



**VENETIANSM
GOLF CLUB**

*Wedding
Catering Menu*

2017-2018





General Information



Catering Menus



The final details of your event are to be submitted to the Food & Beverage 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., six 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 \$500.00 or more will avoid a \$100.00 Bartender fee.

Room Rental Charges



A \$1,000 room rental charge will apply to all events held at Venetian Golf Club on Thursday, Friday, or Saturday where the \$4000 food & beverage revenue minimum has not been met. A \$500 room rental charge will apply to all events held at Venetian Golf Club on Sunday through Wednesday where the \$2000 food & beverage revenue has not been met. Room rental charges are waived for all Club members in good standing. No room rental charges can be dismissed without the authorization of the Food & Beverage 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 ordered as listed in the catering menu as a benefit of their membership. To receive this discount, all sales must be charged to the Member's Club account. Off property events are exempt from this discount.

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 host of the event to assume full responsibility for any damages to Venetian Golf Club property caused by the host, their guests, or any agents of the host.

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 Food & Beverage Manager for a 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.



Golf Club 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.



PERMITTED 2ND FLOOR DINING ATTIRE

Men

Shirts with collars and sleeves are required (including male children starting at the age of 12). Ball caps are permitted on the terrace and in The Player's Lounge, but not in the Members Dining Room.

Denim is not considered appropriate club or dining attire.

Women

Proper club and dining attire is required: dresses, skirts, slacks, golf shorts, skorts, mid-length shorts, designer tee shirts and blouses. NOTE: *If there are no sleeves on the designer tee shirt or blouse then collars are required. If there are sleeves then no collars are required.*

Denim is not considered appropriate club or dining attire.



Hors d'oeuvres *Cocktail Reception Display*

Tri-Color Corn Chips & Salsa Display

Traditional Salsa – Black Bean Salsa – Tropical Fruit Salsa

3 quarts salsa, 200 chips - Serves 50 \$60.00

Add guacamole - \$20 per 50 ppl served

Add sour cream - \$15 per 50 ppl served

Caprese Salad

Fresh Buffalo Mozzarella, Tomato, Fresh Basil & Balsamic Reduction

(25 pieces) \$50.00

(50 pieces) \$100.00

Fresh Seasonal Fruit Bowl

Two gallons – serves 50

\$80.00

Bruschetta Olive Oil Crostini

Serves 50 - \$150.00

Chicken Satay with Mango Chutney

(50 pieces) \$150.00

Handmade Sushi Display

(50 pieces) \$200.00



Meatballs poached in home-made marinara

(50 pieces) \$100.00

Ahi Poki with Wakame, Shoyu, Fresh Ginger & Wonton Crisps

Serves 50 - \$150.00

Artesian Cheese Tray

Imported Cheeses with nuts, dried & fresh fruit

Serves 50 - \$150.00

Serves 100 - \$250.00

Garden Vegetable Crudités

Fresh Seasonal Vegetables with dips

Serves 50 - \$100.00

Serves 100 - \$200.00

Tropical Fruit Display

A Selection of Seasonal Fresh Fruit & Berries

Serves 50 - \$100.00

Serves 100 - \$200.00

Members receive 20% discount

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



Hors d'oeuvres

Butler Passed

Cold

(MINIMUM 2 DOZEN)

\$2.00 per Piece

- Bruschetta with Roma Tomatoes
- Prosciutto wrapped Asparagus
- Prosciutto wrapped Melon

\$2.50 per Piece

- Smoked Salmon topped Cucumbers

\$3.00 per Piece

- Seared Tenderloin of Beef Crostini
- Jumbo Cocktail Shrimp w/ Cocktail Sauce

\$3.50 per Piece

- Fresh Mozzarella & Grape Tomato Skewers

Members receive 20% discount

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



Hors d'oeuvres
Butler Passed
Hot

(MINIMUM 2 DOZEN)

\$2.00 per Piece

- Spinach & Mascarpone Stuffed Mushrooms
- Spanokopita (phyllo wrapped spinach & feta cheese)
- Vegetable Spring Rolls
- Grilled Chicken & Cheese Quesadillas

\$3.00 per Piece

- Fried Oysters w/ Remoulade Sauce
- Chicken Satay Skewers
- Sausage Stuffed Mushrooms

\$3.50 per Piece

- Louisiana Crab Cakes
- Crab Stuffed Mushrooms

\$5.00 per Piece

- Lollipops Lamb Chops with mint pesto
- Tenderloin Filet Skewers w/ Bernaise Sauce

\$3-\$6 per Piece (minimum 3 dozen)

- Assorted Hand-made Sushi Display

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,
freshly baked bread, and beverage service.*





Appetizers
(Choice of One)



Spring Mix Salad

With tomatoes, cucumbers, julienned carrots & choice of dressing

Caprese Salad

With fresh mozzarella, Roma tomatoes, fresh basil and aged balsamic vinaigrette reduction

And extra virgin olive oil

Venetian Salad (add \$2)

Salad mix with strawberries, blueberries, dried cranberries, toasted almonds,

Goat cheese and choice of dressing

Caesar Salad

Crispy Romaine with homemade Caesar dressing and topped with garlic croutons

Louisiana Crab Cake

With spicy Remoulade on a bed of baby greens

Soups (add \$1)






Entrees

Served with your choice of 2 sides

Boneless Breast of Chicken




Pan seared & topped with your choice of sauce

-  *Marsala*
-  *Picatta*
-  *Provençal*
-  *Dijon Cream*
-  *Goat Cheese & Spinach (stuffed)*
-  *Sundried Tomato Cream*

\$39.00

-  *Cordon Bleu – add \$1.00*

Flat Iron Steak – 8 oz.

-  *Grilled & Seasoned*
-  *Mushroom/Onion w/Cabernet wine demi-glace*
-  *Brazilian Seasoned w/chimichurri Sauce*

\$48.00

Filet Mignon

8 ounce grilled filet

- + Grilled & Seasoned*
- + Bleu Cheese Crusted*
- + Cabernet Demi-glace*
- + Béarnaise*
- + Siciliano (buffalo mozzarella & port wine reduction)*

\$54.00

Filet of Salmon, Tilapia, or Mahi Mahi

Grouper - market price

Sea Bass - market price

- + Pan Seared - Sesame Crusted with Teriyaki*
- + Cucumber Dill Sauce*
- + Bourbon Glaze*
- + Lemon Grass Cream Sauce*
- + Citrus Compound Butter*

\$45.00

Prime Rib

10 oz. cut \$48

12 oz. cut \$50

(Add grilled shrimp skewer \$8.00)

(Add 5 oz. cold water lobster tail \$15.00)

Surf & Turf

6 ounce filet with four prawns

\$61.00

(Bernaise or Semi-glace)

Sub cold water lobster tail (+\$10)

Members receive 20% discount

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



Sides

Choose 1 Starch & 1 Vegetable

Scalloped Potatoes

Black Truffle Mashed

Wild Rice Blend

Risotto with White Cheddar

Roasted Red Skin Potatoes

Steamed Broccoli

Gnocchi

Roasted Fingerling Potatoes

Roasted Fall Medley Vegetables

Fresh Seasonal Vegetables

Grilled Asparagus

Baby cap carrots & Green Beans

Golden Beets



Dinner Buffets

All buffets are subject to a minimum of 20 people



“The Italian Buffet”



Choice of

Tossed

or

Caesar Salad

~ ~

Penne Bolognese

Chicken Piccata

Shrimp Alfredo

~ ~

Seasonal Sautéed Vegetables

Roasted Garlic Risotto

Garlic Bread or Rolls, & Butter

~ ~

Add \$4.00pp for

Caprese Salad

or Antipasto Display

(Includes imported meats & cheeses)

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$39.00 per person

“Florida Sunshine Buffet”



Orange Fennel Salad

or

Florida Salad Display

~ ~

Mahi with Key Lime Beurre Blanc

Miami Shrimp Paella

Coconut Chicken with Pineapple Orange Slaw

Rice Pilaf

Seasonal Vegetable

Garlic Bread or Rolls, & Butter

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$39.00 per person

“Floribbean Buffet”



Butternut Squash Crab Bisque

Avocado Salad with Homemade Chips

Tropical Salad Display

Island Spiced Chicken Breast

Key West Shrimp Skewers

Jamaican Braised Short Ribs

Beans & Rice

Seasonal Vegetable

Garlic Bread or Rolls, & Butter

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$49.00 per person

“The Venetian Buffet”



Choice of

Classic Caesar Salad with shaved Parmesan Cheese & Garlic Croutons

Asparagus Salad drizzled in Red Wine vinaigrette

Artichoke Heart & Hearts of Palm Salad

Marinated Mushroom Salad

Choice of

Carved Prime Rib of Beef (\$100.00 Chef Carving fee applies)

Or

Beef Tenderloin (\$100.00 Chef Carving fee may apply)

Choice of

Carved Roast Turkey (with cranberry mayonnaise & assorted chutneys)

Or

Grilled Salmon

Sautéed Seasonal Vegetables

Roasted Rosemary Potatoes

Tropical Fruit Display

Garlic Bread or Rolls, & Butter

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$59.00 per person

“Coastal Cuisine Buffet”



Caesar Salad

Lobster Bisque

Salmon or Mahi Mahi

Carved Prime Rib

(\$100 Chef Carving Fee applies)

Coastal Seafood Boil (mussels, clams, shrimp, andouille sausage)

Braised Red Skin Potatoes with Parsley & Butter

Fresh Seasonal Vegetables

Cheddar Bay Biscuits

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$64.00 per person

“Land, Air & Sea Buffet”



Wedge Salad Display

Green Bean & Mushroom Marinated Salad

Beef Tenderloin (\$100 Chef Carving Fee Applies if carved at buffet)

Slow braised Chicken with lemon tarragon

Scallop & Shrimp Scampi

Gourmet Mashtini Potato Bar

Fresh Seasonal Vegetables

Garlic Bread or Rolls, & Butter

Freshly Brewed Colombian Coffee, Assorted Herbal Teas, Soda, Iced Tea, and Lemonade

\$69.00 per person



Banquet Libations

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. All prices are subject to a 22% service charge and Florida sales tax. 20% Member Discount does not apply to libations.

Dinner Wine Service



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

Host Bar - Consumption



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

<i>House Brands</i>	<i>\$6.98</i>	<i>House Wine</i>	<i>\$6.98</i>
<i>Premium Brands</i>	<i>\$9.69-13.95</i>	<i>Call Liquor</i>	<i>\$7.94</i>
<i>Liqueurs & Cordials</i>	<i>\$8.00-9.00</i>	<i>Draught Beer</i>	<i>\$3.49</i>
<i>Soft Drinks</i>	<i>\$2.40</i>	<i>Domestic Beer</i>	<i>\$3.49</i>
<i>Juice</i>	<i>\$3.25</i>	<i>Imported Beer</i>	<i>\$3.80</i>

Host Bar - Hourly

Wine, Cocktails, & Draught Beer



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

	<i>House</i>	<i>Call</i>	<i>Premium</i>
<i>1 Hour</i>	<i>\$12.00</i>	<i>\$16.00</i>	<i>\$19.00</i>
<i>Each Additional Hour</i>	<i>\$9.00</i>	<i>\$13.00</i>	<i>\$14.00</i>

Host Bar - Hourly

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>\$11.00</i>
<i>Each Additional Hour</i>	<i>\$7.00</i>

Cash Bar



<i>House Brands</i>	<i>\$6.98</i>	<i>House Wine</i>	<i>\$6.98</i>
<i>Premium Brands</i>	<i>\$9.69-13.95</i>	<i>Call Liquor</i>	<i>\$7.94</i>
<i>Draught Beer</i>	<i>\$3.49</i>	<i>Domestic Beer</i>	<i>\$3.49</i>
<i>Imported Beer</i>	<i>\$3.80</i>	<i>Soft Drink</i>	<i>\$2.40</i>
<i>Juice</i>	<i>\$3.25</i>		

Bar Brands



House Brands

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

Premium Brand

Vodka: Ketel One, Grey Goose

Scotch – Blended: Johnny Walker Black, Chivas Regal

Scotch – Single Malt: McCallan (12, 15, 18), Glenfiddich, Glenlivet

Gin: Bombay Sapphire

Whiskey: Gentleman Jack, Crown Royal, Crown Reserve, Jameson

Bourbon: Knob Creek, Woodford Reserve

Rum: Don Q

Tequila: Patron, Jose Cuervo Black

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