



## *Kelly Plantation Weddings*

A wedding at Kelly Plantation can take on many approaches and styles. Whether you are planning the most formal of weddings or just keeping it simple and casual, Kelly Plantation provides the perfect opportunity for any setting. The staff at Kelly Plantation is second to none and will tailor your wedding or special event to meet your exact demands. Kelly's trained staff specializes in a variety of events such as: rehearsal dinners, bridal luncheons and sophisticated indoor/outdoor wedding receptions.

The staff at Kelly will help plan that perfect day just as you have always imagined. From menus to event planning, Kelly Plantation will ease the stress and provide the most enjoyable wedding experience possible. Kelly's Food & Beverage staff will prepare a menu that accommodates your style as well as your budget. The event staff will ensure that everything is perfect the day of your wedding as well as the days leading up.

Kelly Plantation features a large clubhouse with two dining rooms as well as a large covered veranda looking out over the back lawn; it provides a warm and inviting atmosphere that is sure to accommodate any type of occasion.

If a Kelly Plantation Wedding is something that you are considering, please feel free to contact our staff for more detailed information. We encourage you to call and setup a time to view the property as well as meet the wonderful staff. Thank you again for considering Kelly Plantation.

Russ Cooper

Food & Beverage Director

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# *Facility Usage Agreement*

## **Reserving Clubhouse for a Function**

Reservations are made on a first come first served basis. The Food & Beverage Director and Kelly Plantation Owner's reserve the right to refuse any function at their discretion. A reservation is complete only upon the execution by all parties of Kelly Plantation's "Facility Usage Agreement" and the receipt of payment for the reservation deposit. The reservation deposit is equal to the rental fee for the use of the Kelly Plantation Clubhouse. Fifty percent (50%) of the deposit is refundable if written notice is presented more than sixty days (60) in advance of the event. The deposit is non-refundable within ninety days (90) of any event.

## **Day of Coordinator**

The Club requires a Day of Coordinator if the wedding is to be held on premise.

## **Fee Structure**

A rental fee for the use of Kelly Plantation Clubhouse, for reception only, will be \$1500.00 plus 6% tax. If ceremony is onsite, the rental fee will be \$2000 plus 6% tax. A chef fee of \$125 will be assessed to each event.

## **Function Limitations/Charges**

All fees are based on a four hour function. Any function exceeding four hours will be charged an additional three \$300 per hour. Any damage that is incurred during a function will be added to the function charges. All charges are due before the completion of the function. The client must provide a credit card for functions with charges based on consumption.

If ceremony is onsite, it may not begin before 5:00pm and guests are asked not to arrive until 30 minutes before ceremony begins in order to allow enough time for completion of setup.

**IF payment is made using a credit card, a 4% processing fee will be applied.**

## **Food & Beverage**

The Kelly Plantation Golf Club will provide all Food & Beverages. No Food or Beverage will be brought in except that which is provided from the Kelly Plantation Clubhouse (exception being wedding cakes, desserts). Charges for these services will be dependent on the type of service desired, the duration of service, the brands of beverages and the type of menu selected. Under no circumstances will any outside caterers be allowed to bring in food or beverages.

## **Food & Beverage Minimums**

Package 1: Buffet-Style Reception; Menus start at \$50 per person. We will create a full menu based on your specific tastes and ideas. This package includes food only---please see below for packages including bar.

Package Includes:

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

Package 2: \$75 per person

Includes: Beer & Wine for 4 hours

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

Package 3: \$95 per person

Includes: Full open bar for 4 hours (premium liquors, wine, & beer)

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

## **Additional Rental Items**

Depending on the size of an event, it may be necessary to rent additional china, silver, and glassware. A tent may also become necessary. Linens, tables and chairs, may also be required. These rentals will be coordinated through the Food & Beverage Manager. The client will be responsible for these charges.

## **Cleaning Fee**

\$100 cleaning fee assessed for each event

## **Gratuity**

A gratuity of 20% will be assessed to all Food & Beverage functions. This gratuity is applied only to Food & Beverage Items (not labor, rental, etc...)

**Guaranteed Number of Guests**

The client will reserve a function with an estimated number of guests. This will begin as the guaranteed number of guests for all charges. Adjustments to the guaranteed number of guests must be made more than 10 days in advance of the function. Any adjustments to the guaranteed number of guests within 10 days of the function will not be reflected in the charges. If the number of guests exceeds the guaranteed number, the client will be charged for the actual number of guests at the function.

**\*\*Payment is required 10 days prior to event based on guaranteed number of guests\*\***

**Entertainment**

The Food & Beverage Manager must approve all entertainment for functions. The client will be responsible for issuing a list of all entertainers and phone numbers. Due to noise ordinances, all music must end at 10.00pm, absolutely no exceptions.

**Florist**

All florists are required to set their centerpieces/decorations. The Clubhouse Staff will not be responsible for handling these areas. Florists may come into decorate after 3:30pm on the day of the event. In cases where a tent is used, Florists may sometimes be able to come sooner. This needs to be coordinated through the Food & Beverage Manager.

**Beverage Service / Responsible Vendor**

The Clubhouse will provide all beverage service and bartenders. We reserve the right to suspend service if the Staff deems it necessary to protect the premises, the guests of the client, or the Staff. Payment for beverages is due the day of the event.

**General**

\*Setup for all events must begin after 3:30pm, unless prior arrangements have been made through the Food & Beverage Manager.

\*Sparklers are not permitted on the premises.

\*All Dance Floors must be removed the night of the event; they are not permitted to be left overnight.

A charge of \$500.00 will apply for dance floors not picked up the night of the event.

Any function will be terminated and the Kelly Plantation Golf Clubhouse will be closed immediately upon the discovery of any illegal substance (i.e. illicit drugs) brought to the premises by a client or any guest of a client. No persons under the 21 years of age shall be allowed to consume alcoholic beverages. Kelly Plantation Golf Club is not responsible for items of personal property left by a client or guest

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Russ Cooper

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Client Signature

## *Menu Options*

### *Cold Appetizers*

**Honey Ham** with fresh pineapple skewers

**Sesame seared Ahi Tuna** with soy ginger sauce

**Steamed or Iced peel & eat shrimp**

**Asparagus wrapped in honey ham**

**Olive, Artichoke, & Feta Cheese**

**International Cheese Display** with assorted cheese

**Hummus or Eggplant Dip** with pita crisps

**Pate de Champagne** with assorted crackers

**Cold Cuts & Mini Croissant/Rolls sandwiches**

**Assorted Mini Desserts & Petit Fours**

**Smoked Salmon Display** with capers & egg

**Belgian Endive** with herb cream cheese

**Prosciutto wrapped melon**

**Fresh Vegetable Crudités**

**Fresh Seasonal Fruit Display**

**Caprese Salad** with basil/tomatoes/mozzarella

### *Hot Appetizers*

**Jumbo Lump crab cakes** with remoulade

**Fried Grouper Fingers** with tartar

**Char-grilled Oysters** with parmesan & garlic

**Italian sausage in puff pastry**

**Cajun Style Shrimp in butter/**

**Garlic Lemon Shrimp/ Southwest BBQ**

**Buffalo Chicken Wings**

**Spanikopita** with spinach & feta cheese

**Chicken Satay** with sweet chili sauce

**Baked Brie** with fruit compote & crackers

**Fried Chicken Tenders** with dipping sauces

**Grilled Scallops en crouete** with sweet chili sauce

**Petite Lamb chops au poivre**

**Assorted petit crustless quiche**

**Spring Rolls**

**Potstickers** with thai sauce

**Mini Chicken Cordon Bleu Bites**

**Bacon Wrapped Scallops**

**Mozzarella Cheese Sticks**

**Marinated Vegetables & Olives**

## *Salads*

### **Mixed Green Salad**

With tomatoes, cucumbers, shredded cheese, bacon bits, assorted dressings

### **Mediterranean Salad**

Florida mixed greens, tomatoes, mangos, feta cheese, & hearts of palm and kalamata olives served with lemon caper vinaigrette

### **Italian Lobster Salad**

Diced lobster, shrimp, heart of palm, artichokes, Parmesan cheese, roasted bell peppers tossed with pasta and lemon caper vinaigrette

### **Apple Pecan Salad**

Florida mixed greens, bleu cheese crumbles, spicy pecans, & Granny Smith apples with tarragon vinaigrette

### **Crispy Caesar Salad**

Romaine Hearts, French croutons, shaved Parmesan cheese and homemade dressing

### **Spinach Salad**

Fresh spinach, roasted red peppers, goat cheese, mandarin oranges & balsamic dressing



## *Hot Reception Displays*

### **Chicken Entrees**

**Au Poivre** with brandy-peppercorn sauce      **Marsala** with sautéed mushrooms & wine sauce

**Carbonara** with smoked bacon cream sauce      **Sicilian** with fresh tomatoes/garlic/artichokes

### **Mediterranean Chicken**

With sun-dried tomatoes, fresh spinach, Feta Cheese in a tomato cream sauce

### **Au Citron**

With Fresh basil, capers & citrus beurre blanc sauce

### **Gulf Coast Shrimp or Scallops**

**Scampi** with garlic lemon chardonnay sauce      **Carbonara** with bacon cream sauce

### **Oscar**

With asparagus and pesto beurre blanc sauce

### **Franciscan**

with sun-dried tomatoes, olives, capers, artichoke, & dry white wine and freshly grated  
Parmesan cheese

### **Baked Fresh Filet of Grouper**

**Carbonara** with bacon cream sauce      **Oreganato** with oregano, artichoke, white wine

### **Almandine**

With roasted almonds, capers, & garlic lemon sauce Dijonaise & whole grain mustard

### **Mediterranean**

With sun-dried tomatoes, fresh spinach, Feta Cheese in a tomato cream sauce

## *Hot Reception Displays*

### **The Jewels of the Sea**

Shrimp, Scallops, & lobster medley with your choice of the above sauces

### **Seared Atlantic Salmon or Ahi Tuna**

With choice of soy-ginger beurre blanc, sesame teriyaki, or lemon-dill sauce

## *Carving Stations & Meat Selections*

*All Served with dinner rolls and appropriate condiments*

*Chef Carving Fee: \$125*

### **Slow Roasted Marinated Pork**

**Italian & German Sausage**

**All White Meat Turkey Breast**

**Bourbon Glazed Whole Ham**

**Angus Beef New York Strip**

**Slow roasted Prime Rib**

**Center Cut Filet Mignon**

### **Side Dishes**

**Sautéed Fresh Seasonal Vegetables**

**Roasted Garlic Mashed Potatoes**

**Roasted Red Potatoes with lemon herb**

**Wild Mushroom Rice Pilaf**

**Loaded Mashed Potatoes with cheese & Bacon**

**Grilled Vegetable Medley**



## *Plated Dinner Selections*

*All Entrees served with choice of one salad, appropriate starch, Chef's choice of vegetable,  
dinner rolls, & dessert*

### **Grouper Plantation**

Pan seared fresh grouper filet and jumbo lump crab cake with basil  
and citrus beurre blanc

### **Grouper Oscar**

Sautéed fresh filet of grouper topped with Gulf shrimp asparagus tips  
and pesto lemon sauce

### **Filet Mignon**

Char grilled center cut Angus beef filet mignon with brandy peppercorn sauce

### **Surf & Turf**

Filet Mignon and sautéed Gulf shrimp

### **Mediterranean Chicken**

Chicken breast stuffed with artichoke hearts, tomato, olives, fresh spinach and feta cheese

### **Triple Delight Seafood**

Layers of pan seared grouper, sautéed Gulf shrimp, and Maine lobster medley  
in a fresh basil tomato cream sauce

### **Pecan Crusted Grouper**

Fresh filet of Black Grouper rolled in pecan flour, sautéed with chardonnay beurre blanc

## *Plated Dinner Selections*

*All Entrees served with choice of one salad, appropriate starch, Chef's choice of vegetable,  
dinner rolls, & dessert*

### **Napoleon Shrimp Carbonara**

Sautéed jumbo gulf shrimp simmered in applewood smoked bacon, garlic wine sauce, fresh spinach and served over pasta with freshly grated Parmesan cheese.

### **Veal Marsala**

Seared center cut veal loin chop with truffles mushroom ragout and  
Marsala wine sauce

### **New York Strip au Poivre**

Pan-seared black pepper crusted USDA Prime New York Strip laced with brandy mushroom  
demi-glace sauce

### **Pork Tenderloin**

Slow roasted tender pork loin with shitake mushroom and Marchand de Vin sauce.

*Rev: 10/15*