

WORLD GOLF VILLAGE

King & Bear | Slammer & Squire



DISCOVER YOUR CUSTOM EXPERIENCE

Our classic package can be tailored to fit your individual needs. Our team will work together to personalize your catering experience.



The Classic Experience

- Choice of Multiple Event Lawns for Your Ceremony
- Complimentary Private Menu Tasting for 4
- Complimentary Golf Foursome for Wedding Party
- Discounted Rounds of Golf for Any Additional in the Wedding Party
- Use of Legends or AJ's Bridal Room for 6 Hours
- PA System and Microphone, 60 inch TV for Slideshow
- Cake Table and Cake Cutting, Serving and Storage of Wedding Cake
- 1 Hour Time Slot Day Before Wedding for Wedding Rehearsal
- In House Event Consultation
- Banquet Tables, Cocktail Tables and White Resin Ceremony Chairs
- Ample Parking
- Complete Set Up and Breakdown of Tables, Chairs and Staging Event
- China, Silverware and Glassware
- Choice of White or Ivory Table Clothes and Selection of Colored Napkins
- Full On-Site Food and Beverage Catering with Full Banquet Staff Service
- 15x15 Black and White Dance Floor



INCLUDED PER PERSON

- Welcome Water Station on Event Lawn Before Ceremony
- 2 Passed Hors D'oeuvres During Cocktail Hour
- Signature Buffet
- Unlimited Soda, Tea, Coffee, Water Service

0 - 49 guests | \$105++

50 - 99 guests | \$95++

100 or more guests | \$85++

Banquet Bar Packages

BEER & WINE PACKAGE BAR

Domestic and Import

House Wine Cabernet, Pinot Noir, Chardonnay, Pinot Grigio,
Sauvignon Blanc

HOST BAR

Premium Brands - \$9

Luxury Brands - \$10-\$14

Domestic Beer - \$5

Imported Beer - \$6

House Wine (by the glass) - \$7-\$9

Champagne Toast - \$6 per guest

Soft Drinks - \$3

Bottled Water - \$2

Crafted or Signature Cocktail pricing TBD

Crafted or Signature Cocktail Creation - \$75

PREMIUM BAR

Vodka - Svedka

Gin - Bombay

Rum - Bacardi

Bourbon - 4 Roses

Scotch - Justerini & Brooks

Blended Whiskey - Canadian Club

Domestic Beer

Imported Beer

House Wine - Cabernet, Pinot Noir,

Chardonnay, Pinot Grigio,

Sauvignon Blanc

Sodas

BEER & WINE

1 hour | \$13 per person

Additional Hour | \$10 per person

PREMIUM BAR

1 hour | \$17 per person

Additional Hour | \$13 per person

LUXURY BAR

1 hour | \$19 per person

Additional Hour | \$15 per person

DRINK TICKETS

Beer \$6 | Wine \$7 | Alcohol/Premium Beverages \$9

LUXURY BAR

Vodka - Titos

Gin - Bombay Sapphire

Rum - Mt. Gay

Bourbon - Bulleit

Scotch - Dewars

Whiskey - Crown

Domestic Beer

Imported Beer

House Wine - Cabernet, Pinot Noir,

Chardonnay, Pinot Grigio,

Sauvignon Blanc

Sodas

**Packages include full bar setups, designed to assist your budget guidelines.*

**Packages are priced per person and charged based on the guaranteed guest count.*

**Customary 22% gratuity and 6.5% sales tax applies, subject to change without notice.*

**Bartenders \$150 each up to three hours. One bartender per 100 guests*

Contact Us

We are eager to help you plan your dream wedding at World Golf Village, King & Bear | Slammer & Squire! Thank you for the opportunity to share with you all that World Golf Village has to offer you and your guests, from venues and catering to vendor recommendations, even down to fluffing your dress before you walk down the aisle. We are here to ensure that every day's detail exceeds your expectations.

Please contact our Events and Catering Coordinator today to schedule your site tour!



STACI WATKINS
Events & Catering Coordinator
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RICK WATERS
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TIAGO JOAQUIM
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MELLINDA SMITH
Food & Beverage Manager
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904.940.6207

Dinner Buffets

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

Italian Supper

Minestrone Soup
Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
Chicken Piccata with Lemon, Butter, and Capers
Classic Lasagna full of Pasta, Ricotta, Homemade Meat Sauce, and Tons of Cheese.
Creamy Parmesan Risotto with Chopped Parsley
Steamed Broccoli with Garlic and Olive Oil
Garlic Breadsticks
Mini Cannoli and Mini Tiramisu

Enhancements

Garlic Mussels - \$5.00
Classic Caprese - \$4.00
Eggplant Ratatouille - \$3.00
Chef Action Pasta Station - \$10.00
Vanilla Bean Panna Cotta - \$4.00

Southern Barbeque

Barbeque Baby Back Ribs
Roasted Garlic Shrimp with Grilled Corn, Avocado, Lime, and Orange Zest
Creamy Macaroni and Cheese topped with Toasted Breadcrumbs
Roasted Rosemary Creamed Potato with Chopped Bacon
Slow Braised Collard Greens
Homemade Cornbread
Strawberry Shortcake and Flourless Chocolate Cake with Vanilla Sauce

Enhancements

True South Corn Bisque - \$4.00
Fried Green Tomatoes - \$4.00
Corn on the Cob - \$3.00

Dinner Buffets

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

The American

Cream of Butternut Squash Soup with Herbed Croutons

Build Your Own Salad Bar with Romaine, Radicchio, Tomato, Cucumber, Shaved Cabbage, Red Onion, Shredded Carrots, Croutons, Ranch and Balsamic Vinaigrette

Sliced Oven Roasted Turkey Breast with Natural Au Jus

Oven Roasted Fillet of Salmon with Honey Mustard Cream Sauce and Chopped Chives

Green Beans with Sliced Toasted Almonds and Garlic Butter

Sour Cream and Chive Mashed Potatoes

Dinner Rolls and Bread

Apple Crumb Pie and Chocolate Mousse Cake

Enhancements

New York Steak Carving Station with Bordelaise Sauce and Horseradish Cream

\$450 (Serves Approx. 30) Chef Attendant Fee \$150

New Orleans

Chicken Gumbo Soup

Chopped Salad with Lettuce, Tomato, Bacon, Cucumber, Black Olives, Diced Hard Boiled Eggs, Navy Beans, Crumbled Bleu Cheese, and Balsamic Vinaigrette

Shrimp and Andouille Sausage Jambalaya

Creamy Cajun Chicken with Cajun Seasoning, Garlic, Tomato, and Fresh Herbs

Smoked Chicken Bowtie Pasta with Green Peas, Artichoke Hearts, and Sundried Tomatoes in a Garlic Cream Sauce

Roasted Cajun Vegetables with Zucchini, Yellow Squash, Cauliflower, Red Peppers, and Baby Carrots

Home Made Cornbread

Bourbon Pecan Pie, Chocolate Pralines, and Lemon Pound Cake

Enhancements

Beignets - \$4.00

Crawfish or Shrimp Etouffee - \$7.00

Shrimp Creole - \$7.00

Dirty Rice - \$3.00

Dinner Buffets

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

Spanish

Build Your Own Salad with Field Greens, Avocado, Tomato, Sliced Red Pepper, Queso Fresco, and Ranch Dressing

Seafood Paella with Calamari, Mussels, Clams, Red Pepper, Green Peas, and Saffron Rice

Sautéed Shrimp in Lemon Garlic Sauce served over Spanish Potato

Chicken Ajillo with White Wine, Lemon Garlic Sauce

Braised Vegetable Stew with Eggplant, Zucchini, Garlic, Chili, Bell Peppers, Onion, Olive Oil, and Tomato Broth

Rice and Black Beans with Onion and Cilantro

Cheddar Biscuits

Tres Leches Cake and Churros

Enhancements

Empanadas - \$4.00

Arroz Con Pollo - \$6.00

Mediterranean Greek

Lentil Soup

Greek Salad with Feta, Tomato, Peppers, Onions, and Pepperoncini with Red Wine Vinaigrette

Slow Roasted Leg of Lamb with Rosemary, Thyme, Oregano, White Wine, and Chicken Broth

Chicken Souvlaki with Peppers, Onions, Tomato, Scallion, Tzatziki Sauce, and Pita Bread

Pastitsio Greek Lasagna with Spiced Meat, Homemade Tomato Sauce, Grated Cheese, and Finished with a Creamy Béchamel Sauce

Spanakopita Savory Spinach Pie with Feta Cheese in Phyllo Pastry with Chopped Parsley

Roasted Potatoes with Lemon Juice, Fresh Herbs, and Oregano

Dinner Rolls and Butter

Baklava and Lemon Pound Cake

Enhancements

Dolma - \$4.00

Gyros - \$7.00

Loukoumades - \$4.00

Dinner Buffets

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

Low Country

She-Crab Soup

Seafood Pasta Salad with Shrimp, Crab Claw Meat, White Tuna, Elbow Macaroni, Bell Peppers,
Celery, Onions, Parsley, Dijon Mustard, and Mayonnaise

Crispy Chicken Thighs with Lemon and Green Olive Tapenade

Blackened Florida Shrimp and Cheesy Grits

Low Country Boil with Shrimp, Clams, Sausage, Potatoes, and Corn

Hoppin' John Carolina Peas and Rice

Homemade Cornbread

Bread Pudding and Apple Pie

Enhancements

Crab Cakes - \$6.00

Fried Green Tomatoes - \$4.00

Corn on the Cob - \$3.00



Vendor List

Photography & Videography

Anna Cascio

annacascio@gmail.com
www.annacasciophotography.com
610.850.4325

Cody Adkins Creations

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407.873.1301

Photobooth

Chic Booth

www.Chic-booth.com
904.321.9551

In Style Booths

Jessica Westfall
Jessica@instylebooths.com
www instylebooths.com
904.863.6040

Musician & DJ

Lions Bridge Talent

Danielle Eva
info@lionsbridgetalent.com
www.lionsbridgetalent.com
904.887.1707

Full Circle Wedding DJ's

info@fullcircleweddingdjs.com
www.fullcircleweddingdjs.com
904.859.6188

Cakes & Sweets

Crème de la Cocoa

hello@cremedelacocoa.com
www.cremedelacocoa.com
904.466.9499

Palms Cake Designers

createacake@palmscakedesigners.com
www.palmscakedesigners.com
904.436.5165

Destination Planning

Anne Urban

aurban@destinationplanning.com
www.destinationplanning.com
904.249.3729

Wedding Planners

Coastal Coordinating

Katy Martin
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www.coastalcoordinating.com
813.543.5726

Spa & Beauty

Circles of Wellness at Laterra Spa

info@circlesofwellness.com
www.circlesofwellness.com
904.940.7800

Fairway and Bloom

khanneman@fairwayandbloom.com
www.fairwayandbloom.com
904.335.8115

Nic Studios

www.Nicstudios.net
904.648.7066



Vendor List

Florist

Southern Grace Fresh Floral

www.southerngracefloralmarket.com
904.342.8298

Flowers by Shirley

www.flowersbyshirley.com
904.824.8163

Rentals

All About Events

info@allabouteventsjax.com
www.allabouteventsjax.com
904.379.6822

Beachview Event Rentals & Design

Meagan Zaret
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Transportation

Old City Pristine Motorcars

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