

Lexington Country Club



Member Events

Lexington Events

WELCOME TO LEXINGTON COUNTRY CLUB

We would like to thank you for your interest in Lexington Country Club for your special day. When you select Lexington Country Club as a site for your wedding, you can rest assured that you will be creating memories that will last a lifetime. Our seasoned team of professionals and Executive Chef will work to turn your vision into reality.

Our Catering Manager will give you a taste of what Lexington Country Club can offer to make your occasion perfectly unique. Whether you are planning a small private party, a large corporate event, or something in between, we are eager to work with you to design an affair that is a personal reflection of your style.

Included in our planner is a variety of menus, beverage pricing and general banquet policies. We are able to provide you with contacts for local florists, entertainers and photographers that we have worked with to assist you in planning your event.

Banquets

- The Club reserves the right to substitute an alternative banquet room based on any changes in the number of attendees or program. Your private room is reserved exclusively for your guests.
- All food and beverage items must be supplied, served and prepared by Lexington Country Club. Special occasion cakes are the only exception to this policy and are subject to a \$1.00 cake cutting fee per person.
- All menu selections must be submitted to the banquet office at least two weeks prior to your event.
- State Law requires that all alcoholic beverages be consumed on the Club premises and must be purchased from the Club. Club personnel must manage beverage service.
- Management reserves the right to refuse service of alcoholic beverages to any person under the age of 21 or anyone who appears to be intoxicated.
- All prices quoted prior to 90 days are subject to change without notice due to the fluctuations in the market.
- The guaranteed number of guests shall be provided to the Club seven business days prior to the event. The Club will prepare 3% over the guaranteed number for unexpected guests. If the percentage of unexpected guests is higher than 5%, the Club reserves the right to serve whatever is available at the time. If a guarantee is not provided to the Club seven days prior to the event, the Club will prepare for the estimated number of guests and bill accordingly to that number or the actual number of guests, whichever is higher.
- The Club will not assume any responsibility for loss or damage of any merchandise or articles left at the Club prior to, during or following the function.

Reception Sites

The Vista Ballroom

Our Vista Ballroom offers an exceptional location for your memorable event. The Vista Ballroom accommodates up to 150 guests.

The Verandah

This glass enclosed lanai room can be rented itself or added to the Vista Ballroom for a grand event. The Verandah offers a panoramic and breathtaking view of the beautifully manicured Gordon Lewis designed golf course. The Verandah Room will accommodate up to 100 guests.

The Clubhouse

The entire Clubhouse can be reserved for your special day. The Clubhouse itself includes the Vista Ballroom, Grille Room, Lounge and Verandah Room, giving you plenty of room to mingle and entertain.



Banquet Details

Banquet Space	Banquet Capacity	Time Limit	Facility Charge**
Vista Ballroom	150	4 hours	\$650
Verandah Room	100	4 hours	\$425
Vista & Verandah Room	260	4 hours	\$850
The Clubhouse	300+	4 hours	\$1900
Wedgewood Room	20	4 hours	\$200
Waterford Room	20	4 hours	\$200
Wedgewood & Waterford Room	40	4 hours	\$400

**Room Minimums may be required based on time of year or day of services and number of actual attendees

Dress Code

Dining Attire and Courtesy Guidelines apply to all members and guests, including children.

Clubhouse - Country Club Casual Permitted

Golf or tennis attire permitted in all dining areas. Ladies should wear outfits or dresses appropriate for country club casual dining. We request that ladies refrain from wearing revealing clothing more suitable for beach or nightclub settings. Men's shirts must have a collar and tee shirts are not permitted. Boys age 12 and under may wear shirts without collars. Blue denim pants and denim shorts are not permitted. Dress jeans, without rips/holes, in other colors are permitted. Cargo shorts are not permitted. Dress shorts are permitted except for special occasions and dinner/dances. Hats may be worn by ladies and men may wear hats until 4 pm.

hors d'oeuvre
Hot Selections
Prices Quotes Per 100 Pieces

- Steak & Potato AI Demi 340
- Marinated Teriyaki Beef 260
- Chicken Brochette Spicy Peanut Sauce 200
- Coconut Chicken Brochette Mandarin Orange Sauce 220
- Honey Sesame Seed Chicken Bites 220
- Bahamian Conch Fritters Key Lime Ketchup 240
- Grilled Seared Marinated Veggie Kabobs 200
- Fresh Bacon Wrapped Scallops Maple Glaze 300
- Bang Bang Shrimp (U16-20) 320
- Tomato, Fresh Mozzarella & Basil Kabob Balsamic Glaze 200
- Pigs in a Blanket Dijon Mustard Sauce 240
- Homemade Meatballs Swedish, BBQ or Italian 240
- Petite New Orleans Crab Cakes Cajun Dipping Sauce 260
- Authentic Spanakopita Feta Cheese 240
- Raspberry & Brie in Phyllo 240
- Crab Stuffed Mushrooms 230
- Fried Green Beans 180
- Fried Artichokes 180
- Veggie Stuffed Mushrooms 220
- Steak & Blue Cheese Bruschetta 200
- Classic Bruschetta 200
- Baby Lamb Chops Mint Demi 420
- Stuffed Fried Rice Cakes Smoked Gouda & Basil Aioli 232
- Cheese Pizza Squares 232
- Bacon Wrapped Asparagus 240
- Beer Battered Cauliflower Marinara 224



hors d'oeuvre
Patterns & Displays

Priced to serve 75 to 100 people

Fresh Fruit, Imported & Domestic Cheese Display 320

Selection of Cranberry Wensley Dale, Midnight Moon, Port Wine Derby Cheeses, Domestic Cheese Favorites, Two Baked Brie en Croute, Fresh Berries, Grapes, Strawberries, Crackers

Tropical Island Fruit Display 228

Assorted Guava, Pineapple, Kiwi, Mango, Assorted Berries

Hot Spinach & Artichoke Dip 200

Tortilla Chips

Antipasto Platter 320

Sliced Prosciutto, Capicola, Salami, Provolone, Mozzarella, Olives, Artichoke Hearts, Pepperoncini, Roasted Red Peppers, Lettuce, Balsamic Tomatoes

Fresh Grilled Marinated Vegetable Platter 220

Marinated Squash, Zucchini, Eggplant, Asparagus, Red Peppers

Norwegian Smoked Salmon 14.50 per person

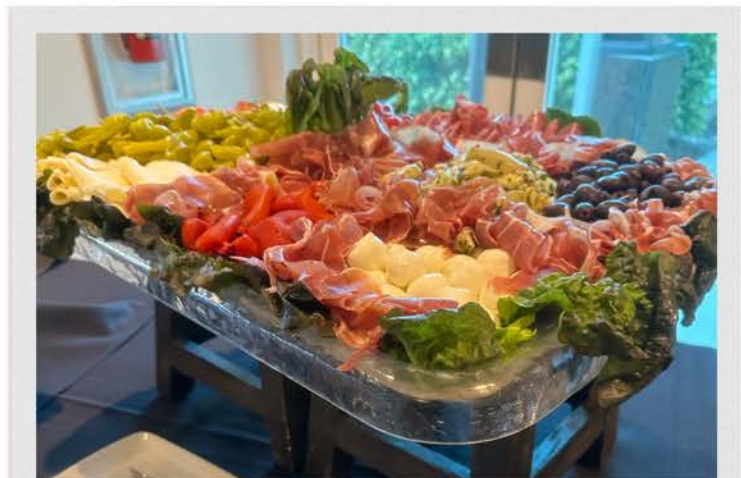
Capers, Chopped Egg, Minced Red Onions, Cream Cheese, Assorted Crackers

Fresh Market Vegetable Display 220

Carrots, Celery, Yellow & Red Peppers, Broccoli, Cucumber, Cauliflower, Cherry Tomatoes, Blue Cheese & Ranch Dressing

Chilled Seafood Bar market price

Gulf Shrimp, Oysters, Clams, Jumbo Prawns, Crab Claws
Cocktail Sauce, Lemons, Mignonette Sauce





hors d'oeuvre

Cold Selections

Prices Quotes Per 100 Pieces



- Boursin Cheese Cucumber Rounds Fresh Dill 160
- Stuffed Cherry Tomatoes Lump Crab Salad 240
- Deviled Eggs 120
- Assorted Tea Sandwiches 180
- Hummus Platter Tomato, Cucumber, Olives, Flatbread 224
- Homemade Guacamole or Tex Mex Salsa, Tortilla Chips 113
- Prosciutto Wrapped Melon Balls 140
- Large Shrimp on Ice 340
- Ahi Tuna Tartare Shooter 320
- Tropical Shrimp Shooter Tropical Cocktail Sauce 280
- Seared Sesame Ahi Tuna on Crostini Wasabi Finishing Sauce 320
- Smoked Salmon Crostini, Chives, Crème Fraîche 240
- Mozzarella & Tomato Skewers Basil, Balsamic Drizzle 260



Hors D'Oeuvres

Chef Attended Stations

Incur a 75 dollar Carving/Chef Fee

All accompanied by Assorted Breads & Condiments

All Prices Reflect 50 Servings

- Grilled Roast Tenderloin of Beef 520
- New York Strip Sirloin 450
- Prime Rib of Beef 450
- Roasted Pork Tenderloin 290
- Glazed Ham 240
- Roasted Turkey Breast 240
- Cheese Tortellini Alfredo or Pesto Sauce 220
- Penne Pasta Chicken, Sun-Dried Tomatoes, Garlic, Ripe Olives, Olive Oil, Herbs 320
- Mashed Potato Bar Chives, Bacon, Broccoli, Shredded Cheddar, Chicken Leek Gravy 280
- Macaroni & Cheese Bar Assorted Toppings 280



Breakfast Selections

Fluffy Scrambled Eggs 16

Breakfast Potatoes, Bacon or Sausage,
Biscuit or Muffin

Classic Eggs Benedict 17

Toasted English Muffin, Canadian Bacon,
Poached Egg, Hollandaise Sauce

Add Steak - 18

Add Lobster Meat - 20

French Toast 15

Warm Maple Syrup, Fresh Fruit,
Crispy Bacon or Sausage

Deep South Breakfast 17

Fresh Fruit Cocktail, Buttermilk Biscuit,
Creamy Sausage Gravy, Fluffy Scrambled
Eggs, Breakfast Potatoes

Continental Breakfast Buffet

All Breakfast Buffets Include Fresh Orange Juice, Coffee or Tea
Priced Per Person

Traditional Continental Breakfast 17

Muffins, Breakfast Pastries, Bagels with Cream
Cheese, Butter & Jams

Add Fruit 4

Deluxe Continental Breakfast 23

Assorted Fresh Fruit Display, Danishes,
Croissants, Muffins, Bagels with Cream
Cheese & Smoked Salmon, Butter & Jams

Tex Mex Breakfast 19

Flour & Wheat Tortillas, Scrambled Eggs,
Cheese, Bacon, Salsa, Sour Cream,
Fresh Fruit, Danish

Southern Continental Breakfast 19

Assorted Fresh Fruit Display, Danishes,
Croissants & Muffins, Bagels with Cream
Cheese, Hot Buttermilk Biscuits, Sausage Gravy,
Butter & Jams

Full Breakfast Buffet 23

Assorted Fresh Fruit & Berries, Danishes,
Croissants, Muffins, Bagels with Cream Cheese,
Scrambled Eggs, French Toast, Maple Syrup,
Sausage, Bacon, Breakfast Potatoes



Breakfast Buffet Enhancements

Priced Per Person

- Hot Buttermilk Biscuits 6.50
Sausage Gravy
- Cheese Blintzes 6.50
Fruit Topping
- Flavored Whipped Cream Cheeses 3.50
- Smoked Salmon Display 8
- Omelet Station (75 Chef Fee) 7.50
- Avocado Toast 6.50



A La Carte Breaks & Refreshments

Priced Per Person

- Coffee or Tea 12 per 1.5 gallon
- Assorted Juices 8.50 per liter
- Soft Drinks 2.50
- Bottled Water 2.50
- Seasonal Fresh Fruit 5
- Danish 3
- House Baked Cookies 4
- Fudge Brownies 3
- Bagels & Cream Cheese 4

Meetings & Breaks

Priced Per Person

- Registration 12
Fresh Orange Juice, Coffee, Danishes or Muffins
- Traditional Continental Breakfast 15
Fresh Orange Juice, Coffee or Tea, Muffins,
Breakfast Pastries, Bagels with Cream Cheese,
Butter & Jams
Add Fruit 4
- Afternoon Breaks 15
Iced Tea, Vegetable Crudités with Dipping Sauce,
Snack Mix, Seasonal Fruit, Granola Bars
- Evening Breaks 20
Chocolate Truffles, Miniature Cream Filled Eclairs,
Fresh Pastries, Chocolate Dipped Strawberries

Luncheon Salad Selections

All Lunch Salads include Rolls, Butter, Coffee, Tea & Soft Drinks
22 per person ++ (40 people and up)

Southwest Chicken Salad

Mixed Greens, Corn, Black Beans, Tomato, Avocado, Blended Jack & Cheddar Cheese, Corn Tortillas, Choice of Dressing

Watermelon Salad with Chicken

Arugula, Mixed Greens, Mandarin Oranges, Diced Watermelon, Blueberries, Toasted Almonds & Walnuts, Goat Cheese, Honey Citrus Vinaigrette

Asian Salad

A Blend of Oriental Vegetables with Field Greens, Crispy Wontons, Almond Crusted Chicken, Sesame Ginger Dressing

Poached Pear Spinach Salad with Chicken

Organic Spinach, Feta Cheese, Cherry Tomatoes, Candied Pecans, Strawberries, Poached Pear, Champagne Vinaigrette

Cobb Salad with Chicken

Mixed Greens, Crispy Bacon, Blue Cheese, Hard Boiled Egg, Diced Tomato, Avocado

Berry Salad with Chicken

Romaine & Organic Spinach, Avocado, Fresh Raspberries, Blueberries, Gorgonzola Cheese, Toasted Almonds, Honey Thyme Citrus Dressing

Three Sisters Salad

House Made Chicken, Tuna & Shrimp Salad
Fruit Garnish

Luncheon Salad Buffet

Includes Soup, Fresh Fruit Display, Rolls & Butter, Coffee, Tea & Soft Drinks
24 per person ++ (40 people and up)

Choice of two of the following salads

Mini Salad Bar

Chef Salad

Shrimp Salad +2

Beet Salad

Chicken Salad

Seafood Salad +4

Asparagus Salad

Tuna Salad

Lobster Salad +7

Chicken Waldorf

Egg Salad

Tomato Mozzarella

Veggie Pasta Salad

Luncheon Entrée Selections

All Luncheon Entrees Served with House Salad, Starch, Seasonal Vegetable,
Fresh Baked Rolls, Coffee, Tea & Soft Drinks

Honey Pecan Chicken Breast 22

Cranberry Apple Compote, Curry Veloute

Chicken Parmesan 22

Crisp Sautéed Chicken Breast, Marinara,
Mozzarella

Atlantic Salmon MP

Wilted California Spinach, Lemon Veloute

Grilled Tenderloin Tips 25

Sautéed Mushrooms & Onions

(2pcs) Surf & Turf Skewers 29

Tenderloin Beef Tips & Gulf Shrimp on
Skewers, Natural Pan Au Jus

Shrimp Scampi MP

Gulf Shrimp Tossed with Garlic, Fresh
Herbs & Tomatoes in a Butter Wine Sauce

Chicken Ala Vodka 22

Grilled Chicken Breast, Tomato Vodka Cream Sauce,
Fresh Basil

Baked Stuffed Chicken Breast 22

Boursin Cheese, Fresh Spinach, Pine Nuts,
Veloute Supreme

Honey Teriyaki Chicken Breast 22

Ginger-Infused Mango Pineapple Salsa,
Toasted Sesame Seeds

Parmesan Herb Crusted Cod MP

Chardonnay Beurre Blanc

Fresh Baked Quiche 19

Choice of:

- Bacon, Wilted Leeks, Jack & Cheddar Cheese
- Lump of Crab, Artichoke Heart, Jack Cheese
- Mushroom, Swiss, Jack & Cheddar Cheese



Dinner Entrée Selections

Served with House Salad
Chef's Starch & Vegetable, Dinner Rolls
Coffee, Tea & Soda

Beef Entrées

All Beef Prepared Medium Rare (unless otherwise specified)
Larger Cuts Available at Market Price
Split Entrée Selections will be priced at the Highest Entrée Priced Per Person

- New York Strip 10oz 43
- Filet Mignon 6oz 49
- Prime Rib of Beef - Queen Cut 10oz 39
- Prime Rib of Beef - King Cut 14oz 45
- Roast Sliced Tenderloin 46

Choice of Sauces

- Red Wine Mushroom Demi Glace
- Béarnaise Tarragon Scented Hollandaise
- Au Poivre Brandy, Peppercorn, Cream Sauce
- Forestiere Rich Red Wine Brown Sauce with Wild Forest Mushrooms
- Au Jus Reduced Beef Stock with Pan Drippings (Served with Prime Rib)
- Brandied Horseradish Sauce (Served with Prime Rib)



Dinner Entrée Selections Continues

Served with House Salad
Chef's Starch & Vegetable, Dinner Rolls
Coffee, Tea & Soda

Chicken Entrées

35 dollars per person

Piccata Egg-Battered Chicken Breast, Capers, Lemon, Veloute Infused, White Truffle Oil

Francese Egg Battered Chicken Breast, Beurre Blanc Sauce

Macadamia Nut Crusted Citrus Beurre Blanc

Marsala Wild Mushrooms, Marsala Wine Sauce

Parmesan Crisp Sautéed Chicken Breast, Marinara, Mozzarella

Seafood Entrées

Market Price

Potato-Crusted Salmon Yukon Potato Crusted, Beurre Blanc Sauce

Pan-Seared Herb Crusted Grouper Fresh Mango Salsa

Mahi Mahi Key West Tropical Salsa

Sea Bass Citrus Butter Sauce

Baked Stuffed Shrimp Crab Stuffed Shrimp, Beurre Blanc Sauce

Seared Sea Scallops White Truffle Oil, Asiago Cheese

1 1/4 Pound Maine Lobster Drawn Butter

Surf & Turf 4 oz Filet Mignon, 6oz Cold Water Lobster Tail

Single or Twin Cold Water Lobster Tail Drawn Butter



Creative Buffet Selections

Minimum of 50 People
All Buffets Include Coffee, Tea & Soft Drinks, House Salad,
Choice of Entrée, Vegetable & Starch
Priced Per Person

Choice of Two Entrées,
One Vegetable & Two Starches

35

Choice of Three Entrees,
One Vegetable & Two Starches

Lunch 35 | Dinner 41

Main Entrée Selections

Swordfish MP

Black Bean Salsa

Snapper Vera Cruz MP

Tomatoes, Capers, Peppers, Onions,
Tequila Butter Sauce

Chicken Rollatini

Stuffed with Spinach, Fontina,
Sun Dried Tomatoes

Chicken Stir Fry

Oriental Julienne Vegetables, Chicken,
Asian Sweet Garlic Ginger Sauce

Boston Baked Cod

Crusted Citrus Herbed Panko,
White Wine Butter Sauce

Chicken Marsala

Wild Mushrooms, Marsala Wine Sauce

Potato Crusted Salmon MP

Yukon Potato Crusted, Beurre Blanc Sauce

Beef Stroganoff

Braided Tenderloin Beef Tips, Mushroom,
Onion Sauce, Egg Noodles

Pecan Crusted Chicken

Peach Salsa

Beef Bourguignon

Mushroom Burgundy Sauce

London Broil

Herb-Marinated Flank Steak

Herb Roasted Pork Tenderloin

Hunter Sauce

Make Your Own Pasta

Tortellini, Penne or Fettuccini

Marinara, Alfredo or Pesto

Starch Choices

Mashed Potatoes, Oven Baked Potatoes,
Duchess Potatoes, Roasted Garlic
Potatoes, Potatoes Au Gratin, Parsley Red
Skin Potatoes, Scalloped Potatoes, Rice
Pilaf, Wild Rice Blend, Macaroni & Cheese

Vegetable Choices

Marinated Grilled Garden Vegetables,
Chef's Stir Fry Vegetables, Buttered
Broccoli, Green Beans Almondine,
Honey Glazed Carrots, Squash Medley,
Fresh Asparagus

Theme Buffet Selections

Minimum of 50 People
Includes Coffee, Tea & Soft Drinks
Priced Per Person

Golfer's Barbecue 25

Hamburgers & Hot Dogs
Chef's Selection of Two Salads
Cheese, Lettuce, Tomatoes, Onions,
Relish, Pickles, Condiments,
Homemade Chips, Fresh Fruit Display,
Cookies & Brownies

New York Deli Bar 25

Soup du Jour, Assorted Deli Meats & Cheeses, Breads & Rolls,
Appropriate Condiments, Veggie Pasta Salad, Red Skin Potato
Salad, Coleslaw, Fresh Fruit,
Cookies & Brownies

Italian 32

Caesar Salad, Penne Ala Vodka, Chicken Parmesan,
Baked Lasagna, Seasonal Vegetables,
Fresh Baked Focaccia & Bread Sticks,
Tiramisu

Old South Barbecue 32.50

Barbecue Chicken, Hickory Smoked Barbecue Ribs,
Pasta Salad, Baked Beans, Corn on the Cob, Corn Bread,
Fruit Cobbler

Island 36

Grilled Jamaican Jerk Chicken, Roasted Caribbean Pork with Mango
BBQ Sauce, Conch Fritters, Tropical Rice, Captiva Corn Bread,
Tropical Fruit Salad, Paradise Pasta Salad, Tomato & Cucumber Salad,
Flan

kids corner

Buffet Selections

Includes Soft Drink, French Fries or Fruit & Cookies
15 per child

Pizza Party

BBQ or Fried Chicken

Chicken Fingers

Hamburgers & Hot Dogs

Buffet Salad Enhancements

Add 3.50 Per Person

Red Skin Potato Salad

Veggie Pasta Salad

Tuna Salad

Marinated Tomato & Cucumber Salad

Tropical Fruit Salad

Caesar Salad Bowl

Coleslaw

Chicken Salad

Marinated Artichoke & Mushroom Salad

Cucumber Dill Salad

Buffet Enhancements

Can be added to any Buffet Selection
Attended Stations incur a 75 dollar carving/chef fee



Roasted Tenderloin of Beef 17

Prime Rib of Beef 15

Roasted Pork Loin 12

Glazed Ham 12

Roasted Turkey Breast 12

Cheese Tortellini Marinara, Alfredo or Pesto Sauce 8

Bow Tie Pasta Fresh Basil, Tomatoes, Parmesan 10

Scallop Station MP

Mashed Potato Bar Chives, Bacon, Shredded Cheddar & Broccoli 7

Penne Pasta with Grilled Chicken Sundried Tomatoes, Garlic, Ripe Olives, Olive Oil, Herbs 9



Boxed Lunch Selections

Choice of Sandwich & Soft Drink

17.50 per person

Ham & Swiss Cheese

Roast Beef & Cheddar Cheese

Turkey Breast & Swiss Cheese

Choice of Bread:

Croissant, Whole Wheat, White, Rye

Includes:

Fruit, Potato Chips, Fresh Baked Cookie or Brownie

Beverage Selections

Host Bar Per Consumption

Pricing plus 6.5% Florida Sales Tax and 20% Gratuity, Price Per Drink

House Brand Liquor	6.75
Call Brand Liquor	7.65
Premium Brand Liquor	8.55
Champagne Toast	4.50

Host Bar Per Person

House Liquor, House Wine, Draft Beer

1st Hour Per Person	15.00
2nd Hour Per Person	12.00
3rd Hour Per Person	10.00
4th Hour Per Person	7.50
Kids Soda Bar	6.00 (per child)

Wine

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir

1.5 Liter Bottle	41.00
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Beer

Keg	360 - 540
Domestic Bottled	5.50
Imported	6.00

Punches

Priced Per Gallon

Champagne Punch or Mimosas	67.50
Tropical Rum Punch	63.00
Sangria or Wine Punch	67.50
Non-Alcoholic Fruit Punch	45.00

General Information

Billing & Payments

A letter of agreement and \$2,500 non-refundable deposit is required to confirmed the selected date.

If the payment and signed Letter of Agreement are not returned, Lexington Country Club reserves the right in its sole and absolute discretion, to release all space being held for the function. For events not requiring a Letter of Agreement, a signed Banquet Event Order will serve as the letter of agreement.

Acceptable forms of payment are personal check, Visa and Mastercard.

Credit Card Payments are subject to all non-refundable 5% fee.

All functions will require a credit card on file to guarantee the balance.

Pricing, Gratuity & Sales Tax

A 20% service charge and applicable Florida State Sales Taxes will be applied to all Food and Beverage purchases. Sales Tax only will be applied to all other fees & rentals.

Alcoholic Beverages

Sales & service of alcoholic beverages are governed by the Florida Division of Alcohol & Tobacco. Lexington Country Club will be the sole provider of alcoholic beverages and will reserve the right to refuse or curtail service to any guest in keeping with the State of Florida guidelines.

No alcoholic beverages are permitted to be brought in, or taken from Lexington Country Club premises, or served to anyone less than 21 years of age.

