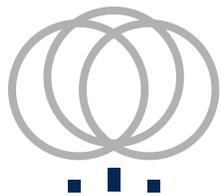


# Wedding Menu



**HUNTER'S GREEN**  
COUNTRY CLUB





# Welcome to Hunter's Green Country Club

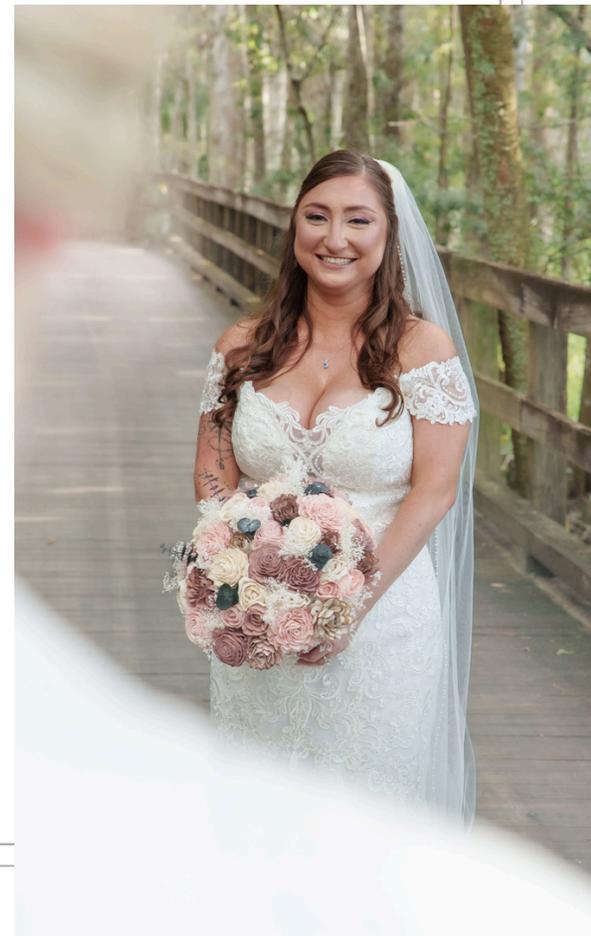
Welcome to Hunter's Green Country Club, where every wedding dream finds its perfect setting. Nestled amidst picturesque landscapes overlooking Lake Whittemore and our signature Hole 18, our venue offers both indoor and outdoor ceremony sites.

From white padded garden chairs to access to dressing rooms, every detail is crafted to ensure your special day unfolds seamlessly. Our Grand Ballroom boasts floor-to-ceiling windows, providing panoramic views adding elegant ambiance for up to 200 guests.

I hope after reading all that Hunter's Green has to offer you are as excited to meet us as we are to meet you. Let us turn your wedding vision into an unforgettable reality at Hunter's Green Country Club!

Warmest Wishes,

The Hunter's Green Country Club Team



# Private Venue Pricing

## **Ceremony Fee | \$1,000++**

1-Hour Rehearsal | Ceremony Coordination Services | Padded White Garden Chairs | Market Lights | Access to Men's and Women's Locker Rooms | Golf Cart for Photos on Course | Inquire for Rehearsal Dinner Options

**\*Arches available for upcharge.**

## **Reception**

1-Hour Cocktail Hour | 3 1/2 Hour Dinner Reception | Round 72" Banquet Tables | Oak Wood Dance Floor | Floor-Length Linens | Polyester Napkins | Floating Candle Centerpieces | Charger Plates | Chiavari Chairs | Glassware, Flatware, Dinnerware | Onsite Banquet Manager

## **Grand Ballroom Fee | \$1,500++**

A rental fee will be assessed to all non-members using club facilities. Additionally, a food and beverage minimum will apply and vary by date.

**\*Day of Coordination is required.**





# Emerald Package

**\$100++ PER PERSON**

Plated Dinner Service | Grazing Table | Four Butler Passed Hors d'Oeuvres | Assorted Artisan Rolls | Garden or Caesar Salad | Choice of Starch and Vegetable | Champagne Toast | Tea and Coffee Station | Cake Cutting Service



## THREE ENTREE SELECTIONS

Place Cards with Meal Indicators Required

### Surf and Turf (+10)

Jumbo shrimp stuffed with a crab filling in a lemon butter sauce and filet topped with a red wine demi glace.

### Filet Mignon

Grilled filet topped with a red wine demi glace.

\*Please note: all steaks will be cooked medium rare unless otherwise requested.

### Chilean Sea Bass

Pan seared Chilean Sea Bass served with a kale and tomato compote.

### Halibut

Pan seared Halibut served in a mango curry sauce.

### Seafood Risotto

East coast scallops, lobster meat and shrimp finished with sweet corn and roasted peppers and peas.

### Macadamia Crusted Chicken

Pan seared and served with a mango papaya salsa.

### Rolled Chicken Saltimbocca

Sautéed and served in a creamy white wine mushroom sauce.

### Curried Eggplant & Zucchini (V)

Slow cooked in a creamy tomato sauce with Indian spices over a bed of cauliflower crisps.



# Gold Package

**\$90++ PER PERSON**

Buffet Dinner Service | Gourmet Cheese and Cracker Display | Three Butler Passed Hors d'Oeuvres | Field Green Salad Bar | Choice of Starch and Vegetable | Assorted Artisan Rolls | Champagne Toast | Cake Cutting Service

## **TWO ENTREE SELECTION**

Upgrade to Plated for \$5pp

### **Braised Beef Short Ribs**

Beef short ribs braised in a red wine demi glace.

### **Fire Grilled Mahi-Mahi**

Fire grilled Mahi-Mahi with citrus beurre blanc and tropical salsa.

### **Fresh Florida Gulf Grouper**

Pan seared and served in a light lemon butter sauce.

### **Parmesan Sage Pork Medallions**

Pork medallions seasoned with parmesan and sage then cooked to perfection.

### **Spinach Stuffed Chicken Breast**

Chicken breast stuffed with spinach, cream cheese, and artichokes hearts.

### **Chicken Cordon Bleu**

Boneless breaded chicken breast stuffed with smoked ham and Swiss cheese with a hint of Dijon mustard.

### **Roasted Vegetable Napoleon (V)**

Portobello mushroom, zucchini, red onion and eggplant skewered with fresh rosemary and served on tomato basil vinaigrette.





# Silver Package

**\$85++ PER PERSON**

Plated Dinner Service | Crudité Display | Two Butler Passed Hors d'Oeuvres | Assorted Artisan Rolls | Garden or Caesar Salad | Choice of Starch and Vegetable | Champagne Toast | Cake Cutting Service

## **ONE ENTRÉE SELECTION**

### **Fire Grilled Sirloin**

Grilled sirloin served with sautéed wild mushrooms and a Boursin cheese demi sauce.

\*Please note: all steaks will be cooked medium rare unless otherwise requested.

### **Lemon-Dill Salmon**

Grilled salmon topped with a lemon dill butter sauce.

### **Chicken Marsala**

Lightly floured and sautéed chicken breast topped with sliced mushrooms and finished in a Marsala wine sauce.

### **Chicken Piccata**

Lightly floured and sautéed chicken breast topped with a lemon butter caper sauce.

### **Vegetable Tower (V)**

Eggplant, zucchini, squash and red pepper stacked over pasta with a three-cheese blend Marinara sauce.



# Hors D'oeuvres & Enhancements

## **SIDE DISHES**

Sautéed Green Beans  
Grilled Asparagus  
Steamed Broccoli  
Roasted Mixed Vegetables  
Roasted Garlic Mashed Potatoes  
Red Roasted Herb Potatoes  
Rice Pilaf  
Parmesan Risotto +\$3

## **HORS D'OEUVRES**

Malibu Coconut Shrimp  
Mini Crab Cakes  
Shrimp Cocktail Shooter  
Beef Carpaccio Crostini  
Seared Diver Scallop Spoons  
Beef Wellington  
Feta & Spinach Spanakopita  
Fig and Goat Cheese Spoons  
Fontina Risotto Cakes  
Crab or Italian Sausage Stuffed Mushrooms  
Thai Chicken Satay  
Caprese Skewers  
Sun Dried Tomato & Chicken Filo Cups  
Vegetable Spring Rolls  
Chicken & Cheese Quesadillas  
Tomato Bruschetta  
Assorted Mini Quiche  
Pork Pot Stickers

## **ENHANCEMENTS**

### **Iced Raw Bar | \$25++**

Large Shrimp, Crab Legs, and Cold Water Oysters on the Half Shell with lemon wedges, Saltine crackers, horseradish, Tabasco sauce, cocktail sauce and creamy Dijon sauce.

### **Flat Bread Pizza Station | \$12++**

Meat Lovers, Roasted Vegetable with Goat Cheese, and Traditional Cheese.

### **Mini Burger Sliders | \$12++**

Topped with cheese, lettuce, tomato, onion and pickles.

### **Pasta Station | \$16++**

**\$150 Chef Attendant Fee Required.**  
Tortellini, Penne and Farfalle Pasta  
Variety of Toppings  
Three Cheese Alfredo Sauce, Vodka, and Marinara Sauce  
Grilled Chicken, Shrimp and Italian Meatballs  
Artisan Bread and Grated Parmesan Cheese





# Open Bar Packages

## PRICING PER PERSON

A \$200 bartender and bar set up fee applies. \$100 per additional bartender.

### Beer & Wine

**May upgrade to 2nd or 3rd tier wines for an additional cost.**

Includes Domestic & Imported Beers, Sodas, and Juices

House Wines: Three Thieves: Pinot Grigio, Chardonnay, Pinot Noir, and Cabernet Sauvignon, Mionetto Prosecco, Domaine Ste. Michelle Sparkling Wine, Charles and Charles Rosé

3-Hour \$26 | 4-Hour \$31 | 5-Hour \$36

### Call Bar

Includes House Wine, Domestic Beers, Sodas, and Juices

New Amsterdam Vodka, Conciere Gin, Conciere Rum, Espolón Tequila, Conciere Whiskey, Conciere Scotch

3-Hour \$31 | 4-Hour \$36 | 5-Hour \$41

### Premium Bar

Includes House Wine, Domestic & Imported Beers, Sodas, and Juices

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Maestro Dobel Tequila, Maker's Mark Bourbon, Dewar's White Label Scotch, Jack Daniels, Bailey's, Kahlua

3-Hour \$36 | 4-Hour \$41 | 5-Hour \$46

### Top Shelf Bar

Includes House Wine, Domestic & Imported Beers, Sodas, and Juices

Belvedere Vodka, Bombay Sapphire Gin, Appleton Rum, Cincoro Blanco Tequila, Woodford Reserve Bourbon, Whistle Pig American Whiskey, The Macallan 12 Year Scotch

3-Hour \$41 | 4-Hour \$46 | 5-Hour \$51

\*\*Please note that these are the brands listed for 2025. Club is subject to change and will communicate if changes are made.\*\*

A close-up photograph of a bride and groom holding champagne glasses. The bride's hand is in the foreground, wearing a diamond ring and a silver band. The groom's hand is visible behind her. Both glasses are filled with champagne and have circular labels that say 'BRIDE' and 'GROOM' respectively. The background is softly blurred, showing the couple in formal wedding attire.

# Beverages

## **By Consumption**

### **\*\$500 Minimum Spend Applies**

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually. (See cash bar price list for more details)

## **Cash Bar**

Guests are responsible for purchasing drinks. The host is responsible for a bartender/bar set up fee. Pricing does not include tax and service charge.

- Soda, Juice, Bottled Water | \$3
- Domestic Beer | \$6
- Imported Beer | \$7
- House Wine/Glass | \$8
- Call Liquor | \$9
- Premium Liquor | \$10
- Top-Shelf Liquor | \$11

**Coffee and Tea Service Available for Add-on**

**Wine Services During Dinner Available for Add-on**

# Upgrades & Add-Ons

Ceiling Draping

Flower Walls

Backdrops

Valet Services

Gold, Rose Gold, or Black Flatware

Uplighting

Napolean or Crossback Chairs

Upgradable Charger Plates

Arches

Vintage Goblets

Dance Floors (white, black, checkered)

Upgradable Sweetheart Table

Staging

**\*Please inquire for options and pricing.**



# Policies

## **Payment Schedule:**

To secure and book event date, a 25% non-refundable deposit is required. Half-way between the event and booking date, the host will pay an additional deposit equal to 50% of the estimated cost. The remaining 25% is due no later than seven days prior to the event. Any outstanding amounts and any additional charges incurred on the day of the event will be charged to the host's authorized credit card.

## **Cancellation Policy:**

In the event that a host cancels the event for any reason, the Club will retain the non-refundable deposit. In addition, the club will be entitled to a cancellation fee as follows: Less than 90 days prior to event - 50% of estimated cost of event; Less than 60 days prior to event - 75% of estimated cost of event; Less than 30 days prior to event - 100% of estimated cost of event.

## **Guest Guarantee:**

No later than 10 days prior to event, the host will confirm the number of guests attending event. From this point the count can increase up to 3 days prior, but not decrease. If a final count is not confirmed, the Club will use the estimated number of attendees as the guaranteed number.

## **Service Charge and Sales Tax:**

All items quoted are subject to 7.5% state sales taxes and a 22% Club service charge. Service charge is not considered tip or gratuity.

## **Hosts and Guest Conduct:**

Host is responsible for conduct of Host's guests, attendees and vendors and all damages incurred to the Club's facilities due to their actions. The Club reserved the right to reject vendors that do not provide proof of insurance.





# Preferred

# Vendors List

## EVENT PLANNERS

Brittany Bauer Events | 813.380.0523

Kelci Leigh Events | 239.206.0843

Stephanie Arias Event Planning | 941.894.4323

Pop Sip and Celebrate Planning | 613.456.0796

Events by Lucia Vega | 813.705.0910

Bustle and Bloom Weddings (Rebecca) | 813.755.0228

## FLORISTS AND DECORATORS

Simply Stunning Florals (Carrie) | 813.508.5452

A & E Events (Rose) | 813.310.4170

Beyond Floral (Nini Massey) | 813.996.6677

Events in Bloom (Jana Stall) | 813.857.9098

FauxReal Flowers Brandon (Renee) | 813.595.6374

MadFlorals (Maddie) | 813.997.6970

## CEREMONY & RECEPTION ENTERTAINMENT

DJ Mike with the Mic (Michael Gray) | 407.970.0728

Grant Hemond & Associates | 727.376.8770

Tampa Bay DJ Company (Cory Barron) | 813.765.7773

Grainger Entertainment (Chris Grainger) | 863.513.4935

Alisar Violin | 813.326.2549



# Preferred Vendors List

## **PHOTOGRAPHY**

Todd Gilman Photography | 813.732.7280

Carrie Wildes Photography | 813.480.0324

Limelight Photography | 813.926.4290

Neil Shannon Photography | 813.996.1872

Amber McWhorter Photography | 813.309.5304

Hannah & Leah Photography | 813.509.6713

## **VIDEOGRAPHY/CONTENT CREATION**

Vector Media Productions (Diego Pelaez) | 813.545.6698

Avstat Media | 813.965.3109

Tot Tier Content Creation | [Tottiercontent@gmail.com](mailto:Tottiercontent@gmail.com)

## **CEREMONY OFFICIANTS**

Nicholas Kurinzi | 813.679.7120

Charels Hutek | 813.885.4032

Pastor Dean Ryder | 727.733.2417

Dan Venturino | 813.597.9212

Reverend Rick Lackore | 813.504.8728

## **CAKES & SPECIALTY DESSERTS**

Alessi Bakery | 813.879.4544

A Piece of Cake | 813.510.4907

Genaro's Gelato | 201.694.6469

# Wedding Checklist

## **FIRST 30 DAYS WITHIN BOOKING**

Sign Contract through DocUsign

Enroll in CardX

Submit 25% deposit

Secure Wedding Planner and/or Day of Coordinator, provide client with preferred vendors list

## **WITHIN 6 TO 9 MONTHS**

Hire all vendors - ensure that all vendors are licensed

Schedule a Wedding Tasting

## **3 MONTHS OUT**

Review all rentals (linen upgrades, chairs, pipe and drape)

Choose linen colors if not yet decided

## **30-60 DAYS OUT**

Timeline: assemble timeline and confirm any changes

Make sure deposits are up to date - 50% due

Confirm floorplan, Schedule rehearsal walk through for the week of or day before wedding,

RSVP's, guaranteed final count, and entrée selections are due

## **7-14 DAYS OUT**

Finalize all details and payments

Schedule a call to confirm details / send BEO via DocuSign to confirm details from client

Finalize payment for last minute add ons

Ensure Ops team is updated on all changes







**HUNTER'S GREEN**  
COUNTRY CLUB

*Let's Connect*

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Instagram [@huntersgreencweddings](https://www.instagram.com/huntersgreencweddings)

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All food and beverage purchases are subject to an automatic 7.5% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. \*Menus and prices are subject to change. \*Some restrictions apply. See Club for details. ©Invited - All rights reserved.

