

# WEDDING PLANNER



***Delray Beach Golf Club***

***Florida's Best Catering Value***

# ***Dear Bride,***

Congratulations on your engagement.

Thank you for considering Delray Beach Golf Club to host your special day.

Our service-oriented, professionally trained staff will ensure your day is worry free, allowing you and your guests to indulge in our hospitality and superb culinary fare.

On your wedding day everything should be perfect and carefree as you can imagine. Our picturesque 18-hole Donald Ross designed championship golf course as a perfect backdrop to your wedding ceremony and celebration. We will graciously accommodate your intimate gathering of 30 people, up to your glorious reception of 250.

Allow us to design and create a wedding package especially for you and your family, or choose from one of our popular, established packages.

We graciously offer our hospitality to fulfill every aspect of your wedding requirements from:

Bridal Showers

Engagement Parties

Rehearsal Dinners

Wedding Ceremonies and Receptions

Best Wishes

***Bryan Tyrell***

Director of Clubhouse Operations

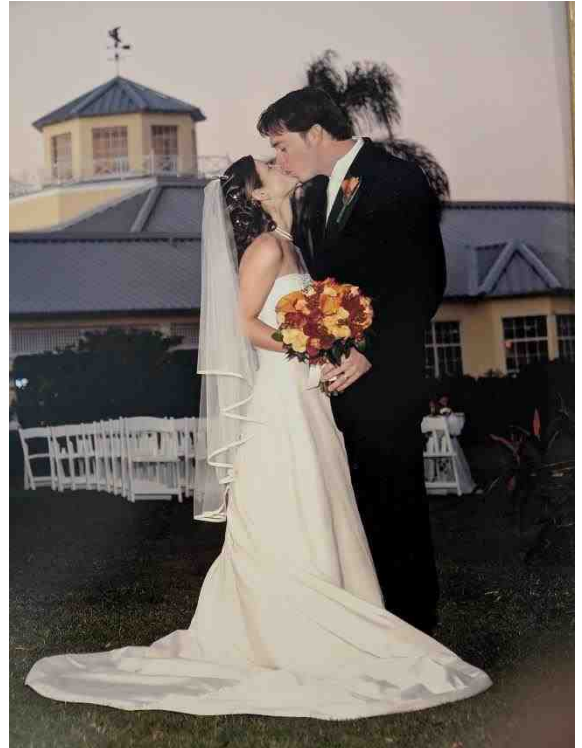
Delray Beach Golf Club

2200 Highland Ave

Delray Beach, FL 33445

Phone: 561 243-7385

TyrellB@mydelraybeach.com



# A SIMPLE ELEGANCE

\$74.95 per Person

## FOUR HOUR OPEN BAR

House Brand Liquor, Domestic Beer, House Wines, Soft Drinks and Juices.

## COLD HORS D' OEUVRES DISPLAY

Elegant displays for the Freshest Seasonal Fruits and Crisp Garden Vegetables with Creamy Ranch Dressing along with a Selection of Imported and Domestic Cheeses Accompanied with Assorted Crackers.



## PLATED DINNER

### SALAD

(Please Select One)

Traditional Caesar Salad

Crisp Garden Salad with Assorted Dressings



### ENTRÉE

(Please Select Two entrees – Choices to be Included in RSVP Card)

Chicken Marsala

Chicken Francese

Fresh Florida Snapper with Key Lime Butter

Poached Salmon with Citrus Beurre Blanc

(Additional Entrees Available)

## CHEF'S CHOICE OF TWO ACCOMPANIMENTS

Warm Rolls and Butter

Coffee and Tea Service

Champaigne Toast

## COMPLIMENTARY CAKE CUTTING

# A LAVISH DISPLAY

\$83.95 Per Person

## FOUR HOUR OPEN BAR

Preferred Brand Liquor, Domestic and Imported Beers, House Wines, Soft Drinks and Juices

## COLD HORS D' OEUVRES DISPLAY

Lavish displays for the Freshest Seasonal Fruits and Crisp Garden Vegetables with Creamy Ranch Dressing along with a Selection of Imported and Domestic Cheeses Accompanied with Assorted Crackers.

## BUTLER PASSED HORS D' OEUVRES

Please select Four from Category A on the Hors d' Oeuvre List

## DINNER BUFFET

### SALAD

(Please Select Two)

Traditional Caesar Salad

Garden Salad with Assorted Toppings and Dressings

Mediterranean Salad with Greek Dressing and Feta Cheese

Mesclun Greens with Hearts of Palm, Toasted Walnuts and Raspberry Vinaigrette

### ENTRÉE

(Please Select Two)

Snapper with Red Pepper Butter

Chicken Piccata with Lemon Caper Sauce

Bourbon Street Pork Loin with Apple Compote

Caribbean Chicken with Roasted Garlic and Thyme Au Jus

Bow Tie Delray with Grilled Chicken and Sun-Dried Tomato

Chicken Marsala

Chicken Florentine

Penne Pasta Primavera



### CARVING STATION

(Please Select One)

Roasted Turkey Breast with Apple Chutney

Honey Glazed Pit Ham with Assorted Mustards

Top Round of Beef with Horseradish Sauce

### VEGETABLE AND STARCH SELECTIONS

(Please Select Two)

Oven Roasted Herb Potatoes

Rice Pilaf

Wild and White Rice

Fresh Green Beans with Roasted Red Peppers

Seasonal Vegetables

Warm Rolls with Creamy Butter, Coffee and Tea Service

Champagne Toast

### COMPLIMENTARY CAKE CUTTING

# DELUXE PACKAGE

\$95.95 Per Person

## FOUR HOUR OPEN BAR

House Brand Liquor, Domestic and Imported Beers, House Wines, Soft Drinks and Juices

## COLD HORS d' OEUVRE DISPLAY

Lavish displays for the Freshest Seasonal Fruits and Crisp Garden Vegetables with Creamy Ranch Dressing along with a Selection of Imported and Domestic Cheeses Accompanied with Assorted Crackers.

## BUTLER PASSED HORS d' OEUVRES

Please select Four from Category A on the Hors d' Oeuvre List

## PLATED DINNER

### SALAD

(Please Select One)

Traditional Caesar Salad

Garden Salad with Assorted Toppings and Dressings

### ENTRÉE

(Please Select Three – Choices to Be Included with RSVP Card)

Grilled Key West Chicken  
Chicken Francaise or Marsala  
Poached Salmon with Lemon Sauce  
Snapper with Key Lime Butter  
Grilled Sirloin Steak with Bordelaise Sauce  
Roasted Lamb Chops with Garlic and  
Rosemary  
Roasted Pork Loin with Apple Chutney



### ACCOMPANIMENTS

Choice of Oven Roasted Potatoes or Vegetable Medley

Warm Rolls with Creamy Butter, Coffee and Tea Service  
Champagne Toast

### COMPLIMENTARY CAKE CUTTING

# A GRAND AFFAIR

\$89.95 Per Person

## FOUR HOUR OPEN BAR

House Brand Liquor, Domestic and Imported Beers, House Wines, Soft Drinks and Juices

## COLD HORS D'OEUVRE DISPLAY

Lavish displays for the Freshest Seasonal Fruits and Crisp Garden Vegetables with Creamy Ranch Dressing along with a Selection of Imported and Domestic Cheeses Accompanied with Assorted Crackers.

## BUTLER PASSED HORS D' OEUVRES

Please select Four from Category A on the Hors d'Oeuvre List

## PLATED DINNER

### SALAD

(Please Select One)

Traditional Caesar Salad

Garden Salad with Assorted Toppings and Dressings

Baby Spinach with Warm Bacon Dressing

### ENTRÉE

(Please Select Two – Choices to Be Included with RSVP Card)

Prime Rib

Poached Salmon with Lemon Dill Sauce

Crab Stuffed Snapper with Lemon Beurre Blanc



### ACCOMPANIMENTS

Choice of Oven Roasted Potatoes or Vegetable Medley

Warm Rolls with Creamy Butter, Coffee and Tea Service  
Champagne Toast

### COMPLIMENTARY CAKE CUTTING

All Packages are Subject to 7% Sales Tax and 20% Gratuity.

# HORS D' OEUVRES

## CATEGORY A

\$175 for 50 Pieces or \$285 per 100 Pieces

Vegetable Spring Rolls  
Spinach and Feta Triangles  
Mini Potato Pancakes with Sour Cream  
Mini Pizza Wedges  
Almond Stuffed Dates wrapped in Bacon

Assorted Mini Quiche  
Chicken Tenders with Honey Mustard Sauce  
Franks En Croute with Spicy Brown Mustard  
Mini Cheese Quesadilla with Salsa

## CATEGORY B

\$185 for 50 Pieces or \$345 per 100 Pieces

### SERVED HOT

Chicken Sate with Peanut Sauce  
Fried Ravioli with Marina Sauce  
Conch Fritters with Cocktail Sauce  
Coconut Shrimp  
Cocktail Meatballs with Peppercorn Sauce  
Chicken Cordon Bleu Puffs  
Mini Beef Empanadas



### SERVED COLD

Tenderloin Carpaccio on Cocktail Rounds  
Smoked Salmon Pinwheels

Prosciutto Melon  
Assorted Finger Sandwiches

## CATEGORY C

\$225 for 50 Pieces or \$415 per 100 Pieces

### SERVED HOT

Mini Crab Cakes with Remoulade Sauce  
Scallops Wrapped in Bacon  
Mini Beef Wellingtons

### SERVED COLD

Assorted Fancy Canapes  
Tuna Rolls with Toasted Sesame Seeds  
Cocktail Shrimp on Focaccia



# **DELRAY BEACH GOLF CLUB**

## **GENERAL TERMS AND CONDITIONS OF CONTRACT**

### **PERFORMANCE AND FORCE MAJEURE:**

Delray Beach Golf Club (Club) will make its best effort to ensure a successful event. If Club obligations under this agreement are not met for any reason beyond our control, Club is held harmless, failure is completely excused, and the agreement may be canceled by returning Client's deposit in full. The following is a partial list of events, which, if they occur, could be considered reasons beyond our control: strikes; labor disputes; accidents; government restrictions on travel, goods, or supplies; act of war; or acts of God.

### **GUARANTEE:**

The client is responsible for 100% of the final guarantee given five (5) business days prior to the event. A meal breakdown (for events offering choice of entree) is required no later than five (5) business days prior to the function date. This will be considered a guarantee and **NOT SUBJECT TO REDUCTION OR CHANGE.**

If a meal guarantee is not given, the Club will set the final count based on the last written estimated count, or the actual number attending, whichever is greater. In the event a final guarantee is not given, the Club cannot guarantee sufficient meals for any guest above the last written guarantee.

If the guaranteed changes, the Club reserves the right to change the contracted function room.

### **ALCOHOLIC BEVERAGES:**

The Florida Division of Alcoholic Beverages and Tobacco regulates the sale and service of alcoholic beverages. The Club is responsible for the administration of these regulations and reserves the right to refuse service to anyone. Club policy is that no outside alcoholic beverage or food be brought into the Club for any function. The Club will not serve alcoholic beverages to anyone under the age of 21 years per Florida law and reserves the right to ask for proper identification for anyone. Delray Beach Golf Club will refuse to sell or serve alcohol to any visibly intoxicated person.

### **SERVICE CHARGE AND SALES TAX:**

The Club will apply a mandatory 20% service charge to all catered functions. All meal functions under twenty (20) guests will incur an additional charge of \$2 per person. Sales tax will be charged based on Florida Department of Revenue regulations and any applicable Palm Beach County additional tax.

Clients claiming exemption from sales tax must provide a current Consumer's Certificate of Sales Tax Exemption (Fla. Dept. of Revenue Form DR-14), or sales tax will be charged.

### **SECURITY AND CLEANING:**

The Club will not be liable for any lost, stolen, or damaged property brought onto Club property by the Client, the Client's guests, or the Client's vendors. The Client will be assessed for any damage to Delray Beach Golf Club by the Client's guests or the Client's vendors. Delray Beach Golf Club will accept no responsibility for items delivered that are to be held for clients prior to functions. The Club will assess a \$50.00 cleaning fee to all events over 75 people.

The client will properly supervise any children/youth attending or participating in an event. Additional security is required for any youth-oriented event (i.e., bar/bat mitzvah, teen dance, graduation party, etc.) to be supplied by the Client. Youth oriented events are subject to a \$100.00 cleaning fee.



#### **DÉCOR, SIGNAGE AND ENTERTAINMENT:**

Client is responsible for the actions of any person, including guests, vendor and/or company hired by the Client, and will assure that any person involved in the planning and execution of this event abides by the terms of this agreement. Damage to the premises caused by Client will result in the assessment of damages as full responsibility of the Client.

All décor, signage or exhibits brought onto the Club premises must be pre-approved. All décor displays and exhibits must conform to the City of Delray Beach Fire Code. No items may be attached to any wall, ceiling, floor or window with tape, glue, adhesives of any kind, tacks, nails, staples, or screws. The client will assume all responsibility for any damage to the premises by such items. Glitter, confetti, silly string, rice, or birdseed is not permitted inside rooms or on Club grounds. Wedding parties may throw rose petals.

The names and contact information of all outside vendors must be registered with the Club. Vendors will be allowed on the premises two (2) hours prior to an event unless other arrangements have been made.

All décor, signage or exhibits must be removed immediately following the event. The Club will not be responsible for any items, or loss or damage to items personal or rental, left by Client or Client's contracted vendors, either before, during, or after the event.

#### **DEPOSIT AND BILLING:**

A non-refundable deposit and signed contract are required within seven (7) business days of a hold on a date for all events. If deposit and contract are not received in a timely fashion, the Club reserves the right to remove the event from the calendar and book another event on that date.

For parties with an estimated total over \$2,500: A \$500 deposit is required; fifty percent (50%) of the estimated balance is due ninety (90) days prior to the event; the remaining balance is due five (5) business days prior to the event, along with the final guarantee and menu count.

For parties with an estimated total under \$2,500: A \$150 deposit is required; full payment of the balance is due the day of the event. Final guarantee and menu count is due five (5) business days prior to the event.

There will be an overtime charge of \$2.00 per person for events exceeding the contractual time limit.

Methods of payment: cash, check, major credit card

#### **CANCELLATION:**

The deposit will be applied to the Client's Master Account and is non-refundable. Client may request deposit refund for extenuating circumstances in writing 180 days prior to the event. Any refund granted will be fifty percent (50%) of the deposit on file, balance applied to administrative costs.