

PGA NATIONAL RESORT & SPA WEDDINGS 2022



Congratulations on Your Engagement!

Thank you for considering PGA National Resort & Spa for your special day! We understand that planning a wedding can be a very exciting time filled with many questions, and we are here to guide you through the process. We vow to make your Wedding Weekend a dream come true for you and your loved ones.

Your PGA National Wedding Team,

Kimmie Amezcua, Senior Catering Manager
Arianna Barletta, Catering Coordinator



For more information, or for a personal tour of PGA National, please contact: Catering@pgaresort.com or 561-627-5564



CEREMONY VENUES



Lakeside Lawn



Honda Pavilion

WEDDING CEREMONY - \$3,000

- ♥ Indoor & Outdoor Ceremony Venues
- ♥ Rehearsal Space based on Availability
- ♥ Setup & Breakdown of Ceremony Space
- ♥ White Garden Chairs
- ♥ Complimentary Fruit Infused Water Station
- ♥ Butler Passed Signature Beverage
- ♥ Onsite Wedding Specialist, Ceremony

All pricing subject to 24% service charge and 7% sales tax



ALL FORE LOVE - \$190 PER PERSON

- ♥ Four Butler Passed Hors D'Oeuvres
- ♥ Four Hour Premium Open Bar and Champagne Toast
- ♥ Plated Dinner: First Course and Duet Entrée of Chicken, Corvina, Salmon, or Barramundi
- ♥ Wine Service with Dinner, House Selection
- ♥ Custom Buttercream Wedding Cake

THE PERFECT PAR - \$210 PER PERSON

- ♥ Five Butler Passed Hors D'Oeuvres
- ♥ One Elegant Display
- ♥ Five Hour Premium Open Bar and Champagne Toast
- ♥ Plated Dinner: First Course and Duet Entrée of Beef Short Ribs, Shrimp, Snapper, or Mahi-Mahi
- ♥ Wine Service with Dinner, House Selection
- ♥ Custom Buttercream Wedding Cake
- ♥ Chiavari Chairs

SWING INTO FOREVER - \$220 PER PERSON

- ♥ Four Butler Passed Hors D'Oeuvres
- ♥ Two Elegant Displays
- ♥ Five Hour Premium Open Bar and Champagne Toast
- ♥ Plated Dinner: First Course and Duet Entrée of Filet Mignon, Scallop, Pompano, or Swordfish
- ♥ Wine Service with Dinner, House Selection
- ♥ Custom Wedding Cake
- ♥ Chiavari Chairs

THE CHAMPION - \$245 PER PERSON

- ♥ Four Butler Passed Hors D'Oeuvres
- ♥ Two Elegant Displays
- ♥ One Action or Carving Station
- ♥ Five Hour Premium Open Bar and Champagne Toast
- ♥ Plated Dinner: First Course and Duet Entrée of Filet Mignon, Cod, Halibut, Grouper, or Lobster
- ♥ Wine Service with Dinner, Premium Selection
- ♥ Custom Wedding Cake
- ♥ Chiavari Chairs

THE FAIRWAY - \$250 PER PERSON

- ♥ Six Butler Passed Hors D'Oeuvres
- ♥ One Elegant Display
- ♥ Five Hour Premium Open Bar and Champagne Toast
- ♥ Plated Salad and Elegant Dinner Buffet Stations
- ♥ Wine Service with Dinner, House Selection
- ♥ Custom Wedding Cake
- ♥ Chiavari Chairs

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PGA NATIONAL WEDDING PACKAGE INCLUSIONS

Vegetarian entrées available upon request
Food Tasting for Two Guests
Standard hotel tables, chairs and table settings
White table linens and napkins, dance floor, staging for entertainment
Sweetheart table and votive candles
Event Valet for your Guests
Coffee & Tea Service

Complimentary Overnight Accommodations on
Your Wedding Night

Certain Packages Include:

* 5th hour of Bar

*Personalized Wedding Cake from Johnsons Custom Cakes 561-422-0303

*Chiavari Chairs—choice of gold, silver, black, white, mahogany or acrylic

BEVERAGE SERVICE

Premium Brand Liquors
Tito's Handmade Vodka, Tanqueray, Cruzan, Captain Morgan
Dewar's, Jim Beam, Canadian Club, Sauza Gold, Baileys
PGA Selection of Chardonnay and Cabernet Sauvignon
Imported and Domestic Beers
Heineken, Amstel Light, Bud Light, Miller Light
Soft Drinks and Bottled Waters

A FOUR HOUR PACKAGE MAY ADD AN ADDITIONAL HOUR @ \$12 PER PERSON

MISCELLANEOUS

Ceremony Fee @ \$3,000.00
Children's Meals @ \$45.00 per child 12 and under
Vendor Meals @ \$45.00 each
Bartender Fee @ \$150.00 each (recommend 1 per 50 guests)
Chef Fee @ \$150.00 each (for action stations)
Power Panel for a Band @ \$400.00 (generally not needed for a DJ)
Guestroom Delivery Fee @ \$4.00 per item



COLD CANAPES

Balsamic Marinated Fig
Blue Cheese and Praline Pecan

Brie Cheese and Fresh Strawberry, Toasted Brioche

Jubilee Tomato, Lemon Mediterranean Hummus

Smoked Atlantic Salmon Rosette, Red Onion
Caper Cream Cheese, Black Bread

Fine Spice Seared Yellow Fin Tuna, Cucumber

Heirloom Tomato and Fresh Basil Bruschetta

Mini Cuban Panini

Grilled Chicken Caesar Bite, Crispy Phyllo Cup

Beef Carpaccio, Shaved Parmesan, Ciabatta

Crisp Watermelon Drop
Goat Cheese and Aged Balsamic

HOT HORS D'OEUVRES

Truffle Mac and Cheese Tart

Thai Vegetable Spring Roll
Sweet Thai Chili Sauce

Fried Chicken and Waffle, Vermont Maple Syrup

Wild Raspberry and Brie Phyllo Star

Tiny Loaded Cheese Burgers
Toasted Sesame Chicken, Apricot Dipping Sauce

Mini Beef and Wild Mushroom Wellington

Sweet Bay Scallops wrapped in
Apple Smoked Bacon

Parmesan Crisp Artichoke Hearts

Coconut Shrimp, Apricot Dipping Sauce

Cocktail Franks en Croute, Spicy Ground Mustard



DISPLAY STATIONS

Market Display

Selection and Imported and Domestic Cheeses
Sun Ripened Selections of Seasonal Fresh Fruits
Served with Crusty Baguettes and Savory Crackers

Mediterranean Display

Hummus, Tabouleh, Couscous
Tomato Salad, Olives, Pita Chips

Warm Wheel of French Brie

Clover Honey, Toasted Almonds, Local Berries and Crisp Baguettes

Warm Parmesan Spinach and Artichoke Dip

Served with Crispy Corn Tortillas

Local Harvest Vegetable Crudit 

Buttermilk Ranch and Vidalia Onion Dip

ACTION STATIONS

Rosemary and Thyme Scented Roast Bistro Steak

Creamed Horseradish, B arnaise Sauce, Whole Wheat Buns
Carver Required

Oven Roasted Turkey

Cranberry Relish, Tarragon Aioli, Silver Dollar Rolls
Carver Required

"HEY MAC!" and Cheese Stations

Cavatappi Pasta, Aged Vermont Cheddar Cheese Sauce, White Truffle Crunch
Prepared Three Ways:

- Bay Shrimp, Sweet Peas and Tarragon
- Barolo Braised Short Rib

Pencil Asparagus, Grilled Wild Mushrooms, Roasted Tomato

Slider Station (Select Two)

Champ Slider

Apple Smoked Bacon, Caramelized Onions, Mushrooms, Aged Vermont White Cheddar Charred Tomato Aioli

Buffalo Chicken Sliders

Pepper Jack Cheese, Buttermilk Ranch Dressing

Grilled Pastrami Bites

Spicy Mustard on Rye Bread

