

The Landings *Yacht, Golf & Tennis Club*



WEDDINGS 2023

Say "I Do" at The Landings!

Congratulations on your engagement! This is one of the most exciting times of your lives, and we are grateful for the opportunity to host your special event at The Landings Yacht, Golf & Tennis Club.

From elaborate weddings to personal celebrations, The Landings Yacht, Golf & Tennis Club is the perfect venue to accommodate your special gathering. Our enchanting location overlooking the Caloosahatchee River, and just minutes away from the Gulf of Mexico is the ideal Florida event destination.

Our professional staff will work to ensure your event is tailored to meet your needs for a personalized, memorable occasion.

Please contact our Banquet Manager, Grace Stewart, at 239-322-1106 if you would like to view our romantic riverfront ceremony and banquet facilities.





Romantic Riverfront Ceremony

Ceremony Site Fee

\$500

White Chairs

\$5 Each

Lemonade, Iced Tea and Water Station

\$2 Per Guest

Room	Capacity	Room Charge	Minimum in season	Minimum off Season
Main Deck	154 people	\$500	\$4,500	\$3,500
Dining Room	80 people	\$500	\$3,500	\$3,000
Garden Room	50 people	\$250	\$2,500	\$2,000

These minimums are a combination of Food & Beverage and does not include tax or gratuity

Room Charges Include

Event Space, set-up/ breakdown, dance floor, ivory or white table linens and assortment of napkin colors, classic white china, flatware, glassware and chairs.

The room rental period is four (4) hours in length.

Please contact Banquet Manager for rates on extended hours.

HORS D'OEUVRES

CHILLED IMPRESSIONS

Butler Passed or Presented on Platters
(Priced Per 50 Pieces)

Shrimp Gazpacho Shooter \$150

Roasted Asparagus in Prosciutto \$150

Turkey Crostini with Cranberry Aioli \$125

Caprese Skewers- Drizzled with Balsamic Reduction \$140

Smoked Salmon Flatbread with Dill Cream Cheese \$175

Beef Tenderloin Bruschetta with Goat Cheese & Garlic \$250

Cilantro Lime Shrimp Crostini \$200

Jumbo Shrimp Cocktail \$200

Roasted Vegetable Crostini \$150

Caprese Crostini \$150

Fresh Cantaloupe Wrapped in Prosciutto \$150

**Fruit Kebabs Sprinkled with Shredded Coconut Served
with a yogurt dip \$175**

Deviled Eggs \$100



Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

HORS D'OEUVRES

HOT IMPRESSIONS

Butler Passed or Presented on Platters
(Priced Per 50 Pieces)

Baked Brie en Croute with Raspberries \$175

Vegetable Quesadillas \$125

Pork Pot Stickers \$175

Three Cheese Stuffed Mushroom Caps \$125

Italian Stuffed Mushroom Caps \$150

Bacon Wrapped Sea Scallops \$275

Mini Franks in Puff Pastry with Dijon Mustard Sauce \$150

Cocktail Meatballs- Italian, Sweet & Sour or Swedish \$125

Coconut Shrimp with Orange Marmalade Glaze \$225

Mini Crab Cakes with Spicy Remoulade \$200

Beef Tenderloin Skewers with Gorgonzola Fondue \$250

Spicy Thai Chicken Satay \$175

Fried Goat Cheese in Panko \$150

Mini Grilled Cheese with Basil Tomato Soup Shooters \$125



Please add 20% Service Charge and 6.5% Florida State Sales Tax to all menu selections.

SPECIALTY DISPLAYS

SEASONAL FRESH FRUIT

Medium (serves 50 Guests) -\$225
Large (Serves 100 Guests) -\$400

DOMESTIC AND IMPORTED CHEESE BOARD

With Seasonal Berries & Nuts, House Crackers and Fresh Baked Baguettes
Medium (Serves 50 Guests) -\$400
Large (Serves 100 Guests) - \$790

FRESH VEGETABLE CRUDITE WITH ASSORTED DIPS

Medium (Serves 50 Guests) - \$200
Large (Serves 100 Guests) - \$390

ANTIPASTO

Italian Meats, Cheeses, Grilled Vegetables, Olives,
Roasted Peppers, Artichokes, Sliced Crusty Bread
Medium (Serves 50 Guests) - \$450
Large (Serves 100 Guests) - \$890

ACTION STATIONS

\$50 Chef Attendant Fee Per Station

PASTA! PASTA!

Julienne Chicken, Italian Sausage, Shrimp, Assorted Vegetables
Pomodoro, Alfredo, Pesto Sauces
\$16 Per Person

SOUTH OF THE BORDER FAJITAS

Grilled Chicken, Marinated Steak, Sauteed Bell Peppers & Onions,
Flour Tortillas, Monterey Jack Cheese, Shredded Lettuce,
Sour Cream Salsa and Guacamole
\$15 Per Person

ASIAN STIR FRY

Teriyaki Marinated Chicken, Beef or Shrimp, Lo Mein Noodles,
Rice Noodles, Assorted Vegetables, Asian Sauces
\$16 Per Person

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

FRESH GARDEN SALAD

OPTIONS

Included with Entree

MIXED BABY GREEN FIELD GREENS

English Cucumbers, Baby Heirloom Tomatoes, Bermuda Onions, Julienne Carrots, Homemade Croutons with Your Choice of Dressing

Caesar Salad

Romaine Hearts Tossed in our Creamy Caesar Dressing, Finished with Homemade Croutons and Pecorino Romano Chesse

PREMIUM SALAD OPTIONS

(\$4 Up Charge)

BABY ICEBERG WEDGE SALAD

Gorgonzola Cheese, Baby Heirloom Tomatoes, Apple Smoked Bacon, Julienne Bermuda Onions and Country Bleu Cheese Dressing

SWEETHEART SALAD

Candied Pecans & Baby Greens Embellished with Slices Strawberries, Dried Cranberries, Red Onion, Mandarin Oranges and Gorgonzola Cheese, Served with our House made Citrus Dressing

CAPRESE SALAD

Baby Mixed Greens Surrounded with Fresh Buffalo Mozzarella and Vine Ripened Tomatoes, Dusted with Cracked Black Pepper, Balsamic Reduction, and Chiffonade Basil

STRAWBERRY SPINACH SALAD

Baby Spinach, Sliced Strawberries, Mandarin Oranges, Red Onion, Feta Cheese, Toasted Almonds with Raspberry Vinaigrette



CHICKEN ENTREES

Includes House Salad, 1 Vegetable and 1 Starch
Premium Salad \$4 Upcharge

CHICKEN BREAST:

10 Ounce Marinated Oven Roasted Semi Boneless
Chicken Breast with Choice of Sauce \$38

7 Ounce Marinated Chicken Breast \$35
Pan Seared, Grilled or Dusted with Herb Bread
Crumbs with Choice of Sauce

SAUCES

Mushroom Marsala Wine Demi Glace
with Pecorino Romano

Lemon Caper Beurre Blanc

Tomato Lemon Caper Relish

Pesto Cream

Fresh Herbed Volute

Sage Cream with Crispy Prosciutto

Creamy Truffle Scented Wild Mushroom Ragout

STUFFED CHICKEN:

Pan Seared Stuffed Chicken Breast with
Your Choice of Filling, Dusted with Seasoned
Bread Crumbs \$40

FILLINGS:

Baby Spinach, Artichoke, Feta and Roasted
Red Peppers, Finished with a Sun Dried
Tomato Cream Sauce

Mushroom, Spinach and Parmesan Cheese,
Finished with a Roasted Garlic Parmesan Cream



CHEF'S FEATURES:

TUSCAN CHICKEN BREAST \$38

Fresh Herbed Marinated Chicken Breast Dusted with Seasoned Bread
Crumbs and Pan Seared, Resting on a Pool of Pomodoro Sauce, Topped with
Sliced Prosciutto and Fresh Mozzarella then Finished with a Pesto Glaze

CHICKEN OSCAR \$42

Fresh Herbed Marinated Chicken Breast Dusted with Seasoned Bread
Crumbs and Pan Seared, Topped with Lump Crab Meat and Sauteed
Asparagus Tips then Laced with Hollandaise Sauce

CHICKEN CAPRESE \$35

Fresh Herbed Marinated Chicken Breast Dusted with Seasoned Bread
Crumbs and Pan Seared, Topped with Sliced Roma Tomatoes, Fresh
Mozzarella, Chiffonade Basil, Olive Oil and Balsamic Reduction

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

BEEF & PORK ENTREES

Includes House Salad, 1 Vegetable and 1 Starch
Premium Salad \$4 Upcharge

BEEF ENTREES: Market Price

English Sliced Roasted New York Strip Loin

Grilled New York Strip
8 Ounce OR 10 Ounce

Grilled 6 Ounce Filet Mignon

Sliced Slow Roasted Beef Tenderloin

SAUCES

Classic Bearnaise
Au Pivore Brandy Peppercorn Cream
Roasted Garlic Demi Glace
Wild Mushroom Ragout
Gorgonzola Cream
Merlot Demi Glace
Cabernet Veal Jus

PORK ENTREES: MARKET PRICE

Grilled 14 Ounce Center Cut Bone-in Pork Chop

Roasted Sliced Pork Tenderloin Medallions

Stuffed Sliced Pork Tenderloin

SAUCES:

Roasted Apples & Calvados
Dijon Mustard Cream Sauce
Warm Pineapple Glaze
Granny Smith Apple & Cranberry Compote



COMBO ENTREES:

SURF & TURF -Market Price

6 Ounce Char Grilled Filet Mignon and Paired with 5 Ounce
Cold Water Lobster Tail

Slow Roasted Sliced Beef Tenderloin, Paired with Two Jumbo Crab
Stuffed Shrimp

Lump Crab Stuffed Half Lobster Tail Napped with Lemon Beurre Blanc,
Paired with Slow Roasted Sliced Beef Tenderloin

6 Ounce Filet Mignon, Paired with 2 Pan Seared Scallops with a
Rosemary-wine Reduction

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

SEAFOOD ENTREES

Includes House Salad, 1 Vegetable and 1 Starch
Premium Salad \$4 Upcharge

FISH ENTREES:

ATLANTIC SALMON \$38

Presented Pan Seared, Oven Roasted or Grilled
with Choice of Sauce

MAHI MAHI \$42

Presented Pan Seared, Grilled or Blackened
with Choice of Sauce

SWORDFISH \$40

Presented Pan Seared or Grilled
with Choice of Sauce

SAUCES

Pesto Beurre Blanc

Pecan Crusted with Maple Beurre Blanc

Lemon Caper Beurre Blanc

Tomato Lemon Caper Relish

Potato Crusted with Lemon Dill Cream Fraiche

Fresh Mango Salsa

Pineapple Cilantro Sauce

VEGAN & VEGETARIAN ENTREES:

Herbed Marinated Grilled Portabella Steak \$32

Served with Roasted Fingerling Potatoes, Blistered
Tomatoes, Sauteed Spinach and Grilled Carrot

Southwestern Quinoa Stuffed Pepper \$31

Black Beans, Green Chilies, Sweet Corn and
Cilantro Presented with Grilled Tomato and
Wilted Spinach

WILD MUSHROOM RAVIOLIS \$34

Laced with a creamy Truffle Scented



CHEF'S FEATURES: GROUPE OSCAR -Market Price

Fresh Pan Seared Grouper Dusted with Seasoned Bread Crumbs,
Topped with Lump Crab Meat and Sauteed Asparagus Tips
then Laced with a Hollandaise Sauce

STUFFED SHRIMP -Market Price

4 Lump Crab Stuffed Jumbo Shrimp Finished with Lemon
Beurre Blanc or Bearnaise Sauce

SNAPPER ALMANDINE -Market Price

Encrusted with Almonds, Pan Seared and Finished with your
Choice of Amaretto Beurre Blanc or Truffle Honey with Lemon

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

VEGETABLE AND STARCH CHOICES

VEGETABLES

Julienne Medley
(Yellow Squash, Zucchini, Carrot, Red Pepper)

Garlic Parmesan Roasted Broccoli

Steamed or Grilled Asparagus

Steamed Cauliflower with
Tarragon Butter

Haricot Verts with Toasted Almonds

Gingered Carrots

Brussel Sprouts with Pancetta and
Sundried Tomato

Sautéed Mushrooms

Succotash Vegetable with Edamame

STARCH

Gratin Potatoes

Herbed Roasted Fingerling Potatoes

Roasted Garlic Whipped Potatoes

Roasted Red Bliss Potatoes

Wild Mushroom Risotto

Sundried Tomato and Parmesan Risotto

Coconut Jasmine Rice

Rice Pilaf

Lemon Herbed Rice



BUFFET SELECTIONS

The listed buffet prices reflect 50 or more guests; however we are more than happy to design menu pricing for any size function

THE HELM \$42 PER PERSON

SALADS

(Choice of One)

Fresh Garden Salad, Mixed Baby Garden Field Greens, Classic Caesar Salad

Starch Accompaniments:

(Choice of One)

Gratin Potatoes

Roasted Garlic Whipped Potatoes

Maple Scented Whipped

Sweet Potatoes

Herbed Roasted Fingerling Potatoes

Wild Mushroom Risotto

Sundried Tomato and Parmesan Risotto

Rice Pilaf

Coconut or Lemon Scented Jasmine Rice

Vegetable Accompaniments:

(Choice of One)

Sauteed Wild Mushrooms

Gingered Carrots

Garlic Parmesan Roasted Broccoli

Steamed or Grilled Asparagus

Haricot Verts with Toasted Almonds

Julienne Medley

Succotash Vegetable with Edamame

Steamed Cauliflower with Tarragon Butter

Carving Station:

(Choice of One)

\$50 Chef Attended Fee Per Station

Rum Glazed Ham with Honey

Dijon Mustard

Roast Turkey Breast with Turkey Gravy
& Cranberry Sauce

Roasted Pork Loin with Pineapple Glaze

Marinated Flank Steak with

Chimichurri Sauce + \$3

Chaffered Entrees:

(Choice of Two)

Chicken Marsala or Piccata

Stuffed Chicken with Spinach, Feta, and
Red Pepper Coulis

Italian Chicken Cutlets with Roasted
Tomato & Fresh Olive Oil

Pasta Primavera with Zucchini, Yellow
Squash, Red Onion & Red Peppers

Baked Cheese Stuffed Shells with Roasted
Red Pepper & Spinach Parmesan Cream
Cheese Tortellini or Fettuccini Alfredo

Price includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Coffee and Tea.

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

BUFFET SELECTIONS

The listed buffet prices reflect 50 or more guests; however we are more than happy to design menu pricing for any size function

THE CAPTAIN \$50 PER PERSON

Domestic Cheese Display

Seasonal Berries & Nuts, House Crackers & Fresh Baked Baguette

SALADS

(Choice of One)

Fresh Garden Salad, Mixed Baby Garden Field Greens, Classic Caesar Salad

Starch Accompaniments:

(Choice of One)

Gratin Potatoes

Roasted Garlic Whipped Potatoes

Maple Scented Whipped

Sweet Potatoes

Herbed Roasted Fingerling Potatoes

Wild Mushroom Risotto

Sundried Tomato and Parmesan Risotto

Rice Pilaf

Coconut or Lemon Scented Jasmine Rice

Vegetable Accompaniments:

(Choice of One)

Sauteed Wild Mushrooms

Gingered Carrots

Garlic Parmesan Roasted Broccoli

Steamed or Grilled Asparagus

Haricot Verts with Toasted Almonds

Grilled Vegetables with Pomodoro Sauce

Succotash Vegetable with Edamame

Steamed Cauliflower with Tarragon Butter

Carving Station:

(Choice of One)

\$50 Chef Attended Fee Per Station

Prime Rib with Horseradish & Au Jus + \$4

New York Strip Loin + \$4

Rosemary Roasted Pork Loin

Marinated Flank Steak with

Chimichurri Sauce + \$3

(Additional Options Available from
Lower Tier)

Chaffered Entrees:

(Choice of Two)

Chicken Parmesan with Fresh Mozzarella
& Marinara Sauce

Chicken Tuscany with Prosciutto & Fresh
Mozzarella Laced with Pesto

Chicken Napoleon with Spinach, Smoked
Gouda & Red Pepper Coulis

Pan Seared Salmon with Tomato &
Caper Relish

Coconut Crusted Mahi with Pineapple Salsa
Rigatoni Bolognese

Cheese Manicotti with Basil Pomodoro Sauce

Price includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Coffee and Tea.

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

BUFFET SELECTIONS

The listed buffet prices reflect 50 or more guests; however we are more than happy to design menu pricing for any size function

THE ADMIRAL \$60 PER PERSON

Domestic Cheese Display

Seasonal Berries & Nuts ,House Crackers & Fresh Baked Baguette

SALADS

(Choice of One)

Fresh Garden Salad,Mixed
Baby Garden Field Greens,
Classic Caesar Salad

BUTLER PASSED HORS D'OEUVRS

(Choice of Two)

Caprese Skewers,Shrimp Gazpacho Shooters,
Roasted Vegetable Crostini, Vegetarian Spring
Rolls, Spicy Chicken Satay, Italian Stuffed
Mushroom Caps, Sweet & Sour Meatballs

Starch Accompaniments:

(Choice of One)

Gratin Potatoes
Roasted Garlic Whipped Potatoes
Herbed Roasted Red Skin Potatoes
Herbed Roasted Fingerling Potatoes
Wild Mushroom Risotto
Sundried Tomato and Parmensan Risotto
Rice Pilaf
Coconut or Lemon Scented Jasmine Rice

Vegetable Accompaniments:

(Choice of One)

Sauteed Wild Mushrooms
Gingered Carrots
Garlic Parmesan Roasted Broccoli
Steamed or Grilled Asparagus
Haricut Verts with Toasted Almonds
Grilled Vegetables with Pomodoro Sauce
Succotash Vegetable with Edamame
Steamed Cauliflower with Tarragon Butter

Carving Station:

(Choice of One)

\$50 Chef Attended Fee Per Station

Prime Rib with Horseradish & Au Jus +\$4
Beef Tenderloin with Bearnaise Sauce +
\$4

Rosemary Roasted Pork Loin

(Additional Options Available from
Lower Tier)

Chaffered Entrees:

(Choice of Two)

Chicken & Crab Oscar with Lump Crab
Sauteed Asparagus & Bearnaise Sauce
Grouper Macadamia with Mango Citrus
Beurre Blanc
Bronzed Snapper with Roasted Corn &
Tomatillo Salsa
Mushroom Ravioli with Mushroom
Ragout

Price includes House Baked Rolls and Butter, Fountain Soda, Freshly Brewed Coffee and Tea.

Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

BUFFET ENHANCEMENTS

Served with Baked Rolls

ROASTED TURKEY BREAST-\$125

(Serves 15 Guests)

Herb Crusted, Baked & Served with Turkey Gravy & Cranberry Sauce

RUM GLAZED HAM- \$200

(Serves 40 Guests)

Sweet Boneless Ham Baked & Served with Dijon Mustard & Pineapple

Pork Loin - Market Price

(Serves 40 Guests)

Slow Roasted & Served with Wild Mushroom Bordelaise Sauce

PRIME RIB OF BEEF - Market Price

(Serves 25 Guests)

Slow Roasted & Served with Rosemary Au Jus & Creamy Horseradish Sauce

BEEF TENDERLOIN - Market Price

(Serves 15 Guests)

Whole Roasted Tenderloin, Complimented with a Port Wine Reduction & Bearnaise Sauce



Please add 20% Service Charge and 6.5% Florida State Tax to all menu selections.

DECADENT TREATS

Can be added to any plated dinner or buffet as a sweet ending to a perfect evening!

Italian Tiramisu \$7

New York Style Cheesecake with Fresh Berries \$7

Lemon Mascarpone Cake \$7

White Chocolate Mousse with Raspberries \$7

Florida Key Lime Pie \$6

Dutch Apple Caramel Tort \$7

Chocolate Toffee Mousse Cake \$8

Chocolate Layer Cake \$7

Gluten Free Chocolate Cake \$7

Fresh Baked Cookies & Brownies \$6 Per Person

Grandma's Carrot Cake \$7

Gourmet Petit Fours and Chocolate Dipped

Strawberries \$13 Per Person

Ice Cream Sundae Bar \$10 Per Person

Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Various Candies,
Fruit and Whipped Toppings



Please add 20% Service Charge and 6.5 % Florida Sales Tax to all menu selections.

COCKTAIL SELECTIONS

Hosted & Cash Bar Pricing

Domestic & Imported Beer
Specialty Beer
House Wine
Premium Wine
Champagne
House Brand Liquors
Call Brand Liquors
Premium Brand Liquors
Cordials
Soda

Hosted & Cash Bar Pricing

\$6
Market Price
\$8
\$12
\$8
\$8
\$10
\$12
\$14
\$3

(Price includes 20% Service Charge and 6.5% Florida Sales Tax).

Hosted Bar Packages

Beer and Wine Package

Includes: Domestic & Imported Beer, House brand Wine & Champagne,
Non-Alcoholic Beverages
\$12 First Hour Per Person
\$8 Each Additional Hour Per Person

Package 1

House Brand Liquors, House Brand Wine & Champagne, Import &
Domestic Beer, Non-Alcoholic Beverages
\$16 First Hour Per Person
\$8 Each Additional Hour Per Person

Package 2

Call Brand Liquors, House Brand Wines & Champagne, Import & Domestic
Beer, Non-Alcoholic Beverages
\$18 First Hour Per Person
\$9 Each Additional Hour Per Person

Package 3

Premium Liquors, House Brand Wines & Champagne, Import & Domestic
Beer, Non-Alcoholic Beverages
\$20 First Hour Per Person
\$12 Each Additional Hour Per Person

Please add 20% Service Charge and 6.5 % Florida Sales Tax to all menu selections.

BEVERAGE SELECTIONS

House Wine Copper Ridge

Chardonnay
Pinot Grigio
Merlot
Cabernet Sauvignon
White Zinfandel

Premium Wine

Sean Minor Chardonnay
Uma Pinot Grigio
Lost Find Merlot
Lost Find Cabernet
Belles Pinot Noir
Amalaya Malbec
Stemmari Moscato

Call Brand Liquors

Absolute
Tanqueray
Barcardi
Jack Daniels
Captain Morgan
Segrams 7
Jose Cuervo

Premium Brand Liquors

Grey Goose
Titos
Bombay Sapphire
Crown Royal
Makers Mark
Jonnie Walker Black
Patron Silver



Only Guests 21 and Older with Valid ID Will Be Served.

Banquet Policies

Deposits & Payments

A deposit of \$500.00 is required at the time of booking an event. No room is guaranteed without a deposit. A 20% Service Charge and 6.5% Florida State Sales Tax will be added to all Food & Beverage purchases. Prices for Food & Beverage are guaranteed for 60 days prior to a function. The Landings reserves the right to move the desired room based on guaranteed attendance. The Landings will give a 72 hour notice if your function room location has been changed.

Attendance Guarantee

A guaranteed confirmation, as well as full payment, is due (7) days prior to the function if paying by personal check or (3) days if paying by credit card. If a guarantee is not given, the expected number will be used.

Guarantees cannot be reduced.

Any additional services will be billed at the conclusion of the event.

Alcoholic Beverages

Alcoholic beverage sales are governed by the Florida State Division of Alcohol and Tobacco. Proper identification is required for alcohol service, and must be presented for anyone appearing under the age of 30.

The Landings will monitor alcoholic consumption and intervene when deemed necessary.

Alcohol may not be brought into the LYGTC property, or taken off of the property.

Any questions regarding your bar bill must be addressed at the conclusion of your event. Adjustments cannot be made later as empty bottles will be disposed of after the function.

All food & beverage pricing is subject to change.

Banquet Policies

Food

A complimentary food tasting is available for the Bride and Groom up to (2) entrees, (1) starch and (1) vegetable.

Hors d'oeuvres are not included.

Each additional selection will be charged accordingly.

All menu selections must be submitted to the Banquet Manager at least (2) weeks prior to your event.

Food may not be brought into the LYGTC property, or taken off the property.

Specialty cakes are the only exception to this policy, and are subject to a \$1.50 cake cutting fee per person.

On buffets, the Landings will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service.

Food pricing is not guaranteed until 30 days before your event.

Dress Code

It is expected that guests will choose to dress in a fashion befitting the surroundings and atmosphere provided in the setting of LYGTC.. Please ask our Banquet Manager for a copy of our dress code policy.

Personal Property

The LYGTC does not assume any responsibility for the loss or damage of any merchandise or articles left on premises.

The LYGTC will hold the member and / or client liable for any damages caused by attendees or outside vendors.

Banquet Policies

Payment Options

LYGTC accepts Master Card, Visa, Discover, and American Express.

LYGTC also accepts Personal and Business checks.

Members may choose to be "Direct Billed" to their account. .

A major credit card must be provided to guarantee payment of charges prior to the event

Cancellations

All event cancellations greater than 60 days will receive the full refund of the deposit, 30-60 days half of the deposit will be refunded, less than 30 days no refund will be given. The Landings reserves the right to refuse future events as a result of cancellations.

Force Majeure - Neither party will be liable for any failure performing an obligation under this agreement which has become impracticable because of an epidemic , pandemic or outbreak of communicable disease: quarantines, national or regional orders that restrict food and/ or beverage operations, large gatherings of people, or anything that would make an event unnecessary or impracticable. The Landings Yacht, Golf & Tennis Club, Inc , may cancel this Agreement pursuant to this provision upon 48 hours' notice by telephone or email.

The undersigned hereby agrees to the above listed TERMS & CONDITIONS and the specifications on the Banquet Event Order(s) to follow these Terms & Conditions. The undersigned also agrees to pay the amounts specified on the attached Banquet Event Order(s). Please return this signed document and all of the initialed Banquet Event Order(s) to the Banquet Manager, via email, banquets@lygtc.com or via fax (239)-482-1796.

Client Signature

Date

Banquet Manager

Date