



Wedding Information

Vanderbilt Country Club

W E L C O M E

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Your wedding day tells a story to your guests of your new life together. Choosing the perfect venue for your wedding day is an essential part of creating that story.

The Vanderbilt Clubhouse offers panoramic views from our open-concept bar and terrace as well as the elegant Vista Ballroom with seating for up to 204 of your friends and family. Our team will make your day exceptional in every way. Vanderbilt is honored to help you tell your story.

Vanderbilt Team

Vanderbilt Country Club



Food and Beverage Minimum = \$5,000
plus 7% sales tax, 22% Gratuity

Full use of property =
Ballroom, getting ready rooms, photographs, etc.

Maximum Reception Attendees = 204

Maximum Ceremony Attendees = *75

***Final attendee count due 7 days prior to wedding date**

Quiet Time = 10:00PM

MORE.....

Day of Coordination

Floorplan Assistance

Wooden Dance Floor

Preferred Vendor List

Customized Menu Packages

House Linens and Napkins

Set-up and Break Down

Foursome Round of Golf



Plated

Buffet

Arrival Reception Hors d'Oeuvres

Choose Three

- o Bruschetta with Fresh Tomato, Basil and Parmesan
- o Vegetable Spring Rolls with Thai Sweet Chili Dipping Sauce
- o Mini Chicken Wellingtons
- o Pepper Seared Ahi Tuna with Lemon Gastrique and Crostini
- o Chicken or Beef Satay with Chili Peanut Sauce
- o A Selection of Domestic and Imported Cheese
- o Crispy Coconut Shrimp with Orange Horseradish Sauce
- o Peppered Beef Tenderloin Carpaccio, Jumbo Asparagus,
- o Red Pepper Aioli & Truffle Salt
- o Raw Oyster in a Half Shell with Cucumber Granita
- o Fresh Ahi Tuna Egg Roll with Yuzu & Sweet Soy
- o Vietnamese Inspired Vegetable Summer Roll
- o Smoked Salmon, Cucumber, Cream Cheese & Fresh Dill Canape
- o Puff Pastry stuffed with Italian Sausage and Roasted Red Peppers

Salad

Choose One

- o Baby Iceberg Lettuce, Heirloom Tomatoes, Cucumbers, Baby Corn, Carrots and Blue Cheese with Dijon Vinaigrette
- o Mixed Greens, Heirloom Tomatoes, Cucumbers, Citrus Segments and Blue Cheese with Watermelon Radish & White Balsamic Vinaigrette
- o European Cucumber "Bouquet" of Tender Field Greens, Citrus Segments, Shaved Fennel, Heirloom Tomatoes, Watermelon Radish and Goat Cheese Crostini with Riesling & Shallot Vinaigrette
- o Deluxe Club Salad Bar with Selected Condiments and Dressings, Antipasto Tray featuring Cured Meats, Cheese, and Marinated Vegetables, Fresh Sliced Seasonal Fruit Platter

M E N U O P T I O N S



Vanderbilt Country Club

Entrees

Entrée Selections include appropriate sides and rolls with butter

- o Roasted Strip Loin of Beef, sliced and served with a Wild Mushroom Sauce
- o Chicken Cordon Bleu, layered with Baked Ham and Swiss Cheese
- o Citrus Marinated Pork Tenderloin with Honey-Garlic Sauce
- o Slow-Roasted Prime Rib of Beef with Au Jus
- o Lightly Blackened Snapper with Meyer Lemon Beurre Blanc
- o Chicken Francaise over Wilted Baby Spinach, with Hunter Sauce
- o Sautéed Veal Scaloppini topped with Fresh Spinach, Tomato, and Lemon-Caper Sauce
- o Carved Beef Wellington, Mushroom Duxelle, Baby Spinach and Cabernet Sauce
- o Pan Seared Chilean Seabass with Yellow Tomato Coulis
- o Flounder Roulade Stuffed with Crab and finished with
- o Roasted Orange Beurre Blanc
- o Herb & Garlic Rack of Lamb with Paloise Sauce
- o Veal Osso Bucco with Gremolata
- o Chicken Scaloppini with Angel Hair
- o Honey-Garlic Roasted Pork Loin
- o Chilean Salmon with Chardonnay-Dijon Sauce
- o Herb-Lemon Flounder Roulade with Orange Beurre Blanc

Carving Station

Choose One

- o Havana Inspired Pork Steam Ship with Mojo Sauce
- o Herb & Garlic Beef Striploin with Red Wine Sauce
- o Honey Roasted Turkey Breast with Turkey Gravy & Cranberry Relish
- o Smoked Maple Pit Ham with Pineapple Chutney



PRICED PER PERSON**HOURS - ONE TWO THREE FOUR**

Non-Alcohol Bar - Coffee, Tea, Juice, Soda	7	10	14	16
Beer & Wine Bar - Domestic Beer, House Wine, Juice, Soda	18	28	34	40
Standard Bar - Domestic Beer, House Wine & Liquor, Juice, Soda	20	30	36	42
Premium Bar - Standard Bar + Premium Liquor & Import Beer	24	34	40	46

Champagne/Prosecco Toast \$7.00 per person

BASED ON CONSUMPTION

House Brands	7.50
Call Brands	8.50
Premium Brands	9.50
Luxury / Cordials	12.50 (AND UP)

Domestic Bottled Beer	6.50
Imported Bottled Beer	7.50
Domestic Draft Beer	6.50
Imported Draft Beer	7.50

House Wine 7.50 (and up)

Cabernet Sauvignon
 Merlot
 Chardonnay
 Pinot Grigio
 White Zinfandel
 Pinot Noir
 Sauvignon Blanc

*Added to all prices: 7% Sales Tax and 22% Gratuity
 Prices are Subject to Change.*

Vanderbilt Country Club

B A R P A C K A G E S



Vanderbilt Country Club Banquet Contract



FUNCTION NAME / EVENT:

MEMBER/GROUP #:

DAY / DATE OF EVENT:

TIME OF EVENT:

CLIENT / PERSON(S) RESPONSIBLE:

ADDRESS:

PHONE / E-MAIL / FAX:

TERMS & CONDITIONS

1. Events at Vanderbilt Country Club (VCC) require a minimum deposit of \$1,000.00 to secure the space and date of the event. The balance of the estimated charges is due three (3) business days prior to the date of the event, unless other arrangements have been approved in advance. All additional charges incurred during the event or any other outstanding balance is due at the end of the event, payable by check, cash, Visa or Mastercard. Returned checks are subject to penalties and additional fees. For weddings, holiday parties, and certain other banquets specified by VCC, an additional installment payment of one-half of the estimated charges is due 180 days (6 months) prior to the event, with the balance of the estimated charges due three (3) business days prior to the event.
2. A guaranteed confirmation of attendance is required no less than three (3) business days before the event. Once given, this guarantee number cannot be reduced. If this guarantee is not received, the original estimated number will be used and VCC cannot assure accommodation if the final count exceeds 5% of the original estimate. Total charges are based on actual head count or the guarantee number, whichever is greater.
3. Deposits are non-refundable unless a written cancellation notice is received ninety (90) days prior to the event date. Cancellations less than 90 days out are subject to forfeited deposits and other cancellation fees based on the Club's expenses and ability to re-book the date. For weddings, quinceaneras, and other significant social events, a minimum of one hundred, eighty (180) days written notice is required for a full refund. Deposits for events held in December are non-refundable.
4. A minimum in food and beverage sales (not including tax and gratuity) may be required for certain dates and/or events. If member dining or member accommodations are adversely affected, additional charges may be required.
5. Although VCC will make every attempt to honor menu prices quoted at the time of contract signing, the Club reserves the right to add a surcharge on certain food items based on fluctuating market prices. 7% sales tax and 22% gratuity (20% for members) will be added to the sales total.
6. All food and beverages served must be supplied by VCC. The only exception is a celebratory food item such as a wedding cake, but only when prepared by a licensed food vendor. No leftover food may be removed from the premises. All food sold is for on-premise consumption only, in accordance with county and state health regulations.
7. Alcoholic beverages may not be brought in or removed from the Club. Alcoholic beverage sales are governed by the Florida Division of Alcoholic Beverages and Tobacco, and are subject to the laws of the State of Florida. These laws will be strictly enforced.
8. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises when deemed necessary to uphold state law. VCC will not serve alcohol to anyone without proof of legal age.
9. The Club expects all guests to conduct themselves in keeping with the environment of a country club. The Client is responsible for assuring that their guests conform to the Club's code of conduct, or risk being expelled from the event.
10. Proper attire is to be worn at all times in accordance with the Club's Dress Code, a copy of which will be furnished to the client, if requested. It is the Client's responsibility to inform attendees of the regulations, so they will adhere to the dress code or risk being denied entry to the Club.
11. The Client will obtain authorization in advance from VCC for any modification to clubhouse décor, the use of any props or decorations, staging of entertainment, or any activity that could potentially cause damage or injury.
12. The cost of repair or replacement of Club property damaged or removed by a guest of the banquet function will be charged to the Client or designee responsible for payment.
13. VCC is not responsible for any personal items lost or stolen, or personal property not removed after the scheduled event by a guest or third party vendor. Unless otherwise arranged, items left behind will be discarded after three days.
14. A list of third party vendors, such as: photographers, D.J., entertainers, etc., must be provided to VCC in advance. Deliveries, set-up and break-down are the responsibility of the vendor, and must be coordinated with a VCC representative. Proof of liability insurance may be requested.
15. For outdoor functions, a backup indoor space may be reserved for an additional fee. Based on weather information eight (8) hours before the scheduled start of the event, the Club's management will decide whether the event will remain outdoors or be moved indoors. Once the decision is made, it is final. All outdoor functions are subject to additional setup fees and equipment rental charges. Other restrictions may apply for events held at the main pool. Clients and guests may be restricted from certain areas of the Club complex.
16. Client will provide adequate adult supervision for events in which the majority of attendees are under the age of twenty-one (21).
17. Client will be held responsible for the acceptable behavior of small children at all times as it relates to Club property, other activities, and members throughout the duration of the event. Children will not be permitted to wander the premises without adult supervision.

BY SIGNING BELOW, THE CLIENT AND VCC AGREE TO FULFILL THE OBLIGATIONS AND RESPONSIBILITIES OF THIS CONTRACT.

CLIENT SIGNATURE: _____ **VCC REPRESENTATIVE:** _____

PRINT NAME: _____ **DATE:** _____

VCC

VANDERBILT COUNTRY CLUB

WARM WELCOMES, WARM FRIENDSHIPS

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