



TIMACUAN
GOLF AND COUNTRY CLUB
Weddings

Wedding Experiences Include

Professional Guidance

Menu suggestions, vendor recommendations and expert planning. Professional service staff along with day of captain.

Stunning Ballroom

Our ballroom is a gorgeous union of modern and rustic, with vaulted ceiling, crystal chandeliers and built-in dance floor that can accommodate up to 250 guests.

Expansive Verandas

Gentle breezes caress our four verandas with unforgettable views of lake sunsets and rolling fairways, they are a perfect setting for any special day!

Getting Ready Suites

Relax as you put on the final preparation for your big day in our gorgeously appointed suites.

Complimentary Menu Tasting

Your choice of 2 salads, 2 entrees with chefs accompaniments for up to two guests.

Guest Self Parking

Valet Service available for an additional fee.

Professional Cake Cutting



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Weddings

Wedding Venue Package

Venue Fees

Fees for Saturday evening events is \$2000.00, \$1500.00 for Friday or Sunday evenings. Weeknight fees are \$1000.00.

Indoor & Outdoor Ceremony Sites

Exchange your vows on one of our verandas, in our Sunset Room or in front of our fire place.

Ceremony Rehearsal

Space for ceremony rehearsal is included at no charge and is subject to availability.

Vendor Access

The ceremony area will be available to vendors 2 hours prior to ceremony time.

Chair Selection

White padded ceremony chairs and your choice of arch or pergala.

Hydration Station

Chilled water available for guests as they arrive prior to the ceremony.

Unity Table

Table available for your individual expression of Unity.

Indoor & Outdoor Cocktail Hour Sites

Enjoy refreshments on our beautiful verandas or in the ballroom.

Cocktail Tables

Up to 8 high cocktail tables, outdoor seating with umbrellas, escort card table.

Fire pit & Fireplace

Enjoy a libation next to our outdoor fire pit when in season, or near our indoor fireplace.

Reception Tables & Service

Round tables with seating for up to 10, sweetheart or head tables, cake & DJ table, gift table & guests book tables. Tableware, glassware, stemware, room set-up and breakdown.



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Weddings

Dinner Menu Package

Champagne Toast

Complimentary Champagne or Cider Toast for All.

Open Bar

4 Hours of Open Call Bar

Absolut, Titos, Bombay, Bacardi, Captain Morgan, Jack Daniels, Jim Beam, Canadian Club, Margaritaville Tequila, J & B Scotch. Add additional hours for \$7 Per Hour Per Adult.

Beverage Service

Complimentary Water, Iced Tea and Coffee service.

Hors d'oeuvres and Displays

Choice of 1 Displayed and 2 Butlered Hors d'oeuvres.

Entree Style - Your choice of plated duet or buffet.

Duets

Your selection of a served salad for all, two entrees to complement each other and accompaniments.

Buffets

Select a collection of two salads, two entrees and two accompanying sides.

\$95++

We can customize any package to suit your wishes.

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Weddings



Brunch Weddings

For Ceremonies Starting Prior To 11:30 AM

Champagne Or Mimosa Toast

Beverage Service

Water, Iced Tea and Coffee Service

Fresh Fruit Display & Breakfast Bread Display

Your Choice of 2 Salads

One Chef Attended Station

Your Choice of Chef Attended Omelet, Waffle or Carving Station

\$100 Chef Fee Applies

Personalize your buffet when you select 2 entrees and two sides

Cake Service

\$55++

Brunch Wedding Bars

Enhance your wedding by adding a Bloody Mary Bar with a selection of vodkas and garnishes, Bubbly Bar with a choice of Champagne or Prosecco and various fruits and juices for \$8 per adult per hour or \$80 Per Gallon.

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Weddings



Display Selections

Imported & Domestic Cheeses

A colorful display of Domestic and Imported Cheeses accented by Fresh Berries and accompanied by Gourmet Crackers

Fresh Fruit Display

Artistically Designed Fresh Fruits and Berries

Crudite

Fresh Cut Seasonal Vegetables served with Housemade Hummus and Ranch dressing

Baked Brie en Croute

Served with Fresh Berries and Warm Apple Compote

Smoked Salmon

Displayed with Egg, Capers, Onions, Whipped Cream Cheese & Gourmet Crostinis

Butler Passed Hors d'oeuvres

Tomato & Fresh Mozzarella Skewers

Smoked Turkey Wrapped Asparagus

Crab Cocktail on Cucumber

Thai Chicken Lettuce Wrap

Antipasto Skewer

Bite Size Cheeseburgers

Sausage Stuffed Mushroom Caps

Spanakopita

Mini Quiche Lorraine

Bacon Wrapped Scallops

Mini Beef Wellington

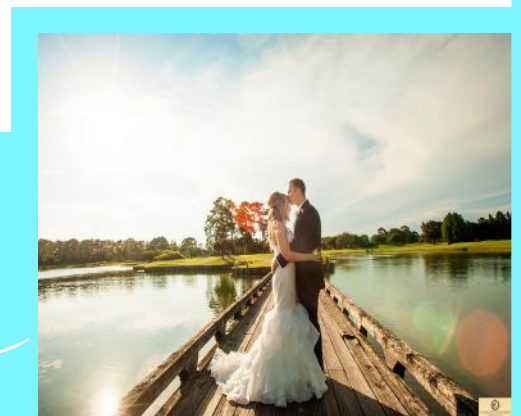
Ginger Sesame Chicken Bites

Mini Chicken Cordon Bleu

Chicken & Pineapple Kabobs

Mini Crab Cakes with Remoulade

TIMACUAN
Weddings



Plated Salad Selections

Select One For All

Timacuan Bouquet Salad

Field Fresh Greens, Grape Tomatoes, European Cucumbers, Julienne Carrots, & Toasted Croutons with Hot Bacon Dressing

Caesar Salad

Crisp Hearts of Romaine, Creamy Parmesan Dressing, Housemade Garlic Croutons & Shaved Asiago

Iceberg Wedge

Crispy Bacon, Maytag Bleu Cheese Crumbles, Grape Tomatoes & Buttermilk Ranch

Summer Spinach Salad

Strawberries, Candied Pecans, Tomatoes & Feta Cheese & Vinaigrette

Buffet Salad Selections

Select Three

Mixed Field Greens

Tomatoes, Cucumber, Red Onion and Croutons with Choice of 2 Dressings

Grape Tomato & Ciliegine Mozzarella Salad

With Balsamic Vinaigrette

Rotini Pasta Salad

With Vegetables or Shrimp

Caesar Salad

Crisp Hearts of Romaine, Creamy Parmesan Dressing, Housemade Garlic Croutons & Shaved Asiago

Summer Spinach Salad

Strawberries, Candied Pecans, Tomatoes & Feta Cheese & Vinaigrette

All Salads Served With Warm Bread & Whipped Butter

TIMACUAN

Weddings



Plated Entree Selections

Chicken Rosa Maria

Spinach, Garlic, Sun-Dried Tomatoes, Asiago Cheese, Capers with Tomato Veloute

Chicken Francaise

Lightly Egg Battered, Finished with a White Wine, Lemon, Chicken Stock and Butter Sauce

Chicken Marsala

Fresh Mushrooms and Marsala Wine Sauce, Pesto Vinaigrette

Chicken Oscar

Crowned with Fresh Asparagus, Snow Crab Meat & Bearnaise Sauce

Center Cut Pork Loin

Grilled and Roasted with Green Peppercorn Sauce

Pork Osso Bucco

Slow Roasted with Pearl Onions and Crimini Mushrooms, Tomato and Red Wine Sauce

Beef Medallions

Grilled Tenderloin Medallions with a Bordelaise Sauce

Grouper Americana

Flaky Black Grouper over a Rich Sherry Lobster Sauce and Gulf Shrimp

Horseradish Encrusted Salmon

Fresh Cold Water Salmon Filet Lightly Encrusted with a Bechamel Sauce

New York Strip

USDA Choice with Wild Mushroom Ragout and English Fried Onion

Accompaniments

Fresh Vegetable Medley, Asparagus, Green Been Almondine, Garlic Mashed Potatoes, Roasted Red Potatoes, Risotto, Couscous with Almonds, Mashed Sweet Potatoes, Rice Pilaf

TIMACUAN
Weddings



Buffet Entree Selections

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Chicken Francaise

Lightly Egg Battered, Finished with a White Wine, Lemon, Chicken Stock and Butter Sauce

Chicken Marsala

Fresh Mushrooms and Marsala Wine Sauce, Pesto Vinaigrette

Center Cut Pork Loin

Grilled and Roasted with Green Peppercorn Sauce

Pork Osso Bucco

Slow Roasted with Pearl Onions and Crimini Mushrooms, Tomato and Red Wine Sauce

Cabernet Beef Tips

Braised Tenderloin with Caramelized Onions, Mushrooms, Burgundy Demi Glace

Mahi Mahi with Mango Salsa

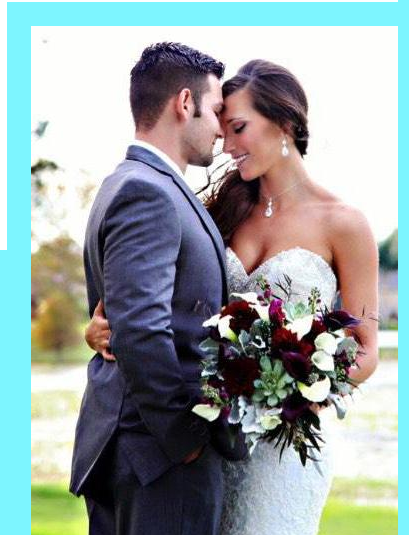
Pan Seared with a Savory Mango Salsa

Salmon Florentine

Fresh Cold Water Salmon Fillet Lightly Seasoned and sauteed with Fresh Spinach with Garlic with a Light Lemon Beurre Blanc Sauce

Accompaniments

Fresh Vegetable Medley, Asparagus, Green Bean Almondine, Garlic Mashed Potatoes, Roasted Red Potatoes, Risotto, Couscous with Almonds, Mashed Sweet Potatoes, Rice Pilaf



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Weddings

Enhancements

Hors d'oeuvres

Additional hors d'oeuvres for \$3 per guest.

Shrimp Cocktail Display

Treat your guests to Chilled Shrimp Cocktail \$375 per 50.

Chef Attended Carving Stations

Add a carving station to your buffet for \$8 per guest. Choose from Roast Turkey, Smoked Pork Loin with Apple Cider Sauce, Honey Glazed Ham, Top Round of Beef Carved Prime and Tenderloin Beef.

Preference of Fillet of Beef Tenderloin or Roast Prime Rib for \$13 per guest.

Chef Attended Pasta Station

Chicken and Shrimp expertly sauteed with your guests choice of vegetables and favorite red or white sauce for \$8 per guest.

\$100 Chef Fee Applies to All Chef Attended Stations

Premium Bar Service

Add premium liquors and cordials to your bar service for \$15 per guest.

Wine Service

Add wine service during dinner service for \$25 per bottle.

Cake Service

Chocolate Covered Strawberry with served cake \$2 per guest.

Venetian Table

A selection of petite desserts available for \$8 per guest.

Late Night Bites

Selection of 3 Sliders displayed with accompaniments for \$7 per guest.

TIMACUAN
Weddings



Day Of Refreshment Packages

Relax and treat your wedding party to refreshments in our Wedding Party Rooms while you prepare for your big day! All packages based on maximum 8 guests.

Day of Beverage Stations

Bottled Waters, Assorted Sodas, Coffee & Decaf

\$50 Per Ready Room

Beer or Mimosa Bar

Assorted Bottled Domestic & Imported Beers, Champagne & Assorted Juices

Based On Consumptions

International Dipping Station

Housemade Hummus, Salsa, Guacamole & with Gourmet Crackers, Vegetable Crudite

Chips & Crostinis

\$50

Cheese Board

Domestic & Imported Cheeses Displayed with Gourmet Crackers

\$50

Antipasto Board

Domestic & Imported Cheeses Displayed with Gourmet Crackers, Sliced Italian Meats,

Olives, Pepperocinis with Gourmet Crackers

\$60

Sandwich Station

Ham & Swiss, Turkey & Provolone, Roast Beef & Cheddar Sandwiches, Halved and Served with Chips & Accompaniments

\$70

Snack Station

Assorted Bagged Chips, Pretzels, Candy Bars & Crackers

\$40



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Weddings

Venue FAQ

Ceremony Times

Evening ceremonies may be held between 4 pm and 6 pm. Your wedding professional will help you select the perfect time to begin your nuptials.

Reception Times

Receptions end once your DJ is finished by 11 PM at the latest. Overtime charges may be applied.

Vendor and Wedding Party Access

Your vendors will have access to your event space two hours prior to event and one hour after.

Vendor Insurance

All professional vendors are required to provide proof liability insurance.

Outside Catering

No outside food or beverage is allowed. Outside catering from license catering professional will be considered for culturally specific menus.

Custom Packages

Your wedding professional will gladly create a custom package to meet your specific tastes.

Children & Young Adults

Children Under 3 years of age are complimentary, we offer children meal between 4 - 10 years of age for \$30 per child, and \$55 for young adults between 11 - 20.

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