



TURNBERRY GOLF CLUB WEDDING PACKAGE



Congratulations on your engagement. Our best wishes to you and your families as you plan your wedding day.

Turnberry Golf Club shares your vision in making this the perfect celebration for you and your loved ones. Our staff is committed to servicing your wedding from start to finish.

Wedding Package Inclusions:

- *Select Butler passed hors d'oeuvres during cocktail hour.*
- *Four hours of open bar service with house liquors*
**upgraded premium liquors available for an additional cost.*
- *Plated dinner service*
- *Wine service during dinner*
- *Complimentary cutting and service of your wedding cake*
- *Floor Length Table Linens*
- *Chiavari Chairs*
- *White Linens and Napkins. Choice of Colored Napkins included.*
- *Specialty Colors will be available for an additional fee*
- *Skirted tables for DJ, cake, gift, and place cards*
- *Complimentary tasting for two*
- *Rehearsal for Ceremony*
- *Complimentary foursome of golf*
- *Complimentary banquet room that can accommodate up to 200 guests.*

CEREMONY

A beautiful outdoor space for your ceremony.

We include 100 white Chairs for the ceremony portion, and if you need more, they will be available at an additional cost.

\$1750.00- Ceremony and Garden Room



COCKTAIL HOUR

BUTLER PASSED HORS D' D'OEUVRES- (Choose Two)

HOT

- *Bacon Wrapped Asparagus*
- *Meatballs (choice of Italian, Pineapple, and BBQ)*
- *Vegetable egg roll with sweet and sour sauce*
- *Chicken Satay*
- *Potstickers*
- *Spanakopita*

COLD

- ❖ *Tomato Zucchini Bruschetta*
- ❖ *Caprese skewers*

DISPLAYS (serves up to 40 guests)

- *Vegetable tray- \$120.00*
- *Fresh fruit - \$135.00*
- *Domestic cheese and crackers- \$110.00*
- *Imported cheese and crackers- \$120.00*

DINNER SERVICE

FIRST COURSE

- ❖ *Garden Salad- mixed baby greens paired with cherry tomatoes, cucumbers, carrots, and garlic croutons served with balsamic dressing.*
- ❖ *Tossed Caesar Salad- romaine lettuce paired with cherry tomatoes, croutons, and shaved parmesan cheese served with classic Caesar dressing.*
- ❖ *Mediterranean salad of red and green baby romaine lettuce marinated cherry tomatoes, Kalamata olives, red onion, feta cheese, English cucumber, roasted garlic, and oregano vinaigrette.*
- ❖ *Served with gourmet rolls and butter.*

MAIN COURSE

CHICKEN ENTRÉES- \$77.00

- *Grilled Chicken and Eggplant Parmesan Stacks with Homemade Pomodoro Marinara and Fresh Mozzarella finished with a drizzle of Basil Pistou and Shaved Pranna Grada*
- *Seared Chicken Breast with Roasted Portabella Mushrooms and Caramelized Onions in a light Sherry Cream Sauce*
- *Grilled Chicken with Lemon and Roasted Garlic, moistened with a Citrus Chardonnay Sauce and a lace of Arugula Pesto*

SEAFOOD ENTRÉE - \$93.00

- *Seared Atlantic Salmon with Mushrooms and Onions in a Light Roasted Garlic Sauce*
- *Italian Parsley and basil rubbed Atlantic Salmon*
- *Pan-Seared Chilean Sea Bass with Citrus Salsa*

BEEF ENTRÉES- \$110.00

- *Roasted Prime Rib 8oz Served with Cabernet Sauce or Au Jus*
- *Pepper crusted seared tenderloin served with fresh grated horseradish cream and a roasted cremini Merlot reduction.*
- *Filet Mignon 8oz with Mushrooms and Onions with a Cabernet Sauce*

SURF & TURF-MARKET PRICE

- *Grilled 6oz Filet Mignon with Merlot Sauce and a seasoned chicken breast*
- *Grilled 6oz Filet Mignon with Cabernet Sauce and Shrimp*

VEGETARIAN ENTRÉES- \$70.00

- *Stuffed Shells filled with Wilted Arugula, Imported Ricotta, and Roast Cremini Mushroom baked in a Roasted Red Pepper Sauce and finished with a layer of Asiago Alfredo*
- *Pave Stacks of Roasted Vegetable and Imported Goat Cheese finished with a Roasted Tomato Sage Coulis, finished with a drizzle of Parsley Almond Pistou*

***CHILDREN'S ENTRÉE-\$15.00
10 and Under***

- *Chicken Fingers with French Fries and a fruit cup*

ACCOMPANIMENTS

(Select one starch and one vegetable)

STARCHES

- *Whipped Potatoes*
- *Roasted Potato Spears*
- *Wild Rice Blend*

VEGETABLE

- *Green Beans and Carrots*
- *Broccoli*
- *Seasonal Vegetable Medley*

Dietary and gluten-free meals are available upon request

DESSERT

Sweet Table with Coffee Station \$15.00/PP

Chef's Assortment of Sweets



BAR PACKAGES (Four hours included)

HOUSE LIQUORS

Barton's Vodka, Barton's Rum, Barton's Gin, Juarez Gold Tequila, DE Kuyper Amaretto, Seagram's VO, Dewars White Label, Southern Comfort, Christian Brother Brandy,

DOMESTIC BEERS-

Budweiser, Bud Light, Coors Light,

Miller Lite

BAR UPGRADES- \$15.00 PER PERSON for guests over 21

PREMIUM LIQUORS

Tito's Vodka, Ketel One, Grey Goose, Tanqueray Gin, Beefeaters, Bacardi, Captain Morgan, Cuervo Tequila, Jack Daniels, Jim Beam, Seagram's VO, Canadian Club, Crown Royal, Jameson, Glenfiddich, Johnny Walker Red, Johnny Walker Black, Baileys, Kahlua,

Premium Beers

Michelob Ultra, Stella, Miller Light, Corona, Corona Light, Crystal Lake Brewery, Beach Blonde, Fox Rocker, Blue Moon, Leinenkugel Seasonal, IPA, Revolution Anti-Hero, Slalom King

CHAMPAGNE TOAST-\$5.00/PP

Included with Premium Liquor Package



TURNBERRY GOLF CLUB EVENT POLICIES

- *All food & beverages must be provided by Turnberry Golf Club and are subject to a 20% gratuity and current state sales tax of 8.25%. **These prices are based on the current market value. Please be aware that prices are subject to change should the market value increase.***
- *Containers are not permitted to be taken from the event.*
- ***No outside alcohol is allowed to be brought into Turnberry Golf Club via Village ordinance.***
- *A minimum guaranteed attendance is due **14 days** before the 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.*
- *If no final guarantee is received, the original estimated attendance would be used and charged accordingly.*
- *A maximum of two entrée choices may be selected for dinner. A minimum of 45 people for split entrees. Receptions with split entrées must give exact quantities of each in their final counts and supply a place card for each guest indicating their entrée selection.*
- *All 21 guests must present an ID to consume alcohol. **Shots are not permitted.** 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.*
- ***A \$2500.00 non-refundable deposit is required to secure the date and will be applied to the final balance. \$1000.00 will be due 3 Months after signing the contract. 50% of the balance will be due 6 months before the reception date.***
- ***Final Balance and the final guaranteed count will be due 14 days before the reception date.***