

# VANDERBILT COUNTRY CLUB

8250 DANBURY BLVD.



NAPLES, FL 34120

## Banquet General Information

### Contract and Deposits

A signed contract is required for booking an event at Vanderbilt Country Club (VCC). A valid credit card (Visa or Mastercard) will be on file as security. A minimum deposit of five hundred dollars (\$500) will secure the space and reserve the preferred date of the banquet event. If cancellation by the client occurs within sixty (60) days of the event, the deposit is non-refundable. However, if we are able to re-book the date with a comparable event, your deposit will be fully refunded. The balance of the estimated charges is due three (3) business days prior to the date of the event when the guaranteed attendance is given. For weddings and other large events a second deposit of 50% of the estimated total cost of the event will be due sixty (60) days prior to the date of the event. The balance of the estimated charges are due three (3) days prior to the date of the event. Personal checks are acceptable for all deposits, but a certified check or valid credit card is required for the final payment. Any outstanding charges due at the end of the event are payable by Visa or Mastercard.

### Guaranteed Guest Count

The confirmed guest count for the banquet event is due three (3) business days prior to the event. Once given, this guarantee number cannot be reduced. If the guarantee is not received, the original estimated number will be used. Total charges are based on the actual attendance count or the guarantee number, whichever is greater.

### Service of Food and Beverages

All food and alcoholic beverages must be purchased from VCC, and is for on-premise consumption only. Leftover food will not be packaged or removed from the premises in accordance with health code. With reasonable advanced notice, all efforts will be made to accommodate any persons with health or dietary restrictions. Alcoholic beverages will not be served to minors and the club reserves the right to refuse service to anyone who does not present proper identification.

### Guest Conduct

VCC expects all guests of the banquet event to conduct themselves in keeping with the environment of a country club. The client is responsible for assuring that guests conform to the club dress code, and the club reserves the right to restrict entry to guests in violation of the rules. Small children are not to be left unsupervised. VCC management will monitor alcohol consumption and will intervene, if necessary, in accordance with state laws and responsible business practices. The cost for repairing or replacing any property of VCC, broken or damaged or removed by a guest of a banquet function is the responsibility of the client or designee responsible for payment.

### **Outside Contractors**

Contracting of a band or DJ, photographer, florist, decorator, wedding cake, etc. is the responsibility of the client. Please provide us with a valid certificate of liability insurance from any persons contracted for your event. You must obtain advanced authorization from VCC for any modification of club décor, the use of props or decorations, or any activity that could potentially cause damage or injury. VCC is not responsible for any property or valuables lost or left behind by a third party vendor.

### **Cocktail Parties and Receptions**

Our *Vista Room*, with views of our beautiful golf course, provides an excellent setting for a cocktail party or reception. For this type of occasion we can accommodate groups of 50-200 depending on the configuration and quantity of seating desired. Parties of this type usually include a combination of butler-passed hors d'oeuvres and food stations. You may select from the Hors d'Oeuvres menu based on the anticipated number of attendees.

For smaller gatherings, our *Wedgewood and Waterford* rooms offer an intimate setting that can accommodate groups of up to 60, again depending on the configuration.

For a casual outdoor atmosphere, our *Pool Deck* can be reserved for small groups or large groups of up to 200, and offers desirable extras such as a cabana bar, background music, convenient restrooms, and patio seating. A minimum in food & beverage charges may be required for all of these events, and additional set-up/labor charges may apply.

### **Ceremonies**

For ceremonies hosted on-premises, there is an additional charge for preparation and breakdown. Please refer to the Rentals & Fees page for specific charges related to indoor and outdoor events.

### **Wedding Receptions and Banquet Dinners**

A minimum of \$3,500 in food & beverage charges are required for large private events and weddings. The *Vista Room* can accommodate a range of 100-150 guests comfortably for a typical reception with dance floor and entertainment. For a banquet dinner without a dance floor, the capacity is up to 176. The actual capacity will vary for each function depending upon the desired seating arrangements and buffet tables (if used). Generally, our round tables permit seating of 6-10 guests, with 8 per table being most common.

The *Waterford / Wedgewood Rooms* can accommodate 10-60 guests for a private dinner. Your menu may be selected from the enclosed lists. Dinners are priced on an a la carte basis for maximum flexibility. You may pre-select the dinner entrée, or allow your guests to pre-select from two choices. The number of each entrée choice will be expected when the attendance guarantee is given. The appetizer course, and soup or salad course are one choice. If other options are desired, an additional cost may apply. Most receptions include a cocktail and hors d'oeuvre period (typically one hour) before dinner. Bar service is provided by our service staff, but your guests are permitted in our lounge when closed to members.

### **Luncheons**

Accommodations and capacities for a luncheon are the same as dinner service. Your menu may be selected from the enclosed lists. As with dinner service, lunch entrée choices must be pre-determined. Typically, a lunch menu is less complex and food service is at a faster pace. Luncheon events generally take place within a two hour time period. However, your menu choices and agenda for the event will dictate the actual length of time. You will be notified of any restrictions due to another event booked for the space later on the same date.

**Meetings and Other Functions**

Each of our rooms are available for meetings or other events without food or beverages, at the discretion of the VCC management. Availability may be limited by season or other bookings. Please inquire about fees for these events.

**Themed Events or Special Occasions**

Our Chef and Planning Professionals will be delighted to custom design a menu and decorations for your special event, based on your budget and scope. Please inquire as to any restrictions that may apply.

**Pricing, Sales Tax, and Gratuities**

Certain foods are subject to availability and price fluctuations in the wholesale market. You will be notified in advance if a menu price must be adjusted due to these circumstances, and you will have the choice of selecting another menu option, should you desire. 6% sales tax will be added to all purchases of goods and services. 20% gratuity will be added to all food and beverage purchases.

**Outdoor Functions**

All outdoor functions are subject to additional set-up fees and equipment rental charges. A back-up indoor space will be provided for outdoor functions in case of inclement weather, and may be subject to an additional charge. Regarding inclement weather conditions, the VCC management will decide whether the event will remain outdoors or be moved indoors. Once the decision is made, it is final.

## BANQUET RENTALS & FEES

Room Rental: *	
Vista	400.
One-Half Vista	200.
Wedgewood	75.
Waterford	50.
Wedgewood & Waterford	125.
Pool Deck / Pavillion / Pool Bar	250.
Dance Floor	150.
Baby Grand Piano	125.
TV / VCR / DVD	35.
Flip Chart	25.
Cordless Microphone (Vista room only)	35.
Speakers Podium	25.
PA system for outdoor events	75.
Wedding Set-up Fee (up to 100 attendees)	175.
Includes: cake-cutting service, linens, votive candles, 12" round mirrors for centerpiece placement, skirted tables, placing of arrangements and favors. (\$1.75 per person for each additional attendee over first 100)	
Indoor Wedding (ceremony only) set-up fee	100.
Outdoor Wedding (ceremony only) set-up fee	175.
Folding Chair Rental	each 3.
Specialty Linens - various prices, inquire for quote	
Poolside Banquet/Event labor charge	400.

\* Room rental fees are based on four (4) hour duration.  
Events lasting more than four hours are subject to  
additional fees and labor charges.  
Weddings are allowed up to five (5) hour duration.

**6% sales tax will be added to prices above.**

## RECEPTION HORS D'OEUVRES

**International Cheese Display with Fresh Fruit and Assorted Crackers**  
*\$3 per person*

**Fresh Vegetable Crudité with a Creamy Herb Dip**  
*\$175 serves 100*

**Chilled Gulf Shrimp with Traditional Cocktail Sauce**  
*\$7 per person*

**Display of Whole Smoked Salmon with Condiments**  
*\$375 serves 75-100*

**Fancy Assorted Canapés (choose 3)**  
Shrimp Mousse, Smoked Oysters, Duck Breast, Liver Paté,  
Deviled Eggs, Smoked Salmon, Crab Mousse, or Bleu Cheese  
*\$350 per 200 piece minimum*

**Spinach and Artichoke Dip with Toasted Corn Chips**  
*\$95 serves 50 persons*

**Cocktail Meatballs in a Bordelaise Sauce**  
*\$125 per 100 pieces*

**Rumaki, Bacon-Wrapped Chicken Liver and Water Chestnut**  
*\$175 per 100 pieces*

**Large Almond-Fried Shrimp with Key Lime Cocktail Sauce**  
*\$250 per 100 pieces*

**Mushroom Crowns Stuffed with Spicy Italian Sausage**  
*\$150 per 100 pieces*

**Louisiana Crab Cakes with Cajun Remoulade**  
*\$225 per 100 pieces*

**Tomato-Basil Bruschetta**  
*\$95 per 100 pieces*

**Mini Reubens**  
*\$195 per 100 pieces*

**6% sales tax and 20% gratuity will be added to prices above.**

## RECEPTION HORS D'OEUVRES

### **Sea Scallops Wrapped in Bacon**

*\$275 per 100 pieces*

### **Parmesan-Crusted Artichoke Hearts with Tomato-Basil Coulis**

*\$125 per 100 pieces*

### **Buttermilk-Battered Chicken Tenders with Spicy Honey-Mustard**

*\$175 per 100 pieces*

### **Savory Bite-Size Quiche Lorraine**

*\$145 per 100 pieces*

### **Spanakopita, Spinach-Onion-Feta Cheese in a Flaky Phyllo Crust**

*\$190 per 100 pieces*

### **Baked Brie en Croute**

*\$225 serves 50-100*

### **Cucumber Timbale topped with Smoked Trout**

*\$275 per 100 pieces*

### **Tropical Fruit Kebobs with Coconut Yogurt Dip**

*\$195 per 100 pieces*

### **Flash-Fried Calamari with a Tangy Marinara Dipping Sauce**

*\$150 per 200 piece minimum*

### **Hot Crab Dip with Chips**

*\$175 per 100 persons*

### **Clams Casino**

*\$195 per 200 piece minimum*

### **Oysters Rockefeller**

*\$225 per 100 pieces*

### **Sushi Rolls with Wasabi and Soy Sauce**

*\$225 per 100 pieces*

### **Tempura Vegetables with Ginger-Lime Aioli**

*\$125 per 100 pieces*

***6% sales tax and 20% gratuity will be added to prices above.***

## **RECEPTION STATIONS**

*Chef-attended action stations require minimum of 75 persons.  
Additional labor charge may apply.*

### **Mashed Potato Martinis**

Topping Choices of Caramelized Onion, Chopped Bacon, Cheddar Cheese,  
Tomato Pesto, Chives, and Sour Cream  
*\$5 per person*

### **Grilled Southwestern-style Quesadillas**

Choice of Marinated Chicken or Beef  
with Guacamole, Sour Cream, and Salsa  
*\$8 per person*

### **Fresh-Tossed Caesar Salad**

with Garlic Croutons and Fresh Parmesan  
*\$6 per person*

### **Made-to-Order Pasta**

Choice of Two Freshly Prepared Pastas and Sauces  
*\$7 per person*

## **Carving Stations**

### **Roasted Beef Tenderloin**

with Silver Dollar Rolls, Spicy Mustard, and Condiments  
*\$9 per person*

### **Marinated Pork Tenderloin**

with Homemade Biscuits and Condiments  
*\$6 per person*

### **Steamship Round of Beef (serves 100-125 persons)**

with Silver Dollar Rolls, Horseradish Sauce, and Condiments  
*\$650*

### **Smoked Virginia Ham or Breast of Turkey**

with Silver Dollar Rolls and Condiments  
*\$6 per person*

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## **MAIN COURSE**

*Plated dinner includes Vanderbilt Salad with House Dressing. Entrees are accompanied by the appropriate starch and vegetables, dinner rolls and butter, coffee or tea.*

### **Roast Pork Loin – 24.50**

Pecan-encrusted and served with a Honey-Ginger Sauce

### **Sliced Beef Tenderloin – 29.50**

with Black Peppercorn Bordelaise

### **Stuffed Chicken Breast – 23.75**

Stuffed with three Cheeses and Herbs, and baked in a Puff Pastry

### **Grouper Amondine – 26.75**

Sauteed Fillet with Toasted Almonds, Lemon-Butter Sauce

### **Beef Wellington – 32.50**

Beef Tenderloin wrapped in Pastry with Mushroom Duxelles, Madeira Demi Glace

### **Chicken Provencal – 22.50**

Grilled Breast of Chicken with Plum Tomato, Kalamata Olives, Basil, and Mushrooms

### **12 oz. New York Strip Steak – 29.75**

Charbroiled medium-rare, Wild Mushroom Demi-Glace

### **Grilled Lamb Chops – 31.50**

Twin New Zealand Loin Chops with a Merlot-Thyme Reduction

### **Veal Oscar – 28.75**

Sauteed Veal Scaloppine topped with Crabmeat, Asparagus, and Bearnaise Sauce

### **Land and Sea – 42.00**

Petite Filet Mignon and Lobster Tail with Drawn Butter

### **Paella Valencia – 26.50**

Saffron Rice Baked with Shellfish and Chorizo Sausage

### **Red Snapper Veracruz – 25.00**

Sauteed with a light Tomato and Cilantro Sauce

### **Medley of Seasoned Vegetables – 16.50**

Steamed and served over Angelhair Pasta drizzled with Olive Oil

### **Roasted Long Island Duck – 27.00**

Half Duck with Grand Marnier Sauce

### **Baked Candied Salmon – 24.50**

with a Citrus Beurre Blanc

### **14 oz. Veal Chop – 32.00**

Seasoned with Rosemary, Olive Oil, and Garlic

**6% sales tax and 20% gratuity will be added to prices above.**

## **BUFFET DINNER**

*Buffet service requires a 75 person minimum.*

*Buffet includes one carved meat plus two entrees, complete salad bar, appropriate starch and vegetables, dinner rolls & butter, and all soft drinks.*

### **Club Buffet – 27.50 per person**

#### ***Carved Meat Choices***

London Broil, Mushroom Demi-Glace  
Roasted Breast of Turkey, Cranberry Relish  
Boneless Pork Loin, Whole-Grain Mustard Sauce  
Slow-Roasted Top Sirloin of Beef, Natural Gravy  
Smoked Virginia Ham, Pineapple Chutney

#### ***Entrée Selections***

Chicken Marsala with Mushrooms, Garlic, and Shallots  
Pork au Poivre, Black Pepper encrusted and with Brandy-Cream Demi-Glace  
Baked Tilapia, Citrus Beurre Blanc  
Chicken Parmesan topped with Provolone  
Seafood Thermidor with Saffron Rice  
Pork Medallions Piccata, Lemon-Caper Sauce  
Baked Chicken Charleston with Toasted Pecans and Honey-Mustard Cream  
Snapper Provençal with Olive Oil, Tomatoes, and Onions

### **Grand Buffet – 31.50 per person**

#### ***Carved Meat Choices***

Slow-Roasted Prime Rib of Beef, au Jus  
Marinated Pork Tenderloin  
Leg of Lamb, Mint Sauce  
Steamship Round of Beef

#### ***Entrée Selections***

Beef Medallions Diane  
Veal Picatta, Lemon Butter with Capers  
Chicken Saltimbocca topped with Prosciutto and Fontina Cheese  
Baked Grouper with Champagne Cream Sauce  
Grilled Lamb Chops  
Seafood Newburg  
Chicken Breast en Croute stuffed with Mushrooms and Fine Herbs  
Flounder stuffed with Crabmeat, Lemon Beurre Blanc

***6% sales tax and 20% gratuity will be added to prices above.***

## **ENTRÉE ACCOMPANIMENTS**

*Our Chef will select the appropriate starch and vegetable to accompany your entrée choice, or you may choose from the following suggestions.*

### ***Starch Suggestions***

Home-style Yukon Gold Mashed Potatoes with Garlic and Scallions  
Roasted Spiced Sweet Potatoes  
Idaho Potatoes au Gratin layered with Three Cheeses and Vidalia Onion  
Stuffed Twice-Baked Potatoes with Sour Cream, Chives, and Bacon  
Roasted Red Skin Potatoes with Olive Oil, Herbs and Seasonings

Basmati Rice Pilaf flavored with Cashews and Fresh Herbs  
Blended Wild Rice  
Risotto Milanese with Saffron  
Savory Rice tossed with Peas and Carrots  
Asian Fried Rice

Penne Pasta Primavera  
Polenta blended with Gorgonzola  
Ziti in a Light Alfredo Sauce  
Baked 3-Cheese Macaroni

### ***Fresh Vegetable Suggestions***

Vanderbilt Medley of Zucchini, Squash, Mild Peppers, Carrots, Broccoli, and Cauliflower  
Spaghetti Squash with Roasted Red Peppers and Spanish Onion  
Grilled Asparagus Spears  
Blend of Steamed Baby Vegetables  
Spinach-Stuffed Tomato Halves  
Eggplant Rollotini  
Snow Peas tossed with Green-Top Carrots and Red Peppers  
Broccoli Florets with Hollandaise  
Spinach Soufflé Pie with Feta Cheese  
Brussels Sprouts with Bacon and Onions  
Sugar Snaps with Mushrooms and Mild Peppers  
Green Beans with Toasted Walnuts  
Sundried Tomato & Herb Strudel  
Grilled Ratatouille with Eggplant, Zucchini, Tomato, Bell Pepper, Onions and Garlic