



SCHEDULE A TOUR

727-937-4653 Ext 31

3300 Crescent Oaks Blvd Tarpon Springs, FL 34688

Your Dream Wedding Awaits....





Welcome, I am very excited about working with you!

Below are more details of what you can expect from our Crescent Oaks team before, during and after the wedding. Always feel free to reach out if you have ANY questions.

Your Event Venue Catering Sales Director:

- ✓ Provides personal tours of the venue facilities
- ✓ Executes all contractual agreements between you and the venue
- ✓ Acts as your primary venue contact, able to answer questions regarding the venue and communicate with all other departments within the Club
- ✓ Provides you with an outline of your financial commitments and pre-payment schedule
- ✓ Coordinates culinary tasting and provides dedicated assistance with menu and bar selections and any items listed in your venue catering packages. (i.e., Specialty Linens, Chair Rentals etc.)
- ✓ Confirms final guest count and specific plated menu selections, if applicable
- ✓ Prepares a detailed **Banquet Event Order** outlining your specific venue contracted items and times.
- ✓ Creates a **floorplan** of your function space for you to plan out specific seating arrangements
- ✓ Tracks and manages your deposits and final billings owed to the venue.
- ✓ Recommends special event professionals to provide music, floral arrangements, photography services, wedding coordination and planning, ceremony officiants, etc.
- ✓ Attends your event to ensure successful execution of function between culinary and banquet service teams.

Your Venue Banquet Captain and Food & Beverage Manager:

- ✓ Will oversee and execute all culinary and service needs during your entire event.
- ✓ Check with the Bridal Party, Wedding Coordinator and Guests throughout the occasion to ensure satisfaction
- ✓ Acts as a supervisor on the floor for timing of food and cake service per timeline provided.

We Strongly Recommend Hiring a Professional Wedding Planner /Day of Coordinator Who Will:

- ✓ Ensure a flawless wedding by helping you along the way to bring your vision to life and make planning much, much easier!
- ✓ Assist with decorating and placing personal items pertaining to the Ceremony and Reception space.
- ✓ The main point of contact/direction on wedding day for wedding vendors, bridal party, and family
- ✓ Assist with proper etiquette and protocol for invitations, ceremonies, and toasts
- ✓ Create a full timeline for your wedding day, including the ceremony, reception, and other wedding related events
- ✓ Coordinate and practice your rehearsal with your wedding party for proper placement and music for ceremony and reception as well as review and collect any last-minute items.
- ✓ Communicate and coordinate the arrival and set-up times of wedding vendors.
- ✓ Assist the bride/groom and bridal party with any dressing needs, boutonniere pinning's and line-ups
- ✓ Manage any personal items, DIY, gifts, cake toppers, etc. you may have brought with you until the conclusion of the event
- ✓ Manage vendor commitments and the timing and execution of all activities of the ceremony and reception

Package Pricing, Next Pages →



Crescent Oaks

Tarpon Springs best kept hidden gem!
Your one stop shop for weddings and special events.



\$1,000 Deposit and Contract are required to reserved your date and space.



All Wedding Packages Include the following in each package.

New Full Day of Bridal Suite

Guest Floor Length Polyester Table Linens (Choice Color). Size 120 Inches

Polyester Color Napkins (Choice Color)

Spandex Chair Covers* (Choice Color) Chair Bands or Chair Sashes (Choice Color)

***Chiavari Chair or Cross Back Farm Chairs are available as an upgrade item.**

Silver or Gold Charger Plates (Acrylic)

Floor Length Linens for Cake and Wedding Couple's Table (Choice Color)

(Includes Installation of all Linens)

Banquet Staffing, Onsite Catering and Venue Sales Director included with service charge.



Dinner Plates

Bread Plates

Silverware

Stemware

Glassware



Photo credit: Henry M Production taken on our veranda

Additional Information

We define **Young Adults ages 13-20**, and although they will not participate in any of the alcohol portion, they will be participating in the adult (non-alcoholic menu package).

Children & Toddlers Ages 4-12 will be provided a plated chicken tenders meal, with French fries and a fruit cup for **\$25.00++**. **Under 3 (no charge)**

Vegetarians or Vegan Meals, will be provides two large grilled vegetable kabobs over a bed or rice with balsamic drizzle.

Vendor Meals are priced at **\$35.00++** Each vendor and will be provided a meal and unlimited beverages. (nonalcoholic).

Dietary restrictions We honor all dietary restricts when guest counts are finalized. When making your final guest RSVP's please let us know the names, table number in which the guest will be seated who have the restrictions. They too will receive the vegetable kabab meals.

Food & Beverage Minimum

Sunday – Thursday \$2,500 | Friday \$4,000 | Saturday \$6,000
Excludes sales tax and service charge

Venue Rate for Saturday \$1,200.00*

(Five Hours of Event Time, Full Use of Foyer, Main Bar & Screened in Lanai & Bridal Suite)

***Friday - deduct \$300 | Sunday – Thursday deducts \$400 from the above venue rate.**



Ceremony Rate on property: Ranges (\$200 - \$750) depending on number of guests.



Crescent Oaks (Duet Plated, Plated) or Buffet Reception Packages

Note: Pricing are the same for either option.

Prices are based on 50 guests, if guest counts are under 50, please add \$5 more per person.

Ruby Package Includes Ruby Passed Hors d'Oeuvres Choices

Ruby Entrée Choices



Two choices of Hors d'Oeuvres
Either Displayed

OR
Butler Passed

Champagne Toast or
Sparkling Cider Toast

One choice of Salad, & Dinner
Rolls

Select 2 - 3 Entrées

One choice of Starch
One Vegetable Accompaniment

Soft Beverage, Freshly Brewed
Ice Tea & Coffee



Tomato Bruschetta with Fresh Basil, Mozzarella, Olives

Spinach and Feta in Phyllo Purses

Southwest Chicken & Vegetable Spring Rolls

Beef Empanada OR Mini Chicken Quesadillas

Mushroom stuffed with Italian Sausage &
Spinach

Swedish Meatballs

Pork Pot Stickers with Sweet Chili - Ginger
Soy Sauce

Chicken Tender Skewer with Thai Peanut
Sauce

Grilled Chicken Skewer with teriyaki sauce
(Gluten Free < Egg Free, Dairy Free)

Mini Caprese Bites

Layers of yellow and red tomatoes, fresh mozzarella
& basil/ a pesto vinaigrette on a brioche round

Stationed Choices

Hummus Display

Imported & Domestic Cheese & Crackers

Seasonal Fresh Fruit

Market Vegetable Crudité

Chicken Asiago with Basil Beurre Blanc
Sauce

Chicken Marsala Classic

Chicken Parmigiana breaded chicken
breast covered in tomato sauce and mozzarella,
parmesan, or provolone cheese

Chicken Piccata chicken breast topped with
a buttery lemon caper sauce

Chicken Mediterranean chicken breast
topped with tomatoes, olives, white wine, garlic,
and herbs & Feta cheese.

Roast Pork Loin with Apricot Glaze

4 Oz Petite Filet w/ Diane Sauce

4 Oz Petite Filet w/ Bordelaise

4 Oz Petite Filet w/ Classic Robert
Sauce

Grilled Swordfish w/ Cilantro Lime
Vinaigrette Sauce

Crab & Scallop Stuff Sole

Fresh White Cod Filet with Lemon
Butter Caper Sauce or with Mango Salsa

NEW! Mahi Mediterranean (Olive
Tapenade)

Vegetarian Option (Choose One)

Grilled Vegetable Kabobs over a
bed of rice with balsamic drizzle.

NEW! Spinach & Fetta Stuffed
Portabella Mushroom with Bruschetta
Topping & Balsamic Reduction

All pricing is subject to change.

Pricing per Guest

Tax and Service Charge not included.

\$68++ per person

No Alcohol (Pricing for Ages 13 and up)

\$93++ per person.

4 Hr Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$96++ per person.

4 Hr Open Unlimited Well Liquor Bar (Pricing for Ages 21+)

\$98++ per person

4 Hr Open Unlimited Call Bar (Pricing for Ages 21+)

\$106++ per person

4 Hr Open Unlimited Premium Bar (Pricing for Ages 21+)

Emerald Package may choose any Entrée or Appetizers from Ruby.

Prices are based on 50 guests, if guest counts are under 50, please add \$5 more per person.

Emerald Package



Two choices of Display Hors d'Oeuvres

Three choices of Butle Passed Hors d'Oeuvre.

Champagne Toast or Sparkling Cider Toast

One choice of Salad, & Dinner Rolls

Select 2 - 3 entrees

One choice of Starch One Vegetable Accompaniment

Soft Beverage, Fresh Brewed Ice Tea & Coffee

Emerald Passed Hors d'Oeuvres

Coconut Shrimp in Mango Chutney

*Maple Glazed Bacon Wrapped Sea Scallop
Tempura Shrimp with Cocktail sauce
Bacon Wrapped Sea Scallop*

(Gluten Free < Egg Free, Dairy Free)

Lump Blue Crab Cake Lollipops with Remoulade

Thai Beef Tenderloin Sate with w/ Sweet chili Dipping Sauce

(Gluten Free < Egg Free, Dairy Free)

Melon Wrapped in Prosciutto

Mushroom stuffed with Blue Crab & Parmesan Cheese

*Grilled Mini Pastrami Reuben Sandwiches
Garlic Herb Boursin Cheese Stuffed Baby Bake Potatoes*

Stationed Choices

Caprese Salad, Fresh Buffalo Mozzarella Layered with Tomatoes & Basil Leaves

Baked Brie Cheese en Croute with sliced Anjou Pears and Toasted Almond

Baked Brie Cheese & Raspberry in Puff Pastry

Any stations from Ruby

Premium Charcuterie Board Add \$10.00 in place of the two displayed Hors d'Oeuvres.

Emerald Entrée Choices

Chicken Cordon Blue

Chicken Saltimbocca

*Medallions of Beef Tenderloin in Sweet Bourbon sauce**

Tenderloin of Beef Filet in Mushroom Demi Glaze



Salmon with Champagne Shallot Cream Sauce

Chicken Oscar topped with Lump Crab Meat

NEW! Mahi Mediterranean (Olive Tapenade)



Salmon with Lemon Dill Cream Sauce

Terrace Major Steak with a Pearl Onion Brandy Cream Walnut Crusted Grouper with Mango Salsa

Vegetarian Option

Grilled Vegetable Kabobs over a bed of rice with balsamic drizzle.

NEW! Spinach & Feta Stuffed

Portabella Mushroom with Bruschetta Topping & Balsamic Reduction

All pricing is subject to change

Pricing per Guest

Tax and Service Charge not included.

\$91++ per person

No Alcohol (Pricing for Ages 13 and up)

\$119++ per person.

4 Hr. Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$121++ per person.

4 Hr. Open Unlimited Well Liquor Bar (Pricing for Ages 21+)

\$124++ per person

4 Hr. Open Unlimited Call Bar (Pricing for Ages 21+)

\$132++ per person

4 Hr. Open Unlimited Premium Bar (Pricing for Ages 21+)

Diamond Package - Stations



**Includes Chiavari or Cross Back Farm Chairs* & *Majestic (Shiny) Table Linens*
Includes Unlimited Soft Beverage, Tea, Coffee.*

Chef Attended Specialty Stations (Select Two) Chef Required \$75 per.

Fajita Sauté Station: with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Sauteed Onions, Sauteed Peppers Sour Cream, Salsa, Guacamole, and Sliced jalapenos.

Pasta Station: with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage variety of pasta sauces such as basil pesto, cheese, marinara, alfredo, etc.; warmed., EVOO, variety of cheeses parmesan, cheddar, mozzarella,

Stir Fry Wok Station: with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces

Seafood Station with Your Choice of:

- Gulf or Blue Point Oysters on the ½ Shell **MARKET PRICE**
- Middle Neck Clams on the ½ Shell **MARKET PRICE**
- Colossal Shrimp Cocktail **MARKET PRICE**

Non-Action Stations (No Chef Attendant Required) (Select Two)

Salad Bar Station: Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan and Feta Cheese & Croutons & Assorted Dressings.

Grilled Vegetable Station: Marinated and Assorted Grilled Vegetable Display with Flatbread, Roasted Red Pepper and Classic Hummus, EVOO.

Potato Bar Station: Baked Potato, Sweet Potato, Mashed Potatoes, Garlic Parmesan Roasted Red, Potatoes, Au Gratin Potatoes, Assorted of toppings (Bacon Bits, Sour Cream, Cheddar Cheese, Cinnamon Butter, Regular Butter, Chili, and Chives & Scallions.

Premium Charcuterie Station: Cured premium assortment of meats, specialty premium cheeses, artisan crackers, dried fruit, olives, nuts, jelly & jams all artfully arranged on a serving board.
(Garnished with greenery)

Pricing per Guest

Tax and Service Charge not included.

\$136. ++. per person

No Alcohol (Pricing for Ages 13 and up)

\$164++. Per person.

4 Hr. Open Unlimited Beer & Wine Bar (Pricing for Ages 21+)

\$169++. per person

4 Hr Open Unlimited Call Bar (Pricing for Ages 21+)

\$176++. per person

4 Hr Open Unlimited Premium Bar (Pricing for Ages 21+)



Ruby & Emerald Package Side Choices

*Entrée Accompaniments-Starch
(Please Select 1)*

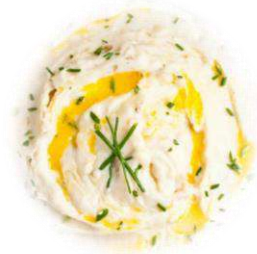
Duchess Potatoes



Sweet Potato Soufflé



Sour Cream and Chive Whipped Potatoes



Au Gratin Potatoes



Garlic Parmesan Roasted Red Potatoes



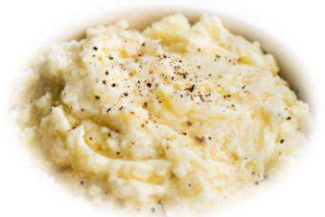
Wild Rice Pilaf



Rosemary Roasted Red Bliss Potatoes



Classic or Garlic Mashed Potatoes



Pastas are also available!

Entrée Accompaniments-Vegetable

(Please Select 1)

Grilled Zucchini and Squash Medley (Tomato & Onion & Carrots)

Green Bean with Bacon and Red Onions

Sauté Green Bean Almondine

Garlic & Parmesan Green Beans

Honey Glazed Baby Carrots

Seasonal Roasted Vegetables

Fresh Steamed Broccoli

Asparagus Add \$3.00

Salad Options *Arugula, Greek, House, Caesar, or Tropical + Bread & Butter*

(Additional sides, special requests or soup course may be added to your order, please request to your catering sales manager).



Ceremony

Indoor Salon I,II, Foyer \$550

Up to 90 White Garden Chairs *

White Arbor or Greek Columns

Covered Veranda \$500

150 White Garden Chairs * Price Changed

White Arbor or Greek Columns

Fully Draped \$2,500

Partially Draped \$1,500

Outdoor - Open Air \$400

150 White Garden Chairs *

White Arbor or Greek Columns

*Additional Garden Chairs \$5 per chair

Three Golf Carts will be provided after your ceremony for photos on the course for the Bride & Groom.



Indoor Ceremony 100 Guests Max Seated.
Stage & Draping are additional. (Fiesta Solutions)
Photo used for inspiration.



Drink Packages by the Hour

All Wedding Packages list pricing with a 4-hour bar packages, if you would like to purchase less hours of bar, see below. Price per Person, unless noted

Cash Bar Guest Pay for their own alcohol.

Consumption Bar Tab Client starts a Bar Tab with Credit Card and Pays at the end of the night.

Pre-Paid Bar Credit Bar Clients set a bar limit in advance and pre pay. Once their bar credit runs out, guest will pay for their own alcohol (Cash Bar)

<i>Beer and Wine Only</i>	<i>Call Bar Brands</i>	<i>Premium Bar Brands</i>
<p style="text-align: center;"><i>House Wines</i> <i>Domestic Beers</i> <i>Imported Beers</i> <i>Assorted Sodas</i></p> <p style="text-align: center;"><i>\$13 First Hour</i> <i>\$18 Two Hours</i> <i>\$24 Three Hours</i> <i>\$29 Four Hours</i> <i>\$34 Five Hours</i></p> <p style="text-align: center; color: red;"><i>\$150 Bartender Fee</i> <i>per 65 guests.</i></p> <p style="text-align: center;"><i>NO SHOTS</i> allowed with <i>open bar packages.</i></p> <div style="text-align: center; margin-top: 20px;">  </div>	<p style="text-align: center;"><i>Absolute,</i> <i>Titos, Vodka,</i> <i>Smirnoff Vodka,</i> <i>Bacardi Rum,</i> <i>Captain Morgan,</i> <i>Malibu Rum,</i> <i>Jose Cuervo,</i> <i>Jim Beam,</i> <i>Jack Daniels,</i> <i>Seagram's 7,</i> <i>Kahlua,</i> <i>Baileys, Club Cordials</i> <i>& Liquors</i></p> <div style="text-align: center; margin-top: 20px;">  </div> <p style="text-align: center;"><i>\$18 First Hour</i> <i>\$24 Two Hours</i> <i>\$30 Three Hours</i> <i>\$34 Four Hours</i> <i>\$40 Five Hours</i></p>	<p style="text-align: center;"><i>Grey Goose</i> <i>Patron</i> <i>Casamigos</i> <i>Tanqueray</i> <i>Bombay Sapphire</i> <i>Johnny Walker Red</i> <i>Crown Royal</i> <i>Beefeater Gin</i> <i>Glenlivet</i> <i>Hendricks Gin</i> <i>Makers Mark</i> <i>Johnny Walker Black</i> <i>Glenfiddich</i> <i>Seagram's 7</i> <i>Specialty Wines</i></p> <div style="text-align: center; margin-top: 20px;">  </div> <p style="text-align: center;"><i>\$25 First Hour</i> <i>\$30 Two Hours</i> <i>\$35 Three Hours</i> <i>\$43 Four Hours</i> <i>\$50 Five Hours</i></p>

Other Brands may be offered at the request of the client.
Chef Attended Carving Stations- Add-On to any buffet
All carving stations include appropriate condiments

<i>Chef attended stations are subject to a \$100.00 fee per attendant</i>	<i>Add to Entree</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	<i>\$7.95</i>
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijon Sauce</i>	<i>\$6.95</i>
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Jus</i>	<i>\$9.95</i>
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	<i>\$10.95</i>
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	<i>Market</i>



All Events are made upon, and are subject to, the rules and regulations of Crescent Oaks Golf Club, and the following conditions:

Menu Preparation

To ensure every detail is handled in a professional manner, the Club requires that your menu selections and specific needs be finalized (30 Business) to your function. At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

Guest Guarantees

We need your assistance in making your banquet a success.

Crescent Oaks Golf Club requires notification to the Catering Department of the exact number of banquet or reception guests fourteen business (30 Business) days prior to the function.

This confirmed number constitutes the guarantee. You cannot decrease your guest counts after this date; however, you can increase your guest counts up to three days before the function.

If less than the guaranteed numbers of guests attend the function, the original guarantee number will be assessed.

If no guarantee is given, the expected number of guests will be considered your guarantee. If there is a proposal that will be used as your expected guarantee. Guarantees are not automatically taken from the Sales Contract.



Fees

A 23% service charge is added to all sale item charges. This is not a gratuity. Applicable State and Local Sales Tax is added to all food and beverage charges including service charge. For those who are Tax Exempt Certificates are required when booking.

Event Quotes, Service Charge & Sales Tax:

The prices quoted are subject to proportionate price increases to meet increased cost of supplies or operations for functions reserved more than 90 days in advance. Client will be advised prior to event of any price adjustments.

All prices are quoted per guest unless otherwise indicated. To ensure food quality buffet pricing is based on 1.0 hour of service or until all guests have gone through the buffet once. Buffets are not priced as a "All you can eat" buffet.

Additional charges may occur for extending hour of service past the time that all guests have went through once.

All events will be charged a venue rental or set up fee depending if the event is scheduled for either indoor or outdoor.

A \$150 Bartender fee will be applied to all bars. Depending on the number of guests Crescent Oaks will determine how many bartenders will be required.

This fee will also apply to cash bars regardless of consumption bar tabs, drink tickets, and bar packages. No Shots are allowed with open bar packages.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Crescent Oaks Golf Club is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.

Available upgrades through the venue| Enhance your event!

Minimum Order \$550 & choice of White, Ivory, or Black Vinyl Cushion

Chiavair Chairs \$7.50 each



\$175 Delivery Charge



Cross Back Farm Chair \$8.50 each



\$175 Delivery Charge



Chair Cover and Sash included



Specialty Rentals Charger Plates | Based on availability



Gray Faux Wood Charger \$3



Glass Gold Coral Reef \$6*



Rose Gold Acrylic Charger \$3



Glass Rose Gold / Blush Coral Reef \$6*



Silver Acrylic Charger \$3



Glass Silver Coral Reef \$6*



Gold Acrylic Charger \$3



Glass Beaded (Silver, Gold and Rose Gold) \$6*

Chargers are sold in racks of 12

*** Glass Charger Discounted to \$5 with Chiavari or Cross X Back chair rental**

Special Pipe & Drape Rentals



Draped Designed Backdrop
(Base Layer of Drape + 2nd Layer of Design)
[approx. 8-10 ft. wide]
\$585 + delivery
Perfect for behind the cake or
wedding couple's table.

**Draped Main Entrance to
Ballroom**
(Double door draped design)
\$350 + delivery



Next Steps

WITHIN 30 DAYS OF BOOKING

- RETAINER**
There will be a nonrefundable \$1,000 retainer when booking with the Club due upon contract signing.
- WEDDING PLANNER**
The Club highly recommends hiring, at minimum, a Day of Coordinator. Start researching wedding coordinators/planners. We have a great preferred vendor list.

SIX MONTHS

- HIRE VENDORS**
We have a great preferred vendor list.
As you start hiring your vendors, make sure, they provide you their **Certificate of Insurance** and all backup documents required by the Club to your sales director.
- CONTACT HOTEL**
Contact your hotel of choice about room blocking and shuttle information.

THREE MONTHS OUT

- WEDDING TASTING**
If you hired a wedding planner or day of coordinator, they are welcome to attend to collaborate with us. Sales Director will sit with you to go over all venue questions related to the package and venue set up. Book with a 10 days' notice, and no later than 60 days from your event date. You will be emailed a tasting form to fill out your menu and linen choices prior.
- REVIEW RENTALS**
Let the Club know of any rentals you have coming in and choose linen color if it is included in your package. We do offer upgrades for chairs and linens.
- BEO (Banquet Event Order)**
Document that outlines all the important details of an event at this venue such as linen color, table sizes serving times, food & beverage selections and much more!

30 DAYS OUT

- TIMELINE**
Start assembling a day-of timeline and send us a copy.
- FLOOR PLAN**
Build out your floor plan with your sales director.
- REHEARSAL**
Schedule your ceremony rehearsal walk-through with your day of coordinator or wedding planner.
- RSVPs | FINALIZE AND PAY BALANCE**
Review RSVPs for a guaranteed guest count. Send an update on the current guest count no later than 30 Days Prior for Weddings.