



THE COLONYSM
GOLF & COUNTRY CLUB

2014-2015

Banquet Guide

Available Services

The Colony Golf & Country Club is a full service banquet facility. Our skilled culinary team & exceptional service staff can carry out any wedding, business or private banquet event.

Our beautiful facility overlooks the 18th fairway and lake of our championship golf course. Large windows allow plenty of natural lighting & our outdoor patio & fireplace offer the perfect setting for a ceremony or reception. With its Mediterranean design, murals and landscape make the perfect impression, creating lasting memories.

At The Colony we are proud of our operational standards, that's why we wish to cater at the finest levels and provide the ultimate satisfaction, beginning with basic services and elements, such as the ceremony site, dressing facilities, cake cutting, butler service, set up and breakdown. In addition, we can tailor a menu to suit any of your culinary needs, aspirations or preferred format.

The Colony can also provide any other number of amenities based on your event needs; Spa services, golf outings, contract specialty linen, live entertainment & valet parking are just some of the many services available to you for your event.

Our experienced & knowledgeable staff is always on hand to assist you throughout the entire planning process.

At The Colony, " the experience is everything. "

Meeting Breaks & Continental

Coffee Break

Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice

Beverage Station

Regular and Decaffeinated Royal Cup European Style Coffee
Iced Tea, Mango Iced Tea, Canned Sodas & Bottled Water

Continental Breakfast

Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins
Display of Tropical Fresh Fruit & Berries
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice
Cranberry Juice, Apple Juice

Executive Coffee Break

Toasted Bagels with Flavored Cream Cheeses
Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins
Display of Tropical Fresh Fruit & Berries
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice
Cranberry Juice, Apple Juice

Chips & Dips

Hummus, Tomato-Basil Bruschetta, Country Olive Tapenade
Pitas, Bread Crisps, Crispy Pub Style Chips with Basil & Garlic
Regular and Decaffeinated Royal Cup European Style Coffee
Iced Tea, Mango Iced Tea

Add Fresh Baked Chocolate Chip Cookies or Double Dark Chocolate Fudge Brownies

Ala Carte Items

Beverages

Regular and Decaffeinated Royal Cup European Style Coffee
Regular and Decaffeinated Royal Cup European Style Coffee with Hot Tea (Assorted Bags)
Iced Tea - Regular & Mango
Fresh Squeezed Lemonade - Fresh Lemon Juice & Simple Syrup
Fresh Squeezed Limeade - Fresh Lime Juice & Simple Syrup
Gatorade - Fruit Punch, Lemon Lime, Grape G2, Orange G2
Canned Soda - Coke, Diet Coke, Sprite
Sparkling or Still Water

Snacks

Priced by the pound

Mixed Nuts - Cashews, Almonds, Brazil, Filberts, Pecans & Peanuts
Sweet Trail Mix - Dry Roasted Peanuts, Raisins & Yogurt Chips
Goldfish Cheese Crackers

Buffet Style Breakfast

Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins
Display of Tropical Fresh Fruit & Berries
Farm Fresh Scrambled Eggs
Thick Sliced Pecan Smoked Bacon
Maple Sausage Links
Lyonnaise Potatoes with Bermuda Onions & Fresh Thyme
Fresh Baked Buttermilk Biscuits
Sweet Cream Butter, Wildflower Honey & Fruit Preserves
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice

Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins
Display of Tropical Fresh Fruit & Berries
Farm Fresh Scrambled Eggs
Creamy Lakeside Mills Yellow Grits with Vermont Yellow Cheddar
Thick Sliced Pecan Smoked Bacon
House Made Corned Beef Hash with Scallions
Fresh Baked Buttermilk Biscuits with Sausage Gravy
Sweet Cream Butter, Wildflower Honey & Fruit Preserves
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice

Add Chef's Made to Order Omelet Station

Buffet Luncheon Selections

Pricing includes soft drinks & iced tea
Minimum 25 Guests

Boar's Head Deli

Soup du Jour

Classic Caesar Salad with Herbed Crouton & Parmesan Cheese

Mediterranean Pasta Salad

Crispy Pub Style Chips with Basil & Garlic

Platter of Sliced Roast Beef, Oven Roasted Turkey Breast, Hard Salami, Rosemary Ham,
Sliced Cheeses

Crisp Leaf Lettuce, Sliced Vine-ripe Tomato, Kosher Dill Pickles

Parmesan Focaccia, Multi-Grain, Rye & French Breads

Mayonnaise, Yellow Mustard, Spicy Mustard

Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Market Deli

Cream of Broccoli with Smoked Gouda

Petite Garden Salad Bar

Marinated Bocconcini Mozzarella & Tomato Salad

Pasta Salad with Sun-dried Tomato, Country Olives & Basil Pesto Vinaigrette

Creamy Chunk White Tuna Salad with Crisp Celery

Chilled Oven Roasted Breast of Turkey

Warm & Juicy Boar's Head Pastrami

Sliced Cheeses

Crisp Leaf Lettuce, Sliced Vine-ripe Tomato, Shaved Bermuda Onion

Mayonnaise, Yellow Mustard, Spicy Mustard

Assortment of Artisan Rolls

Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Fresh Deli

Tomato Cucumber Gazpacho

Petite Garden Salad Bar

Citrus Couscous, Apricots, Mint & Pistachio

Caribbean Sunset Coleslaw

Pesto Chicken Caesar Wrap, Creamy Parmesan Dressing

Hot Pressed Cuban Sandwiches

Grilled Steak Quesadilla, Pepperjack Cheese, Guacamole, Pico de Gallo, Sour Cream

Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Buffet Luncheon Selections (Con't)

Pricing includes soft drinks & iced tea
Minimum 25 Guests

Hot Off the Grill

Petite Garden Salad Bar
Creamy Horseradish Coleslaw
Old Fashioned Macaroni Salad with Egg, Pimento & Celery
Crispy Pub Style Chips with Basil & Garlic
Slow Cooked Smoky Baked Beans
Charbroiled Black Angus Beef Hamburgers
Grilled Boar's Head All Beef Hot Dogs
Herbed Grilled Chicken Breast
Sliced Cheeses
Crisp Leaf Lettuce, Sliced Vine-ripe Tomato, Shaved Bermuda Onion
Brioche Buns & Sourdough Rolls
Mayonnaise, Yellow Mustard, Spicy Mustard, Ketchup
Kosher Dill Pickles, Pickle Relish, Vidalia Onion Relish
Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Italian

Creamy Tomato Basil Bisque
Classic Caesar Salad with Herbed Crouton & Parmesan Cheese
Garlic & Herb Breadstick
Antipasto Platter -
Pepperoni, Hard Salami, Spicy Capicola, Marinated Mozzarella, Assorted Grilled Vegetables,
Herbed Country Olives, Pepperoncini, Sweet Cherry Peppers
Pasta Carbonara - Rigatoni, Pecan Smoked Bacon, Broccoli Florets, Garlic Egg Sauce
Roasted Sweet & Mild Italian Sausages with Pomodoro, Sautéed Peppers & Onions
Grilled Breast of Chicken with Oven Roasted Tomato, Chevre & Lemon-Chive Butter Sauce
Tiramisu & Mini Cannolis

Deep South Barbecue

Southern Wedge Salad
Horseradish Coleslaw
Baked White Cheddar Mac & Cheese
Slow Cooked Smoky Baked Beans
Carolina Pulled Pork
Sweet & Tangy Baby Back Ribs
Roasted Garlic & Herb Baked Chicken
Cornbread & Soft Yeast Rolls
Barbeque Sauce Bar
Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Hot Buffet Selections

Minimum 25 Guests

Salads

Choose 2

Petite Garden Salad Bar
Classic Caesar Salad with Herbed Crouton
Southern Wedge Salad
Mediterranean Pasta Salad
Caribbean Sunset Coleslaw
Loaded Baked Potato Salad

Accompaniments

Choose 2

Pappardelle Pasta with Parmesan & Butter
Long Grain & Wild Rice Blend
Garlic Herb Whipped Potato
Roasted Potatoes with Gorgonzola Butter
Seasonal Vegetable Medley

Entrée Selections

Choose 2

Chicken Marsala
Chicken Parmesan
Herb Grilled Chicken with Mushrooms & Brie
Peach Glazed Salmon Filet
Key Lime Dusted Mahi Mahi with Mango Salsa
Roasted Angus Beef with Rosemary-Thyme Jus
Roasted Turkey Breast with Home-style Gravy
White Marble Farms Roast Pork Loin with
Braised Red Cabbage & Apples

Includes:

Warm Rolls & Butter
Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies
Soft Drinks, Iced Tea & Coffee

Party Subs

All Subs are Served with the Following:

Crispy Pub Style Chips with Basil & Garlic

Choice of one of the following:

Mediterranean Pasta Salad, Caribbean Sunset Coleslaw or Loaded Baked Potato Salad
Fresh Baked Gourmet Cookies

Choice of Two

Italian

Spicy Capicola, Hard Salami, Pepperoni, Mortadella, Provolone Cheese topped with Chopped Lettuce,
Vine-ripe Tomato, Red Onion, Banana Peppers, Red Wine Vinaigrette

Club

Roast Beef, Roasted Turkey, Ham, Smoky Bacon, Swiss Cheese, Crisp Lettuce, Vine-ripe Tomato, Red
Onion, Mayonnaise & Yellow Mustard

California Turkey Club

Ovengold Turkey, Pecan Smoked Bacon, Sharp Yellow Cheddar, Baby Spinach,
Fire Roasted Red Peppers, Sliced Avocado, Sprouts

Muffaletta

Spicy Capicola, Genoa Salami, Mortadella, Provolone, Fresh Mozzarella, Olive Tapenade, Giardiniera

Plated Lunch Selections

Plated lunch menus include, bread & butter, soft drinks, iced tea & coffee

Southern Wedge

Crisp Iceberg, Fresh Corn, Vine-ripe Tomato, Avocado, Smoked Bacon, Buttermilk Ranch

Cuban Bread Salad

Artisan Greens, Vine-ripe Tomato, Manchego, Avocado, Fresh Herbs, Spanish Sherry Vinaigrette

Heirloom Burrata Caprese Salad

Rich Creamy Burrata Cheese, Local Heirloom Tomato, Organic Micro Basil, Cracked Black Peppercorn
Sweet Balsamic Reduction, Extra Virgin Olive Oil

Shrimp BLT Salad

Romaine Lettuce, Sautéed Gulf Shrimp, Pecan Smoked Bacon, Grape Tomatoes,
White Balsamic Vinaigrette

Colony Cobb Salad

Mixed Artisan Greens, Smoked Turkey, Charred Corn, Radish Sprouts, Sweet Grass Dairy Asher Blue,
Pecan Smoked Bacon, Diced Avocado, Candied South Carolina Pecans, Hard Boiled Farm Egg

Chicken Salad Croissant Sandwich

Creamy Chicken Salad, Lacy Swiss Cheese, Vine-ripe Tomato, Leaf Lettuce,
Alfalfa Sprouts, Fresh Baked Croissant, Seasonal Fruit

Balsamic Chicken & Brie

Balsamic Marinated Chicken Breast, Caramelized Onions, Pecan Smoked Bacon,
Warm Brie, Sweet Balsamic Reduction, Parmesan Focaccia Roll, Seasonal Fruit

Portobello Steak Sandwich

Marinated Flank Steak, Grilled Portobello Mushrooms, Grilled Bermuda Onions,
Gorgonzola Butter Sauce, Snipped Scallions, Peperoncini, Parmesan Focaccia Roll, Seasonal Fruit

Blackened Grouper Po' Boy

Cajun Seasoned Black Grouper, Chopped Lettuce, Vine-ripe Tomato,
Garlic Aioli on a Sourdough Roll, Seasonal Fruit

Dessert

Vanilla Crème Brulee
Buttermilk Panna Cotta with Cranberries, Pistachio & Basil
Liquid Center Chocolate Cake
Classic Key Lime Pie
Fresh Fruit Zabaglione
Wildflower Honey Pot de Crème
Double Chocolate Mousse with Raspberries & Hazelnuts

Plated Lunch Selections

Plated lunch menus include, bread & butter, soft drinks, iced tea & coffee
All priced per entrée selection

Appetizer

Select one of the following:

Tomato Basil Bisque

Potato Leek Soup

Butternut Squash Puree with Maple

Baby Green Salad, Raspberry, Maple Syrup and Shallot Vinaigrette

Baby Spinach & Arugula Salad, Oven Dried Cherry Tomatoes, Goat Cheese, Red Onion, Xeres
Vinaigrette

Red Oak and Boston Green Salad, Toasted Pine Nuts and Orange Honey Vinaigrette

Entrée

Entrée selections are served with seasonal vegetables and 1 accompaniment

Select one of the following:

Cedar Planked Peach Glazed BBQ Salmon
Macadamia Crusted Grouper, Key Lime Butter Sauce

Herb Crusted Breast of Chicken, White Wine Caper Sauce
Chicken Provencal, Country Olive, Sun-dried Tomato, Artichoke, Tomato Beurre Blanc

Petite Filet of Grass-fed Beef, Roasted Garlic Woodland Mushroom Demi

Cavatelli Pasta, Grilled Chicken, Rosemary, Red Onion and Gorgonzola Cream
Orecchiette, Gulf Shrimp, Chorizo Sausage and Spicy Aioli

Dessert

Select one of the following:

Vanilla Crème Brulee
Buttermilk Panna Cotta with Cranberries, Pistachio & Basil
Liquid Center Chocolate Cake
Classic Key Lime Pie
Fresh Fruit Zabaglione
Wildflower Honey Pot de Creme
Double Chocolate Mousse with Raspberries & Hazelnuts

Custom Boxed Lunch

All include Miss Vickie's Slow Cooked Kettle Chips with Sea Salt, granola bar, Baby Bel cheese, choice of salad, whole fruit and dessert.
Please select no more than three box options per group

Sandwiches

Italian

Spicy Capicola, Pepperoni, Ham, Provolone Cheese, Arugula
Sun Dried Tomato Aioli, Focaccia Roll

Vegetable Wrap

Balsamic Roasted Portobello Mushroom, Hummus
Roasted Peppers, Arugula

Caprese

Fresh Mozzarella, Vine-ripe Tomatoes, Basil Pesto Dressing, Focaccia Roll

Grilled Chicken Wrap

Roasted Peppers, Mixed Greens, Balsamic Mayonnaise

Turkey Club Sandwich

Turkey, Pecan Smoked Bacon
Chive Mayonnaise, Vine-ripe Tomatoes, Leaf Lettuce, Multi Grain

Roast Beef & Cheddar

Green Leaf Lettuce, Vine-ripe Tomato, Vermont Sharp Cheddar Cheese, Horseradish Mayonnaise,
Sourdough Roll

Tuna Salad

Crisp Romaine, Vine-ripe Tomato, Tarragon Mayonnaise, Fresh Baked Croissant

Salad

Mediterranean Pasta Salad

Sun-dried Tomato, Kalamata Olive, Feta
Vinaigrette

Caribbean Sunset Coleslaw

Julienne Vegetables, Cider Vinaigrette

Loaded Baked Potato Salad

Smoked Bacon, Cheddar Cheese, Scallions

Cherry Tomato Salad

Mozzarella, Country Olives, Balsamic

Whole Fruit

Choose 1

Red Delicious Apple

Grenny Smith Apple

Banana

Florida Orange

Dessert

Choose 1

Fresh Baked Gourmet Cookie

Double Dark Chocolate Fudge Brownie

Hors d'oeuvres

Minimum 50 pieces each

Chilled

Vegetarian

Classic Tomato Bruschetta, Garlic Crostini, Shaved Pecorino
Italian Artichoke Anti-pasta Skewer, Balsamic Reduction
Toasted Rosemary Croustade, Lightly Peppered Brie
Southern Style Deviled Eggs, Snipped Garlic Chive, Shaved Radish
Honey-Nut Endive Scoops, Cranberry, Chevre
Tropical Fresh Fruit Kabobs, Raspberry Yogurt
Toasted Pepper Canape, Whipped Boursin, Candied Pecan & Fresh Strawberry

Fish & Seafood

Key Lime Bay Scallop Salad, Jicama, Cilantro on Porcelain Spoon
Blue Crab Cocktail Claws, Horseradish Mustard Sauce
Yellowfin Tuna Crudo, Japanese Seven Spice Glaze on Porcelain Spoon
Fresh Gulf Oysters on the Halfshell
Smoked Salmon on Black Bread, Chèvre & Maple Mustard
Seared Yellowfin Tuna, Tropical Salsa presented on a Rice Cracker
California Sushi Roll, Soy & Wasabi
Chilled Bay Scallop, Unagi Sauce & Pickled Ginger & Wasabi Cream
Chilled Gulf Shrimp, Caribbean Cocktail Sauce
Spicy Shrimp, Citrus & Garlic Hummus Tart

Meat & Poultry

Prosciutto di Parma, Melon, Aged Balsamic
Prosciutto Wrapped Asparagus, Virgin Oil, Parmesan
Thai Chicken Noodle Salad on Asian Spoons
Curried Chicken Salad, Crisp Phyllo Cups, Toasted Almond
Peppered Sirloin, Sun Dried Tomato, Horseradish Mayo, French Baguette

Sweets

Chocolate Mousse in Mini Ice Cream Cones (3)
Petit Fruit Tart
Key Lime Bites
Petit Pecan Tart
Profiteroles
Chocolate Dipped Strawberries
Assorted Cake Pops
Assorted Petit Fours

Hors d'oeuvres

Minimum 50 pieces each

Hot

Vegetarian

Fried Green Tomato, Pimento Cheese, Tomato Relish
Spinach & Artichoke Turnover
Steamed Vegetable Potstickers, Thai Dipping Sauce
Stuffed Mushrooms, Spinach, Feta & Sun-dried Tomato
Asparagus Tart, Roasted Tomato & Herb Cheese
Brie & Raspberry Tartlets
Endive Petals with Avocado Relish
Portobello Fries, Truffle Aioli

Fish & Seafood

Caribbean Conch Fritter, Bahamian Creole Sauce
Crab Rangoon
Crispy Golden Coconut Shrimp, Orange-Ginger Marmalade
Bacon Wrapped Sea Scallops, Sun-Dried Tomato & Chipotle Aioli
Lobster Mac & Cheese on Asian Spoons
Crispy Firecracker Shrimp
Stuffed Mushrooms, Capicola & Blue Crab
Lobster Quesadilla, Mexican Crema
Island Jerk Shrimp, Candied Plantain Chip

Blue Crab Cakes, Gulf Bay Red Pepper Aioli
Citrus & Honey Glazed Crab Stuffed Shrimp, Smoked Bacon

Meat & Poultry

Smoked Chicken and Jack Cheese Quesadilla
Concetta's Italian Meatball Skewers
Pigs in a Blanket
Sweet Italian Sausage Strudel
Chicken & Avocado Springroll, Southwestern Ranch
Swedish Meatballs
Golden Phyllo Cup with Caramelized Onion, Smoked Bacon & Romano Cheese
Grilled Chicken Satay, Spicy Peanut Sauce
Asian Sweet Chile Chicken & Bacon Spedini

Roasted New Zealand Baby Lamb Chops, Rosemary, Garlic
Beef Tenderloin Croustini, Chimichurri on Grilled Ciabatta

Reception and Food Stations

Priced per Person

Display of Vegetable Crudités
Cucumber Wasabi Dipping Sauce

Display of Fresh Fruit
Selection of Tropical and Seasonal Fruit with Raspberry Yogurt Dip

Mediterranean Station
Hummus, Babaghanoush, Spiced Olives, with Pita Crisps, Vegetable Chips and Artisan Breads for Dipping

Dim Sum Station
Pot Stickers, Crab Rangoons, Vegetable Spring Rolls, Chicken Satay with Spicy Peanut Sauce

Jumbo Shrimp Cocktail
Chipotle Mayo, Lemon, Fiery Cocktail Sauce
*approximately 100 pieces

Mirrored Display of Domestic & Imported Cheese
A Selection of Domestic and International Cheeses with Water Crackers, French and Crisp Breads, Grapes and Dried Fruits

Display of Italian Antipasto to include Meats, Cheeses & Vegetables
Basil Pesto Grilled Vegetables, Melon and Prosciutto, Assorted Olives, Tomato and Bocconcini, Smoked Sausage, Italian Cheeses, Sliced Breads and Crisps

Marbled Display of Assorted Sushi
Pickled Ginger, Wasabi & Soy

Smoked Salmon Platter
Dill Cream, Capers, Chopped Red Onion, Grated Egg, Crisp Bagel Chips, Whole Grain Mustard

Chef Attended Carving Stations

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Golden Roasted Breast of Farm Raised Turkey

Cranberry Sauce, Giblet Gravy
Buttery Parker House Rolls

Salt Crusted Top Round of Black Angus Beef

Au Jus, Traditional & Creamy Horseradish Sauce
European Style Miniature Rolls

Roasted Herb Crusted Tenderloin of Black Angus Beef

Au Jus, Chive Aioli, Creamy Horseradish
European Style Miniature Rolls

Honey Mustard Glazed Virginia Baked Ham

Bourbon Aioli, Trio of Mustards
Southern Buttermilk Biscuits

Roasted "White Marble Farms" Pork Loin

Apple Brandy Compote, Trio of Mustards
Miniature European Style Rolls

Cedar Baked Salmon

Peach BBQ Glaze, Scallion Aioli
Southern Buttermilk Biscuits

Caribbean Jerk & Key Lime Dusted Mahi Mahi

Paradise Coleslaw, Bahamian Creole Sauce
Flour Tortilla

Slow Roasted Certified Angus Beef Prime Rib

Au Jus, Creamy Horseradish Sauce and Pure Horseradish
European Style Miniature Rolls

Chef Attended Action Stations

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Pasta Station

Selection of Two Pastas from Our Ala Carte Section with Tradition Garnishes

Pan Seared Asian Potstickers

Shiitake Mushroom Potstickers, Soy & Thai Chili Dipping Sauces

Gulf Shrimp Scampi

Garlic, Lemon, Basil & Angel Hair Pasta

The Colony's Famous Blue Crab Cakes

Cilantro-Lime Aioli

Specialty Dessert

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Crêpe Suzette Station

Grand Marnier Flambéed Crêpes, Orange Segments, Burnt Orange Sauce

Caribbean Flambé Station

Caramelized Pineapple Barbados, Coconut Liquor Flambée, Coconut or Rum and Raisin Ice Cream

Miniature Crème Brulée Station

Classic Vanilla and Grand Marnier Crème Brulées, Fresh Fruit

Flaming Caramel "Havana Bananas" Foster

Vanilla Bean Ice Cream

Cascading Chocolate Fountain

Éclairs, Cookies, Marshmallows & Tropical Fresh Fruit

Minimum 75 persons

Set Dinner Menus

Entrée selections are served with 1 accompaniment, seasonal vegetables,
freshly baked breads and butter, soft drinks, iced tea & coffee

MENU ONE

Appetizer

Florida Field Green Salad-
Florida Baby Lettuces, Romano Cheese Ciabatta Croutons,
Kalamata Olives & Sweet Grape Tomatoes, Aged Balsamic Vinaigrette

Entrée

Roasted Rosemary Statler Breast of Chicken
Wild Mushroom Risotto
Seasonal Vegetable Medley
Madiera Infused Reduction

Dessert

Selected Dessert from à la carte menu

MENU TWO

Appetizer

Tuscan Caesar Salad-
Crisp Romaine Lettuce with Creamy Homemade Caesar Dressing,
Garlic Croutons, Sun-dried Tomatoes, Prosciutto Crisps & Pecorino Romano Cheese

Entrée

Chicken Marsala
Oven Roasted Forest Mushrooms
Roasted Garlic Whipped Potato
Broccolini with Basil Butter

Dessert

Selected Dessert from à la carte menu

MENU THREE

Appetizer

Southern Wedge-
Crisp Iceberg, Fresh Corn, Vine-ripe Tomato, Avocado, Smoked Bacon, Buttermilk Ranch

Entrée

Balsamic Marinated Beef Sirloin Steak
Caramelized Onion Mash
Sauce Bordelaise
Haricot Vert with Carrot Julienne

Dessert

Selected Dessert from à la carte menu

Set Dinner Menus

Entrée selections are served with 1 accompaniment, seasonal vegetables,
freshly baked breads and butter, soft drinks, iced tea & coffee

MENU FOUR

Appetizer

Gulf Shrimp Cocktail, Twin Sauces

Entrée

Peach Glazed BBQ Salmon

Scallion Butter

Parsley & Parmesan Risotto

Asparagus with Grated Pecorino

Dessert

Selected Dessert from à la carte menu

MENU FIVE

Appetizer

Herbed Polenta Cake-

Sautéed Woodland Mushrooms, Fresh Basil Pesto, Pecorino Romano

Entrée

Macadamia Crusted Gulf Black Grouper

Mango Salsa & Lime Beurre Blanc

Saffron Rice Pilaf

Haricot Verts

Dessert

Selected Dessert from à la carte menu

MENU SIX

Appetizer

Pan Seared Diver Scallop-

Rosemary Cream Corn, Tasso Ham, Micro Greens, Chive Aioli

Entrée

Grilled Beef Tenderloin & Grilled Garlic Shrimp

Red Wine Jus, Lemon Butter Sauce

Duchess Potatoes

Haricot Vert with Carrot Julienne

Dessert

Selected Dessert from à la carte menu

Plated Dinner Selections

Plated dinners are priced ala carte, so you can create your own memorable evening

Appetizers

Maine Lobster & Blue Crab Cakes

Crisp vegetable salad & lemon aioli

Gulf Shrimp Cocktail, Twin Sauces

Traditional cocktail & remoulade sauces

Fried Green Tomato

House Made Pimento Cheese, Pork Belly, Tomato Jam, Daikon Sprouts

Crispy Firecracker Shrimp

Beer Battered, Spicy Aioli, Scallions

Pan Seared Diver Scallop

Rosemary Cream Corn, Tasso Ham, Micro Greens, Chive Aioli

Bruschetta Martini

Heirloom Tomato, Balsamic Reduction, Parmesan, Grilled Focaccia

Lobster Eggroll

Thai Citrus Dipping Sauce

Coconut Shrimp

Coconut Crust, Spicy Mango Dipping Sauce

Herbed Polenta Cake

Sautéed Woodland Mushrooms, Fresh Basil Pesto, Pecorino Romano

Blue Crab & Mango Stack

Citrus Blue Crab Salad, Mango Relish & Fresh Avocado

Soup and Salad

Classic Soups

Charleston She Crab Soup

Crème of Asparagus with Dill Havarti Cheese

Our Signature “Vine-Ripened Tomato Bisque”

New England Style Florida Grouper Chowder

Caribbean Conch Chowder

Salad Selections

Florida Field Green Salad

Florida Baby Lettuces, Romano Cheese Ciabatta Croutons,
Kalamata Olives & Sweet Grape Tomatoes, Aged Balsamic Vinaigrette

Cuban Bread Salad

Tomato, Avocado, Manchego with Caramelized Onion Vinaigrette

Tuscan Caesar Salad

Crisp Romaine Lettuce with Creamy Homemade Caesar Dressing,
Garlic Croutons, Sun-dried Tomatoes, Prosciutto Crisps & Pecorino Romano Cheese

Warm Goat Cheese Salad

Mesclun Greens, Warm Goat Cheese, Apple-mango Chutney and Walnut Vinaigrette

Fresh Mozzarella Cheese & Vine-Ripened Tomato Napoleon

Fresh Mozzarella Layered with Red & Yellow Vine-ripened Tomatoes, Basil Ribbons,
Extra Virgin Olive Oil, Aged Balsamic Glaze & Country Style Greek Olives

Southern Wedge

Crisp Iceberg, Fresh Corn, Vine-ripe Tomato, Avocado, Smoked Bacon, Buttermilk Ranch

Antipasto

Prosciutto & Salami, Melon, Marinated Mushrooms, Grilled Peppers, Bocconcini, Herbed Olives

Enhancements

Intermezzo

Lemon Basil

Lime and Tequila

Blood Orange and Campari

Strawberry and Champagne

Pasta Selections

Fusilli, Grilled Chicken, Rosemary, Red Onion, Gorgonzola Cheese

Penne, Fresh Tomato and Basil Sauce

Orecchiette, Gulf Shrimp, Chorizo Sausage and Spicy A'olio

Farfalle, White Bean, Cherry Tomato, Pesto and Ricotta Salata

Rigatoni Puttanesca with Capers, Green Olives, Roasted Garlic

Penne with Pancetta and Baby Spinach in a Vodka Rose Sauce

Fettuccine with Cremini Mushrooms in a Porcini Cream Sauce

Linguine with Smoked Chicken, Pesto A'olio, Sun Dried Tomato, Toasted Pine Nuts

Cheese Tortellini in an Herb Cream Sauce

Ricotta Ravioli, Stewed Leeks, Charred Sweet Corn, Truffle Cream

Dinner Menu - Entrée Selections

Entrée selections are served with 1 accompaniment, seasonal vegetable,
an assortment of freshly baked breads and butter.

BEEF & PORK

Peachwood Smoked Bone-in Pork Chop, Pepper Jelly Glaze
Pecan Smoked Pork Tenderloin, Bacon Marmalade
Balsamic Marinated Beef Sirloin Steak, Sauce Bordelaise
10 Ounce Grilled N.Y. Strip Loin, Bourbon Peppercorn Jus
Certified Black Angus Ribeye, Roasted -Garlic Woodland Mushroom Sauce
Slow Roasted Certified Angus Beef Prime Rib, Au Jus, Horseradish Cream
Hickory Crusted Beef Tenderloin, Madeira Wine Sauce

VEAL

Veal Marsala, Roasted Woodland Mushrooms & Marsala Wine Sauce
Grilled Veal Chop, Fig and Caramelized Shallot Jus

POULTRY

Roasted Rosemary Statler Breast of Chicken, Madiera Infused Reduction
Chicken Marsala, Roasted Woodland Mushrooms & Marsala Wine Sauce
Balsamic Grilled Chicken, Roasted Portobello & Baby Brie, Caramelized Onion Jus
Roasted Garlic Rubbed Breast of Chicken, Vine Ripe Tomato & Warm Goat Cheese

FISH

Herb Roasted Salmon Filet, Peach BBQ Glaze
Macadamia Crusted Gulf Black Grouper, Mango Salsa & Lime Beurre Blanc
Blue Crab Stuffed Gulf Shrimp, Citrus Buerre Blanc
Baked Mahi Mahi Fillet, Pineapple-Papaya Salsa

VEGETARIAN

Pasta Primavera, Penne, Seasonal Vegetables, Marinara Sauce, Grated Pecorino
Portobello Mushroom Stack, Sautéed Baby Spinach, Heirloom Tomato, Fresh Mozzarella
Vegetable Paella

DUO ENTRÉE SELECTIONS

Char-grilled Beef Tenderloin, Grilled Lemon Shrimp, Merlot Glaze
Char-grilled Beef Tenderloin, Butter Poached Lobster, Port Wine Jus
Pepper Jelly Glazed Pork Medallion, Herb Crusted Chicken Breast, Caramelized Onions
Char-grilled Beef Tenderloin, Sautéed Lump Crab & Béarnaise

Starch and Vegetable Selections

Starches

Duchess Potatoes

Parsley & Parmesan Risotto

Wild Mushroom Risotto

Long Grain & Wild Rice

Saffron Rice Pilaf

Rosemary Roasted Red Bliss Potatoes

Roasted Garlic Whipped Potato

Sweet Potato Puree

Caramelized Onion Mashed

Vegetables

Haricot Vert with Carrot Julienne

Caramelized Brussels Sprouts

Broccolini with Basil Butter

Asparagus with Grated Pecorino

Edemame Succotash

Seasonal Vegetable Medley

Specialty Vegetables

Additional \$2 per person

Hand Carved Vegetables

Hand Tied Vegetable Bundles

Plated Dessert Selections

Tropical Fruit Tart, Raspberry & Mango Coulis

Wildflower Honey Pot de Creme

English Toffee Pecan Brownie with Butter Pecan Ice Cream

New York Style Cheesecake

Fresh Strawberry Cheesecake

Mixed Berry Cheesecake

Granny Smith Apple Crisp with Vanilla Ice Cream

Liquid Center Chocolate Cake

Italian Tiramisu

Key Lime Pie

Kahlua-Chocolate Chunk Banana Bread Pudding, Salted Caramel Ice Cream

Peach Cobbler with Cinnamon-Oatmeal Streusel & Crème Anglaise

Double Chocolate Mousse with Raspberries & Hazelnuts

Flourless Chocolate Tort

Tahitian Vanilla Crème Brulee

Buttermilk Panna Cotta with Cranberries, Pistachio & Basil

Austrian Golden Raisin Bread Pudding, Crème Anglaise

Cardamom & Rosemary Crème Brulee

Fresh Fruit Zabaglione

Strawberry Grand Marnier Torte

Pina Colada Cake

European Linzer

French Apple Tart

Sweet Tables

\$125 Charge for chef-attended stations per 75 guests
Priced per person

PETITE SWEET TABLE

Dark and White Chocolate Dipped Strawberries

Assorted Biscotti and Cookies

Mini Pastries

THE COLONY SWEET TABLE

Selected Pastry Miniatures

Local and Exotic Sliced Fruit

Chocolate Dipped Strawberries

Assorted Cake Lollipops

Miniature Crème Brûlée

SWEET PLATTERS

Gourmet Assorted Cookies

Dark and White Chocolate Dipped Strawberries

Assorted Cake Lollipops

Assorted Norman Love Truffles

Chef's Selection of Assorted Dessert Bars

Deluxe Dessert Selections

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Crêpe Suzette Station

Grand Marnier Flambéed Crêpes, Orange Segments, Burnt Orange Sauce

Caribbean Flambé Station

Caramelized Pineapple Barbados, Coconut Liquor Flambée, Coconut or Rum and Raisin Ice Cream

Miniature Crème Brulée Station

Classic Vanilla and Grand Marnier Crème Brulées, Fresh Fruit

Flaming Caramel “Havana Bananas” Foster

Vanilla Bean Ice Cream

Cascading Chocolate Fountain

Éclairs, Cookies, Marshmallows & Tropical Fresh Fruit

Minimum 75 persons

Buffet Dinner Selections

Minimum of 40 guests

Dinner buffet selections include, bread & butter, soft drinks, iced tea & coffee

Backyard Barbeque

Petite Garden Salad Bar

Creamy Horseradish Coleslaw

Old Fashioned Macaroni Salad, Egg, Pimento & Celery

Crispy Pub Style Chips, Basil & Garlic

Coca Cola Baked Beans, Molasses, Pecan Bacon

Charbroiled Black Angus Beef Hamburgers

Sweet & Tangy Baby Back Ribs

Herbed Grilled Chicken Breast

Sliced Cheeses

Crisp Leaf Lettuce, Sliced Vine-ripe Tomato, Shaved Bermuda Onion

Brioche Buns & Sourdough Rolls

Mayonnaise, Yellow Mustard, Spicy Mustard, Ketchup, Kosher Dill Pickles

Fresh Baked Gourmet Cookies & Double Dark Chocolate Fudge Brownies

Carolina BBQ Shack

Southern Wedge Salad

Red Potato Salad- Celery, Bermuda Onion, Smoked Bacon, Scallion

Corn on the Cob, Scallion Butter

Coca Cola Baked Beans, Molasses, Pecan Bacon

Carolina Pulled Pork

Hickory Smoked Beef Brisket

Pickle Brined Beer Can Chicken Bake

Cornbread & Texas Toast, Hot Sauce Honey Butter

Carolina Barbeque Sauce Bar

Georgia Peach Cobbler, Chocolate & Bourbon Pecan Pie

Tuscan Vineyard

White Bean Soup with Sausage, Rosemary

Flash Fried Calamari, Limoncello Aioli

Panzanella, Roasted Tomatoes, Cucumbers & Lemon Vinaigrette

Breadsticks, Garlic & Parmesan

Antipasto Platter

Pepperoni, Hard Salami, Spicy Capicola, Marinated Mozzarella, Assorted Grilled Vegetables,

Herbed Country Olives, Pepperoncini, Sweet Cherry Peppers

Roasted Asparagus, Sautéed Shallots

Chicken Carbonara, Rigatoni, Pecan Smoked Bacon, Broccoli Florets, Garlic Cream

Beef & Veal Tortellacci, Tomato-basil Sauce, Pecorino

Baked Bronzino, Bermuda Onion, Cherry Tomato, Lime Butter Sauce

Tiramisu & Buttermilk Panna Cotta with Vanilla Bean

Buffet Dinner Selections (Continued)

Dinner buffet selections include, bread & butter, soft drinks, iced tea & coffee

Low Country

Peach Salad, Butter Lettuce, Candied Pecans, Crumbled Goat Cheese, Wildflower Honey Vinaigrette
Deviled Eggs, Shaved Radish, Snipped Garlic Chives
Brussels Sprout Slaw, Carrot, Scallion, Basil, Apple Vinaigrette
Edamame Succotash, Sweet Corn, Soy Bean, Maple Cream
Green Beans, Benne Seed Vinaigrette
Sweet Potato Casserole, Marshmallows, Brown Sugar, Crushed Pecans
Buttermilk Fried Chicken, Hot Honey Tabasco Sauce
Hickory Smoked Beef Brisket
Lo' Country Boil, Gulf Shrimp, Sweet Corn, Red Potato, Andouille Sausage
Cornbread & Biscuits, Hot Sauce Honey Butter
Drunken Strawberries over Pound Cake, **Praline Bread Pudding**

Mediterranean

Artisan Greek Salad

Marinated Olives, Roasted Sweet Peppers, Feta, Tomato, Capers, Red Onion, Pine Nuts
Dressings: Feta Vinaigrette, White Balsamic
Greek Orzo Salad, Oregano, Feta Cheese, Roasted Tomatoes
Roasted Carrot and White Bean Salad, Olive Oil, Thyme
Hummus Trio, Traditional, Roasted Red Pepper, Edamame Ricotta, Pita Chips
Roasted Root Vegetable, Oregano Virgin Olive Oil
Israeli Couscous, Dried Stone Fruit, Pine Nut, Harissa Oil
Creamy Polenta, Goat Cheese, Chives
Pan Seared Mediterranean Sea Bass, Sun Blushed Tomato, Kalamata Olives, Basil Relish
Moroccan Chicken, Preserved Lemon, Turmeric Butter, Coriander Leaf
Rosemary Roast Leg of Lamb, Olive Tapenade
Kalamata Olive Ciabatta

Floribbean

Caribbean Seafood Chowder

Island Greens, Oranges, Avocado, Grape Tomatoes, Orange-Cilantro Vinaigrette
Shrimp Escabeche Ensalada, Pico de Gallo, Fresh Lime, Cilantro
Conch Fritters, Bahamian Creole Dip
Rice & Peas, Coconut Rice, Pigeon Peas
Sweet Potato Hash, Bermuda Onion, Bacon, Scallion
Jerk Chicken Breast, Twenty-Four Hour Marinade, Lime, Cilantro
Baked Snapper, Clams, Boniato, Chilies, Saffron & Garlic
Cuban Style Flank Steak, Mojo Marinade, Chimichurri
Soft Rolls, Sweet Cream Butter
Key Lime Pie, **Pineapple Upside Down Cake**

Upscale Buffets

Minimum of 40 guests

Dinner buffet selections include, bread & butter, soft drinks, iced tea & coffee

Crème of Asparagus, Dill Havarti Cheese

Baby Spinach, Caramelized Pecans, Mandarin Oranges & Creamy Honey Mustard

Marinated Mozzarella, Grape Tomatoes, Basil, Balsamic Drizzle

Saffron Rice, Sun-dried Stone Fruits, Toasted Almonds, Scallion

Steamed Squash Medley, Red Pepper, Parsley, Sweet Butter

Sautéed Breast of Chicken Francaise, Lemon Capers Sauce

Classic Shrimp Scampi, Garlic, Lemon, Parsley & Chardonnay

Chef to Carve: Salt Crusted Angus Top Round of Beef, Creamy Horseradish

Charleston She Crab Soup, Lump Crab, Cream Sherry

Chef's Choice of Two Compound Salads

Herb Roasted New Potatoes, Rosemary, Lemon Thyme, Italian Parsley

Caramelized Brussels Sprouts, Virgin Olive Oil, Soy, Benne Seed Vinaigrette

Roast Breast of Chicken, Portobello & Brie, Caramelized Onion Jus

Peach Glazed BBQ Salmon, Scallion

Chef to Carve: Garlic Crusted Angus Prime Rib of Beef, Creamy Horseradish

Our Signature "Vine-Ripened Tomato Bisque"

Chef's Choice of 3 Compound Salads

Yukon Gold Potato Puree, Garlic, Winter Thyme, Cream

Sautéed Young Green Beans, Bell Peppers, Julienne Carrot

Garlic Rubbed Breast of Chicken, Vine Ripe Tomato, Warm Goat Cheese

Pistachio Crusted Black Grouper, Citrus Beurre Blanc

Chef to Carve: Herb Crusted Tenderloin of Black Angus Beef, Creamy Horseradish

Hot Buffet Selections

Dinner buffet selections include, bread & butter, soft drinks, iced tea & coffee
Minimum 40 guests

Choice of Two Entrees

Choice of Three Entrees

Includes Choice of one Warm Chafing Dessert & one Pastry, Cake or Tart

Salads

Choose 2

Petite Garden Salad Bar
Classic Caesar Salad with Herbed Crouton
Greek Salad
Southern Wedge Salad
Mediterranean Pasta Salad
Caribbean Sunset Coleslaw
Loaded Baked Potato Salad

Accompaniments

Choose 2

Pappardelle Pasta with Parmesan & Butter
Long Grain & Wild Rice Blend
Black Beans and Rice, Cilantro
Garlic Herb Whipped Potato
Sweet Potato Hash
Herbed Focaccia Stuffing
Roasted Potatoes with Gorgonzola Butter
Seasonal Vegetable Medley
Steamed Green Beans, Shallot Butter
Sautéed Broccolini, Crushed Chili, Lemon
Steamed Carrots, Tarragon Butter

Entrée Selections

Choose 2 (must be from different sections)

Poultry

Chicken Marsala, Forest Mushrooms
Tuscan Chicken, Onions, Tomato, Capers, Country Olives
Baked Chicken Parmesan, Tomato-Basil Marinara, Parsley
Buttermilk Fried Chicken, Hot Honey Tabasco Sauce
Balsamic Grilled Chicken, Portobello & Brie
Caribbean Jerk Chicken (Bone-in)
Herb Roasted Turkey Breast, Home-style Gravy

Seafood

Grilled Swordfish, Garlic & Lemon, Parsley
Peach Glazed Salmon Filet, Scallion
Seafood Paella, Clams, Mussels, Shrimp, Chorizo, Chicken
Lo' Country Shrimp and Grits, White Cheddar Cheese, Scallions
Mediterranean Sea Bass, Sun-dried Tomato, Fennel, Mushrooms, Garlic
Grilled Mahi Mahi, Rhum & Pineapple Glaze
Baked Cod, Butter & Herb Crusted
Classic Shrimp Scampi, Garlic, Lemon, Parsley & Chardonnay
Broiled Salmon Fillet, Lemon and Parsley Pesto
Key Lime Dusted Mahi Mahi, Mango Salsa

Beef, Veal, Pork

Concetta's Italian Meatballs, Tomato-Basil Marinara
Sheppard's Pie, Beef & Lamb, Corn, Carrots, Peas, Mashed Potatoes
Grilled Skirt Steak Churrasco, Chimichurri
Sliced Oven Roasted Sirloin of Beef, Mushroom Demi
Veal Saltimbocca, Prosciutto, Sage, Aged Provolone Cheese
Veal Piccata, Lemon, Caper Butter, Parsley
Cuban Pork Asado, Sour Orange Mojo
Sweet & Hot Italian Sausages, Sautéed Peppers & Onions
Slow Cooked Carolina Pulled Pork, BBQ Sauce Trio
White Marble Farms Herb Roasted Pork Loin, Caramelized Apples, Dijon Mustard

Chef Attended Carving Stations

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Golden Roasted Breast of Farm Raised Turkey

Cranberry Sauce, Giblet Gravy
Buttery Parker House Rolls

Salt Crusted Top Round of Black Angus Beef

Au Jus, Traditional & Creamy Horseradish Sauce
European Style Miniature Rolls

Roasted Herb Crusted Tenderloin of Black Angus Beef

Au Jus, Chive Aioli, Creamy Horseradish
European Style Miniature Rolls

Honey Mustard Glazed Virginia Baked Ham

Bourbon Aioli, Trio of Mustards
Southern Buttermilk Biscuits

Roasted "White Marble Farms" Pork Loin

Apple Brandy Compote, Trio of Mustards
Miniature European Style Rolls

Cedar Baked Salmon

Peach BBQ Glaze, Scallion Aioli
Southern Buttermilk Biscuits

Caribbean Jerk & Key Lime Dusted Mahi Mahi

Paradise Coleslaw, Bahamian Creole Sauce
Flour Tortilla

Slow Roasted Certified Angus Beef Prime Rib

Au Jus, Creamy Horseradish Sauce and Pure Horseradish
European Style Miniature Rolls

Chef Attended Action Stations

\$125 Charge for chef-attended stations per 75 guests
Priced per person

Pasta Station

Selection of Two Pastas from Our Ala Carte Section with Tradition Garnishes

Pan Seared Asian Potstickers

Shiitake Mushroom Potstickers, Soy & Thai Chili Dipping Sauces

Gulf Shrimp Scampi

Garlic, Lemon, Basil & Angel Hair Pasta

The Colony's Famous Blue Crab Cakes

Cilantro-Lime Aioli

Buffet Dessert Selections

Pastries

Miniature Tropical Fruit Tartlets
Miniature French Pastries
Chocolate Chip & Ricotta Cheese Cannolis
House made Cookies
English Toffee Pecan Brownies

Cakes & Tarts

New York Style Cheesecake
English Toffee Cheesecake
Fresh Strawberry Cheesecake
Mixed Berry Cheesecake
Strawberry Grand Marnier Torte
Italian Rum Cake
Amaretto Flan
Italian Tiramisu
Key Lime Pie
Pina Colada Cake
European Linzer
French Apple Tart

Warm Chafing Dish

Austrian Golden Raisin Bread Pudding, Crème Anglaise
Chocolate Chunk Brownie Cobbler, Bittersweet Chocolate Sauce
Granny Smith Apple Crisp with Vanilla Ice Cream
Blueberry Cobbler with Vanilla Ice Cream
Kahlua-Chocolate Chunk Banana Bread Pudding, Caramel Ice Cream
Peach Cobbler with Cinnamon-Oatmeal Streusel & Crème Anglaise

Children's Menu

Includes unlimited soft drink package
Children 10 & under

CHOICE OF:

1 Entrée

1 Dessert

ENTRÉE

Penne, Tomato Sauce, Parmesan

OR

Junior Cheeseburger & French Fries

OR

Chicken Fingers, Fries, Honey Mustard & Ketchup

OR

Chicken & Cheese Quesadilla

Sour Cream & Salsa

OR

Grilled Cheese & French Fries

OR

Deli Sandwich & Chips

DESSERT

Ice Cream Sundae Topped with a Chocolate Brownie

Bar Arrangements

Consumption Bar Per Drink

Well Brand Liquors

Call Brand Liquors

Premium Brand Liquors

Super Premium Brand Liquors

House Wine Selections

Premium Wine Selections

Domestic Draft Beer Selections

Import/Premium Draft Beer Selections

Domestic Beer Selections

Imported Beer Selections

Toasts

Champagne, Sparkling Wine or Sparkling Cider

- ~ Hosted and cash bars are charged per drink
- ~ Cash bar purchases are charged to the guest
- ~ Hosted bar purchases are charged to the host
- ~ All bar options can be customized to the event
- ~ Prices include a 6% sales tax and 24% gratuity

Pricing subject to change



THE COLONYSM

GOLF & COUNTRY CLUB

EVENT POLICIES

PROCEDURES AND ARRANGEMENTS

The Colony's professional staff is available to assist with the set up and execution of your ceremony, reception or event process. All planning of events should be made with the Activities & Banquet Manager to ensure that all information is correct and posted in writing.

MENU SELECTIONS

To ensure the availability of all chosen items, your menu selections should be submitted to the Activities & Banquet Manager no later than 30 days prior to your event date. All pricing is subject to change.

MEAL GUARANTEES

A guarantee of attendees must be submitted a minimum of 60 days prior to the date of your event. You will be charged based on the guarantee of attendees or the actual attendance, whichever is greater. You may reduce the guaranteed number of guests up to 15% no later than 30 days before the event. If the number of attendees increases after the guarantee is submitted, you will be charged accordingly.

DEPOSITS

A \$500 non-refundable deposit will be required to reserve your date. The deposit will be credited towards the facility fee on your final payment. The deposit is only refundable on a canceled event when the reserved date has been rebooked by the Club.

FACILITY FEE

A \$1,000 facility fee will be charged for all events that require the Club to be shutdown. Smaller events will be subject to a facility fee at the discretion of The Colony on a per event basis.

CAKE CUTTING FEE

A cake cutting fee of \$1.50 per person will apply to all wedding cakes and/or specialty desserts that are brought on-site for the event.

ADDITIONAL PORTABLE BAR FEE

A labor and set-up fee of \$75 per additional portable bar will be applied to your final bill.

FOOD & BEVERAGE MINIMUM

A food & beverage minimum of \$4000 is required for all events.

FINAL PAYMENT

Your final payment is due one day prior to your event. Personal checks, cash, Visa, MasterCard and American Express are accepted. Any additional fees incurred on the night of the event are due at the conclusion of your event.

TAX AND GRATUITY

A 24% gratuity and 6% Florida sales tax will be applied to all food and beverage.

DECORATIONS

Decorations are the sole responsibility of the client. You can drop your decorations off up to 24 hours in advance to be stored at The Colony. Decorations can be left at The Colony at the conclusion of your event but must be picked up the following morning. The Colony will not be responsible for any lost or damaged items. A set-up and breakdown fee of decorations will be assessed per event.

LINENS

White and ivory table linens and napkins will be supplied by The Colony. Specialty colors can be ordered through The Colony and will be charged accordingly.

BUFFETS

Buffet dinners are planned in accordance to your final count. The Chef will prepare sufficient portions for your final guaranteed list of attendees. Leftover items are not permitted to leave the premises.

PLATED ENTREES

An Excel spreadsheet with guest’s names and table assignments is required 72 hours prior to the event. Place cards indicating each guest’s entrée selection are also required.

TASTINGS

The Colony Golf & Country Club does not offer complimentary event tastings.

LOSS OR DAMAGE

The Colony will not be responsible for any lost or damaged articles during or after your event. The host of the event is liable for any damages, theft or misconduct of all their guests.

VALET

Valet parking is available for your event. The number of attendees and the length of time needed will determine the total number of valet’s. Price per valet is \$100.

OUTDOOR EVENTS

All outdoor events will be assessed a set-up fee, in addition to any rental charges that may be incurred.

ALCOHOL SERVICE

The Colony promotes responsible alcohol service. Therefore, any requests for shots or double drinks will not be granted. We also reserve the right to refuse alcohol service to any person. Underage guests, guests who do not have acceptable identification or guests found supplying alcohol to minors may be required to leave the club facilities immediately.

DURATION AND LOCATION

The time frames for the event shall be strictly followed. You are responsible for abiding by these time frames as The Colony may have other commitments for the space either before or after the event. All events must conclude no later than 11:00pm.

OTHER FEES

- Private Dining Room Rental- \$150
- Banquet Chairs- \$5 per chair
- Dance floor- \$250
- Projector-\$75
- Screen-\$25

I have read and agree with all specifications listed above that are applicable to my event.

Event _____ Date of Event _____

Authorized Signature _____ Date _____

The Colony Signature _____ Date _____