

Experience Turnberry Elegance

Congratulations on your engagement. Our best wishes to both of you and your families as you plan your wedding day. We would be honored to celebrate this special occasion with you.

The professional staff at Turnberry Golf Club is committed to servicing your wedding from start to finish. From room design to menu development, event timing to personal touches, all details are coordinated not only by one, but a team of dedicated management staff.

*Turnberry Golf Club shares your vision in making this the perfect celebration
For you and your loved ones,
Allowing you to sit back, relax and be guests at your own wedding.*



Turnberry Golf Club offers the Elegance, the Glamorous or Customized Wedding Packages Cocktail Reception

Butler Passed Hors D'oeuvres

Four Hours – Open Bar Service

Wine Service During Dinner

(with upgraded bar package)

Complimentary Auxiliary Services

Beautiful Wedding Ceremony Sites

Bridal Suites Available

Permanent Dance Floor





Grand Ballroom

*Our elegant ballroom offers seating up to 200 guests with entertainment and dance floor,
Two Outdoor Patios and Spectacular Views of the Golf Course*

Included in your package:

- ❖ *One Hour of Two Butler Passed Selection of Hors D'oeuvres*
- ❖ *Plated Dinner Served with your Choice of Entrée, Starch, Vegetable, and Salad*
 - ❖ *4 Hour Open Bar with Clubhouse Liquor and Domestic Beer*
 - ❖ *Wine Service during dinner with upgraded liquor package*
 - ❖ *Coffee and Tea Service*
- ❖ *Complimentary Tasting with our Executive Chef*
 - ❖ *Complimentary Cake Cutting*
- ❖ *White or Ivory Table Linens and Napkins*
 - ❖ *Skirted Gift, DJ, Cake and Place Card table*
 - ❖ *Exclusive Outdoor Patio*
 - ❖ *Complimentary Foursome of Golf*

***Non-Alcoholic Dinner Packages
Beer and Wine Packages
are Available upon Request***



Tasting of Two Selected Entrees

Menu Tastings

Wedding plans can quickly fill your schedule, but Menu Tastings is one of the best parts of the process. It's an opportunity for the Bride and Groom to enjoy themselves and sample two entrees reflective of the Club's preparations that you and your guests will experience the night of your wedding. This time also allows the Director of Sales to become more familiar with your expectations and schedule of events for your wedding day.

Two Entrees are offered complimentary.





Ceremony & Cocktail Hour

Turnberry has an Outdoor Wedding Site and a beautiful indoor Garden Room with access to our patio available for your cocktail hour
\$1250.00

Rehearsal time may be coordinated with the Director of Sales (based on room availability)
Photos may be taken around Turnberry Golf Club at no additional charge

Linens

White or Ivory Linens are provided
Specialty Linens, Chair Covers and Chiavari Chairs available for an additional charge
Samples and pricing provided by the Banquet Sales Manager

Turnberry Golf Club Recommends

A list of preferred vendors is available upon request

Additional Available Services

**All priced accordingly*

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| ❖ <i>Post Wedding Brunch</i> | ❖ <i>Rehearsal Dinners</i> |
| ❖ <i>Bridesmaid Luncheons</i> | ❖ <i>Specialty Linens</i> |
| ❖ <i>Themed Decorations</i> | ❖ <i>Groomsmen Golf Packages</i> |



Deposit and Payment

To secure a date, a \$1000.00 non- refundable deposit is required. 6 months prior to the wedding an additional 50% of estimated balance is due.
Final payment is 7 days prior.

Guarantees

Final attendance with a detailed seating chart will be completed with the Banquet Event Manager 7 business days prior to the wedding.
This count is the guaranteed number for the event. Guarantee is not subject to reduction.
Should actual attendance exceed your guarantee, you will be charged accordingly.
Should your count be less, the minimum guarantee will prevail.



Customize your dream reception with the ultimate menu of your choice personally prepared by our Executive Chef to make your wedding experience complete.

Butler Passed Hors D' Oeuvres
(Choice of two, upgrades are available)

Hot

*Stuffed Mushrooms with Bacon and Cream
Cheese
Chicken Satay with peanut sauce
Meatballs in oriental pineapple glaze
Cheddar Cheese Puffs
Vegetable Spring Roll with sweet and sour
sauce
Aged brie wrapped in a puff pastry
Petite quiche Lorraine*

Cold

*Mini Crostini with choice of bruschetta, herb
goat cheese, spinach & garlic dip or
pesto & pinenut
Fresh Seasonal Fruit Kabob,
Caprese Skewers*

Displays

*Vegetable Tray Display \$75.00
Fresh Fruit Display- \$90.00
Domestic Cheese Display- \$85.00
Imported Cheese Display- \$100.00*

(displays serve 40 guests)

Salad

(choose one)

Garden Salad

*Mixed Baby Greens paired with Cherry Tomatoes, Cucumbers, Carrots and Garlic Croutons served
with Balsamic or Ranch Dressing*

Caesar Salad- add \$3.00 per person

*Romaine Lettuce paired with Cherry Tomatoes, Croutons and Shaved Parmesan Cheese served with
Caesar Dressing*

Gourmet Dinner Rolls and Butter



All Entrée's Include:

- ❖ 4 Hour Open Bar with Clubhouse Liquor and Domestic Beer
- ❖ Wine Service during dinner

Chicken & Pork Entrees- \$65.00 per person

Breast of Chicken Roasted with Fresh Basil Cream Sauce

Sautéed Chicken Breast with Mushrooms and Onions in a Light Roasted Garlic Sauce

Grilled Tuscany Style Chicken Breast Topped with Pesto and Tomato

Boneless Chicken Breast Wrapped in Golden Puff Pastry with Sauvignon Blanc Sauce

Sliced Roast Boneless Pork Loin with Garlic and Rosemary

Chicken Marsala with Mushrooms, Onions and Tomato

Chicken Piccata with a White Wine Sauce, Lemon and Capers

Seafood Entrees- \$70.00 per person

Seared Atlantic Salmon with Mushrooms and Onions in a Light Roasted Garlic Sauce

Mahi Mahi with Roasted Peppers

Tilapia with Fresh Herbs

Beef Entrees-\$75.00 per person

Roasted Prime Rib Served with Cabernet Sauce or Au Jus

Grilled Ribeye Steak with Cabernet Sauce or Au Jus

Filet Mignon with Mushrooms and Onions with a Merlot Sauce

Beef Wellington Wrapped in a Golden Puff Pastry with Sauvignon Blanc Sauce

Grilled New York Strip Steak with Garlic and Rosemary

Mixed Grill- \$80.00 per person

Filet Mignon and Choice of Chicken

Gilled 4oz Filet Mignon with Merlot Sauce and Choice of Chicken Preparation

Vegetarian Entrees- \$60.00 per person

Assorted Seasonal Grilled Vegetable

Tri-Colored Tortellini Tossed with Tomato and Basil over Roasted Garlic Sauce

Starch

(choose one)

Whipped Potatoes

Roasted Potato Spears

Dauphinoise Potatoes

Wild Rice Blend

Vegetable

(Choose one)

French Beans

Broccoli

Seasonal Fresh Vegetable Medley

Seasonal Grilled Asparagus (add \$1)

Children's Entrees (All Entrees Served with Curly Fries) \$14.00

Mac N' Cheese

Chicken Fingers

Hamburger

Cheeseburger

Specialty Meals Available Upon Request

All Entrée's Include:

- ❖ *4 Hour Open Bar with Clubhouse Liquor and Domestic Beer*
- ❖ *Wine Service during dinner with Premium liquor package*



Bar Service

All Packages Include:

❖ *4 Hour Open Bar with Clubhouse Liquor and Domestic Beer*

House Liquors

Includes Fountain Drinks and mixers

<i>Bartons Vodka</i>	<i>Dewars White</i>
<i>Bartons Rum</i>	<i>Label</i>
<i>Bartons Gin</i>	<i>Canadian Club</i>
<i>Juarez Gold</i>	<i>Southern Comfort</i>
<i>Tequila</i>	<i>Christian Brothers</i>
<i>DeKuyper Amaretto</i>	<i>Brandy</i>
<i>Seagram's VO</i>	
<i>Seagram's 7</i>	

Miller Lite on Draft
Domestic Bottles from attached list

Premium Liquors

\$10.00 per person

Includes Fountain Drinks and mixers

All House Brands Plus

<i>Tito's Vodka</i>	<i>Jack Daniels</i>
<i>Tanqueray Gin</i>	<i>Johnnie Walker Red</i>
<i>Captain Morgan</i>	<i>Baileys</i>
<i>Bacardi Rum</i>	<i>Kahula</i>
<i>Captain Morgan</i>	

Miller Lite on Draft
Domestic Bottles and 2 Import Bottles from attached list
Wine Service during dinner and Champagne Toast



Copper Ridge House Wines

Chardonnay
Pinot Grigio
White Zinfandel
Merlot
Cabernet Sauvignon

Beer Selections

<i>Domestic</i>	<i>Import</i>
<i>Budweiser</i>	<i>Blue Moon</i>
<i>Bud Light</i>	<i>Corona</i>
<i>Coors Light</i>	<i>Corona Light</i>
	<i>Heineken</i>
	<i>Heineken Light</i>



Turnberry Golf Club Event Policies

- ❖ *All food & beverage must be provided by Turnberry Golf Club and are subject to a 20% service charge and 8% state sales tax.*
- ❖ *To go containers are not permitted to be taken from event.*
- ❖ *No outside alcohol is allowed to be brought in to Turnberry Golf Club.*
- ❖ *A minimum guaranteed attendance is due 7 days prior to event for all meal functions and is not subject to reductions.*
- ❖ *Charges will be based on this guarantee, or on actual attendance, whichever is higher. In the event that no final guarantee is received, the original estimated attendance would be used and charged accordingly.*
- ❖ *A maximum of two entrée choices may be served for dinner. A minimum of 45 people for split entrees. The client must indicate by place card each person's selection so that our servers may professionally and efficiently serve each guest.*
- ❖ *All guest 30 years or younger must present an ID to consume alcohol.*
- ❖ *Only one alcoholic beverage will be served at a time to a guest for personal consumption.*
- ❖ *Turnberry Golf Club reserves the right to limit and/or stop alcohol consumption to any guest when deemed necessary.*
- ❖ *No food & beverage minimum required for a Friday, Saturday & Sunday evening. If event is below 50 guests a room rental fee of \$800.00 will be assessed.*
- ❖ *A \$1000.00 deposit is required to reserve the space.*