



WEDDINGS

2023

Mystic Dunes Resort and Golf Club

Rick Martin
Private Events Director
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General Information

Event Times

Ceremony and reception events are scheduled in **6 hour** blocks. Reception only services are scheduled in **5 hour** blocks. Evening receptions are to finish no later than 11:00pm. Two hours are guaranteed prior to your event for set up and delivery requirements. Additional set up time may be available and *must* be pre-arranged with Private Events Director.

Additional event time available at \$500.00 per hour

Pricing

Prices and fees are based on per person or per item, and subject to current tax rate (7.5%) and service charge (22%).

Outside Caterers

As a full-service facility, we do not allow outside caterers or any outside food and beverage services. Exceptions are for ethnic or religious specialty items as well as celebratory cakes. The use of outside catering will result in a fee of \$30.00 per person, with a minimum of 100 guests, and not available for Saturday events. If you wish to use an outside caterer, you agree to use vendors that meet the insurance requirements established by Mystic Dunes Resort Golf Club. We reserve the right to reject any proposed vendor.

Food and Beverage Minimums

Saturday events are required to meet a contracted food and beverage minimum of \$8,000.00. The minimums do not include our current 22% service charge, 7.5% sales tax, rental fees, or any miscellaneous charges.

Venue Fees

Based on season.

Decorations

You may bring in your own decorations but must be approved by the Private Events Director. Items that are **NOT** allowed: confetti, glitter, nails, staples, tacks, rice, party poppers. All decorations must be removed at the end of the event. Mystic Dunes is not responsible for any personal decorations or wedding items.

Payments Schedule

Full Payment is Due Ten (10) Days Prior to Event Date

Deposits and Payments

To guarantee venue space and wedding date, a signed contract with a 20% non refundable deposit is required. The acceptable forms of payment are cash, credit cards, debit cards, personal checks, cashiers checks, and money orders.

Discounts

Mystic Dunes Resort is proud to offer discounts to active duty and/or veteran military personnel. A discount of 10% off the adult food package will be applied upon the receipt of a valid military ID from the couple to be married, or their parents.

Guarantees

A final guarantee of guests is required 10 (ten) business days prior to your wedding date. This guaranteed guest count may not be lowered. Final charges are based upon your guarantee or actual attendance, whichever is greater.



Venue Rental

The venue rental fee is based on seasonality.
Items listed below are included in the venue rental fee.

Peak Season: October-April

Ceremony & Reception \$3,500.00

Reception Only \$3,000.00

Non-Peak Season: May-October

Ceremony & Reception \$3,000.00

Reception Only \$2,500.00

Ceremony

Veranda Patio with Weather Back Up, White Garden Chairs, Wedding Pergola, On-sight Coordination

Reception

Chiavari Chairs, Charger Plates, Floor Length Poly Linens in Your Wedding Colors, On-sight Coordination, China, Glassware, Silverware, Dance Floor, Round Tables for Guest Seating, Cake Cutting Service, Complimentary Parking

Ready Room & Amenity

Board Room Set with Light Appetizers and Beverages

Honeymoon Suite

Complimentary One Bedroom Villa for the Evening of the Wedding

Round of Golf

Complimentary Round of Golf for Two on Our 18-Hole Course

Menu Tasting

Private Menu Tasting and Consultation with Private Events Director
(additional guests welcome for \$50.00 per person)

Guest Accommodations

Discounted Guestroom Rates will be Available for your Guests, Based on Availability

Ceremony Rehearsal

Complimentary One Hour Rehearsal - Date and Time to be Approved by Private Events Director

Brunch Receptions

Classic

Cocktail Reception

Imported & Domestic Cheese Display

Fresh Fruit Display

Butler Passed Quiche Bites

Mimosas & Bellini's During Cocktail Reception

Buffet Menu

Omelet Station Includes Diced Onions, Tomatoes, Mushrooms, Bell Peppers, Shredded Cheeses, Black Forest Ham, and Applewood Smoked Bacon

Carved Turkey Breast –or– Honey Glazed Ham

Cheese Blintzes with Fruit Toppings and Citrus Zest

Home-style Breakfast Potatoes

Southern Style Green Beans

Assorted Breakfast Pastries

Ice Tea, Lemonade, Water, Coffee

Indulgence

Cocktail Reception

Imported & Domestic Cheese Display

Fresh Fruit Display

Butler Passed Shrimp Cocktail Shooters

Mimosas & Bellini's During Cocktail Reception

Buffet Menu

Omelet Station Includes Diced Onions, Tomatoes, Mushrooms, Bell Peppers, Shredded Cheeses, Black Forest Ham, and Applewood Smoked Bacon

Carved Prime Rib served with Horseradish Cream

Eggs Benedict with Zesty Hollandaise

Cheese Blintzes with Fruit Toppings and Citrus Zest

Applewood Smoked Bacon & Breakfast Sausage

Home-style Breakfast Potatoes

Southern Style Green Beans

Assorted Breakfast Pastries

Ice Tea, Lemonade, Water, Coffee

Champagne Toast

4 Hour Event, Concludes No Later than 1:00pm

\$125.00 Chef Attendant Fee Required

Buffet Dinner

Brnze

Available May-September Only

Cocktail Reception

Choice of 2 Passed Hors D'oeuvres
Choice of 1 Display Hors D'oeuvres
Iced Tea, Lemonade, Water

Dinner Menu

Choice of Salad
Warm Dinner Rolls
Choice of 1 Entree
Choice of 1 Starch
Choice of 1 Vegetable

Add Champagne & Cider Toast \$4.00 Per Guest

Silver

Cocktail Reception

Choice of 2 Passed Hors D'oeuvres
Choice of 1 Display Hors D'oeuvres
One Hour Beer, Wine, & Soft Drinks

Dinner Menu

Choice of Salad
Warm Dinner Rolls
Choice of 2 Entrees
Choice of 1 Starch
Choice of 1 Vegetable
Champagne & Cider Toast

Gold

Cocktail Reception

Choice of 2 Passed Hors D'oeuvres
Choice of 1 Display Hors D'oeuvres
One Hour Call Bar

Dinner Menu

Choice of a Salad
Warm Dinner Rolls
Choice of 2 Entrees
Choice of 2 Starch
Choice of 2 Vegetable
Champagne & Cider Toast

Platinum

Cocktail Reception

Choice of 4 Passed Hors D'oeuvres
Choice of 2 Display Hors D'oeuvres
One Hour Premium Bar

Dinner Menu

Choice of Salad
Warm Dinner Rolls
Choice of 2 Entrees
Choice of 2 Starches
Choice of 2 Vegetables
Champagne & Cider Toast

Upgrade to Plated Service \$10.00 Per Guest

Menu Options

Salads

Mixed Greens

Classic Caesar

Spring Mix

*Berries, Mandarins, Feta, Sunflower Seeds
served with Champagne Vinaigrette*

Vegetables

California Blend

Sautéed Vegetable Medley

Green Beans Almandine

Southern Style Green Beans

Roasted Broccoli Parmesan

Roasted and Glazed Baby Carrots

Starches

Roasted Red Potatoes with Parmesan

Garlic Whipped Mashed Potatoes

Asiago and Truffle Mashed Potatoes

Confetti Wild Rice

Vegetable Rice Pilaf

Cheesy Grit Cakes

Garlic and Herb Penne Pasta

Entrees

Chicken Marsala

Chicken Piccata

Mesquite Chicken

Smokey Tomato Sauce & Roasted Peppers

Prairie Chicken

*Chicken Breast Stuffed with Wild Rice Cranberry Mix, Topped with
Chef's Champagne Supreme Sauce*

Chicken Saltimbocca

Prosciutto Wrapped Chicken, Stuffed with Cheese, Onion, Basil

Asian Salmon

Teriyaki Seared Salmon, Topped with Asian Slaw

Grilled Mahi in Light Cream, Topped with Tropical Salsa

Pork Loin Tapenade, Drizzled with Cucumber Dill Sauce

Herb Roasted Pork Tenderloin with Madeira Sauce

Pepper-Seared Striploin with Wild Mushroom Demi

Fire and Spice Striploin with Tangy Chimichurri

Hors d'Oeuvres

Displays

Assorted Imported and Domestic Cheeses

Fresh Cut and Sliced Fruit

Vegetable Crudités with Ranch Dressing

Pita Points with Hummus

Spinach and Artichoke Dip with Tortilla Chips

Classic Antipasto

Tray-Passed

Cold

Tomato Bruschetta Classico

Mushroom Bruschetta

Shrimp and Avocado Bruschetta

Tuna Poke Shooter Cup

Caprese Skewer

Cucumber and Curry Chicken Salad on a Pita

Prosciutto Wrapped Melon Skewer

Shrimp Cocktail Shooter Cup

Warm

Spanakopita

Raspberry and Brie Puff Pastry

Fried Ravioli with Spicy Marinara

Vegetable Spring Rolls with Thai Chili

BBQ Glazed Meatball Lollipop

Coconut Chicken Skewers with Tropical Salsa

Southwest Chicken Egg Roll with Cilantro Aioli

Mojo Pork Plantain Cups

Mini Cordon Blue with Dijon Cream

Pork Pot Stickers with Teriyaki Glaze

Beef Wellington Bites with Demi-Glaze

Steak & Herb Cheese Crostini

Mini Crab Cakes with Zesty Remoulade

Vegetarian Entrees

Free Form Lasagna

Grilled Seasonal Vegetables, Mozzarella and Parmesan Cheeses

Cheese Ravioli

Walnut and Sage Amaretto Cream Sauce

Stuffed Eggplant Roulade

Tomato Basil Sauce, Mushroom Risotto and Grilled Asparagus

Black Bean & Corn Cakes

Roasted Pepper Coulis, Sautéed Spinach and Grilled Portobello Mushroom

Stuffed Bell Pepper

Wild Rice Pilaf, Diced Zucchini and Squash, Topped with Mozzarella and Parmesan Cheeses, sitting in a pool of Tomato Basil Sauce

Gourmet Baby Spinach Salad

Heirloom Tomatoes, Mandarins, Almonds, Crispy Onions, and Sesame Dressing with Choice of Grilled Chicken or Salmon

Enhancements

Soup

\$6.00

Loaded Baked Potato

Tomato Basil

Wild Mushroom

Italian Wedding

Minestrone

Harvest Vegetable

Broccoli & Cheese

Salad

\$4.00

Sunburst

Spinach & Arugula

Holiday

Mixed Greens, Feta, Pears, Candied

Nuts, Poppy Seed Dressing

Intermezzo

\$2.00

Raspberry Sorbet

Orange Sherbet

Lime

Chef Attended Stations

Minimum of 50 Guests

\$125 Chef Attendant Fee

Pasta Station

\$10.00

Choice of Two: Penne, Rotini, Tortellini, Linguini

Choice of Two: Marinara, Alfredo, Pesto

Includes: Garlic Bread, Peppers, Onions, Olives, Tomatoes, Artichoke Hearts, Grated Parmesan, Crushed Red Pepper, Tiramisu Bites

Add \$3.00 Chicken, Sausage, or Meatballs

Add \$4.00 Seafood, or Steak

Stir Fry Station

\$12.00

Choice of One: Rice, or Chow Mein

Choice of One: Vegetable or Pork Egg Rolls

Includes: Stir-Fry Vegetables, Soy Sauce, Yum Yum Sauce, Sciracha, Fortune Cookies

Add \$3.00 Chicken

Add \$4.00 Seafood, or Steak

Scampi Station

\$14.00

Classic Italian Shrimp Scampi

Served with Linguini Pasta and Garlic Bread, Assorted Mouse

Carving Station

\$20.00

Classic Prime Rib Carving Station

Served with Dinner Rolls and Assorted Condiments

Roasted Pork Lion \$16.00

Turkey Breast \$14.00

Smoked Ham \$12.00

Rehearsal Dinner

Delicatessen

Assorted Croissant Sandwiches

Assorted Deli Wraps

Choice of One Salad: Garden, Pasta, Potato, Fruit

Chef's Choice of Dessert

Ciao Mangia

Choice of Two Pizzas: 2 Toppings Per Each

Choice of Two Wings: BBQ, Mild, Hot, Garlic

Mangia Mangia

Baked Penne with Marinara & Mozzarella

Choice of One: Sausage & Peppers,

Meatballs, Grilled Chicken

Caesar Salad & Garlic Bread

Choice of One: Tiramisu, Cheesecake

Fiesta Cantina

Fajita Seasoned Chicken & Steak

Sautéed Peppers & Onions

Flour Tortillas, Spanish Rice & Refried Beans

Tortilla Chips, Salsas, Sour Cream, Guacamole

Warm Churros & Caramel Sauce

Backyard Barbeque

Choice of Two: BBQ or Fried Chicken, Fried Catfish, Babyback Ribs

Choice of One: Mashed Potatoes, Mac-n-Cheese

Southern Style Green Beans

Choice of One: Corn Bread, Sweet Rolls, Biscuits

Sliced Watermelon & Warm Cobbler

Golden Dragon

Choice of Two Proteins: Chicken, Shrimp, Beef, Pork, Tofu

Choice of Two Sauces: Teriyaki, Orange, Sweet & Sour,

Lemon, Garlic, Bang Bang

Choice of Two Preparations: Steamed, Grilled,

Stir Fry, Crispy

Choice of One: Vegetable Spring Rolls, Pork Egg Rolls

Served with Fried Rice, Lo Mein, Stir Fried Vegetables

Soy Sauce, Yum Yum Sauce, Sriracha, Sweet Chili Sauce

Chef's Choice of Dessert & Fortune Cookies

General Information

*Rehearsal Dinners are Served Buffet Style

*Includes a Beverage Station of Iced Tea, Lemonade, & Water

*House Centerpieces Available at \$10.00 Per Table

After Glow Brunch

Farmhouse

Scrambled Eggs

Choice of One : Crispy Bacon, Sausage, Ham

Home-Style Seasoned Potatoes

Fresh Fruit Platter

Danishes, Muffins, Croissants

Coffee, Orange Juice, & Water

Farmhouse Deluxe

Choice of One: Scrambled Eggs, Cheese Omelet

Choice of Two : Crispy Bacon, Sausage , Ham

Home-Style Seasoned Potatoes

Halved Roasted Tomatoes

Fresh Fruit Skewers with Yogurt Dip

Danishes, Muffins, Croissants

Bananas Foster French Toast topped with Powdered Sugar, Walnuts & Pecans served on the side

Bagels & Lox—Dill Cream Cheese Spread atop a halved Mini Bagel, topped with Cured Salmon, Capers, Diced Red Onions, Diced Tomatoes, and Crumbled Boiled Eggs served on the side

Coffee, Orange Juice, & Water