

A full-page photograph of a bride and groom standing on a green lawn. The bride is on the left, wearing a white lace wedding dress with long sleeves and a long veil, holding a bouquet of white and yellow flowers. The groom is on the right, wearing a dark tuxedo with a white shirt and a black bow tie. They are holding hands and looking at each other. The background is filled with large trees in full bloom with bright pink cherry blossoms. The ground is covered with fallen pink petals. The entire scene is framed by a thin gold border.

Isleworth

WEDDINGS





*Let Isleworth be your stage for one of life's most important performances.*





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*Recognized as a Platinum Club of America, Isleworth Golf & Country Club provides an unmatched atmosphere for those special moments in life.*

Set in Central Florida amidst manicured gardens, monumental sculptures and grand estates, and surrounded by the picturesque Butler Chain of Lakes, Isleworth exhibits a truly unique and signature atmosphere, world-class cuisine and accommodating services of unsurpassed quality to those with impeccable taste.

With a staff of more than 200 professionals, Isleworth recognizes each event is unique and remains committed to exceeding all expectations to create the most memorable event experience.



*Within the 600-acre community sits an 89,000-square-foot Mediterranean-style Clubhouse overlooking Lake Louise and the championship golf course designed by golf legend Arnold Palmer, featuring a number of indoor and outdoor locations and venues ideal for ceremonies and receptions of all types.*

# CEREMONY VENUES

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The grand Clubhouse at Isleworth greets guests with its stunning landscaping, Mediterranean architecture and renowned art. The multi-level facility features a gallery surrounding an interior sky-lit atrium with an imported fountain centerpiece.

## THE GRAND BALLROOM

Set within the Clubhouse is a grand, two-story Ballroom. With a cathedral-style ceiling, the space creates a warm and inviting location for any ceremony.

## THE SOCIAL TERRACE AND LOGGIA

Set on the western side of the Clubhouse, the Social Terrace provides an exquisite backdrop for any ceremony. Gaze across the grand lawn onto Lake Louise, one of the lakes in the renowned Butler Chain of Lakes.

## THE LAWN

Located on the east shore of Lake Louise, the lawn is an ideal ceremony location.



# RECEPTION VENUES

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## THE SOCIAL TERRACE

Whether set under a tent or under the stars, the Social Terrace provides a luxurious reception environment. This outdoor space enjoys breathtaking lake views and is an ideal location for cocktail hour.

*Accommodates up to 120 guests for a plated or buffet reception,  
and up to 200 guests for cocktail hour.*

## THE GRAND BALLROOM

Timeless elegance is personified in this two-story Grand Ballroom. Any reception will shine under the Brazilian walnut cathedral-style ceiling and flooring, centered around a Florida Keystone fireplace, copper chandelier and elevated balcony.

*Accommodates up to 170 guests.*





# CATERING

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The staff at Isleworth is dedicated to producing the most memorable and extraordinary events, from bridal showers to weddings.

At Isleworth, anything is possible, and our team is on hand to ensure any request is met.



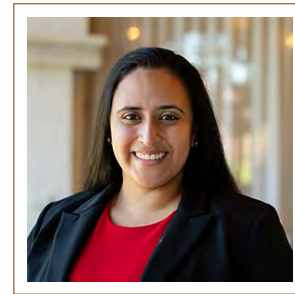
**Christine Frew**

*Catering & Sales Manager*

[cfrew@isleworth.com](mailto:cfrew@isleworth.com)

407-909-2013

Christine has been a part of Isleworth's Catering team for over 15 years, originally serving as Catering Coordinator and working her way up to Catering & Sales Manager. She brings a wealth of event knowledge, passion for excellence and attention to detail to each and every event she plans. Prior to her time at Isleworth, Christine's career in hospitality includes 18 years of restaurant management and ownership and catering positions at Lago Mar Country Club.



**Jen Pardo**

*Assistant Banquet Catering & Sales Manager*

[jen.pardo@isleworth.com](mailto:jen.pardo@isleworth.com)

407-909-2011

Jen's career at Isleworth spans nearly 10 years, beginning as a Banquet Server and working her way up to Banquet Captain and her current role as Assistant Banquet & Catering Sales Manager. Prior to Isleworth, Jen's hospitality experience includes Universal Studios and Walt Disney World Swan & Dolphin. Her professionalism and creativity show through in her successful execution of a wide range of events.

# CULINARY

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Over the years, Isleworth has been recognized for outstanding and innovative cuisine, offering an alternative to the standard catered fare. The team of professional chefs are trained in a multitude of culinary arts, creating menus which draw upon cultural inspirations, seasonal and organic ingredients.



**Andres Rumis**  
*Executive Chef*

With over 20 years of culinary education, experience and explorations, Executive Chef Andres Rumis' unique cooking style is derived from his training in classical French and Italian cuisines combined with influences of his world travels to the Middle East, Asia, Mexico, South American and the Caribbean. After earning a degree in Culinary Arts, Chef Andres gained valuable experience in luxury hotels and resorts and clubs including The Ritz-Carlton Phoenix, the Desert Mountain Club and the award-winning Hotel Sorella City Centre.



# WEDDINGS AT ISLEWORTH

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## CEREMONY SITE FEE

\$1,000

### INCLUDES

Complimentary dressing rooms for the bridal party on your wedding day

White folding chairs

2hour block of time for Wedding Ceremony Rehearsal

*(rehearsal time is dependent on venue event schedule)*

Setup & Breakdown of the Ceremony

## RECEPTION SITE FEE

\$2,000

### INCLUDES

Cocktail hour and reception venues

Votive candles to accent your tables

Glassware and silverware

Service staff and bartenders

Selection of floor-length linens with coordinating napkins for your reception

Complimentary weather backup locations for outdoor events

Cocktail hour and wedding reception up to 6 hours in length

## FOOD & BEVERAGE MINIMUM

\$210++ per person

Saturday Minimum is \$210++ per person or \$23,000++ - whichever is greater

## VALET

One (1) Valet required per forty (50) guests.

\$125 per Valet

# Reception Menu Options

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## PASSED HORS D'OEUVRES

Choice of up to five (5)

### COLD

<i>classic bruschetta / tomato / basil / garlic / olive oil / grilled focaccia</i>	\$5.00
<i>whipped goat cheese savory cone / roasted apple chutney, pistachio</i>	\$5.50
<i>mushroom crisp / meyer lemon aioli</i>	\$5.00
<i>roasted butternut squash &amp; ricotta crostini / citrus-parsley gremolata</i>	\$5.00
<i>smashed avocado phyllo cup / bacon-jalapeno compote with cotija cheese / cilantro</i>	\$5.50

### HOT

<i>boursin stuffed artichokes / italian salsa verde aioli</i>	\$6.00
<i>oriental chicken dumplings / lime-soy dipping sauce</i>	\$5.50
<i>chicken quesadilla / chipotle cream</i>	\$5.50
<i>mini beef empanadas / chimichurri</i>	\$5.50
<i>bacon wrapped blue cheese stuffed meatballs</i>	\$6.00
<i>spinach and artichoke arancini / romesco dipping</i>	\$5.50

## 4-HOUR PREMIUM OPEN BAR \$77 PER PERSON

### INCLUDES

Titos Vodka, Beefeater Gin, Jack Daniels Whiskey, Makers Mark Whiskey, Dewers Scotch, Jose Cuervo Tequila, Bacardi Silver Rum, Imported & Domestic Beers, House Wines, and Sodas

*Extend your Premium Bar to 5-Hours for \$15.00 per person.*

*Other Bar packages available upon request.*

# Plated Dinners

## SALADS

choice of one (1)

<b>Bibb &amp; Arugula</b> <i>grilled hearts of palm, blue cheese, toasted cashews, sweet sherry vinaigrette</i>	\$18.50	<b>Caprese Salad</b> <i>vine ripe tomato &amp; fresh mozzarella, aged balsamic, arugula &amp; pine nuts-garden herbs, pesto</i>	\$18.50
<b>Strawberry &amp; Roasted Beets</b> <i>textures of strawberry, petit basil, extra virgin oil and saba</i>	\$22.00	<b>Tuscan Salad</b> <i>organic greens, smoked mozzarella, castelvetrano olives, marinated petit tomatoes, toasted pine nuts, basil vinaigrette</i>	\$17.50

## ENTREES

choice of up to three (3) entrées, including a vegetarian option, OR 1 combination entrée

<b>Roasted Chicken Breast</b> <i>leek, gruyere &amp; pancetta savory bread pudding, seasonal vegetables, lemon-sweet shallot sauce</i>	\$50.00	<b>Grilled New York Striploin</b> <i>compote of baby heirloom tomatoes, asparagus, roasted sweet potato puree, charred onion petals &amp; chimichurri</i>	\$72.00
<b>Shawarma Spiced Chicken Breast</b> <i>tomato braised quinoa, roasted seasonal vegetables, mint-yogurt sauce, orange blossom honey drizzle</i>	\$50.00	<b>Olive Oil-Poached Beef Tenderloin</b> <i>truffle green pea puree, shiitake braised forbidden rice, charred pearl onion and asparagus</i>	\$75.00
<b>Scottish Salmon Filet</b> <i>citrus infused shellfish bouillabaisse, roasted fennel, potato &amp; asparagus</i>	\$62.00	<b>Pan Seared Black Grouper</b> <i>roasted heirloom carrots, mushroom mousseline, shimeji mushrooms, meyer lemon gremolata, umami beurre blanc</i>	\$78.00

Please add a 24% Service Charge and 6.5% Sales Tax for all Food and Beverage items.



# Reception Menus Continued

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## VEGETARIAN ENTREES

### Vegetable Cannelloni (Vegan)

*roasted vegetables, quinoa and tomato ragu*

\$35.00

### Sweet Soy Glazed Tofu Steak

*warm shimeji mushroom - truffle salad*

*braised black forbidden rice, sesame-cucumber salad*

\$41.00

## COMBINATION ENTREES

\$87.00

### Proteins *select two (2)*

*olive oil-poached beef tenderloin*

*chicken supreme*

*scottish salmon*

*florida grouper*

*grilled lobster tail (additional \$10)*

### Vegetables *select one (1)*

*honey-roasted heirloom carrots*

*grilled artichokes & wild mushrooms*

*glazed asparagus*

*seasonal picked sautéed vegetables*

### Starch *select one (1)*

*pomme purée*

*heirloom tomato braised farro with kalamata olives & herbs*

*sea salt roasted fingerling potatoes*

*truffle green pea puree*

### Sauces

*malbec demi-glace*

*lemon shallots beurre blanc*

*tarragon-wild mushroom*

*chimichurri*

## WEDDING CAKE

*Please add a 24% Service Charge and 6.5% Sales Tax for all Food and Beverage items.*

# Preferred Vendors

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## PHOTOGRAPHERS

### Damon Tucci Photography

Contact: Damon Tucci  
(321) 438.5374

### Amalie Orrange Photography

Contact: Amalie Orrange  
(407) 718.4469

### Kristen Weaver Photography LLC

Contact: Kristen Weaver  
KristenWeaver.com  
info@kristenweaver.com

### Carey Sheffield Photography

Contact: Carey Sheffield  
CareySheffield.com  
she@careysheffield.com

### Mike Briggs Photography

Contact: Mike Briggs  
(407) 592.5489

### Victoria Angela Photography

Contact: Victoria Angela  
(407) 504.1227

### Cricket Whitman

Contact: Cricket Whitman  
(407) 484.2931

## VIDEOGRAPHERS

### Cricket Whitman

Contact: Cricket Whitman  
(407) 484.2931

### Jeffery Stoner Video

Contact: Jeffery Stoner  
(407) 579.5274

### Luxecin  Cinematic Storytelling

Contact: Jacob Orlando  
(407) 409.8910

### Pro One Video

Contact: Mark LeGrande  
(407) 852.0788

### FyerFly Productions

Contact: Jim O'Neill  
(407) 574.2020

## FLORISTS

### Flourish Floral Productions

Contact: Brian or Richard  
(407) 644.7474

### Greenery Productions

Contact: Matt Grier  
(407) 363.9151

### Lee James Floral

Contact: Lee James  
(407) 897.5300

### Lee Forrest Design

Contact: Lee Forrest  
(407) 770.0440

### Raining Roses

(407) 854.3500

### The Event Source

(407) 855.0229

### Flower Girl Designs

Contact: Sarah Leung  
(407) 900.3231

### velvet & twine

(407) 712.5560

# Preferred Vendors

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## ENTERTAINMENT & PRODUCTION

### Messina Productions

Contact: Scott Messina  
(407) 909.0403

### Power Entertainment ~ DJ Service

Contact: Steve Weinstein  
(407) 948.8333

### White Rose Entertainment

Contact: Jeff VerSchage  
(407) 601.3765

### Soundwave Entertainment

Contact: Wendy Goelz Kopasz  
(407) 905.0324

### Christine MacPhail ~ Harpist

Contact: Christine MacPhail  
(407) 239.1330

### Leonard Brothers Band

Contact: Steven Leonard  
(615) 403.0203

### The Event Source

(407) 855.0229

### Chair Affair

(386) 216.0987

### Orlando Wedding & Party Rentals

Contact: Brittney Bouche  
(407) 706.5616

### Kaleidoscope Event Lighting

Contact: Dan Bowden  
(888) 978.4719

### Get Lit Productions, Inc.

Contact: Byron Gauthier  
(407) 615.4418

## EVENT & WEDDING COORDINATION

### BLUSH

Contact: Brandee Gaar  
(407) 394.8892

### Michele Butler Events

Contact: Michele Butler  
(407) 365.4729

### Eventrics

Contact: Melinda Lloyd  
(863) 397.0547

### Wonderful Weddings & Events

Contact: Brian Joyce  
(407) 629.1849

### Lisa Stoner ~ Events and Styling

Contact: Lisa Stoner  
(407) 484.9503

### Runway Events

Contact: Heather Keys  
(321) 236.0751

### Trés Chic Southern Weddings

Contact: Whitney Carillon  
(407) 496.6480

### The Soirée Co.

Contact: Annie Nuno  
(407) 309.6256

### A Flair For Affairs

Contact: Elisa Delgardio  
(407) 405.1115

### Eventfully Yours

Contact: Tracy Marini  
(407) 489.7699

# Preferred Vendors

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## WEDDING OFFICIANTS

### Sensational Ceremonies

Contact: *Lon Tosi*  
(407) 552.8156

### Central Florida Weddings

Contact: *Rev. Tim Herring*  
(407) 876.6433

### Wedding Rabbi Florida

Contact: *Rabbi Sanford Olshansky*  
(321) 704.0702

## LIMOUSINE SERVICE

### Destination MCO

Contact: *Marlies Bredel*  
(407) 422.2522

### Florida Golf Limo Bus

(407) 982.9772

### VIP Transportation Group

Contact: *Barbara White*  
(407) 822.7755

## HAIR & MAKEUP

### The Perfect Face

Contact: *Gina Lamm*  
(407) 415.0694

### About Face

Contact: *Kari Larson*  
(407) 647.2700

### Beauté Spécialé

Contact: *Ana Rivera*  
(407) 251.4661

Photography Credits: Kristen Weaver ~ Polkbros ~ KT Crabb Photography ~ Eleanor & Pete

Cricket Whitman ~ Victoria Angela Photography ~ Damon Tucci Photography ~ Carey Sheffield





# Isleworth

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