



Wedding Packages

DELRAY BEACH GOLF CLUB

Phone: (561) 243-7385

Fax: (561) 243-7386

*2200 Highland Avenue
Delray Beach, FL 33445*

A SIMPLE ELEGANCE

Four hour open bar

*House Brand Liquor, Domestic Beer, House Wines,
Soft Drinks and Juices*

Hors D'oeuvres

*A Lavish Display of Imported and Domestic Cheeses, Assorted
Crackers and Breads along with Seasonal Fresh Fruit, Crisp Garden
Vegetables and a selection of dips.*

DINNER

Champagne Toast

Salad

Crisp Garden Salad or Caesar Salad

Entrees

(please choose two)

Fresh Florida Snapper with key lime butter

Poached Salmon with citrus beurre blanc

Chicken Marsala

Chicken Ala Orange

(Additional entrées available, priced accordingly.)

Chef's choice of starch and fresh vegetable

Warm Rolls and Creamy Butter

Coffee and Tea Service

Dessert

*A Wedding Cake will be Custom Designed Especially
for You*

\$45.00 Per Person

All prices are subject to 20% service charge and 6% sales tax

A ROYAL GALA

weddings ala carte

Four hour open bar

House brands \$5.00/hr per person
Preferred brands \$7.00/hr per person

One hour cocktail reception

Butler passed hors d'oeuvres
\$75.00 per 50 pieces | \$150.00 per 100 pieces

Crudite of vegetables
Small \$75.00 | Large \$150.00

Tropical fruit and cheese
Small \$125.00 | Large \$250.00

Choice of Salad
(package includes choice of one)

Caesar Salad

Mixed Green Salad

Or

(select an upgraded salad)

Baby Spinach Salad....\$2.25

Caprese Salad....\$2.75

Entrees

Chicken A l'orange....\$19.95 Chicken Francaise....\$21.50
Chicken Roulade....\$21.50

Poached Salmon....\$21.95 Mahi-Mahi Provencal....\$21.95
Crab stuffed Florida Snapper....\$23.95

Grouper Oreganato....\$23.95 Stuffed Shrimp....\$26.95

Veal Chop Madeira....\$24.95
Rack of Lamb Persaille....\$29.95

Choice of Prime Rib

Queen Cut....\$24.50 King Cut....\$26.50
Fillet Mignon....\$33.95
(combination plates available, priced accordingly)

Finishing Touches

(package includes)

A custom wedding cake

or

choose from our selections of fine desserts

Fresh rolls and butter
coffee, tea, and Decaffeinated Coffee

all prices subject to a 20% service charge and 6% tax

A GRAND AFFAIR

Open Bar- 4 Hours Unlimited Consumption

Preferred Brand Liquor, Domestic and Imported Beer, Non-Alcoholic Beer, House Wines, Soft Drinks and Juices

Tropical Garden, Cheese & Fruit Gathering

Crisp Garden Vegetables with Creamy Dill Dip and assorted Crackers and Breads

International and Domestic Cheeses with Assorted Mustards, Crackers and Breads

Mountain of Seasonal Fruits and Berries served with Raspberry Yogurt Dip

Butler Passed Hors D'oeuvres

(Please Select Five)

Assorted Petite Quiche, Beef Tenderloin Canapés with Pommery Mustard Sauce,

Vegetable Spring Rolls, Potato Pancakes, Franks En Croute, Swedish Meatballs,

Mushroom Caps with Crabmeat, Scallops wrapped in Bacon, Spinach and Feta Triangles, Chicken Skewers with Peanut Sauce, Beef Vegetable Kabobs

DINNER

Champagne Toast

Salad

(Please select one)

Traditional Caesar salad

Crisp garden salad with assorted dressings

Spinach with warm bacon dressing

Entrée Selections

(Please Select Two)

Poached Salmon with lemon sauce

Roulade of Chicken with choice of stuffing

Chicken Francaise or Marsala

Prime Rib of Beef

Chicken Florentine

Crab stuffed Snapper with lemon beurre blanc
(Additional Entrees available | priced accordingly.)

Accompaniments

Choice of Vegetable and Starch Selections

Assorted Fresh Rolls and Butter

Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea

Desserts

Please choose from our fine selections of desserts

OR

A wedding cake will be custom designed especially for you

\$65.00 per person

All prices subject to a 20% service charge and 6% sales tax

A LAVISH DISPLAY

Open Bar - 4 Hours Unlimited Consumption

Preferred Brand Liquor, Domestic and Imported Beer, Non-Alcoholic Beer, House Wines, Soft Drinks and Juices

Cold Hors D'oeuvres Display

A lavish display of Imported and Domestic cheeses, assorted crackers and breads along with seasonal fresh fruit, crisp garden vegetables and a selection of dips.

Butler Passed Hors D'oeuvres

(Please Select four)

Calzone with Cheese

Mini Cheese Quesadillas

Vegetable Spring Rolls

Franks En Croute

Swedish Meatballs

Chicken Tenders with Honey Mustard Sauce

Assorted Petite Quiche

Cocktail Potato Pancakes

DINNER BUFFET

Salad Selections

(Please Select two)

Traditional Caesar Salad

Crisp Garden Salad with Assorted Dressings

Mediterranean Salad with Greek Dressing & Feta Cheese

Mesclun greens with hearts of palm, toasted walnuts and raspberry vinaigrette

Entrée Selections

(Please Select Two)

Chicken Dijon

Snapper with Red Pepper Butter

Chicken Picatta with lemon caper sauce

Bow tie Delray with grilled chicken and sun dried tomato

Caribbean chicken with roasted garlic and thyme au jus

Bourbon street pork loin with apple compote

Broiled Fillet of Sole with Toasted Almonds, Honey, Lemon, and White Wine

Chicken Marsala | Tender Boneless Breast of Chicken Sautéed in a Marsala Wine Sauce with Mushrooms

Chicken Florentine stuffed with Fresh Spinach, Mozzarella Cheese and Mushrooms with a Plum Tomato Sauce

Penne Pasta Primavera Tossed with Olive Oil, Garlic, Herbs and Seasonal Fresh Vegetables

Carving Station

Whole roast tom turkey with cran-apple chutney, honey glazed pit ham with assorted mustards and finger rolls, and top round of beef with horseradish sauce.

Vegetable/Starch Selections

(Please Choose four)

Herbed Oven Roasted Potatoes, Rice Pilaf, Wild & White Rice

Julienne of Seasonal Vegetables, Broccoli with Lemon Butter

Fresh Green Beans with Roasted Red Peppers

Assorted Breads and Rolls

Selection of Desserts

Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea

Cakes

A wedding cake will be custom designed especially for you

\$60.00 Per Person

All prices are subject to 20% service charge and 6% sales tax