



Delray Beach

Golf Club

Florida's Best Catering Value

Dear Bride,

Congratulations on your engagement.



Thank you for considering Delray Beach Golf Club to host your special day.

Our service-oriented, professionally trained, and dedicated staff will ensure your day is worry free, allowing you and your guests to indulge in our hospitality and superb culinary fare.

On your wedding day everything should be as perfect and carefree as you can imagine. Our picturesque 18-hole Donald Ross designed championship golf course serves as the perfect backdrop to your wedding ceremony and celebration. We will graciously accommodate your intimate gathering of 30 people, up to your glorious reception of 250.

Allow me to design and create a wedding package especially for you and your family, or choose from one of our popular, established packages.

We graciously offer our hospitality to fulfill every aspect of your wedding requirements from:

Bridal Showers

Engagement Parties

Rehearsal Dinners

Wedding Ceremonies and Receptions

Best Wishes,

John Mildner

Director of Clubhouse Operations
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DELRAY BEACH GOLF CLUB

A Simple Elegance

Four-hour open bar

House brand liquor, domestic beer, house wines,
soft drinks and juices

Cold Hors D' Oeuvres Display

Elegant displays of the freshest seasonal fruits and crisp garden vegetables
with creamy ranch dressing, along with a selection of imported and domestic
cheeses accompanied with assorted crackers

PLATED DINNER

Salad Selections

(Please select one)

Traditional Caesar salad
Crisp garden salad with assorted dressings

Entrée Selections

(Please select two entrées - choices to be included in RSVP card)

Chicken Marsala
Chicken Française
Fresh Florida Snapper with key lime butter
Poached Salmon with citrus beurre blanc
(Additional entrées available, priced accordingly)

Chef's choice of starch and fresh seasonal vegetable medley

Warm Rolls and Butter

Coffee and Tea Service

Champagne Toast

Complimentary cake cutting.

\$74.95 per Person

All prices are subject to 20% service charge and 7% sales tax.

A Lavish Display

Four-hour open bar

Preferred brand liquor, domestic and imported beers, house wines, soft drinks, and juices.

Cold Hors D' Oeuvres Display

Lavish displays of the freshest seasonal fruits and crisp garden vegetables with creamy ranch dressing, along with a selection of imported and domestic cheeses accompanied with assorted crackers

Butler Passed Hors D' Oeuvres

Please select four from category A on the Hors D' Oeuvres list

DINNER BUFFET

Salad Selections (Please select two)

Traditional Caesar Salad

Crisp Garden Salad with Assorted Dressings

Mediterranean Salad with Greek Dressing & Feta Cheese

Mesclun greens with hearts of palm, toasted walnuts and raspberry vinaigrette

Entrée Selections (Please select Two)

Chicken Dijon

Snapper with Red Pepper Butter

Chicken Piccata with lemon caper sauce

Bourbon street pork loin with apple compote

Caribbean chicken with roasted garlic and thyme au jus

Bow tie Delray with grilled chicken and sun dried tomato

Chicken Marsala sautéed in a Marsala Wine Sauce with mushrooms

Chicken Florentine with Spinach, Mozzarella and Mushrooms with a Plum Tomato Sauce

Penne Pasta Primavera Tossed with Olive Oil, Garlic, Herbs and Seasonal Fresh Vegetables

Carving Station (Please select one)

Whole roasted turkey with cran-apple chutney, honey glazed pit ham with assorted mustards
or Top round of beef with horseradish sauce.

Vegetable and Starch Selections (Please select Two)

Oven Roasted Herb Potatoes, Rice Pilaf, Wild & White Rice, Julienne Seasonal Vegetables,

Broccoli with Lemon Butter, Fresh Green Beans with Roasted Red Peppers

Warm Rolls and Creamy Butter

Coffee and Tea Service

Champagne Toast

Complimentary cake cutting.

\$79.95 per Person

All prices are subject to 20% service charge and 7% sales tax.

Delray Beach Golf Club

Deluxe Package

Four-hour open bar

House brand liquor, domestic beer, house wines, soft drinks, and juices

Cold Hors D' Oeuvres Display

Elegant displays of the freshest seasonal fruits and crisp garden vegetables with creamy ranch dressing, along with a selection of imported and domestic cheeses accompanied with assorted crackers

Butler Passed Hors D' Oeuvres

Please select four from category A on the Hors D' Oeuvres list

PLATED DINNER

Salad Selections *(Please select one)*

Traditional Caesar salad

Crisp garden salad with assorted dressings

Entrée Selections

(Please select three entrées - choices to be included in RSVP card)

Grilled Key West Chicken

Chicken Francaise or Marsala

Poached Salmon with lemon sauce

Fresh Snapper with key lime butter

Grilled Sirloin with Bordelaise sauce

(Additional entrées available, priced accordingly)

Accompaniments

Choice of starch and fresh seasonal vegetable medley

Warm Rolls and Creamy Butter

Coffee and Tea Service

Champagne Toast

Dessert

Complimentary cake cutting.

\$84.95 per person

All prices are subject to 20% service charge and 7% sales tax.

A Grand Affair

Four-hour open bar

Preferred brand liquor, domestic and imported beers, house wines, soft drinks and juices

Tropical Garden, Cheese & Fruit Gathering

Grand displays of the freshest seasonal fruits and berries and crisp garden vegetables with creamy ranch dressing dip, a selection of the finest imported and domestic cheeses accompanied with assorted crackers and breads

Butler Passed Hors D' Oeuvres

Please select four from category A or B on the Hors D' Oeuvres list

PLATED DINNER

Salad Selections (Please select one)

Traditional Caesar salad
Crisp garden salad with assorted dressings
Baby Spinach with warm bacon dressing

Entrée Selections

(Please select three entrées- choices to be included in RSVP card)

Prime Rib of Beef
Chicken Florentine
Chicken Francaise or Marsala
Poached Salmon with lemon dill sauce
Roulade of Chicken with choice of stuffing
Crab stuffed Snapper with lemon beurre blanc
(Additional entrées available, priced accordingly)

Accompaniments

Chef's choice of starch and fresh seasonal vegetable medley

Warm Rolls and Creamy Butter
Coffee and Tea Service
Champagne Toast

Complimentary cake cutting

\$89.95 per Person

All prices are subject to 20% service charge and 7% sales tax.

Hors D'Oeuvres

Category A

Vegetable spring rolls with sweet and sour sauce
Spinach and feta triangles
Mini potato pancakes with sour cream
Franks en croute with spicy brown mustard
Mini cheese quesadilla with salsa

Assorted mini quiche
Chicken tenders with honey mustard sauce
Chicken brochettes
Mini pizza wedges
Almond stuffed dates wrapped in bacon

\$175.00 per 50 pieces or \$285.00 per 100 pieces

Category B

SERVED HOT

Chicken sate with peanut sauce
Fried ravioli with marinara sauce
Oriental beef brochettes with soy dipping sauce
Conch fritters with cocktail sauce
Shu Mei wontons with Chinese mustard sauce
Coconut shrimp with sweet and sour sauce
Mini chicken quesadilla
Cocktail meatballs with green peppercorn sauce
Mini beef empanadas with sofrito
Chicken cordon bleu puffs

SERVED COLD

Tenderloin carpaccio on cocktail rounds with
Pommery mustard sauce
Artichoke bottoms filled with sweet shrimp and
roasted corn
Prosciutto and melon
Smoked salmon pinwheels with vegetable cream
cheese
Assorted fancy finger sandwiches
Cucumber cups with guacamole and shrimp

\$185.00 per 50 pieces or \$345.00 per 100 pieces

Category C

SERVED HOT

Mini crab cakes with sauce remoulade
Scallops wrapped in bacon
Mini beef Wellingtons
Crab stuffed mushroom caps

SERVED COLD

Assorted fancy canapés
Tuna Rolls with toasted sesame seeds
Cocktail Shrimp on focaccia

\$215.00 per 50 pieces or \$405.00 per 100 pieces

*All prices are subject to 20% service charge and 7% sales tax.
All prices are subject to change without notice.*

DELRAY BEACH GOLF CLUB
GENERAL TERMS AND CONDITIONS OF CONTRACT

PERFORMANCE AND FORCE MAJEURE:

Delray Beach Golf Club (Club) will make its best effort to ensure a successful event. If Club obligations under this agreement are not met for any reason beyond our control, Club is held harmless, failure is completely excused, and the agreement may be canceled by returning Client's deposit in full. The following is a partial list of events, which, if they occur, could be considered reasons beyond our control: strikes; labor disputes; accidents; government restrictions on travel, goods, or supplies; act of war; or acts of God.

GUARANTEE:

The client is responsible for 100% of the final guarantee given five (5) business days prior to the event. A meal breakdown (for events offering choice of entree) is required no later than five (5) business days prior to the function date. This will be considered a guarantee and **NOT SUBJECT TO REDUCTION OR CHANGE**.

If a meal guarantee is not given, the Club will set the final count based on the last written estimated count, or the actual number attending, whichever is greater. In the event a final guarantee is not given, the Club cannot guarantee sufficient meals for any guest above the last written guarantee.

If the guaranteed changes, the Club reserves the right to change the contracted function room.

ALCOHOLIC BEVERAGES/FOOD SERVICE:

The Florida Division of Alcoholic Beverages and Tobacco regulates the sale and service of alcoholic beverages. The Club is responsible for the administration of these regulations and reserves the right to refuse service to anyone. No outside beverage, alcoholic beverage or food may be brought onto the Club property for any function. Exceptions may be allowed for specialty desserts to include wedding cakes. The Club will not serve alcoholic beverages to anyone under the age of 21 years per Florida law and reserves the right to require proper identification for anyone. Delray Beach Golf Club will refuse to sell or serve alcohol to any visibly intoxicated person.

SERVICE CHARGE AND SALES TAX:

The Club will apply a mandatory 20% service charge to all catered functions. Sales tax will be charged based on Florida Department of Revenue regulations and any applicable Palm Beach County additional tax.

Clients claiming exemption from sales tax must provide a current Consumer's Certificate of Sales Tax Exemption (Fla. Dept. of Revenue Form DR-14), or sales tax will be charged. Payment by check by organizations claiming tax exemption must be made in the same name as listed on tax exemption certificate.

SECURITY AND CLEANING:

The Club will not be liable for any lost, stolen, or damaged property brought onto Club property by the Client, the Client's guests, or the Client's vendors. The Client will be assessed for any damage to Delray Beach Golf Club by the Client's guests or the Client's vendors. Delray Beach Golf Club will accept no responsibility for items delivered that are to be held for clients prior to functions. The Club will assess a \$50.00 cleaning fee to all events over 75 people.

Client will properly supervise any children/youth attending or participating in an event. Additional security is required for any youth-oriented event (i.e., bar/bat mitzvah, teen dance, graduation party, etc.) to be supplied by the Client. Youth oriented events are subject to a \$100.00 cleaning fee.

DÉCOR, SIGNAGE AND ENTERTAINMENT:

Client is responsible for the actions of any person, including guests, vendor and/or company hired by the Client, and will assure that any person involved in the planning and execution of this event abides by the terms of this agreement. Damage to the premises caused by Client will result in the assessment of damages as full responsibility of the Client.

All décor, signage or exhibits brought onto the Club premises must be pre-approved. All décor displays and exhibits must conform to the City of Delray Beach Fire Code. No items may be attached to any wall, ceiling, floor or window with tape, glue, adhesives of any kind, tacks, nails, staples, or screws. The client will assume all responsibility for any damage to the premises by such items. Glitter, confetti, silly string, rice, or birdseed are not permitted inside rooms or on Club grounds. Wedding parties may throw rose petals.

The names and contact information of all outside vendors must be registered with the Club. Vendors will be allowed on the premises two (2) hours prior to an event unless other arrangements have been made.

All décor, signage or exhibits must be removed immediately following the event. The Club will not be responsible for any items, or loss or damage to items personal or rental, left by Client or Client's contracted vendors, either before, during, or after the event.

DEPOSIT AND BILLING:

A non-refundable deposit and signed contract are required within seven (7) business days of a hold on a date to confirm the date/event. If deposit and contract are not received in a timely fashion, the Club reserves the right to remove the event from the calendar and book another event on that date.

For parties with an estimated total over \$2,500: A \$500 deposit is required; fifty percent (50%) of the estimated balance is due ninety (90) days prior to the event; the remaining balance is due five (5) business days prior to the event, along with the final guarantee and menu count.

For parties with an estimated total under \$2,500: A \$150 deposit is required; full payment of the balance is due the day of the event. Final guarantee and menu count is due five (5) business days prior to the event.

There will be an overtime charge of \$2.00 per person for events exceeding the contractual time limit.

Methods of payment: cash, check, major credit card

CANCELLATION:

The deposit will be applied to the Client's Master Account and is non-refundable. Client may request deposit refund for extenuating circumstances in writing 180 days prior to the event. Any refund granted will be fifty percent (50%) of deposit on file; balance will be applied to administrative costs.