



# Banquet Package 2019

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
- ✓ 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.

## Package Contents

Buffet Packages .....	2 - 3
Entrée Selections .....	4
Hors D'oeuvres Packages & Special Touches .....	5 - 7
Bar Packages .....	8
General Information & Policies .....	9-10



## 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  
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  
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  
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  
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  
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 2<sup>nd</sup> entrée to higher priced entrée  
3<sup>rd</sup> 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 Tilapia,**  
Tilapia 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)  
DiSaronno · Bailey's Irish Cream · Frangelica  
Sambuca · Chambord · Compari · Jameson

### Non-Alcoholic Bar

With a popular selection of soda, iced tea and juices.  
4 Hours, \$4.00 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

Bartender Fee per Package - \$150 (Includes 2 Bartenders)





## 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 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 SEVEN (7) 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 \$150.00 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 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. Denim is allowed 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.

X

\_\_\_\_\_  
Client Signature

Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_