

VENTURA COUNTRY CLUB

*BANQUETS  
& EVENTS*



# EVENTS

## SPACES

### GRAND BALLROOM

4 hours, tables with 8 chairs each, white linen tablecloths, audio visual, dance floor, up to 100 people

750.00

### COURSE VIEW DINING ROOM

4 hours, tables with 4 chairs each, white linen tablecloths, audio visual, up to 50 people

350.00

these spaces can be combined

### MAPLE ROOM

4 hours, tables with 4 chairs each, white linen tablecloths, up to 35 people

250.00

### WATERFRONT GAZEBO

perfect for ceremonies, outdoor seating options available

250.00

## LOCATION

### 6 MILES FROM ORLANDO INTL AIRPORT

We are centrally located 13 minutes from the airport, and 15 minutes from Downtown Orlando

### PRIVATE GATED ACCESS

The property has 24 hour security at 2 manned gates

### GOLF COURSE VIEWS

All of our event space is inside of the Ventura Country Club Clubhouse, we are never more than a few steps from one of the highest rated golf courses in Orlando.

### IN-HOUSE CATERING

Our culinary team is consistently exceeding expectations.

### PROFESSIONAL STAFF

The service staff has years of tenure in the field of hospitality

### DAILY MANICURED GROUNDS

The club and course have daily landscape treatments to keep the grounds pristine

### PREFERRED VENDORS

The preferred vendors at Ventura Country Club have been working with us at this venue for years. All of them are well equipped to advise on the best fit for most events.

## VENTURA COUNTRY CLUB

# DINE

All Prices are per person with a minimum of 20

### BREAKFAST

#### VENTURA TEE OFF

Freshly Squeezed Orange Juice  
Fresh Seasonal Fruit  
Assorted Warm Pastries  
Scrambled Eggs  
Bacon & Breakfast Sausage  
House Breakfast Potatoes  
Freshly Brewed Coffee

25.00

### LUNCH

#### RAINTREE

Chef's Soup of the Day, Sliced Ham, Turkey,  
Roast Beef, Lettuce, Tomato, Onion, Provolone,  
Cheddar, Swiss, Mixed Greens Salad, Assorted  
Sliced Breads, In-House Bags of Chips

15.00

#### SOUTHPOINTE

Mixed Greens Salad, In-House Bags of Chips,  
Cheese Burger Sliders, BLT Sliders, Pulled Pork  
Sliders, Chicken Salad Sliders,  
Chef's Soup of the Day

24.00

#### WESTRIDGE

Chef's Soup of the Day, Mixed Greens Salad, In-  
House Bags of Chips, 8oz Burgers, Lettuce,  
Tomato, Onion, Provolone, Cheddar, Swiss,  
Quarter Pound Hot Dogs, Relish, Mustard,  
Burger Bun, Hot Dog Bun

21.00

### DINNER

#### THE RESERVE

Carved Prime Rib or Whole Tenderloin, Bourbon-  
Glazed Salmon, Crisp Iceberg Wedge, Roasted  
Asparagus, Herb-Roasted Fingerling Potatoes,  
Sautéed Wild Mushrooms, French Dinner Rolls

58.00

#### SHADYBRANCH

House-Smoked St. Louis Pork Ribs, Roasted BBQ  
Chicken, Southern Dirty Rice, Sweet Jalapeño  
Corn Bread, Caramelized Bacon Brussel Sprouts,  
Classic Memphis-Style Coleslaw

31.00

#### OASIS

Roasted Pork Loin Medallions, Traditional Rustic  
Cioppino, Tuscan Baked Ziti, Parmesan Roasted  
Cauliflower, Sliced Fresh Italian Loaf,  
Housemade Caesar Salad

40.00

### ENHANCEMENTS

All Prices are per 50 person portion

#### FARM FRESH VEGETABLES

Herb Ranch, Chunky Blue Cheese

125.00

#### CHEF'S SELECTED CHEESES

Various Fruits, Artisanal Crackers,  
Seasonal Fruit Chutney

135.00

#### RUSTIC CHARCUTERIE

Artisanal Crackers, Marinated Olives,  
Pepperoncinis, Cherry Tomatoes

145.00

## VENTURA COUNTRY CLUB

# PLATED

All Prices are per person with a minimum of 20

### LUNCH

Plated Lunches are served with Iced Tea and Water

#### HALFWAY HOUSE

**1 of each**

**Choice of Soup** Mushroom Bisque, French Onion, or Butternut Squash Soup

**Choice of Sandwich** Pressed Half Italian Hoagie, Ultimate BLT, or House Smoked Pork Sandwich

25.00

### DINNER

Plated Dinners are served with Choice of Soup, or Starter Salad, Freshly Made Rolls, Choice of Dessert And Coffee, Iced Tea, and Water

#### BAKED FLORIDA GROUPER

Spanish Chorizo Rice, Peas, Broccolini, Green Beans, Chives and Smoked Paprika Tomato Broth

65.00

#### CHAR-GRILLED NY STRIP

Rustic Potato Gratin, Roasted Vegetable Medley, Blistered Tomatoes, Zinfandel Bordelaise, Rosemary Beurre Blanc

55.00

#### WHISKEY BRINED CHICKEN BREAST

Roasted Potato, Mushroom and Kale Hash, Charred Pearl Onions, Maple Jus

50.00

### DINNER

Plated Dinners are served with Choice of Soup, or Starter Salad, Freshly Made Rolls, Choice of Dessert And Coffee, Iced Tea, and Water

#### GRILLED SALMON FILET

Charred Peaches, Roasted Cauliflower, Parsnip Shallot Purée, Honey Rosemary Beurre Blanc

54.00

#### ROASTED AND CARVED PRIME RIB

Double Baked Buttermilk Potatoes, Green Bean Almondine, Roasted Cippolini Onions, Au Jus

60.00

#### MARINATED PORK CHOP

Braised Red Cabbage, Apple Gastrique, Warm Fingerling Potato Salad

58.00

#### DIJON HERB CRUSTED CHICKEN BREAST

Mushroom Risotto, Grilled Asparagus, Heirloom Carrots, Marsala Wine Reduction

51.00

#### HAND CUT PORK BELLY

Plantain Croquette, Salsa Verde, Jicama

56.00

#### RATATOUILLE

Roasted Eggplant, Zucchini, Tomatoes, Peppers, Garlic, Herbed Couscous

45.00

**VENTURA COUNTRY CLUB**

# ADD

## COLD APPETIZERS

Priced per 50 pieces

### CAPRESE SKEWERS

Balsamic Glaze  
75.00

### BRUSCHETTA

Fresh Tomato, Crostini  
75.00

### SHRIMP COCKTAIL

Zesty Cocktail Sauce, Lemon, Tabasco  
125.00

### BBQ CHICKEN SALAD

Cilantro Corn Relish, Crispy Pita Point  
125.00

## SALADS

HOUSE SALAD	12.00
CAESAR	12.00
POTATO	6.00
FRUIT	8.00
COLESLAW	5.00

## HOT APPETIZERS

Priced per 50 pieces

### TRADITIONAL WINGS

Choice of BBQ, Buffalo, Sweet Thai Chili  
95.00

### JALAPEÑO POPPERS

Ranch  
75.00

### COCONUT SHRIMP

Sweet Thai Chili  
80.00

### MEATBALL BAR

BBQ, Marinara, Teriyaki  
80.00

### QUESADILLAS

Choice of Chicken, Beef, Cheese  
75.00

### TOSTONES

Fresh Plantains  
75.00

## DESSERT

Priced per 50 pieces

### HOUSE BAKED COBBLER

Chef's Seasonal Cobbler  
115.00

### COOKIES AND BROWNIES

Assorted Cookies and Brownies  
115.00

### NEW YORK STYLE CHEESECAKE

Mascerated Berry Topping  
150.00

**VENTURA COUNTRY CLUB**

# DRINK

## OPEN BAR

Priced per person per hour

### PREMIUM

Grey Goose, Bombay Sapphire, Mount Gay, Crown Royal, Makers Mark, Johnny Walker Black, Patron Silver, Domestic & Import Beers, House Wine, Soft Drinks

20.00

### CLUB

Club Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila, Domestic Beer, House Wine, Soft Drinks

15.00

### BRUNCH BASH

House Champagne, Fresh Orange Juice, Bloody Marys, Water, Tea and Lemonade

15.00

### WINE & BEER

House Wine, Domestic Beer, Water, Tea and Lemonade

11.00

## CASH BAR

Bartender Fee 100.00

### PREMIUM SPIRITS

Grey Goose, Bombay Sapphire, Mount Gay, Crown Royal, Makers Mark, Johnny Walker Black, Patron Silver

8.00

### CLUB SPIRITS

Club Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Tequila

5.00

### DOMESTIC BEERS

Bud Light, Miller Lite, Mich Ultra, Budwieser, Yuengling

5.00

### IMPORT BEERS

Heineken, Stella Artois, Corona, Corona Light

6.00

### SEASONAL CRAFT BEER

Ask us about our seasonal Craft Beer

## NON-ALCOHOLIC STATIONS

WATER, TEA, LEMONADE 3.00

COKE, SPRITE, DIET COKE 4.00

**VENTURACC.ORG**

<https://venturacc.org/booking/>