

# *The Club at Olde Cypress*



A newly renovated clubhouse offers the perfect backdrop for your special event. The Club at Olde Cypress plays host to Weddings, Bar and Bat Mitzvahs, Baby Showers, Birthday and Anniversary Parties. Host your Holiday Party in the Clubhouse Library with a fire burning in the fireplace and an array of delicious menu items. Plan a bridal shower in the Clubhouse Living Room and enjoy an elegant menu created especially for you. Celebrate a Quinceanera in the Dining Room and have the choice of indoor and outdoor locations for the perfect family photographs.

Let us help you plan an event to remember.



*The Club at Olde Cypress    7165 Freeline Drive, Naples, Florida 34119    (239) 596-4797*

# *Catering Policies*

The planning of all private parties should be made with the Food and Beverage Director to ensure that all information and details are confirmed and posted in writing.

This agreement may not be orally changed, supplemented, or modified without consent of the Management of The Club at Olde Cypress.

In arranging a private function, the attendance must be specified seventy two (72) hours or three (3) business days in advance. This number will not be subject to reduction. We shall not be responsible for service or accommodations of more than five (5)% increase over the guaranteed attendance.

The undersigned sponsor of the banquet affair specifically agrees, without any other remedy, to make good for any and all damages to the property or appurtenances belonging to The Club at Olde Cypress as a result of the acts of his/her guests, entertainers, musicians, or any persons engaged by him/her during the course of the contracted function.

No food or beverage may be brought into the club for use at a function unless approved by the Food and Beverage Director and Executive Chef.

Alcoholic beverages purchased elsewhere and consumed on the premises are in distinct violation of the laws of the State of Florida. Anyone found consuming alcoholic beverages not sold on the premises shall be requested to immediately dispose of them and will be required to leave the premises, and shall be charged the full price in accordance with our published retail price list for the merchandise brought on the property.

Alcoholic beverages will only be served to persons 21 years of age and older. The Club requires proof of age for anyone under the age of thirty (30). Without regard to age, persons who appear to be intoxicated will not be served any alcoholic beverages, and may be required to leave the premises. The Club reserved the right to refuse service to anyone, anytime.

If there is a special request that is not on our banquet list, please feel free to contact us and we will do our best to accommodate your needs. All food and beverages must be consumed on the premises.

The Management of The Club at Olde Cypress reserves the right to move a function indoors due to inclement weather such as rain, lightning or extreme temperature.

This agreement is contingent upon the ability of the management to complete same. This agreement is unenforceable due to reasons beyond the management's control, such as fire, storms, accidents and any other reason beyond its control.

# *Catering Policies*

It is expected that the guests will choose to dress in a fashion befitting the surroundings and atmosphere provided in the club setting. Gentleman and ladies are requested to be clothed in a style compatible with the appropriate occasion.

An automatic service charge of 20% will be applied to all food and beverage purchases. Florida State sales tax of 7% will also be charged on all food and beverage services, room rental and support services, i.e., audio, visual, valet, etc.

The Club at Olde Cypress requires a minimum expenditure of \$5,000.00 to host an evening event at the Club. A signed agreement and a non-refundable deposit of \$500.00 are due at the time the function is deemed definite. A 50% estimated deposit is due three (3) months prior to the event with the estimated remaining balance of 50% due five (5) days prior to the event date. If additional monies are due, a bill, will be presented at the end of the function. All payments for the event are due by cash, certified check or a local bank check. We also will require a credit card number on file for any bill that goes unpaid.

In the event the patron cancels, repudiates, or otherwise breaches this agreement by any cause or reason whatsoever, the patron shall forfeit all deposits unless the date of the event is rebooked at an equal value. If the patron cancels ninety (90) days or less prior to the event date, the patron will be liable for 50% of the total amount due, unless the date is rebooked at an equal value.

It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, and no later than the contracted date and time. Based on time and labor, an additional charge will be incurred as will be if the club staff is required to remove any damage or loss of any merchandise or articles brought into the Club. The Club is not responsible for the loss of personal property brought to the Club by members or guests.

In the event the patron is entitled to a refund of any monies paid on this agreement, the refund check will be made payable to the party posting the deposit.

I have read and agreed with all specifications above.

Authorized Signature \_\_\_\_\_ Date\_\_\_\_\_

Olde Cypress Signature \_\_\_\_\_ Date\_\_\_\_\_

# Reception

## Cold Hors d'Oeuvres

### Roasted Tomato Bruschetta

Bleu Cheese, Green Onion  
Balsamic Reduction  
\$2.5 each

### Steak Bruschetta

Garlic Crostini, Roasted Tomato,  
Basil Aioli  
\$3 each

### Roasted Red Pepper Hummus

on Toasted Pita  
with Marinated Cucumber and Greek Olive  
\$2.5 each

### Watermelon Skewer

wrapped in Mint with Orange Goat Cheese  
Blueberry Honey Balsamic  
\$2.5 each

### Antipasti Skewer

Artichoke, Sundried Tomato,  
Olive and Mozzarella  
\$2.5 each

### Antipasti Roulade

Ham, Prosciutto and Sopressata on Grilled Baguette  
with Herb Goat Cheese, Olive Tapenade and Micro Basil  
\$3 each

### Brillat Savarin Triple Cream Brie

Fig Jam, Spiced Walnut,  
Slivered Grapes  
\$2.75 each

### Citrus Shrimp Salad

in Endive with Cognac Cream  
and Micro Celery  
\$3.5 each

### Sesame Seared Ahi

Spiked Seaweed Salad, Ponzu,  
Wasabi, Mango Pearls in a Cucumber Cup  
\$3.5 each

### Smoked Salmon

Caviar, Chive Crème Fraiche  
Potato Crisp  
\$3.5 each

### Lobster Tortilla

Black Bean and Corn Salad  
Corn Tortilla  
\$3.5 Each

### Duck Gaufrettes

Crisp Potato, Cherry Marmalade  
\$3 Each

*All Prices Subject to 20% Service Charge and 7% Sales Tax*

# Reception

## Hot Hors d'Oeuvres

Petit Maryland Crab Cakes  
Tomato Horseradish  
\$3.5 each

Coconut Shrimp  
Banana Chutney  
\$3.5 each

Tenderloin En Croute  
Grain Mustard and Tarragon Aioli  
\$3.5 each

Thai Chicken Satay  
Peanut Sauce  
\$2.5 each

Raspberry & Brie  
Baked in Phyllo Dough  
Honey Drizzle and Toasted Almond  
\$3 each

Stuffed Mushroom  
Feta and Spinach \$2.5 each  
Crabmeat Carbonara \$3 each  
Lobster Boursin \$3.5 each

Grilled Baby Lamb Chops  
Crumbled Feta and Tomato Jam  
\$4 each

Roasted Tomato  
and Goat Cheese Pizettas  
Pesto Drizzle  
\$2.5 each

Chicken, Prosciutto & Sage Spiedini  
Roasted Red Pepperoncini  
\$3 each

Blackened Chicken Skewer  
Roasted Pepper and Feta Cream  
\$2.5 each

Chicken Spring Rolls  
Sweet Chili Sauce  
\$3 each

Italian Quesadilla  
Prosciutto, Capicola and Pepperoncini  
with Tomato, Mozzarella, Basil Aioli  
and Balsamic Reduction  
\$3.25 each

Fried Angel Hair Carbonara  
with Bacon, Arugula and Tomato Jam  
\$3 each

Bacon Wrapped Scallop  
Orange Chipotle Glaze  
\$3.5 each

Lobster & Mango Spring Roll  
Sweet Thai Chili, Eel Sauce  
\$3 each

Scallop "BLT" Skewers  
Smoked Bacon, Tomato Jam  
Herb Mayo  
\$3.5 each

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# *Reception*

## *Presentations*

### Italian Antipasti

A Wide Assortment of Marinated and Grilled  
Vegetables, Salami, Capicola, Mozzarella,  
Aged Provolone, Smoked Gouda,  
Mushrooms Au Grec, Artichokes, Pepperoncini,  
Roasted Bell Peppers and Assorted Olives  
\$14 per person

### Cheese and Fruit Presentation

Chef's Selection of Imported and Domestic Cheeses,  
Seasonal Berries, Seedless Grapes,  
Assortment of Crackers  
\$10 per person

### Fresh Fruit Display

An Array of Tropical and Seasonal Fruit  
with a Selection of Fresh Berries  
\$8 per person

### Iced Raw Bar Presentation

Chilled Jumbo Shrimp Presented on Ice,  
Hand Selected Eastern Oysters,  
New Zealand Green Lipped Mussels on the Half Shell,  
Horseradish Cocktail Sauce, Tabasco and Lemon  
\$20 per person

### Middle Eastern Display

Hummus with Garlic and Herb Pita Chips  
Roasted Vegetables with Pomegranate Syrup  
Fava Bean Dip with Lavosh Crisps  
Grilled Eggplant Bundles filled with Roasted Peppers  
Crumbled Goat Cheese,  
Turkish Olives and Lemon Yogurt Aioli  
\$12 per person

### Vegetable Crudit  Display

Abundant Selection of Crisp Vegetables  
Accompanied by Artichoke Spinach Dip  
and Peppercorn Ranch  
\$8 per person

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# Dinner

## Plated Dinners

### Chicken Chasseur

Sundried Tomato and Herb Cous Cous, Haricot Vert  
Mushrooms, Tarragon Demi Glace  
\$42 per person

### Chicken and Brie

Cranberries, Kale and Rice Pilaf  
Roasted Fall Vegetables, Port Wine Sauce  
\$42 per person

### Chicken Fontina

Herb Mashed Potato, Baby Zucchini, Roasted Peppers  
Pinot Grigio, Truffle and Leek Fondue  
\$42 per person

### Spiced Pork Tenderloin

Roasted Brussel Sprouts, Pea Tendrils,  
Sweet Potato Succotash  
Orange Tamarind Glaze  
\$44 per person

### Grilled Center Cut Pork Chop

Roasted Sweet Potato, White Asparagus,  
Apples, Orange and Vanilla Bourbon Glaze  
\$46 per person

### Atlantic Salmon

Orzo Rice, Cherry Tomato, Scallions,  
Lemon Basil Pesto  
\$48 per person

### Grilled Swordfish

Sicilian Eggplant Caponata,  
Lemon Pepper Orzo  
Haricot Verts  
\$48 per person

### Chilean Sea Bass

Wilted Baby Spinach, Blistered Grape Tomatoes,  
Yukon Mashed Potatoes, Champagne Saffron Sauce  
\$66 per person

### Ginger Onion Crusted Red Snapper

Sesame Asian Vegetables, Grilled Carrots, Jasmine Rice  
Yuzu Citrus Butter  
\$52 per person

### Coriander Spiced Domestic Black Grouper

Farro, Jumbo Green Asparagus  
Avocado and Roasted Pepper Sauce  
\$60 per person

*Plated Dinners Include Choice of Soup or Salad, Warm Rolls and Butter, Freshly Brewed Coffee and Tea*

*All Prices Subject to 20% Service Charge and 7% Sales Tax*



# Dinner

## Plated Dinner

12oz New York Strip  
Rosemary Fingerling Potatoes,  
Charred Broccolini,  
Cognac Peppercorn Sauce  
\$60 per person

Pepper Crusted Tenderloin  
Spinach and Goat Cheese Potato Gratin,  
Baby Vegetables  
Perigourdine Sauce  
\$68 per person

### Chef's Signature Duet Plate

Signature Salad  
Hand Sliced Greens, Gorgonzola, Cucumber, Pickled Red Onion  
Avocado, Teardrop Tomatoes, Bacon Lardons  
Champagne Truffle Vinaigrette

Petite Filet Mignon  
Thyme Jus  
Chilean Sea Bass  
Champagne Saffron Sauce

Goat Cheese Potato Gratin  
Asparagus Bundles  
\$76 per person

### Vegetarian Options

Eggplant Rollatini  
Parmesan Crusted Eggplant, Julienne Squash and Zucchini,  
Sautéed Spinach Ricotta Cheese, Mozzarella and Pomodoro Sauce  
\$34 per person

Portobello Wellington  
Mushroom Duxelle, Roasted Cauliflower Mash,  
Julienne Vegetables  
Fire Roasted Tomato Coulis and Herb Oil  
\$34 per person

Mediterranean Cous Cous  
White Wine, Shallots, Crimini Mushroom, Tomatoes, Olives, Feta,  
Piquillo Peppers, White Bean Puree, Julienne Vegetables  
Balsamic Syrup  
\$34 per person

*Plated Dinners Include Choice of Soup or Salad, Warm Rolls and Butter, Freshly Brewed Coffee and Tea*

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# *Salad Selections*

Select One

Boston Bibb Salad  
Red Delicious Apple  
Dijon Vinaigrette

Roasted Beet Salad  
Arugula, Frisee, Goat Cheese, Candied Walnuts  
Honey Lime Vinaigrette

Signature Salad  
Hand Sliced Greens, Italian Gorgonzola,  
Cucumber, Pickled Red Onion, Bacon Lardons,  
Avocado and Grape Tomatoes  
Champagne Truffle Vinaigrette  
*Add \$2.5 per guest*

Burrata Cheese Salad  
Baby Frisee and Yellow Tomato  
Cajun Bacon Tomato Vinaigrette  
*Add \$2.5 per person*

Strawberry Salad  
Seasonal Greens, Crumbled Goat Cheese,  
Baby Heirloom Tomatoes, Caramelized Pecans  
White Balsamic Vinaigrette  
*Add \$2.5 per person*

Caesar Salad  
Focaccia Croutons  
Shaved Pecorino Romano

Spinach Salad  
Baby Spinach, Hard Boiled Egg,  
Mushroom, Red Onion,  
Tomato, Avocado  
Warm Bacon Dressing

Mediterranean Salad  
Romaine Hearts, Seasonal Greens,  
Campari Tomato Wedges,  
Artichokes, Olives,  
Hearts of Palm and Creamy Feta  
Citrus Thyme Vinaigrette  
*Add \$2.5 per person*

Berry and Arugula Salad  
Baby Arugula and Radicchio,  
Blackberry, Raspberry, Strawberry,  
Candied Pecans  
Citrus Herb Vinaigrette  
*Add \$2.5 per person*

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# *Dinner*

## *Buffet One*

### Signature Salad

Hand Sliced Greens, Italian Gorgonzola, Cucumber,  
Pickled Red Onion, Avocado, Teardrop Tomatoes, Bacon Lardons  
Champagne Truffle Vinaigrette

### Citrus Salad

Endive, Celery Hearts, Frisee, Avocado  
Citrus Segments and Toasted Almonds  
Blood Orange Vinaigrette

### Warm Rolls and Butter

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### Maine Lobster and Cheese Ravioli

Grape Tomatoes, Mascarpone and Leek Confit,  
Lemon Truffle Oil

### Pan Seared Chicken Chasseur

Crimini Mushrooms, Roasted Shallot, Tarragon Sauce

### Parmesan Crusted Florida Grouper

Chive Beurre Blanc

### Haricot Vert, Sundried Tomato, Baby Carrots

Rosemary Fingerling Potatoes

\$58 per person

## *Buffet Two*

### Poached Pear Salad

Artisan Greens, Cambozola Black Label Blue Cheese,  
Dried Cherries  
Blueberry-Pomegranate Vinaigrette

### Endive Salad with Shrimp

Cognac Dressing

### Roasted Beet Salad

Baby Arugula, Frisee, Goat Cheese, Candied Walnuts  
Honey Lime Vinaigrette

### Warm Rolls and Butter

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### Penne Puttanesca

Italian Sausage, Petite Meatballs, Olives, Capers, White Wine  
Pecorino Romano and Marinara Sauce

### Atlantic Salmon

Cherry Tomato and Scallions  
Lemon Feta Vinaigrette

### Chicken Bruschetta

Fire Roasted Tomatoes, Torn Basil, Balsamic Gastrique

### Grilled Asparagus, Summer Squash and Zucchini

Basmati Rice Pilaf

\$60 per person

*Dinner Buffets Include Freshly Brewed Coffee and Tea*

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# Dinner

## Buffet Three

Watermelon Salad  
Marinated Feta, Spearmint, Lime Vinaigrette

Campari Tomato Salad  
Kalamata Olive, Fresh Oregano, Pepperoncini  
and Roasted Artichokes

Strawberry-Mango Salad  
Seasonal Greens, Crumbled Goat Cheese,  
Caramelized Pecans and Cherry Heirloom Tomatoes  
White Balsamic Vinaigrette

Warm Rolls and Butter

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Blackened Shrimp and Sweet Pea Carbonara  
Cremeni Mushroom, Black Pepper,  
Smoked Bacon, Garganelli Pasta  
Green Pea Pesto

Lemon Herb Roasted Chicken Breast  
Porcini Cream Sauce

Lemon Grass Soy Glazed Florida Red Snapper  
Asian Vegetable Julienne  
Yuzu Citrus Butter

Vegetable Fried Rice  
Grilled Asparagus, Braised Heirloom Carrots,  
Roasted Plum Tomatoes  
\$62 per person

## Buffet Four

Caesar Salad  
Hearts of Romaine, Garlic and Herb Croutons,  
Shaved Parmesan  
Caesar Dressing

Grilled Asparagus  
Red Onion Marmalade, Orange Segments

Fresh Mozzarella Salad  
Vine Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil,  
Cracked Black Pepper and Balsamic Syrup

Warm Rolls and Butter

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Parsley Pesto Crusted Mahi  
Roasted Artichokes

Steamed Mussels  
Alla Pastrial

Tortellini Carbonara  
Cheese Tortellini, Smoked Bacon, Mushrooms, Green Peas  
Sundried Tomatoes, Fresh Parmesan

Carved to Order\*  
Garlic and Herb Encrusted Filet Mignon

Thyme and Gruyere Potato Gratin  
Roasted Spaghetti Squash & Charred Broccolini  
\$70 per person \*(plus Uniformed Chef Fee)

*Dinner Buffets Include Freshly Brewed Coffee and Tea  
All Prices Subject to 20% Service Charge and 7% Sales Tax*

# *Dinner*

## *Buffet Five*

Burrata Salad  
Prosciutto di Parma, Arugula,  
Toasted Almonds and Balsamic Syrup

Baby Arugula Salad  
Dried Cherries, Lemon Goat and Feta Cheese  
Port Wine Vinaigrette

Spinach and Radicchio Salad  
Toasted Walnuts, Red Onion, Strawberry, Orange Segments  
White Balsamic Vinaigrette

Warm Rolls and Butter

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Crab Crusted Florida Black Grouper  
Caramelized Onion,  
Leek and Sweet Corn Veloute

Chardonnay Chicken  
Lemon Chardonnay Wine Sauce

Caribbean Spiced Pork Tenderloin  
Tamarind Glaze

Edamame Fried Rice Pilaf, Asparagus  
Brown Sugar Butternut Squash with Toasted Almond  
\$70 per person

*Dinner Buffets Include Freshly Brewed Coffee and Tea*

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# *Dinner Buffet Additions*

## *Carving Stations*

Citrus Infused Turkey Breast  
Herb Turkey Gravy  
Citrus Cranberry Sauce  
24lb Whole Roast Turkey, Serves 25 people  
\$240

Bourbon Glazed Ham  
Peach Pineapple Chutney  
12lb Whole Ham, Serves 25 people  
\$250

Roasted Pork Loin  
Brown Sugar and Pineapple Jam  
or Calvados Sauce  
9-10lb Whole Roast Pork Loin, Serves 25 people  
\$270

New York Strip Loin  
Au Jus, Horseradish Cream  
and Bordelaise  
15-17lb Whole Strip Loin, Serves 20 people  
Market Price

Garlic and Herb Roasted Prime Rib  
Au Jus, Horseradish Cream  
and Red Wine Sauce  
17-20lb Whole Prime Rib, Serves 25 people  
Market Price

Pepper Crusted Tenderloin  
Roasted Garlic Black Truffle Sauce  
7-9lb Whole Roast Tenderloin, Serves 15 people  
Market Price

Salmon en Croute  
Chive Veloute  
Lemon Beurre Blanc  
Serves 25 people  
\$300

## *Carving Stations Include Fresh Rolls and Condiments*

*All Carving Stations require Uniformed Chef  
\$75 Each for up to (2) hours, plus tax  
(1) Chef per 50 Guests*

*All Prices Subject to 20% Service Charge and 7% Sales Tax*

# Beverage Service

## Hosted Bars

Host bar sales are charged directly to the host and can be calculated by the drink on consumption OR charged per the guaranteed guest count per hour. Prices do not include tax or gratuity.

### Hosted Bar Prices Per Drink

Premium Brand Liquors	\$11.00
Call Brand Liquors	\$9.00
House Wine	\$9.00
Imported Beer	\$5.00
Domestic Beer	\$4.00
Soft Drink	\$2.00
Bottled Water	\$2.00

### Hosted Bar Per Person Charges

Domestic Beer and House Wine Only

First Hour	\$14.00
Each Additional Hour	\$9.00

Call Brands, Domestic Beer and House Wine

First Hour	\$18.00
Each Additional Hour	\$12.00

Premium Brands, Domestic Beer and House Wine

First Hour	\$19.00
Each Additional Hour	\$14.00

## Cash Bars

Cash bar drinks are charged to the guests and not the host. These prices do include tax and gratuity.

### Cash Bar Prices Per Drink

Premium Brand Liquors	\$12.00
Call Brand Liquors	\$10.00
House Wine	\$10.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Soft Drink	\$3.00
Bottled Water	\$3.00

## Banquet Bar Liquor

The following liquors and beers are specified by each tier as follows.

### Call

Smirnoff Vodka  
Bacardi Rum  
Captain Morgan Rum  
Jim Beam Bourbon  
Canadian Club Whiskey  
J&B Scotch  
Jose Cuervo Tequila

### Premium

Grey Goose Vodka  
Stolichnaya Vodka  
Tanqueray Gin  
Myer's Rum  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Dewars Scotch

### Domestic Beer

Budweiser  
Bud Light  
Coors Light  
Miller Light

### Import Beer

Amstel Light  
Heineken  
Corona

All Prices Subject to 20% Service Charge and 7% Sales Tax