



THE COLONYSM
GOLF & COUNTRY CLUB

2018 - 2019
Banquet Guide

Passed Hors d'oeuvres

Minimum 50 pieces each, \$3 per piece

Vegetarian

Classic Tomato Bruschetta,
Garlic Crostini, Shaved Pecorino
Italian Artichoke Anti-pasta Skewer
Balsamic Reduction
Spanakopita
Spinach, Feta Cheese
Mushroom Arancini
Parmesan, Pesto Aioli
Belgian Endive
Chevre, Honey, Pecans
Fried Green Tomato
Pimento Cheese
Crispy Vegetable Pot Stickers
Thai Dipping Sauce
Stuffed Mushrooms
Spinach, Feta & Sun-dried Tomato

Seafood

Yellowfin Tuna Poke
Cucumber, Unagi, Wakame
Crab Cakes
Old Bay Remoulade
Caribbean Conch Fritter
Bahamian Creole Sauce
Crispy Golden Coconut Shrimp
Orange-Ginger Marmalade
Ale Battered Shrimp
Firecracker Sauce
Smoked Salmon on Black Bread
Chive Crème Fraiche
Key Lime Snapper Ceviche Spoon
Candy Pecan, Jalapeno Watermelon Relish
Shrimp Cocktail Skewer
Bloody Mary Sauce

Beef, Lamb & Poultry

Pigs in a Blanket

Whole Grain Mustard

Chicken and Vegetable Summer Rolls

Sweet Soy Sauce

Chicken Quesadilla

Avocado Lime Crema

Vietnamese Beef Meatballs

Soy Glaze

Grilled Chicken Satay

Spicy Peanut Sauce

Curried Chicken Salad

Crisp Phyllo Cups, Toasted Almond

Peppered Sirloin

Sun Dried Tomato, Horseradish Mayo, French Baguette

Grilled New Zealand Lamb Chops

Mint Chimichurri

Plated Dinner

Choose one soup OR salad. Plated dinners are priced according to the main course unless otherwise noted.

All plated dinners are served with artisan dinner rolls and butter.

Classic Soups

Charleston She Crab Soup

Wild Mushroom Soup

Vine Ripe Tomato Bisque

New England Style Clam Chowder

Caribbean Conch Chowder

Italian Wedding Soup

Salads

The Colony Garden Salad

Artisan Lettuce, Baby Heirloom Tomatoes, English Cucumbers, Shaved Radishes, Carrots,
White Balsamic Vinaigrette

Southern Wedge

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

Classic Caesar

Chopped Romaine, Garlic Focaccia Croutons, Shaved Parmesan Cheese, House Made Caesar Dressing

Strawberry and Ricotta

Local Baby Lettuces, Candy Pecans, Lemon Whipped Ricotta, Florida Strawberries,
Honey Mint Vinaigrette

Red Wine Poached Pear

Boston Bibb Lettuce, Candy Pecans, Gorgonzola Cheese, Port Wine Vinaigrette

Burrata Salad

Fresh Burrata Cheese, Rocket Arugula, Heirloom Tomatoes, Basil, First Press Olive Oil,
Balsamic Reduction

(\$4 per person upcharge)

Georgia Peach

Artisan Lettuce, Toasted Almonds, Crumbled Goat Cheese, Citrus Compressed Peaches, Blood Oranges,
Citrus Vinaigrette

Tomato Olive

Baby Arugula, Italian Olives, Heirloom Tomatoes, Pine Nuts, Hand Pulled Mozzarella,
Red Wine Herb Vinaigrette

Prosciutto and Melon

Compressed Melon, Shaved Prosciutto, Baby Greens, Chevre, Mint, Honey Citrus Vinaigrette
(\$3 per person upcharge)

Seasonal Intermezzo

\$4

Entrée Selections

Choice of more than one entrée must include the same sides.

VEGETARIAN

Spiced Chick Pea Pot Pie

Tricolor Carrots, Peas, Fingerling Potatoes, Puff Pastry

\$35

Pasta Primavera

Gnocchi, Seasonal Vegetables, Marinara Sauce, Grated Pecorino

\$30

Portabella Mushroom "Sheppard's Pie"

Herb Roasted Root Vegetables, Yukon Gold Mash Potato Crust

\$35

Quinoa and Butternut Squash Cakes

Heirloom Carrots, Sweet Pea Puree

\$32

BEEF, VEAL & PORK

Berkshire Pork Chop

Stone Ground Cheddar Grits, Country Beans, Pepper Jelly
\$45

Grilled Sirloin Steak

Center Cut Sirloin, Yukon Gold Whipped Potatoes, French Beans, Port Wine Reduction
\$45

Thick Cut New York Strip Loin

14 Ounce Grilled Strip Loin, Thyme Roasted Redskin Potatoes, Bacon and Honey Glazed Brussel Sprouts,
Bourbon Peppercorn Jus
Market

Pan Seared Filet Mignon

7 Ounce Herb Crusted Filet, Yukon Gold Whipped Potatoes, Grilled Asparagus, Sauce Bordelaise
\$50

Veal Marsala

Lightly Breaded Veal, Roasted Woodland Mushrooms, Smashed Redskin Potatoes, Marsala Wine Sauce
\$39

Grilled Veal Chop

Herb Parmesan Risotto, Butternut Squash, Fig and Caramelized Shallot Jus
\$49

SEAFOOD

Crispy Crab Cakes

Jumbo Lump Crab, Spinach Apple Salad, Candy Cane Beet Slaw, Yuzu Remoulade
\$52

Pan Seared Scottish Salmon

Butternut Squash Risotto, Tuscan Kale, Fire Roasted Baby Tomatoes, Tomato Butter
\$49

Herb Roasted Salmon Filet

Poached Baby Marble Potatoes, Tomato Succotash, Peach BBQ Glaze
\$49

Gulf Black Grouper

Caribbean Yellow Rice, Pineapple Relish, Macadamia Nut Crunch, Coconut Rum Butter
\$55

Sesame Mahi Mahi

Roasted Fingerling Potatoes, Gingered French Beans, Teriyaki Reduction
\$50

Pan Roasted Sea Bass

Italian Black Rice, Broccolini, Miso Carrot Puree
\$59

POULTRY

Frenched Chicken Breast

Porcini Mushroom Risotto, Thyme Roasted Tri-Color Baby Carrots, Truffle Pan Juices
\$40

Herb Roasted Chicken Breast

Parsnip Puree, Beech Mushrooms, Dijon Roasted Brussels Sprouts, Thyme Jus
\$41

Coq au Vin

Wine Braised Chicken, Bacon Lardon, Pearl Onions, Mushrooms, Carrot, Roasted Fingerling Potatoes,
Red Wine Reduction
\$42

Chicken Marsala

Roasted Woodland Mushrooms, French Beans, Marsala Wine Sauce
\$40

Five Spice Dusted Chicken

Forbidden Rice, Gingered Radishes, Anise Poached Pears, Orange Miso Glaze
\$41

Statler Chicken

Roasted Fingerling Potatoes, Garlic French Beans, Sun Dried Tomato Butter
\$41

Truffle Chicken

Herb Wild Rice, Bacon Braised Chard, Truffle Pan Jus
\$43

Coriander Cured Duck Breast

Buttered Sweet Potatoes, Brown Sugar Heirloom Carrots, Fig Reduction
\$45

Tea Smoked Duck Breast

Confit Shallots, Quince, Jerusalem Artichoke Puree, Charred Brussels Sprouts
\$45

Plated Individual Dessert

\$8 per person

Tropical Fruit Tart

New York Style Cheesecake

Fresh Strawberry Cheesecake

Mixed Berry Cheesecake

Granny Smith Apple Crisp with Vanilla Ice Cream

Italian Tiramisu

Key Lime Pie

Caramel Banana Tart

Peach Cobbler with Cinnamon-Oatmeal Streusel

Double Chocolate Mousse with Raspberries & Hazelnuts

Flourless Chocolate Tort

Tahitian Vanilla Crème Brulee

Lemon Curd Tart with Fresh Berries

Austrian Golden Raisin Bread Pudding, Crème Anglaise

Reception Food Stations

Priced per Person

Display of Seasonal Roasted and Raw Vegetables

Extra Virgin Olive Oil, Balsamic, Ranch

\$12

Display of Fresh Fruit

Selection of Tropical and Seasonal Fruit and Berries

\$12

Mediterranean Dip Station

Hummus, Baba Ganoush, Olive Tapenade, and Feta Spread, with Pita Chips, Lavash, Cucumbers and

Artisan Breads

\$14

Dim Sum Station

Pot Stickers, Crab Rangoon, Vegetable Spring Rolls, Chicken Satay with Spicy Peanut Sauce

\$18

Domestic & Imported Cheese

A Selection of Domestic and International Cheeses with Water Crackers,

French and Crisp Breads, Grapes and Dried Fruits

\$12

Italian Antipasto Display

Pepperoni, Hard Salami, Spicy Capicola, Marinated Mozzarella and Assorted Cheeses, Pesto Grilled Vegetables,

Country Olives, Pepperoncini, Breadsticks and Crips

\$16

Smoked Salmon Platter

Dill Cream, Capers, Chopped Red Onion, Grated Egg, Whole Grain Mustard

\$18

Jumbo Shrimp Cocktail

Fresh Lemons, Fiery Cocktail Sauce

\$300

*approximately 100 pieces

Buffet Dinner Selections

\$150 Charge for Chef-attended stations per 50 guests
Minimum of 50 guests

Backyard Barbeque

Sweet Cornbread

Whipped Butter, Jams, Jellies

Creamy Horseradish Coleslaw

Cabbage, Carrots

Summer Melon and Tomato Salad

Baby Arugula, Honey Mint Vinaigrette

Creamy Cheddar Mac and Cheese

Buttered Breadcrumbs

Cola and Molasses Baked Beans

Molasses, Pecan Bacon

Sweet & Tangy Baby Back Ribs

Memphis Style BBQ Sauce

Honey Mustard Grilled Chicken Breast

Smoked Sea Salt

Assorted Pies and Cookies

\$45

Add On

Chef to Carve:

Texas Style Smoked Brisket

House made BBQ Sauce

\$10

Tuscan Vineyard

Parmesan Focaccia

Rosemary Olive Oil

White Bean Soup

Italian Sausage, Rosemary

Panzanella Salad

Heirloom Tomatoes, Toasted Bread, Red Wine Vinaigrette

Grilled Asparagus

Balsamic, Extra Virgin Olive Oil, Pecorino

Pan Seared Herb Polenta Cakes

Thyme, Parmesan Cheese

Sautéed Chicken Breast Marsala

Prosciutto, Sun Dried Tomatoes, Mushrooms

Baked Ziti

Italian Sausage, Marinara, Mozzarella

Tiramisu and Cannoli Display

\$42

Add On

Build Your Own Pasta Station:

Tortellini, Penne, Linguini, Pancetta, Shrimp, Parmesan Cheese, Tomatoes, Basil, Peas, Mushrooms, Peppers,
Marinara, Garlic Cream

\$12

Low Country

Garlic Cheddar Biscuits

Honey, Jams, Jellies

Georgia Peach Salad

Baby Romaine, Candied Pecans, Crumbled Goat Cheese, Wildflower Honey Vinaigrette

Deviled Eggs

Country Mustard, Snipped Garlic Chives

Edamame Succotash

Sweet Corn, Bell Peppers Thyme

Green Beans

Smoked Bacon, Caramelized Vidalia Onions

Sweet Potato Casserole

Marshmallows, Brown Sugar, Crushed Pecans

Buttermilk Fried Chicken

Tabasco Hot Honey Drizzle

Herb Roasted Duroc Pork Loin

Rosemary Mushroom Jus

Warm Apple Crisp and Brownie Bars

\$46

Add On

Chef to Prepare:

Shrimp and Andouille Sausage Sautee

Corn, Red Potato, Crab Broth

\$12

Mediterranean

Assorted Dinner Rolls

Sweet Cream Butter, Sea Salt

Artisan Greek Salad

Marinated Olives, Roasted Sweet Peppers, Feta Cheese, Tomato, Red Onion, Red Wine Oregano Vinaigrette

Trio of Dips

Roasted Garlic Hummus, Rosemary White Bean, Baba Ganoush, Crispy Pita Chips

Roasted Root Vegetable

Oregano Virgin Olive Oil

Israeli Couscous

Apricot, Cucumber, Mint, Lemon Honey

Pan Seared Mediterranean Sea Bass

Crushed Tomato, Kalamata Olives, Parsley

Moroccan Chicken

Preserved Lemon, Turmeric Butter, Cilantro

Baklava and Semolina Yogurt Cake

\$43

Add On

Chef to Carve:

Rosemary Roast Leg of Lamb

Minted Jus

\$14

Floribbean

Assorted Dinner Rolls

Sweet Cream Butter, Sea Salt

Island Greens

Orange Supremes, Mango, Toasted Almonds, Grape Tomatoes,

Orange-Cilantro Vinaigrette

Shrimp Escabeche Spoons

Pico de Gallo, Fresh Lime, Cilantro

Assorted Grilled and Roasted Vegetables

Summer Squash, Bermuda Onions, Bell Peppers, Asparagus

Green Pea and Yellow Rice

Garlic, Herbs

Sweet Potato Hash

Caramelized Onion, Bacon, Scallion

Jerk Chicken Breast

Allspice, Lime, Molasses

Key Lime Mahi

Cilantro, Key Lime Butter

Key Lime Pie and Warm Rice Pudding

\$45

Add On

Chef to Carve:

Cuban Style Flank Steak

Mojo Marinade, Chimichurri

\$10

The Royal

Assorted Artisan Dinner Rolls, Breadsticks and Crisps

Whipped Sweet Butter, Sea Salt

Build Your Own Wedge Salad

Bacon, Cheddar, Blue Cheese, Tomato, Peas, Ranch Dressing, Balsamic Vinaigrette

Raw Bar

Gulf Shrimp, Fresh Shucked Oysters, Snow Crab Legs, Lemon Wedges, Bloody Mary Sauce, Mignonette

Chef Selection of Sushi and Sashimi

Pickled Ginger, Soy Sauce, Wasabi

Vegetable Tian

Zucchini, Eggplant, Tomato

Roasted Fingering Potatoes

Fresh Herbs, Truffle Butter

Blackened Florida Grouper

Pineapple Mango Chutney

Coq Au Vin

Red Wine Marinated Chicken, Pearl Onions, Wild Mushrooms

Chef to Carve:

Jackman Ranch Wagyu Beef Filet

Truffle Cabernet Reduction

\$85

Buffet Dessert Selections:

Assorted Mini Desserts

Eclairs, Cream Puffs, Chantilly Swans, Pecan Tarts, Fruit Tarts
\$12

Mini Cupcakes

Chocolate, Carrot, Vanilla, Red Velvet, Strawberry
\$9

Cake Pops

\$12

Assorted Tea Cookies

Macaroons, Key Lime Sandwich, Chocolate Lindzer, Ginger Almond Marzipan
\$9

American Cookies

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Coconut Pecan, White Chocolate
\$9

Petit Fours

\$12

Rum Raisin Bread Pudding

\$9

Fuji Apple Crisp

\$9

Key Lime Pie

\$10

Deluxe Dessert Selections

\$150 Charge for chef-attended stations per 75 guests

Priced per person

Caribbean Flambé Station

Caramelized Pineapple Barbados, Coconut Liquor Flambé, Rum and Raisin Ice Cream
\$14

Miniature Crème Brulée Station

Classic Vanilla and Grand Marnier Crème Brulée, Fresh Fruit
\$12

Flaming Caramel “Havana Bananas” Foster

Vanilla Bean Ice Cream
\$14

Children's Menu

\$10, children 10 & under

Pasta with Tomato Sauce

Cheeseburger & French Fries

Chicken Fingers & French Fries

Chicken & Cheese Quesadilla
Sour Cream & Salsa

Grilled Cheese & French Fries

Buffet Style Breakfast

Buffet 1

Sliced Tropical Fruit & Berries
Farm Fresh Scrambled Eggs
Thick Sliced Applewood Smoked Bacon
Pork Sausage Patties
Crispy Breakfast Potatoes with Bell Peppers and Sweet Onions
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice
\$22

Buffet 2

Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins
Sliced Tropical Fruit & Berries
Farm Fresh Scrambled Eggs
Thick Sliced Applewood Smoked Bacon
Pork Sausage Patties
Crispy Breakfast Potatoes with Bell Peppers and Sweet Onions
Fresh Baked Buttermilk Biscuits
Sweet Cream Butter, Wildflower Honey & Fruit Preserves
Regular and Decaffeinated Royal Cup European Style Coffee
Fresh Squeezed Florida Orange Juice
\$27

Buffet 3

Oven Fresh Danish Pastries, Croissants, Coffee Cakes and Muffins

Sliced Tropical Fruit & Berries

Farm Fresh Scrambled Eggs

Brioche French Toast

Powdered Sugar, Maple Syrup

Thick Sliced Applewood Smoked Bacon

Pork Sausage Patties

House Made Corned Beef Hash

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

\$33

Add Chef's Made to Order Omelet Station - \$10 per person

\$150 charge for Chef-attended stations, per 50 guests, per hour

Banquet Beverage Selections

Bar Packages:

PRICED PER PERSON

(24% service charge and state sales tax are added to all prices.)

Bar Packages	One-Hour	Two-Hour	Three-Hour	Four-Hour
Non-Alcohol Bar - Coffee, Tea, Juice & Soda	\$7	\$9	\$12	\$14
Beer & Wine Bar - Domestic Beer, House Wine, Juice, Soda	\$17	\$25	\$30	\$35
Basic Bar - Domestic Beer, House Wine & Well Liquor, Juice, Soda	\$18	\$23	\$31	\$39
Premium Bar - Basic Bar + Premium Liquor & Import Beer	\$21	\$29	\$39	\$49
Super Premium Bar - Premium Bar + Super Premium Liquor + Cordials & 3 Premium Wines	\$35	\$45	\$55	\$65

- ❑ Package prices above do not include wine served with dinner, which is sold by the bottle only.
- ❑ No substitutions will be made within the packages, although items can be added at additional cost.
- ❑ **Toasts**- House Champagne, Sparkling Wine or Sparkling Cider, 4 Per Person

HOST BAR OR CASH BAR*

Consumption Bar Per Drink

(Includes 24% service charge and 6% sales tax)

Coffee, Tea, Lemonade, Juice & Soda 3

Domestic Draft Beer Selections 6

Import/Premium Draft Beer Selections 7

Domestic Beer Selections 7

Imported Beer Selections 8

House Wine Selections 9

Premium Wine Selections 13-17

Well Brand Liquors 9

Call Brand Liquors 11

Premium Brand Liquors 14

Super Premium Brand Liquors 16

- ~ 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
- ~ Pricing subject to change

*Drink tickets may be purchased by host and given to guests or arrangements can be made for a cashier to sell tickets. Please see catering director for details.



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 a 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 a 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 60 days prior to 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. A final confirmation of your anticipated number of guests is required 14 days before any banquet function to ensure proper ordering and staffing for your 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 FEES

A \$1,000 facility fee for the Clubhouse will be charged for all events. The ceremony fee is \$500 for any ceremony that takes place on the property. 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 \$2.50 per person will apply to all wedding cakes and/or specialty desserts that are brought on-site for the event.

ADDITIONAL LABOR FEES

Cashiers - All cash bars require the use of a cashier at a charge of \$75.00.

Bartender - All hosted bars require a \$75.00 bartender fee. The charge will be waived if beverage sales exceed \$750.00 (tax & gratuity excluded).

Portable Bar- A labor and set-up fee of \$125 per additional portable bar and/or wine station will be applied to your final bill.

Chef Attended Station - \$150 per Chef-attended station for every 50 guests.

The Colony reserves the right to charge a service fee for setup of rooms with extraordinary requests, e.g., birdseed cleanup and ceremony set-up, break down.

FOOD & BEVERAGE MINIMUM

A food & beverage minimum of \$6000 (tax & gratuity excluded) is required for all events.

FINAL PAYMENT

Your final payment is due 14 days prior to your event. Personal checks, cash, Visa and MasterCard 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, beverage and other services provided.

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 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 7 days 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.

OTHER SERVICES – The Colony is happy to refer you to various professionals who can provide added services to enhance your event. In the event you wish the Club to handle these details for you, they can be arranged through the Club and are subject to a 25% handling fee plus tax.

OUTDOOR EVENTS

All outdoor events will be assessed a set-up fee, in addition to any rental charges that may be incurred. All outdoor events must be concluded by 10:00pm.

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 outside entertainment and/or loud noise must be concluded by 10:00pm per Lee County. All events must conclude no later than 11:00pm. There will be an additional charge of \$100 per half hour if you go past the allotted time(s).

OTHER FEES

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 _____