



Wedding

PACKET



The Club at Eaglebrooke
863.701.0101 | 1300 Eaglebrooke Blvd. - Lakeland, Florida 33813
www.eaglebrooke.com

For The Private Event

YOU'VE ALWAYS DREAMED OF...

Let us plan your special event. Our professional staff will take care of all your catering needs

*For more information please call **863.701.0101***



BREAKFAST BUFFETS

CONTINENTAL

\$10.50 PER PERSON

Fresh Brewed Coffee, Regular and Decaf
Fresh Orange Juice and Selection of Hot Teas
Chef's Assortment of Pastries and Muffins
Fresh Seasonal Fruit

HOT DELUXE CONTINENTAL

\$19.50 PER PERSON

Includes all Continental items plus:

Scrambled Eggs
Breakfast Potatoes
Crisp Bacon or Grilled Sausage
French Toast with Warm Maple Syrup

COUNTRY DELUXE CONTINENTAL

\$19.50 PER PERSON

Includes all Continental items plus:

Scrambled Eggs
Creamy Southern Style Grits
Buttermilk Biscuits with Country Gravy
Crisp Bacon or Grilled Sausage

BREAKFAST ACTION STATION

*Breakfast Stations Require a Culinary Attendant.
Attendant Fee \$75*

OMELET STATION

\$12 PER PERSON

Fresh Eggs, Crumbled Bacon, Sausage,
Diced Ham, Tomato, Onion, Spinach,
Mushroom and Assorted Cheeses.



HORS D'OEUVRE PACKAGES

(Priced Per 100 Pieces)

Bronze Package - Assorted Finger Sandwiches, Swedish Meatballs, Crostini Tomato Bruschetta, Crab Rangoon	\$670
Silver Package - Chicken Wings, Spanakopita, Southwestern Pinwheels, Hummus & Tzatziki Platter	\$800
Gold Package - Bacon Wrapped Scallops, Beef Tenderloin Teriyaki Kabobs, Roast Beef Asparagus Rolls, Smoked Salmon Pinwheels, Tomato Crostini Bruschetta	\$1215
Platinum Package - Beef Tenderloin Crostini, Pork Egg Roll & Pot sticker Duo, Mini Short Rib Pot Pies, Coconut Fried Shrimp, Tomato Crostini Bruschetta, Swedish Meatballs	\$1300

A LA CARTE HORS D'OEUVRES

(Priced Per 100 Pieces, minimum of 50)

Cold	
Crostini-Tomato Bruschetta	\$175
Southwestern Pinwheels	\$200
Finger Sandwiches Tuna, Chicken or Ham salad; Turkey or Ham rollups	\$195
Roast Beef Asparagus Rolls <i>with Dijon Mayonnaise</i>	\$275
Beef Tenderloin Crostini with Horseradish Sauce	\$300
Hummus and Tzatziki Platter with warm Pita	\$175
Smoked Salmon Pinwheels with Cream Cheese and Capers	\$300
Hot	
Pork Pot Stickers <i>with Soy Dipping Sauce</i>	\$225
Chicken Wings <i>with Celery & Bleu Cheese</i>	\$200
Mini Pork Egg Rolls <i>with plum sauce</i>	\$225
Coconut Fried Shrimp <i>with marmalade dipping sauce</i>	\$300
Spanakopita – Spinach and Cheese Stuffed Phyllo	\$275
Bacon Wrapped Scallops	\$300
Swedish Meatballs	\$150
Beef Tenderloin Teriyaki Kabobs	\$300
Crab Rangoon	\$150
Mini Short Rib Pot Pies	\$300

APPETIZER DISPLAYS

(Minimum of 25 guests)

SMOKED SALMON DISPLAY

\$375 (50 GUESTS)

Smoked Salmon, Capers, Eggs, Cream Cheese, & Toast Points

FRESH GARDEN VEGETABLE MIRROR

\$250 (50 GUESTS)

A Collage of Colorful Broccoli and Cauliflower Florets,
Celery, Carrot Sticks, and Peppers.
Served with Ranch and Bleu Cheese

INTERNATIONAL CHEESE & FRUIT MIRROR

\$400 (50 GUESTS)

Artistically Displayed Domestic and Imported Cheeses,
Complimented with Gourmet Crackers and Fresh Seasonal Fruits

ITALIAN ANTIPASTO PLATTER

\$375 (50 GUESTS)

A Celebration of Italian Cuisine, Assorted Cured Meats,
Marinated Vegetables, Grilled Vegetables, Oil Cured Olives & Tomatoes,
Italian Cheeses, Herb Infused Olive Oil

LARGE GULF SHRIMP BOWL

MARKET PRICE

“Old Bay Boiled” with Lemon Wedges & Cocktail Sauce



PLATED LUNCH MENU

(Minimum of 30 guests)

Guest's Choice of Vegetable and Starch:

CHEF'S PASTA PRIMAVERA

\$16 PER PERSON

Freshly cooked Pasta and Mixed Vegetables, layered with Grated Parmesan Cheese and Herb Butter Sauce

SLOW ROASTED BEEF BRISKET

\$16 PER PERSON

Slow roasted Beef Brisket covered in Pan Gravy

BONELESS CHICKEN BREAST, PREPARED

\$18 PER PERSON

Marsala - rich Marsala wine sauce and Mushrooms

Florentine - creamy Mushroom, Spinach, and Parmesan Cheese sauce

Piccata - Lemon Caper sauce

Herb Grilled - Marinated in fresh Herbs

CHAR BROILED ANGUS RIB EYE STEAK

\$24 PER PERSON

Cooked to your preference and topped with fried tobacco onions.

BAKED SALMON IN DILL SAUCE

\$24 PER PERSON

Baked salmon in a lemon dill cream sauce topped with fresh parsley and herbs.

6OZ PETITE FILET

\$26 PER PERSON

Cooked to your preference, flavorful and lean tenderloin

All the above served with House Salad, Rolls and Butter, Iced Tea, Soda and Coffee



LUNCH BUFFET

\$24 Per Person

(Minimum of 30 guests)

ENTREES (Please select two)

- ☐ Roasted Sirloin of Beef
- ☐ Chicken Picatta or Marsala
- ☐ Southern Fried Chicken
- ☐ Rosemary Roasted Pork Loin
- ☐ Chicken Parmesan
- ☐ Herb Grilled Chicken
- ☐ Honey Bourbon Salmon
- ☐ Panko Crusted Grouper

VEGETABLES (Please select one)

- ☐ Green Beans with Almonds
- ☐ Fresh Asparagus
- ☐ Vegetable Medley
- ☐ Brown Sugared Carrots
- ☐ Brussel Sprouts
- ☐ Broccoli Au Gratin

STARCHES (Please select one)

- ☐ Garlic Mashed Potatoes
- ☐ Roasted New Red Potatoes
- ☐ Rice Pilaf
- ☐ Wild Rice
- ☐ Au Gratin Potatoes
- ☐ Saffron Rice
- ☐ Baked Potatoes
- ☐ Bowtie Pasta with Herb Butter sauce

*Buffet includes House Salad, Rolls and Butter
Iced Tea, Soda and Coffee Service*

DESSERT SELECTIONS

\$6.50 Per Person

Apple Pie
Assortment of Cookies & Brownies
Chocolate Mousse
New York Style Cheesecake
Triple Chocolate Cake
Authentic Key Lime Pie
Bourbon Pecan Pie
Chocolate Covered Strawberries
Assorted Petit Fours

DESSERT STATION

\$9 Per Person

3 Choices from selections above



PLATED DINNER MENU

Guest's Selection of Vegetable & Starch, includes Tea, Soda, & Coffee service

PASTA

Pasta Primavera	\$19
Option to Add Chicken	\$24

BEEF

Roast Sirloin of Beef	\$23
Roast Prime Rib of Beef Au Jus	\$31
Petite Filet Mignon 6oz	\$32
Pork Porterhouse 16oz	\$21
Char-Broiled Rib Eye 12oz	\$36

BONELESS CHICKEN BREAST, PREPARED

Marsala	\$23
Artichoke with White Wine sauce	\$23
Herb Grilled	\$23
Parmesan	\$24

SEAFOOD

Honey Bourbon Glazed Salmon	\$27
Panko Crusted Grouper	\$23
Blackened Mahi Mahi	\$22

PLATED DINNER DUAL ENTREES

Guest's Selection of Vegetable & Starch, includes Tea, Soda, & Coffee service

Petite Filet Mignon & Grilled Shrimp	\$43
Petite Filet Mignon & Grilled Fresh Salmon	\$41
Petite Filet Mignon & Grilled Chicken	\$36
Grilled Chicken & Grilled Fresh Salmon	\$30

Our Chef would be happy to design your choice of Dual Entrees as well.

CHEF'S CARVING STATION

CHEF REQUIRED FOR
ALL CARVING STATIONS

CHEF ATTENDANT FEE \$75

BEEF

Roast Prime Rib (40 Guests)	\$480
Braised Brisket (40 Guests)	\$250
Garlic Crusted Sirloin (30 Guests)	\$350

PORK

Cured or Smoked Ham (50 Guests)	\$225
Boneless (Lean) Buffet Cure 81 Ham (50 Guests)	\$225
Rosemary Roasted Pork Loin (50 Guests)	\$225

TURKEY

Roast Breast of Turkey (50 Guests)	\$185
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Carving Station Selection(s) are Carved Per Guest.

Accompaniments include:

Silver Dollar Rolls, and Petit Pains

Condiments Choices of Dijon Mustard, Mayonnaise,
Horseradish, Béarnaise, Honey BBQ, Demi Glaze,
Honey Mustard, and Au Jus.

Add a side of Vegetables or Starch \$4 per person



CHEF'S ACTION STATIONS

CHEF REQUIRED FOR
ALL ACTION STATIONS

CHEF ATTENDANT FEE \$75

SHRIMP & GRITS STATION

\$17 PER PERSON

Includes Traditional & Cheesy Grits, Sauteed Shrimp, Garlic, Peppers, Onion, Andouille Sausage, Shredded Cheeses

MASHED POTATO BAR

\$12 PER PERSON

Includes Yukon Gold Whipped potatoes and Sweet Potatoes, Caramelized Onions, Chives, Bacon, Ham, Cheddar Cheese, Sour Cream, Marshmallows, Candied Pecans, and Brown Sugar

CREATE- YOUR- OWN PASTA STATION

\$15 PER PERSON

Served with Garlic Bread, includes Penne, Bowtie, and Cheese Tortellini, Alfredo and Marinara sauces, Chicken, Sausage, Shrimp, Assorted Cheeses and Seasonal Vegetables



DINNER BUFFET MENU

(Minimum of 50 guests)

Choice of Any Two Entrees \$34—Additional entrée \$39 per person.

Buffets include House or Caesar Salad, Warm Dinner Rolls & Butter.

ENTREES (Please select two)

- ☐ Roast Sirloin of Beef
- ☐ Chicken Marsala
- ☐ Chicken Saltimbocca
- ☐ Herb Grilled Chicken
- ☐ Chicken Parmesan
- ☐ Cuban Roasted Pork with Saffron Rice and Black Beans
- ☐ Fresh Canadian Salmon; Choice of Honey Bourbon, Fennel Pollen w/ Olive Oil
- ☐ Slow Roasted Beef Brisket
- ☐ Panko Crusted Grouper
- ☐ Blackened Mahi Mahi

VEGETABLES (Please select two)

- ☐ Broccoli Au Gratin
- ☐ Green Beans with Almonds
- ☐ Fresh Asparagus *(Seasonal)*
- ☐ Vegetable Medley
- ☐ Brussel Sprouts
- ☐ Brown Sugared Carrots

STARCHES (Please select one)

- ☐ Garlic Mashed Potatoes
- ☐ Roasted New Potatoes
- ☐ Au Gratin Potatoes
- ☐ Saffron Rice
- ☐ Rice Pilaf
- ☐ Wild Rice
- ☐ Bowtie Pasta *(herb & butter; marinara)*

Buffets include Iced Tea, Soda and Coffee Service



SPACE RENTAL FEES BASED ON 4 HOUR RENTAL

Main Dining Room	\$500
Private Dining Room	\$150
Eagle, Birdie, or Links Ballroom	\$500
Nassau Ballroom	\$1000
Champions Ballroom	\$1,500
Ceremony Site <i>(Including Arch and White Garden Chairs)</i>	\$500

Each additional hour is a rate of \$100 per hour

EVENT SERVICES

Audio/Visual	\$50
Cake Cutting	\$1 per person
Dance Floor Rental	\$400

ROOM CAPACITIES *(Depending on set up requirements)*

Private Dining Room	<i>up to 22 guests</i>
Birdie and Links Ballrooms	<i>up to 40 guests</i>
Main Dining Room	<i>up to 70 guests</i>
Eagle Ballroom	<i>up to 80 guests</i>
Nassau Ballroom	<i>up to 100 guests</i>
Champions Ballroom	<i>up to 200 guests</i>

All Event Food & Beverage Charges are subject to 22% Gratuity and 7% tax



BANQUET BAR

BOTTLED BEERS

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, Corona, Heineken, Stella, Angry Orchard, Space Dust

WINES

WHITES

Woodbridge Chardonnay, Kendall Jackson Chardonnay, Woodbridge Pinot Grigio, Folonari Pinot Grigio, Woodbridge Moscato, Folonari Moscato, Kung Fu Girl Riesling, Woodbridge White Zinfandel, Woodbridge Sauvignon Blanc, Kim Crawford Sauvignon Blanc, Mionetto Prosecco

REDS

Woodbridge Cabernet, Robert Mondavi Cabernet, Woodbridge Pinot Noir, Meiomi Pinot Noir, Woodbridge Merlot, Kenwood Merlot, Woodbridge Malbec, Red Sangria

SPIRITS

VODKA

Aristocrat, Titos

GIN

Aristocrat, Tangueray, Hendricks

RUM

Ronrico, Bacardi, Captain Morgan, Malibu

TEQUILA

Andres, Patron

WHISKEY & BOURBON

Aristocrat, Crown Royal, Jack Daniels, Jim Beam, Jameson

SCOTCH

100 Pipers, Dewar's White

OPEN BAR PACKAGES

Price are per person; minimum of 30 guest required for package bars

BEER & WINE PACKAGE BAR

First Hour	\$13
Each Additional Hour	\$9

HOUSE PACKAGE BAR

First Hour	\$14
Each Additional Hour	\$12

PREMIUM PACKAGE BAR

First Hour	\$18
Each Additional Hour	\$16

Complimentary Champagne Toast Included with House & Premium Packages

HOST BAR

Prices are per drink; minimum of 30 guests required for host bar

Domestic Beer	\$5
Imported Beer	\$5
Spirits	\$9
Wine by the glass	\$8
Champagne Toast	\$3

Bartending Staff is \$75 for 4 hours

22% service charge and 7% sales tax applies

The options listed include full bar setups

The packages are priced per person and are charged based on the guaranteed number of guests