



The Club at  
*Grandézza*  
Banquets & Catering



# The Grande Experience

## THE CLUB AT GRANDÉZZA

**Welcome** to *The Club at Grandézza*, a privately owned and operated golf course community in Estero, Florida committed to providing the highest caliber of service for making your special event a day to always remember! It is our esteemed privilege to host your event and we will do our utmost to ensure a flawless experience for you and your guests. No matter the occasion, *The Club at Grandézza* offers an authentic view into "living the grande life."

When planning a wedding, *The Club at Grandézza* is the perfect location to celebrate with your friends, family and colleagues. Choosing to host your event with us means knowing that every detail will be carefully considered and perfectly executed.

We hope this guide will be most helpful with the wide range of menu options, pricing and services to choose from.

Weddings at *The Club at Grandézza* are as original as the couples we celebrate. Our venue separates itself from others by offering a bridal and groom suite to use at your convenience, a breath-taking ceremony garden and a newly renovated Clubhouse to truly give you a touch of elegance. From ceremony, reception and send-off, *Grandézza* is committed to ensuring your event is a resounding success from start to finish. Creating menus with our culinary team that excite your palate and adding details that evoke romance, allow for an unforgettable celebration as you begin your lives together.

We can accommodate up to 240 guests for a seated reception, over 300 guests for a cocktail-style reception or curate a more intimate reception for smaller groups. The *Grandézza* staff executes the setup, breakdown, and preparation cleaning before and after your event. The banquet manager may be contacted directly for specific venue rental pricing, hours, inclusions and availability for all events. Depending on the package selected, the use of the private Clubhouse, ceremony site and two bridal suites may be available.

Please do not hesitate to contact us with additional questions or if you are interested in taking a tour and arranging your event date.

We look forward to attending to every detail.

***The Club at Grandézza***  
**(239) 948-3569 | (239)948-2916 (fax)**  
**banquets@grandezzacc.com**





# HOR D'OEUVRES / KIDS

## Hot Hor D'oeuvres

(priced per piece)

### Sesame Chicken Bites

served with a plum sauce

### Mini Crab Cakes

served with a remoulade sauce

### Coconut Fried Shrimp

served with a cabernet-orange sauce

### Brie & Raspberry Philo

### Poblano Pepper & Cheese Quesadilla

### Truffled Grilled Cheese Bite

served with sweet, caramelized onions

### Bacon Wrapped Scallop

### Fire Roasted Vegetable Skewers

served with an herbed olive oil

### Sliced Pork Tenderloin

served with a Dijon crumble

### Teriyaki Beef & Red Pepper Skewer

### Chicken & Brie Quesadilla

served with an apple cream drizzle

### Striploin Steak

served on a ciabatta crouton with a peppercorn sauce

### Smoked Sausage Pastry

served with a bistro sauce

### Meatball Lollipops

served with marinara & parmesan cheese



## Cold Hor D'oeuvres

(priced per piece)

### Crab Stuffed Cherry Tomatoes

served with lemon & dill

### Gulf Jumbo Shrimp Shooter

tossed in old bay seasoning

served with a lemon wedge & cocktail sauce

### Classic Bruschetta

herbed French bread crostini topped with diced tomatoes, red onions, basil & fresh mozzarella cheese

served with a balsamic drizzle

### Caprese Skewer

grape tomatoes, fresh mozzarella & basil

served with a balsamic glaze

### Spinach Artichoke Dip

served with a parmesan crisp

### Sesame Seared Tuna

served with wakame seaweed, ponzu sauce & a wasabi cream

### Cucumber & Boursin Cheese

### Prosciutto & Melon

### Vegetable Crudité

served with hummus

### Ginger Carrot Soup Shooter

### Stuffed Belgian Endives

stuffed with goat cheese & olive tapenade



## Kids

children age 3 to 12 - priced per child

entrée includes a seasonal fruit cup & soft beverages

### Chicken Tenders

served with fries

### Mac 'n Cheese

### Pasta with Marinara or Buttered Noodles

### Hot Dog

served with fries

### Cheese Pizza



# DINNER

## *Plated Dinner Entrées*

minimum of 50 people - priced per person

*entrées include fresh rolls & butter, soft beverages, and choice of salad, starch & seasonal vegetable  
prices subject to change based on market availability*

### POULTRY

#### **French Cut Breast of Chicken**

served with a mushroom demi-glaze & fresh herbs

#### **Chicken Française**

egg battered chicken breast sautéed in a chardonnay wine-lemon butter sauce

#### **Honey Mustard Chicken**

breaded chicken breast served with a honey mustard glaze

#### **Chicken Tikka Masala**

chicken breast marinated in yogurt & Indian spices  
served over basmati rice

#### **Chicken Giardiniera**

panko breaded chicken breast stuffed with julienne vegetables & Boursin cheese served with sauce supreme

#### **Duck l'Orange**

crispy roasted half duck served with a cabernet-orange sauce

### SEAFOOD

#### **Dijon Salmon**

served with a brown sugar-Dijon glaze

#### **Hawaiian Salmon**

served on grilled pineapple with an avocado dressing

#### **Black Grouper (seasonal)**

with a garlic-herb butter crumb crust

#### **Tropical Mahi-Mahi**

grilled and served with a mango salsa

#### **Citrus Snapper**

seared and served with a Florida citrus beurre blanc

#### **Chilean Seabass**

served with a champagne glaze

#### **Diver Sea Scallops**

pan-seared and served with a vanilla lemon cream

#### **Ahi Tuna**

seared sesame crust served with ponzu & a wasabi drizzle

#### **Twin Lobster Tails**

5 oz. herb crusted lobster tails served with drawn butter & lemon

### BEEF

#### **New York Striploin Steak**

10 oz. served with a savory mushroom reduction

#### **Filet Mignon**

6 oz. served on a bed of onion straws with a port wine sauce

#### **Short Ribs**

boneless stout-braised beef short ribs

#### **Beef Medallions**

served with a whiskey butter demi-glaze

#### **Prime Rib**

slow-roasted 10 oz. prime rib served with au jus & horseradish sauce

# DINNER

## Plated Dinner Entrées

minimum of 50 people - priced per person  
*entrées include fresh rolls & butter, soft beverages, and choice of salad, starch & seasonal vegetable*  
*prices subject to change based on market availability*

### PORK

#### Pork Loin

herb-crusted and served with a port wine lingonberry sauce

#### Kurobuta Pork Chop

grilled French chop served with a cognac & apple mash

#### Wrapped Pork Tenderloin

pan-seared bacon wrapped tenderloin

### VEGETARIAN/PLANT-BASED

#### Stuffed Peppers

bell pepper filled with basmati rice, chickpeas, quinoa, diced vegetables & spinach served with a balsamic glaze

#### Rice Primavera

seasonal vegetables sautéed with spinach, beans, tomatoes & garlic served over a rice blend

#### Farmers Market

assorted grilled vegetables in olive oil with fresh herbs, farro, red beans, toasted sunflower seeds & pepitas

#### Stuffed Portabellas

mushroom cap filled with fire-roasted vegetables, artichoke hearts, tomatoes & grains

#### Squash & Lentil Stew

roasted root vegetables & lentils served in half a squash

### DUETS

#### Grouper & Beef Medallions

4 oz. black grouper alongside 4 oz. carved beef medallions

#### Chicken & Beef Medallions

4 oz. chicken breast alongside 4 oz. carved beef medallions

#### Salmon & Beef Medallions

4 oz. salmon filet alongside 4 oz. carved beef medallions

#### Lobster & Beef Medallions

5 oz. lobster tail alongside 4 oz. carved beef medallions



# DINNER ACCOMPANIMENTS

minimum of 50 people - priced per person

*Choose 1 salad, side and starch to accompany plated dinner selection*

## Choice of Salad

### **Grandèzza Salad**

mixed greens, cucumbers, tomatoes, spiral carrots & beets served with an herbed vinaigrette

### **Sanibel Salad**

baby spinach & arugula, sliced strawberries, European cucumbers, mandarin oranges, shaved red onions & feta cheese served with a honey raspberry vinaigrette

### **Farmers Salad**

mixed baby greens, sundried cranberries, crumbled goat cheese & sliced apples served with an apple cider vinaigrette

### **Beet Salad**

baby greens topped with sliced beets, goat cheese crumbles & toasted pepitas served with a port wine balsamic drizzle

### **Artisan Caesar Salad**

crisp romaine wedge with tomatoes & parmesan cheese garnished with ciabatta croutons served with a creamy Caesar dressing

### **Classic Wedge Salad**

iceberg lettuce wedge with plum tomatoes, chopped bacon & scallions served with a blue cheese dressing

## Choice of Vegetable

### **Asparagus & Carrot Bundle**

### **Broccolini**

with browned garlic

### **Brussels Sprouts**

sautéed with bacon

### **Honey Glazed Baby Carrots**

### **Green Beans Parmesan**

### **Haricot Vert & Baby Carrots**

### **Patty Pan Vegetables** *(seasonal)*

### **Root Vegetable Napoleon** *(seasonal)*

### **Grilled Seasonal Vegetables**

### **Cauliflower & Broccoli Au Gratin**

## Choice of Starch

### **Potato Galette**

### **Whipped Yukon Potatoes**

### **Garlic Rosemary New Potatoes**

### **Roasted Sweet Potatoes Wedges**

### **Herbed Quinoa**

### **Wild Rice & Cranberry Pilaf**

### **Rosemary Basmati Rice Pilaf**

### **Roasted Pepper Polenta**

### **Wild Mushroom Risotto**

### **Duchess Potatoes**

*\*additional starch or vegetable \$3.5 per person\**





# DESSERTS & LATE NIGHT

## *Plated Desserts*

priced per person

### **Tiramisu**

layers of lady fingers cookies, mascarpone cheese & mocha espresso

### **Chocolate Lava Cake**

rich chocolate cake with liquid chocolate filling & crème anglaise

### **Flourless Chocolate Cake**

dense chocolate cake served with a tart raspberry sauce

### **Belgian Chocolate Strawberries & Bavarian Cream Puffs**

served with a milk & white chocolate drizzle

### **Assorted Cheesecake**

assorted flavors of New York style cheesecake

### **Pineapple Upside Down Cake**

yellow cake with sliced pineapple & a brown sugar topping

### **Cookies & Fudge Brownies**

freshly baked

### **Key Lime Pie**

tart key lime pie with a ginger snap crust

### **Sweet Sampler**

the Chefs choice of three sweet treat bites

## *Late Nite Snacks*

60% of final guest count - minimum 50 people - priced per person

### **Assorted Pizzas**

two slices per person

### **Fried Chicken Sliders**

### **Mini Cheeseburgers**

### **Warm Cookies**

with milk shooters

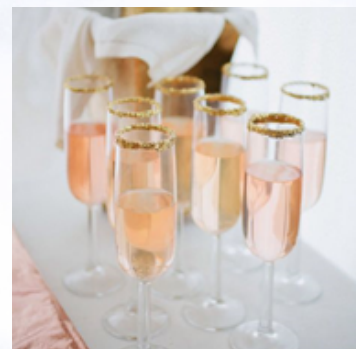
### **Pretzel Bites**

with cheese

### **Loaded Tater Tot Boats**

## *Vendor Meals*

### **Grandèzza's Selection of Chicken or Vegetarian Entrée**



# BAR PACKAGES

priced per person

## Bar Set-Up Fee is \$75 per bartender

Shots are not included in bar packages & pricing. The Club strictly enforces a no-shot policy.  
Brands listed may be subject to change upon availability.

## Premium & Cordial Brands

### 4 Hours Total (*bar closed during dinner service*)

**Liquor Selections:** Kettle One, Absolut Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Henrick's Gin, Malibu Rum, Meyer's Dark Rum, Captain Morgan Rum, Johnny Walker Black, Patron Tequila, Crown Royal Whiskey, Jack Daniels Whiskey, Woodford Reserve Bourbon & Knob Creek Bourbon

**Wine Selections:** Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir, White Zinfandel, Riesling, Sparkling & Champagne

**Beer Selections:** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken & current draft beers

## Call Bar

### 4 Hours Total (*bar closed during dinner service*)

**Liquor Selections:** Stolli Vodka, Tito's Vodka, Tanqueray Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, J&B Scotch, Johnny Walker Red, Canadian Club Whiskey, Jim Beam Bourbon, Seagram 7 Whiskey, Jose Cuervo Tequila

**Wine Selections:** Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir, White Zinfandel, Riesling, Sparkling & Champagne

**Beer Selections:** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken & current draft beers

## Well Bar

### 4 Hours Total (*bar closed during dinner service*)

**Liquor Selections:** House Vodka, Bourbon, Whiskey, Brandy, Tequila & Gin

**Wine Selections:** Chardonnay, Pinot Grigio, Cabernet & Merlot

**Beer Selections:** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken & current draft beer

## Wine & Beer Bar

### 4 Hours Total (*bar closed during dinner service*)

**Wine Selections:** Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir, White Zinfandel, Riesling, Sparkling & Champagne

**Beer Selections:** Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Corona Light, Heineken & current draft beers

## Hosted Bar by Consumption

Charged by per drink basis reflecting the actual number of drinks consumed. Exclusive of service charge & sales tax.

## Consumption & Cash Bar Pricing

- Premium & Cordial Brands
- Call Brands
- Well Brands
- Import & Draft Beer
- Domestic Beer
- House Wines
- Champagne Toast
- Rocks Pour
- Neat Pour

## Cash Bar

Guests will purchase all drinks individually. Cash Bar prices are inclusive of 22% service charge & 6.5% Florida State Sales Tax.

## Champagne Toast per person

## Specialty Cocktails, Mocktails or Non-Alcoholic Drinks

**\*Price determined by ingredients**

An on-site mixologist will create the perfect pre-made or made-to-order alcoholic or non-alcoholic cocktails

# POLICIES & PROCEDURES

## Pricing, Gratuity & Sales Tax

A 22% service charge and 6.5% Florida (FL) state sales tax will be added to all food & beverage purchases. In addition, a 6.5% Florida (FL) sales tax will be added to all sales and services deemed as taxable. **Should an external fluctuation in fresh wholesale food prices develop, Grandèzza will contact the client and offer appropriate alternatives.**

## Contracts, Billing & Deposits

A contract outlining specific details will be sent to the client in advance of the scheduled event. It is the client's responsibility to return one (1) signed copy of the contract to the Catering Director, including any necessary deposits. Any additional changes made to the contract will be directed *immediately* to the Catering Director. All deposits will be required immediately upon execution of the contract. Any balances due must be collected at least 7 days prior to the scheduled event. Six (6) months prior to the event, 50% of the remaining payment *will be required*. This payment may be broken up into two (2) payments. Any remaining payments *will be required* at least one (1) week prior to the event date. Payments will be accepted at any time prior to the event. The estimated bar consumption fees will be added to the event's bill. If the payment made is over the estimated amount, a refund will be sent by check to the client within 14 business days following the event. **All deposits are non-refundable.** A credit card *must* be placed on file to guarantee payment. However, all final payments may be paid via cashier's check or credit card.

## Exemption Status

It is the responsibility of the group or organization claiming exemption from applicable Federal, State or Municipal taxes to provide a copy of the Florida State Tax Exempt Certificate to the Catering Director. This exemption certificate must be received by the Club within a minimum of 14 days prior to the function date for a credit to be given for any applicable taxes on food. *All alcoholic beverages will be taxable.* All payments must be made directly by the group or organization claiming the exemption status. In the event the Club does not receive a copy of the proper exemption certificate, all appropriate Federal, State or Municipal taxes will be charged, as applicable.

## Weddings & Special Events

Please refer to your contract regarding rental hours, fees, and inclusions.

Regularly scheduled weddings, receptions and social events *will not* exceed five (5) hours. The time to conduct the wedding ceremony (30 minutes) will be added at *no* additional fee. Requests to extend the end time of the event *must* be done through the Catering Director at least three (3) weeks prior to the event and *may not exceed* 1 additional hour nor exceed 11:00pm of the same day. Extensions beyond five (5) hours will be subject to an additional \$1000.00 per hour charge. Additionally, all foods, except wedding cakes and dessert, *must* be purchased from and served by the Club staff. The Club will not charge a service fee for the cake cutting. The client *may* use a baker of their choice for the wedding cake and/or desserts. The cake and/or desserts *must be* from a licensed & certified bakery and **cannot contain nuts**. On days and/or hours of operation when *The Club at Grandèzza* is normally closed, a \$6,000.00 food and beverage minimum (excluding tax & gratuity) is required to hold events in any venue locations.

## Cancellation Policy & Unforeseen Circumstances

**Event deposits are non-refundable.** The Club reserves the right to refuse any event which is deemed inappropriate or unbefitting to the Club. For all food & beverage events combined with outdoor recreation, the food and beverages ordered will be prepared, served, and billed regardless of weather conditions. In the event of unforeseen circumstances, it will be at the discretion of the Club to determine alternative room and site locations. Any events canceled due to the force of nature, or force majeure, will be reviewed by the Club on a per-function basis. If the National Weather Service forecasts a chance of 40% rain or above, the Club will move the scheduled function to a designated indoor room. In the event of this room change, the client will be informed, no less than three (3) hours, prior to the scheduled event.

## Outside Vendors

Outside event and equipment rental vendors *must be* approved and coordinated through the Catering Director. Vendors must work closely with the Catering Director to ensure timing and logistics are staged accordingly. DJ/entertainment services must end precisely at the end time specified on the contract. All vendors must provide a Certificate of Insurance naming the Club insured.

# POLICIES & PROCEDURES

## Menu Selections, Guarantees & Food Service

*No later* than 30 days prior to the scheduled event, menu selections need to be submitted to the Catering Director. Final guest counts will need to be submitted *no later* than 14 days prior to the scheduled event, unless otherwise specified, in writing, by to the Catering Director. In the event a final count is not submitted on time, the original attendance count will be used. Additionally, in the event of an increase in attendance after the final headcount has been submitted, a 20% cost increase will be applied to all food items. **No outside food and/or beverages** may be brought in for events without prior consent from the Catering Director. **No outside alcohol is permitted on the premises at any time during the rental agreement.** Due to food safety regulations, any remaining food from events may not be removed from the Club premises. If any menu modifications are made within 7 days of the scheduled event, a change order fee *may* be implemented. Attendees who arrive after dining service has been completed, *will not* be accommodated and any costs associated *will not* be refunded. Fees will be applied at the Club's discretion.

## Alcoholic Beverages

The sale and service of *all* alcoholic beverages is regulated by the State of Florida. As a licensee, *The Club at Grandézza* is responsible for the administration of these regulations. *The Club at Grandézza* is responsible for the legal and safe dispensing of alcohol and; therefore, *no* alcoholic beverages may be brought onto the Club property, including any party favors and/or gifts. All alcoholic beverages *must* be purchased from the Club, except on special occasions and with prior approval from the Catering Director, the Club will reserve the right to allow for unique vintages to be brought onsite and will be accompanied by a corkage fee.

Alcoholic beverages *will not* be dispensed to anyone under the age of 21 years old. The Club reserves the right to require proof of age & refuse service to anyone who is under-age or, in the opinion of our staff, has consumed too much to drink. If any member of staff discovers a guest who has obtained alcohol which has not been purchased by *The Club at Grandézza*, said alcohol will be confiscated by the responsible party. Subsequent to that, the guest will be asked to vacate the premises immediately. *The Club at Grandézza* will monitor all alcohol consumption and reserves the right to intervene, per the manager's discretion. Last call will be announced 30-minutes prior to the conclusion of event time, as stated per the contract. At any event where the majority of the attendees are close to the legal drinking age, *the client must secure their own professional security* and provide the Club with confirmation of the security contract. The professional security team will be responsible for checking the identification of *all* guests at the front door and providing wristbands to any underage attendees.

## Food Safety Warning

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs *may* increase your risk of foodborne illnesses.

## Conduct of Event/Security & Valet Parking

The sponsoring member and/or client of the event is responsible for *any* damages made to the Club premises by their guests or independent contractors working on their behalf. *The Club at Grandézza* shall not assume responsibility for the damage or loss of any merchandise or articles left on the Club premises prior to, during or following the event. *All* decorations, merchandise and articles *must* be removed from Club property by the end of the event. Any items left more than 24 hours and without permission may become subject to the property of the Club. The client will acknowledge full indemnification for usage of the Club. The client will release the Club from any liability for the loss of any merchandise or articles left on the premises *at any time*. If necessary, a clean-up/damage/loss fee will be charged. Should a client wish to offer valet service to their guests, it must be approved by the Catering Director and contracted with an approved vendor.

## Dress Code

Appropriate golf, business, business-casual and formal attire *is* permitted. The dress code will apply to all club visits, including and not limited to meetings, rehearsals, event set up and on the day of the event. The staff is responsible for enforcing all regulations pertaining to the dress code. Denim, cargo shorts & cargo pants *will not* be permitted in the Clubhouse at any time.

## Smoking Policy

Smoking and the use of e-cigarettes is *not* permitted in the Clubhouse. Smoking is permitted *only* in designated areas outside of the Clubhouse.

# POLICIES & PROCEDURES

## Linen Options

*The Club at Grandézza* will provide white house linens at no additional charge. Specialty linens, napkins and chair covers may be ordered through the Catering Department at an additional charge. All linens, napkins and chair covers *must* be ordered through the Club.

## Function Space & Set-Up

If changes to the contracted room set-up are required, additional set-up labor charges may be assessed. The event space will only be available at the times specified in the Final Banquet Event Order. The Club will set up table place settings based on the indicated guaranteed attendance *only*.

## Set up & Break Down Fees

Regular setup and breakdown fees are inclusive of the club's rental fee. in the cost of the Club rental. If additional setup and breakdown are required, an additional fee may apply.

## Equipment Rental

The use of a podium, microphone, projection screen, dance floor, projector, laptop, chargers and candle votives *are included* in the cost of the Club rental. If the use of smart televisions or non-club owned audio-visual equipment is needed, the Club will order the correct equipment needs for the event. The amount for the equipment ordered will be billed accordingly.

## Day of Wedding Coordinator

It is strongly recommended to hire a planner and is required if guest count exceeds 120.

*The Club at Grandézza* will provide the client with a "day-of" wedding coordinator for a fee of \$300. The wedding coordinator will assist with:

- The primary point of contact during the wedding and ensure all contractual agreements are executed;
- Arrive a minimum of three (3) hours before the scheduled ceremony time;
- Provide a ceremony rehearsal, time and date to reflect the Club's schedule;
- Coordinate and execute the ceremony and additional details of the wedding timeline;
- Responsible for minimum set-up, including but not limited to, placement of escort cards, favors and linens

The wedding coordinator *will not* assist with the overall design and décor of the wedding event. The coordinator services are limited to the details outlined above. All additional requests must be submitted in writing and agreed upon prior to the wedding day, and additional service fees may apply.



*The Club at Grandézza*  
11481 Grande Oak Blvd.  
Estero, FL 33928

(239) 948-3569 | [banquets@grandezzacc.com](mailto:banquets@grandezzacc.com)