

# *Weddings*

AT IMG ACADEMY GOLF CLUB



# Wedding Packages Include

AN INVITE TO OUR GROUP TASTING  
CEREMONY SITE  
4-HOUR OPEN HOUSE BAR  
FRESH COFFEE, ASSORTED HOT TEA & ICED TEA  
THREE PASSED OR STATIONED HORS D'OEUVRES  
PLATED OR BUFFET DINNER  
DANCE FLOOR  
CAKE CUTTING  
GOLF CLUB CENTERPIECES  
SELECTION OF DECOR





## RECEPTION

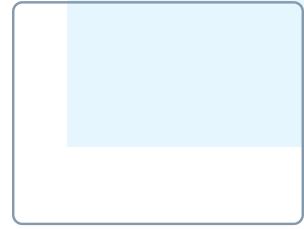
Our grand Riviera Room is complete with panoramic views, natural light, and the ability to customize the space. IMG Academy Golf Club provides complimentary use of round tables, up to 300 white wedding chairs and a selection of linens.

## CEREMONY

Our Outdoor Ceremony Site features timeless oak trees and beautiful surroundings, while our Indoor Ceremony Site offers a panoramic view of Sarasota Bay.



# Hors D' Ouevres



## TIER I

Tomato Bruschetta  
House Made Hummus  
Caprese Skewers  
Watermelon Feta Skewers (Seasonal)  
Three Cheese Loaded Sweet Potato Waffle Fries

## TIER II

Prosciutto Wrapped Asparagus  
Mac-N-Cheese Fritters  
Three Cheese Loaded Sweet Potato Waffle Fries  
Spinach and Artichoke Stuffed Mushrooms  
Mini Meatballs with House Made Sauce

## TIER III

Spinach and Artichoke Stuffed Mushrooms  
Steak Bites with Herb and Citrus Aioli  
Spring Rolls  
Mini Meatballs with House Made Sauce  
Mini Crab Cakes  
Coconut Shrimp  
Bacon Wrapped Scallops  
Chicken and Waffle Bites



# Plated Dinner Options

## LACE PACKAGE

3 Hors D'oeuvres From Tier I

House Salad

Rolls and Butter

Choice of 2 Plated Menu Options

*Chicken Francese*

*Chicken Bruschetta*

*Roasted Pork Loin*

*Pistachio Crusted Red Snapper*

Choice of Vegetable

Choice of Starch

## SATIN PACKAGE

3 Hors D'oeuvres From Tier II

House Salad

Rolls and Butter

Choice of 2 Plated Menu Options

*Chicken Francese*

*Skirt Steak with Herb Cream Sauce*

*Crab Stuffed Flounder*

*Floribbean Crab Cakes*

Choice of Vegetable

Choice of Starch

## SILK PACKAGE

3 Hors D'oeuvres From Tier III

House Salad

Rolls and Butter

Choice of 2 Plated Menu Options

*Chicken Francese*

*Mediterranean Salmon*

*Filet of Beef with Demi Glace*

*Blackened Grouper*

Choice of Vegetable

Choice of Starch

### Vegetable Options

Steamed Broccoli, Garden Vegetable Medley,

Garlic Green Beans, Roasted Brussel Sprouts,

Garlic Roasted Asparagus

### Starch Options

Roasted Potatoes, Au Gratin Potatoes,

Olive Oil Herb Penne, Buttery Mashed Potatoes,

Wild & Long Grain Rice Pilaf

All dinner packages include 4-hour open house bar

# Buffets

## HOMESTYLE BUFFET

3 Hors D'oeuvres from Tier I

House Salad

Herb Roasted Chicken Breast with

Balsamic Beurre Blanc

Herb Marinated Flank Steak with

Garlic Herb Cream Sauce

Parsley Lemon Rice Pilaf or Roasted Yukon Potatoes

Broccoli and Cauliflower Medley

Rolls and Butter

## SOUTHERN AFFAIR BUFFET

3 Hors D'oeuvres from Tier II

Southern Salad

Choice of Two Main Entrees:

*Smoked BBQ Brisket*

*Pulled BBQ Pork*

*Roasted BBQ Chicken*

Hush Puppies or Mac and Cheese

Collard Greens or Coleslaw

Cornbread Muffins and Butter

## AMOR BUFFET

3 Hors D'oeuvres from Tier II

Caesar Salad

Choice of Two Main Entrees:

*Chicken Parmesan*

*Mediterranean Tilapia*

*Braised Italian Beef*

Pasta with Choice of Two Sauces:

Marinara | Alfredo | Pesto

Roasted Asparagus or Garlic Broccoli

Garlic Rolls





### **ALOHA BUFFET**

3 Hors D'oeuvres from Tier II

Hawaiian Salad

Choice of Two Main Entrees

*Pineapple Glazed Chicken Breast*

*Jerk Flank Steak*

*Blackened Red Snapper with a Citrus Beurre Blanc*

Coconut Fried Rice or Sweet Potato Mash

Chargrilled Asparagus

Hawaiian Rolls and Honey Butter

### **FIELD & FOWL BUFFET**

3 Hors D'oeuvres from Tier III

Arugula Radish Salad

Carved Roasted Tenderloin of Beef

Herb Marinated Chicken Thighs

Wild Rice Blend or Roasted Yukon Potatoes

Petite Tricolor Carrots

Artisan Rolls and Butter



All dinner packages include 4-hour open house bar

# Stations

## **MEAT CARVING STATION**

\$75 Chef Fee Applies for Action Station

Roasted Pork Loin with Marmalade Horseradish Mustard

Roasted Strip Loin with Creamy Horseradish

Roasted Prime Rib

Roasted Tenderloin of Beef

Accompanied by Assorted Breads and Condiments

## **PASTA STATION**

\$75 Chef Fee Applies for Action Station

Choice of One Pasta

Bowtie | Penne | Fettuccine

Choice of Two Sauces

Marinara | Alfredo | Pesto

Choice of One Protein

Grilled Chicken | Shrimp | Meatballs | Sausage

Toppings

Sun Dried Tomato | Mushroom | Onion | Pepper

## **DISPLAY ENHANCEMENTS**

(Feeds approximately 50)

Shrimp on Ice

Crudite Board

Charcuterie Board with Domestic Cheeses

Charcuterie Board with Imported Cheeses

House Smoked Salmon

Fruit and Cheese Pineapple Tree

# Late Night Bites

## **MILK & COOKIES**

Warm Chocolate Chunk, Macadamia Nut and Oatmeal Raisin Cookies atop a glass of milk in a mason jars

## **COFFEE & DONUTS**

Mini assorted donuts atop a cup of joe

## **PRETZEL & BEER CHEESE**

Soft Pretzel with a side of Beer Cheese

## **CHICKEN BITES & FRIES**

Crispy Chicken Bites served over a bed of Fries drizzled with a house made buffalo sauce

## **FLATBREADS**

Mushroom  
Margarita  
Cheese  
Pepperoni



# Bars & Beverages

## HOUSE

\*House liquor brands subject to change

McCormick Vodka

Ron Llave Rum

McCormick Gin

McGregor Scotch

McCormick Bourbon

McCormick Whiskey Blend

Pepe Tequila

\*Includes Beer & Wine

## CALL

Tito's Vodka

Captain Morgan Rum

Bacardi Silver Rum

Tanqueray Gin

JW Red Scotch

Jack Daniels Whiskey

Seagrams VO Whiskey

Canadian Club Whiskey

Jose Cuervo Tequila

\*Includes Beer & Wine

## PREMIUM

Grey Goose Vodka

Bombay Sapphire Gin

Chivas, JW Black Scotch

Makers Mark Bourbon

Jameson Whiskey

Crown Royal Whiskey

Patron Tequila

Hennessey Cognac

\*Includes Beer & Wine



### BEER

select two domestic and two imported

#### DOMESTIC

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Miller Light

#### IMPORTED

Corona, Heineken, Yuengling Lager



### COASTAL VINES WINE

Pinot Grigio

Chardonnay

Merlot

Cabernet Sauvignon



### BEVERAGE ADDITIONS

Champagne Toast

Mimosa Bar

Bloody Mary Bar

Signature Cocktail

# Getting Ready

Enjoy the stress free atmosphere of our complimentary, private "getting ready" room. The room offers spacious accommodations for your entire bridal party including seating, large mirrors, and a secure area for personal items.

## **MORNING CONTINENTAL ADD-ON**

Assorted Juices

Fresh Seasonal Fruits

Assorted Mini Muffins and Pastries

Mini Bagels and Cream Cheese

Freshly Brewed Coffee

Assorted Teas

# Service

Weddings include complimentary use of round tables, white wedding chairs, glassware, china, cutlery, additional tables for gifts, cake and head table, dance floor, selection of linens and use of any of our available décor items. Our event coordinators will assist in the design, timeline and floorplan as well as facilitate the wedding to ensure your absolute satisfaction. Our team is responsible for the set up and breakdown of all included items as well as venue maintenance and cleaning throughout the event.



\*Prices do not include service charge and tax. All prices subject to change.

# Preferred Vendors

## **EVENT & WEDDING PLANNER**

BB Weddings & Events  
anna@bbweddingsandevents.com

Swanky Soiree Events  
swankysoireeflorida@gmail.com

## **CAKES**

Ruby Petals Patisserie  
RubyPetalsPatisserie@gmail.com

Hometown Desserts  
(941) 896-3167

Publix (Bayshore Gardens)  
(941) 756-3455

## **DJ & ENTERTAINMENT**

Grant Hemond & Associates, Inc.  
(727) 376-8770  
www.granthemond.com

Goodley Entertainment Group  
(941) 366-1000  
fitzotis@goodleyentertainment.com

## **FLORIST**

Mary Nell Chadsey  
(941) 713-8644  
www.marynellchadsey.com

Oneco Florist  
(941) 756-1556  
www.onecoflorist.com/

Ellenton Florist  
(941) 962-9098

## **PHOTOGRAPHER**

Calista Manfre Photography  
cali@calistamanfrephotography.com  
<https://calistamanfrephotography.com>

Jessica Guadagno Photography  
(646) 752-2177  
[www.jgpictures.com](http://www.jgpictures.com)

Love & Covenant  
(813) 817-8201  
[www.loveandcovenant.com/](http://www.loveandcovenant.com/)

Limelight Photography  
(877) 926-4291  
[michael@stepintothelimeight.com](mailto:michael@stepintothelimeight.com)

## **ACCOMODATIONS**

Legacy Hotel at IMG Academy  
(941) 752-2455  
[www.imglegacyhotel.com](http://www.imglegacyhotel.com)

## **RENTALS & DECOR**

Copper Acorn  
(941) 321-5051  
[www.thecopperacorn.net](http://www.thecopperacorn.net)

Weberscenic Productions  
(941) 251-9444  
[www.weberscenicproductions.com](http://www.weberscenicproductions.com)

US Tent Rentals  
(941) 727-3311  
[www.ustentrental.com/](http://www.ustentrental.com/)

So Staged Event Design  
(941) 870-8089  
[www.sostaged.com/](http://www.sostaged.com/)

## **HAIR & MAKE-UP**

Hair by Mandy Ashley  
(941) 929-3130  
[mandyal1293@gmail.com](mailto:mandyal1293@gmail.com)

Classy-Styles Hair & Make-Up  
(239) 989-6445  
[www.classy-styles.com](http://www.classy-styles.com)

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