

WE MAKE YOUR

Dream Wedding

COME TRUE.



LPGA International
WEDDING PACKAGES

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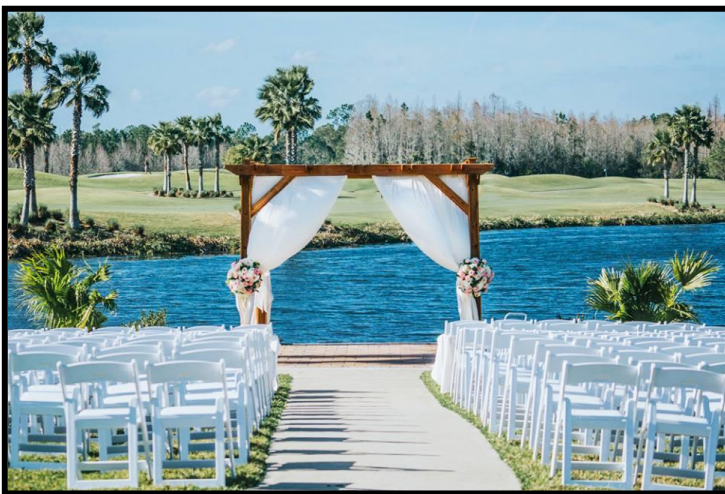


Thank you for considering LPGA International for your wedding venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

LPGA International provides the ideal spot for your wedding ceremony and reception centrally located in Daytona Beach, FL. The club offers beautiful full-service private event rooms, which will accommodate up to 170 guests, as well as a variety of amenities to make your ceremony and reception complete.

From breathtaking views to fantastic cuisine, our experienced service staff and Private Event Director stand ready to give you all the information you need to design a special wedding that's sure to please every time. Our staff creates magic moments for you and your guests, while placing emphasis on fine food and impeccable creativity and service. Sit back and let us add style and fun to your special day.

Enclosed you will find more information about LPGA International pricing, amenities, capabilities and more. Feel free to contact Alyssa Palladino, our Private Events Director at 386.523.2044 or Alyssa.Palladino@lpgainternational.com with any questions you may have. We are happy to help!



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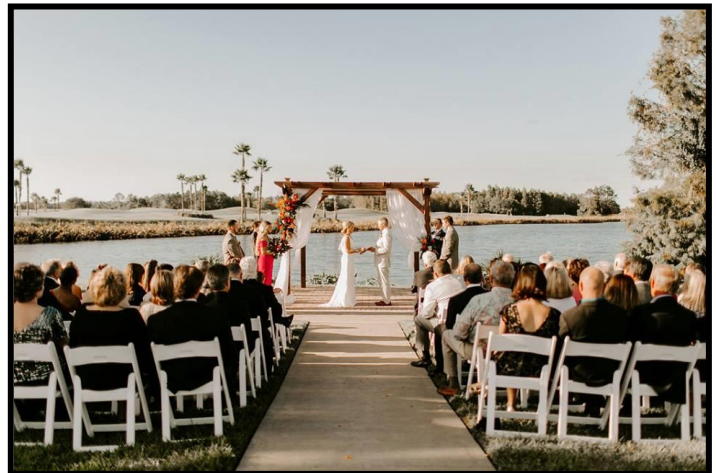
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Wedding Packages

Each and every wedding ceremony and reception hosted at LPGA International receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities.

CEREMONY & RECEPTION PACKAGE \$1,800

Setup and breakdown of Ceremony and Reception space
5 Hour Rental of the Ceremony Location and Reception Hall
Access to Member Only Locker Rooms
16' X 16" Wood Dance Floor
White, Ivory or Black Floor-length Linen
Skirted Display Tables i.e Cake Table, Gift Table, Guestbook table
Sweetheart Table or Head Table, Round Guest Tables, Cocktail Tables
Standard Banquet Chairs for Reception
White Garden Chairs for Ceremony
China, Glassware and Silverware
Professional Cake Cutting Service
Individual Planning from our Private Event Director
Personal and Professional Banquet Staff



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Dinner Buffets

All price Points listed below are per person and before tax and gratuity.

EMERALD \$44

Two Passed Hors D'oeuvres
Warm Rolls and Butter
Two Salads | Two Entrees
Two Accompaniments

DIAMOND \$54

Two Passed Hors D'oeuvres
Warm Rolls and Butter
Two Salads | Three Entrees
Two Accompaniments

SALADS

Spinach Salad – Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette
Stacked Tomato and Mozzarella – Basil Oil | Balsamic Reduction | Micro Greens
Mixed Green Salad – Mixed Greens | Tomatoes | Bermuda Onions | Carrots | Cucumbers |
Garlic Croutons | Ranch and Balsamic Dressings
Caesar Salad- Asiago Cheese Crisp | Parmesan Cheese | Caesar Dressing

ENTRÉES

Macadamia Crusted Mahi Mahi – Maple Butter Sauce
Bacon Wrapped Pork Loin – Maple Bourbon Sauce
Smoked and Roasted Turkey – Wild Mushroom Gravy and Crispy Onions
Fire Roasted London Broil – Mushroom Bordelaise Sauce
Roasted Salmon – Garlic Herb and Lemon Butter
Chicken Your Way – Choice of One: Picatta | Marsala | Roma Sauce | Caprese

ACCOMPANIMENTS

Green Bean Almandine | Steamed Broccoli | Herb Roasted Vegetable Medley | Grilled
Asparagus | Garlic Mashed Potatoes | Wild Rice | Roasted Red Potatoes | Parmesan Risotto

CARVING STATIONS

All Carving Stations are Chef Attended and a \$100 Attendant Fee Applies. Prices are listed as
an Add on to a Buffet and are per person.

Slow Roasted Premium Prime Rib | \$15

Worcestershire Jus and Creamy Horseradish

Smoked Beef Brisket | \$10

Jim Beam Bourbon BBQ Glaze with Honey Baked Corn Muffins

Stuffed Salmon Wellington | \$14

Stuffed Puff Pastry with Wild Rice, Tomato and Spinach Confit and Pacific Wild Salmon

Plated Dinner

Plated Dinner Service includes salad, warm rolls and butter and an entrée with two sides. All Price Points listed below are per person and before tax and gratuity.

SALAD COURSE

Select one of the following salads. First course is included in the price of the entrée.

- Spinach Salad** – Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette
- Stacked Tomato and Mozzarella** – Basil Oil | Balsamic Reduction | Micro Greens
- Mixed Green Salad** – Mixed Greens | Tomatoes | Bermuda Onions | Carrots | Cucumbers | Garlic Croutons | Ranch and Balsamic Dressings
- Caesar Salad**- Asiago Cheese Crisp | Parmesan Cheese | Caesar Dressing

MAIN COURSE

Select your main course for plated dinner service. All entrées served with choice of garlic-mashed potatoes or wild rice pilaf & Chef's Choice vegetable. Warm rolls and butter included.

- Chicken Your Way** | **\$37** – Picatta, Roma, Marsala, Caprese
- Bacon Wrapped Pork Tenderloin** | **\$36** - Maple Bourbon Glaze
- Beef Tenderloin** | **\$48** – Garlic, Shallots, Sage and Marsala Wine Demi Glaze
- Macadamia Encrusted Mahi Mahi** | **\$38** - Maple Butter Cream Sauce
- Grouper St. Augustine** | **MKT PRICE** – Oranges, Pine Nuts and Brown Butter Sauce
- Shrimp and Scallops** | **\$40** – Pinot Grigio Cream Sauce
- Grilled Salmon** | **\$38** – Lemon Butter Cream Sauce

MENU ENHANCEMENTS

Add any off the below accompaniments to each entrée. Prices are per person.

- 4 oz. Chicken Breast | \$6
- Two Jumbo Shrimp | \$10
- Two Bacon Wrapped Scallops | \$10
- Jumbo Lump Crab Cake | \$10

Hors d'oeuvres & Signature Displays

PASSED HORS D' OEUVRRES

Required 100 piece minimum

- Caprese Skewer** - Balsamic Reduction | \$2.75
- Southwest Tortilla Pinwheel** - Fajita Steak | \$2.75
- Chicken Tenders** – Hand Breaded and Fried | \$2.75
- Wild Mushroom & Boursin Tart** | \$2.75
- Vegetable Spring Roll** – Thai Dipping Sauce | \$2.75
- Bang Bang Shrimp** Sriracha Aioli | \$3
- Spanakopita** | \$2.50
- Tuna Tartare** - Cones | \$3.50
- Oriental Chicken Satay** – Peanut Sauce | \$2.75
- Brie En Croute** - Raspberry Puree | \$2.75
- Miniature Beef Wellington** with Béarnaise Sauce | \$3.50
- Bacon Wrapped Scallop** | \$3.00
- Coconut Battered Shrimp** | \$3.00
- Mini Crab Cake** – Hollandaise Sauce | \$3.00
- Short Rib Empanada** | \$3.00

SIGNATURE DISPLAYS

Medium 50 Guests | Large 50 Guests to 100

Fresh Seasonal Fruit

Seasonal Fruits and Berries artfully displayed.
Medium \$200 | Large \$500

Artisan Cheese Display

Select Domestic and Imported Cheese Artfully Displayed with Breads and Crackers
Medium \$350 | Large \$475

Crudités & Dips

Seasonal Garden Favorites with our Own Freshly Prepared Dressings
Medium \$175 | Large \$275

LPGA Cheese & Fruit

Imported and Domestic Cheeses, Seasonal Fruits and Berries artfully displayed with Breads and Crackers
Medium \$375 | Large \$500

Antipasti

Variety of Grilled Marinated Vegetables, Olives, Peppers, Cured Italian Meats and Cheeses served with roasted Crusty Italian Bread
Medium \$320 | Large \$550

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Bar Offerings

LPGA International has a full service bar complete with the most popular Beer, Wine & Liquor available for your event's needs.

Consumption Bar: Is provided by you, the Host. This bar allows you to pay only for the drinks served to your guests at the prices listed below.

Budget Bar: If you are restricted to a certain dollar amount, the budget bar will guarantee the total bar bill is no higher than a set amount.

Cash Bar: Simply this; your guests will pay cash for each individual drink they order. The Host pays a Onetime \$100 Attendant Fee.

BAR OFFERINGS

Domestic and Import Bottles \$5 - \$6

House Wine \$7

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio

Price Per Cocktail

Deluxe Brands | \$9 Premium Brands | \$10

Deluxe Brands Include:

Svedka | Titos | New Amsterdam Gin | Bacardi | Captain Morgan | El Jimador | Jim Beam | Seagrams 7 | Jack Daniels | Cutty Shark | Beefeaters Gin | Dewars

Premium Brands Include:

Grey Goose | Ketel One | Bombay Sapphire | Hendricks | Don Julio | Patron | Makers Mark | Jameson | Crown Royal | Glenlivet 12 | Johnny Walker Red & Black

SPECIALTY OFFERINGS

Gourmet Coffee Bar | \$6 per person

Regular and Decaffeinated Freshly Brewed French Roast Coffee Accompanied by Whipped Cream, Cinnamon, Chocolate Shavings and a Selection of Flavored Syrups

Couple's Signature Cocktail | \$9 per drink

Create your own signature cocktail to be served to your guests upon arrival. Pick a drink that has your favorite liquor, matches your reception colors or just sounds delicious! Signature cocktails are served in champagne flutes. Choose liquors from the Deluxe brands above.

Champagne Toast | \$25 per Bottle Consumed

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Enhancements

CHAIR COVERS

Dress up your room with chair covers. Colors available in black, white, and ivory. Delivery and setup are included in price. \$3 per chair

ROOM UPLIGHTING

Six LED lights will illuminate the ballroom transforming the space into a fairytale setting. Colors include gold, white, purple, magenta, blue, turquoise, red and green. Setup included in price.

\$30 per setup

CHIAVARI CHAIRS

Add the "Wow" factor to your event with sleek and modern wooden Chiavari chairs. Chairs are available in black, walnut, white, silver and bronze. Delivery and setup include in price. \$7 per chair

CEILING DRAPING WITH CHANDELIER

Add an Elegant Touch to your Reception Venue with a crystal Chandelier and White Ceiling Draping \$600

CEILING MARKET LIGHTING

These globe string lights create a romantic atmosphere for your special day \$900

CHARGERS

Silver, Gold, Clear and Beaded. Enhance the appearance of your tables with chargers. \$2-\$4

SPECIALTY LINENS

Table Overlays, Runners, Napkins and Floor-length linen available in a variety of colors and all range in price base on fabric, color and vendor. Set up included in prices.



Preferred Vendors

ENTERTAINMENT

(Required Vendor)

Mister DJ | Jim 386.788.2569

DJ Jukebox Bully | 386.290.9466 djjukeboxbully@live.com

Dustin Stock Music and DJ | 386.478.8461 itsallgooddj@gmail.com

FLORIST

Simply Roses | Ashley 386.672.4848

Best Wishes Ormond | 386.676.9200

Rachael Kasie Designs | 386. 274.1661

PHOTOGRAPHY

Riley James Photography | rileyjamesphotography.com

Jennifer Juniper Photography | 386.882.7238

Liz Scavilla Photography | 386.866.1053

BAKERY

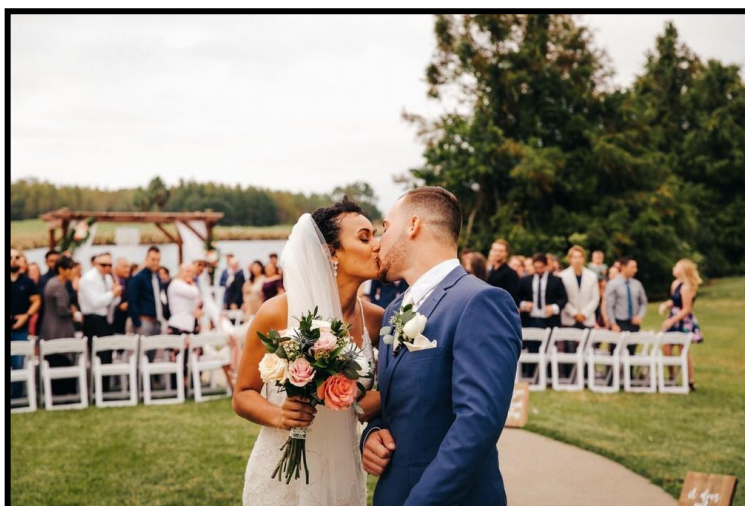
Cakery Creation | 386.931.4059

Publix Super Market Bakery | Port Orange Taylor Road Location 386.760.7332

PHOTO BOOTH

Jan Spisar Photo Booth | 386.316.5882

Daytona Photo Booth | info@daytonaphotobooth.com | 386.214.7291



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Terms and Conditions

FOOD & BEVERAGE

LPGA International must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Our Food and Beverage Minimum Spend is \$3,500 before tax and gratuity.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department 1 month prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and \$500 deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 90 days prior to your event. All event charges should be paid in full 1 month prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 21 Percent. The host is also responsible for the payment of sales tax at a rate of 6.5%.



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