

# — WEDDING GUIDE —





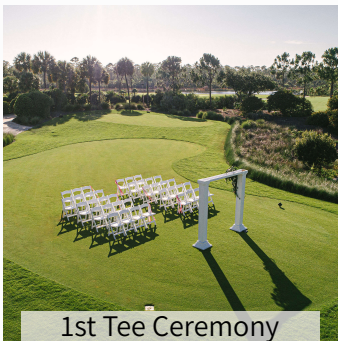
## Your Experience

Congratulations on your engagement, and thank you for your interest in Treviso Bay. Our dedicated team of event professionals will help you create the perfect celebration on your special day. Our signature wedding package is available May through October exclusively.

## Venues

### Signature Ceremony Package (up to 160 Guests)

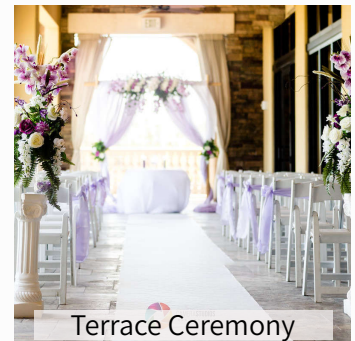
First Tee Ceremony, La Piscina Ceremony or Terrace Ceremony \$1,000



1st Tee Ceremony



La Piscina Ceremony



Terrace Ceremony

### Reception Venue

Main Grill Room & Terrace for cocktail hour followed by a reception in the Grand Dining Room

\*\$10,000 Minimum in Food and Beverage to Reserve

### Inclusive

- Exclusive use of our dining facilities
- Bridal and Grooms Suite
- Choice of elegant table linens along with votive candles, flatware and glassware. A selection of upgraded linens are also available at an extra charge

### Additions

- Dance Floor  
\$1,000
- Cake Cutting  
\$3.00 Per Person
- Classic Gold Rim Chargers  
\$3.00 Per Person



Grand Ballroom



# Platinum Package

PLATED DINNER • PLATINUM PACKAGE STARTS AT \$150++ PER PERSON

## Display

Crudit  and Dip

International Cheese Display with Gourmet Crackers and Breads

Charcuterie Antipasto  
Cured Meats, Grilled Vegetables, Roasted Eggplant,  
Roasted Pepper Salad, Marinated Olives  
Iced Shrimp and Crab Claw Display  
with Lemon and Cocktail Sauce

## Appetizer

Choose one

Jumbo Lump Crab Cake

Shrimp Cocktail

Burrata Frite

Escargot

## Soup or Salad

Lobster Bisque	Italian Wedding
Clam Chowder	Roasted Chicken Vegetable
Tomato Basil	Butternut Squash
Five Onion	

## Passed Hors D'oeuvres

Choose four  
Thai Coconut Shrimp

Mini Crab Cake with Remoulade

Applewood Bacon Wrapped Scallops

Tuna Tartare with Ponzu Sauce

Mini Lobster Roll

Beef Satay Ginger Orange Glaze

Chicken Satay Chimichurri



Treviso Bay House Salad Bar

Classic Caesar Salad

Spinach Bacon and Goat and Almond Salad

Arugula Berry Brie Salad

## Entr e

Choose one

Halibut and Filet Duo Plate

Jumbo Shrimp and Filet

Crab Cake and Filet

Salmon and Jumbo Shrimp

Salmon and Filet

## Accoutrements

Choose one

Potato Gratin

Truffle Risotto

Rice Pilaf

Goat Cheese Bacon Potato  
Croquettes

Roasted Fingerling Potatoes

Mashed Potatoes

## Accoutrements

Choose one

Traditional Ratatouille

Green Beans Amandine

Honey Glazed Baby Carrots

Roasted Provencal Tomatoes

Steamed and Buttered Asparagus

Steamed and Buttered Broccolini



# Platinum Package

BUFFET DINNER • PLATINUM PACKAGE STARTS AT \$150++ PER PERSON

## Display

Crudit  and Dip

International Cheese Display with Gourmet Crackers and Breads

Charcuterie Antipasto  
Cured Meats, Grilled Vegetables, Roasted Eggplant,  
Roasted Pepper Salad, Marinated Olives  
Iced Shrimp and Crab Claw Display  
with Lemon and Cocktail Sauce

## Appetizer

Choose one

Jumbo Lump Crab Cake

Shrimp Cocktail

Burrata Frite

Escargot

## Soup

Choose one

Five Onion

Lobster Bisque

Italian Wedding

Clam Chowder

Roasted Chicken  
Vegetable

Tomato Basil

Butternut Squash

## Passed Hors D'oeuvres

Choose four

Thai Coconut Shrimp

Mini Crab Cake with Remoulade

Applewood Bacon Wrapped Scallops

Tuna Tartare with Ponzu Sauce

Mini Lobster Roll

Beef Satay Ginger Orange Glaze

Chicken Satay Chimichurri



## Salad

Choose two

Spinach Bacon and  
Goat and Almond Salad

Treviso Bay House Salad  
Bar

Arugula Berry Brie  
Salad

Classic Caesar Salad

Beet and Blue Cheese  
Salad

## Entr e

Choose two

Roasted Tri Tip Beef  
Chimichurri

Pan Seared Halibut  
Lemon Dill Sauce

Veal Scaloppini  
Wild Mushroom  
Sauce

Grilled Salmon  
Peppercorn Sauce

Roasted Chicken  
Red Wine Sauce

Grilled Swordfish  
Pineapple  
Tomato Salsa

Spinach and Boursin  
Stuffed Turkey Breast  
Red Wine Sauce

## Sides

Choose four

Traditional Ratatouille

Potato Gratin

Green Beans Amandine

Truffle Risotto

Honey Glazed Baby  
Carrots

Rice Pilaf

Roasted Provençal  
Tomatoes

Goat Cheese Bacon  
Potato Croquettes

Roasted Fingerling  
Potatoes



# Gold Package

PLATED DINNER • PLATINUM PACKAGE STARTS AT \$125++ PER PERSON

## Display

Crudit  and Dip

International Cheese Display with Gourmet Crackers and Breads

Charcuterie Antipasto  
Cured Meats, Grilled Vegetables, Roasted Eggplant,  
Roasted Pepper Salad, Marinated Olives

## Appetizer

Choose one

Jumbo Lump Crab Cake

Shrimp Cocktail

Burrata Frite

Escargot

## Soup or Salad

Choose one

Five Onion

Lobster Bisque

Italian Wedding

Clam Chowder

Roasted Chicken  
Vegetable

Tomato Basil

Butternut Squash

## Passed Hors D'oeuvres

Choose four

Thai Coconut Shrimp

Mini Crab Cake with Remoulade

Applewood Bacon Wrapped Scallops

Tuna Tartare with Ponzu Sauce

Mini Lobster Roll

Beef Satay Ginger Orange Glaze

Chicken Satay Chimichurri



Treviso Bay House Salad Bar

Classic Caesar Salad

Spinach Bacon and Goat and  
Almond Salad

Arugula Berry Brie Salad

## Entr e

Choose one

Halibut and Filet Duo Plate

Shrimp (U12) and Filet

Crab Cake and Filet

Salmon and Shrimp (U12)

Salmon and Sirlion

## Accoutrements

Choose one

Potato Gratin

Truffle Risotto

Rice Pilaf

Goat Cheese Bacon Potato  
Croquettes

Roasted Fingerling Potatoes

Mashed Potatoes

## Accoutrements

Choose one

Traditional Ratatouille

Green Beans Amandine

Honey Glazed Baby Carrots

Roasted Provençal Tomatoes

Steamed and Buttered Asparagus

Steamed and Buttered Broccolini



# Gold Package

BUFFET DINNER • GOLD PACKAGE STARTS AT \$125++ PER PERSON

## Display

Crudit  and Dip

International Cheese Display with Gourmet Crackers and Breads

Charcuterie Antipasto  
Cured Meats, Grilled Vegetables, Roasted Eggplant,  
Roasted Pepper Salad, Marinated Olives

## Appetizer

Choose one

Jumbo Lump Crab Cake

Shrimp Cocktail

Burrata Frite

Escargot

## Soup

Choose one

Five Onion

Lobster Bisque

Italian Wedding

Clam Chowder

Roasted Chicken  
Vegetable

Tomato Basil

Butternut Squash

## Passed Hors D'oeuvres

Choose four

Thai Coconut Shrimp

Mini Crab Cake with Remoulade

Applewood Bacon Wrapped Scallops

Tuna Tartare with Ponzu Sauce

Mini Lobster Roll

Beef Satay Ginger Orange Glaze

Chicken Satay Chimichurri



## Salad

Choose two

Spinach Bacon and  
Goat and Almond Salad

Treviso Bay House Salad  
Bar

Arugula Berry Brie  
Salad

Classic Caesar Salad

Beet and Blue Cheese  
Salad

## Entr e (Choose Two)

Choose Two

Roasted Tri Tip Beef  
Chimichurri

Pan Seared Halibut  
Lemon Dill Sauce

Veal Scaloppini  
Wild Mushroom Sauce

Grilled Salmon  
Peppercorn Sauce

Roasted Chicken  
Red Wine Sauce

Grilled Swordfish  
Pineapple  
Tomato Salsa

Spinach and Boursin  
Stuffed Turkey Breast  
Red Wine Sauce

## Sides

Choose four

Traditional Ratatouille

Potato Gratin

Green Beans Amandine

Truffle Risotto

Honey Glazed Baby  
Carrots

Rice Pilaf

Roasted Provençal  
Tomatoes

Goat Cheese Bacon  
Potato Croquettes

Roasted Fingerling  
Potatoes

# Silver Package

PLATED DINNER • SILVER PACKAGE STARTS AT \$100++ PER PERSON

## Passed Hors D'oeuvres

- Choose three
- Tuna Tartare with Ponzu Sauce
  - Thai Coconut Shrimp
  - Beef Satay Ginger Orange Glaze
  - Mini Crab Cake with Remoulade
  - Chicken Satay Chimichurri
  - Applewood Bacon Wrapped Scallops

## Appetizer

- Choose one
- Jumbo Lump Crab Cake
  - Shrimp Cocktail
  - Burrata Frite
  - Escargot



## Soup or Salad

- Choose one
- Five Onion
  - Lobster Bisque
  - Italian Wedding
  - Clam Chowder
  - Roasted Chicken Vegetable
  - Tomato Basil
  - Butternut Squash

- Treviso Bay House Salad Bar
- Spinach Bacon and Goat and Almond Salad
- Classic Caesar Salad
- Arugula Berry Brie Salad

## Entrée

- Choose one
- Snapper and Filet Duo Plate
  - Shrimp (1620) and Sirloin
  - Crab Cake and Sirloin
  - Salmon and Shrimp (1620)
  - Salmon and Sirloin
  - Spinach and Boursin Stuffed Chicken

## Accoutrements

- Choose one
- Potato Gratin
  - Truffle Risotto
  - Rice Pilaf
  - Goat Cheese Bacon Potato Croquettes
  - Roasted Fingerling Potatoes
  - Mashed Potatoes

## Accoutrements

- Choose one
- Traditional Ratatouille
  - Green Beans Amandine
  - Honey Glazed Baby Carrots
  - Roasted Provençal Tomatoes
  - Steamed and Buttered Asparagus
  - Steamed and Buttered Broccolini

# Silver Package

BUFFET DINNER • SILVER PACKAGE STARTS AT \$100++ PER PERSON

## Passed Hors D'oeuvres

- Choose three
- Thai Coconut Shrimp
- Mini Crab Cake with Remoulade
- Applewood Bacon Wrapped Scallops
- Tuna Tartare with Ponzu Sauce
- Beef Satay Ginger Orange Glaze
- Chicken Satay Chimichurri



## Appetizer

- Choose one
- Jumbo Lump Crab Cake
- Shrimp Cocktail
- Burrata Frite
- Escargot

## Soup

- Choose one
- Five Onion
- Lobster Bisque
- Italian Wedding
- Clam Chowder
- Roasted Chicken Vegetable
- Tomato Basil
- Butternut Squash

## Salad

- Choose two
- Treviso Bay House Salad Bar
- Classic Caesar Salad
- Spinach Bacon and Goat and Almond Salad
- Arugula Berry Brie Salad

## Entrée

- Choose Two
- Pan Seared Halibut  
Lemon Dill Sauce
- Grilled Salmon  
Peppercorn Sauce
- Grilled Swordfish  
Pineapple  
Tomato Salsa
- Roasted Tri Tip Beef  
Chimichurri
- Roasted Chicken  
Red Wine Sauce
- Spinach and Boursin  
stuffed Turkey Breast  
Red Wine Sauce

## Sides

- Choose four
- Potato Gratin
- Truffle Risotto
- Rice Pilaf
- Goat Cheese Bacon  
Potato Croquettes
- Roasted Fingerling  
Potatoes
- Traditional Ratatouille
- Green Beans Amandine
- Honey Glazed Baby  
Carrots
- Roasted Provencal  
Tomatoes





# BAR SELECTIONS

## Cash • Hosted Tab Bar

House Brands	\$5.50
Call Brands	\$7.50
Premium Brands	\$9.00
Draft Brands	\$3.00
Domestic Bottle	\$3.50
Import Bottle	\$4.50
Non Alcoholic Beer	\$3.50
Champagne	\$5.50
Aqua Panna Water	\$3.00
Fruit Juice	\$3.00

We urge you and your guests to drink responsibly. We reserve the right to decline service of alcohol for the safety of our guests. All food and beverage served or consumed on the premises must be purchased, prepared and served by the Treviso Bay Golf & Country Club. Unused banquet beverage cannot be taken from the function space. All prices are based on brand and beverage request. Prices are subject to a 22% Service Charge and 7% Sales Tax. An additional bar setup charge of \$250.00 will be applied in banquet room. Cocktail waitperson charge is \$25.00 per hour.

## OPEN BAR

### Beer and Wine

(1) Hour	\$15 per person
(2) Hours	\$26 per person
(3) Hours	\$35 per person
(4) Hours	\$44 per person
Each Additional Hour	\$9 per person per hour

### House Brand Full Bar

(1) Hour	\$18 per person
(2) Hours	\$32 per person
(3) Hours	\$44 per person
(4) Hours	\$56 per person
Each Additional Hour	\$12 per person per hour

Svedka	Conch Republic Rum	Pinot Grigio
Suaza Tequila	Chardonnay	Yalupa Sparkling Water
Jim Bean	Cabernet Sauvignon	Domestic Beer
Aristocrat Gin	Merlot	

### Call Brand Full Bar

(1) Hour	\$20 per person
(2) Hours	\$36 per person
(3) Hours	\$50 per person
(4) Hours	\$64 per person
Each Additional Hour	\$14 per person per hour

Absolute	Bacardi	Pinot Grigio
Titos	Captain Morgan	Mionetto Prosecco
Tangier	Chardonnay	Domestic & Import Beer
Bullet Bourbon	Cabernet Sauvignon	
Johnnie Walker Red		

### Premium Brand Full Bar

(1) Hour	\$27 per person
(2) Hours	\$49 per person
(3) Hours	\$69 per person
(4) Hours	\$89 per person
Each Additional Hour	\$20 per person per hour

Kettle One	Crown Royal	Mionetto Prosecco
Belvedere	Pyrat Rum	Brut Champagne
Hendricks	Chardonnay	Domestic & Import Beer
Makers Mark	Cabernet Sauvignon	
Patron Silver	Pinot Grigio	