



Legends Golf & Country Club

Thank you for inquiring at Legends Golf & Country Club for your
SPECIAL DAY

In order to meet your needs and wants we can customize a package to be unique & tailored to your individual style. Therefore, you won't find wedding packages already put together. You can find our menu options and pricing on our website www.legendsgcc.com under the dining link.

Here at Legends we have a \$6000.00 food and beverage minimum this means you need to spend at least \$6000.00 before tax and gratuity.. Gratuity is 20% and tax is 6%.

We have a Room Fee of \$500.00 per event which includes the use of house linens.

We offer several different choices for the cocktail hour, hot & cold butler style passed Hors d'oeuvres which means they are passed by the servers. We also have stations to choose from such as a cheese and fruit display, shrimp cocktail display, sushi display, antipasto display or vegetable crudities with ranch dressing for dipping.

We offer different bar packages, priced per person per hour. Here at Legends we close the bar during dinner service. This allows us to serve the room in a timely manner with the use of the bartenders.

We have a \$250.00 set up fee, we will set the room, put out your party favors, place cards, cake cutting set, champagne flutes, centerpieces, candles etc. all which is provided by you.

Our cake cutting fee is \$1.00 per person. After the cutting of your cake, the staff at Legends will serve the cake to each of your guests. We do not provide cakes here on property.

Our reception time is for 4 hours with the option to buy more time. Each additional hour is \$500.00 plus tax and gratuity.

If you choose to do your ceremony here with us we provide the space on our Lanai, with a fee of \$500.00. You are responsible to rent chairs, but we set them up and take them down for you. Any decorating outside is up to you!

If you decide to book here with us there will be a \$500.00 non-refundable deposit due upon the signing of the contract. The menu must be set 2 months prior to your function, then 10 days prior a final count will be provided to Legends and everything must be paid in full 3 days prior.

I hope this has answered any of your questions. Please feel free to e-mail me at Kimd@legendsgcc.com or call 239-561-8740 ext. 129

Once again thank you for inquiring at Legends, I look forward to assisting you in making your SPECIAL DAY unforgettable.

Kim Disotell
Banquet Manager
Legends Golf & Country Club

~PLATED BANQUET DINNERS~

Entrée Selections Include Choice of Salad, Vegetable and Starch,
Bread & Butter, Coffee and Iced Tea

Chicken

Tuscany Chicken

Seasoned Flour Breaded Chicken Breast Pan Seared Resting on a Basil
Pomodoro Sauce, Topped with Prosciutto & Fresh Mozzarella Laced with Pesto \$29

Chicken Napoleon

Layered with Fresh Spinach, Smoked Gouda Cheese and Red Pepper Coulis \$28

Chicken Picatta

Served with a Lemon & Caper Beurre Blanc \$27

Chicken Marsala

Pan Seared with a Marsala Wine and Mushroom Sauce \$27

Fish

Grouper Romano

Egg and Romano Cheese Battered Domestic Grouper Fillet
Served with a Lemon Butter Sauce. \$30

Grouper Macadamia

Macadamia Nut Breaded Domestic Grouper Fillet, Pan Seared with a
Mango Citrus Beurre Blanc \$31

Grilled Atlantic Salmon

Laced with a Raspberry Dijon Beurre Blanc \$28

Mahi Mahi

Pan Seared with a Spiced Rum Coconut Cream Sauce \$28

Other Entrée Selections and Choices are Available. Our Culinary Team Will Personally Cater to Your Needs.
Please Consult with Our Chef.

Above Prices are subject to 20% service charge and 6 % sales tax and applicable sales tax.
Prices are Subject to change other fees may be applicable

~PLATED BANQUET DINNERS~

Entrée Selections Include Choice of Salad, Vegetable and Starch,
Bread & Butter, Coffee and Iced Tea

Beef

Filet Mignon	\$38
6 oz. Char Grilled Filet with Burgundy Demi Glace	
Slow Roasted New York Strip Loin	
A Club Favorite, English Sliced with Béarnaise Sauce	\$30
Roast Prime Rib of Beef Au Jus	
10 oz. Cut Served with Horseradish Sauce	\$34
8oz Cut Served with Horseradish Sauce	\$31
Grilled Sirloin of Beef	
8 oz. Cut Char Grilled Served with a Roasted Garlic Demi Glace	\$29

Combination Plated Dinners

Surf & Turf	
5 oz Filet Mignon with Burgundy Demi Glace Paired with Two Crab Stuffed Shrimp and Roasted Red Pepper Cream	\$44
Chicken & Crab Oscar	
Pan Seared Chicken Breast Topped with Lump Crab, Asparagus Tips and Béarnaise Sauce	\$32
Mixed Grill	
Charred Grilled Chicken Breast Paired with Grilled Atlantic Salmon with a Tuscany Style Tomato Kalamata Olive Tapenade	\$31
Grilled Vegetable and Strict Vegan Plated Dinners	
Are Available, Please Consult with our Culinary Team to Create Your Entrée	\$27

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~DINNER BUFFET~

(Minimum of 40 Guests, Replenished For One Hour)

Salads

(Choice of One)

Mixed Greens Salad with Choice of Dressing

Caesar Salad

Baby Spinach Salad with White Balsamic & Strawberry Vinaigrette

Vegetables

(Choice of One)

Julienne Vegetables of Yellow Squash, Zucchini & Carrot

Steamed Asparagus or Grilled

Haricot Verts Bundles

Fresh Broccoli

Green Bean Amantine

Cauliflower & Carrot

Starches

(Choice of One)

Parsley Buttered Red Skin Potatoes

Oven Roasted Red Skin Potatoes with Fresh Rosemary

Basmati or Jasmine Rice

Rice Pilaf

Seasoned Wild Rice Blend

Mashed Potatoes or Smashed Red Skin Potatoes

(Enhance with Roasted Garlic, Sour Cream & Chive or Roasted Red Pepper & Garlic)

Au Gratin Potatoes

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~DINNER BUFFET~

(Minimum of 40 guests, replenished for one hour)

ENTRÉE SELECTIONS

(Choose Two)

Chicken Parmesan
Sweet and Sour Chicken
Chicken Marsala
Fresh Herbed Baked Chicken Breast with Volute

Macadamia Nut Encrusted Grouper
Mahi Mahi Fresh Fruit Salsa
Grilled Salmon Oscar
Baked Salmon in Dill Cream Sauce

Oven Roasted Pork Loin Au Jus
Sliced Beef Round with Burgundy Mushroom Sauce

Penne Pasta with Bolognese Sauce
Fettuccine Alfredo
Garden Tortellini with Pesto Cream Sauce
Cheese Raviolis with Pomodoro Cream Sauce

STANDARD DINNER BUFFET

\$37++ PER PERSON

CARVED MEATS

(\$50.00 Chef Carving Fee)

Top Round of Beef
Slow Roasted Loin of Pork
Hickory Smoked Bone in Ham
Oven Roasted Turkey Breast

GRAND BUFFET

Add One Chef Carved Meat

\$40++ PER PERSON

PREMINUM SLOW ROASTED CARVED MEATS

New York Strip Loin at \$42 ++ per person

Prime Rib of Beef at \$44++ per person

Beef Tenderloin at \$48++ per person

Buffets include dinner rolls, butter, coffee, and iced tea. All prices subject to 20% service charge and 6 % sales tax Prices Subject to Change other fees may be applicable

“THE COCKTAIL HOUR”

~PASSED HORS D’ OEUVRES~

Please allow a minimum of 3 pieces per guest

Price quote per 50 pieces

Scallops Wrapped in Bacon	\$140.00
Baked Brie en Croute with Raspberries	\$150.00
Pan Seared Herbed Quail Legs	\$150.00
Assorted Mini Quiche	\$95.00
Water Chestnuts Wrapped in Bacon	\$85.00
Portobello Tartlet’s	\$150.00
Mini Beef Wellingtons	\$200.00
Crabmeat Turnovers	\$125.00
Wontons with Mozzarella and Prosciutto	\$125.00
Mini Crab Cakes	\$175.00
Coconut Fried Shrimp	\$150.00
Meatballs: Barbecue, Italian or Swedish Style	\$95.00
Artichokes Stuffed with Bleu cheese Mousse	\$100.00
Herb Crab and Cream Cheese Beggar’s Purse	\$100.00
Deviled Eggs with Caviar	\$100.00
Chicken Wontons	\$125.00
Fruit Kebobs Sprinkled with Shredded Coconut	\$75.00
Genoa Salami Cornucopia with Herbal Cream Cheese	\$75.00
Goat Cheese with Black Olive Tapenade on Crostinis	\$75.00
Smoked Salmon with Dill Cream Cheese on Crostinis	\$120.00

~DISPLAY SELECTION~

Priced per Person

Deluxe Display of Imported Cheese with Crackers	\$5.95
Seasonal Fruit Display	\$5.00
Deluxe Cheese Display and Seasonal Fruit Display	\$5.50
Vegetable Crudités	\$3.50
Antipasto Display	\$5.50
Served With Sliced Italian Cured Meats, Cheeses, Grilled Vegetables	
Shrimp Cocktail Display	\$12.95
Served with Tomato Horseradish sauce and Lemon Wedges	
Assorted Sushi Display:	\$15.00
California Rolls, Tuna Rolls, Crab Rolls	
With Wasabi, Pickled Ginger, Wakame and Soy Sauce	

Other Entrée Selections and Choices are available. Our Culinary Team will personally cater to your needs.

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~Beverage Service~

Party Punches

Champagne Punch	\$65.00	per Gallon
Mimosa Punch	\$55.00	per Gallon
Margarita Punch	\$55.00	per Gallon
Non-Alcoholic Punch	\$40.00	per Gallon
Champagne Toast	\$2.00	per person
Keg of Beer	\$275.00	per Keg Domestic

Cash Bar (Guest Pay/not the host- price includes tax & gratuity)

Well Brands	\$ 7.00
Call Brands	\$ 8.00
Premiums	\$ 9.00
House Wine	\$ 7.00
Premium Wine	\$ 8.00
Cordials & Premiums Cordials	\$ 8.00
Frozen Drinks	\$ 8.00
Import Beer	\$ 5.00
Domestic Beer	\$ 4.00
Draft Beer	\$ 3.00
Soda & Mixers	\$ 3.00

~Hosted Bars charged by the Hour per Person ~

I

“SILVER”

Well Brand Liquors

House Brand Wines

Draft Beer

\$9 per person-per hour

II

“GOLD”

Well & Call Brand Liquors

House Brand Wines

Bottled Domestic & Import Beer

Draft Beer

\$10 per person –per hour

III

“PLATINUM”

Well & Call Liquors

House Brand Wined

Premium Liquors & Cordials

Draft, Domestic, & Import Beer

\$11 per person-per hour

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