WE MAKE YOUR Dream Wedding COME TRUE.





Thank you for considering LPGA International for your wedding venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

LPGA International provides the ideal spot for your wedding ceremony and reception centrally located in Daytona Beach, Fl. The club offers beautiful full-service private event rooms, which will accommodate up to 170 guests, as well as a variety of amenities to make your ceremony and reception complete.

From breathtaking views to fantastic cuisine, our experienced service staff and Private Event Director stand ready to give you all the information you need to design a special wedding that's sure to please every time. Our staff creates magic moments for you and your guests, while placing emphasis on fine food and impeccable creativity and service. Sit back and let us add style and fun to your special day.

Enclosed you will find more information about LPGA International pricing, amenities, capabilities and more. Feel free to contact Tara Ann Iuteri, our Food, Beverage and Events Director

at 386.523.2044 or <u>food-bev5742@lpgainternational.com</u> with any questions you may have. We are happy to help!





All packages include on site coordination, set up and breakdown

Basic Package "The Fairway"

Price Starting at \$6500 (off-peak) 4 Hour Event- ceremony + reception Up to 40 Guests

Includes:

- Ceremony site with basic white folding chairs
- Dining tables, chairs, display tables, gift table, DJ table
- Standard Banquet Chairs
- Plates, glassware, silverware
- Standard table linens with house centerpieces
- Reception in Lounge, Malcolm's or Patio
- Water, Unsweet tea and coffee station
- Buffet style catering with 2 entree choices
- One hour rehearsal the day before





Add Ons:

- *Additional Guests-\$50/each*
- *Beer & Wine Package \$25/each*
- *Sweetheart table \$150*
- *Uplighting \$200*
- *Black spandex chair covers \$3/each*
- *Rehearsal Dinner \$25/each*
- *Late night firepit \$200*
- *Champagne Toast \$30/bottle*
- *Dance Floor \$350*

All packages include on site coordination, set up and breakdown

Mid Tier Package "The Champions"

Price Starting at \$9250 (off-peak)

6 Hour Event - ceremony, cocktail hour, reception

Up to 100 Guests

Includes:

- All "Fairway Package" features plus:
- Black Spandex chair covers
- Choice of ballroom or outdoor tent wedding
- Upgraded floor length linens-white, black or ivory
- Dance Floor
- Dedicated bridal suite and groom's lounge
- Champagne toast to the newlyweds
- Three course plated meal option or elevated buffet
- Sparkler send off





- *Champagne welcome at guest arrival \$30/bottle*
- *Sparkling wine bar with fruit puree and unique garnishes \$15/each*
- *Full bar package \$40/each*
- *Couples signature cocktails \$500
- *Extra event hour \$1000*
- *Additional Guest \$75/each*
- *Charger plates \$3-\$7/each*

All packages include on site coordination, set up and breakdown

Premium Package "The Majors"

Price Starting at \$15,500 (off-peak) 8 hour Up to 150 Guests

Includes:

- All "Champions Package" features plus:
- Floral arch at ceremony site
- Butler passed hor doerves during cocktail hour
- Four course plated dinner with mini dessert station,
- Full open bar for hours
- Charger Plates
- Ballroom chandelier draperies
- Golf experience 9 wholes for wedding party
- Floating lantern send off or champagne welcome





Add Ons:

- *Additional Guest \$90/each*
- *Rehearsal dinner night before \$25/each
- *Cigar & Whisky patio bar \$2000*
- *Late night snacks \$15/ each*
- *Next day brunch \$45/each*
- *Upgraded Chivari Chairs \$17-\$22/each*

Wedding Packages All packages include on site coordination, set up and breakdown

Luxury Package "The Grand Slam" All-Inclusive Experience

Price Starting at \$33,000 (off-peak) Full Weekend Experience Up to 200 Guests

Includes:

- All "Champions Package" features plus:
- Chivari Chairs
- · Cold sparks on dance floor
- Rehearsal dinner for up to 50 guests
- Private golf tournament for 50 guest day before or after
- Private day after brunch for up to 50 guests
- Grooms men Whiskey & Cigar hour prior to ceremony
- Bridal suite mimosa station





All packages include on site coordination, set up and breakdown

Any Level Package Add on's:

- Chivari Chairs \$17-\$22/each
- Rehearsal dinner for up to 50 guests \$25/each
- Champagne Welcome \$30/bottle
- Sparkling wine bar \$17/each
- Butler passed hor dourves \$225-\$325 per 100 people
- Groomsman whiskey cigar hour \$600
- Bridal mimosa station \$350
- Cold Sparks during the first dance \$600
- Luxury restroom baskets (mints, perfume, hairspray etc) \$250
- First Look champagne toast \$50
- Live instrumentalist for cocktail hour \$700
- Private last dance before send off \$150
- His and Her champagne flute \$45
- *Pool use and access \$450*





Additional Considerations:

- Peak Season is February-May --premium pricing applies, and bookings require a 25% non refundable deposit
- Off-Peak Discounts: 15% off for weddings booked June-September
- Weekday Wedding Specials: 10% discounts on all weddings Monday-Thursday

Dinner Buffets

The Fairway

One Passed Hors D'oeuvres Warm Rolls and Butter House Salad | Two Entrees Two Accompaniments

Champions

Two Passed Hors D'oeuvres Warm Rolls and Butter Two Salads | Three Entrees Two Accompaniments

SALADS

Spinach Salad – Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette
Stacked Tomato and Mozzarella – Basil Oil | Balsamic Reduction | Micro Greens
Mixed Green Salad – Mixed Greens | Tomatoes | Bermuda Onions | Carrots | Cucumbers |
Garlic Croutons | Ranch and Balsamic Dressings
Caesar Salad- Asiago Cheese Crisp | Parmesan Cheese | Caesar Dressing

ENTRÉES

Macadamia Crusted Mahi Mahi – Maple Butter Sauce
Bacon Wrapped Pork Loin – Maple Bourbon Sauce
Smoked and Roasted Turkey – Wild Mushroom Gravy and Crispy Onions
Beef Tips – Mushroom Bordelaise Sauce
Roasted Salmon – Garlic Herb and Lemon Butter
Chicken Your Way – Choice of One: Picatta | Marsala | Roma Sauce | Caprese

ACCOMPANIMENTS

Green Beans | Steamed Broccoli | Herb Roasted Vegetable Medley Garlic Mashed Potatoes | Jasmine Rice | Roasted Red Potatoes | Parmesan Risotto

CARVING STATIONS

All Carving Stations are Chef Attended and a \$300 Attendant Fee Applies. Prices are listed as an Add on to a Buffet and are per person.

Slow Roasted Premium Prime Rib | \$19

Worcestershire Jus and Creamy Horseradish

Smoked Beef Brisket | \$15

Jim Beam Bourbon BBQ Glaze with Honey Baked Corn Muffins





Plated Dinner Service includes salad, warm rolls and butter and an entrée with two sides. All Price Points listed below are per person and before tax and gratuity.

SALAD COURSE

Select one of the following salads. First course is included in the price of the entrée.

Spinach Salad – Tear Drop Tomatoes, Grilled Mushrooms, Bacon Vinaigrette
Stacked Tomato and Mozzarella – Basil Oil | Balsamic Reduction | Micro Greens
Mixed Green Salad – Mixed Greens | Tomatoes | Bermuda Onions | Carrots |
Cucumbers | Garlic Croutons | Ranch and Balsamic Dressings Caesar Salad- Asiago
Cheese Crisp | Parmesan Cheese | Caesar Dressing

MAIN COURSE

Select your main course for plated dinner service. All entrées served with choice of garlic-mashed potatoes or wild rice pilaf & Chef's Choice vegetable. Warm rolls and butter included.

Chicken Your Way | - Picatta, Roma, Marsala, Caprese

Bacon Wrapped Pork Tenderloin | - Maple Bourbon Glaze

Beef Tenderloin | - Garlic, Shallots, Sage and Marsala Wine Demi Glaze

Macadamia Encrusted Mahi Mahi | - Maple Butter Cream Sauce

Grouper St. Augustine | MKT PRICE - Oranges, Pine Nuts and Brown Butter Sauce

Shrimp and Scallops | - Pinot Grigio Cream Sauce

Grilled Salmon | - Lemon Butter Cream Sauce

MENU ENHANCEMENTS

Add any off the below accompaniments to each entrée. Prices are per person.

4 oz. Chicken Breast | \$6 Two Jumbo Shrimp | \$10 Two Bacon Wrapped Scallops | \$14

Hors d'oeuvres & Signature Displays



PASSED HORS D' OEUVRES

Required 100 piece minimum

Caprese Skewer - Balsamic Reduction | \$2.75 Southwest Tortilla Pinwheel - Fajita Steak | \$2.75 Chicken Tenders — Hand Breaded and Fried | \$2.75 Wild Mushroom & Boursin Tart | \$2.75 Vegetable Spring Roll — Thai Dipping Sauce | \$2.75 Bang Bang Shrimp Sriracha Aioli | \$3 Spanakopita | \$2.50 Tuna Tartare - Cones | \$3.50 Oriental Chicken Satay — Peanut Sauce | \$2.75 Brie En Croute - Raspberry Puree | \$2.75 Miniature Beef Wellington with Béarnaise Sauce | \$3.50 Bacon Wrapped Scallop | \$3.00 Coconut Battered Shrimp | \$3.00 Mini Crab Cake — Hollandaise Sauce | \$3.00 Short Rib Empanada | \$3.00

SIGNARTURE DISPLAYS

Medium 50 Guests | Large 50 Guests to 100

Fresh Seasonal Fruit

Seasonal Fruits and Berries artfully displayed. Medium \$200 | Large \$500

Artisan Cheese Display

Select Domestic and Imported Cheese Artfully Displayed with Breads and Crackers Medium \$350 | Large \$475

Crudités & Dips

Seasonal Garden Favorites with our Own Freshly Prepared Dressings Medium \$175 | Large \$275

LPGA Cheese & Fruit

Imported and Domestic Cheeses, Seasonal Fruits and Berries artfully displayed with Breads and Crackers
Medium \$375 | Large \$500

Antipasti

Variety of Grilled Marinated Vegetables, Olives, Peppers, Cured Italian Meats and Cheeses served with roasted Crusty Italian Bread Medium \$320 | Large \$550

Preferred Vendors

ENTERTAINMENT

Phil Phresh | Mrphilphresh@gmail.com | 386.317.1858

DJ Jukebox Bully | 386.290.9466 | djjukeboxbully@live.com

DJ Tony Signorino | djtonysignorino@gmail.com | 321.222.3511

Our DJ Rocks | DJ Jennie | 407.509.9786 Dustin Stock Music and DJ | 386.478.8461 | itsallgooddj@gmail.com

FLORIST

Simply Roses | Ashlee | 386.672.4848 Rachael Kasie Designs | Rachael Rollins | 386.274.1661 Best Wishes Ormond | 386.676.9200 The Flower Market | 386.677.2191

PHOTOGRAPHY

Jan Spisar Photography & Videography | 386.316.5882 Michael's Photography | 386.255.0555 Liz Scavilla Photography | 386.866.1053 Jennifer Juniper Photography | 386.882.7238 Riley James Photography | rileyjamesphotography.com

BAKERY

Cakery Creations | Liz Huber | 386.931.4059 Sweets and Treats | Justine Knight | 386.383.8256 Pastry Studio | Sherri | 386.255.6404 Publix Super Market Bakery, Port Orange/Taylor Road Location | 386.760.7332

OFFICIANTS

Ceremonies by the Sea | Jillian Shaw | 386.478.6797 Wiley Lowe | 386.383.2636 Rabbi M. Sonnenstien | 386.677.2484 Elegant Weddings By Mrs Marlo | 386.793.1077

Preferred Vendors

HAIR & MAKEUP

Kiss & Make Up Studio | Katie Geremia | Info@kissandmakeuporlando.com Hair by Elena "Lovely do's" | 386.866.2414 Gloss Bridal and Beauty Bar | Maggie Rose | 386.307.3646

PHOTO BOOTH

Jan Spisar Photo Booth | 386.316.5882 Daytona Photo Booth | info@daytonaphotobooth.com | 386.214.7291

WEDDING EVENT RENTALS

Special Event Services | Amy Monday | 386.760.6111 High Horse Carriage Rides | 386-334-4386 Daytona Ice Art | 386-341-3977 Balloons by Beth | 386-761-0515 One Step Beyond Events | Paul Caracappa | 407-234-9937 Mugwump Productions | 386.788.1099



Terms and Conditions

FOOD & BEVERAGE

LPGA International must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications.

GUARANTEES

Your guaranteed number of guests is due to the Private Event department 1 month prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and \$500 deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 90 days prior to your event. All event charges should be paid in full 1 month prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Peak season weddings will need to secure venue 25% down. PAYMENT schedules can be arranged for convenience.







Q: Do we need to make an appointment for a site visit?

A: Appointments are strongly recommended. Appointments assure that a member of our team is available to meet with you and the space is available to view. Appointments are typically scheduled Wednesdays – Saturdays between 10am – 3pm.

Q: How late can our reception extend?

A: 12:00am

Q: Does the staff decorate the room for the wedding reception?

A: The client is responsible for decorating the ballroom or banquet room, minus the standard items that are included in the wedding packages. (Tables, chairs, linens and napkins, house centerpieces, etc.)

Q: Can we do a food tasting?

A: Yes, a food tasting can be arranged for (2) guests. Additional guests will result in an additional fee of \$25+ per person. Menus for the tastings need to be approved (2) weeks prior to the selected date. Tastings are typically scheduled Tuesday – Thursday between 11am – 4pm, at the Chef's discretion

Q: Is there an ability to do a bar set limit then convert to cash bar?

A: A consumption bar is similar to a running bar tab, where you pay for each drink that is consumed. A budget bar offers a specific amount of drinks by way of tickets or a set dollar. A Cash bar is also an option, and each individual pays for their own beverage.

Q: Do you offer a changing room for the bridal party?

A: The club will provide a locker room for the Bridegroom and bridal party, which will be available on the morning of your wedding.

Q: Can we use real rose pedals?

A: Yes. However, fresh rose pedals are not allowed directly on the carpet for any indoor event, as they can create stains. A runner or something else must be put down first to protect the carpet from damages or cleaning fees will be imposed.

Q: Are we allowed to bring in our own food or alcohol?

A: Outside food and beverage is not permitted. All food and beverage must be purchased through the club. Our skilled culinary team can create a customized menu for your wedding, if you are looking for a personalized menu on your special day.

Q: When are menu selections due?

A: (45) days prior to your wedding date. Menus and pricing are subject to change with market fluctuations. Final menu prices may be confirmed 90 days prior to your event.

Q: How long before we have to give you final counts?

A: Your final count (guarantee) is due (14) business days prior to your event. Please understand this is the number we will set the room for and prepare meals.

Q: Does the ceremony have to start at a certain time?

A: Outdoor ceremonies are held on our stunning outdoor lakeside location, which features a pristine pergola. The outdoor ceremony set can be rented in three-hour intervals.

Q: Can we just have the ceremony only at your location?

A: Ceremonies held on our property must be in conjunction with a full lunch or dinner reception. We do not host Ceremony Only events.

Q: What are the parking options for our wedding guests?

A: The special events has a separate lot closer to the ceremony & reception locations for a convenient parking experience. There is a very large open lot for overflow parking though, should the separate lot become full.

Q: Do you have local hotel recommendations for our guests to stay nearby?

A: We work with several local hotels to offer to our clients and their guests. Please inquire with your Private Events Director for more information.