



Wedding Packages

2019

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Package Features



Your Special Day Includes:

- Bridal Suite accompanied by champagne and cocktail service
- Complimentary golf for groom and best man, plus a discount for any other guest who accompanies them
- Complimentary golf for bride and maid/matron of honor, plus a discount for any other guest who accompanies them
- Professional catering director available and on-site on the day of your wedding
- Complimentary wedding tastings for up to two entrees
(additional options \$29/plate)
- Discount on rehearsal dinners and bridal showers held at Colonial
- Outdoor photo opportunities during the day of your wedding
- Special dietary needs meal choices available
- Linens and setup
- For a limited time, a 4 hour open bar is included with all wedding packages
- Guests under 21 years old are a \$10 discount each

Colonial Golf & Tennis Club Wedding Package Agreement:

- A deposit is required to guarantee a date; this deposit will be applied to final billing
- A final guarantee is needed ten business days in advance of the wedding
- The final guaranteed number will be the minimum charge for the event
- Colonial Golf & Tennis Club will charge for any additional guests served on the day of the wedding higher than the guaranteed number
- No "to go" containers are permitted for leftover buffet items
- Colonial Golf & Tennis Club does NOT serve shots or shooters
- 50% billing is due 45 days before the event, and the remaining 50% is due 10 days before the event
- A service charge of 20% will be added for gratuity to all packages
- Sales tax is charged on all food and non-alcoholic beverages
- The final bill is due upon receipt for any remaining balance



Buffet Package

Four Hour Open Bar

Stationed Hors d'Oeuvres *(Choice of Two):*

- Domestic seasonal vegetable crudité with assorted mustards and dipping sauce
- Assorted fruit display with fruit dipping sauce
- Domestic cheese display with assorted mustards and dipping sauce

Butlered Hors d'Oeuvres *(Choice of Four):*

- Phyllo wrapped brie and raspberry
- Stuffed mushrooms with Italian sausage, Parmesan cheese and bread crumbs
- Spanakopita: flaky phyllo dough filled with spinach & Feta cheese
- Butterflied coconut shrimp
- Asian spring rolls

Plated Salad *(Choice of One):*

Served with fresh baked rolls & whipped butter

- Classic Caesar salad tossed with creamy Caesar dressing, Romano cheese, and garlic herb croutons
- Spring garden salad tossed with red grape tomatoes, sliced cucumbers, and shredded carrots

Buffet Entrees *(Choice of Two):*

Accompanied by warm bread & chef's choice of seasonal vegetables and starch

- **Pasta al Forno** Baked penne, marinara sauce & Italian sausage topped with Italian cheeses
- **Chicken Scampi** Sautéed boneless chicken in a white wine butter sauce
- **Chicken Cordon Bleu** Maple glazed ham and Swiss cheese on roasted chicken breast
- **Lemon Pepper Haddock** Haddock baked with lemon pepper seasoning
- **Beef Marsala** Tender tips of beef tenderloin & mushrooms sautéed in Marsala wine sauce
- **London Broil** Grilled London broil, julienned and sliced down, in a sweet port wine sauce

Gourmet Coffee & Hot Tea Station

- Regular and decaffeinated coffee
- Assorted flavored teas



Premiere Package



Four Hour Open Bar

Butlered Hors d'Oeuvres *(Choice of Four):*

- Phyllo wrapped brie and raspberry
- Stuffed mushrooms with Italian sausage, Parmesan cheese and bread crumbs
- Spanakopita: flaky phyllo dough filled with spinach & Feta cheese
- Asian spring rolls

Plated Salad *(Choice of One):*

Served with fresh baked rolls & whipped butter

- Classic Caesar salad tossed with creamy Caesar dressing, Romano cheese, and garlic herb croutons
- Spring garden salad tossed with red grape tomatoes, sliced cucumbers, and shredded carrots

Plated Entrees *(Choice of Two):*

Accompanied by warm bread & chef's choice of seasonal vegetables and starch

- Dry rubbed, slow roasted prime rib of beef with au jus
- Hand-trimmed, grilled tenderloin of beef finished with red wine demi-glace
- Baked almond crusted chicken laced with lemon sauce
- Marinated and grilled chicken breast crowned with jumbo shrimp and Old Bay infused béchamel
- Crab-stuffed filet of flounder drizzled and set atop a pool of sherry-cream sauce

Gourmet Coffee & Hot Tea Station

- Regular and decaffeinated coffee
- Assorted flavored teas



Deluxe Package



Chair Cover Upgrade

Four Hour Open Bar

Stationed Hors d'Oeuvres *(Choice of One):*

- Domestic seasonal vegetable crudité with assorted mustards and dipping sauce
- Assorted fruit display with fruit dipping sauce
- Italian inspired antipasto of meats, cheese, cured vegetables and crostinis *(Additional \$2 per person)*

Butlered Hors d'Oeuvres *(Choice of Five):*

- Sweet coconut crusted shrimp
- Phyllo wrapped brie and raspberry
- Stuffed mushrooms with Italian sausage, Parmesan cheese and bread crumbs
- Spanakopita: flaky phyllo dough filled with spinach & Feta cheese
- Asian spring rolls
- Miniature beef Wellington
- Maple glazed scallops wrapped in applewood smoked bacon

Plated Salad *(Choice of One):*

Served with fresh baked rolls & whipped butter

- Classic Caesar salad tossed with creamy Caesar dressing, Romano cheese, and garlic herb croutons
- Spring garden salad tossed with red grape tomatoes, sliced cucumbers, and shredded carrots
- Wild greens with cinnamon toasted pecans, strawberries, and Feta

Plated Entrees *(Choice of Two):*

Accompanied by warm bread & chef's choice of seasonal vegetables and starch

- Dry rubbed, slow roasted prime rib of beef with au jus
- Stuffed chicken Metz: grilled chicken breast in a puff pastry with a cream cheese and pecan filling
- Baked almond crusted chicken laced with lemon sauce
- Aged and hand-trimmed petite filet mignon paired with our signature crab cake
- Grilled eight ounce hand-trimmed filet mignon with mushroom and red wine demi-glace
- Crab-stuffed filet of flounder drizzled and set atop a pool of sherry-cream sauce

Viennese Coffee Station

- Regular and decaffeinated coffee with cordials and spirits available
- Assorted flavored teas

The Bar



Open Bar Included in All Wedding Packages

Traditional Brand Package:

- Two bottled beer selections
- Three house wines
- Soft drinks and juices
- Complimentary bartender

House Wine

- Chardonnay
- Pinot Grigio
- White Zinfandel
- Merlot
- Cabernet Sauvignon

Domestic Beer

Import beer available at an additional charge

Non-alcohol beer available at no extra charge

- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling Lager

Traditional Brand Liquors:

- Beefeater Gin
- Montezuma Tequila
- Jacquin's Vodka
- Seagram's 7 Whiskey
- Pinnacle Vodka Flavors
- Calico Rum (White & Spiced)
- Malibu Rum
- Jim Beam Bourbon
- Clan MacGregor Scotch

Premium Brand Liquors *(Additional Fee of \$5.00 per person):*

- Tanqueray Gin
- Jack Daniels Whiskey
- Jameson Irish Whiskey
- Seagram's V.O. Whisky
- Smirnoff Vodka Flavors
- Captain Morgan's Spiced Rum
- Maker's Mark Whisky
- Dewar's White Label Scotch
- Chivas Regal Scotch
- Jose Cuervo Tequila

Elite Brand Liquors *(Additional Fee of \$8.00 per person):*

- Bombay Sapphire Gin
- Grey Goose Vodka
- Ketel One Vodka
- Crown Royal Whisky
- Mount Gay Rum
- Woodford Reserve Bourbon
- Johnny Walker Red Label Scotch
- Patrón Tequila
- Additional Wine Selections
Based Off Availability

All bookings come with a complimentary champagne toast for all guests