



Pointe West Country Club
7500 14th Lane ~ Vero Beach, FL 32966

On behalf of the ladies and gentlemen at Pointe West, we are delighted that you are considering our beautiful clubhouse as the venue for your event. Our mission is to create a memorable occasion that you will cherish forever.

Whether you desire grand elegance or sophisticated simplicity, let our fine food and talented team exceed your expectations. We strive to enhance your personal touch and help create amazing moments for the celebration you've always imagined.

Lisha Zellars

Banquet and Member Services Director
Ph: (772) 770-3401 / Ext. 2002
Fax: (772) 770-3406
Email: Lisha@PointeWestFlorida.com

Welcome Cocktail Reception

Champagne Toast

*Display of International & Domestic Cheeses Garnished with Fresh Fruit
Served with Flatbread & Crackers*

Cheese & Fruit Platter for Bridal Party after Ceremony

Stationary or Passed Hors D'oeuvres

See Hors D'oeuvres Menu for Pricing and Selection

Plated or Buffet Dinner

Freshly Baked Rolls & Butter

Buffet

Pointe West Salad Bar

*Mixed Baby Greens with Grape Tomatoes, Cucumbers, Black Olives and Sliced Red Onions
Served with Assorted House Made Dressings*

Add \$3 per Person for Deluxe Salad Bar:

*Includes Garbanzo Beans, Sliced Mushrooms, Crumbled Bacon, Shredded Cheddar
or Crumbled Blue Cheese, Sliced Egg, Crunchy Croutons and Pickled Beets*

Plated (Select One)

Pointe West House Salad with Balsamic Vinaigrette

Traditional Caesar Salad with Crunchy Garlic Croutons and Shredded Parmesan

*Add \$3 per Person for Sliced Tomato and Fresh Mozzarella Salad
Served over Mixed Greens with Fresh Basil and Drizzled Balsamic Vinaigrette*

or

*Fancy Bib & Boston Wedge Salad with Red & Yellow Grape Tomatoes
Served with Cognac Dressing*

Select Two Elegant Entrees :

Chicken ~ Choice of

(Select One)

*Grilled Marinated Breast of Chicken Topped with Goat Cheese,
Sun-Dried Tomatoes and Lemon Basil Butter Sauce*

Sautéed Tuscan Breast of Chicken with Artichoke, Mushroom and Sun-Dried Tomato

Chicken Piccata

Breast of Chicken Sautéed in Butter, White Wine, Lemon and Capers

Parmesan Crusted Breast of Chicken with Sun-Dried Tomato Basil Cream

Chicken Marsala

Herbed Chicken Cutlets in Mushroom and Marsala Wine Sauce

Chicken Francaise

Thin-Cut Chicken Breast in Buttery Lemon and White Wine Sauce

Chicken Cordon Blue

*Hand Breaded Breast of Chicken with Black Forest Ham, Swiss,
Garlic, Onions and Sauce Supreme*

*Roasted Stuffed Chicken Breast with Spinach Onion & Feta Cheese
Topped with Mushroom Wine Sauce*

(Select One Additional Entree)

Broiled or Butter Crumb Crusted Cod Fish

Herb Encrusted Seared Tilapia

Grilled or Pan Seared Salmon

with Teriyaki, Béarnaise or Dilled Hollandaise Sauce

Also Available Blackened, Broiled or Poached

Grilled or Pan Seared Mahi

with Beurre Blanc, Béarnaise or Dilled Hollandaise Sauce

Fresh Rosemary Roasted Pork Loin with Natural Gravy

German Pot Roast

Tender Slices of Beef in a Rich Onion and Carrot Gravy

Sliced London Broil with Burgundy Wine Demi Glace

Oven Roasted Brisket of Beef with Natural Pan Gravy

Garlic Rubbed Roasted Sirloin of Beef with Au Jus and Horseradish Sauce

Sliced Marinated Flank Steak with Your Choice of

(Select One)

Zinfandel or Cabernet Demi Glace, Green Peppercorn Au Poivre or Mushroom Marsala Sauce

Traditional Accompaniments

Entrees are Served with Your Choice of Rice or Potato & Vegetables:

*Rice Pilaf, Creamy Risotto, Whipped or Roasted Garlic Mashed Potatoes,
Herb Roasted Red Bliss Potatoes, Duchess or Au Gratin Potatoes*

Fresh Steamed or Roasted Vegetables:

*Choose from Zucchini, Yellow Squash & Carrots, Green Beans Almandine
or Broccoli, Cauliflower & Carrots*

Add \$1 per Person for

*Twice Baked Potato with Bacon, Chive & Sour Cream,
Wrapped Asparagus or Butternut Stuffed Zucchini*

Wedding Cake Provided by Bride & Groom ~ Complimentary Cake Cutting

Includes Freshly Brewed Regular or Decaffeinated Coffee, Iced Tea and Lemonade

(Hot Tea and Soft Drinks by Request)

Children's Menu

(By Request)

Chicken Fingers, Hot Dogs, Hamburgers or Grilled Cheese

All Children's Meals are Served with Choice of Fresh Fruit, French Fries or Sweet Potato Fries

Plated or Buffet Dinner per Person - \$60.00

Children 12 and Under - \$19.95 (Event Menu) / \$9.95 (Children's Menu)

Children 5 and Under - Complimentary

Optional Vendor Meals - \$29.95 per Vendor

~ Subject to 21% Service Charge and 7% Sales Tax ~

*We make every effort to accommodate dietary restrictions.
Please inquire about vegan, vegetarian, allergy and gluten free options.
We welcome suggestions to fulfill these requirements.*

Clubhouse and Terrace Rental Fee - \$1000.00

Set Up and Breakdown Fee - \$350.00

(Includes floor length white linens, mirrored squares with votive candles and dance floor)

Ceremony on Greenside Terrace Set Up and Breakdown Fee - \$150.00

(Includes banquet chairs with white chair covers)

Heritage Park Rental Fee - \$150.00

(Heritage Park ceremony includes pavilion only ~ chair rental, set up and breakdown not included)

Membership Option

Pointe West Social Membership \$642

Includes club charging privileges, dining privileges, access to all social functions, group travel and tour opportunities, summer dining reciprocity and complimentary banquet room rental. Membership includes spouse and children; access to guest golf passes available.

Bridal Shower, Rehearsal Dinner and Groomsmen Golf Outings

Email Lisha for pricing

Additional Upgrade Options

Fresh Baked Croissants & Whipped Butter Rosettes ~ \$2 per Person

Soup Selections

Cold Vichyssoise ~ \$3 per Person

Chicken with Wild Rice ~ \$3 per Person

Shrimp Bisque ~ \$4 per Person

Italian Wedding with Veal Meatballs ~ \$6 per Person

Lobster Bisque ~ \$7 per Person

Upgraded Entrée Options ~ Additional \$15 per Entrée

Sliced Herb Roasted Beef Tenderloin with Wild Mushroom Demi Glace

Roast Prime Rib of Beef au Jus with Horseradish

Sautéed Breast Chicken Oscar with Jumbo Lump Crabmeat, Asparagus and Béarnaise Sauce

Fillet of Black Grouper with Lemon Beurre Blanc & Lemon Garni

Jumbo Lump Stuffed Norwegian Salmon with Herbed Hollandaise Sauce

Sautéed Veal Oscar with Jumbo Lump Crabmeat, Asparagus and Béarnaise Sauce

Surf & Turf Menu Options ~ \$100 per Person

*Sliced Roasted Beef Tenderloin with 5oz Cold Water Lobster Tail
or Jumbo Lump Crab Cake with Remoulade Sauce*

Suggested to be Served with Duchess Potatoes & Asparagus

Served with Choice of any Soup, Salad, Potato & Vegetable

~ Chef Attended Carving Stations are Available for a \$75 fee ~

Additional Information

Room Capacities

Maximum capacity may vary depending on entertainment, dancing and menu selection. Our main dining room and greenside terrace can accommodate dining for up to 200 guests or smaller intimate groups.

Wedding services include ceremony, cocktail hour and reception location. A dance floor, white or black linens and additional table set up is also included. Mirrors and votive candles are complimentary, as are cake cutting and a private bridal party room with appetizers and beverages.

Confirmation of Space and Deposit

An initial non-refundable deposit of \$500 is required to confirm our date along with a signed contract. Your four hour time frame must be decided upon the deposit contract along with an estimate within twenty guests of your guarantee. Extended reception time is available for \$350 per hour.

Menu Tasting

Once a contract is signed, we will arrange a set time for a menu tasting.

Use of Locker Rooms

Pointe West Country Club allows women and men to dress in our locker rooms two hours prior to your ceremony; however, we cannot reserve the locker rooms for your sole use. Please don't leave valuables in locker rooms; Pointe West is not responsible for lost or stolen items.

Decorations

The Club will not permit décor to be pinned, taped or stapled to the walls, doors, floors or ceilings. We will assist you in placing your decorations and favors in place as long as time permits. All items must be unpacked with labels removed and directions provided. Please check with your banquet director for the available time you may begin decorating the day of your event. All decorations not removed from the premises by the end of your event must be picked up within 24 hours.

Bar Service

Pointe West Country Club promotes responsible alcohol service. Requests for shots or double drinks will not be granted. Alcoholic beverages may not be removed from the premise and must be provided by Pointe West Country Club. We also reserve the right to refuse service to anyone. All persons must show proper ID upon request. Two bartenders are provided per 100 guests during the duration of your cocktail reception; one bartender (with backup, if necessary) is available throughout the remainder of your event.

Please inquire about the availability of golf carts for your event if necessary.

Cajun Beef Skewers
\$100.00 per 50

Teriyaki Chicken Skewers
\$75.00 per 50

Franks in Puff Pastry
\$115.00 per 100

Mini Meatballs
\$80.00 per 100

Hot Wings
\$95.00 per 100

Mozzarella Sticks
\$90.00 per 50

Brie & Fruit En Croute
\$140.00 serves 50

Sausage Bites with Peppers & Onions
\$125.00 per 50

Spanakopita
\$160.00 per 100

Chicken Fingers
\$85.00 per 50

Bruschetta
\$85.00 per 50

Finger Sandwiches
\$150.00 serves 50

Grilled Sliders
\$95.00 per 50

Olive, Tomato & Mozzarella Skewers
\$85.00 per 50

Scallops wrapped in Bacon
\$150.00 per 50

Mini Crab Cakes
\$90.00 per 50

Coconut Shrimp & Pineapple Skewers
\$100.00 per 50

Peel & Eat Shrimp
\$175.00 per 100

Shrimp Cocktail
\$270.00 per 100

Mini Egg Rolls
\$115.00 per 100

Spinach w/ Artichoke Dip
\$75.00 serves 50

Fresh Fruit Tray
\$115.00 serves 75

Vegetable Tray
\$95.00 serves 75

Jalapeno Poppers
\$85.00 per 100

Stuffed Mushroom Caps
\$150.00 per 50

Fried Mushrooms
\$65.00 serves 50