

Plantation Lakes

WEDDING PACKAGES





Dear Bride and Groom-To-Be,

*Thank you for considering Plantation Lakes
to host your special day!*

*Enclosed are our wedding menus and options to
review. Our professional event staff is here to
make your planning process easy!*

*Please let us know if you have any questions
about our information or services.*

No detail is too small.

We look forward to planning your big day!

Sincerely, Allison Levdansky

Event Director

Ceremony and Reception Packages

Lake Lawn Package

Outdoor Only Ceremony & Reception

\$800

Package Includes:

Lakeside Trellis Arch

White Folding Chairs For Ceremony

(Facing Clubhouse or Lake)

Brick Fireplace

Fire Pit & Patio Furniture

(Seating for 65)

Portable Outdoor Bar & Bartender

Cocktail Style Reception Service

Customizable Hors d'oeuvres

& Bar Reception Package



The Landing Package
Outdoor Ceremony/Indoor Reception
\$1200

Package Includes:

Trellis Arch and White Folding Chairs for Ceremony
Great Room Reception
120 guests or less- \$1200
120-150 Guests- \$1400



Great Room Package
Indoor Only Ceremony & Reception
\$700

(More than 120 guests, \$1,200)



Reception Packages

Silver

\$90pp

Day Of Coordinating Services

One Display Appetizer

Two Passed Appetizers

Choice of Two Entrees

Two Sides

Champagne Toast

Cake Cut & Service

White Linens & Napkins

(Upgrade Available)

Includes:

Mixed Green Salad

Rolls & Butter

Champagne for Toast

Non-Alcoholic Beverages.

Silver Package Menu Options

Stationary Appetizer: (choice of one)

Artisanal Cheese & Fruit Display

Antipasti Display

Vegetable, Pita and Hummus Display

Smoked Salmon Display

Spinach & Artichoke Dip with Crostini

Butlered Appetizer: (choice of two)

Smoked Salmon Canape

Caribbean Jerk Shrimp Cocktail

Vegetable Crudite Cups

Coconut Shrimp

Mini Crab Cakes

Chicken or Beef Satay

Sweet Chili or Italian Meatballs

Duck Confit Brushetta

Lobster Deviled Eggs

Ham and Cheddar Biscuits with Dijon

Entree Selections:

Chicken Saltimbocca

Oven Roasted Lemon Rosemary Chicken

5oz. Filet Mignon with Mushroom Demi

Crab Cake Duo

Pork Chop with Apricot Demi

Roasted Salmon with Citrus Beurre Blanc

Side Selections:

Seasonal Vegetable Medley, Garlic Roasted Green Beans

Roasted Rainbow Baby Carrots, Roasted Fingerling Potatoes

Au Gratin or Mashed Potatoes, Rice Pilaf

Gold

\$115pp

Day Of Coordinating Services

Two Display Appetizers

Three Passed Appetizers

Choice of Two Entrees

Two Sides

Champagne Toast

Cake Cut & Service

Choice of Linen Color

Choice of Napkin Color

Signature Cocktail

Includes:

Caesar or Mixed Green Salad

Rolls & Butter

Champagne for Toast

Non-Alcoholic Beverages.

Gold Package Menu Options

Stationary Appetizer: (choice of two)

Artisanal Cheese & Fruit Display

Antipasti Display

Vegetable, Pita and Hummus Display

Smoked Salmon Display

Spinach & Artichoke Dip with Crostini

Hot Crab Dip with Crostini

Butlered Appetizer: (choice of three)

Smoked Salmon Canape

Caribbean Jerk Shrimp Cocktail

Vegetable Crudite Cups

Coconut Shrimp

Mini Crab Cakes

Chicken or Beef Satay

Sweet Chili or Italian Meatballs

Duck Confit Brushetta

Lobster Deviled Eggs

Sausage Stuffed Mushrooms

Entree Selections:

Chicken Saltimbocca

Pecan Crusted Chicken with Dijon Cream Sauce

Chicken Piccata

5oz. Filet Mignon with Mushroom Demi

NY Strip Steak

Pork Chop with Apricot Demi

Crab Cake Duo

Roasted Salmon with Citrus Beurre Blanc

Crab Imperial Stuffed Flounder

Side Selections:

Seasonal Vegetable Medley, Garlic Roasted Green Beans

Roasted Rainbow Baby Carrots, Roasted Fingerling Potatoes

Au Gratin or Mashed Potatoes, Rice Pilaf

Diamond

\$130pp

*Day Of Coordinating Services
Choice of Three Display Appetizers
Upgraded Display Options
Three Passed Appetizers
Choice of Three Entrees
Two Sides
Champagne Toast
Cake Cut & Service
Premium Bar Package
Signature Drink Or Bar Station
Upgraded Linens & Napkins*

*Includes:
Choice of Salad
Rolls & Butter
Champagne for Toast
Non-Alcoholic Beverages.*

Diamond Package Menu Options

Diamond Butlered Appetizers

Crab Bruchetta

Smoked Salmon Mousse on Blini

Marinated Pork Tostada with Black Bean Puree & Pineapple

Baked Local Oyster, Bacon, Leeks & Pecorino

Ahi Tuna Poke, Seaweed Salad and Wasabi Spoon

Mahi Ceviche, Avocado, Cilantro & Citrus

Mini Lobster Roll with Lemon Garlic Aioli

Lollipop Lamb Chops

Sausage Stuffed Mushrooms

Diamond Display Options

Oyster, Shrimp & Cocktail Claw Raw Bar

Artisanal Cheese & Fruit Display

Antipasti Display

Vegetable, Pita and Hummus Display

Smoked Salmon Display

Spinach & Artichoke Dip with Crostini

Hot Crab Dip with Crostini

Entree Selections:

Chicken Saltimbocca

Pecan Crusted Chicken with Dijon Cream Sauce

Chicken Piccata

5oz. Filet Mignon with Mushroom Demi

NY Strip Steak

Pork Chop with Apricot Demi

Crab Cake Duo

Roasted Salmon with Citrus Beurre Blanc

Crab Imperial Stuffed Flounder

Side Selections:

Seasonal Vegetable Medley, Garlic Roasted Green Beans

Roasted Rainbow Baby Carrots, Roasted Fingerling Potatoes

Au Gratin or Mashed Potatoes, Rice Pilaf

Upgrades/ Add-Ons

Carving Station

Prime Rib, Turkey or Ham

Deluxe Raw Bar

*Local Oysters, Cocktail Shrimp,
Ahi Tuna Poke, Mahi Ceviche and
Chilled Lobster Tail*

Pasta Bar

*Stuffed Shells, Tortellini Alfredo, Peas & Bacon, Penne
Alla Vodka, Pesto Cavatappi, Roasted Tomato &
Artichokes*

Mashed Potato Bar

*Mashed Potatoes, Shredded Cheese, Bacon, Sour
Cream, Chive Butter, Scallions*

Mini Dessert Display

Chef's Assorted Petit Fours

Milk & Cooke Bar

*Cold Regular, Strawberry & Chocolate Milk, Warm
Chocolate Chip, Peanut Butter and Oatmeal Raisin
Cookies*



PLANTATION LAKES

GOLF & COUNTRY CLUB

Allison Levdansky

Event Director

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