



Banquet Package  
Weddings and Events

MEADOWOOD GOLF & TENNIS CLUB  
9425 MEADOWOOD DRIVE  
FORT PIERCE, FL 34951  
772-466-4000 EXT. 213  
[DINING@MEADOWOODGOLFANDTENNIS.COM](mailto:DINING@MEADOWOODGOLFANDTENNIS.COM)

# Cocktail Reception

## Open Bar

Must be billed for all guests over the age of 21  
All liquor packages include house wine, draft beer, and soda  
Each package tier includes the package below it

**Premium Brands:** 1st hour **\$14** per person, each additional hour **\$10** per person  
(Grey Goose, Kettle One, Tanqueray, Crown Royal, Jack Daniels, Jameson,  
Maker's Mark, Johnny Walker Black, Patron, Hennessy, Courvoisier)

**Call Brands:** 1st hour **\$12** per person, each additional hour **\$8** per person  
(Tito's, Absolut, Beefeater, Bombay Sapphire, Canadian Club, Bacardi,  
Captain Morgan, Malibu, Jim Beam, Sauza Tequila, Dewars)

**Well Brands:** 1st hour **\$11** per person, each additional hour **\$7** per person  
(Aristocrat Vodka, Gin, Rum, Bourbon, Piper's Scotch, Arandas Tequila)

## Beer & Wine Package

Includes house wine and draft beer  
1st hour **\$10** per person, each additional hour **\$6** per person

## Cash Bar

Your guests will pay for their own drinks individually  
**Bartender Fee for Cash Bar - \$150 (Includes 2 Bartenders)**

## Non-Alcoholic Bar

With a popular selection of soda, iced tea and juices.  
4 Hours, **\$3.00** per person

## Champagne Toast

**\$2.00** per person

## Hors D'oeuvres

Price per 100 Pieces

Deviled Eggs	\$75.00
Asian Mini Springs Roll	\$100.00
Assorted Mini Quiche	\$100.00
Bruschetta	\$120.00
Franks in Puff Pastry	\$120.00
Party Meatballs	\$120.00
Pot Stickers (Chicken or Pork)	\$130.00
Italian Antipasto Skewers	\$130.00
Chicken Satay	\$145.00
Spanakopita	\$150.00
Stuffed Mushroom (cheese/sausage)	\$155.00
Brie with Raspberries En Croute	\$195.00
Scallops Wrapped with Bacon	\$200.00
Miniature Crab Cakes	\$200.00
Coconut Fried Shrimp	\$225.00
Chicken Wings, (fried or buffalo)	\$250.00
Jumbo Shrimp	\$250.00

## Special Touches

Small serves approximately 100 guests, large serves approximately 150 guests

### Crudités Display

Fresh vegetable display with crudité dips and ranch dressing  
Small \$200    Large \$300

### Fruit & Cheese Display

Fresh cut fruit, assortment of cheeses, and assorted crackers  
Small \$250    Large \$350

### Crudités, Fruit & Cheese Display

Fresh vegetable display with crudité dips, fresh cut fruit, assortment of cheeses, and assorted crackers  
Small \$300    Large \$400

### Antipasto Display

Capicola, honey ham, salami, assortment of cheeses, Kalamata olives, served with focaccia bread  
Small \$300    Large \$400

### Shrimp Cocktail Display - \$250.00

per bowl of 100 – 1 bowl per 50 guests recommend

# Entrée Selections

Choice of Plated or Buffet

All entrées include a mixed green salad, choice of starch, fresh vegetables, and dinner rolls

All entrée choices available as a dual plated option, add \$5.95 for 2<sup>nd</sup> entrée to higher priced entrée

All buffet options include choice of 2 entrée selections, choice of two starches, fresh vegetable, mixed green salad, and dinner rolls.

All buffets will be priced at the highest priced entrée selection

Add another entrée to buffet \$5.95

## Pork ✦ Beef

### Roast Pork Loin

Pepper crusted pork loin prepared medium with pan-seared apples  
\$24.95 per person

### Top Round

Roast top round of beef thinly sliced and topped with cabernet demi-glace  
\$24.95 per person

### Strip Loin

Beef strip loin roasted in black and red peppercorns, finished with cabernet sauvignon essence  
\$29.95 per person

### Prime Rib

English cut prime rib of beef with au jus  
\$29.95 per person

### Filet Mignon

Filet Mignon topped with Cabernet demi-glace  
\$34.95 per person

## Poultry

### Chicken Piccata

chicken breast sautéed with capers and lemon butter  
\$24.95 per person

### Chicken Francaise

Chicken breast battered with egg and sautéed till a golden brown and topped with a lemon butter sauce  
\$24.95 per person

### Chicken Marsala

chicken breast sautéed with a creamy marsala pan sauce and mushrooms  
\$24.95 per person

### Chicken Bryan

chicken breast topped with a goat cheese, sun-dried tomatoes, and lemon basil butter sauce  
\$24.95 per person

### Parmesan Crusted Chicken

Lightly breaded chicken breast topped with parmesan cheese and a creamy asiago sauce  
\$24.95 per person

### Chicken Parmesan

Italian breaded chicken Breast, topped with mozzarella cheese and marinara sauce  
\$24.95 per person

### Stuffed Chicken Cordon Bleu

lightly breaded chicken breast stuffed with ham and Swiss cheese  
\$29.95 per person

### Stuffed Chicken Florentine

lightly breaded chicken breast stuffed with spinach and a four-cheese blend  
\$29.95 per person

### Pan Sautéed Tilapia

Tilapia filet pan sautéed with light citrus butter sauce  
\$24.95 per person

### Bourbon Grilled Salmon

North Atlantic Salmon filet glazed with a tangy bourbon glaze and grilled to perfection  
\$25.95 per person

## Fish

### Macadamia Crusted Snapper

fresh Snapper filet encrusted with crushed macadamia nuts and cooked to perfection  
\$29.95 per person

### Pan Sautéed Grouper

grouper filet pan sautéed in a buerre blanc sauce  
\$29.95 per person

### Grilled Mahi

fresh Mahi filet grilled with a sun-dried tomato and basil beurre blanc  
\$29.95 per person

## Salad Options

### **Meadowood House Salad**

Mixed greens with grape tomatoes, cucumbers, carrots, and sliced onions  
Drizzled with balsamic dressing

### **Caesar Salad**

Classic Caesar salad with shredded parmesan cheese and crunchy garlic croutons,  
topped with Caesar dressing  
Add \$1.00 per person

### **Wedge Salad**

Iceberg wedge with bacon, tomato, bleu cheese crumbles, and onions,  
topped with ranch dressing  
Add \$1.00 per person

## Traditional Accompaniments

Wild Rice ✧ Rice Pilaf ✧ Roasted Red Potatoes ✧ Garlic Mashed Potatoes

Scalloped Potatoes ✧ Mac & Cheese  
Add \$1.00 per person

Twice Baked Potato  
Add \$2.00 per person

## Vegetable Options

Cauliflower, Broccoli, and Carrots ✧ Zucchini, Yellow Squash, Carrots,  
and Roasted Red Peppers ✧ Green Bean Almandine ✧ Southern Style Green Beans

Steamed or Roasted Asparagus ✧ Broccolini  
Add \$1.00 per person

## Additional Upgrades

Whipped Butter Rosettes - \$0.50 per person

Cake Cutting Service - \$1.00 per slice

Chef Attended Carving Station - \$75.00

We will make every effort to accommodate dietary and allergy concerns. Please inquire about vegetarian, vegan, and gluten free options. We welcome any suggestions to meet these requirements.

**Clubhouse Rental Fee - \$750**

Includes 5 hours of event time, setup, breakdown, and floor length white linens

**Extended Reception Time - \$250 per hour**

**Security Guard Fee - \$150**

Required for events with 100 guests or more

**Ceremony on Deck Fee - \$350**

**Ceremony on Driving Range Fee - \$500**

## **Our Banquet Package Includes**

- ✓ an indoor and/or outdoor cocktail area overlooking the golf course
- ✓ all packages include Coffee, Tea & Iced Tea
- ✓ special pricing for children
- ✓ if you have something special in mind, our staff will work with you to create a custom menu

## **Restaurant Services**

Our restaurant offers private dining areas perfect for rehearsal dinners, business meetings, golf outings, family gatherings, bridal or baby showers, etc. Our banquet coordinator will be happy to go over menus and availability for your special event.

## **Social Membership**

**Single** - \$400 plus tax   **Family** - \$500 plus tax

Includes club dining privileges, club charging privileges, access to all social functions, and use of the pool and the fitness center. Complimentary Rental of Member's Grill, \$250 off Banquet Room Rental.

## General Information & Policies

**ROOM CAPACITIES** – The banquet room and upper level can accommodate dining for up to 300 guests depending on entertainment, room layout, and menu selection.

**CONFIRMATION OF RENTAL AND DEPOSIT** - A non-refundable room rental fee of \$750.00 is required at time of signed contract to ensure date of room on Club calendar. Extended reception time is available for \$250 per hour. Meadowood also requires a credit card on file to cover any charges or damages that may occur during event.

**DAMAGES** –Meadowood will hold each host member and/or guest responsible for all damages, breakage, and theft. Excessive cleanup will require additional charges. These charges will be applied to the credit card on file.

**FINAL PAYMENT** – An estimated number of guests anticipated at the event is required at the initial event reservation. The guaranteed number of guests attending and final payment are due 14 days prior to the event date. **There will be no refund after final payment because of cancellation of guests or the event.**

**SECURITY GUARDS** – Security guard service is required for all special event banquet functions. For every 100 guests a charge of \$150.00 will be added to your contract for additional security.

**MENU TASTING** – Once a contract is signed, we will arrange a set date and time for a menu tasting. (maximum of 4 guests per tasting)

**LOCKER ROOMS** – Meadowood allows use of the locker rooms 2 hours prior to your event's start time. Please don't leave any valuables in the locker rooms as Meadowood will not be held responsible for lost or stolen items.

**DECORATIONS** – Please check with the staff for placement of decorations. We do not permit decorations to be pinned to the walls. Please check with our banquet coordinator for the available time you may begin decorating for your event. All decorations not removed that night must be picked up within 48 hours.

**FOOD AND BEVERAGE SERVICES** – Meadowood does not allow outside food and beverage services. Alcoholic beverages may not be removed from the premises and must be provided by Meadowood Golf and Tennis Club. All guests must show ID upon request. Requests for shots are not permitted. We reserve the right to refuse service to disorderly patrons.