

Wentworth Golf Club A La Carte Wedding Packages Selections

- ♥ Includes Standard 85X85 White or Black Table Linens (Not Floor Length)
- ♥ Twelve Choices of In-House Color Napkins
- ♥ White or Black Table Skirting, all tables, chairs, and dishware.



Salad Selection

Club, Mixed Green, or Caesar Salad

Hors d' Oeuvres Selection

Display Selection

Imported and Domestic Cheese Display

Seasonal Fresh Fruit Display

Market Vegetable Crudité with Chucky Bleu Cheese dressing (other options available)

Butler passed Selection

<p><i>Tomato Bruschetta with Fresh Basil, Mozzarella, Olives</i></p> <p><i>Spinach and Feta in Phyllo Purses</i></p> <p><i>Southwestern Chicken and Vegetable</i></p> <p><i>Egg Rolls with Chipotle Ranch Dipping Sauce</i></p> <p><i>Beef Empanada</i></p> <p><i>Mushroom stuffed with Italian Sausage & Spinach</i></p>	<p><i>Pork Pot stickers with Wasabi Soy Sauce</i></p> <p><i>Mini Quiche</i></p> <p><i>Tempura Shrimp Cocktail</i></p> <p><i>Swedish Meatballs</i></p> <p><i>Thai Beef Tenderloin Sate with Peanut w/ Sweet chili Dipping Sauce</i></p>
---	--

Entrée Selection

<p style="text-align: center;"><u>Silver Category</u></p> <p><i>Chicken Marsala</i></p> <p><i>Parmesan Chicken</i></p> <p><i>Chicken Piccata</i></p> <p><i>Roast Pork Loin with Apricot Glaze</i></p> <p><i>Chicken Mediterranean</i></p> <p><i>Fresh White Filet of Fish with Lemon Butter Caper Sauce or Mango Salsa</i></p> <p><i>London Broil with Peppercorn sauce</i></p>	<p style="text-align: center;"><u>Gold Category</u></p> <p><i>Chicken Cordon Blue</i></p> <p><i>Chicken Saltimbocca</i></p> <p><i>Medallions of Beef Tenderloin in Sweet Bourbon sc</i></p> <p><i>Tenderloin of Beef in Mushroom Demi Glaze</i></p> <p><i>Salmon with Champagne Shallot Cream Sauce</i></p> <p><i>Stuffed Flounder Imperial (Market Price)</i></p> <p><i>Mahi Mahi or Grouper (Market Price)</i></p>
--	---

Starch Entrée Accompaniments
Accompaniments

Vegetable Entrée

All food & beverage charges are subject to applicable sales tax and 20% service charge

<p><i>(Please Select 1)</i> Classic Mashed Potatoes Garlic Mashed Potatoes Rosemary Roasted Red Bliss Potatoes Imperial Roasted Red Potatoes with Bacon, Cheese, & Chives Rice Pilaf</p>	<p><i>(Please Select 1)</i> Orange Tarragon Glazed Baby Carrots Green Bean Almandine Seasonal Vegetable Medley Grilled Zucchini and Squash Fresh Steam Broccoli</p>
--	--

Wentworth Golf Club Buffet Wedding Reception Package Pricing

<u><i>Silver</i></u>	<u><i>Gold</i></u>	<u><i>Platinum</i></u>
<p><i>Two choices of Display Hors d' Oeuvres</i></p> <p><i>Two choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast or Sparkling Cider Toast</i></p> <p><i>One choice of Salad</i></p> <p><i>Select 2 entrees or duet Entrées From Silver Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Freshly Brewed Ice Tea Coffee Service</i></p>	<p><i>Two choices of Display Hors d' Oeuvres</i></p> <p><i>Three choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast or Sparkling Cider Toast</i></p> <p><i>One choice of Salad</i></p> <p><i>Select 2 entrees or duet Entrées from Gold Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Freshly Brewed Ice Tea Coffee Service</i></p>	<p><i>Two choices of Display Hors d' Oeuvres plus a Colossal Shrimp Display</i></p> <p><i>Three choices of Butler Passed Hors d'Oeuvres</i></p> <p><i>Champagne Toast or Sparkling Cider Toast</i></p> <p><i>Soup Course</i></p> <p><i>One choice of Salad</i></p> <p><i>Select 2 entrees or duet Entrées from Gold Entrée Selection</i></p> <p><i>One choice of Starch and Vegetable Accompaniments</i></p> <p><i>Petite dessert Service</i></p> <p><i>Soft Drink Bar</i></p> <p><i>Freshly Brewed Ice Tea Coffee Service</i></p>
<p><i>\$47. per person</i> <i>No Alcohol</i> <i>\$75 per person.</i> <i>4 Hr Open Unlimited Beer & Wine Bar</i> <i>\$80 per person</i> <i>4 Hr Open Unlimited Call Bar</i> <i>\$89 per person</i> <i>4 Hr Open Unlimited Premium Bar</i></p>	<p><i>\$52 per person</i> <i>No Alcohol</i> <i>\$80 per person.</i> <i>4 Hr Open Unlimited Beer & Wine Bar</i> <i>\$85 per person</i> <i>4 Hr Open Unlimited Call Bar</i> <i>\$94 per person</i> <i>4 Hr Open Unlimited Premium Bar</i></p>	<p><i>\$73 per person</i> <i>No Alcohol</i> <i>\$101 per person.</i> <i>4 Hr Open Unlimited Beer & Wine Bar</i> <i>\$106 per person</i> <i>4 Hr Open Unlimited Call Bar</i> <i>\$115 per person</i> <i>4 Hr Open Unlimited Premium Bar</i></p>

All food & beverage charges are subject to applicable sales tax and 20% service charge

Club Wine Service with Dinner, for Silver or Gold Add \$6.00

Gold Packages have Market pricing

Please ask for a quote as there may be an up charge.

Wentworth Golf Club Plated Wedding Reception Package

<u><i>Silver</i></u>	<u><i>Gold</i></u>	<u><i>Platinum</i></u>
<i>Two choices of Display Hors d' Oeuvres</i>	<i>Two choices of Display Hors d' Oeuvres</i>	<i>Two choices of Display Hors d' Oeuvres plus a Colossal Shrimp Display</i>
<i>Two choices of Butler Passed Hors d'Oeuvres</i>	<i>Three choices of Butler Passed Hors d'Oeuvres</i>	<i>Three choices of Butler Passed Hors d'Oeuvres</i>
<i>Champagne Toast</i>	<i>Champagne Toast</i>	<i>Champagne Toast</i>
<i>Choice of Salad</i>	<i>Choice of Salads</i>	<i>Soup Course</i>
<i>Select 2 entrees From Silver Entrée Selection</i>	<i>Select 3 entrees from Silver or Gold Entrée Selection</i>	<i>Choice of Salad</i>
<i>One choice of Starch and Vegetable Accompaniments</i>	<i>One choice of Starch and Vegetable Accompaniments</i>	<i>Select 3 entrees from Silver or Gold Entrée Selection</i>
<i>Soft Drink Bar</i>	<i>Soft Drink Bar</i>	<i>One choice of Starch and Vegetable Accompaniments</i>
<i>Freshly Brewed Ice Tea and Coffee Service</i>	<i>Freshly Brewed Ice Tea and Coffee Service</i>	<i>Petite dessert Service</i>
<i>\$49 per person</i> <i>No Alcohol</i>	<i>\$54 per person</i> <i>No Alcohol</i>	<i>Premium Wine Service with Dinner</i>
<i>\$77 per person.</i>	<i>\$82 per person.</i>	<i>Freshly Brewed Ice Tea and Coffee Service</i>
<i>4 Hr Open Unlimited Beer & Wine Bar</i>	<i>4 Hr Open Unlimited Beer & Wine Bar</i>	<i>\$103 per person.</i>
<i>\$82 per person</i>	<i>\$87 per person</i>	<i>4 Hr Open Unlimited Beer & Wine Bar</i>
<i>4 Hr Open Unlimited Call Bar</i>	<i>4 Hr Open Unlimited Call Bar</i>	<i>\$108 per person</i>
<i>\$91 per person</i>	<i>\$96 per person</i>	<i>4 Hr Open Unlimited Call Bar</i>
<i>4 Hr Open Unlimited Premium Bar</i>	<i>4 Hr Open Unlimited Premium Bar</i>	<i>\$117 per person</i>
		<i>4 Hr Open Unlimited Premium Bar</i>

All food & beverage charges are subject to applicable sales tax and 20% service charge

Club Wine Service with Dinner, for Silver or Gold Add \$6.00

Gold Packages have Market pricing

Please ask for a quote as there may be an up charge.



All food & beverage charges are subject to applicable sales tax and 20% service charge

Chef Attended Carving Stations

Add on your favorites to any buffet or plated meal.

<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	<i>\$9.50</i>
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	<i>\$9.50</i>
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Just</i>	<i>\$10.95</i>
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	<i>\$11.95</i>
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	<i>Market</i>

Chef attended stations are subject to a \$75 fee per attendant

Chef Attended Specialty Stations

<i>Fajita Sauté Station:</i> <i>with Warm Flour Tortillas, Assorted Southwestern Vegetables, Cheddar Jack Cheese, Marinated Flank Steak, Grilled Chicken, Shrimp, Sour Cream and Salsa</i>	<i>\$9.95</i>
<i>Pasta Station:</i> <i>with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce</i>	<i>\$10.95</i>
<i>Stir Fry Wok Station:</i> <i>with Asian Wok Station with Fluffy White Rice, Assorted Stir Fry Vegetables, Marinated Beef, Chicken, Shrimp, General Tso, Teriyaki and Sweet and Sour Sauces</i>	<i>\$10.95</i>
<i>Seafood Station</i> <i>with Your Choice of:</i> <ul style="list-style-type: none"> ● <i>Gulf or Blue Point Oysters on the ½ Shell</i> ● <i>Middle Neck Clams on the ½ Shell</i> ● <i>Colossal Shrimp Cocktail</i> 	<i>Market</i>

Chef attended stations are subject to a \$75 fee per attendant

Display Stations

<i>Salad Bar Station:</i> <i>Romaine Lettuce, Baby Field Greens, Grape Tomatoes, Carrot, Cucumber, Red Onion, Olives, Spinach, Parmesan Cheese, Sunflower Seeds, Banana Peppers, Dried Cranberries, Mandarin Orange Segments, Parmesan Cheese and Croutons</i>	<i>\$8.95</i>
<i>Grilled Vegetable Station:</i> <i>Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	<i>\$9.95</i>
<i>Caesar Salad Station:</i> <i>Romaine Lettuce Tossed with Creamy Caesar Dressing and Topped with Parmesan Cheese and Garlic Croutons</i>	<i>\$8.95</i>
<i>Anti Pasta Salad Station:</i> <i>Romaine Lettuce, Fresh Mozzarella Cheese, Parmesan, Pepperoni, Genoa Salami, Ham, Pepperoncini, Banana Peppers, Whole Olives, Grape Tomato, Roasted Garlic, Cucumber, Red Onion, Croutons, Balsamic and Italian Vinaigrette Dressings</i>	<i>\$9.95</i>