



THE COLONYSM
GOLF & COUNTRY CLUB

2013-2014

Wedding & Event 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."

Hot Hors D'oeuvre Selections

Minimum 50 pieces each

Crispy Torpedo Shrimp, Chipotle Crema
Crispy Pork & Shrimp Wontons
Olive Oil Toasted Bruschetta
Caribbean Conch Fritter with Bahamian Creole Sauce
Asian BBQ Chicken & Bacon
Smoked Chicken and Jack Cheese Quesadilla, Mexicali Guacamole
Sweet Italian Sausage Strudel
Crab Rangoon
Concetta's Italian Meatball Skewers
Creamy Parmesan Polenta Stuffed Mushrooms
“Caprese” Eggplant Crisps
Fried Green Tomatoes with Chow Chow Relish
Roasted Jalapeno “Poppers” on the Half-shell
Chicken & Avocado Springroll, Southwestern Ranch
Traditional Clams Casino
Crispy Golden Coconut Shrimp with Orange-Ginger Marmalade
Swedish Meatballs
Steamed Vegetable Potstickers, Thai Stick Dipping Sauce
Spinach & Artichoke Turnover
Portabella Steak Fries, Roasted Garlic Aioli

3. Each

Bacon Wrapped Sea Scallops with Sun-Dried Tomato & Chipotle Aioli
Molasses Glazed Pork Belly Bites
Maine Lobster & Blue Crab Cakes, Gulf Bay Red Pepper Aioli
Peach Glazed Crab Stuffed Shrimp with Smoked Bacon
Jerk Chicken Tostones with Mango Chutney
Rosemary & Garlic Roasted New Zealand Baby Lamb Chops
Beef Tenderloin with Chimichurri on Grilled Ciabatta Croustini

4. Each

Cold Hors D'oeuvre Selections

Minimum 50 pieces each

Italian Tomato, Olive & Mozzarella Skewer

Chilled Gulf Shrimp with Caribbean Cocktail Sauce

Key Lime Bay Scallop Salad with Jicama & Cilantro on Porcelain Spoon

Yellowfin Tuna Crudo with Japanese Seven Spice Glaze on Porcelain Spoon

Shrimp & Mango Salad on Porcelain Spoon

Roasted Gulf Shrimp with Artichokes & Citrus Vinaigrette

Lightly Peppered Brie, Toasted Rosemary Croustade

Southern Style Deviled Eggs with Chive

Honey-Nut Endive Scoops with Cranberry & Chevre

Roast Beef & Horseradish Croustini

Tropical Fresh Fruit Kabobs, Raspberry Yogurt

Smoked Salmon & Caper Croustini with Herbed Cream Cheese

Spicy Shrimp, Citrus & Garlic Hummus Tart

3. Each

Reception Selections

Marbled display of Italian Antipasto to include Meats, Cheeses & Vegetables

8. per person

Mirrored Display of Domestic & Imported Cheese with Fruit Garnish

7. per person

Display of Vegetable Crudités, Cucumber Wasabi Dipping Sauce

6. per person

Chef Attended Carving Stations

Uniformed Chef charge: 40. per hour

*Golden Roasted Breast of Farm Raised Turkey
Buttery Parker House Rolls, Cranberry Sauce & Green Peppercorn-Sage Mayonnaise
(Serves approximately 30 people)*

125.

*Salt Crusted Top Round of Black Angus Beef
Traditional & Creamy Horseradish Sauce
European Style Miniature Rolls
(Serves approximately 50 people)*

150.

*Roasted Herb Crusted Tenderloin of Black Angus Beef
Flavored Mustards & Creamy Horseradish
European Style Miniature Rolls
(Serves approximately 20 people)*

220.

*Honey Mustard Glazed Virginia Baked Ham
Southern Buttermilk Biscuits, Selection of Mustards
(Serves approximately 40 people)*

125.

*Roasted "White Marble Farms" Pork Loin with a Trio of Sauces
Miniature European Style Rolls
(Serves approximately 40 people)*

125.

Reception Selections (Continued)

Chef Attended Stations
One chef necessary per 50 people
Uniformed Chef Charge: 40. Per hour

Pasta

Cavatelli with Artichoke Hearts, Wild Mushrooms & Basil Pesto Cream
Linguini with White Wine, Butter, Fresh Thyme and Little Neck Clams
Cheese Tortellini with Marinara & Imported Soppresata
Orzo with Feta Cheese, Sundried Tomatoes & Kalamata Olives
Pennette alla Vodka
Rigatoni Carbonara
(Selection of two)
11. per person

Sauté

Shiitake Mushroom Potstickers, Soy & Thai Stick Dipping Sauces
6. per person

Gulf Shrimp Scampi with Garlic, Lemon, Basil & Angel Hair Pasta
9. per person

The Colony's Famous Gorgonzola Crab Cakes with Tuscan Remoulade
11. per person

Flaming Caramel "Havana Bananas" with Vanilla Bean Ice Cream
9. per person

Specialty Dessert

Cascading Chocolate Fountain
Éclairs, Cookies, Marshmallows & Tropical Fresh Fruit
11. per person
Minimum 75 persons

Plated Dinner Selections

Plated dinners are priced ala carte, so you can create your own memorable evening.

Appetizers

Maine Lobster & Blue Crab Cakes

Crisp vegetable salad & lemon aioli

14.

Cheese Tortellini, Roasted Garlic Crème

Sweet basil ribbons & tomato concasser

9.

Tuscan Angel Hair Pasta Spindle

Roasted artichokes, stewed garlic, sun-dried tomatoes & basil pesto

7.

Gulf Shrimp Cocktail, Twin Sauces

Traditional cocktail & remoulade sauces

12.

Roasted Prosciutto Wrapped Gulf Shrimp

Red oak leaf lettuces, sweet basil oil & sauce Rouille

14.

Pork Potstickers

Julienne vegetables & a spicy Thai drizzle

8.

Grilled Vegetable Napoleon

Aged balsamic syrup & herb infused olive oil

7.

Roasted Wild Mushroom Bruschetta

Grilled ciabatta, shaved Asiago cheese & Xeres vinaigrette

11.

Soup & Salad Selections

Charleston She Crab Soup

6.

Crème of Asparagus with Dill Havarti Cheese

6.

Our Signature “Vine-Ripened Tomato Bisque”

5.

New England Style Florida Grouper Chowder

6.

Caribbean Conch Chowder

6.

Florida Field Green Salad

*Florida baby lettuces, Romano cheese ciabatta croutons,
Kalamata olives & sweet grape tomatoes with aged balsamic vinaigrette*

6.

Cuban Bread Salad

Tomato, avocado and manchego with caramelized onion vinaigrette

7.

Tuscan Caesar Salad

*Crisp romaine lettuce with creamy homemade Caesar dressing,
garlic croutons, sun-dried tomatoes, prosciutto crisps & Pecorino Romano cheese*

7.

Warm Goat Cheese Salad

Mesclun greens, warm goat cheese, apple-mango chutney and walnut vinaigrette

8.

Fresh Mozzarella Cheese & Vine-Ripened Tomato Napoleon

*Fresh mozzarella layered with red & yellow vine-ripened tomatoes, basil ribbons,
extra virgin olive oil, aged balsamic glaze & country style Greek olives*

8.

Entrée Selections

Roasted Rosemary Breast of Chicken, Madiera Infused Reduction
20.

Balsamic Marinated Beef Sirloin Steak, Chianti-Peppercorn Sauce
22.

Baked Mahi Mahi Fillet, Pineapple-Papaya Salsa
22.

Marsala, Roasted Woodland Mushrooms & Marsala Wine Sauce
Chicken 20. Veal 23.

Roasted Garlic Rubbed Breast of Chicken, Vine Ripe Tomato & Warm Goat Cheese
22.

Peachwood Smoked Bone-in Pork Chop, Pepper Jelly Glaze
22.

Coffee Crusted Beef Tenderloin, Silky and Smooth Madeira Wine Sauce
30.

Char-grilled Beef Tenderloin, Sautéed Lump Crab & Béarnaise
34.

Beef Tenderloin & Two Jumbo Gulf Shrimp, Garlic-Basil Butter
34.

Herb Roasted Salmon Filet, Peach BBQ Glaze
22.

Blue Crab Stuffed Gulf Shrimp, Citrus Buerre Blanc
28.

Seared Fillet of Black Grouper, Basil Pesto Rub & Provençal Tomato Relish
29.

Certified Black Angus NY Strip Steak, Roasted -Garlic Woodland Mushroom Sauce
10 oz. **30.**
12 oz. **38.**

Starch and Vegetable Selections

Starches

Dauphinoise Potatoes

Duchess Potatoes

Creamy Parmesan Risotto

Wild Mushroom Risotto

Long Grain & Wild Rice

Saffron Rice

Rosemary Roasted Red Bliss Potatoes

Roasted Garlic Whipped Potato

Sweet Potato Puree

Horseradish Whipped Potato

Butter Roasted Fingerling Potatoes

Vegetables

Haricot Vert with Carrot Julienne

Caramelized Brussels Sprouts

Broccoli with Basil Butter

Asparagus with Grated Pecorino

Summer Squash Medley

Braised Swiss Chard

Specialty Vegetables

Additional 2. per person

Hand Carved Vegetables

Hand Tied Vegetable Bundles

Plated Dessert Selections

Tropical Fruit Tart, Raspberry & Mango Coulis
Chocolate Chip & Ricotta Cheese Cannoli
English Toffee Pecan Brownie with Butter Pecan Ice Cream
New York Style Cheesecake
English Toffee Cheesecake
Fresh Strawberry Cheesecake
Mixed Berry Cheesecake
Italian Rum Cake
Amaretto Flan
Italian Tiramisu
Key Lime Pie

Kahlua-Chocolate Chunk Banana Bread Pudding, Caramel Ice Cream
Peach Cobbler with Cinnamon-Oatmeal Streusel & Crème Anglaise
Blueberry Cobbler with Vanilla Ice Cream

4. Each

Flourless Chocolate Tort
Frozen Lemon Soufflé Glace
Frozen Grand Marnier Soufflé Glace
Austrian Golden Raisin Bread Pudding, Crème Anglaise
Granny Smith Apple Crisp with Vanilla Ice Cream
Traditional Napoleon
Strawberry Grand Marnier Torte
Pina Colada Cake
European Linzer
French Apple Tart

5. Each

Buffet Dinner Selections

“All American Buffet”

Creamy Coleslaw

Tri Color Pasta Salad

Loaded Potato Salad

Sliced Cheeses, Lettuce, Tomatoes & appropriate condiments

Angus Hamburgers, All Beef Kosher Hot Dogs & Grilled Chicken Breasts

24.

Barbecue Buffet

Horseradish Coleslaw

Vine Ripened Immokalee Tomato & Cucumber Salad

Tropical Fresh Fruit Salad

Kansas City Steak Fries

Boar’s Head Bratwurst with Caramelized Onions & Sauerkraut

Sweet & Tangy Barbecued Baby Back Ribs

Santa Fe Seasoned Char Grilled Chicken Breasts

29.

Italian Buffet

Tossed Caesar Salad with Romano Cheese, Capers & Sun-dried Tomatoes

Tomato & Mozzarella “Caprese” Salad

Grilled Provencal Vegetables

Penne Pasta with Olives, Artichoke Hearts & Fresh Herbs

Nonna’s Old World Meatballs

Roasted Fillet of Red Snapper, Putanesca Sauce

Breast of Chicken Piccata, Lemon Caper Sauce

29.

Buffet Dinner Selections (Continued)

Caribbean Buffet

Tropical Fresh Fruit Salad

Caribbean Coleslaw

Caramelized Baby Carrots with Fresh Chives

Island Rice with Toasted Almonds, Grilled Pineapple & Sweet Peppers

Pork Tenderloin Medallions, Sun-dried Cranberry-Red Port Wine Sauce

Jamaican seared Mahi Mahi Fillets, Citrus Butter Sauce

26.

Mexican Buffet

Warm & Crispy Yellow Corn Tortillas with Salsa & Con Queso Dip

Caesar Cardini Salad with Garlic Croutons

Painted Desert Vegetable Slaw

Tomato, Avocado & Queso Fresco Salad

Flour Tortillas, Guacamole, Sour Cream, Jalapenos, Green Salsa, Pico de Gallo

Pinto Beans & Yellow rice

Chicken & Twin Cheese Quesadillas

Tilapia Vera Cruz

Shredded Chicken, Slow Cooked Pulled Pork & Seasoned Ground Beef

26.

Caribbean Carnival Buffet

Bahamian Seafood Chowder

Shrimp Escabeche Ensalada

Island Greens with Oranges, Avocado, Grape Tomatoes, Orange-Cilantro

Vinaigrette

Fresh Tropical Fruit Salad with Toasted Coconut

Sweet Potato Puree

Caribbean Vegetable Sauté

Black Beans & Rice

Grilled Mojo Chicken with Citrus Jus

Roasted Jamaican Pork loin with Mango lime Salsa

Grilled Mahi Mahi with Roasted Corn & Sweet Pepper Relish

28.

Upscale Buffets

Hand Crafted Soup

Baby Spinach, Caramelized Pecans, Mandarin Oranges & Creamy Honey Mustard

Tomato-Avocado & Red Onion Salad

Casablanca Rice Blend

Steamed Garden Vegetables with Sweet Butter

Sautéed Breast of Chicken Francaise, Lemon Caper Sauce

Classic Shrimp Scampi with Garlic, Lemon, Parsley & Chardonnay

Chef to Carve Salt Crusted Angus Top Round of Beef, Creamy Horseradish

32.

Hand Crafted Soup

Chef's Selection of Two Freshly Prepared Salads

Warm Rolls & Butter

Risotto with Saffron & Parmesan

Caramelized Brussels Sprouts with Virgin Olive Oil

Roast Breast of Chicken with Portobello & Brie

Peach Glazed BBQ Salmon

Chef to Carve Garlic Crusted Angus Prime Rib of Beef, Creamy Horseradish

37.

Hand Crafted Soup

Chef's Selection of Four Freshly Prepared Salads

Warm Rolls & Butter

Yukon Gold Potato Puree with Garlic & Rosemary

Sautéed Young Green Beans with Bell Peppers & Julienne Carrot

Garlic Rubbed Breast of Chicken, Vine Ripe Tomato & Warm Goat Cheese

Pistachio Crusted Black Grouper with Citrus Beurre Blanc

Chef to Carve Herb Crusted Tenderloin of Black Angus Beef, Creamy Horseradish

45.

Buffet Dessert Selections

Pastries

Miniature Tropical Fruit Tartlets
Miniature French Pastries
Chocolate Chip & Ricotta Cheese Cannolis
House made Cookies
English Toffee Pecan Brownies

Cakes & Tarts

New York Style Cheesecake
English Toffee Cheesecake
Fresh Strawberry Cheesecake
Mixed Berry Cheesecake
Strawberry Grand Marnier Torte
Italian Rum Cake
Amaretto Flan
Italian Tiramisu
Key Lime Pie
Pina Colada Cake
European Linzer
French Apple Tart

Warm Chafing Dish

Austrian Golden Raisin Bread Pudding, Crème Anglaise
Chocolate Chunk Brownie Cobbler, Bittersweet Chocolate Sauce
Granny Smith Apple Crisp with Vanilla Ice Cream
Blueberry Cobbler with Vanilla Ice Cream
Kahlua-Chocolate Chunk Banana Bread Pudding, Caramel Ice Cream
Peach Cobbler with Cinnamon-Oatmeal Streusel & Crème Anglaise

Children's Selections

Buttered Pasta with Parmesan Cheese

*Chicken Fingers & French Fries
Honey Mustard Sauce & Ketchup*

Grilled Cheese & French Fries

Junior Cheeseburger & French Fries

All Beef Kosher Hot Dog & Fries

Deli Sandwich & Chips

*Chicken & Cheese Quesadilla
Sour Cream & Salsa*

All items 7.

Bar Arrangements

Bar Set up Fee- 75. per bar

Consumption Bar Per Drink

Well Brand Liquors

9.

Call Brand Liquors

10.

Premium Brand Liquors

11.

Super Premium Brand Liquors

13.

House Wine Selections

9.

Premium Wine Selections

12.

Domestic Draft Beer Selections

3.

Import/Premium Draft Beer Selections

4.

Domestic Beer Selections

4.25

Imported Beer Selections

5.25

Toasts

Champagne, Sparkling Wine or Sparkling Cider

4. per person

- ~Hosted and cash bar are charged per drink*
- ~Cash bar purchases are charged to the guest*
- ~Hosted bar purchases are charged to the host*
- ~All bar options can be customized to the event*
- ~Prices include a 6% sales tax and 24% gratuity*

Pricing subject to change



THE COLONYSM

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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.

MEAL 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 _____