



THE COLONYSM
GOLF & COUNTRY CLUB

2013-2014

*Breakfast & Lunch
Guide*

Available Services

The Colony Golf & Country Club is a full service banquet facility. Our skilled culinary team & exceptional service staff can carry out any wedding, business or private banquet events.

Our beautiful facility overlooks the 18th fairway and lake of our championship golf course.

Large windows allow plenty of natural lighting & our outdoor patio & fireplace offer the perfect setting for a ceremony or reception; and with its Mediterranean design, murals and landscape makes the perfect impression, creating lasting memories.

At The Colony we are proud of our operational standards, that's why we wish to cater at the finest levels and provide the ultimate satisfaction, beginning with basic services and elements, such as the ceremony site, locker and dressing facilities, cake cutting, butler service, set up and breakdown. In addition, we can tailor a menu to suit any of your culinary needs, aspirations or preferred format.

The Colony can also provide any other number of amenities based on your event needs; Spa services, golf outings, contract specialty linen, live entertainment & valet parking are just some of the many services available to you for your event.

Our experienced & knowledgeable staff is always on hand to assist you throughout the entire planning process.

At The Colony, ” the experience is everything. ”



Breakfast Selections

*An Assortment of Streusel Muffins, Coffee Cakes & Delicate Pastries
Royal Cup European Style Coffee & Florida Orange Juice*

9.

*An Assortment of Streusel Muffins, Coffee Cakes & Delicate Pastries
Display of Tropical Fresh Fruit & Berries
Royal Cup European Style Coffee & Florida Orange Juice*

12.

*An Assortment of Streusel Muffins, Coffee Cakes & Delicate Pastries
Display of Tropical Fresh Fruit & Berries
Toasted Bagels with Flavored Cream Cheeses
Individual Flavored Yogurt & Granola
Royal Cup European Style Coffee & Florida Orange Juice*

14.

*An Assortment of Streusel Muffins, Coffee Cakes & Delicate Pastries
Display of Tropical Fresh Fruit & Berries
Scrambled Eggs with Cheddar & Jack Cheeses
Hickory Smoked Bacon, Sausage Links
Lyonnaise Potatoes with Bermuda Onions & Fresh Thyme
Royal Cup European Style Coffee & Florida Orange Juice*

18.

*An Assortment of Streusel Muffins, Coffee Cakes & Delicate Pastries
Display of Tropical Fresh Fruit & Berries
Scrambled Eggs with Cheddar & Jack Cheeses
Apple Raisin Crepes with Maple Syrup & Caramelized Pecans
Hickory Smoked Bacon, Sausage Patties
Cottage Potatoes with Sweet Basil & Scallions
Royal Cup European Style Coffee & Florida Orange Juice*

19.



Buffet Luncheon Selections

Luncheon pricing includes soft drinks.

New York Deli

*Design your Own Sandwich with a Platter of sliced Pastrami, Roast Beef, Roasted Turkey Breast, Genoa Salami, Provolone and Cheddar Cheeses Leaf Lettuce, Sliced Tomatoes, Kosher Dill Pickles, Deli Breads and Focaccini Rolls
Marinated Tomato Salad
Antipasto Salad
Homemade Gourmet Cookies and Ricotta Filled Cannolis*

16.

Gourmet Tortilla Wraps

*Tomato Basil & Spinach Tortillas filled with a variety of Sliced Meats, Cheeses and Salads
Caribbean Sunset Coleslaw
Island Green Salad- Spinach Leaves, Caramelized Pecans, Grape Tomatoes & Honey Mustard Dressing
Tropical Fresh Fruit Salad
Homemade Gourmet Cookies and Chocolate Truffle Brownies*

18.

Petite Sandwich Platter

*Assortment of freshly baked rolls are filled with a variety of sliced Tavern Ham, Roasted Turkey Breast, Chicken Salad, Albacore Tuna, Swiss and Cheddar Cheeses
California New Potato Salad
Greek Salad- Romaine Lettuce, Olives, Capers, Banana Peppers & Feta Cheese
Homemade Gourmet Cookies and Chocolate Truffle Brownies*

18.

Barbecue Buffet # 1

Creamy Coleslaw

Tuscan Pasta Salad

California Potato Salad

Angus Hamburgers, All Beef Kosher Hot Dogs & Grilled Herbed Turkey Burgers

Sliced Cheeses, Lettuce, Tomatoes & appropriate condiments

Gourmet Cookies & Brownies

17.

Barbecue Buffet # 2

Painted Desert Coleslaw

Vine Ripened Immokalee Tomato & Cucumber Salad

Tropical Fresh Fruit Salad

Johnsonville Bratwurst with Caramelized Onions & Sauerkraut

Sweet & Tangy Barbecued Baby Back Ribs

Santa Fe Seasoned Char Grilled Chicken Breasts

Kansas City Steak Fries

Selection of Two Desserts

24.

Warm Buffet

*Caesar Salad- Romaine Lettuce, Creamy Caesar Dressing, Crouton
& Romano Cheese*

Char Grilled Atlantic Salmon Fillet, Lime Caper Butter Sauce

Sautéed Chicken Breasts with Marsala-Portabella Mushroom Sauce

Penne Pasta with Sundried Tomatoes & Basil Pesto Sauce

Grilled Provencal Vegetables

Selection of Two Desserts

22.



Plated Luncheon Entrée Selections

*Asian Chicken Broth, Vegetable Gyoza
Caramelized Salmon Fillet, Light Julienne Vegetable Salad
Fuji Apple Vinaigrette*

Grand Marnier Crème Brule
20.

*Chicken Scaloppini, Coastal Rice Pilaf, Fresh California Asparagus,
Lemon Tomato Buerre Blanc*

Raspberry Sorbet in Almond Lace Caramel Basket
19.

Key West Chicken Salad with Tropical Fresh Fruit & Berries

South Florida Key Lime Tart
17.

*The Colony Chopped “Cobb” Salad
Lemon Grilled Gulf Shrimp, Hass Avocado, Hickory Smoked Bacon, Gorgonzola
Cheese, Sweet Grape Tomatoes and Crisp Romaine Lettuce
Yogurt Enhanced Ranch Dressing*

Warm Blueberry Scone with Vanilla Bean Ice Cream
20.

*Pennette Pasta with Roasted Portabella Mushrooms &
Artichoke Hearts with Basil Sauce*

Tropical Fresh Fruit Tart

18.

*Key Lime Seared Fillet of Black Grouper
Grilled Pineapple-Mango Salsa*

Frozen Lemon Soufflé Glace

24.

*Sautéed Gulf Shrimp Scampi
Capers, Grape Tomatoes & Lemon Garlic Butter over Orzo Pasta*

Italian Gelato Martini with Plump Berries

25.



Box Lunch Selections

An Italian Focaccini with Italian Meats, Cheeses, Lettuce & Pepperoncini

Balsamic Vinaigrette Dressing

Slow Cooked Kettle Chips with Sea Salt

Crisp Gala Apple

Colony Gourmet Cookies

17.

Golden Roasted Turkey Breast

Leaf Lettuce & Provolone Cheese

Balsamic Vinaigrette Dressing

Slow Cooked Kettle Chips with Sea Salt

Crisp Gala Apple

Colony Gourmet Cookies

18.

Honey Glazed Ham, Swiss Cheese & Leaf Lettuce

Mustard & Mayonnaise Packets

Pasta Salad

Crisp Gala Apple

Slow Cooked Kettle Chips with Sea Salt

Colony Gourmet Cookies

18.

*Tender Roasted Breast Chicken & Gorgonzola Crema
with Leaf Lettuce & Purple Onions*

Slow Cooked Kettle Chips with Sea Salt

Fresh Tropical Fruit Salad

Colony Gourmet Cookies

18.



THE COLONYSM

GOLF & COUNTRY CLUB

EVENT POLICIES

PROCEDURES AND ARRANGEMENTS

The Colony's professional staff is available to assist with the set up and execution of your ceremony, reception or event process. Event planning services are available at an additional cost.

MENU SELECTIONS

To ensure the availability of all chosen items, your menu selections should be submitted to the Activities & Banquet Manager no later than four weeks prior to your event date.

All pricing is subject to change.

ATTENDANCE GUARANTEES

A final guarantee of attendees must be submitted a minimum of 72 hours prior to the date of your event. Guarantees not submitted will be based on estimated attendance or actual attendance, whichever is greater. If the number of attendees increases after the guarantee is submitted, you will be charged accordingly.

DEPOSITS

A \$500 non-refundable deposit will be required to reserve your date. The deposit will be credited towards the facility fee on the night of your event. The deposit is only refundable on a canceled event when the reserved date has been rebooked by the Club.

FACILITY FEE

A \$1,000 facility fee will be charged for all events. This fee is subject to change at the discretion of The Colony on a per event basis.

CAKE CUTTING FEE

A cake cutting fee of \$1.50 per person will apply to all wedding cakes and/or specialty desserts that are brought on-site for the event.

ADDITIONAL PORTABLE BAR FEE

A labor and set-up fee of \$75 per additional portable bar will be applied to your final bill.

FINAL PAYMENT

Your final payment is due at the conclusion of your event. Personal checks, Visa, MasterCard and American Express are accepted.

TAX AND GRATUITY

A 24% gratuity and 6% Florida sales tax will be applied to all food and beverage.

DECORATIONS

Decorations are the sole responsibility of the client. You can drop your decorations off up to 24 hours in advance to be stored at The Colony. Decorations can be left at The Colony at the conclusion of your event but must be picked up the following morning. The Colony will not be responsible for any lost or damaged items. A set-up and breakdown fee of decorations will be assessed per event.

LINENS

White and ivory table linens and napkins will be supplied by The Colony. Specialty colors can be ordered through The Colony and will be charged accordingly.

BUFFETS

Buffet dinners are planned in accordance to your final count. The Chef will prepare sufficient portions for your final guaranteed list of attendees. Leftover items are not permitted to leave the premises.

SEATING

A seating chart, name cards and table numbers can be provided by The Colony for a fee of \$50. An Excel spreadsheet with names and table assignments is required 72 hours prior to the event.

LOSS OR DAMAGE

The Colony will not be responsible for any lost or damaged articles during or after your event. The host of the event is liable for any damages, theft or misconduct of all their guests.

VALET

Valet parking is available for your event. The number of attendees and the length of time needed will determine the total number of valet's. Price per valet is \$100.

OUTDOOR EVENTS

All outdoor events will be assessed a set-up fee, in addition to any rental charges that may be incurred.

ALCOHOL SERVICE

The Colony promotes responsible alcohol service. Therefore, any requests for shots or double drinks will not be granted. We also reserve the right to refuse alcohol service to any person. Underage guests, guests who do not have acceptable identification or guests found supplying alcohol to minors may be required to leave the club facilities immediately.

DURATION AND LOCATION

The time frames for the event shall be strictly followed. You are responsible for abiding by these time frames as The Colony may have other commitments for the space either before or after the event. If the event should not abide by the designated starting time or ending time, you may be charged an overage fee.

OTHER FEES

Private Dining Room Rental- \$150

Dance floor- \$250

Projector-\$75

Screen-\$25

I have read and agree with all specifications listed above that are applicable to my event.

Event _____ Date of Event _____

Authorized Signature _____ Date _____

The Colony Signature _____ Date _____