



Kelly Plantation Weddings & Events

An event at Kelly Plantation can take on many approaches and styles. Whether you are planning the most formal of weddings or just keeping it simple and casual, Kelly Plantation provides the perfect opportunity for any setting. The staff at Kelly Plantation is second to none and will tailor your wedding or special event to meet your exact demands. Kelly's trained staff specializes in a variety of events such as: rehearsal dinners, bridal luncheons and sophisticated indoor/outdoor wedding receptions.

The staff at Kelly will help plan that perfect day just as you have always imagined. From menus to event planning, Kelly Plantation will ease the stress and provide the most enjoyable wedding experience possible. Kelly's Food & Beverage staff will prepare a menu that accommodates your style as well as your budget. The event staff will ensure that everything is perfect the day of your wedding as well as the days leading up.

Kelly Plantation features a large clubhouse with two dining rooms as well as a large covered veranda looking out over the back lawn; it provides a warm and inviting atmosphere that is sure to accommodate any type of occasion.

If a Kelly Plantation Wedding or Event is something that you are considering, please feel free to contact our staff for more detailed information. We encourage you to call and setup a time to view the property as well as meet the wonderful staff. Thank you again for considering Kelly Plantation.

Russ Cooper

Food & Beverage Director

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Facility Usage Agreement

Reserving Clubhouse for a Function

Reservations are made on a first come first served basis. The Food & Beverage Director and Kelly Plantation Owner's reserve the right to refuse any function at their discretion. A reservation is complete only upon the execution by all parties of Kelly Plantation's "Facility Usage Agreement" and the receipt of payment for the reservation deposit. The reservation deposit is equal to the rental fee for the use of the Kelly Plantation Clubhouse. Fifty percent (50%) of the deposit is refundable if written notice is presented more than sixty days (60) in advance of the event. The deposit is non-refundable within sixty days (60) of any event.

Wedding Coordinator

The Club requires a Wedding Coordinator to facilitate the ceremony and/or reception.

Fee Structure

A rental fee for the use of Kelly Plantation Clubhouse, for reception only, will be \$3000 plus 7% tax. If ceremony is onsite, the rental fee will be \$5000 plus 7% tax. A Chef Fee of \$125 will be assessed to each event for each member of the culinary staff.

Function Limitations/Charges

All fees are based on a four hour function. Any function exceeding four hours will be charged an additional \$500 per hour. Any damage that is incurred during a function will be added to the function charges. All charges are due before the completion of the function. The client must provide a credit card for functions with charges based on consumption.

If ceremony is onsite, it may not begin before 5:00pm and guests are asked not to arrive until 30 minutes before ceremony begins in order to allow enough time for completion of setup.

Due to noise ordinances inside the community, all events must conclude by 10:00pm.

IF payment is made using a credit card, a 4% processing fee will be applied.

Food & Beverage

Kelly Plantation Golf Club will provide all Food & Beverages. No Food or Beverage will be brought in except that which is provided from Kelly Plantation Clubhouse (exception being wedding cakes, desserts). Charges for these services will be dependent on the type of service desired, the duration of service, the brands of beverages and the type of menu selected. Under no circumstances will any outside caterers be allowed to bring in food or beverages.

Food & Beverage Minimums : Prices may vary depending on specific food choices and number of items

Package 1: Buffet-Style Reception; Menus start at \$60 per person. We will create a full menu based on your specific tastes and ideas. This package includes food only---please see below for packages including bar.

Package Includes:

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

Package 2: Starts at \$100 per person

Includes: Beer & Wine for 4 hours

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

Package 3: Starts \$150 per person

Includes: Full open bar for 4 hours (premium liquors, wine, & beer)

Passed Appetizers during cocktail hour

Full Dinner Buffet including Salad Display, Pasta Station, Carving Station, Starch, Vegetable and other items

Additional Rental Items

Depending on the size of an event, it may be necessary to rent additional china, silver, and glassware. A tent may also become necessary. Linens, tables and chairs, may also be required. These rentals will be coordinated through the Food & Beverage Manager. The client will be responsible for these charges.

Cleaning Fee

The Club reserves the right to assess a \$100 cleaning for each event

Gratuity

A gratuity of 22% will be assessed to all Food & Beverage functions. This gratuity is applied only to Food & Beverage Items (not labor, rental, etc...)

Guaranteed Number of Guests

The client will reserve a function with an estimated number of guests. This will begin as the guaranteed number of guests for all charges. Adjustments to the guaranteed number of guests must be made more than 10 days in advance of the function. Any adjustments to the guaranteed number of guests within 10 days of the function will not be reflected in the charges. If the number of guests exceeds the guaranteed number, the client will be charged for the actual number of guests at the function.

****Payment is required 10 days prior to event based on guaranteed number of guests****

Entertainment

The Food & Beverage Manager must approve all entertainment for functions. The client will be responsible for issuing a list of all entertainers and phone numbers. Due to noise ordinances, all music must end at 10.00pm, absolutely no exceptions.

Florist

All florists are required to set their centerpieces/decorations. The Clubhouse Staff will not be responsible for handling these areas. Florists may come into decorate after 3:30pm on the day of the event. In cases where a tent is used, Florists may sometimes be able to come sooner. This needs to be coordinated through the Food & Beverage Manager.

Beverage Service / Responsible Vendor

The Clubhouse will provide all beverage service and bartenders. We reserve the right to suspend service if the Staff deems it necessary to protect the premises, the guests of the client, or the Staff. Payment for beverages is due the day of the event.

General

*Setup for all events must begin after 3:30pm, unless prior arrangements have been made through the Food & Beverage Manager.

*Sparklers are not permitted on the premises.

*All Dance Floors must be removed the night of the event; they are not permitted to be left overnight.

A charge of \$500.00 will apply for dance floors not picked up the night of the event.

Any function will be terminated and the Kelly Plantation Golf Clubhouse will be closed immediately upon the discovery of any illegal substance (i.e. illicit drugs) brought to the premises by a client or any guest of a client. No persons under the 21 years of age shall be allowed to consume alcoholic beverages. Kelly Plantation Golf Club is not responsible for items of personal property left by a client or guest

Russ Cooper

Client Signature

Menu Options

Cold Appetizers

Honey Ham with fresh pineapple skewers

Sesame seared Ahi Tuna with soy ginger sauce

Steamed or Iced peel & eat shrimp

Asparagus wrapped in honey ham

Olive, Artichoke, & Feta Cheese

International Cheese Display with assorted cheese

Hummus or Eggplant Dip with pita crisps

Pate de Champagne with assorted crackers

Cold Cuts & Mini Croissant/Rolls sandwiches

Assorted Mini Desserts & Petit Fours

Smoked Salmon Display with capers & egg

Belgian Endive with herb cream cheese

Prosciutto wrapped melon

Fresh Vegetable Crudités

Fresh Seasonal Fruit Display

Caprese Salad with basil/tomatoes/mozzarella

Hot Appetizers

Jumbo Lump crab cakes with remoulade

Fried Grouper Fingers with tartar

Char-grilled Oysters with parmesan & garlic

Italian sausage in puff pastry

Cajun Style Shrimp in butter/

Garlic Lemon Shrimp/ Southwest BBQ

Buffalo Chicken Wings

Spanikopita with spinach & feta cheese

Chicken Satay with sweet chili sauce

Baked Brie with fruit compote & crackers

Fried Chicken Tenders with dipping sauces

Grilled Scallops en crouete with sweet chili sauce

Petite Lamb chops au poivre

Assorted petit crustless quiche

Spring Rolls

Potstickers with thai sauce

Mini Chicken Cordon Bleu Bites

Bacon Wrapped Scallops

Mozzarella Cheese Sticks

Marinated Vegetables & Olives

Salads

Mixed Green Salad

With tomatoes, cucumbers, shredded cheese, bacon bits, assorted dressings

Mediterranean Salad

Florida mixed greens, tomatoes, mangos, feta cheese, & hearts of palm and kalamata olives served with lemon caper vinaigrette

Italian Lobster Salad

Diced lobster, shrimp, heart of palm, artichokes, Parmesan cheese, roasted bell peppers tossed with pasta and lemon caper vinaigrette

Apple Pecan Salad

Florida mixed greens, bleu cheese crumbles, spicy pecans, & Granny Smith apples with tarragon vinaigrette

Crispy Caesar Salad

Romaine Hearts, French croutons, shaved Parmesan cheese and homemade dressing

Spinach Salad

Fresh spinach, roasted red peppers, goat cheese, mandarin oranges & balsamic dressing



Hot Reception Displays

Chicken Entrees

Au Poivre with brandy-peppercorn sauce **Marsala** with sautéed mushrooms & wine sauce

Carbonara with smoked bacon cream sauce **Sicilian** with fresh tomatoes/garlic/artichokes

Mediterranean Chicken

With sun-dried tomatoes, fresh spinach, Feta Cheese in a tomato cream sauce

Au Citron

With Fresh basil, capers & citrus beurre blanc sauce

Gulf Coast Shrimp or Scallops

Scampi with garlic lemon chardonnay sauce **Carbonara** with bacon cream sauce

Oscar

With asparagus and pesto beurre blanc sauce

Franciscan

with sun-dried tomatoes, olives, capers, artichoke, & dry white wine and freshly grated
Parmesan cheese

Baked Fresh Filet of Grouper

Carbonara with bacon cream sauce **Oreganato** with oregano, artichoke, white wine

Almandine

With roasted almonds, capers, & garlic lemon sauce Dijonaise & whole grain mustard

Mediterranean

With sun-dried tomatoes, fresh spinach, Feta Cheese in a tomato cream sauce

Hot Reception Displays

The Jewels of the Sea

Shrimp, Scallops, & lobster medley with your choice of the above sauces

Seared Atlantic Salmon or Ahi Tuna

With choice of soy-ginger beurre blanc, sesame teriyaki, or lemon-dill sauce

Carving Stations & Meat Selections

All Served with dinner rolls and appropriate condiments

Chef Carving Fee: \$125

Slow Roasted Marinated Pork

Italian & German Sausage

All White Meat Turkey Breast

Bourbon Glazed Whole Ham

Angus Beef New York Strip

Slow roasted Prime Rib

Center Cut Filet Mignon

Side Dishes

Sautéed Fresh Seasonal Vegetables

Roasted Garlic Mashed Potatoes

Roasted Red Potatoes with lemon herb

Wild Mushroom Rice Pilaf

Loaded Mashed Potatoes with cheese & Bacon

Grilled Vegetable Medley

Plated Dinner Selections

*All Entrees served with choice of one salad, appropriate starch, Chef's choice of vegetable,
dinner rolls, & dessert*

Grouper Plantation

Pan seared fresh grouper filet and jumbo lump crab cake with basil
and citrus beurre blanc

Grouper Oscar

Sautéed fresh filet of grouper topped with Gulf shrimp asparagus tips
and pesto lemon sauce

Filet Mignon

Char grilled center cut Angus beef filet mignon with brandy peppercorn sauce

Surf & Turf

Filet Mignon and sautéed Gulf shrimp

Mediterranean Chicken

Chicken breast stuffed with artichoke hearts, tomato, olives, fresh spinach and feta cheese

Triple Delight Seafood

Layers of pan seared grouper, sautéed Gulf shrimp, and Maine lobster medley
in a fresh basil tomato cream sauce

Pecan Crusted Grouper

Fresh filet of Black Grouper rolled in pecan flour, sautéed with chardonnay beurre blanc

Plated Dinner Selections

*All Entrees served with choice of one salad, appropriate starch, Chef's choice of vegetable,
dinner rolls, & dessert*

Napoleon Shrimp Carbonara

Sautéed jumbo gulf shrimp simmered in applewood smoked bacon, garlic wine sauce, fresh spinach and served over pasta with freshly grated Parmesan cheese.

Veal Marsala

Seared center cut veal loin chop with truffles mushroom ragout and
Marsala wine sauce

New York Strip au Poivre

Pan-seared black pepper crusted USDA Prime New York Strip laced with brandy mushroom
demi-glace sauce

Pork Tenderloin

Slow roasted tender pork loin with shitake mushroom and Marchand de Vin sauce.

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