



Banquet Package 2018

MEADOWOOD GOLF & TENNIS CLUB
9425 MEADOWOOD DRIVE
FORT PIERCE, FL 34951
772-466-4000



Our Banquet Package Includes

- ✓ an indoor and/or outdoor cocktail area overlooking the golf course
- ✓ all packages include Coffee, Tea & Iced Tea
- ✓ white table linen with variety of color napkins available to order
- ✓ special pricing for children
- ✓ if you have something special in mind, our staff will work with you to create a custom menu

Other Considerations

To make your event even more special, we have some other services you want to consider...

Golf Packages

Restaurant Services

Our restaurant offers private dining areas perfect for rehearsal dinners, business meetings, family gatherings, bridal or baby showers, etc. Our restaurant manager will be happy to go over menus and availability for your special event.

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Dinner Buffet Menus

All dinner buffets include mixed green salad, choice of starch,
fresh vegetable and dinner rolls.

Classic Buffet

Chicken Marsala
Roasted Pork Loin with apple glaze
Rice Pilaf
Mashed potatoes
Fresh steamed vegetable
Dessert Du jour
Coffee & Tea
\$29.95 per person

Meadowood Buffet

Choice of Top round roast beef
or turkey breast
Grilled Mahi with sundried tomato
and basil beurre blanc
Stuffed sliced chicken breast
Fresh steamed vegetables
Choice of potato
Dessert Du jour
Coffee & tea
35.95 per person

Royale Buffet

Carved Prime Rib and Pork Loin
Chicken Francaise
Grilled Grouper with mango-papaya
salsa
Pasta / Rice Medley
Fresh Steamed vegetables
Choice of potato
Dessert Du jour
Coffee & Tea
\$44.95 per person

Italian Buffet

Eggplant Parmigiana
Chicken Marsala
Baked Ziti
Roasted Rosemary Potatoes
Fresh steamed vegetable
Coffee & Tea
\$29.95 per person

Southern Style Buffet

Country Fried Chicken
Honey Ham
Homestyle Mac n' Cheese
Mashed Potatoes w/ Gravy
Southern Style Green Beans
Dessert Du jour
Coffee & tea
29.95 per person

Seafood Buffet

Grilled Mahi
Salmon Rockafeller
Steamed Snow Crab
Grilled Garlic Shrimp
Pasta / Rice Medley
Fresh Steamed vegetables
Choice of potato
Dessert Du jour
Coffee & Tea
\$Market Price



Additional Buffet Menus

Deli Buffet

Sliced ham, Turkey, Roast beef
American, Cheddar, Swiss cheese
Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Pickles
Variety of breads: Potato Salad, & Coleslaw
Assorted Cookies: Coffee & Tea
\$15.00 per person

Salad Buffet

Tuna, Chicken and Egg Salad
Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Pickles
Variety of breads: Potato Salad, & Pasta Salad
Assorted Cookies: Coffee & Tea
\$12.00 per person

All American Buffet

Grilled Hamburgers & Hot Dogs
Lettuce, Sliced Tomatoes, Onions, Mayonnaise, Pickles
Baked Beans, Potato Salad, & Coleslaw
Assorted Cookies: Coffee & Tea
\$16.00 per person

Western BBQ

Slow Smoked BBQ Ribs
Baked Beans, Potato Salad, & Coleslaw
Assorted Cookies: Coffee & Tea
\$18.00 per person



Entrée Selections

All entrées include a mixed green salad, choice of starch, fresh vegetable and dinner rolls

Entrée Choices

All entrée choices available as a dual plated option, add \$5.95 for 2nd entrée to higher priced entrée
3rd Choice Available **Add \$2.00 per person**

Please include any health issues, food allergies or dietary needs of guests with final counts.

Beef ♦ Veal ♦ Pork

Roast Tenderloin
Spice rubbed whole tenderloin of beef sliced with cognac pepper essence
\$34.00 per person

Strip Loin
Roasted black and pink peppercorn crusted strip loin sliced with Cabernet Sauvignon essence
\$29.00 per person

Prime Rib
English cut prime rib of beef with au jus
\$28.00 per person

Filet Mignon
Filet Mignon topped with Cabernet demi glaze
\$34.00 per person

Top Round
Roast top round of beef thinly sliced and topped with cabernet demi glaze
\$22.00 per person

Veal Chop
Char-grilled milk fed veal chop topped with brandied wild mushrooms
MKT PRICE per person

Pork Osso Buco
Pork Shank with tomato and white wine reduction
\$26.00 per person

Roast Pork Loin
Pepper crusted pork loin prepared medium with pan-seared apples
\$19.00 per person

Poultry

Chicken Marsala
chicken breast sautéed with a creamy Marsala pan sauce and mushrooms
\$20.95 per person

Chicken Primavera
chicken breast sautéed with a melody of fresh vegetables and herbs in a light tomato basil sauce
\$21.95 per person

Chicken Piccata
chicken breast sautéed with capers and lemon butter
\$20.95 per person

Stuffed Chicken Florentine
lightly breaded chicken breast stuffed with spinach and four cheese blend
\$22.95 per person

Stuffed Chicken Cordon Bleu
lightly breaded chicken breast stuffed with ham and Swiss cheese
\$22.95 per person

Chicken Provencal
chicken breast sautéed and topped with tomato, garlic and herbs
\$20.95 per person

Chicken Parmesean
Italian breaded chicken breast topped with mozzarella cheese and marinara sauce
\$20.95 per person

Fish

Macadamia Crusted Snapper
fresh Snapper filet encrusted with crushed macadamia nuts and cooked to perfection
\$29.95 per person

Bourbon Grilled Salmon
North Atlantic Salmon filet glazed with a tangy bourbon glaze and grilled to perfection
\$25.95 per person

Pan Sautéed Grouper
grouper filet pan sautéed in a buerre blanc sauce
MRKT per person

Pan Sautéed Talapia,
Talapia filet pan sautéed with light citrus butter sauce
\$21.95 per person



Hors D'oeuvres

Price per 100 Pieces

Bruschetta	\$120.00
Stuffed Mushroom (cheese/sausage)	\$155.00
Chicken Satay	\$145.00
Assorted Mini Quiche	\$145.00
Franks in Puff Pastry	\$100.00
Party Meatballs	\$120.00
Spanakopita	\$150.00
Pot Stickers (Chicken or Pork)	\$130.00
Scallops Wrapped with Bacon	\$195.00
Brie with Raspberries En-Croute	\$195.00
Chicken Wings, (fried or buffalo)	\$150.00
Italian Antipasto Skewers	\$130.00
Miniature Crab Cakes	\$195.00
Deviled Eggs	\$75.00
Jumbo Shrimp	\$250.00
Coconut Fried Shrimp	\$275.00
Asian Mini Springs Roll	\$100.00

Butler Style Service - \$15.00 per item selected.

Cake Cutting Service - \$1.00 per slice



Hors D' Oeuvres Packages & Special Touches

Bruschetta Station - \$3.50 per person

olive oil crusted focaccia and flatbreads, fresh grated Locatelli cheese, traditional tomato, onion & garlic in Italian seasoned olive oil, olive tapenade, white bean garlic hummus, fresh herb basil pesto, red pepper pesto

Caprese Display - \$3.50 per person

beefsteak tomatoes, fresh basil, buffalo mozzarella and red onion drizzled with a balsamic vinaigrette

Fruit & Cheese Display - \$5.00 per person

Fresh cut fruit, assortment of cheeses,
And Assorted crackers

Crudités, Fruit & Cheese Display - \$6.00 per person

Fresh vegetable display with crudité dips, fresh cut fruit and assortment of cheeses,
Assorted crackers

Shrimp Cocktail Display - \$250.00

per bowl of 100 – 1 bowl per 50 guests recommended

Baked Brie - \$85.00

serves approximately 50 guests
creamy brie cheese with almonds and melba sauce, served
with assorted crackers

Antipasto Display - \$6.50 per person

fresh mozzarella, prosciutto, capicola, honey ham, pepperoni, salami, grilled asparagus, roasted tomatoes and Kalamata olives over a bed of greens drizzled with our balsamic vinaigrette and served with focaccia bread



Bar Packages*

Open Bar

With popular brands of liquor, wine & beer
Premium Brands: 4 Hours, \$35.00 per person
Call Brands: 4 Hours, \$30.00 per person
Well Brands: 4 Hours, \$25.00 per person

Beer & Wine Package

With popular brands of wine & beer
4 hours, \$20.00 per person

Cash Bar

Your guests will pay for their own drinks individually

After Dinner Cordial Bar

\$9.00 per person (1 hour)
Amaretto DiSaronno · Bailey's Irish Cream · Frangelica
Sambuca · Chamboard · Compari · Jameson

Non-Alcoholic Bar

With a popular selection of soda, iced tea and juices.
3 Hours, \$2.00 per person
4 Hours, \$3.00 per person

*Please note that for any event booked with bar service,
Open Bar and Beer and Wine Package charges
are based on a **minimum of 50 people**.
For Open Bar and Wine and Beer Package groups smaller than 50,
Tab Bar, Cash Bar and After Dinner Cordial Bar Packages,
a minimum spend requirement for bar service is \$350.00
plus \$150.00 per bartender and/or server.



General Information & Policies

- RESERVATIONS – To reserve a banquet room from Meadowood please contact our catering department at (772) 466-4000 ext. 211. All functions must be held in accordance with the Club's by-laws and rules. At the time of your reservation we require you to sign a copy of the catering contract. The signed contract constitutes the entire agreement between the client and Meadowood. A non-refundable room rental fee of \$750.00 is required at time of signed contract to ensure date of room on Club calendar. Meadowood also requires a credit card on file to cover any charges or damages that may occur during event.
- GUARANTEES– An estimated number of guests anticipated on attending the event are required at the initial event reservation. The guaranteed number of guests attending is required by noon, 7-10 business days prior to the event date. If the guarantee is not received as stated above, the catering department will charge for the number of persons estimated in the initial event reservation. However, increases in the attendance given to the catering department are subject to additional charges. **The guarantee is not subject to a reduction in price after the five (5) business days.**
- ROOM CHARGES –Meadowood has a modest room charge for events not held by its members. Guests of non-members and non-member functions will be charged by the amount of rooms used for your event. A Room charge of \$750.00 includes 5 hours of event time and 4 hours of set up and breakdown time.
- CURFEWS – The client must abide by the established arrival and departure times for the event as the Club may have commitments for the scheduled room prior to and/or following each event. A labor fee may be charged for groups that stay beyond their scheduled departure times. A maximum of five (5) hours is allotted for evening functions and eight (8) hours for business day functions. All evening functions will end at or before 11:00 pm, or are subject to a \$250.00 per hour charge each hour beyond 11:00 pm for the use of the Club and also subject to any additional food and beverage charges. Meadowood reserves the right to escort and/or remove any disorderly patrons (based on the assessment of the Manager on Duty) from the premises or cease function activities. No refunds, reimbursements or adjustments will be made to the final invoice in the event of this occurrence.
- SECURITY GUARDS – Security guard service is required for all special event banquet functions. For every 100 guests a charge of \$125.00 will be added to your contract for additional security.
- DAMAGES –Meadowood will hold each host member and/or guest responsible for all damages, breakage and theft. Excessive cleanup will require additional charges. These charges will be applied to the credit card on file.



General Information & Policies Cont.

- CANCELLATION POLICY – If an event is cancelled less than 7 business days prior to the actual date of the event, the client and or member are responsible for 100% of the food and beverage balance.
- MENU SELECTIONS - Designing a menu can be a difficult process as it must meet with our client's requirements as well as satisfy their guest's expectations. We have prepared a banquet package with standard menus for consideration. Meadowood prides itself on customized menus and personalized service that will fit any budget or theme.
- FOOD AND BEVERAGE – In accordance with Florida Food and Beverages Laws, Meadowood prohibits patron from the bringing in and/or removal of any outside food items without prior written authorization from the Banquet Department. Additionally, Meadowood prohibits patron from bringing in and/or removing alcoholic beverages from the premises. All fundraisers or non-for-profit groups must provide a copy of their tax ID number and are required to fill out a form for each event. In accordance with the Florida State guideline general sales tax exception is not allowed for personal and/or social events. Tax exemption is reserved by the State regulators for fundraisers only.
- DRESS CODE - ***Absolutely*** no denim is permitted during daytime hours on the golf course or in the club house. Gentlemen are not permitted to wear hats in any dining area. Shoes must be worn at all time on Club property except in the immediate swim area or locker rooms.