



## SPECIAL EVENT TERMS & CONDITIONS



### Deposit/Cancellation

To secure your room and date, a \$500.00 non-refundable deposit and signed contract is required. A second deposit of 20% is due the day of the menu tasting. Then a third deposit of 50% is due 30 days prior to the event. Full payment of the function balance is due 72 hrs before the date of your event. Deposits are non-refundable if cancelled. We accept Visa, Discover, MasterCard, Amex, Cash or Check.

### Food and Beverage Minimums

Sunday thru Thursday	\$3,000.00
Friday and Saturday	\$3,500.00

### Room Charges

Manor Room or Grille	\$300.00
Main Dining Room	\$500.00
Entire Clubhouse and Patio	\$1000.00

### Guarantees

A final guarantee is required 72 hours prior to function. If no guarantee is received, the stated planned attendance (if not exceeded) will be used for billing. If attendance falls below the guarantee, the Host will be financially responsible for the number guaranteed.

### Outside Food and Beverage

Pursuant to Club policy, all food and beverage products must be prepared and served by Windermere Country Club Staff. Celebration cakes are the exception.

### Alcohol Beverage Service

As a licensee of the State of Florida Alcoholic Beverage Control Authority, Windermere Country Club strictly adheres to all laws and regulation pertaining to service and sale of alcoholic beverages. We request your understanding and cooperation in preventing sales to minors or intoxicated persons.

### Decorations

All table centerpieces and other decorations must meet fire and safety codes and regulations. Client is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings or any other property without prior approval of a club representative. In the event that property damage occurs, the Client is fully responsible for the cost of any necessary repairs. Please, NO birdseed, rice or confetti.

### Security

Windermere Country Club, at its discretion, may require security for certain events. The cost of these services will be the responsibility of the Client.

### Loss and Damages

Windermere Country Club is not responsible for any damages or loss of merchandise or articles left on premises prior to, during or after any event. The Client agrees to be responsible for any damages to Windermere Country Club by the client, guests and attendees of the event.



## CEREMONY & RECEPTION CHARGES

---



### *Ceremony*

---

#### *Set-up & Breakdown Charges*

1-50 guests	\$75
51-75 guests	\$100
76-125 guests	\$125
126-150 guests	\$150
151+ guests	\$175

#### *Ceremony Fee of \$5 per person*

*Includes blocking tee times for the course and WCC Director of Special Events to assist with ceremony*

#### *Ceremony Policy*

*All set up and decorating for the ceremony will take place at least half hour before guest are scheduled to arrive.*

*The ceremony should not exceed one hour in length; thereafter, proper charges will be assessed. Please note that start time of the ceremony will be 15 minutes after guests arrive.*

### *Reception*

---

#### *Set-up & Breakdown Charges*

1-50 guests	\$200
51-75 guests	\$300
76-125 guests	\$400
126-150 guests	\$500
151+ guests	\$600

*Restroom Baskets fee of \$45 each*



## ROYAL ELEGANCE

*Plated or Buffet Dinner*



---

### *Hors d'oeuvres*

*(Choice of four of the following)*

---

*Smoked Salmon Display  
Beef Wellington  
Crabmeat Stuffed Mushrooms  
Shrimp Cocktail  
Spring Rolls  
Tomato & Mozzarella Bruschetta  
Spanakopita  
Brie en Croute  
Swedish Meatballs*

### *Salad*

*(Choice of one of the following)*

---

*WCC House Salad  
Caesar Salad  
Greek Salad  
Walnut Blue Cheese Salad*

### *Entrée*

*(Choice of two of the following)*

---

*Filet Mignon with Port Wine Demi Glace  
Blackened MahiMahi  
Pan Seared Duck Breast  
Grilled Salmon with Gold Creek Sauce  
Parmesan Crusted Chicken with Mushroom Chardonnay Cream Sauce  
Sliced London Broil with Mushroom Madeira Demi Glace*

### *Accompaniments*

*(Choice of two of the following)*

---

*Mashed Potatoes, Rosemary Oven Roasted Potatoes, Scalloped Potatoes, Baked Potato, Baked Sweet Potato, Rice Pilaf, Ginger Glazed Baby Carrots, Pencil Asparagus, Broccoli, Sautéed Vegetable Medley, Green Bean Almandine*

**\*Champagne & Sparkling Cider Toast Included\***

All prices subject to 6.5% sales tax and 20% service charge



## FAIRY TALE DREAM

*Plated or Buffet Dinner*



---

### *Hors d'oeuvres*

*(Choice of three of the following)*

---

*Beef Wellington  
Crabmeat Stuffed Mushrooms  
Spring Rolls  
Tomato & Mozzarella Bruschetta  
Spanakopita  
Brie en Croute  
Swedish Meatballs*

### *Salad*

*(Choice of one of the following)*

---

*WCC House Salad  
Caesar Salad  
Greek Salad*

### *Entrée*

*(Choice of two of the following)*

---

*Crabmeat Stuffed Tilapia with Dill Cream  
Pan Seared Duck Breast  
Grilled Salmon with Lemon Caper Butter  
Parmesan Crusted Chicken with Mushroom Chardonnay Cream  
Sliced London Broil with Mushroom Madeira Demi Glace*

### *Accompaniments*

*(Choice of two of the following)*

---

*Garlic Mashed Potatoes, Rosemary Oven Roasted Potatoes, Scalloped Potatoes,  
Baked Potato, Baked Sweet Potato, Rice Pilaf, Ginger Glazed Baby Carrots, Pencil  
Asparagus, Broccoli, Sautéed Vegetable Medley, Green Bean Almandine*

**\*Champagne & Sparkling Cider Toast Included\***

All prices subject to 6.5% sales tax and 20% service charge



## HORS D' OEUVRES SELECTIONS



### *Hot Hors d' oeuvres*

---

*Honey Chipotle Chicken Wings - \$250*

*Sesame Crusted Chicken Strips - \$275*

*Chicken Wellingtons - \$325*

*Chicken Empanadas - \$325*

*Teriyaki Chicken & Vegetable Kabobs - \$325*

*Quesadillas Cornucopia - \$300*

*Swedish Meatballs - \$275*

*Latin Style Beef Empanadas - \$325*

*Marinated Beef & Vegetable Kabobs - \$375*

*Beef Wellington - \$425*

*Mojo Marinated Pork Pincho - \$425*

*Spicy Pork Sausage Stuffed Mushroom Caps - \$275*

*Shrimp & Crab Fritter - \$400*

*Floribbean Mini Crab Cakes - \$450*

*Bacon Wrapped Scallops - \$400*

*Crispy Shrimp - \$425*

*Mini Brie en Croute with Raspberries - \$300*

*Crispy Vegetable Spring Rolls - \$300*

*Assortment of Mini Quiche - \$275*

### *Cold Hors d' oeuvres*

---

*Vegetable Crudités with Dipping Sauce - \$500*

*Jumbo Shrimp - \$475*

*Crab Claw - \$450*

*Summer Rolls - \$400*

*Buffalo Mozzarella Bruschetta - \$350*

*Smoked Salmon Mousse - \$375*

*Chicken Sofrito Bruschetta - \$300*

*Black Olive Tapenade on a Baguette - \$300*

*Smoked Salmon Canapes - \$375*

*Grilled Marinated Tenderloin on Bruschetta - \$425*

*Southwest Chicken Salad in Mini Pita - \$325*

*Hummus - \$395*

*Fruit & Cheese Kabobs - \$350*

*Tuna Salad in a Phyllo Cup - \$300*

*Spicy Ahi Tuna on Wonton Skin Chips - \$375*

### *Per Person Cold Hors d' oeuvres*

---

*International & Domestic Cheeses  
and Fruit Display - \$7*

*Anipasto Display - \$7*

**All hors d' oeuvres are priced by quantity of 100 pieces**

All prices subject to 6.5% sales tax and 20% service charge



# ENCHANTMENT

*Plated Dinner*



---

## *Salad*

*WCC House Salad with Balsamic and Ranch Dressing  
Rolls & Butter*

---

## *Entrée*

*Chicken Marsala over Pasta  
Parmesan Crusted Chicken with Chardonnay Cream Sauce  
Grilled Salmon with Lemon Caper Butter  
Sliced London Broil with Mushroom Madeira Demi Glace*

---

## *Accompaniments*

*(Choice of one starch plus one vegetable included)*

*Garlic Mashed Potatoes  
Baked Potato  
Rosemary Roasted Potatoes  
Rice Pilaf  
Fresh Seasonal Vegetable*

---

## *Options*

*One Entrée (same entrée selection for all guests)  
Two Entrées (guest selects from 2 choices)  
Two Entrée Duet (smaller portions of two entrees)  
Three Entrées (guest selects from 3 choices)*

**\*Champagne & Sparkling Cider Toast Included\***

All prices subject to 6.5% sales tax and 20% service charge



# ISLAND BOUQUET

*Plated Dinner*



---

## *Salad*

*WCC Salad with Balsamic and Ranch Dressing*  
*Rolls & Butter*

---

## *Entrée*

*Crab Cakes with Remoulade Sauce*  
*Filet Mignon with Port Wine Demi Glace*  
*Chicken Marsala*  
*Parmesan Crusted Chicken with Chardonnay Cream Sauce*  
*Salmon with Gold Creek Sauce*

---

## *Accompaniments*

*(Choice of one starch plus one vegetable included)*

---

*Garlic Mashed Potatoes*  
*Baked Potato*  
*Rosemary Oven Roasted Potatoes*  
*Rice Pilaf*  
*Fresh Seasonal Vegetable*

---

## *Options*

*One Entrée (same entrée selection for all guests)*  
*Two Entrées (guest selects from 2 choices)*  
*Two Entrée Duet (smaller portions of two entrees)*  
*Three Entrées (guest selects from 3 choices)*

**\*Champagne & Sparkling Cider Toast Included\***

All prices subject to 6.5% sales tax and 20% service charge





## BUFFET PACKAGES

---



### 1) Bronze Wedding Buffet

*Choice of One Meat Carving Station*

*Basic Pasta Station*

*Choice of One Starch*

*Choice of One Vegetable*

*Choice of One Hors d'oeuvres*

### 2) Silver Wedding Buffet

*Choice of Two Meat Carving Stations*

*Basic Pasta Station*

*Choice of Two Starches*

*Choice of Two Vegetables*

*Choice of Two Hors d'oeuvres*

### 3) Gold Wedding Buffet

*Choice of Three Meat Carving Stations*

*Pasta Station with any Two Upgrades*

*Choice of Two Starches*

*Choice of Two Vegetables*

*Choice of Three Hors d'oeuvres*

**\*Champagne & Sparkling Cider Toast Included\***

All prices subject to 6.5% sales tax and 20% service charge





## BUFFET MENU SELECTIONS

---



### *Hors d'oeuvres Selections*

---

Seasonal Fruit Display  
Vegetable Crudités with Dipping Sauce  
Cheese & Cracker Display  
Spinach Artichoke with Pita Chips

### *Attended Carving Station Selections*

---

Ham with a Maple Glaze  
Roast Turkey with Gravy  
Roast Beef with Au Jus with Horseradish Cream  
Prime Rib with Au Jus with Horseradish Cream  
London Broil with Mushroom Madeira Demi Glace  
Roast Pork Loin with Rosemary Gravy

### *Attended Pasta Station Selections*

---

Alfredo  
Marinara  
Garlic & Olive Oil  
Meat Sauce  
Crab  
Chicken  
Shrimp

### *Starch Selections*

---

Garlic Mashed Potatoes  
Baked Potato  
Rice Pilaf  
Scalloped Potatoes  
Rosemary Oven Roasted Potatoes

### *Vegetable Selections*

---

Green Bean Almandine  
Sautéed Vegetable Medley  
Broccoli with Cheese Sauce  
Ginger Glazed Baby Carrots



## BRUNCH BUFFET

---



*Eggs Benedict*

*Scrambled Eggs*

*French Toast or Pancakes with Hot Maple Syrup*

*Crisp Bacon and Sausage*

*Biscuits with Gravy*

*Potatoes O'Brien*

*Salmon with Lemon Dill*

*Roasted Pork with Rosemary Gravy*

*Rice Pilaf*

*Seasonal Vegetables*

*Fresh Fruit Tray*

*Baked Dinner Rolls*

*Assorted Pastries*

*Coffee*

*Tea*

*Juices*

*Add an Omelet and Waffle Station*

*(Additional charges apply per person)*

All prices subject to 6.5% sales tax and 20% service charge



## BANQUET BAR

---



---

### *Open Bar*

*Cocktails - \$7.00*

*Import Beer - \$4.50*

*Domestic Beer - \$3.25*

*3rd Tier Wine - \$10/\$30*

*2nd Tier Wine - \$7/\$22*

*1st Tier Wine - \$5/\$15*

---

### *Cash Bar*

*Cocktails - \$9.00*

*Import Beer - \$6.00*

*Domestic Beer - \$5.00*

*3rd Tier Wine - \$13.00*

*2nd Tier Wine - \$9.00*

*1st Tier Wine - \$6.00*

*Import and Specialty Keg Beer - \$350.00*

*Domestic Keg Beer - \$300.00*

---

### *Wine List To Include:*

*3rd Tier: Sonoma Chardonnay and Silver Palms*

*2nd Tier: Bogle Chardonnay and Cabernet*

*1st Tier: Canyon Road Chardonnay and Cabernet*

---

### *Liquors To Include:*

*Grey Goose Vodka, Absolute Vodka, Jose Cuervo Especial,*

*Tanqueray Gin, Bacardi Rum, Captain Morgan Rum,*

*Makers Mark, Crown Royal, Jack Daniels, Dewars*

*White Label, Chivas Regal and Jameson's*