

THE WEDDING CATERING COLLECTION




UNIVERSITY PARK
Country Club





INFORMATION

General Information & Coordination

her
VOWS

GUIDELINES & INFORMATION

Thank you for choosing University Park Country Club to celebrate your wedding. Our team is devoted to creating a day that is as seamless as it is memorable—combining gracious service with thoughtfully prepared cuisine designed to delight you and your guests.

This guide outlines our catering offerings and important details to help you plan your celebration with ease.

Food & Beverage

In accordance with Club policy, all food and beverages must be provided by University Park Country Club. The only exception is your wedding cake, which may be supplied by an outside bakery.

Deposits & Payments

To reserve your date, a non-refundable deposit of 25% of the estimated food and beverage total is required.

A second deposit of 75% of the remaining balance is due 30 days before your event, and final payment is required three days prior to your celebration.

Guest Count

Your final guest count must be confirmed 72 hours before your event. You will be charged for either the guaranteed number or the actual attendance—whichever is greater.

Service Charge & Tax

All food and beverage purchases are subject to a 22% service charge and 7% state sales tax.

Dress Code

As a semi-private club, we kindly ask that guests observe our dress code. Proper attire is required, and denim or casual shorts are not permitted.

We are honored to be part of your celebration and look forward to providing an elegant, joyful, and unforgettable experience for you and your guests.



CATERING SPECIALIST

Your wedding day is one of life's most meaningful moments, and our goal is to make the planning process as effortless as possible. From your first consultation to your final toast, our experienced team is here to ensure every detail is handled with care.

Planning & Consultation

Your dedicated specialist will guide you through the planning process—helping you select menus and finalize floor plans for your ceremony and reception. We'll also assist with vendor recommendations and scheduling onsite walkthroughs to bring your vision to life.

Décor & Setup

The Club provides tables, chairs, white linens, china, flatware, and glassware for your event. Our team will manage the setup of all Club-provided items and coordinate with your vendors for timely deliveries and installations. We kindly request that any décor, rentals, or personal items be delivered during the agreed-upon setup window.

Vendors & Deliveries

Outside vendors (such as florists, musicians, and photographers) are welcome with advance approval from your Event Coordinator. All vendors must adhere to Club guidelines and provide certificates of insurance when applicable.

Rehearsal & Ceremony

Rehearsals are scheduled based on availability and should be coordinated in advance with your Event Coordinator. On your wedding day, our team will ensure your ceremony and reception spaces are beautifully prepared for your arrival.

Clean-Up & Personal Items

All personal items and décor must be removed at the conclusion of your event unless alternate arrangements have been approved in advance. The Club is not responsible for items left behind after the event.

Our team takes pride in providing a personalized, professional experience from start to finish—so you can focus on what truly matters: celebrating your love surrounded by family and friends.





her
VOWS

VOWS

PACKAGE OVERVIEW

Wedding Catering Collection

THE SIGNATURE

\$70.00++ Per Person

THE PARK RESERVE

\$80.00++ Per Person

THE AUREATE

\$100.00++ Per Person

VEGAN AND VEGETARIAN ENTREES ARE AVAILABLE UPON REQUEST.
PLEASE LET US KNOW IF WE SHOULD BE AWARE OF ANY ALLERGIES.

ALL PRICES ARE SUBJECT TO 22% GRATUITY AND APPLICABLE STATE TAXES.

PRICES ARE SUBJECT TO CHANGE.



THE SIGNATURE

Classic and Elevated



come
to our wedding

THE SIGNATURE



\$70 +/- PP

ALL DINNER ENTREES ARE SERVED WITH WARMED ROLLS AND PIPED BUTTER.
BREWED COFFEE AND ICED TEA ARE INCLUDED IN ALL PACKAGES.

HORS D'OEUVRES | *Select Two*

Tomato & Mozzarella Bruschetta
Smoked Gouda Mac & Cheese Bites
Chicken Satay with Peanut Sauce
Devilled Eggs with Chives

Vegetable Spring Rolls
Sausage Stuffed Mushrooms
Country Ham Profiteroles
Spanakopita

SALADS | *Select One*

The House
Mixed Greens, Tomatoes,
Cucumbers, Radish, Carrots
with choice of Ranch or Balsamic Vinaigrette

The Caesar
Baby Romaine, Focaccia Croutons,
Parmesan Cheese, Caesar Dressing

ENTREES | *Select Two*

Herb Crusted Scottish Salmon
Lemon Beurre Blanc

Braised Beef Short Rib
Cabernet Reduction, Horseradish Gremolata

Pan Roasted Chicken Breast
Wild Mushroom & Madeira Wine Sauce

Marry Me Chicken
ENTER DESCRIPTION

Grilled Prime Sirloin
Herb-Garlic Butter, Red Wine Sauce

Citrus-Marinated Mahi Mahi
Saffron Citron Ette, Tomato-Olive Relish

SIDES | *Select One Vegetable & One Starch*

Vegetable Options
Sautéed French Green Beans & Carrots
Roasted Asparagus
Broccolini with Garlic Furikake

Starch Options
Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes
Toasted Rice Pilaf

**VEGAN AND VEGETARIAN ENTREES ARE AVAILABLE UPON REQUEST.
PLEASE LET US KNOW IF WE SHOULD BE AWARE OF ANY ALLERGIES.**



THE PARK RESERVE

Refined Sophistication

THE PARK RESERVE

\$80 +/- PP

ALL DINNER ENTREES ARE SERVED WITH WARMED ROLLS AND PIPED BUTTER.
BREWED COFFEE AND ICED TEA ARE INCLUDED IN ALL PACKAGES.

HORS D'OEUVRES | *Select Three*

Maple-Glazed Bacon-Wrapped Scallops

Shrimp Cocktail Shooters

Mini Maryland Crab Cakes

w/ Remoulade

Thai Vegetable Pot Sticker

w/ Sweet Chili Sauce

Caprese Skewers

Smoked Salmon Mousse & Cucumber

Canapes

Peking Duck Spring Rolls

w/ Hoisin Sauce

Black and Bleu Beef Brochettes

SALADS | *Select One*

The House

Mixed Greens, Tomatoes,
Cucumbers, Radish, Carrots
with choice of Ranch or Balsamic Vinaigrette

Heirloom Beet & Goat Cheese

Roasted Beets, Crumbled Chevre,
Baby Arugula, Candied Walnuts,
Champagne Vinaigrette

Baby Gem Caesar

Garlic Herb Croutons,
Shaved Parmesan, White Anchovies,
Lemon-Parmesan Dressing

ENTREES | *Select Two*

Roasted Airline Chicken Breast

Foraged Mushrooms, Chicken-Thyme Jus

Parmesan Crusted Chicken

Lemon, Artichokes, Basil

Wasabi Crusted Scottish Salmon

Soy-Mustard Beurre Blanc

8 oz Center-Cut Filet Mignon

Bordelaise Sauce, Crispy Onions

10 oz Prime New York Strip Steak

Caramelized Shallot-Balsamic Reduction

Gulf Grouper Piccata

Lemon, Capers, Dill

SIDES | *Select One Vegetable & One Starch*

Vegetable Options

Sauteed French Green Beans & Carrots

Roasted Asparagus

Broccoli with Garlic Furikake

Starch Options

Roasted Fingerling Potatoes

Yukon Gold Mashed Potatoes

Toasted Rice Pilaf

VEGAN AND VEGETARIAN ENTREES ARE AVAILABLE UPON REQUEST.
PLEASE LET US KNOW IF WE SHOULD BE AWARE OF ANY ALLERGIES.





THE AUREATE

Plated Luxury





THE AUREATE

\$100 +/- PP

ALL DINNER ENTREES ARE SERVED WITH WARMED ROLLS AND PIPED BUTTER.
BREWED COFFEE AND ICED TEA ARE INCLUDED IN ALL PACKAGES.

HORS D'OEUVRES | *Select Four*

Tomato & Burrata Bruschetta

w/ Balsamic Pearls

Lamb Lollipops

w/ Mint Gastrique

Mini Lobster Rolls

w/ Toasted Brioche, Lemon Aioli

Prosciutto di Parma & Melon Skewers

Crispy Tempura Shrimp

w/ Sweet Chili Glaze

Jumbo Shrimp Cocktail Shooters

Ahi Tuna Tartare

Wild Mushroom Arancini

w/ Black Truffle Alfredo

SALADS | *Select One*

The House

Mixed Greens, Tomatoes,
Cucumbers, Radish, Carrots
with choice of Ranch or Balsamic Vinaigrette

Heirloom Beet & Goat Cheese

Roasted Beets, Crumbled Chevre,
Baby Arugula, Candied Walnuts,
Champagne Vinaigrette

Baby Gem Caesar

Garlic Herb Croutons,
Shaved Parmesan, White Anchovies,
Lemon-Parmesan Dressing

The Wedge

Organic Iceberg Lettuce, Bacon, Egg,
Tomatoes Crispy Onions, Smoked Bleu
Cheese, Herb-Buttermilk Dressing

SURF & TURF ENTREES | *Select One Surf & One Turf Option to Pair*

Sliced Prime Beef Tenderloin

5 oz Center-Cut Filet Mignon

6 oz Prime New York Strip

Braised Beef Short Rib

Garlic-Herb Jumbo Shrimp

Jumbo Sea Scallops

Chilean Sea Bass

Lump Crab Cake

SIDES | *Select One Vegetable & One Starch*

Vegetable Options

Haricot Verts & Heirloom Carrots
Roasted Asparagus
Broccolini with Garlic Furikake

Starch Options

Roasted Fingerling Potatoes
Yukon Gold Mashed Potatoes
Dauphinoise Potatoes

VEGAN AND VEGETARIAN ENTREES ARE AVAILABLE UPON REQUEST.
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LATE NIGHT BITES

Fuel the Dance Floor

LATE NIGHT BITES

\$16.95 ++/ PP

BECAUSE EVERY GREAT LOVE STORY DESERVES A DELICIOUS ENDING. TREAT YOUR GUESTS TO INDULGENT LATE-NIGHT FAVORITES THAT SATISFY EVERY CRAVING.

ASSORTED PIZZAS

Pepperoni · Margherita · Sausage & Mushroom · Veggie · Plain Cheese

MINI SLIDER STATION

**Beef with American Cheese & Grilled Onions
OR
Pulled Pork with Crispy Onions**

CHICKEN TENDER STATION

Crispy Fried Chicken Tenders with Dipping Sauces & French Fries

MAC & CHEESE STATION

Traditional Macaroni & Cheese



A hand is shown garnishing a drink in a textured glass with a sprig of rosemary. The drink is served on a marble bar top. In the background, there is a large, ornate crystal decanter filled with an amber-colored liquid. The scene is lit with warm, low-key lighting, creating a sophisticated and intimate atmosphere. The entire image is framed by a thin gold border.

LIBATIONS
Stay Thirsty



LIBATIONS

Raise a glass to forever with a bar experience designed to complement your celebration. Our bartenders take pride in crafting each beverage with care and ensuring responsible, attentive service throughout your event.

Please note that cordials, frozen drinks, and "shots" are not included in the hourly bar price. All prices are listed per person and are subject to a 22% service charge and 7% sales tax.

As a licensed facility regulated by the Florida State Division of Alcoholic Beverages & Tobacco, University Park Country Club is responsible for the sale and service of all alcoholic beverages on property. For this reason, all alcohol must be provided and served by Club staff, and no outside beverages may be brought onto the premises.

Responsible Alcohol Service

University Park Country Club is committed to the responsible service of alcoholic beverages. Our professional bartenders reserve the right to refuse service in accordance with state regulations and Club policy.

HOURLY BEER, WINE & SOFT DRINK BAR

<u>Duration</u>	<u>Price Per Person</u>
1 Hour	\$25.00⁺⁺
2 Hours	\$32.00⁺⁺
3 Hours	\$40.00⁺⁺
4 Hours	\$47.00⁺⁺

HOSTED HOURLY RECEPTIONS

<u>House Brands</u> <ul style="list-style-type: none">• First Hour: \$45⁺⁺/pp• Each Additional Hour: \$16⁺⁺/pp
<u>Premium Brands</u> <ul style="list-style-type: none">• First Hour: \$55⁺⁺/pp• Each Additional Hour: \$20⁺⁺/pp

Premium selections and customized upgrades are available upon consultation with the event coordinator. Champagne or sparkling toasts may be added to any bar package.

Bar Charge

All hosted bars require a bartender fee of \$100.00 per bar setup.



LIBATIONS

Signature Cocktail Add-On

Add a personalized touch to your celebration with a Signature Cocktail created just for you. Whether it's a timeless favorite or a custom blend inspired by your story, our mixologists will craft a drink that feels uniquely yours.

Available as an enhancement to any hosted bar package. Pricing is based on ingredients and preparation.

Mocktails & Non-Alcoholic Specialties

Offer every guest something special to sip with beautifully presented mocktails and alcohol-free creations. From sparkling fruit infusions to seasonal spritzes, our team can design a refreshing selection to match your menu and theme.

May be added to any hosted bar package. Pricing based on ingredients and preparation.

Wine Service

Elevate your dining experience with tableside wine service featuring our curated selection of house and premium wines. Your Event Coordinator will assist in selecting varietals to complement your menu and style.

Available by the bottle or priced per person. Champagne or sparkling toasts may be added to any bar package.





For Questions/Inquires Contact:

Banquet & Catering Team

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