



*It's a perfect day to
make your dreams
come true.*

Weddings at Plantation



500 Rockley Blvd.
Venice, FL 34293
941-497-1479

-Hors d'oeuvres-

Hors d'oeuvres selection less than full guest count must be purchased in packs of 25

-Cold Items-

Classic Deviled Egg
Shrimp Salad in Filo Cup
Cucumber & Hummus Cups
Assorted Sandwiches, Subs & Pinwheels
Jumbo Shrimp Cocktail
Asian Shrimp Skewer
Prosciutto Wrapped Melon
Prosciutto Wrapped Asparagus
Smoked Salmon Canapé
Fruit Cabob
Seared Ahi Tuna

\$3 Per Piece

-Hot Items-

Fried Macaroni & Cheese Wedges
Shrimp Tempura
Conch Fritter
Tomato & Mozzarella Bruschetta
Arancini
Caramelized Onion & Feta Tart
Pork or Chicken Potsticker
Meatballs Marinara, Swedish or BBQ
Chicken Tempura
Spanikopita
Pigs in a Blanket
Mini Quiche
Italian Sausage Mushroom Cap
Coconut Crusted Shrimp
Vegetable Spring Rolls
Mini Egg Rolls

\$4 Per Piece

-Hot Items-

Bacon Wrapped Scallops
Duck Breast on Crostini & Plum Chutney
Almond Crusted Brie Bites
Mini Crab Cakes
Mini Beef Wellington
Crab Rangoon
Lobster Salad Filo Cup
Oysters Rockefeller



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-Presentations and Displays -

(All presentations are priced per person.)

Fresh Fruit- \$5

Seasonal Fresh Fruit Accompanied
by Honey Yogurt Dipping Sauce

Fresh Crudit - \$5

Selection of Fresh Seasonal Vegetables
Accompanied by Your Choice of Dip

Domestic Cheese- \$6

Variety of Domestic Cheese with Cracker
Assortment & Grape Garnish

Import & Domestic Cheese- \$7

Variety of Import & Domestic Cheese
Baguettes & Assorted Crackers,
Seasonal Fruit & Berry Garnish

Spinach & Artichoke Dip- \$6

Accompanied with Sliced Baguette

Warm Wheel of Brie- \$7

Filled with Raspberry and Toasted Almonds
& Fresh Fruit Garnish
25 guest minimum

Tuscan Antipasti Platter- \$14

Variety of Artisan Meats and Cheeses,
Marinated Grilled Vegetables, Marinated
Black and Green Olives, Artichoke Hearts,
Roasted Red Peppers. Served with Aged
Balsamic, Infused Olive Oils and Baguettes
50 guest minimum

Marinated Grilled Vegetables- \$7

Balsamic Marinated Grilled Seasonal
Vegetables with Focaccia Bread

Raw Bar- \$22

Cocktail Shrimp, 1/2 Shell Clams, 1/2 Shell Oysters

*Add Crab Claws \$5 Gravlox- \$7 Stone Crab Claws (Seasonal) Mkt Price



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-Beverage Pricing-

-Unlimited Hosted Bar-

Prices are per person for every adult guest

Package	Cocktail Only	Full Event
Beer and Wine Bar	\$12	\$30
Well Brand Bar	\$18	\$36
Call Brand Bar	\$20	\$40
Top Shelf Bar	\$24	\$44

Unlimited Hosted Bar Package includes sodas, mixers, juices,
Domestic bottled beers, and house wines where applicable

-Host Beverages-

****Host Bar prices do not reflect tax & gratuity****

Beverage	Price
House Wine Per Bottle	\$30/bottle
Premium Wine Per Bottle	Mkt Price
Domestic Beer Keg	\$400/keg
Champagne Toast	\$3.50 toast
Batch Drinks (Serves 100)	\$450 batch
Unlimited Fountain Sodas for Party	\$6/Per Person

Minimum of 2 weeks notice is required for purchase of kegs

-Cash Bar-

****Cash Bar prices reflect tax and gratuity****

Beverage	Per Drink
Well	\$8
Call	\$10
Premium	\$12
House Wine	\$8
Premium Wine	\$11
Champagne Splits	\$11
Domestic Bottle	\$4
Import Bottle	\$6
Domestic Pint	\$5
Import Pint	\$6
Soft Drink	\$3
Fresh Fruit Juice	\$4



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-Soups & Salads-

Plated and Traditional Buffet Entrees include a Greens or Caesar Salad

Plantation Field Greens Salad

Mixed Baby Greens with Tomato, Cucumber, Julienne Carrots, & Red Onion

\$4

Caesar Salad

Romaine Lettuce Hearts tossed in Caesar Dressing, Croutons, & Parmesan Cheese

\$5

Soup & Salad Additions

House made Soup

Chicken Noodle, Minestrone, Italian Wedding, Chicken Tortilla, Broccoli & Cheese, Loaded Potato, New England Clam Chowder, Hearty Chili (Just to name a few)

Add \$2

Classic Greek Salad

Mixed Greens, Kalamata Olives, Grape Tomatoes, Feta Cheese, Greek Vinaigrette

Add \$2

Florida Citrus Salad

Mixed Greens, Florida Citrus Segments, Pine Nuts, Lemon Thyme Vinaigrette

Add \$2

Tex-Mex Salad

Iceberg Lettuce, Crunchy Tortilla Strips, Roasted Corn & Peppers, Tomato, Black Beans with Southwest Ranch

Add \$2

Iceberg Wedge

Wedge of Crisp Iceberg Lettuce, Bacon & Bleu Cheese Crumbles

Add \$2

Spinach & Berry Salad

Crisp Baby Spinach with Strawberries, Bleu Cheese Crumbles & Toasted Almonds With a Poppyseed Vinaigrette

Add \$2

Black & Bleu Salad

Mixed Baby Greens, Craisins, Black Walnuts, Crumbled Bleu Cheese, Balsamic

Add \$3

Caprese Salad

Top Choice Tomatoes, House made Mozzarella, Fresh Basil, Balsamic Reduction

Add \$3

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-Dinner Selections-

All entrees are accompanied with your choice of House Salad or Caesar, Rolls, and Butter.

-Vegetarian & Pasta Entrees-

Grilled Vegetable Stack	\$24
Over Tomato Coulis with Balsamic Drizzle & Chef's choice of Accompanying Items	
Spinach Florentine Ravioli	\$24
Five Jumbo Ravioli stuffed with Spinach & Cheese topped with Sun-dried Tomato Cream Sauce (ask about ravioli & sauce variations)	
Pasta Primavera	\$24
Penne Pasta tossed with Coarse Cut Seasonal Vegetables, House made Pesto Cream, Garlic & Parmesan	
With Grilled Chicken	Add \$5
With Grilled Shrimp	Add \$7

-Chicken Entrees-

Sautéed Breast of Chicken	\$26
Served with your choice of Marsala, Picatta, Sun-dried Tomato Cream, or Mango Salsa	
Chicken Forrestier	\$27
Sautéed Breast of Chicken with Mushrooms, Spinach, and Tomatoes in a light demi-glace.	
Chicken Cordon Bleu	\$28
Filled with smoked ham and mozzarella cheese topped with hollandaise	
Lilly Chicken	\$28
Artichoke Hearts, Sun-dried Tomato, Spinach with Chevre cheese Beurre Blanc	



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-Dinner Selections-

All entrees are accompanied with your choice of House Salad or Caesar, Two Sides, Rolls and Butter.

-Seafood Entrees-

Salmon Your choice of Dill Rubbed, Raspberry Glazed, Maple Dijon, or Pecan Crusted	\$30
Mahi Mahi Your choice of Mango Salsa, Picatta, or Blackened Lemon Butter	\$30
Fresh Catch Scampi Your choice of Mahi or Salmon topped with Baby Shrimp Sautéed in Olive Oil & Garlic	\$36
Twin Crab Cakes Two Jumbo Maryland Style Lump Crab Cakes with Remoulade	\$36
Fresh Filet of Grouper Grilled, sautéed, or blackened with Lemon Basil Butter	\$38



-Beef Entrees-

Duo Steak Medallions Served with caramelized onion demi	\$34
London Broil Served with mushroom demi glaze	\$28
Roasted Prime Rib of Beef 12 ounce Slow roasted and served with au jus or horseradish cream sauce	\$38
Filet Mignon 6 ounce Filet grilled and served with bordelaise	\$40

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-Dinner Selections-

All entrees are accompanied with your choice of House Salad or Caesar, Two Sides, Rolls and Butter.

-Specialty Entrees-

Pork Tenderloin Medallions

Pan Seared with Roasted Dijon Honey Glaze

\$26

Pecan Crusted Pork Loin

Served with Sun-dried Cranberry Demi Glace

\$28



-Combination Plates-

All entrees are accompanied with your choice of House Salad or Caesar, Two Sides, Rolls and Butter.

Sautéed Breast of Chicken & Grilled Shrimp

Sautéed Breast of Chicken with your Choice of Sauce
& Marinated Shrimp with Fresh Rosemary

\$32

Petite Filet & Sautéed Breast of Chicken

4-ounce Filet Mignon of Beef
& a Sautéed Breast of Chicken with your choice of Sauce

\$40

Petite Filet & Fresh Catch

4-ounce Filet Mignon of Beef
& your Choice of Salmon or Mahi

\$42

Petite Filet Mignon & Shrimp Scampi

A 5 ounce Filet with Green Peppercorn & Brandy Cream Demi
& Shrimp Scampi

\$42

Petite Filet Mignon & Jumbo Lump Crab Cake

A 4-ounce Filet Mignon with Bordelaise
& a Jumbo Lump Crab cake with Remoulade

\$48

Surf and Turf

A Classic Combination of a 4-ounce Filet of Beef and a 5-ounce Cold Water Tail

\$58

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-Dinner Buffet Selections-

Minimums of 40 people are required for a buffet

All buffets are accompanied with your choice of House Salad or Caesar, Rolls, and Butter.

-Buffet Selections-

Choose from Vegetarian, Chicken, Salmon, Mahi-Mahi, Steak Medallions, London Broil, or Pork Loin Options

Two Entrees and Choice of Three Sides \$36

Three Entrees and Choice of Four Sides \$42

Substitutions can be made just ask your Catering Director

-Plantation Grand Buffet-

Plantation's Famous Prime Rib of Beef Carving Station

Choice of Mahi or Salmon, Chicken Entrée

Vegetable du Jour, Roasted Red Potatoes, Rice Pilaf, Pasta Selection

\$48 per person and a \$50 attendant fee

-Carving Stations-

Priced per person. These items are sold in addition to an existing menu.

Each station has an attendant fee of \$50.00

Roasted Turkey

\$12

Cranberry-Orange Chutney, Sage Aioli,
Whole Grain Mustard and Parker House Rolls

Honey Dijon Smoked Ham

\$12

Pineapple-Mango Relish, Whole Grain Mustard, Mayonnaise and
Country Biscuits and Petit French Rolls

Roast Loin Of Pork

\$12

Homemade Applesauce, Pork Jus and Parker House Rolls

Top Round Of Beef

\$12

Beef Jus, Creamed and fresh Horseradish, Petit French Roll

Roasted Boneless Leg Of Lamb

\$14

Rosemary and Garlic, Fresh Mint Pesto, Petit French Roll

Plantation Prime Rib

\$16

Beef Jus, Creamed and fresh Horseradish, Petit French Roll

Tenderloin Of Beef

\$22

Creamed Horseradish and Béarnaise Sauce with Parker House Rolls



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-Stations-

They may precede or follow a meal, be added to a buffet or a minimum of 3 can be combined for a party's entire meal.
Priced Per Person. Each station has an attendant fee of \$50.

Mashed Potato Bar \$9

Mashed Potatoes and Whipped Sweet Potatoes, Butter, Sour Cream, Bacon, Chives, Shredded Cheese, Chopped Pecans, Cinnamon Butter, Mini Marshmallows

Pizza Station \$11

Assorted Pizzas with Your Favorite Toppings. Choose between cheese, pepperoni, green pepper, onion, mushroom, black olives, ham, or sausage just to name a few.

Pasta Station \$14

Includes Grated Imported Parmesan, Crushed Red Pepper and Garlic Breadsticks

Choice Of Pasta •Bowtie •Penne •Cavatappi •Rigatoni •Tortellini •Spaghetti •Mini Ravioli add \$2

Choice Of 2 Sauces •Marinara •Alfredo •Ala Vodka •Pesto •Gorgonzola Cream •Pesto-Cream •Bolognese
•Oil & Garlic •Creamy Cheddar •Provencal

Choice Of 2 Toppings •Mini Meatballs •Chopped Seasonal Vegetables •Italian Sausage •Bacon •Ham

Premium Toppings add \$5 •Bay Scallops •Clams •Mussels •Grilled Chicken •Shrimp

Fajita Station \$14

Marinated and Grilled Sliced Flank Steak & Seasoned Chicken Breast with Sautéed Onions and Peppers, Warm Flour Tortillas, Shredded Cheese, Shredded Lettuce, Tomatoes Guacamole, Sour Cream and Salsa

Spanish Rice and Black Beans. **Sub Seasoned Shrimp \$ 7**

Taco Station \$14

Seasoned Ground Beef and Chopped Chicken, Warm Flour Tortillas & Crunchy Corn Shells, Shredded Cheese, Shredded Lettuce, Tomatoes Guacamole, Sour Cream and Salsa

Spanish Rice and Refried Beans. **Sub Seasoned Shrimp \$ 7**

Asian Stir Fry \$12 Chicken \$14 Shrimp, Beef or Combo

Chicken, Shrimp or Beef with Napa Cabbage, Julienne Asian Vegetables, Bok Choy and Scallions. Served with Jasmine Rice, Fried Rice & Stir Fry Sauce. Chop Sticks & Fortune Cookie

-Dessert Stations-

Chocolate Fondue \$9

Belgium Milk Chocolate, Fresh Fruit Selection, Jumbo Marshmallows, Pretzel Rods, Oreo Cookies, Pound cake.

Chocolate Fountain \$12 (50 Person Minimum)

Belgium Milk Chocolate, Fresh Fruit Selection, Jumbo Marshmallows, Pretzel Rods, Oreo Cookies, Pound cake.

Ice Cream Sundae Bar \$9

Your choice of 2 Ice Creams (Chocolate, Vanilla or Strawberry), Chocolate Sauce, Strawberry Sauce & Caramel Sauce, and Assorted Toppings

Flambé Station \$12 (\$50 attendant fee)

Choice of Banana's Foster, Pineapple Rum, Cherries Jubilee, or Seasonal Berries
Served with Vanilla Bean Ice Cream

Tapas Style Dessert Bar \$9

An assortment of tapas portion cakes, pies, cheesecakes, cookies, and petti fours

Add scoop of ice cream with cake service \$2.50

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-Side Dishes-

-Traditional Vegetables-

(Vegetables served al dente unless otherwise requested)

Plantation will custom mix any vegetables you prefer. Here are some suggestions:
Broccoli, Cauliflower & Carrot • Green Beans Amandine • Julienned Zucchini, Yellow Squash & Carrot
Roasted Brussel Sprouts • Fresh Asparagus add \$2

-Potatoes, Grains & Pasta-

Roasted Red Potatoes • House made Mashed Potatoes • Whipped Sweet Potatoes
Au Gratin Potatoes • Scalloped Potatoes • Potato Wedges

Wild Rice Blend • Brown Rice • Basmati Rice
American Rice pilaf • Spanish Rice • Fried Rice

Penne Marinara • Bowtie Carbonaro • Penne Pesto Cream
Orzo Pasta with Olive Oil, Fresh Herbs and Parmesan

-Kid's Menu-

Plated Kids Meals \$10

12 & under

- Chicken Fingers & Fries
 - Hot Dog & Fries
 - Corn Dog & Fries
 - Mac N Cheese
 - Fettuccini Alfredo
- Selected Buffet price will be 1/2 of Adult price

All kids meals include fountain beverages, juice, and milk.

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-Minimums & Fees-

Usage of the full facility holds a standard room set-up fee of \$1000

This covers room set-up and strike, basic linen package, cake cutting and service, all china, glass and silverware. 22% service charge and 7% sales tax is added to your final bill, which pays the service staff & bartenders.

The allotted time for the reception room is 4 hours, an additional hour is given to events with cocktail hours. Additional hours may be given at the rate of \$400 per hour. Plantation Golf & Country Club closes at midnight.

We currently have no room rental fees, simply food and beverage minimums.

Season-November 1st-April 30th

Lunch (event must end no later than 3:00 pm)
Saturday & Sunday- \$4,000

Dinner

Friday & Sunday- \$6,000
Saturday- \$8,000

Bridge Season- May, June, September & October

Lunch (event must end no later than 3:00 pm)
Saturday & Sunday- \$4,000

Dinner

Friday & Sunday- \$5,000
Saturday- \$6,000

July & August

Lunch (event must end no later than 3:00 pm)
Saturday & Sunday- \$4,000

Dinner

Friday, Saturday & Sunday- \$5,000

Additional Equipment

Ceremony Location Fee \$750
(Includes Chair Set-up, Break-down, Water Station and Bridal Ready Room)
Outdoor Table Set-up \$5 per table
Portable PA System \$50
A/V Screen \$25
Overhead Projector \$50
Projector/Screen Combo \$60

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