

### PREMIUM HOT SELECTIONS

\$3 PER PIECE

Chicken satay  
Peanut Sauce

Mini Wagyu Burgers  
Cheese

Edamame Pot Stickers

Wild Mushroom Tart







# Signature Wedding

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## PACKAGES

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### GOLD PACKAGE \$130++

Beach Club Seafood Ice Display

3 hors d'oeuvres

Plated Salad

Plated Entrée

Cake Cutting

### PLATINUM SIGNATURE PACKAGE \$150++

Beach Club Seafood Ice Display

2 Reception Enhancement Stations

3 hors d'oeuvres

Amuse Bouche

Plated Salad

Plated Entrée

Cake Cutting

### PLATED ENTRÉE CHOICES

Prime Filet Mignon  
with Truffle Demi

Grilled Lamb Chops  
Rosemary Demi

Grilled Rack of Lamb  
Rosemary Onion Jam

Grilled Beef Tenderloin  
with Royal Red Shrimp

Pan Seared Grouper  
with Fennel Salad

Crab Crusted Snapper  
with Parsnip Puree

Chilean Seabass  
with Lobster Butter

Wok Seared Ahi Tuna  
with Sticky Rice, Ponzu, Ban mi Slaw

### PREMIUM COLD SELECTIONS

\$4 PP

Royal Red Shrimp Ceviche Wontons

Mini Charcuterie Board

Mayport Shrimp Ceviche  
Served in Mini Martini Glasses

Hawaiian Tuna Poke  
with Wakame Seaweed Salad, Macadamia Nuts

\$6 PP

Butter Poached Lobster  
with Mascarpone Caviar on Brioche

Prime steak tartar  
on Brioche Crostinis

Beef Tenderloin Crostini  
with a Bacon Onion Compote

Lobster Martini  
with Avocado Mousse

Colossal Crab Martini

\$13 PP

Double Brie  
with Fig Jam Crostini

### PREMIUM HOT SELECTIONS

\$4 PER PIECE

Pork Belly Skewers  
Soy Glaze, Pineapple

Mini Crab Cakes  
fruit salsa

Short Rib Crostini  
Goat Cheese

\$5 PER PIECE

Lamb lollipops  
Apple mint chutney

Chile crusted Scallop  
Siracha Aioli

BBQ Bacon Wrapped Shrimp



# Enhancements

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## ENHANCE YOUR RECEPTION

Candied Bacon Bar 10

Mashed Potato Bar 6

The Beach Club Seafood Ice Display 36  
Ice Carving Centerpiece, Poached Mayport Shrimp, Raw  
Oysters, Crab Cocktail

Lobster Risotto Station 18

Dragon Sushi 20

Ramen Bar 15

Kona Crusted Prime Beef Tenderloin 18

Bacon Wrapped Prawns 6

Seared Tuna Station 14

Scratch Pasta Bar 12

Crab Cake Station 8

Signature Hydroponic Salad Bar 10

## ENHANCE YOUR DESSERT

Dessert Mini Bar 12

Ricotta Beignets 6  
with Raspberry Sauce

Cider Donuts 6  
with Salted Caramel Gelato

Southern Belle Strawberry Shortcake

House Made Gelato & Ice Cream Bar



# Catering Policies

## ROOM SPECIFICATIONS: AVAILABILITY, MINIMUMS & CAPACITY

Sawgrass Country Club will entertain requests by members and non-members to sponsor a private function within twelve (12) months from the date of request, subject to prior scheduling. Arrangements must be made with the catering manager. Members sponsoring a private party on behalf of a non-member will be responsible for the conduct of the party or any agent of the party (i.e decorator, musician, etc.). The sponsoring member will also be financially responsible for the full payment of the services rendered by the Club. A non-member, sponsored by a Member, will be required to pay 100% of the estimated cost of the function 30 days prior to the event. If payment of any balance due has not been received by the end of the second billing cycle the sponsoring member will be held financially responsible. Members do not qualify for food minimum credits for non-family sponsored events, such as corporate events, non family weddings, etc.

Non-members may hold a function at the Club provided they meet all requirements set forth within and are approved by the Board of Governors. A non-member event approved by the Board must be paid for at least thirty (30) days prior to the event. Payment terms, including the initial deposit, will follow guidelines established for Banquet and Wedding Receptions. The Chairman of the House Committee will be the official sponsor of such events. The chairman will not be held responsible for the conduct nor the financial performance of the non-member. The following restrictions will apply.

## FUNCTION ROOM CAPABILITY

### BEACH CLUB

Area	Reception	Seated
Ocean's Edge	200	150
Ocean's Edge South & Deck	75	40

### MEMBERS' CLUBHOUSE

Area	Reception	Seated
Ballroom	250	175
Atrium	175	100
Sawgrass East	75	45
Sawgrass West	75	45
Terrace	200	100

## WEDDING COORDINATOR POLICY:

The Club requires that you hire a licensed and insured wedding planner for all ceremonies and receptions.



## SPECIAL EVENTS / MEETINGS

Food and beverage minimums will apply for each room. Any difference between the food and beverage charges (before tax and service charge) and the applicable minimum will be charged a room rental fee. We will be happy to advise you in additional choices in food and beverage, which will bring you up to the agreed upon minimum for your function. Minimums that are met will not be charged a room rental fee. To ensure satisfaction of all your event needs, we will make every effort to meet your requirements by reserving the proper room to suit your event. Should another room become available at a later date that would better suit your needs, the Club reserves the right to relocate your group upon receipt of your final guarantee. The Club will not relocate your event to another room without notification. Events requiring usage beyond contracted times incur a labor charge of \$250 per half hour.

## INCLEMENT WEATHER

The decision to move an outdoor function to an inside location due to inclement weather will be made 4 hours prior to the start of the function. Every attempt will be made to consult with the group contact; however Sawgrass Country Club reserves the right to make the final decision. There may be an additional setup and breakdown charge that would be determined according to the specific requirements and needs of each function.



## MENU SELECTION

Sawgrass Country Club requires that all food and beverage served on Club property be provided by the Club. For your convenience, we offer complete menus that will satisfy your reception dining needs. In addition, the catering manager and our executive chef are available to custom design your ultimate reception experience. Your final menu selections must be received by the catering manager no later than one month prior to your scheduled event. For plated entrees up to three selections can be made; the highest priced menu item will be charged for all entrees chosen. Selections must be indicated at time of final guarantee and place cards must be provided to each guest indicating their meal selection. The Club has the right to substitute seasonal items without notice. Food left on buffets can not be taken from the licensed Club premises due to public health regulations. Children's menus and vendor meal options are available upon request.

## ALCOHOLIC BEVERAGE POLICY

In accordance with regulations set forth in the Florida statutes enforced by the State Liquor Commission, all alcohol served on Club property must be procured by the Club through an authorized State of Florida distributor and may not be removed from the premises. The Club reserves the right to discontinue service to patrons who, at the Club's discretion, should not be served additional alcoholic beverages. The Sawgrass Country Club standard is one bartender for up to 75 guests. No alcoholic beverages may be distributed by anyone other than Sawgrass Country Club personnel and no alcoholic beverages will be served to guests under 21 years of age. "Shots" of alcohol are not permitted under any circumstances. Service of alcoholic beverages will not continue for a period longer than five hours. The Club does not announce "last call" under any circumstances.





## PRICING

All food and beverage is subject to 21% service charge and 6.5% Florida state sales tax, which is added to the total cost of the function. All food and beverage prices are subject to change without notification.

### A) MEMBERS' CLUBHOUSE

- The Atrium and Sawgrass Rooms may be booked at anytime, subject to the Club function schedule.
- The Sawgrass Ballroom may be booked for private functions only when the Clubhouse is closed to the Membership, or when alternate dining arrangements can be made.
- Golf Clubhouse Food and Beverage minimum: \$25,000 on Friday and Saturday night.
- The Sawgrass East / West Rooms may be booked anytime, subject to the Club function schedule. Food and Beverage minimum: \$4,000 on Friday and Saturday night.

### B) OCEAN'S EDGE

- The entire Ocean's Edge can be booked Wednesday through Sunday subject to the Club function schedule and the normal operating hours of the specific facility. Sunday through Friday, Ocean's Edge may be booked for dinner for a private function when the dining facility is closed to the membership or when alternate dining arrangements can be made. Ocean's Edge Food and Beverage minimum: \$20,000 on Friday and Saturday night
- Ocean's Edge South may be booked anytime, subject to the Club function schedule, or when alternate dining arrangements can be made. Ocean's Edge South Food and Beverage minimum: \$4,000 on Friday and Saturday night.

\*Minimums are subject to change due to days of the week and time of the year





# On-Site Wedding Ceremony

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## PACKAGES

Sawgrass Country Club offers Wedding Ceremony packages when combined with a full-service Wedding Reception package. With multiple locations offering panoramic views of the beach and/or golf courses, Sawgrass is the perfect venue for your indoor or outdoor wedding ceremony

### WEDDING CEREMONY PACKAGE

CEREMONY LOCATION	WEDDING CEREMONY FEE
MEMBERS' CLUBHOUSE	
Chipping Green (outdoors)	\$2,000
Atrium (indoors)	\$1,500
BEACH CLUB	
Pavilion (outdoors)	\$1,800
Beach	\$1,500

There may be an additional setup and breakdown charge that would be determined according to the specific requirements and needs of each function

### ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Dance Floor
- House Candles
- House Linens & Napkins
- Back-up space for inclement weather





## GUARANTEE

For ordering purposes, the expected number of guests attending your event is due seventy-two (72) business hours in advance. Your charge will be based on the minimum guarantee or the actual number of guests, whichever is greater. The Club will prepare to serve up to 5% over the guarantee.

## DEPOSITS & PAYMENTS

10% of the food and beverage minimum, or \$1,000, pending which is higher, will be taken as a non-refundable deposit at the time of booking and is applied toward the balance. Upon receipt of your deposit, your event will be considered definite and you will receive written confirmation of the date, time, room and estimated number of people for your signature. Sixty (60) days prior to your event, 50% of the total estimated cost is due. The remaining balance is due thirty (30) days prior to the event. The Club accepts cash, check or member charge for all payments. We do not accept credit cards. Any balances remaining unpaid more than thirty (30) days after the due date shall be subject to a finance charge of 1.5% per month. Should the amount be referred to collections, the customer shall pay all attorneys fees, court costs, collection expenses and litigation expense plus fees.

## CANCELLATION

Once your contract has been signed, cancellation made within 120 days of the event must be received in writing and will be subject to the following cancellation penalties:

- Within 7 Days: 100% of all said costs based on the estimated F&B minimums
- Within 60 Days: 75% of all said costs based on the estimated F&B minimums
- Within 90 Days: 50% of all said costs based on the estimated F&B minimums
- Within 120 Days: 25% of all said costs based on the estimated F&B minimum

## VALET PARKING

Valet Parking is mandatory for all functions over 100 people. Sawgrass Country Club has valet parking service available at \$200.00 plus tax per valet. A party of 100 would typically require two to three attendants. The Club is not responsible for losses or damages to any vehicle or its contents



# Beverage

## PRICING

Banquet bars are sold as either a Consumption Bar or Per Person Package and billed accordingly. Consumption Bars are inventoried at the conclusion of the function and charged on the basis of 25 drinks per liter bottle. Per Person Packages are charged on guaranteed attendance for a predetermined period of time for everyone over the age of 21.

Packages do not include tax and gratuity

\*All packages include domestic beers, import beers and house wines

### PER PERSON, PER HOUR PACKAGE BAR PRICING

SOFT BAR	HOUSE BAR	DELUXE BAR	PREMIUM BAR	SUPER PREMIUM BAR
1 Hour \$15	1 Hour \$15	1 Hour \$25	1 Hour \$30	1 Hour \$35
2 Hour \$20	2 Hour \$25	2 Hour \$35	2 Hour \$40	2 Hour \$45
3 Hour \$30	3 Hour \$35	3 Hour \$45	3 Hour \$50	3 Hour \$55
4 Hour \$35	4 Hour \$45	4 Hour \$55	4 Hour \$60	4 Hour \$65
5 Hour \$40	5 Hour \$55	5 Hour \$65	5 Hour \$70	5 Hour \$75
6 Hour \$50	6 Hour \$65	6 Hour \$75	6 Hour \$80	6 Hour \$85

LIQUOR OPTIONS	HOUSE BAR	DELUXE BAR	PREMIUM BAR	SUPER PREMIUM BAR
Vodka	Pinnacle	Smirnoff	Tito's	Grey Goose
Gin	Kamchatka	Gordon's	Tanqueray	Tanqueray 10
Rum	Conch Republic	Myer's Platinum	Capt. Morgan White	Bacardi 8
Bourbon	Evan Williams	Elijah Craig	Larceny	Maker's Mark
Blended Whiskey	Canadian Mist	Canadian Club	Seagrams VO	Crown Royal
Scotch	100 Pipers	Grant's	Dewar's	J. Walker Black
Tequila	Arandas	Sauza Gold	Lunazul Blanco	Don Julio Resposado

#### HOUSE WINE AND SPARKLING WINE

Sycamore Lane Cabernet Sauvignon, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio, White Zinfandel,  
Canyon Road Sauvignon Blanc, Wycliff Sparkling Brut

#### PREMIUM WINE AND SPARKLING WINE

Simi Cabernet Sauvignon, Ken Wright  
"Sawgrass" Private Label Pinot Noir, Wente Merlot, Simi  
Chardonnay, Ruffino Pinot Gris, Kim Crawford Sauvignon Blanc  
and Mumm Napa Prestige Sparkling Brut

\*Additional premium wines are available upon request.

For wine pairing consultations for your event please contact our Club Sommelier Bo Cure at (239)234-3555 or email him at [jcure@sawgrasscountryclub.com](mailto:jcure@sawgrasscountryclub.com) for suggestions, tastings, and pricing.







*Sawgrass*<sup>®</sup>  
COUNTRY CLUB