



The Landings
YACHT, GOLF AND TENNIS CLUB



Weddings & Banquets
2009



4420 Flagship Drive • Fort Myers, FL 33919
239-482-3211
www.landingsygtc.com



The Landings

YACHT, GOLF AND TENNIS CLUB

Say "I do" at the Landings!

Congratulations on your engagement! This is one of the most exciting times of your lives, and we are grateful for the opportunity to host your event at the Landings Yacht, Golf and Tennis Club.

From elaborate weddings to personal celebrations, The Landings Yacht, Golf and Tennis Club is the perfect venue to accommodate your special gathering. Our enchanting location, overlooking the Caloosahatchee River and just minutes from the Gulf of Mexico, is the ideal Florida event destination. The recently renovated Helm Club provides a variety of spaces designed for functionality and flexibility.

Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion. Please use these menus as samples or we can prepare a customized menu to meet your specific needs.

Please contact me at 239-482-3211 if you would like to view our romantic riverfront ceremony and banquet facilities.

Wishing you the best,

Mara Griego

Food & Beverage/Banquet Manager

The Landings

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The Mariner Dinner

*Fine cheeses and assorted cracker display
Crudité's display with garlic herb aioli and bleu cheese spreads*

Salads

(Choose One)

*Hearts of Romaine with baby plum tomatoes, fresh chives, and Lemon Thyme Dressing
Fresh Garden Salad with tomatoes, cucumbers and Orange Champagne Vinaigrette
Classic Caesar Salad with Hearts of Romaine lettuce, croutons and Parmesan cheese*

Entrées

(Choose One)

MEDITERRANEAN STUFFED CHICKEN

Chicken breast stuffed with artichoke hearts, olives, spinach, and feta cheese then dressed with chicken jus, whipped potatoes, zucchini & squash medley
\$25.95

SEARED SALMON FILET

Seared Salmon finished with lemon dill sauce, wild rice and sugar snap peas
\$25.95

PROSCIUTTO WRAPPED PORK

Prosciutto wrapped pork medallion topped with Hunter sauce, wild mushroom risotto and green bean medley
\$27.95

12 OZ. HERB CRUSTED RIB-EYE

Slow Roasted Rib-Eye Steak finished with au jus, baked potato and steamed broccoli
\$36.95

CHILEAN SEA BASS

Sautéed filet of Sea Bass topped with roasted corn and tomatillo salsa, saffron rice, asparagus and carrots
\$38.95

FILET MIGNON

Grilled 6 oz. Filet of Beef drizzled with Béarnaise sauce, roasted baby bakers, asparagus and carrots
\$36.95

All selections include house baked rolls and butter, freshly brewed regular and decaffeinated coffee and tea

Please add 20% service charge, plus applicable sales tax to all menu selections. -- Prices Subject to Change

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The Lighthouse Dinner

Assorted Bruschetta
Spanakopita with crispy spinach and feta crumbles

Salads

(Choose One)

Fresh Garden Salad with tomatoes, cucumbers, kalamata olives, candied walnuts and Raspberry Vinaigrette
Classic Caesar Salad with Hearts of Romaine lettuce, croutons and Parmesan cheese
Spinach Salad with onions, mushroom, bacon, tossed in warm Bacon Dressing

Duet Entrées

(Choose One)

NEW YORK STRIP AND SHRIMP

Grilled 6oz New York Strip topped with port mushrooms, served with shrimp in garlic sauce, red bliss potatoes and sautéed broccolini
\$31.95

FILET MIGNON AND SCALLOPS

Grilled 6oz Filet of Beef dressed with Cabernet butter, sautéed scallops, twice baked potato and steamed asparagus
\$38.95

CHICKEN KIEV AND SHRIMP

Baked Chicken Breast breaded and stuffed with lemon herb butter, grilled shrimp, rice pilaf, grilled zucchini and squash
\$25.95

LAND AND SEA

Grilled 5-oz. Filet Mignon finished with Pinot Noir reduction,
Broiled 6-oz. Florida Lobster Tail in garlic crème, saffron rice, asparagus and carrots
\$54.95

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The Flagship Buffet

*Smoked salmon display
Vegetable spring rolls with spicy plum sauce*

Salads

(Choose One)

*Hearts of Romaine with slow-roasted tomatoes, fresh chives, and Lemon Thyme Dressing
Fresh Garden Salad with tomatoes, cucumbers and Orange Champagne Vinaigrette
Classic Caesar Salad with Hearts of Romaine lettuce, croutons and Parmesan cheese*

Entrées

Carved slow roasted Prime Rib
Chicken Wellington
Mabi-Mabi with Key lime beurre blanc*

Chef's Choice Starch and Vegetable

All selections include house baked rolls and butter, freshly brewed regular and decaffeinated coffee and tea

\$29.95

** Chef attendant fee of \$30*

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The Sunset Buffet

Crudités display with garlic herb aioli and bleu cheese spreads

Passed Hors D'oeuvres

Choice of two

Soups

(Choose One)

Lobster Bisque

Cream of Potato with leek and fresh dill

Roasted Corn Chowder with tomato crème fraîche

Salads

(Choose One)

Caprese Salad with fresh mozzarella layered with tomato, basil, and drizzled with Balsamic Glaze

Iceberg Wedge Salad, cucumbers, tomatoes, bacon, Bleu Cheese Dressing

Baby Spinach with goat cheese, prosciutto, candied walnuts, and Red Wine Vinaigrette

Entrées

*Carved Beef Tenderloin with Port Wine Reduction**

Grilled Swordfish topped with Tropical Fruit Salsa

Mediterranean Stuffed Chicken

Pasta Station to include:

Penne, Tortellini, Marinara and Alfredo Sauce, black olives, onions, peppers, mushrooms, tomatoes, and Parmesan cheese

Chef's Choice Starch and Vegetable

All selections include house baked rolls and butter, freshly brewed regular and decaffeinated coffee and tea

\$64.95

** Chef attendant fee of \$30*

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The Landings Lunch Buffet

*For receptions starting before 2:00pm
A minimum order for 30 guests is required*

Soup du Jour

Spring field greens, assorted dressings

Classic Caesar salad bowl

Roasted asparagus salad, shallot oil and whole-grain mustard aioli

Fresh buffalo mozzarella and sun dried tomatoes, aged balsamic and pesto oil

*Carved Roasted Beef Filet with port-wine reduction, Maytag bleu cheese**

Grilled Chicken Breast with mushroom ragoût and Marsala cream

Seared Salmon Filet with whole-grain mustard sauce

Horseradish infused mashed potatoes

Fresh sauté of vegetables

Freshly brewed regular and decaffeinated coffee and tea

\$26.95

** Chef attendant fee of \$30*

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The Harbortown Brunch Buffet

*For receptions starting before 1:00pm
A minimum order for 30 guests is required*

*Sliced seasonal fresh fruit
Display of baked goods:
Breads and buttermilk biscuits, croissants, Danish pastries and assorted muffins
Sweet butter with a selection of jams and marmalades
Smoked salmon display with capers and onions
Sweet honey ham
Potato lyonnaise*

Omelet Station*

*Eggs and Omelets cooked to order
Choices include: ham, sweet bell peppers, mushrooms, onions, tomatoes
crumbled bacon, and cheddar jack cheese*

*Freshly brewed regular and decaffeinated coffee and tea
orange juice, grapefruit juice, cranberry juice*

\$20.95

** Chef attendant fee of \$30*

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HORS D'OEUVRES, DISPLAYS AND SPECIALTY STATIONS

ALL HORS D'OEUVRES ARE PRICED PER HUNDRED

COLD HORS D'OEUVRES

<i>Spinach and Mushroom Crostini with Goat Cheese \$150.00</i>	<i>Cilantro Lime Shrimp Crostini \$210.00</i>
<i>Steeped Red Potato with Creamed Horseradish, Caramelized Onions \$150.00</i>	<i>Ahi Tuna Niçoise with Kalamata Olive on a Baguette \$210.00</i>
<i>Vegetable Spring Roll with Spicy Plum Sauce \$100.00</i>	<i>Mini California Rolls with Pickled Ginger \$150.00</i>
<i>Prosciutto Deviled Egg or Salmon Deviled Egg \$135.00 \$210.00</i>	<i>Chicken Salad in an English Cucumber Cup \$125.00</i>
<i>Roasted Asparagus Wrapped in Prosciutto \$210.00</i>	<i>Spicy Chicken and Scallions in a Wonton Cup \$265.00</i>
<i>Prosciutto and Fresh Mozzarella on Toasted Baguette with Balsamic Syrup \$150.00</i>	<i>Beef Tenderloin, Boursin Mousse, Garlic Crostini \$210.00</i>
<i>Boursin Stuffed Cherry Tomatoes \$100.00</i>	<i>Spanakopita with Crispy Spinach and Feta Crumbles \$210.00</i>
<i>Blackened Shrimp Canapé \$200.00</i>	<i>Bruschetta \$100.00</i>
<i>Cucumber Disc Topped with Tomato Relish \$100.00</i>	

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ALL HORS D'OEUVRES ARE PRICED PER HUNDRED

HOT HORS D'OEUVRES

<i>Petite Twice Baked Potatoes</i> \$100.00	<i>Assorted Mini Quiche Lorraine and Florentine</i> \$100.00
<i>BBQ Pork Spring Rolls with Firecracker Sauce</i> \$135.00	<i>Bacon Wrapped Jumbo Shrimp with Cajun Aioli</i> \$300.00
<i>Shrimp Spring Roll with Sweet and Sour Dipping Sauce</i> \$150.00	<i>Crab Stuffed Shrimp</i> \$300.00
<i>Pork Pot Stickers and Soy Dipping Sauce</i> \$100.00	<i>Mini Beef Wellingtons</i> \$265.00
<i>Shrimp and Vegetable Wonton with Plum Sauce</i> \$150.00	<i>Mini Chicken Wellingtons</i> \$235.00
<i>Spicy Thai Beef or Chicken Satay Sweet Chili Peanut Sauce</i> \$150.00	<i>Mini Crab Cakes with Cajun Rémolade</i> \$300.00
<i>Coconut Chicken Tenders with Orange Dipping Sauce</i> \$150.00	<i>Coconut Shrimp Skewer with Spicy Lime Aioli</i> \$150.00
<i>Seafood Stuffed Mushroom Caps</i> \$150.00	<i>Swedish Meatballs</i> \$150.00
<i>Miniature Reubens</i> \$100.00	<i>Fire-roasted Vegetable Brochette</i> \$100.00
<i>Sesame Chicken Strips with Mango Chutney</i> \$120.00	<i>Bacon Wrapped Sea Scallops</i> \$250.00

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HORS D'OEUVRES, DISPLAYS AND SPECIALTY STATIONS

DISPLAYS

DOMESTIC CHEESE

*Includes Gouda, Cheddar, Monterey Jack, and Swiss Cheeses
Whole grapes, berries and nuts, water crackers and sliced baguettes
\$4.95 per person*

DOMESTIC AND IMPORTED CHEESE

*Includes Brie, Roquefort, Goat Cheese, Boursin, Colby Jack, Other Specialty Cheeses
Whole grapes, berries and nuts, water crackers and sliced baguettes
\$7.95 per person*

SLICED FRESH FRUIT

*With seasonal berries
\$4.95 per person*

BRIE EN CROÛTE

*Brie En Croûte with grape clusters, nuts and berries
Served with berry compote
\$6.95 per person*

FRESH VEGETABLE CRUDITÉS

*Please Choose Two of the Following Dips:
Bleu Cheese , Garlic Herb Aioli, Herb Buttermilk, Tomato and Spinach
\$8.25 per person*

BREADS AND SPREADS

*Hummus, Tapenades, Warm spinach and artichoke dip
Walnut cinnamon honey butter, Roasted garlic and rosemary infused olive oil
Served with assorted house baked artisan breads
\$5.95 per person*

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Beverage Selections

Cash Bar:

(prices include 6% tax and 20% gratuity)

Premium Brand \$9.00

(Absolute, Beefeaters, Bombay, Jack Daniels, Tanqueray, Crown Royal, Johnnie Walker Red)

Call Brands \$8.00

(Bacardi, Capt. Morgan, Jose Cuervo, Seagram's 7, Smirnoff)

House Brands \$7.00

Cordials and Cognac \$9.00

House Wine \$7.00

Imported Beer \$5.00

Domestic Beer \$4.00

Soda \$2.00

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Romantic Riverfront Ceremony

Ceremony Site Fee
\$300.00

White Chairs
\$5.00 each

Beautiful Receptions

Room	Capacity	Room Charge
Main Deck	180 people	\$500
Dining Room	80 people	\$300
Compass Rose Tavern	90 people	\$300
Garden Room	50 people	\$250
Bridge Room	40 people	\$250
Private Dining Room	30 people	\$100
Pursers Room	20 people	\$25

Room Charges Include:

Event space, set-up/ breakdown, dance floor, ivory or white table linens and napkins, classic white china, flatware, glassware, tables, and chairs.

The room rental period is four (4) hours in length. Please contact the Banquet Manager for rates on extended hours.

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Banquet Policies

A deposit of \$500.00 is required at the time of booking an event.

No room is guaranteed without a deposit.

A 20% gratuity is added to all food and beverage purchases and minimums.

Florida Sales Tax is 6% and will be added to all charges.

For Tax Exempt status: please provide a copy of your current Exemption Certificate.

The bill must be paid by a check bearing the same name.

Prices for food and beverage are guaranteed for 30 days prior to a function.

Attendance Guarantee

A guaranteed confirmation as well as half of the payment is due 7 days prior to the function.

If a guarantee is not given, the expected number will be used.

Guarantees cannot be reduced.

Charges will be based on the attendance count or actual attendance, whichever is greater. The remainder of the guarantee must be paid in full the day prior to the event.

Total balance will be billed at the conclusion of the event.

Cancellations

All event cancellations greater than 60 days will receive the full refund of the deposit,

30-60 days half of the deposit will be refunded,

less than 30 days no refund will be given.

The Club reserves the right to refuse future events as a result of cancellations.

Alcoholic Beverages

Alcoholic beverage sales are governed by the Florida State Division of Alcohol and Tobacco.

The Club will monitor alcoholic consumption and intervene when deemed necessary.

Alcohol may not be brought into the LYG&TC property or taken off of the property.

Food

Food may not be brought into the LYG&TC property or taken off of the property.

Specialty cakes are the only exception to this policy and are subject to a cake cutting fee.

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Personal Property

The Club does not assume any responsibility for the loss or damage of any merchandise or articles left on the premises. The Club will hold the member and / or client liable for any damages caused by attendees or outside vendors.

Payment Options

The Club accepts Master-Card, Visa, Discover, and American Express.

The Club also accepts Personal and Business checks.

Members may choose to be "Direct Billed" to their account.