



VENETIAN<sup>SM</sup>  
GOLF & RIVER CLUB

*CATERING MENU*

# *General Information*

## *Catering Menus*

*The final details of your event are to be submitted to the Club Manager at least two weeks prior to your event so that our entire staff may prepare to accommodate all of your events needs. To ensure the safety of all of our guests and to comply with local health regulations, neither members nor their guests shall be allowed to bring food or beverages onto clubhouse grounds without the written permission of the Club Manager or General Manager. We are at your service to custom design menus for you and accommodate all special requests which will ensure the success of your event.*

## *Guarantees*

*In order to better serve your guests, a final confirmation of attendance or "guarantee" is required by 11 A.M., three business days prior to your event. This count may not be reduced within this time period. We will always be prepared to serve 5% more than the final guarantee up to a maximum of 10 for the convenience of yourself and your guests. If no guarantee is received, the Club will charge for the expected number of guests indicated on the original Banquet Event Order (B.E.O.).*

## *Event Locations*

*Much of the success of your event depends upon the atmosphere of your surroundings. At The Venetian Golf Club, we understand the importance of this, and will work with you to achieve the overall experience you desire. The attendance you anticipate and the set up requirements are the primary factors in your event's location. Revisions in these requirements may necessitate changes to a more suitable location. The Venetian Golf Club reserves the right to assign your events location based on all of these factors.*

### Labor Charges

*A 22% service charge and Florida state sales tax will be added to each food and beverage event. A Chef's charge of \$100.00 per chef will be applied to all menus requiring special in-room preparations such as carving, grilling, and sauté stations. Bar sales of \$300.00 or more will avoid a \$100.00 Bartender fee.*

### Room Rental Charges

*A \$200.00 room rental charge will apply to all events held in the Main Dining room, Veranda, or Grille Room where \$2,000.00 in food & beverage revenue is not generated. Room rental charges are waived for all Club members in good standing. No room rental charges can be dismissed without the authorization of the Club or General Manager.*

### Ceremony Charges

*A \$500.00 ceremony fee will apply to all ceremonies taking place on Club grounds. All chair rentals, decorations, linens, etc. are considered additional charges. Ceremony charges are waived for all Club Members in good standing.*

### Member Discount

*All Club Members in good standing will receive a 20% discount on all food & beverage sales as a benefit of their membership. To receive this discount, all sales must be charged to the Member's Club account.*

### Cancellation

*Should you find it necessary to cancel your confirmed event, cancellation charges as outlined in your catering contract will be assessed.*

### Liquor

*The Venetian Golf Club is the only licensee authorized to sell and serve alcoholic beverages on Club property.*

### *Damages*

*It is the responsibility of the Member to assume full responsibility for any damages to The Venetian Golf Club property caused by the member, their guests, or any agents of the member.*

### *Special Catering Services*

*Our Staff will be pleased to assist you with any extra special needs for your event such as floral arrangements, photographers, entertainers, and decorators. Please ask the Club Manager for our list of highly recommended services.*

### *Pricing*

*Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu pricing may change without notice unless confirmed with a signed banquet event order.*

### *Signage & Displays*

*In order to preserve the integrity of The Venetian Golf Club and to comply with local fire codes, all signage, displays, and decorations must be approved by The Venetian Golf Club in advance.*

### *Dress Code*

*Please forward The Venetian Golf Club dress code to all of your guests before they arrive. If a guest arrives inappropriately dressed, that guest will be reminded of our dress code policy and asked to comply.*

# ***Continental Breakfasts***

## ***Club Continental***

*Freshly Squeezed Florida Orange Juice, Grapefruit Juice, & Cranberry Juice*

*Fresh Seasonal Sliced Fruit*

*Lavish Display of Pastries to include: Muffins, Croissants, & Danish*

*Fruit Preserves & Butter*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*Whole & 2% Milk*

*\$14.00 Per Person*

## ***The Bagel Nosh***

*Freshly Squeezed Florida Orange Juice, Grapefruit Juice, & Cranberry Juice*

*Fresh Seasonal Sliced Fruit*

*Lavish Display of Pastries to include: Muffins, Croissants, & Danish*

*Freshly Baked Assorted Bagel Varieties*

*Fruit Preserves, Butter, & Whipped Cream Cheese*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*Whole & 2% Milk*

*\$15.00 Per Person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Plated Breakfast*

### *“The Bobby Jones”*

#### *Juices*

*(Choice of One)*

*Freshly Squeezed Florida Orange Juice, Grapefruit Juice,  
Cranberry Juice, Tomato Juice, V-8 Juice*

#### *Entrees*

*(Choice of One)*

*Scrambled Eggs with Chives  
Classic Eggs Benedict  
Sourdough French Toast with Soft Whipped Cream & Warm Maple Syrup  
Bacon, Egg & Cheese Croissant*

#### *Accompaniments*

*(Choice of Two)*

*Bacon, Sausage Links, Ham, Grits  
Roasted Red Potatoes, Hash Browns, Fresh Fruit*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$17.00 Per person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

# ***Breakfast Buffet Selections***

## ***“The Walter Hagen”***

*Freshly Squeezed Florida Orange Juice, Grapefruit Juice, & Cranberry Juice*

*Fresh Seasonal Fruit Display*

*Lavish Display of Pastries to include: Muffins, Croissants, & Danish*

*Freshly Baked Assorted Bagel Varieties*

*Fruit Preserves, Butter, & Whipped Cream Cheese*

### ***Entrees***

***(Choice of Two)***

*Scrambled Eggs with Chives*

*Classic Eggs Benedict*

*Sourdough French Toast with Soft Whipped Cream & Warm Maple Syrup*

*Cheese Blintzes*

*Bacon, Egg, & Cheese Croissant*

### ***Accompaniments***

***(Choice of Two)***

*Bacon, Sausage Links, Ham, Roasted Red Potatoes, Hash Browns*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*Whole & 2% Milk*

***\$20.00 Per Person***

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

# ***Breakfast Buffet Enhancements***

## **Omelette Station**

*Made to Order Omelettes with egg beaters, egg whites, and farm fresh eggs*

*Ingredients to include:*

*Cheddar Cheese, Swiss Cheese,  
Smoked Ham, Sausage, Bacon,  
Sautéed Mushrooms, Vidalia Onions,  
Green Onions, Tomatoes,  
Spinach & Green Peppers*

*One Chef required per 60 ppl at \$100.00 each, 2 Hour Maximum*

*\$7.00 Additional Per Person*

## **Mimosa & Bloody Mary Station**

*Champagne, Mimosas, and Bloody Mary's Prepared from Scratch*

*This Enhancement can be Passed or Displayed as a Station*

*One Chef Required per 60 ppl at \$100.00 each, 2 Hour Maximum*

*\$7.00 Additional Per Person*

## **Smoothie Breakfast Station**

*Fruit & Yogurt Smoothies Prepared from Scratch*

*Strawberry, Banana, & Mango Flavors*

*One Chef Required per 60 ppl at \$100.00 each, 2 Hour Maximum*

*\$6.00 Additional Per Person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*



# ***Brunch***

## ***Champagne Brunch***

*Champagne to be passed for 1<sup>st</sup> Hour*

*Freshly Squeezed Florida Orange Juice, Grapefruit Juice, & Cranberry Juice*

*Fresh Seasonal Fruit Display*

*Lavish Display of Pastries to include: Muffins, Croissants, & Danish*

*Crispy Bacon & Sausage Links*

*Roasted Red Potatoes*

*Classic Eggs Benedict*

### ***Omelette Station***

*Eggs & Omelettes made to order with Egg Beaters, Egg Whites, and Farm Fresh Eggs*

*Ingredients to include:*

*Cheddar Cheese, Swiss Cheese, Smoked Ham, Sausage, Bacon,*

*Sautéed Mushrooms, Vidalia Onions, Green Onions, Tomatoes, & Green Peppers*

*Carved Prime Rib of Aged Angus Beef*

*With fresh au jus*

*Carved Whole Poached Salmon*

*with Lemon Aioli & Basil Salsa Verde*

*Chef's Selection of Fresh Vegetables*

*Tossed Green Salad*

*with Assorted Toppings*

*Table of Lavish Desserts*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

***\$58.00 Per Person***

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Plated Luncheon Selections***

*All plated luncheon selections include choice of appetizer, entree, dessert, freshly baked bread, and beverage service.*

### *Appetizers*

*(Choice of One)*

*Soup Du' Jour*

*(Chef's Selection)*

*Traditional Caesar Salad*

*Tossed Green Salad*

*with Tomato, Cucumber, Carrot Ribbons, & Croutons with White Balsamic Vinaigrette*

### *Entrees*

*(Choice of One)*

*Bermuda Shrimp & Pineapple Skewer*

*with red beans, rice & seasonal vegetables*

*\$25.00*

*Seared Tuna on a Vegetable Stir Fry*

*\$26.00*

*Twin Crab Cakes*

*topped with remoulade sauce, with seasonal vegetables & saffron rice*

*\$26.00*

*Quiche Lorraine*

*Flaky crust filled with bacon, caramelized shallots, Gruyere cheese*

*served with a spinach salad*

*\$21.00*

*Chicken Piccata*

*with rice pilaf & vegetable ratatouille*

*\$24.00*

*Pasta All'Ortolana*

*Handmade pasta with fresh vegetables in our herbaceous marinara*

*\$20.00*

*Dessert*

*(Choice of One)*

*Strawberry Short Cake*

*Key Lime Pie*

*Decadent Chocolate Cake*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

# ***Luncheon Buffets***

*All buffets are subject to a minimum of 20 people*

## ***“Ole Tom Morris Deli Buffet”***

*Tossed Green Salad*

*with Crisp Greens, Garden Tomatoes, Cucumbers, Red Onion, & Olives  
with your choice of two dressings*

*Selection of Roast Beef, Country Ham, Roasted Turkey Breast,  
Chicken Salad & Tuna Salad*

*Swiss, Cheddar, Provolone, & American Cheeses*

*Beefsteak Tomatoes, Lettuce, Bermuda Onions, Deli Pickles,  
Mustard, Horseradish, & Mayonnaise*

*Potato Salad*

*Cole Slaw*

*Bread & Rolls*

*Cookies & Brownies*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

***\$20.00 Per Person***

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *“The Venetian Golf Club Picnic”*

*Potato Salad*

*Cole Slaw*

*Western Style Baked Beans*

*Corn on the Cob*

*Grilled Hamburgers, Black Angus Hot Dogs,  
& Barbeque Chicken*

*Swiss, Cheddar, Provolone, & American Cheeses*

*Beefsteak Tomatoes, Lettuce, Bermuda Onions, Deli Pickles*

*Mustard, Mayonnaise, Ketchup, Relish, & Chopped Onions*

*Sliced Watermelon & Assorted Fresh Fruits*

*Assortment of Cookies & Brownies*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$25.00 Per Person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *“The Italian Buffet”*

*Tossed & Caesar Salad*

*Caprese Salad*

*Antipasto Display*

*to include imported meats & cheeses*

*Rigatoni Bolognese*

*Chicken Cacciatore*

*Grouper Piccata*

*Seasonal Sautéed Vegetables*

*Rosemary Roasted Potatoes*

*Garlic Bread, Rolls, & Butter*

*Dessert Table to include:*

*Tiramisu, cannolis, & fresh fruit and berries*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$39.00 Per person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Boxed Lunches***

*All boxed lunches served with whole fruit, potato chips, & cookie*

### *Sliced Turkey Breast*

*On Kaiser Roll, lettuce, tomato, Swiss cheese, & mayonnaise*

*\$12.00*

### *Sliced Roast Beef*

*On Kaiser Roll, lettuce, tomato, havarti cheese, & mayonnaise*

*\$14.00*

### *Chicken Salad Sandwich*

*On a Kaiser Roll, lettuce, tomato, & mayonnaise*

*\$12.00*

### *Grilled Vegetable Wrap*

*Eggplant, zucchini, sweet peppers, Portobello mushrooms*

*Marinated, grilled, and rolled into a large spinach tortilla*

*\$13.00*

### *Ham & Swiss*

*On Kaiser Roll, lettuce, tomato, mayonnaise*

*\$12.00*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Healthy Platters*

### *Blue Corn Chips & Black Bean-Corn Salsa*

*2 quarts salsa, 200 chips*

*\$40.00*

### *Caprese Salad*

*Hand made mozzarella, tomato & fresh basil (50 pieces)*

*\$75.00*

### *Fresh Fruit Bowl*

*Two gallons – serves 50*

*\$75.00*

### *Grapefruit & Cucumber Salad*

*Two Gallons – serves 50*

*Large bowl with field greens & yogurt-mint dressing*

*\$50.00*

### *Lemon Poached Shrimp with Pesto*

*50 pieces*

*\$100.00*

### *Chicken Satay with Peach Chutney*

*50 pieces*

*\$100.00*



***Turkey Meatballs***

*50 pieces, poached in spiced marinara with whole wheat garlic toast*

*\$100.00*

***Goat Cheese & Watercress Tea Sandwiches***

*100 pieces on whole wheat bread*

*\$75.00*

***Artichoke & Hearts of Palm Salad***

*Large bowl – serves 25*

*\$50.00*

***Seared Tuna Teriyaki***

*With seaweed salad and ginger, 50 pieces*

*\$150.00*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Cold Hors d'oeuvres*

*\$3.50 Per Piece - Minimum (2) Dozen*

*Fresh Mozzarella & Grape Tomato*

*Brushetta with Plum Tomatoes*

*Crab Salad on a Tortilla Shell*

*Prosciutto Wrapped Asparagus & Brie*

*Smoked Salmon Crostini*

*Seared Tenderloin of Beef Tartare Crostini*

*Tuna on a Rice Cake*

*Jumbo Cocktail Shrimp*

*Humus & Fresh Tomato on Pita Chip*

*California Rolls*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Hot Hors d'oeuvres*

*\$3.50 Per Piece - Minimum (2) Dozen*

*Spinach & Mascarpone Stuffed Mushrooms*

*Spanokopita*

*(Phyllo wrapped spinach & feta cheese)*

*Louisiana Crab Cakes*

*Fried Oysters with Remoulade Sauce*

*Crab Stuffed Mushrooms*

*Vegetable Spring Rolls*

*Lollipops Lamb Chops*

*(additional \$2.00)*

*Mini Reuben Sandwiches*

*Grilled Chicken & Cheese Quesadillas*

*Chicken Satay Skewers*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Seafood Selections*

### *Chilled Jumbo Shrimp*

*100 pieces*

*with Cocktail Sauce & Fresh Lemons*

*\$350.00*

### *Freshly Shucked Oysters*

*100 pieces*

*with Cocktail Sauce & Fresh Lemons*

*\$250.00*

### *Florida Stone Crab Claws*

*With Mustard Sauce & Fresh Lemons*

*(Seasonal Availability/ October - May)*

*Market Price*

### *Assorted Sushi & California Rolls*

*100 pieces*

*with Wasabi, Pickled Ginger, & Soy Sauce*

*\$350.00*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Cold Displays***

### ***Artesian Cheese Tasting***

*Imported Cheeses with nuts, dried & fresh fruit, marmalades & Truffle honey*

*Small (recommended for up to 50) \$100.00*

*Large (recommended for up to 100)\$180.00*

### ***Garden Vegetable Crudite***

*Fresh seasonal vegetables with dips*

*Small (recommended for up to 40) \$80.00*

*Large (recommended for up to 80) \$140.00*

### ***Smoked Salmon Platter***

*with dill cream cheese, traditional garnishes & toasted baguettes*

*\$6.00 per person*

### ***Grilled Vegetable Platter***

*with fresh mint vinaigrette*

*Small (serves up to 40) \$80.00*

*Large(serves up to 80) \$140.00*

### ***Tropical Fruit Display***

*A selection of seasonal fresh fruit & berries*

*Small (serves up to 35) \$90.00*

*Large (serves up to 70) \$160.00*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

# *Chef's Reception Stations*

## *Edible Martini Station*

*Our chef will prepare these creative appetizers to order*

*Served Up in a Martini Glass*

### *"Smoked Salmon Martini"*

*with Peruvian potatoes, crème fraiche, capers,  
chives and pepper vodka*

### *"Seared Tuna Martini"*

*with bok choy, pickled ginger wasabi,  
& lemongrass vodka*

### *"Portobello Mushroom Martini"*

*with asparagus, diced tomatoes, scallions,  
& orange vodka*

*Chef Attended - \$100.00*

*\$18.00 Per Person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Chef's Reception Stations (Continued)***

### ***Pasta Station***

#### ***Choose Two:***

*Bowties with shrimp and zucchini in fresh tomato sauce*

*Rigatoni with Italian sausage and pecorino cheese*

*Penne with mushrooms, peppers and chicken in cream sauce*

*Handmade spinach ravioli in tomato basil*

*Baked ziti with bolognese sauce, parmigiano and mozzarella*

*Chef Attended - \$100.00*

*\$12.00 Per Person*

### ***Pad Thai Station***

*Served in Take-out Containers*

*Spiced Chicken and Vegetables stir fried over Rice Noodles*

*Chef Attended - \$100.00*

*\$15.00 Per Person*

### ***Bermuda Shrimp Station***

*Sautéed with White Wine, Fresh herbs, Caribbean Spices,*

*Rum & Tropical Fruit*

*Chef Attended - \$100.00*

*\$15.00 Per Person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Chef's Reception Stations (Continued)***

### ***Fajitas Station***

*Chicken and Beef*

*with sautéed onions & peppers*

*Served with handmade flour tortillas,*

*sour cream, guacamole, cheddar cheese, & salsa*

*Chef Attended - \$100.00*

*\$12.00 Per Person*

### ***Sushi Station***

*Our Chef will prepare a variety of sushi rolls*

*Accompanied by wasabi, wakame, ginger, & soy sauce*

*\$22.00 Per Person*

### ***Mash-tini Station***

*A trendy emulsion of broccoli, bacon bits, sour cream, chives, butter and our Chef's famous mash, prepared on a hot plate and served in a Cosmo glass*

*\$9.00 per person*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*



## *Chef's Reception Stations (Continued)*

### *Carving Board*

*Tenderloin of Beef* *\$375.00*

*(Serves up to 30) with horseradish cream, Béarnaise, & rolls*

*Honey Baked Ham* *\$175.00*

*(Serves up to 50)*

*with Dijon mayonnaise & rolls*

*Prime Rib of Beef* *\$325.00*

*(Serves up to 40)*

*with natural Au Jus, horseradish cream, & rolls*

*Roasted Turkey Breast* *\$175.00*

*(Serves up to 30)*

*with mayonnaise, chutney, & rolls*

*Roasted Leg of Lamb* *\$250.00*

*(Serves up to 30)*

*with fresh mint infused balsamico*

*Mojo Pork Loin* *\$175.00*

*(Serves up to 30)*

*with cilantro pesto*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## *Chef's Reception Stations (Continued)*

### *Seafood Carving Board*

*Whole Poached or Roasted Salmon* *\$135.00*

*(Serves up to 25)*

*Whole Roasted Snapper* *\$300.00*

*(Serves up to 30)*

*Whole Roasted Wild Striped Bass* *\$325.00*

*(Serves up to 40)*

*Whole Roasted Black Grouper* *\$425.00*

*(Serves up to 40)*

*All Seafood carving board selections come with  
Hand whipped lemon aioli & basil salsa verde*

*All carving board selections will require a chef attendant fee.*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## ***Plated Dinners***

*All plated dinners are served with a choice of appetizer, entree, dessert, freshly baked bread, and beverage service.*

### ***Appetizers***

*(Choice of One)*

#### ***Organic Green Salad***

*With tomatoes, artichokes, cucumbers, pistachios & choice of dressing*

#### ***Broiled Chevre***

*With fresh strawberries, baguette chard, & lollo rossa*

*In a balsamic vinaigrette*

#### ***Caesar Salad***

#### ***Colossal Shrimp Cocktail***

#### ***Old World Beefsteak Salad***

*Tomatoes, chilled asparagus, stilton & fresh apples*

*Drizzled in a sherry vinaigrette*

#### ***Caprese Salad***

*Beefsteak tomatoes, buffalo mozzarella, baby greens, fresh basil,*

*Aged balsamic & extra virgin olive oil*

#### ***Louisiana Crab Cake***

*With spicy Remoulade on a bed of baby greens*

#### ***Scallops Rumake***

*Applewood bacon wrapped sea scallops with a mild mushroom ragout*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

## Entrees

*Served with your choice of 2 sides*

### ***Boneless Breast of Free Range Chicken***

*Pan seared & finished in lemon, capers & basil sauce*

***\$36.00***

### ***Char Grilled New York Strip***

*10 ounce, aged steak with brandy demi glace*

***\$48.00***

### ***Filet Mignon***

*8 ounce center cut filet*

*Broiled & served in faux poivre sauce*

***\$54.00***

### ***Grilled Filet of Salmon***

*With roasted tomato choron sauce*

***\$38.00***

### ***Roasted Rack of Lamb***

*12 ounce rack marinated in rosemary & gin*

*With blackberry gastrique*

***\$49.00***

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

*Veal Chop*

*14 ounce char grilled with wild mushrooms & Chianti glaze*

*\$46.00*

*Almond Encrusted Grouper*

*With raspberry coulis*

*\$44.00*

*Surf & Turf*

*Fire roasted jumbo prawns & a 4 ounce filet*

*With key lime remoulade & bordelaise*

*\$59.00*

*Crispy Skin Red Snapper*

*with roasted pineapple salsa & avocado relish*

*\$42.00*

*Sides*

*Whipped Yukon Gold potatoes*

*Scalloped Potatoes*

*Truffled Rice Pilaf*

*Parmesan Thyme Polenta*

*Grilled Asparagus*

*Roasted Vegetables*

*Wilted Spinach*

*Members receive 20% discount*

*All prices subject to 22% service charge and Florida sales tax*

**Intermezzo Course**

*Additional \$4.00 Per Person*

*Choice of:*

*Lemon, Raspberry or Passion Fruit sorbet with vodka.*

**Served Desserts**

*Crème Brulee*

*with fresh berries*

*Key Lime Pie*

*topped with raspberry coulis*

*Decadent Chocolate Cake*

*Chocolate Terrine*

*New York Style Cheesecake*

*Tiramisu*

**Viennese Table**

*A Lavish table filled with assorted tortes, tarts, pies, cakes, mini pastries,*

*and a variety of decadent delicacies*

*Additional \$6.00 per person*

**Tablesides Service**

*Bananas Foster, Peach Melba (seasonal) or Raspberry Flambé,*

*Prepared Tableside and served on vanilla gelato*

*Chef attended (no charge)*

*Additional \$12.00 Per person*

*Members receive 20% discount*

*All prices are subject to a 22% service charge and Florida sales tax..*

# ***Dinner Buffets***

*All buffets are subject to a minimum of 20 people*

## ***Asian Buffet***

*Egg Drop Soup*

*Assorted Sushi & California Rolls*

*Fried Pot Stickers*

*with a garlic chili dipping sauce*

*Tatsoi & Daikon salad*

*Udon Noodle Salad*

*with julienne vegetables & peanut Sesame dressing*

*Beef & Broccoli*

*Char Siu Pork Ribs*

*Korma Shiimp*

*Sticky Rice*

*Stir Fry Vegetables*

*Tropical Fruit Display*

*Rolls & Butter*

*Assorted Desserts to include:*

*Fortune Cookies, Ginger Flan,*

*& Mandarin Fruit Tart*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

***\$46.00 Per Person***

*Members receive 20% discount*

*All prices are subject to a 22% service charge and Florida sales tax.*

## *Caribbean Buffet*

*Conch Chowder*

*Tostones with Salsa & Guacamole*

*Mixed Greens Salad*

*Artichokes, Pineapples & Heart of Palm Salad*

*Jicama Slaw*

*Jamaican Jerked Chicken*

*Bermuda Fire Roasted Shrimp*

*Mojo Pork Loin*

*Beans & Rice*

*Scotch Bonnet scented Boniattos*

*Rolls & Butter*

*Assorted Desserts to include:*

*Key Lime Pie, Coconut Cream Pie, Flourless Chocolate Cake & Passion Fruit Mousse*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$53.00 Per Person*

*Members receive 20% discount  
All prices are subject to a 22% service charge and Florida sales tax*



## *Chip Powell BBQ Buffet*

*Mixed Green Salad*

*with (2) choices of dressings*

*Red Potato Salad*

*Hamburgers & Cheeseburgers*

*Hot Dogs*

*Barbequed Chicken*

*Barbequed Ribs*

*Garnish Tray & Assorted Condiments*

*Western Baked Beans*

*Corn on the Cob*

*Tropical Fruit Display*

*Rolls & Butter*

*Assorted Cakes & Pies*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$38.00 Per Person*

*Members receive 20% discount*

*All prices are subject to a 22% service charge and Florida sales tax*

## *The Venetian Buffet*

*Classic Caesar Salad*

*with shaved Parmesan cheese & herb croutons*

*Asparagus Salad*

*drizzled in a red wine vinaigrette*

*Artichoke Heart & Hearts of Palm Salad*

*Marinated Mushroom Salad*

*Carved Prime Rib of Beef/or Beef Tenderloin*

*with Au Jus & horseradish*

*Carved Roast Turkey*

*with cranberry mayonnaise & assorted chutneys*

*Grilled Salmon*

*Sautéed Seasonal Vegetables*

*Roasted Rosemary Potatoes*

*Tropical Fruit Display*

*Rolls & Butter*

*Assorted Cakes & Pies*

*Freshly Brewed Colombian Coffee, Decaffeinated Coffee, & Assorted Herbal Teas*

*\$48.00 Per Person*

*Add Grilled Lobster Tail*

*with tarragon butter*

*\$18.00 additional Per Person*

*Members receive 20% discount*

*All prices are subject to a 22% service charge and Florida sales tax*

## ***Banquet Libations***

*The Venetian Golf Club is proud to serve hearty free handed pours in all of our alcoholic beverages. Consumption can normally be estimated at 2 ½ to 3 drinks per person for a one hour period.*

### **Host Bar**

*The billing on a Host bar is determined by consumption and charged at a per drink rate.*

<i>House Brands</i>	<i>\$6.00</i>	<i>House Wine</i>	<i>\$6.00</i>
<i>Premium Brands</i>	<i>\$7.50</i>	<i>Premium Wine</i>	<i>\$7.50</i>
<i>Liqueurs &amp; Cordials</i>	<i>\$8.00</i>	<i>Draught Beer</i>	<i>\$2.75</i>
<i>Soft Drinks</i>	<i>\$2.25</i>	<i>Domestic Beer</i>	<i>\$3.25</i>
<i>Juice</i>	<i>\$2.50</i>	<i>Imported Beer</i>	<i>\$3.50</i>

### **Hosted Hourly Bar**

*An economical plan to host your reception which includes:  
House wine, House liquor, selection of draught, domestic  
and imported beer, soda and juices*

	<i>House</i>	<i>Premium</i>
<i>1 Hour</i>	<i>\$13.00</i>	<i>\$16.00</i>
<i>Each Additional Hour</i>	<i>\$9.00</i>	<i>\$11.00</i>

### **Hosted Hourly Bar – Wine & Draught Beer only**

*An economic plan to host your reception which includes:  
House wine, draught beer, soft drinks and juices*

<i>1 Hour</i>	<i>\$10.00</i>
<i>Each Additional Hour</i>	<i>\$7.00</i>

*All prices are subject to a 22% service charge and Florida sales tax*

## ***Banquet Libations (Continued)***

### **Cash Bar**

*Prices include 22% service charge and 7% Florida state tax*

*20% Member discount does not apply to Cash Bars*

<i>House Brands</i>	<i>\$7.75</i>	<i>House Wine</i>	<i>\$7.75</i>
<i>Premium Brands</i>	<i>\$9.50</i>	<i>Premium Wine</i>	<i>\$9.50</i>
<i>Draught Beer</i>	<i>\$3.50</i>	<i>Domestic Beer</i>	<i>\$4.00</i>
<i>Imported Beer</i>	<i>\$4.50</i>	<i>Soft Drink</i>	<i>\$2.75</i>
<i>Juice</i>	<i>\$3.00</i>		

### **Dinner Wine Service**

*Priced per bottle based on consumption, Catering wine list available upon request*

## ***Bar Brands***

### **House Brands**

*The Venetian Golf Club reserves all rights in determining house brands.*

### **Premium Brands**

<i>Vodka:</i>	<i>Ketel One</i>	<i>Gin:</i>	<i>Beefeater</i>
<i>Scotch:</i>	<i>Crown Royal</i>	<i>Bourbon:</i>	<i>Jack Daniels</i>
<i>Whiskey:</i>	<i>Canadian Club</i>	<i>Rum:</i>	<i>Bacardi</i>
<i>Tequila:</i>	<i>Jose Cuervo</i>		

*All prices are subject to a 22% service charge and Florida sales tax*

# *Recommended Services*

## *Entertainment Agent*

*Jay Goodley Entertainment, Inc.*

*Jay or Fitz*

*238 W. Tampa Avenue*

*Venice Centre Mall*

*Venice, FL 34285*

*941-480-9600*

[www.jay@jaygoodley.com](mailto:www.jay@jaygoodley.com)

*Romanza Strings*

*(941) 468-6096*

[www.romanzastrings.com](http://www.romanzastrings.com)

*2 Saxy*

*Harry Fager*

*941-376-6044*

[www.2saxy.com](http://www.2saxy.com)

## *DeeJay*

*Black Tie DJ's*

*Craig*

*(941) 925-5944*

*Jersey Sound and Entertainment*

*(941) 518 – 6628*

[www.jerseysoundandentertainment.com](http://www.jerseysoundandentertainment.com)

*DeLair Entertainment*

*(941) 365 – 6580*

[www.delairentertainment.com](http://www.delairentertainment.com)

*BradentonDJ*

*(941) 531 – 3204*

[www.bradentondj.com](http://www.bradentondj.com)

**Photography/ Videography**

*Fotosbymike*

*Mike Vega*

*941-376-5713*

*http://fotosbymike.org*

***Moments In Time Photography***

*Frederick J. Mailloux*

*Jade T. Mailloux*

*941-362-4567*

*941-313-0270 (cell)*

[www.momentintimephotographs.com](http://www.momentintimephotographs.com)

*Hime Photography*

*Scott Hime*

*3900 Clark Road, F-3*

*Sarasota, FL 34233*

*941-924-9287*

[www.himephotography.com](http://www.himephotography.com)

*Imely Photography & Video LLC*

*Tibor Imely P.P.A.*

*2424 Whipporwill Circle*

*Sarasota, FL 34231*

*941-927-7032*

*866-281-4975*

[www.imelyphoto.com](http://www.imelyphoto.com)

*A.J. Mills Photography*

*(866) 499-6682*

[www.ajmillsphotography.com](http://www.ajmillsphotography.com)

*Alfred Gordon Photography*

*(941) 751-9257*

[www.alfgordonphoto.com](http://www.alfgordonphoto.com)

*Wedding Cakes*

*Beautiful Cakes by Ron*

*Ron Zammit*

*501 N. Beneva Road, Suite 632*

*Sarasota, FL 34232*

*941-365-2991*

[www.beautifulcakesbyron.com](http://www.beautifulcakesbyron.com)

*A Slice of Heaven*

*(941) 341-0038*

[www.sarasotacakes.com](http://www.sarasotacakes.com)

*Baked Occasions Wedding Cakes*

*(941) 235-2355*

[www.bakedoccasions.com](http://www.bakedoccasions.com)

*Cake Concepts by Lynn*

*(941) 629-2211*

[www.cakeconceptsbylynn.com](http://www.cakeconceptsbylynn.com)



*Ice Sculptures*

*Ice Pro*

*Joe & Liane*

*(941) 704-0552*

*Florist*

*Flowers by Fudgie*

*Becki Creighton*

*6627 Midnight Pass Road*

*Sarasota, FL 34242*

*941-349-8212*

[www.flowersbyfudgie.com](http://www.flowersbyfudgie.com)

*Beneva Flowers*

*Sue Larrimore*

*6980 Beneva Road*

*Sarasota, FL 34238*

*941-923-7401*

*800-226-1177*

*www.beneva.com*

*Addington's Florist*

*(941) 492-6630*

[www.addingtonsonline.com](http://www.addingtonsonline.com)

*Elegant Designs Florist*

*(941) 822-0116*

[www.elegantdesignflowers.com](http://www.elegantdesignflowers.com)

**Valet Parking**

*Southwest Parking*

*Rodney*

*941-724-6101*

*941-724-1602*

**Wedding Planners**

*Sunweddings*

*(941) 497-7561*

[www.floridasunweddings.com](http://www.floridasunweddings.com)

*Officiants*

*Romantic Weddings*

*Dr. Stephen Lortz*

*(941) 359-9600*

[www.weddingsinsarasota.com](http://www.weddingsinsarasota.com)

*Reverend Georgeann Butler*

*(941) 351-5347*

[www.sarasotadreamweddings.com](http://www.sarasotadreamweddings.com)

*Video*

*VMSteven*

*(813) 928-9237*

*(813) 527-5107*

[www.vmsteven.net](http://www.vmsteven.net)

*Hair & Makeup*

*A Victorian Bride*

*(941) 928-3651*

[www.avictovrianbride.com](http://www.avictovrianbride.com)

*Lili's Weddings – Hair & Makeup*

*(813) 313-6747*

[www.lilisweddings.com](http://www.lilisweddings.com)