



Wedding Catering Menu

#EagleCreekWeddings



Eagle Creek Golf Club

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 @eaglecreekgcweddings

*We're excited to help you
create your special menu!*

LET THE PROFESSIONALS HANDLE IT

Eagle Creek Weddings & Events is a premier choice in Central Florida, conveniently located near the Orlando International Airport in Lake Nona, Florida. With our two story, 14,000 square foot New England style manor and extraordinary services, we can accommodate any event you dream of.

We pride ourselves on our weddings and offer a variety of wedding packages that include a champagne toast for the couple, complimentary wedding planning and vendor selection. Our team of experts will be with you every step of the way during your planning to ensure every detail works out the way you desire.

We're here for you and your events which include customizing menus with our executive chef and collaborating with our staff on the perfect schedule of events. Our reception space is unique in that it is a grand Belfry room with a sweeping panoramic view through our bay windows from the ceiling to the floor along with beautiful sky lights in the center atrium. In addition to our beautiful weddings we provide planning for life's other major milestones including bridal showers, rehearsal dinners, baby showers, anniversary parties, birthdays, class reunions, corporate banquets, corporate meetings and more!

Driving through our course you will be in awe of the gorgeous landscape and captivating views that Eagle Creek has to offer. European design combines with stunning natural views all with an intimate touch to make your event even more distinguished. The scenery at Eagle Creek provides the perfect backdrop for photography and videography that will encompass the memories to cherish for years to come. With space to host approximately 140 guests, we coordinate all the catering and beverages here at our club.



Eagle Creek Weddings Include:



Ceremony on the Lawn Our romantic ceremony pergola is located perfectly overlooking our serene pond and 18th green which will make your ceremony unforgettable. The ceremony includes up to 120 white garden padded chairs.



Cobblestone Cocktail Reception Have your guests enjoy light appetizers and beverages while you take advantage of the many photo ops on property. This includes up to 5 high-top tables, bar set up, appetizer service, beverage station and complimentary golf carts for the bridal party. (1/2 hour)



Room Rental for 4 Hours Enjoy the floor to ceiling panoramic views overlooking the 18th green and pond or choose to have your reception outdoors on the lawn (additional fees apply for lighting and tent rental). Includes a set up of Banquet Round Guest Tables, Welcome Table, Sweetheart Table, Cake Table, Gift Table, and DJ Table, as well as any other tables you may need, glassware, set up and clean up of the event.



- Choice of Chiavari Chair (gold, silver, black, white, clear, and mahogany)
- Day of Wedding/Rehearsal Coordinator
- Full Length Solid Table Linens and Solid Napkins in your choice of color
- Menu Planning and Custom Room Layouts with your Catering Supervisor
- Centerpiece available: Trio of cylinder glass vases with floating candles and tea lights
- One Complimentary Tasting (for the couple)
- Bridal Party Locker Room Usage
- Complimentary Cake Cutting
- Additional Hours available up to \$1,500 each
- All Packages are subject to a 24% Service Charge and 6.5% Sales Tax

\$5,500 Site Fee

Max 140 Guest

*Max indoor capacity 140, additional options to accommodate more guests available.**

Pricing & Options:

\$49 BUFFET / \$58 PLATED

- House Salad
- Choice of Display
- Bread & Butter
- 1 Butler Passed Hors D'oeuvres
- 2 Sides (Choice of 1 starch & 1 vegetable)
- 1 Protein (Chicken, Pork or Fish)
 - Steak Tips (\$7)
 - Grouper (\$8)
 - Filet Mignon (\$10)



\$89 BUFFET | \$98 PLATED

- Choice of Salad: House, Caesar, Tropical Salad, Wedge Salad
- Choice of Display
- Bread & Butter
- 2 Butler Passed Hor D'oeuvres
- 2 Sides (Choice of 1 starch & 1 vegetable)
- 2 Proteins (Chicken, Pork or Fish)
 - Steak Tips
 - Grouper
 - Filet Mignon

\$69 BUFFET | \$78 PLATED

- Choice of Salad: House, Caesar, Tropical Salad
- Choice of Display
- Bread & Butter
- 2 Butler Passed Hor D'oeuvres
- 2 Sides (Choice of 1 starch & 1 vegetable)
- 2 Proteins (Chicken, Pork or Fish)
 - Steak Tips (\$7)
 - Grouper (\$8)
 - Filet Mignon (\$10)



*All pricing per person**

*All Steak & Seafood options - market pricing applies**

*We are able to accommodate most dietary + religious special needs, please ask your catering supervisor about options available**

Salad, Appetizers & Displays

SALADS

- House Salad: Mixed Greens, Cucumber, Red Onion and Grape Tomato
- Caesar Salad: Fresh cut Romaine Lettuce and Parmesan Cheese with Croutons in a Cream Caesar Dressing
- Tropical Salad: Fresh cut Romaine Lettuce, Seasonal Berries, Mandarin Oranges, Red Onions and Almonds
- Iceberg Wedge Salad: Bleu Cheese Crumbles, Grape Tomatoes, Red Onion, Roasted Red Pepper, drizzled with a Balsamic Reduction
- La Panzanella Salad: Fresh cut Romaine Lettuce, Roasted Zucchini, Roasted Squash, Roasted Red Pepper, Grape Tomato, Red Onion, Cucumber and Parmesan Cheese

BUTLER PASSED HOR D'OEUVRES

- Wonton wrapped Jumbo Shrimp drizzled with Sweet Chili Reduction
- Bacon Wrapped Scallops with Blood Orange Vinaigrette
- Beef Satay with Teriyaki Glaze
- Mini Crab Cakes with Cajun Remoulade
- Goat Cheese Bruschetta drizzled with Balsamic Reduction
- Smoked Salmon on Cucumber Rounds or Crostinis with Dill Sour Cream
- Chicken Potstickers
- Mini Grilled Cheese Shooters with Tomato Basil Soup
- Beef Wellington with Zinfandel Gastrique (+\$5)
- Filet Steak Crostini with Parmesan Cream Sauce (+\$5)



DISPLAYS

- **Fruit & Cheese Display:** Strawberry, Blueberry, Raspberry, Pineapple, Cantaloupe, Honeydew, Watermelon, Seedless Red & Green Grapes, Pepperjack, Swiss, Cheddar Cheese Cubes, Gourmet Crackers
- **Antipasto Display:** Ham, Capicola, Mortadella, Salami, Pepperoni, Provolone Cheese, Green Olive and Roasted Red Peppers, Mini Caprese Salad, Artichoke, Gourmet Crostinis
- **Grazing Table:** Mixed Fruit (Pineapple, Honeydew, Cantaloupe) Mixed Berries (Strawberry, Blueberry, Blackberry), Mini Pretzels, Herb Crostini, Gourmet Crackers, Tri-Colored Tortilla Chips, Smoked Ham Slices, Pepperoni, Cubed Cheese, Mini Caprese Salad, Roasted Red Peppers and Green Olives, Sliced Oranges, Classic Bruschetta, Seedless Red & Green Grapes

*All pricing per person**

*All Steak & Seafood options - market pricing applies**

Sides & Vegetables

STARCHES

- Ginger & Scallion Jasmine Rice
- Arroz Con Gandules with Green Olives
- Parmesan Risotto (plated only)
- Garlic Mashed Potatoes with Gravy
- Boursin Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Au Gratin Potatoes
- Baked Lobster Mac and Four Cheese with Bacon Bits (+ \$9)



VEGETABLES

- Seasonal Vegetable Medley (Fresh cut Zucchini, Squash, Red Onions, Roasted Bell Peppers, Grape Tomatoes)
- Broccoli Gratin
- Green Bean Amandine in Garlic Butter
- Steamed Broccoli in Garlic Butter
- Asparagus



Chicken

Island Chicken

Pan Seared or Baked: Citrus marinated boneless Chicken Breast topped with a house made Coconut mango Salsa

Chicken Romano

Italian hand breaded and stuffed with Mozzarella Cheese and Ham topped with a Garlic Parmesan Cream Sauce

Chicken Cordon Bleu

Baked Chicken Breast stuffed with Ham and Swiss Cheese topped with a Parmesan Cream Sauce

Herb Roasted Chicken Breast

Topped with mixed fresh Herbs served with a Rosemary Boursin Sauce

Lemon Caper Chicken

Pan seared Chicken Breast topped with a Lemon Caper Garlic Butter

Grilled Chicken Marsala

Grilled Chicken Breast topped with a rich Mushroom Marsala Sauce

Pork

Mojo Pernil

Cuban Citrus Marinated Pork Roast

Herb and Garlic Roasted Pork Loin

With Maple Bourbon Glaze (plated or carving station)

BBQ Pulled Pork

Slow Cooked Boneless Pork in a Barbecue Sauce

*All Steak & Seafood options - market pricing applies**

Steak

Rosemary Tenderloin Tips

Center Cut Tenderloin Tips topped with fresh Rosemary , Garlic and Olive Oil, with a choice of Beef Demi Glaze or a Garlic Cream Sauce

NY Strip

NY Strip Steak topped with a Garlic Demi Glaze and French Fried Onions

Chimichurri

Latin Marinated Skirt Steak served with house made Chimichurri Sauce

Filet Mignon

Thick Cut Tenderloin Filet, grilled to perfection and topped with caramelized Onions and Garlic Beef Demi Glaze

Seafood

Black Grouper

Slow baked Grouper topped with a Basil Brown Butter

Caribbean Mahi Mahi

Citrus marinated Mahi Filet blackened and pan seared in a Garlic Butter topped with a Pineapple Salsa

Atlantic Salmon Filet

Topped with a Maple Glaze

Cajun Jumbo Shrimp (plated only)

Cajun seasoned and sautéed in a Cajun Butter

Chef Attended Stations

*all pricing per person

ADDITIONAL CHARGE

Budget Tip: Stations require more staff but provide a fun experience for you and your guests. As a note, we do charge a \$75 service fee

Crusted Prime Rib, Market Price \$10-\$12.50

Slow cooked and served with Fresh Au Jus and Horseradish

Peppercorn Crusted Tenderloin, Market Price \$10-\$12.50

Slow cooked to medium temperature, seasoned with Ground Peppercorn and served with Beef Au Jus, Horseradish and French Fried Onions

Specialty Stations

Pasta Station \$22

Linguine, Bowtie, or Penne

Choice of two Meats: Meatballs, Grilled Chicken, Bacon or Shrimp (+\$7)

Toppings: Caramelized Onions, Fire Roasted Tomatoes, Sun-dried Tomatoes, Spinach, Peas, Fresh Basil, Garlic and Parmesan Cheese, Marinara, Alfredo, or Pesto Sauces

Gourmet Taco Station \$22

Choice of Two Meats: Braised Pulled Pork, Grilled Chicken, Beef or Shrimp (+\$6)

Toppings: Shredded Cheddar, Diced Red Onion, Sautéed Bell Pepper and Onion, Sour Cream, Salsa, Salsa Verde, Shredded Cabbage, Pineapple Salsa, Mexican Rice and Black Beans, Tortilla Strips, Tomatoes, Guacamole, Ranch or Chipotle Ranch, Balsamic Vinaigrette
Served with Mini Cornbread Muffins and Mixed Greens Salad with Grilled Corn

*All Steak & Seafood options - market pricing applies**





Children's Menu


Ages 3-12 years, 2 & under Complimentary

Chicken Tenders
Cheeseburger Sliders
Hot Dog
Chicken Quesadilla

All served with choice of French Fries,
Applesauce, or Fresh Fruit

\$12 per person++

*Children have the option to eat from buffet or
have special plated meal of options above*



Brunch Stations

*all pricing per person



Breakfast Tacos \$17

Scrambled Eggs, Chorizo, Shredded Cheddar, Cotija Cheese, Diced Red Onions, Salsa, Sour Cream, Guacamole or Chipotle Ranch

Belgian Waffle Bar \$15

Chef Attended. House made Belgian Waffles, Maple syrup, Fruit Compote, Whipped Cream, Butter, sliced Almonds, powdered Sugar, Peanut Butter, Fried Chicken Tenders, and Crumbled Bacon

Biscuit Bar \$12

Fresh Baked Biscuits served with Butter, Preserves, Syrup, Peanut Butter, Fried Chicken Tenders, Applewood Smoked Bacon, Maple Glazed Ham, and Apple Butter

Grits Station \$17

House made Grits served with sautéed Shrimp, Shredded Cheddar, Shredded Smoked Gouda, and Fire Roasted Tomatoes

Fresh Omelet Bar \$17

Chef Attended. House made Omelets with the following fillings: sautéed Mushrooms, caramelized Onions, sautéed Bell Pepper, Cheddar Cheese, sautéed Spinach, Sausage, Bacon, and Diced Tomato

DIY Parfait \$12

Yogurt Parfait Stations with Greek Yogurt, Fruit Toppings, Granola toppings, and Sliced Almonds

ADDITIONAL CHARGE

Budget Tip: Stations require more staff but provide a fun experience for you and your guests. As a note, we do charge an \$89 service fee



Brunch Buffet Station

*all pricing per person

BRUNCH BUFFET \$49

- Omelet Station (Mushrooms, diced Onions, diced Bell Peppers, diced Tomato, Cheddar Jack Cheese and Bacon Bits)
- Bacon OR Sausage
- French Toast OR Pancakes OR Waffles (Strawberries, Blueberries, Whipped Cream and Maple Syrup)
- Butter
- Biscuits
- Fruit Display
- House Salad
- Roasted Fingerling Potatoes
- Vegetable Medley
- Herb Roasted Chicken Breast with Boursin Cream Sauce
- Smoked Salmon (+\$6)
- Tenderloin Tips (+\$9)



ADDITIONAL CHARGE

Budget Tip: Stations require more staff but provide a fun experience for you and your guests. As a note, we do charge an \$89 service fee



Beverage Packages

Open Bar Options

All prices based per person over the age of 21 years old.

House Brands Open Bar:

Includes House Select Wines, Seasonal Draft Beers & Bottled Beer: Coors Light, Miller Light, Michelob Ultra, Yuengling Lager, Corona & Heineken.

(Price per person) 1 Hour \$18.00 | 2 Hours \$32.00 | 3 Hours \$40.00 | 4 Hours \$47.00
5 Hours \$52.00 | Add a Signature Cocktail for additional \$3.00 per hour

Call Brands Open Bar:

Includes House Select Wines, Domestic, Import and Draft Selections of Beer & Call Brand Liquors: Tito's Vodka, Malibu Coconut Rum, Tanqueray Gin, Johnny Walker Red Label, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jim Beam Bourbon & Jack Daniels Whiskey.

(Price Per person) 1 Hour \$22.00 | 2 Hours \$34.00 | 3 Hours \$42.00 | 4 Hours \$49.00
5 Hours \$54.00

Premium Brands Open Bar:

Includes House Select Wines, Domestic, Import and Draft Selections of Beer & Premium Brand Liquors: Kettle One Vodka, Bombay Gin, Johnny Walker Black Label, Patron Tequila, Crown Royal Whiskey, Jameson Irish Whiskey & Bailey's Irish Cream.

(Price per person) 1 Hour \$27.00 | 2 Hours \$40.00 | 3 Hours \$48.00 | 4 Hours \$52.00
5 Hours \$65.00 *Call brands also available

Soda Package: \$7 per guest

Includes unlimited Coke Soft Drinks, Sweet and Un-Sweet Tea, all non-alcoholic beverages

Host or Cash Bar

Priced per drink:

Soda & Juices \$4.00

House Wine \$8.00

Champagne \$7.00

Domestic Beer \$5.50

Import Beer \$6.00

House Brand Liquor \$8.00

Call Brand Liquor \$10.00

Premium Brand Liquor \$14.00



Ask to see our specialty Champagne & Wine Lists.

Hosted bar is based on consumption, you can set a limit.

Substitutions subject to additional charge.

Red Wines*

(priced per bottle) \$30

Merlot & Cabernet Sauvignon

White Wines*

(priced per bottle) \$30 Chardonnay,

White Zinfandel, Moscato & Pinot Grigio

Champagne Toast*

(priced per glass) \$7

Sparkling Water Service

(priced per bottle) \$5

Bartender Fee \$120

Open bar packages of 120 guests or more require 2 bartenders

Prices may vary based on Wine/Champagne selection*



Polices and Procedures

Deposits and Payments A signed copy of the agreement and a nonrefundable deposit in the amount of \$1000.00 is required to confirm these arrangements on a definite basis. This fee will be applied towards the total charges on your final bill. Additional deposits: Full payment is due fourteen (14) days prior to the event, 50% of balance is due sixty (60) days prior to the event. Payment is to be made in the form of cash, credit card or cashier's check made payable to Eagle Creek Golf Club. All deposits and payments are nonrefundable. A food and beverage minimum of \$3,500.00 is required for all events. Excludes all taxes, gratuities, and rental items.

Guarantees on all Food & Beverage Our packages are on a per person basis and we require a final guarantee of attendance fourteen (14) days prior to your event. This will be considered your final guarantee and not subject to reduction. In the event that no final guarantee is received, the original expected attendance will be used and charged accordingly. The client is financially responsible for the minimum guarantee stated below. Any last-minute increases in the guarantee is subject to product availability. If attendance falls below the guarantee, the client is still financially responsible for the number of guests guaranteed. All prices quoted are subject to change until a contract has been signed.

Minimum Guarantees The Minimum amount, no less than 15% of contracted attendance shall be owed to the Club for this event. Your guest count cannot go below 15% of the number of guests given at time of signing.

Final Payment Final Payment for total estimated charges including food & beverage minimum with service charge and sales tax is due and paid by credit card or cashiers check. No personal checks will be accepted for final payments. The Club requires a credit card on file.

Room Charges There are standard room rentals and set-up charges that apply to all functions. Rooms are rented in four (4) hour increments. You are also guaranteed two (2) hours prior to the function for all deliveries and vendor set-up requirements. A fee of up \$1,500.00 will be assessed for each additional hour. Even if your event continues just thirty (30) minutes past the scheduled ending time you will be charged for an additional hour. After 11 PM, additional hours past the scheduled ending time will be charged at \$2,500.00 per hour.

Cancellation Policy All deposits and payments are non-refundable. In the event of a request to transfer the event date, this must be approved by the management of Eagle Creek Golf Club. If a date transfer is approved by Eagle Creek Golf Club, there will be a \$350 "transfer fee" applied directly to the account and due at the time of transfer. The date of the transfer must be made within a year of the initial assigned date and it will only be available one time per the original contract. Any food or rental items special ordered for the event must be paid for by the client. If a guest finds it necessary to cancel a function, any expenses incurred by the Club in preparation for the function become the responsibility of the client.

Confirmation of Your Event A signed copy of this agreement (with your non-refundable deposit) is required to confirm your event. Final menu items, room arrangements and other details pertaining to this function must be received a minimum of fourteen (14) days prior to the function. After the details have been finalized, a Banquet Event Order will be presented outlining the specific needs of your event.

Inclement Weather Should an outdoor event need to be relocated inside due to inclement weather and the ceremony still proceeds, all set up charges will apply as stated on the Banquet Event Order. Every attempt to continue with an event as scheduled will be made. No refunds will be made at this time.



Linen Charge We provide floor length table linens along with napkins in any standard color fabric. Any specialty linen can be priced upon request.

Outside Food & Alcohol Service Due to Health Department and Alcohol Beverage Control Laws and Regulations, all food and alcoholic beverage products must be prepared and served by the Eagle Creek Golf Club Staff. Celebration cakes are the only exception. Under no circumstance will food and/or beverage be removed from the Eagle Creek Golf Club property. The Club reserves the right to confiscate food or beverage that is brought onto Club property in violation of this policy. Eagle Creek Golf Club requires that employees of the Club dispense all alcoholic beverages. Eagle Creek Golf Club requires that all alcoholic beverages be consumed on premise.

Alcohol and Minors The Club does not permit the serving of alcoholic beverages to anyone who the Club (in its sole discretion) determines is intoxicated, cannot provide proof of age or who is under the age of twenty-one (21). Additionally, providing alcoholic beverages by any guest to a minor is against the law and strictly prohibited. The Club reserves the right to stop consumption of alcohol during your event if this is a continuing issue. The client understands and agrees to abide by this policy and to uphold the laws of the State.

Food Tastings Weddings in our clubhouse are entitled to a complimentary food & signature drink tasting showcase for the couple. Each additional guest beyond the couple will be subject to a \$35 charge (per person). In the event you are unable to show up to your scheduled tasting and fail to contact the club 24 hours in advance, the client will be subject to a charge of \$35 per person which will be added to the final invoice. Tastings are limited to a choice of 2 proteins, 2 sides (excluding vegetables and salads), and 2 appetizers or hors d'oeuvres.

Decorations All table centerpieces and other decorations must meet fire and safety codes and regulations. In addition, Eagle Creek Golf Club does not permit anything to be affixed to the walls, ceilings, furniture, fixtures, furnishings, or any other property unless the Club gives approval. In the event any of the foregoing is done without authorization, the person and/or company responsible for the function will pay the cost of any repair and/or damaged property. Removal of all decorations is the responsibility of the client. All decorations brought into the Club by the client must be approved prior to the event. No artificial Flower Petals, Bird Seed, Rice, or Confetti are allowed. Bubbles and real Flower Petals may be used in the outside area only. All decorations must be picked up within 24 hours of the event date, any belongings left after this time will become property of the club. Any additional or specialty clean-up fees will be assessed for which the client is responsible for payment.

Hold Harmless, Indemnification and Arbitration The client agrees to hold harmless the Club, its partners, employees, agents, Officers, Directors, affiliates and independent contractors from any and all claims, actions, suits or allegations for damages to person or property which relates, emanates or in any way pertains to the event. Further, the client agrees to indemnify the Club for any and all costs or losses which may be incurred by the Club as a result of such claims, actions, suits or allegations, including, but not limited to reasonable attorney fees and expenses of litigation. Should a dispute arise as to the enforceability or breach of any term of this Agreement, the Parties agree to submit their dispute(s) to binding arbitration under the Rules of the American Arbitration Association. Pursuant to such arbitrator's determination, the prevailing party in said arbitration shall be entitled to the reimbursement of its costs and expenses, including, but not limited to, reasonable attorney fees.

Loss and Damage Eagle Creek Golf Club is not responsible for any damages or loss of any merchandise or articles left prior to, during, or after any event. The client agrees to be responsible for any damages to Eagle Creek Golf Club by the client, guests, and attendees of the event. We require Proof of Insurance from all outside vendors.

