

Wentworth Golf Club Wedding Package



All Wedding Packages Include:

- ❖ *Chair Length Table Linens (White, Black or Ivory).*
- ❖ *Spandex Chair Covers.*
- ❖ *Chair Bands for your Chair Covers in Assorted Colors.*
- ❖ *Silver or Gold Charger Plates*
- ❖ *Includes Your Choice of Specialty Linens for Your Sweetheart OR Cake Table*
- ❖ *House Table Centerpieces*

Please see Hors d' Oeuvres Page for Selections (Platinum will be an upcharge)

Salad Selection Club or Caesar Salad

Entrée Selection

Silver Category

*Chicken Marsala
Parmesan Chicken
Chicken Piccata
Roast Pork Loin with Apricot Glaze
Fresh White Filet of Fish with Lemon Butter Caper Sauce
Sliced Sirloin with Peppercorn sauce*

Gold Category

*Chicken Mediterranean
Beef Medallions with choice of sauce
Crab Stuffed Salmon with Bearnaise Sauce
Expresso Rubbed Tenderloin
Dijon & Walnut Encrusted Pork Loin
Parmesan Crusted Sea Scallops*

Starch (Please Select 1)

*Roasted Garlic Mashed Potatoes
Seasoned Red Bliss Potatoes
Duchess Potatoes
Wild Rice Pilaf
Mushroom Risotto*

Vegetable (Please Select 1)

*Bacon and Balsamic Brussel Sprouts
Candied Baby Carrots with Brown Sugar and Cinnamon Glaze
Seasonal Vegetable Medley (Summer or Fall)
Garlic Butter Steamed Broccoli*

All food & beverage charges are subject to applicable sales tax and 22% service charge

Wentworth Golf Club Wedding Reception Package

Silver

Two choices of Display
Hors d' Oeuvres
OR

Two choices of Butler Passed Hors d'Oeuvres

Champagne Toast or
Sparkling Cider Toast

One choice of Salad

Select 2 entrees or duet Entrées
From Silver Entrée Selection

One choice of Starch and Vegetable Accompaniments

Soft Drink Bar

Freshly Brewed Ice Tea
Coffee Service

\$58. per person

No Alcohol

\$85. Per person.

4 Hr Open Unlimited Beer & Wine Bar

\$89. per person

4 Hr Open Unlimited Call Bar

\$98. per person

4 Hr Open Unlimited Premium Bar

Gold

Two choices of Display
Hors d' Oeuvres

Three choices of Butler Passed Hors
d'Oeuvres

Champagne Toast or
Sparkling Cider Toast

One choice of Salad

Select 2 entrees or duet Entrées
from Gold Entrée Selection

One choice of Starch and Vegetable
Accompaniments

Soft Drink Bar

Freshly Brewed Ice Tea
Coffee Service

\$70 per person

No Alcohol

\$98 per person.

4 Hr Open Unlimited Beer & Wine Bar

\$102 per person

4 Hr Open Unlimited Call Bar

\$110 per person

4 Hr Open Unlimited Premium Bar

Customize your package (ask for pricing).

- ♥ We define **Young Adults ages 13-20**, and although they will not participate in any of the alcohol portion, they will be participating in the adult (non alcoholic menu).
- ♥ **Children Ages 4-12** will be provided a plated chicken tenders meal, with French fries and a fruit cup for \$22.00++.
- ♥ **Toddlers 3 and under** will be provided a high chair and eat for free a smaller portion of chicken tenders meal.

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Chef Attended Carving Stations- Add Ons

All carving stations include Rolls and Appropriate Condiments

	<i>Add to Entree</i>
<i>Oven Roasted Turkey Breast with Grand Marnier Cranberry Relish</i>	\$5.95
<i>Natural Pan Gravy Brown Sugar and Mustard Glazed Ham with Tarragon Dijonnaise Sauce</i>	\$4.95
<i>Slow Roasted Garlic and Herb Crusted Prime Rib with Creamy Horseradish and Au Just</i>	\$9.95
<i>Grilled Pinot Noir and Garlic Marinated Beef Tenderloin with Creamy Horseradish Gorgonzola Aioli, and Au Jus</i>	\$8.95
<i>Ahi Yellowfin Tuna with Ginger Soy and Spicy Tsunami Mayonnaise Dipping Sauces</i>	Market

Chef attended stations are subject to a \$50.00 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>	\$9.95
<i>Pasta Station:</i> <i>with Assorted pastas, Italian Vegetables, Grilled Chicken, Shrimp, Sausage, Alfredo and Marinara Sauce</i>	\$8.95
<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>	\$10.95
<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> 	Market

Chef attended stations are subject to a \$75.00 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>	\$8.95
<i>Grilled Vegetable Station:</i> <i>Marinated and Grilled Vegetable Display with Flatbread and Roasted Red Pepper Hummus</i>	\$9.95
<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>	\$9.95

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