

WEDDING INFORMATION

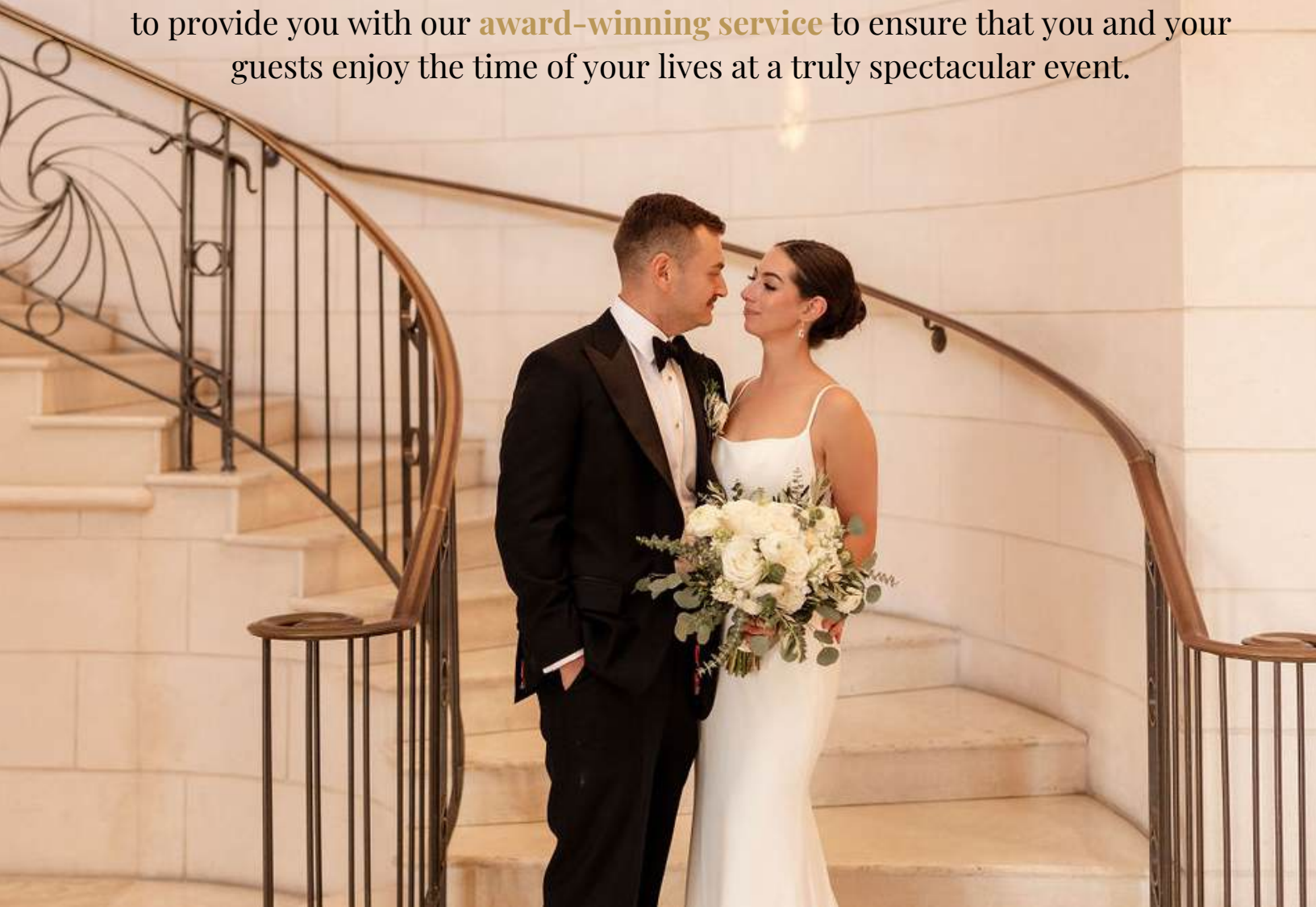
Lakewood Ranch Golf & Country Club



WELCOME TO LAKEWOOD RANCH GOLF & COUNTRY CLUB

Set in the beautiful community of **Lakewood Ranch**, The Country Club has been exquisitely designed to accommodate your special day! The Country Club offers multiple indoor and outdoor spaces overlooking the golf courses, nature preserve, and fountain-filled lakes, allowing you to choose the area that best accommodates your event.

Our special events team is dedicated to making sure you enjoy the **wedding of your dreams**; a day of love, family, and joy. Our celebrations are as varied as the couples who say "**I do.**" Lakewood Ranch is happy to accommodate all of your wedding needs, whether they be a grand reception, exceptional rehearsal dinner, intimate ceremony, or a honeymoon send-off brunch. We are honored to provide you with our **award-winning service** to ensure that you and your guests enjoy the time of your lives at a truly spectacular event.



START YOUR PLANNING PROCESS

From thoughtfully personalized menus to tailor-made packages, our seasoned Catering Sales Managers are dedicated to curating an unforgettable experience that reflects your unique vision and style.

Considering a flexible date or still deciding on the perfect month? Indulge in exclusive summer promotions when you host your special day during the months of July and August.

Inquire with your dedicated Wedding Specialist to discover our current offerings and enhancements.

We invite you to schedule a consultation and private tour with one of our experienced wedding professionals.



REASONS WHY TO SAY “I DO”!

VENUE HIGHLIGHTS

Outdoor Ceremony Location • Get Ready Suites • Indoor Ceremony Option

Day-of Venue Coordinator • Complimentary Menu Tasting

Indoor & Outdoor Cocktail Hour Locations

Indoor Reception Space with Balcony Access

Complimentary Champagne Toast for Couple

Preferred Vendors List • Professional Service Staff

Floor Length Table Linen & Napkins • China, Glassware & Flatware

Mahoney Dance Floor • Banquet Chairs & Tables

On-Site Locations for Photos including Grand Staircase & Ivy Tunnel



A service charge of 22% and a 7% Sales tax will apply

LAKEWOOD RANCH

GOLF & COUNTRY CLUB

SERVICE PACKAGES

Our team is excited to be a part of your important day and looks forward to ensuring your once in a lifetime event is everything that you dreamed it would be. Picture-perfect ceremonies with up to 200 elegant white garden chairs, we've got you covered.

Our **Venue Day-of Coordinator** assists with your ceremony and reception logistics to ensure a smooth experience for you and your guests.

Ceremony Coordination Package + Venue Services Package \$2,500++

- Get Ready Suites
- Continental Breakfast for Bridal Suite, *option to add-on lunch.*
- Fruit Infused Water Station
- White Resin Ceremony Chairs (up to 200)
- Complimentary White Unity Table
- (1) Easel for Welcome Sign
- Indoor Back-Up Ceremony Location for Inclement Weather.
- One-Hour Ceremony Rehearsal and 30-minute Ceremony Coordination.
- Access to Club for photos, includes (1) Club Cart after ceremony driven by Coordinator.
- Venue Day-of Coordinator assists with setup of personal items that include place cards, guestbook, favors, card box, and ceremony programs.
- Timeline Coordination for 1-Hour Cocktail Reception & 4 Hour Dinner Reception.
- Cocktail Hour Location - Choice of Ballroom Balcony or Grille Patio (\$1,500 Upgrade Fee)
- Choice of Gold or Silver Charger Decor Plates
- Option of White or Black Floor Length Linens & Napkins
- Mahogany Wood Dance Floor for Reception

Venue Services Package \$1,500++ (No Ceremony)

- Get Ready Suites
- Access to Club grounds for photos, includes (1) Club Cart after ceremony driven by Coordinator.
- (1) Easel for Welcome Sign
- Venue Day-of Coordinator assists with setup of personal items that include place cards, guestbook, favors, card box, and ceremony programs.
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- Mahogany Wood Dance Floor for Reception



SUITE PACKAGES

Each package is priced per person. Minimum of 5 guests.

“I DO” LUNCH PACKAGE | \$20

Assorted Sandwiches or Pinwheel Wraps

Turkey, Ham, Tuna, Chicken Salad

Fruit & Cheese Platter

Spinach Salad

Strawberries, Walnuts, Crumbled Bleu Cheese, Raspberry Poppyseed Vinaigrette

Homemade Chips with Ranch

Chocolate Chip Cookies

Beverage Station

Fruit Infused Water Station, Assorted Soft Drinks

BEVERAGE SUITE ADDITIONS

Mimosa Station

Champagne, Assorted Juices & Garnishes

\$30.00 Per Bottle

Buckets of Beer

Assorted Beers & Seltzers

\$7.00 Per Beer, (2) Per Person

SUITE ENHANCEMENTS

BREAKFAST ENHANCEMENTS

Southern Biscuits with Sausage Gravy | \$5

Yogurt Parfaits | \$6

Chef's Choice Breakfast Sandwiches | \$6

Assorted Bagels with Cream Cheese | \$5

Smoked Salmon Display | \$14

Norwegian Smoked Salmon, Capers, Eggs, Onions, Tomatoes, Chive Cream Cheese, Assorted Bagels



LUNCH ENHANCEMENTS

Garden Vegetable Crudit  | \$10

Local Seasonal Vegetables, Hummus, Olive Oil, Ranch Dressing

Salad Enhancements:

Sliced Grilled Chicken | \$10

Grilled Lemon Herb Shrimp | \$10



LUNCH PACKAGE UPGRADE OPTIONS:

7650 Salad | +\$3

Iceberg Lettuce, Ham, Swiss Cheese, Tomato, Chopped Green Olives, Pickled Red Onions, Parmesan Cheese, Oregano Vinaigrette

Greek Salad | +\$3

Romanie and Iceberg Lettuce, Olives, Tomatoes, Pepperoncini, Feta Cheese, Lemon Oregano Dressing

Chicken Tenders & Fries | +\$5

Sliders - Cheeseburger or Chicken | +\$5

Hot Pressed Sandwiches | +\$5

Assorted Dessert Bars | +\$7



PASSED HORS D'OEUVRES

Minimum of 50 pieces per selection. Priced per piece.

COLD SELECTIONS

Mini Antipasto Skewers | \$4

Cajun Style Deviled Eggs | \$3

Jumbo Shrimp *House Cocktail Sauce* (GF) (DF) | \$6

Tomato, Mozzarella & Basil Bruschetta (V) | \$4

Dijon Chicken Salad Cups | \$4

Tuna & California Sush Rolls (GF) (DF) | \$6

Beef Tenderloin Crostini *Goat Cheese and Red Onion Marmalade* | \$7

Tuna Tartare, Avocado & Wonton Wasabi Crème | \$6

Seared Scallop *Bacon Jam and Pickled Fresno* | \$7

Boursin Cheese Stuffed Profiteroles (V) | \$3

★ **TIP:** Select 4 - 6 pieces per person for 1 hour of service.



HOT SELECTIONS

Vegetable Spring Roll *Thai Sweet Chili Sauce* (V) | \$4

Brie & Raspberry En Croute | \$4

Spanakopita (V) | \$3

Coconut Shrimp *Horseradish Marmalade* | \$6

Goat Cheese and Fig Profiteroles (V) | \$4

Mac & Cheese Poppers | \$3

Southwest Chicken Quesadilla | \$4

Lollypop Lamb Chops *Mint Gastrique Glaze* (GF) (DF) | \$7

Bacon Wrapped Scallops (GF) (DF) | \$5

Maryland Crab Cakes *Dill Tartar Sauce* | \$6

Lobster Corn Fritter *Cajun Remoulade* | \$6

Franks en Croute | \$3

Black & Bleu Bites | \$6

Chicken Satay *Peanut Sauce* | \$5

Pork Pot Sticker *Thai Sweet Chili Glaze* | \$3

Edamame Pot Sticker *Thai Sweet Chili Glaze* (VG) | \$3

Cajun Chicken Bites *Mango Dipping Sauce* (GF) | \$3

HORS D'OEUVRES PACKAGES

Packages include 50 pieces per selection, serves 50 guests. Priced per package.

TIP: *Select 4 - 6 pieces per person for 1 hour of service.*

THE BASICS COMBINATION | \$590

50 Pieces of Each Type - 200 Pieces Per Combo

Serves 50 Guests

Tomato, Mozzarella & Basil Bruschetta

Pork Pot Stickers Thai Sweet Chili Sauce

Mac & Cheese Poppers

Southwest Chicken Quesadilla

THE ORIENT EXPRESS | \$650

50 Pieces of Each Type - 200 Pieces Per Combo

Serves 50 Guests

Tuna Tartare, Avocado, & Wonton Wasabi Crème

Chicken Satay Peanut Sauce

Edamame Pot Sticker Thai Sweet Chili Sauce

Vegetable Spring Rolls Thai Sweet Chili Sauce

THE PREMIUM COMBINATION | \$750

50 Pieces of Each Type - 200 Pieces Per Combo

Serves 50 Guests

Brie and Raspberry en Croute

Coconut Shrimp Horseradish Marmalade

Spanakopita

Seared Scallop Bacon Jam and Pickled Fresno

THE SURF AND TURF | \$1,000

50 Pieces of Each Type - 200 Pieces Per Combo

Serves 50 Guests

Jumbo Shrimp Cocktail House Cocktail Sauce

Beef Tenderloin Crostini Goat Cheese and Red Onion Marmalade

Maryland Crab Cakes Dill Tartar Sauce

Lollipop Lamb Chops Mint Gastrique Glaze



*Ask your Catering Sales Manager
about creating your own package!*

GOURMET DISPLAYS

Enhancement to your Cocktail Hour. Each display must be ordered for your guest count.

Minimum of 25 guests per display. Priced per person.

ARTISANAL CHEESE BOARD | \$14

Gourmet Cheese, Chutney, Fruit, Mixed Nuts, Assorted Crackers & Baguettes

SLICED BEEF TENDERLOIN | \$18

Chilled Peppered Beef Tenderloin, Pickled Onions, Whole Grain Mustard, Horseradish Crema, Mini French Rolls

SESAME CRUSTED AHI TUNA | \$22

Seared Rare Ahi Tuna, Seaweed Salad, Pickled Ginger, Wasabi Aioli

GARDEN VEGETABLE CRUDITÉ | \$10

Local Seasonal Vegetables, Hummus, Olive Oil, Ranch Dressing

SEASONAL FRUIT DISPLAY | \$13

Seasonal Assorted Fresh Fruit

CHARCUTERIE | \$16

Selection of Artisan Dried Meats and Aged Cheese, Marinated Olives, Artichokes, Ciabatta & Focaccia Bread

BAKED BRIE | \$10

French Brie Wrapped in Puff Pastry, Onion Jam, Dried & Fresh Fruit, Assorted Crackers

GRILLED VEGETABLES | \$13

Grilled & Marinated Vegetables with Romesco Sauce

CREATE A RAW BAR *Min. of 75 pieces*

Jumbo Gulf Shrimp | \$6 *per piece*

Fresh Shucked Oysters | \$8 *per piece*

Alaskan Snow Crab Claws | MARKET PRICE





COCKTAIL RECEPTION STATIONS

Minimum of 50 guests, each station is priced per person.

SLIDERS STATION | \$14

*Beef, Chicken or Black Bean with
Brioche Rolls & Assorted Condiments*

TACO STATION | \$17

*Beef and Chicken, Hard & Soft Shell Tortillas,
Pico de Gallo, Shredded Lettuce, Avocado-Lime
Crema, Queso Fresco, Chipotle Salsa*

POPCORN CHICKEN STATION | \$12

*Crispy Chicken, Potato Wedges,
Assorted Sauces*

SUSHI STATION | \$23

*California Roll, Salmon, Tuna Sushi with
Chef's Selection of Assorted Sushi Rolls*

CHEF ATTENDED STATIONS

\$175 Chef Attendant Fee, per Attendant

PASTA STATION | \$18 *please select two*

*Tagliatelle Pasta, Shrimp, Fresh Tomatoes,
Kalamata Olives, Goat Cheese, Roasted Peppers*

*Cavatappi Pasta, House Made Truffle Cheese
Sauce, Scallions, Parmesan Breadcrumbs*

*Orecchiette with Italian Sweet Sausage, Broccoli
Rabe, Sundried Tomato, Oil & Garlic*

Penne a la Vodka with Spinach & Chicken

RISOTTO STATION | \$20 *please select two*

Lobster, Tomatoes, Leeks & Saffron

*Chicken, Spinach, Mushrooms, Fresh Herbs,
Vegetables*

Wild Mushrooms, Parmesan, Pistachios

PLATED DINNER OPTIONS

*Choose one salad, one vegetable, and two entrees for the entire group.
Menu includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.*

SALADS

Traditional Caesar Salad

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad

*Spring Mix Blend, Cherry Tomatoes, Cucumbers, Shredded Carrots, Radishes,
Balsamic Vinaigrette and Ranch Dressing*

Wedge Salad | \$5

*Baby Iceberg, Tomatoes, Cucumbers, Crispy Bacon, Pickled Red Onion,
Bleu Cheese Dressing*

Spinach & Goat Cheese Salad | \$5

*Spinach and Arugula, Goat Cheese, Strawberries, Candied Pecans, Red Onions,
Raspberry Poppyseed Vinaigrette*

Greek Salad | \$5

*Romaine and Iceberg Lettuce, Olives, Tomatoes, Pepperoncini, Feta Cheese,
Lemon Oregano Dressing*

PLATED SIGNATURE ENTREES

Champagne Chicken | \$48

Shallot & Chive Cream Sauce, Mashed Potatoes

Grilled Filet Mignon | \$70

Cabernet Demi-Glace, Mashed Potatoes

Seared Seabass | \$70

Lobster Cream Sauce, Rice Pilaf

Portobello Mushroom Napoleon | \$40



*Wilted Spinach, Tomatoes, Zucchini, Squash, Eggplant,
Roasted Red Pepper Coulis*

**Included as Vegan/Vegetarian option for third entree*



PLATED DINNER *cont.*

*Choose one salad, one vegetable, and two entrees for the entire group.
Menu includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.*

CHICKEN ENTREES

Champagne Chicken | \$48

Shallot & Chive Cream Sauce, Mashed Potatoes

Chicken Piccata | \$48

Lemon, Capers, Mashed Potatoes

Chicken Portobello | \$48

Portobello Mushrooms, Roasted Red Peppers, Sherry Glaze, Herb Roasted Potatoes

Chicken Madeira | \$48

Wild Mushrooms, Roasted Peppers, Provolone, Madeira Glaze, Herb Roasted Potatoes

BEEF ENTREES

Braised Short Rib | \$55

Natural Jus, Mashed Potatoes

Grilled Filet Mignon | \$70

Cabernet Demi-Glace, Mashed Potatoes

SEAFOOD ENTREES

Blackened Mahi Mahi | \$50

Tropical Mango Salsa, Rice Pilaf

Horseradish & Herb Crusted Salmon | \$48

Horseradish, Whole Grain Mustard Sauce, Rice Pilaf

Seared Salmon | \$48

Maple Ginger Glaze, Rice Pilaf

Seared Seabass | \$70

Lobster Cream Sauce, Rice Pilaf



PLATED DINNER *cont.*

*Choose one salad, one vegetable, and two entrees for the entire group.
Menu includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.*

VEGETARIAN ENTREES

Portobello Mushroom Napoleon | \$40    

Wilted Spinach, Tomatoes, Zucchini, Squash, Eggplant, Roasted Red Pepper Coulis

Stuffed Acorn Squash | \$40  

Quinoa Pilaf, Leeks, Mushrooms, Craisins, Goat Cheese, Lemon Beurre Blanc Sauce

Roasted Butternut Squash Ravioli | \$40  

Amaretto Sage Cream Sauce



The dietary restriction offering of Portobello Mushroom Napoleon is provided complimentary, unless a different Vegetarian offering is specified.



VEGAN



GLUTEN FREE



VEGETARIAN



DAIRY FREE

DUO ENTREES

Gulfcoast Duo - Shrimp & Petite Filet Mignon | \$70

Jumbo Gulf Shrimp & 6oz. Petite Filet Mignon, Au Gratin Potatoes

Surf & Turf Duo - Lobster & Petite Filet Mignon | \$98

6oz. Cold Water Lobster Tail & 6oz. Petite Filet Mignon, Au Gratin Potatoes

OTHER ENTREES

Children's Meal (12 & Under) | \$25

Chicken Tenders & French Fries

Vendor Meal | \$40

Chef's Choice - includes hot entree, starch and vegetable

A \$5.00 per person Upgrade Fee will be applied if more than two entrees are selected to offer guests.

VEGETABLES *Select One*

Steamed Asparagus

Steamed Green Beans

Chef's Choice of Seasonal Vegetables



CREATE YOUR OWN BUFFET

Buffet includes freshly baked rolls & butter, fresh brewed coffee, iced tea & water.

50 person minimum.

Chef Attendant required for Carving Stations • \$175

SALAD | *select one*

Traditional Caesar Salad

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad

Spring Mix Blend, Cherry Tomatoes, Cucumbers, Shredded Carrots, Radishes, Balsamic Vinaigrette & Ranch Dressing

Greek Salad

Romanie and Iceberg Lettuce, Olives, Tomatoes, Pepperoncini, Feta Cheese, Lemon Oregano Dressing



ENTREES | *two entrees \$65 / three entrees \$75*

Dijon Salmon *White Wine, Lemon, Dill, Dijon Cream*

Maple Ginger Salmon *Stir Fried Vegetables*

Gulf Shrimp Pasta *Penne, Fresh Spinach, Tomato, Cajun Cream Sauce*

Chicken Portobello *Mushrooms, Roasted Red Peppers, Sherry Glaze*

Lemon Caper Chicken *Light Cream Sauce*

Blackened Chicken *Tropical Mango Salsa*



PREMIUM ENTREES | *\$3 each*

Herb Crusted Pork Loin *Apple Cider Glaze*

Beef Bourguignon *Fresh Herbs, Red Wine Demi-Glace*

Yankee Pot Roast *Cabernet Demi-Glace*

Blackened Mahi *Tropical Mango Salsa*

SIDES | *select two*

Steamed Seasonal Vegetables

Honey Glazed Carrots

Green Beans

Herb Roasted Cauliflower

Mashed Potatoes

Potatoes Au Gratin

Rice Pilaf

Herb Roasted Potatoes



BUTCHER BLOCK

Each Station is priced per person to enhance buffet.

\$175 Chef Attendant Required.

OVEN-ROASTED BEEF TENDERLOIN | \$38

Creamy Horseradish Sauce

HERB-CRUSTED PRIME RIB | \$15

Au Jus, Horseradish Cream

ROASTED TURKEY BREAST | \$16

Orange-Cranberry Chutney

MOJO MARINATED FLANK STEAK | \$16

Chimichurri Sauce

BOURBON GLAZED HAM | \$18

Horseradish Dijon Mustard



SWEETS-N-TREATS

Each Station is priced per person for guaranteed guest count

MINI DESSERT BAR | \$10

Assorted Mini Dessert Bars, Cookies, Brownies

VIENNESE TABLE | \$16

Italian Pastries, Cannoli's, Biscotti, Fruit Tarts, Macaroons, Chocolate Covered Strawberries

CHOCOLATE FOUNTAIN | \$20

Marshmallows, Strawberries, Pineapple, Pretzels, Pound Cake, Cream Puffs, Rice Crispy Treats

SUNDAE BAR | \$12

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel, Whipped Cream, Cherries, Nuts, Sprinkles, Cookie Crumbles, Chocolate Chips, Coconut, Fresh Berries

CANDY BUFFET | \$6

Assortment of your choice of everyday candy
Vases Included

DESSERT SHOOTERS | \$12

Select Three

Chocolate Mousse
Raspberry Mousse
Hazelnut Mousse
Key Lime Pie Parfait
Mixed Berry Parfait
Tiramisu Parfait
Carrot Cake Parfait



LATE NIGHT BITES

Priced per person, based on one hour of service

POPCORN CHICKEN STATION | \$12

Crispy Chicken Bites, Potato Wedges,
Assorted Sauces

FLATBREAD PIZZA STATION | \$14

Margherita, Pepperoni, and Chef's Choice

SLIDER STATION | \$14

Select one

Cheeseburger, Hamburger, Buffalo Chicken,
Pulled Pork, or Black Bean Burger

FRENCH FRY STATION | \$8

Assorted Fries - Shoestring Fries,
Potato Wedges, Tater Tots,
Assorted Dipping Sauces

WING STATION | 50PCS \$75 / 100PCS \$135

Select One

Mild, Hot, BBQ, Garlic Parmesan

BUILD YOUR OWN NACHO STATION | \$10

Chili, Pico de Gallo, Cheese, Jalapenos,
Sour Cream, Lettuce, Black Olives, Salsa

MINI BITES STATION | \$12

Assortment of Corn Dogs, Pretzel Bites,
Mac & Cheese Poppers, Quesadillas





WEDDING BEVERAGE PACKAGES

CALL BAR PACKAGE

Domestic & Imported Beers, House Wines, Liquor, Assorted Sodas, Mixers & Garnishes

5 Hours: \$58

Domestic Beers: Coors Light, Michelob Ultra, Miller Lite, Yuengling

Specialty & Import Beer: Corona, Stella Artois & High Noon Hard Seltzers

Wine: Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, White Zinfandel, & Sparkling Wine

Liquor: Wheatley Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Johnnie Walker Red Scotch, Corazon Tequila, Buffalo Trace Bourbon

Includes Sodas, Mixers & Garnishes

PREMIUM BAR PACKAGE

Domestic & Imported Beers, House Wines, Liquor, Assorted Sodas, Mixers & Garnishes

5 Hours: \$72

Domestic Beers: Coors Light, Michelob Ultra, Miller Lite, Yuengling

Specialty & Import Beer: Corona, Stella Artois & High Noon Hard Seltzers

Wine: Chardonnay, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, White Zinfandel, & Sparkling Wine

Liquor: Tito's Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Buffalo Trace Bourbon, Chivas Regal 12 Year Scotch, Johnnie Walker Black Label Scotch, Patron Silver Tequila, Crown Royal Canadian Whiskey

Includes Sodas, Mixers & Garnishes

WEDDING BAR ENHANCEMENTS:

Butler Passed Signature Cocktails | \$12 Each

Butler Passed Champagne | \$8 Each

Champagne Toast | \$5 Each

Add (1) Hour to Bar | \$10 Per Person

SIGNATURE DRINKS AVAILABLE - *SELECT TWO:*

Classic Margarita | Old Fashioned | Tropical Rum Punch

French 75 | Cuba Libre | Tom Collins | Whiskey Sour

Gimlet | Sangria | John Daly | Vodka Soda

Tequila Sunrise | Mai Tai

Upgrade Fee Applies:

Espresso Martini | Mojito | Moscow Mule

FOREVER BEGINS HERE.

Contact our Wedding & Events Department today!

Catering Sales at Lakewood Ranch Golf & Country Club

941-907-4700

LWRCateringSales@heritagegolfgroup.com

