

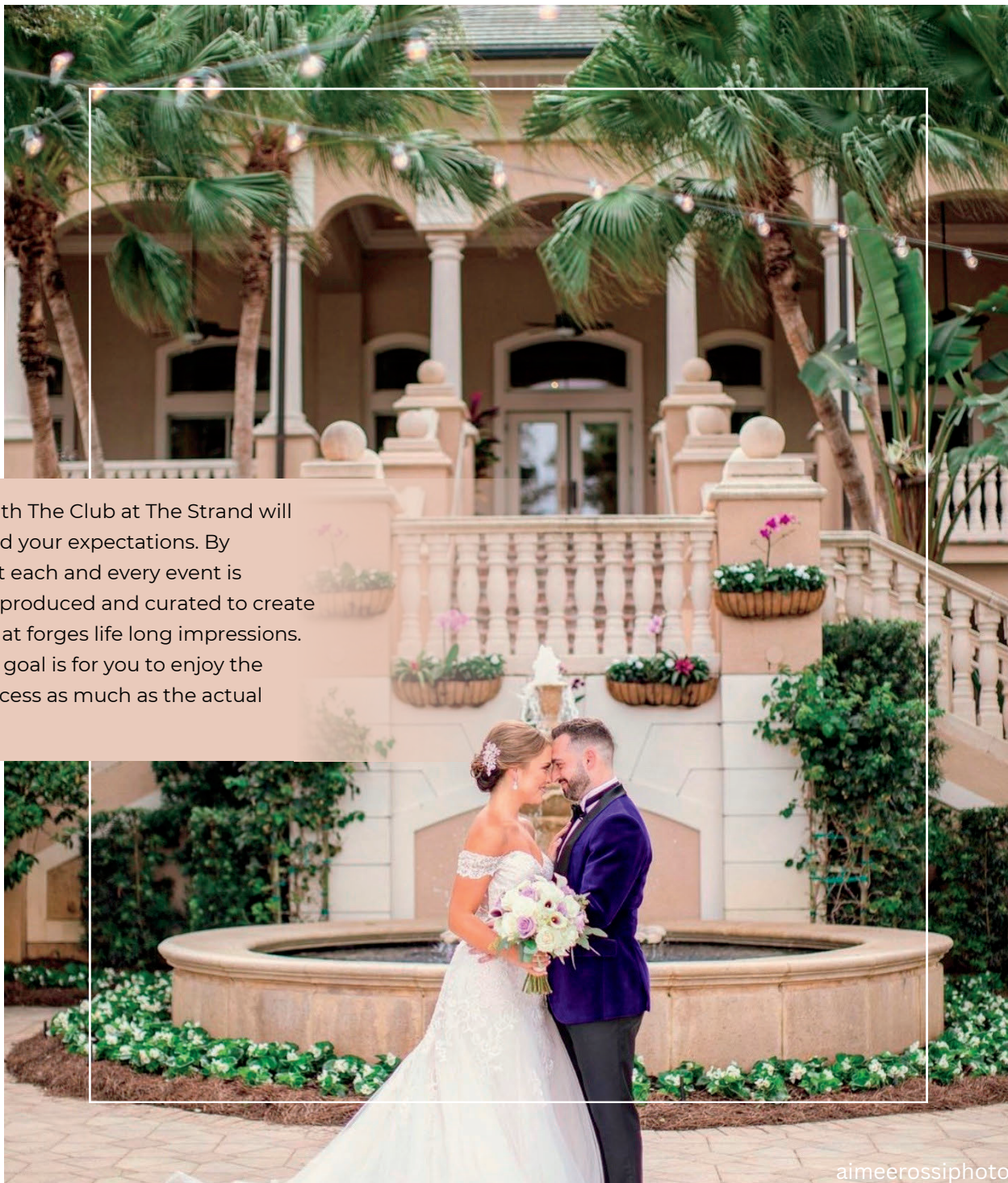


Weddings

THE CLUB AT THE STRAND



YOUR VENUE



Weddings with The Club at The Strand will always exceed your expectations. By ensuring that each and every event is thoughtfully produced and curated to create a moment that forges life long impressions. Our ultimate goal is for you to enjoy the planning process as much as the actual event itself.

aimeerossiphotography

CEREMONY PACKAGE



Private venue space

30-minute ceremony

White Folding Chairs

Vendor access for set-up three hours prior to event

Doors open for guest seating 30 minutes prior to ceremony start time

Saturday	\$800
Friday & Sunday	\$600
Monday - Thursday	\$400



PRE-WEDDING FESTIVITIES

Let us cater you all day, on the big day!

Pre-Order from our Brunch Bites Menu

~OR~

Order from one of our Club Menus Bar day-of!



THE LIVING ROOM

Complimentary water, coffee, tea, and champagne!

Private getting-ready space

One hour complimentary prior to event included

Access throughout entire duration of event

\$25 per additional hour

THE BOARD ROOM

Private getting-ready space

One hour complimentary prior to event included

Access throughout entire duration of event

\$20 per additional hour



VENUE SERVICES

INCLUDED WITH ALL WEDDINGS

VENUE AMENITIES

Cocktail hour venue space in addition to a separate reception venue space

Banquet chairs, cocktail tables, banquet rounds, and bar(s)

White floor-length table linens and napkins

China, flatware, glassware, clear votive candles

Day-of event three hour vendor set-up and one hour break-down

Getting-ready parlor space for one hour prior to and during event

FOOD & BEVERAGE AMENITIES

Complimentary water, coffee, and tea in parlor

Cocktail Hour Wine Greeting

Champagne Toast

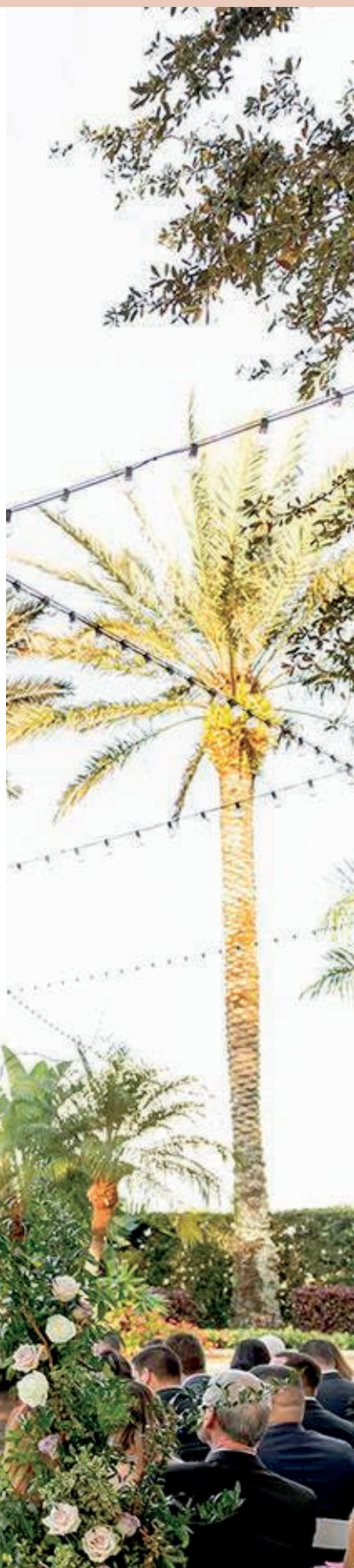
Outside cake cutting and service

Gourmet coffee and tea service

SERVICE AMENITIES

Professional day-of catering staff to provide excellence in hospitality

Full service planning & coordination available to add-on





Botanical Gardens & The Grand Strand Ballroom

VENUE FEES	Peak Season October- May	Off- Peak Season June- September	Holidays \$10,000
Saturday	\$8,000	\$6,000	
Friday & Sunday	\$6,800	\$5,500	
Monday-Thursday	\$4,500	\$3,500	
FOOD & BEV MINIMUM	Peak Season October- May	Off- Peak Season June- September	Holidays \$25,000
Saturday	\$20,000	\$15,000	
Friday & Sunday	\$18,000	\$12,500	
Monday-Thursday	\$15,000	\$11,000	

Pricing above exclusive of tax & gratuity

A 24% service charge and applicable Florida State Sales Taxes will be applied to all Food & Beverage purchases.



SAMPLE MENU

COCKTAIL HOUR

Passed Hors D'oeuvres

BBQ BACON WRAPPED SCALLOP
CHICKEN SATAY WITH ZESTY PEANUT SAUCE
RASPBERRY BAKED BRIE
CAPRESE SKEWER

Displayed Hors D'oeuvres

FRUIT AND CHEESE BOARD
Dried fruits, nuts, seasonal fresh fruits, crostini, water crackers

CHILLED SEAFOOD BAR

Gulf Shrimp, Oysters, Clams, Jumbo Prawns & Crab Claws
Served with Cocktail Sauce & Chilled Mustard Sauce

DINNER SERVICE

SALAD

THE STRAND ICEBERG WEDGE
Grape Tomatoes, Cucumber, Boiled Egg, Chopped Applewood Smoked Bacon,
Crumbled Italian Imported Gorgonzola
House Made Balsamic-Hazelnut Dressing

GUEST CHOICE OF ENTREE

SEARED HARTLEY FARM FILET MIGNON
Draped with a Veal & Red Wine Reduction

WILD ALASKAN BLACK COD
Leek Chardonnay Sauce

ACCOMPANIMENTS

Yukon Gold Whipped Potatoes
Sautéed Broccolini & Honey Glazed Carrots

DESSERT

WEDDING CAKE

COFFEE & TEA

COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Selection of (6) \$25 per person

Selection of (4) \$19 per person

Smoked Salmon

Boyer Flatbread, Chives, Crème Fraîche

Rare Asian Seared Tuna

Crisp Wonton, Wasabi Aioli

Cantaloupe & Prosciutto Skewer

Watermelon, Feta Cheese & Basil

Balsamic Reduction

Tomato Bruschetta

Basil, Balsamic(Tuna or Salmon)

Florida Rock Shrimp Ceviche Spoons

Citrus, Red Onions, Tomatoes, Chiles, Cilantro

Crab Stuffed Cucumber Cups

*Avocado Mayo,
(Vegan: Mango Salsa)*

Eggplant Caponata Pita Bread

Caprese Skewer

Drizzled Balsamic Reduction

Deviled Egg

Fried Onions, Smoked Paprika

Coconut Shrimp

Orange Wasabi Dip

Baby Lamb Chops

Mint Sauce

Fried Shrimp Wonton

Hot & Sour Sauce

BBQ Bacon Wrapped Scallop

Chicken Satay

Zesty Peanut Sauce

Crispy Chicken Sliders

Steak Bruschetta

*Bleu Cheese, Caramelized Onions, Sherry
Reduction*

Raspberry Baked Brie

Phyllo dough, honey drizzle & toasted almond

Pulled Pork Squares

Manchego Polenta

Fig, Foie Gras and Manchego Grilled Cheese

Petite Filet Mignon Wellington

Caramelized Exotic Mushroom Duxelle

Petit Crab Cake with

Remoulade Sauce

Chicken Spring Roll

Vegetable Roll

Plum Sauce

Spicy Crab Stuffed Mushroom

COCKTAIL HOUR

DISPLAYED HORS D'OEUVRES

Pricing per person

Vegetable Crudité
Assorted Dipping Sauces
\$10

Fruit Display
\$10

Cheese Display
Domestic & Imported Cheeses, Crackers &
Breads
\$10

Classic Charcuterie
Cheese, Meats, Grapes, Crackers and Jams
\$18

Chilled Seafood Bar
Gulf Shrimp, Oysters, Clams, Jumbo Prawns
& Crab Claws Served with Cocktail Sauce
and Chilled Mustard Sauce
Market Price



ACTION STATIONS

TO ENHANCE COCKTAIL HOUR OR RECEPTION

Culinary attendant required at \$180 per station

Pricing per guest

CARVING STATIONS

Sliced and served with assorted rolls

PRIME RIB

\$35

TENDERLOIN

\$34

NEW YORK STRIP

\$32

A TASTE OF ITALY

Choice of Two: Angel Hair, Penne or Cavatappi

Accompanied By: Shrimp, Chicken, Sausage, Broccoli, Peas, Onions,

Mushrooms, Sundried Tomatoes,

Artichokes, Baby Spinach, Olives, Roasted Peppers, Fresh Garlic,

Crushed Red Peppers, Basil Leaves & Reggiano Parmesan

San Marzano Tomato Sauce, Alfredo Sauce, Pesto

\$18

RISOTTO STATION

Rice, Parmesan Cheese, Mascarpone, Sweet Peas, Garlic,

Shallot, Butter, Corn

\$18

STIR FRY STATION

Mixed Peppers, Onions, Garlic, Shrimp, Chicken, Fish Sauce, Soy

Sauce, Broccoli, Zucchini, Squash & Bean Sprout

\$24





PLATED SALADS

SELECT ONE

The Strand Iceberg Wedge Salad

Grape Tomatoes, Cucumber, Boiled Egg, Chopped Applewood Smoked Bacon, and Crumbled Italian Imported Gorgonzola
House Made Balsamic-Hazelnut Dressing

Poached Tomato Caprese

Poached Tomato, Fresh Mozzarella, Pesto, Basil, Pine Nuts, Arugula
Balsamic Reduction

The Pinnacle Salad

Artisan Baby Greens Bundle, Jewel Tomatoes, Sun-dried Bling Cherries, Cinnamon Toasted Walnuts, and Imported French Brie Wedge
Raspberry Vinaigrette

Chopped Baby Romaine Caesar Salad

Garlic Croutons, Boiled Egg, Parmesan, Reggiano Cheese, and Baby Grape Tomatoes
Cream House Caesar Dressing



PLATED ENTREES

ENTREE DUET OR GUEST CHOICE

\$52 Per Person

Frenched Airline Westwood Farm Free Range Chicken Breast

Marsala Sauce ~or~ Mediterranean Olive and Shallot Sauce

Semi-Deboned Carolina Cornish Hen

Topped with Burgundy Au Jus

Pork Chop

White Wine Sauce

Duck a l'Orange

\$54 Per Person

Basil Lemon Crusted Jail Island Salmon

Fumet Sauce

Striped Sea Bass

Miso Butter Sauce

Wild Alaskan Black Cod

Leek Chardonnay Sauce

Black Grouper with Sundried Tomato

Lemongrass Sauce

\$60 Per Person

Seared Hartley Farm Filet Mignon

Draped with a Veal & Red Wine Reduction

Brasied Beef Short Rib

Crowned with Cabernet Wine Syrup

Frenched Rack of Lamb

Mint and Romary Demiglaze

Ribeye Steak with Cippolini Onion

Port Wine Demiglaze

Enhance your entree with a Jumbo Shrimp or Lobster Tail - \$10

ENTREE ACCOMPANIMENTS

SELECT ONE STARCH & ONE VEGETABLE OPTION

STARCHES

Yukon Gold Whipped Potatoes

Rice and Peas Pilaf

Roasted Fingerling Potatoes
with Parmesan and Herbs

Creamy Mushroom Risotto

Manchego and Sundried Tomato Polenta

VEGETABLES

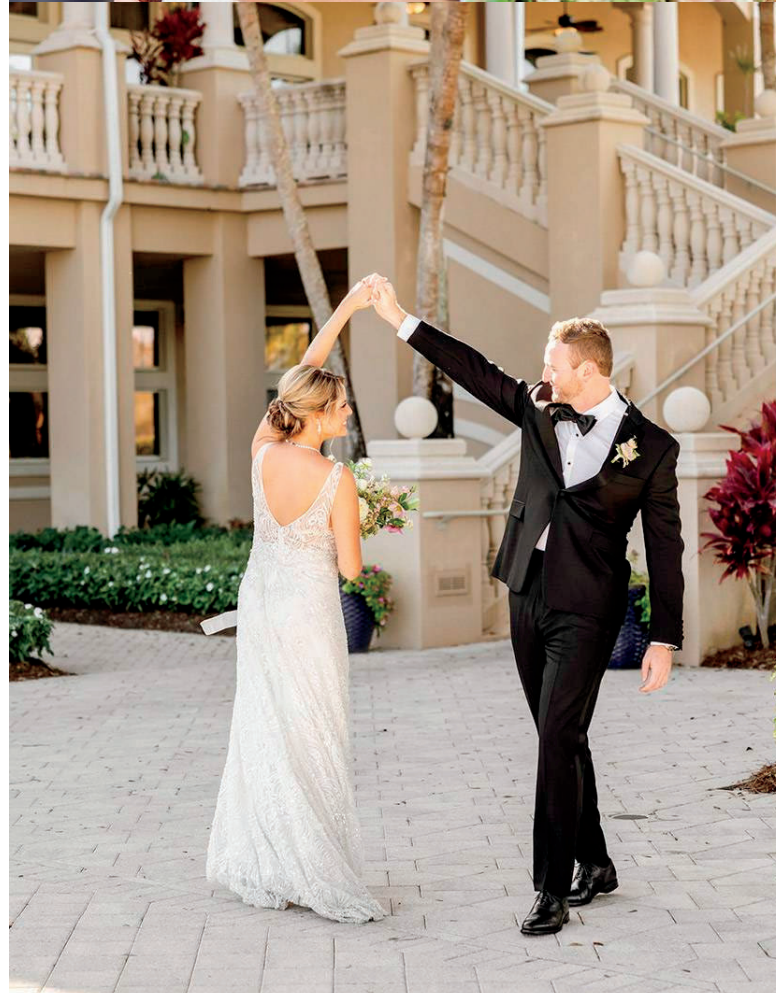
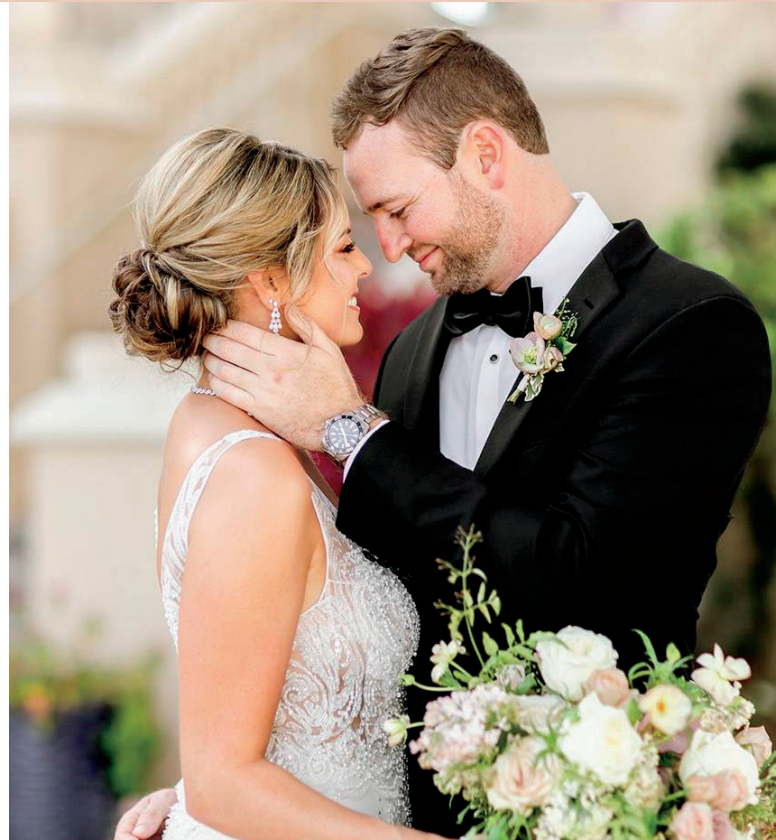
Bacon Wrapped Asparagus
& Organic Pepper Bundle

Sautéed Broccolini
& Honey Glazed Carrots

Wok Seared Baby French Green Beans
Hazelnut Butter

Sautéed Baby Organic Brussels Sprouts
with Bacon & Apple

Vegetable Medley



SPECIAL MEALS

CHILDREN'S MENU

Children ages 13 and older will be charged full adult price for menu and beverages

Children ages 2 through 12, \$25 per meal

Children ages 0 through 2 are complimentary

Select one for all children attending

CHICKEN TENDERS & FRENCH FRIES

~OR~

CHEESEBURGER & FRENCH FRIES

VEGETARIAN MEALS

Vegetarian, vegan, gluten-free, and any other special meal requests due to allergies or dietary restrictions are provided upon request, up to 10% of final guest count at no additional charge. For other special meal requests greater than 10% which require additional handling, additional charges may apply.

Grilled Vegetable Lasagna

Smoked Tomato Sauce

Eggplant Parmesan

Marinara Sauce

Breaded Cauliflower Steak

Truffle Alfredo

Vegetarian meals will be accompanied by the same starch & vegetable selected for your main entrees

VENDOR MEALS

Required for all vendors staying for 3+ hours

Grilled Chicken Entrée

Accompanied by same starch & vegetable as guest meals

\$25



BAR PACKAGES

Pricing per person

WINE & BEER BAR

Cabernet, Chardonnay, Pinot Noir & Sauvignon Blanc
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Heineken, Yuengling, Stella, Jai Alai
IPA, and Corona
\$65

Beers & wines included in premium & deluxe packages

PREMIUM BAR

Smirnoff Vodka, Tito's Vodka, Beefeater Gin, Bombay Sapphire Gin, Canadian Club, Crown Royal ,
Jim Beam, Hornitos Tequila, Jose Cuervo Tequila, Bacardi Rum, Dewar's Scotch, Appleton Estate
Rum, Captain Morgan, Macallan 12 Year Scotch, Makers Mark
\$75

DELUXE BAR

Ketel One Vodka, Hendricks Gin, Woodford Reserve, Heerradura Ultra Silver Tequila, Ron Zacapa
23 Centenario Rum, Balvanie 12 Year Double Wood Scotch
Cavaliere d'Oro, Prosecco Brut
\$80

MIXERS

Included in Premium & Deluxe bar packages

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Coca-Cola, Diet Coca-Cola,
Lemon-Lime, Ginger Ale, Club Soda, Tonic Water, Lime, Grenadine, Sour Mix, Bitters, Bloody Mary,
Cherries, Olives, Lemons and Limes

NON-ALCOHOLIC BAR

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Coca-Cola, Diet Coca- Cola,
Lemon-Lime Soda, Ginger Ale, Club Soda
\$25

BARTENDER FEE - \$175

Required Staffing: 1-50 guests (1) , 50-100 (2), 100-150 (3), 150-200 (4)

BEVERAGE ENHANCEMENTS

COCKTAIL HOUR WINE GREETING
\$10

TABLE WINE SERVICE
\$10

SPECIALTY COCKTAIL
Pricing pending ingredients required

PROSECCO
Select in addition to your bar package.
\$14

SPARKLING WATER TABLE SERVICE
\$10



PLANNING & COORDINATION

SIGNATURE PACKAGE

\$800

Personalized wedding planning documents for
organizing timeline and event details

Ceremony processional planning and diagrams

The Strand Events Coordinator for rehearsal and ceremony

Custom floor plan creation & access to virtual floor plan

Initial planning meeting to provide overview to wedding
planning process as well as guidance with vendors,
transportation and hotel selections

Menu customization and private menu
tasting with The Strand Wedding Coordinator

Virtual or in person planning meeting
five weeks prior to the wedding day

Communication of final timeline, floor plan, venue policies to
vendors the week prior to the wedding

Personal items delivery appointment scheduled the week of
the wedding

Day-of-coordinator on-site for vendor arrivals 3 hours prior to
the event start time through breakdown 1 hour after the event
end time

Day of management of vendor arrivals, set-up and clean -up

Collection, placement and end-of reception clean-up of
wedding decors

Management of full reception timeline including
first dance, dinner, toasts and cake cutting

Personalized attention and assistance with details
for the couple, wedding party and VIP's





SPECIAL TOUCHES

AVAILABLE ADD-ONS & RENTALS

Gold, Silver or Wood Charger Plates

\$1.25 each

White or Wood Hexagon Arch

\$150 per day

Valet

\$500 for up to 5 hours

Piano rental

\$300

Stage (risers) 4x5' section

\$40 each

Fireplace/ Firepit lighting

\$45

Podium with wired microphone

\$75 per day

Greenery Wall

\$200 per day

Champagne Wall

\$300 per day

Sparklers

\$1.25 per guest

Table Numbers & Holders

\$3 per table

Card Box

\$25

Cake Stands

\$25

*Please inquire for additional décor or special touches pricing
Photos available of different options for all above items*



GENERAL INFORMATION

BILLING & PAYMENTS

A letter of agreement and \$2,500 non-refundable deposit is required to confirmed the selected date.

If the payment and signed LOA are not returned, The Club at The Strand reserves the right in its sole and absolute discretion, to release all space being held for the function. For events not requiring a LOA, a signed Banquet Event Order will serve as the letter of agreement.

Acceptable forms of payment are personal check, Visa, Mastercard and AMEX.

*Credit Card payments are subject to all non-refundable 5% fee.

All functions will require a credit card on file to guarantee the balance.

PRICING, GRATUITY & SALES TAX

A 24% service charge and applicable Florida State Sales Taxes will be applied to all Food & Beverage purchases. Sales Tax only will be applied to all other fees & rentals.

EVENT TIMING

Events in the Botanical Gardens must observe the sound level according to the Collier County Sound Ordinance and must end no later than 10pm.

SMOKING

Smoking is permitted on The Veranda & Botanical Gardens.

**Smoking is not permitted in the Clubhouse*

ALCOHOLIC BEVERAGES

Sales & service of alcoholic beverages are governed by the Florida Division of Alcohol & Tobacco.

The Club at The Strand will be the sole provider of alcoholic beverages and will reserve the right to refuse or curtail service to any guest in keeping with the State of Florida guidelines.

No alcoholic beverages are permitted to be brought in, or taken from The Club at The Strand premises, or served to anyone less than 21 years of age.

