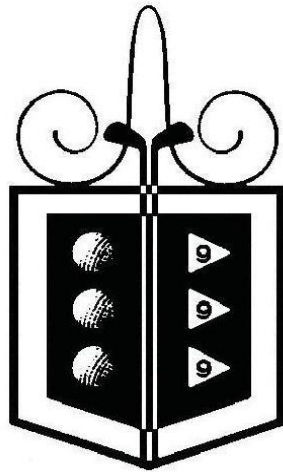


*Celebrate Your Special Occasion
with
The Atlantis Golf Club*



AGC

*In our Scenic Facility overlooking
The Private Golf Course*

Please contact

Jason O. Mohalley

Club Manager

561.966.7600

*Prices are quoted based on market prices and are subject to change. A
20% service charge & 6.5% sales tax will be added to final billing*

Atlantis Golf Club, Inc.
Catering and Banquet Services

Let the us assist in all your entertaining needs.

- Invitations
- Party Theme
- Type of Party
 - Decorations
- Customized Menus
 - Table Linens
- Flowers & Balloons
- Wall & Room Decor
 - Ice Sculpture
- Melon & Tallow Carvings
- Music & Entertainment
 - Staffing

We take pride in creating personal packages to fit the families taste and budget so nothing is written in stone. In addition we are more than happy to provide any special requests. I look forward to meeting with you and hopefully making your party visions a reality!

*Jason Mohalley,
Club Manager*

Wedding Packages

Our Four Hour Package Includes...

Bridal Room

The Mulligan Room & Screened Patio for Cocktail Hour

The Palm Ballroom For Your Reception

International & Domestic Cheese Display

Crudités Display

Butler Served Hors d'Oeuvres

Bar Package

Champagne Toast

Three Course Eclectic Dinner or Elegant Buffet Dinner

Linens

Dance Floor

Maitre'D



Atlantis Golf Club, Inc.
The Mulligan Buffet Package

Four Hour Open Bar

Clubhouse Liquors, House Wines, Domestic & Imported Beers, Juices, Soft Drinks

Cocktail Hour

Crudités Display, Cheese Platter,
Unlimited Butler Served Hors d' Oeuvres
(Choice of four)

Buffet Dinner

Soup & Salad Table

Field Greens, Composed Salads, Breads & Crisps,
Assorted Accompaniments & Dressings

Entrées

(Choice of two)

Chicken Marsala, Italian Crusted Tilapia, Chicken Florentine, Braised Tenderloin Tips,
Broiled Salmon, Stuffed Shells Marinara, or Penne A La Vodka

(Choice of two)

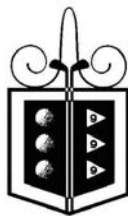
Seasonal Vegetable, Twice Baked Potato, Green Beans Amandine, Fresh Broccoli,
Herb Roasted Potatoes, Couscous, Au Gratin Potato, Rice Pilaf

Dessert Table

Ice Cream Bar, Cakes, Cookies, Fruit Display
Freshly Brewed Regular, Decaf Coffees, Teas, & Iced Tea

\$45.00 pp

Plus 20% service and 6.5% tax



AGC

Atlantis Golf Club, Inc.
The Palm Reception Package

Four Hour Open Bar

Clubhouse Liquors, Wines, Domestic & Imported Beers, Juices, Soft Drinks

Cocktail Hour

Unlimited Butler Served Hors d' Oeuvres
(Choice of four)

Served Dinner

Appetizer Salad

(Choice of one)

Entrée

(Choice of two)

Served with Seasonal Vegetable, and appropriate Starch
Fresh Rolls & butter

Dessert

(Choice of one)

Chocolate Lava Cake

Or

Key Lime Pie

Freshly Brewed Regular, Decaf Coffees, Teas, & Iced Tea

\$52.00 pp

Plus 20% service and 6.5% tax

Hors d'Oeuvres

(the first impression)

Complement your beverage service and welcome your guests to your special event with an assortment of hot and cold hors d'oeuvres. Butler service provided for one hour prior to your dinner function.

(choose 4)

Hot Selections

Crab Rangoon
Coconut Chicken
Savory Meatballs
Scallops in Pepper Bacon
Mini Beef Wellington
Mini Quiche
Petite Crab Cakes
Mini Frankes
Spring Rolls
Spanikopita
Beef Satay

Cold Selections

Assorted Canapés
Bruschetta
Beef Tenderloin on Croustade
Crab & Avocado stuffed Cherry Tomato
Melon & Proscutto
Antipasti Skewers

Appetizer Salad Combinations

(the first course)

Vegetable Napoleon

Portobello Mushroom & Goat Cheese Crostini

Roasted Pear, Bleu Cheese, Candied Walnuts, Dried Cranberries

Classic Caesar with Grilled Vegetables, & Artesian Croutons

Arugula with Bacon, Pears, Teardrop Tomato & Red Onion

Entree

- ◆ Prime Rib of Beef Au Jus
- ◆ Filet Mignon, Sauce Perigourdine
 - ◆ Chicken Marsala
- ◆ Sautéed French Breast of Chicken, Roasted Shallots & Port Wine
 - ◆ Tuscan Cornish Game Hen
 - ◆ Roasted L.I. Duckling, Brandied Cherry Sauce
- ◆ Macadamia Crusted Mahi Mahi, Fruit Salsa & Orange Beurre Blanc
 - ◆ Herb Crusted Tilapia, Roma Tomato, Lemon Sauce
- ◆ Pan-Seared Salmon, Potato Crusted, Drizzled with Citrus Jus
 - ◆ Florida Yellowtail, Tomato, Onions & Capers

- ◆ Veal Chop, Forest Mushroom Demi Glace*
- ◆ Sesame Crusted Seared Tuna, Wasabi & Ginger, Teriyaki Glaze*
- ◆ Roast Rack Of Lamb, Herbed Crumbs, Roasted Shallot Madeira*

Accompaniments

Garlic Whipped Potatoes

Twice Baked Potatoes

Herb Roasted Potatoes

Rice Pilaf

Au Gratin Potato

Couscous

Seasonal Vegetables, Green Beans Amandine, Steamed Broccoli, Carrots & Snap Peas

Sweet Endings

- ◆ Warm Chocolate Lava Cake
- ◆ Warm Apple Strudel, Caramel Sauce
 - ◆ Key Lime Pie
- ◆ Peach Melba, Vanilla Ice Cream, Raspberry Sauce
 - ◆ Trio of Sorbets, Cookie Cup, Fresh Berries
 - ◆ Duet Dessert Sampler

Viennese Table

(\$8.00/person additional)

*Mini pastries, Fruit Tarts,
Petit Fours, Cakes, Fancy Pies, Fruit Display, Cookies,
& Chocolate Dipped Strawberries, etc.*

Ice Cream Sundae Bar

Flambé Bananas or Cherries

Wedding Cake

To be provided by host

Or

Provided By AGC at \$3.00 / person

Atlantis Golf Club's
General Information & Fees

- ◆ Ceremony Fee \$500.00
- ◆ Valet Service \$75.00 per valet
- ◆ Ladies Room Attendant \$75.00
- ◆ Entertainment Meals \$25.00 per person
- ◆ Overtime Rate \$400.00/hour

- ◆ Tent Custom Price
- ◆ In House Decorating Of Dining Room Custom Price
- ◆ Ice Carving Displays Custom Price
- ◆ Additional linens other than in house Custom Price
- ◆ Flowers Custom Price
- ◆ DJ, Photographer, Band, or other vendor provided by Club
- ◆ Chair, Table, Special Equipment Rental is additional

The final menu and agreed number of guests is due 14 days prior to function and is considered a guarantee for which you will be charged. All food and beverage items are supplied & prepared by Atlantis Golf Club. Food and beverage may not be brought on or off the premises.

A non-refundable deposit of \$500.00 is required to confirm and hold all function dates. The Final Balance is due 48 hours prior to function date by check only.

The hosts are responsible for the behavior of their guests at all time. AGC staff reserves the right to limit beverages to persons who appear intoxicated. All persons must be of legal drinking age and provide proof to be served. No alcoholic beverages may be given to persons under age or without ID. No alcoholic beverages may be removed from the Club.

All displays & decoration proposed by the host must be approved by the Club Management. Rice,, confetti, & smoke machines are prohibited. We can not permit any items to be affixed to the walls, floors, or ceilings. Any items damaged or stolen will be the hosts responsibility. AGC will not be responsible for personal property.

Prices quoted are subject to an 20% service charge and 6.5% Sales Tax. Prices are subject to change without notice and can be confirmed 60 days prior to the event. Prices include set-up, house china, linens, and staff.

Host Signature/Date _____ Club Signature/Date _____