

banquets

AT FALCON'S FIRE GOLF CLUB



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MOMENTS TO REMEMBER. FOREVER.



BANQUETS AT FALCON'S FIRE GOLF CLUB

Enter an enchanted world at this beautiful, Floridian Clubhouse.
Your banquet at Falcon's Fire Golf Club will be celebrated beyond
comparison, where every exquisite detail is perfected with the ultimate
attention. A special moment to be treasured and to last a lifetime.



welcome to falcon's fire

We understand that an extraordinary event doesn't simply happen, it is planned.

First impressions are essential and our professional and experienced staff will help make your event memorable, beautiful and stress-free.

The Clubhouse can accommodate up to 130 guests using round tables and the dance floor in the room, and up to 150 guests can be accommodated using rectangle tables.

We are dedicated to serving you and your guests. The menu for your event can be created to your desires or crafted by our culinary experts – the choice is always yours.

general information

All events require a 20% non-refundable deposit to reserve the date. A minimum guaranteed guest count is needed at least ten (10) days prior to the event date.

No outside alcohol is permitted at Falcon's Fire. See Club for full details.

Ceremony Fee \$850

Includes up to 120 white resin folding chairs

Reception Fee..... \$1,250

Includes floor length linens, napkins, dance floor, mahogany chiavari chairs

Coordination Fee..... \$600

Includes time line creation, coordination of rehearsal, ceremony, décor setup and confirmation of vendors

Helicopter Entrance for Two \$700

Chiavari Chairs \$7/each

Silver or gold

Chiavari Chairs with Sashes..... \$10/each

Additional Hours \$300/hour

4-House Photo Booth \$600

Includes props

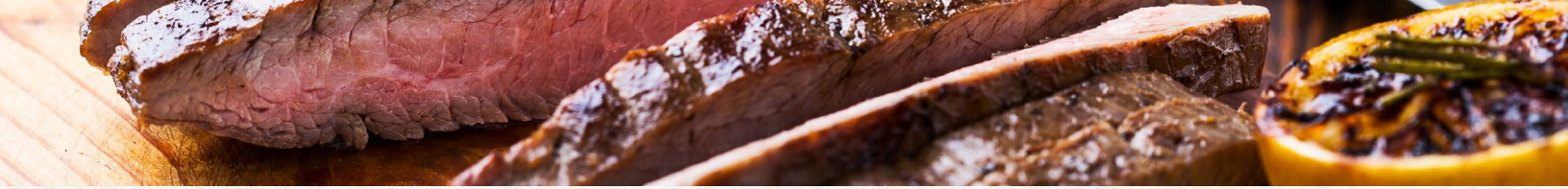
Ceiling Drapery \$800

Six panel white or ivory chiffon draping for ballroom

Uplighting \$600

20 Wireless LED uplights in your choice of colors

Prices do not include Applicable Florida Sales Tax and 22% gratuity.



weekday buffet features

- \$43 PER PERSON FOR LUNCH | \$48 PER PERSON FOR DINER | VALID MONDAY-FRIDAY ONLY -

Substitutions will incur additional charges

Includes complimentary cucumber or lemon water, sodas, tea, coffee, warm dinner rolls and champagne toast

HORS D'OEUVRES

CHOOSE TWO

Classic Tomato Bruschetta with Fresh Basil and Balsamic Reduction | Mini Chicken Quesadillas with Cilantro Crème Fraiche

Vegetable Spring Rolls with Sweet Thai Chili | Sweet Corn Fritters with Garlic Scented Honey

Caprese Skewers with Buffalo Mozzarella, Cherry Tomatoes and Fresh Basil Pesto | Cheddar Corn Fritters with Jalapeño and Bacon

Pulled Pork and Pimento Cheese Crostini | Mini Empanadas

SALAD

CHOOSE ONE

Fresh Garden Salad

Romaine, tomato, cucumbers, croutons, cheddar cheese, with house-made ranch dressing

Classic Caesar Salad

Crisp romaine served with garlic croutons, shaved parmesan and cracked peppercorn Caesar dressing

Loaded Baked Potato Salad

Bacon, cheddar, green onions, sour cream, creamy jalapeno cole slaw

ENTRÉE

CHOOSE TWO

Chicken Scaloppini Marsala

Tender chicken cutlets with shiitake mushroom marsala sauce

Citrus Marinated Flank Steak

Thinly sliced grilled flank steak

Pulled Pork

Slow roasted pork shoulder in a savory barbecue sauce

House Smoked Brisket

Six hour hardwood smoked Chairman's Reserve Choice brisket

SIDES

CHOOSE TWO

Bacon Mac and Cheese | Crispy Potato Wedges

Southern Style Green Beans with Bacon, Onions and White Wine Vinegar

Garlic Mashed Potatoes | Haricots Verts | Grilled Asparagus

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brunch menu

- \$42.95 PER PERSON -

Includes coffee, iced tea, orange juice, lemonade and a champagne toast

HORS D'OEUVRES

Classic Bruschetta | Basil Pesto Chicken Crostini

SALAD CHOOSE ONE

Fresh Garden Salad

Romaine, tomato, cucumbers, croutons, cheddar cheese, with house-made ranch dressing

Classic Caesar Salad

Crisp romaine served with garlic croutons, shaved parmesan and cracked peppercorn Caesar dressing

Fruit Salad
Chopped fresh fruit

BREAKFAST SELECTIONS

Western Frittata Eggs | Applewood Bacon and Sausage Patties | Beignets with Salted Caramel

ENTRÉES CHOOSE ONE

Penne Pasta

Grilled chicken in a basil pesto parmesan cream sauce topped with sundried tomato

Oven Roasted Salmon

Caper chardonnay velouté and wild rice pilaf

CHEF'S CARVING TABLE

Add \$5+ per person | 50 person minimum

Roast Beef with Au Jus and Horseradish Cream | Basil Pesto Roasted Turkey Breast with Gravy

BOTTOMLESS MIMOSA BAR

Add to your brunch for only \$7+ per person

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banquet packages

All packages include 3 appetizers, 1 salad, 1 starch, 1 vegetable, 1 entrée, fountain soft drinks, cake cutting and champagne toast. Additional selections may be added for a nominal fee. Package prices vary based on entrée

	Plated Buffet
Mojo Chicken.....	\$60 \$52
<i>Roasted chicken quarters with a garlic-citrus marinade</i>	
Ropa Vieja.....	\$63 \$55
<i>Shredded flank steak in a tomato sauce with garlic and green onions</i>	
Broiled Tilapia	\$63 \$55
<i>Served with chipotle-cream sauce</i>	
Chicken Scallopini.....	\$60 \$52
<i>Dredged boneless chicken cutlets layered with your choice of sauce</i>	
Herb-Crusted Chicken.....	\$60 \$52
<i>Sautéed leeks, crispy bacon, tomatoes and a basil pesto white wine cream sauce</i>	
Herb-Crusted Salmon Fillet.....	\$60 \$52
<i>Florida citrus beurre blanc</i>	
Eggplant Rollatini (Vegetarian, Gluten-free).....	\$60 \$52
<i>Grilled eggplant with ricotta, spinach, sundried tomatoes, garlic and marinara</i>	
Frenched Bone-In Chicken Breast.....	\$62 \$55
<i>Marsala wild mushroom ragu</i>	
Slow Roasted Boneless Pork Chops.....	\$65 \$57
<i>Served with coconut rum glaze</i>	
Blackened Mahi Mahi.....	\$66 \$60
<i>Crusted in creole spice and seared in brown butter</i>	
Seasoned Oven Roasted Prime Rib	\$75 \$67
Pistachio Crusted Pan Seared Grouper.....	\$82 \$74
<i>Lime infused compound butter</i>	
Flat Iron Steak.....	\$74 \$67
<i>Served with bourbon glaze</i>	
Fillet and Shrimp Duo.....	\$92 \$84
<i>Peppercorn crusted fillet with two citrus glazed jumbo shrimp</i>	
Jumbo Lump Crab Crusted Filet Mignon.....	\$96 \$88
<i>Served with creamy béarnaise sauce</i>	
Center Cut Filet and Half Lobster Duo.....	\$130 \$120
<i>Served with red wine jus and lobster sauce</i>	

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hors d'oeuvres

- CHOOSE THREE -
\$7 PER PERSON ADDITIONAL

Includes complimentary lemon or cucumber-scented water, sodas, tea, coffee, warm dinner rolls and champagne toast

Steak Tartar

with buttered rye toast and hardboiled egg

Shrimp Crostini

with citrus scented shrimp mousse

Prosciutto Wrapped Asparagus

with balsamic glaze

Chilled Jumbo Shrimp Cocktail

+ \$5 per person

Classic Tomato Bruschetta

with fresh basil and balsamic reduction

Goat Cheese Bruschetta

with shiitake mushroom

Pepper Crusted Roast Beef Pinwheel

with horseradish cream and rye crostini

Smoked Salmon Pinwheel

with creamy dill spread and cucumber chip

BLT Bruschetta

tomato concasse, applewood smoked bacon

Caprese Skewers

Buffalo mozzarella, cherry tomatoes and fresh basil

Tuna Tartar

with sesame ginger marinade on a wonton chip

Mini Crab Cakes

with caper remoulade and pickled fennel

Coconut Shrimp

with spicy citrus marmalade

Crab Rangoon

with ginger hoisin

Mini Chicken Quesadillas

with cilantro crème fraiche

Mini Beef Wellington

mushroom duxelles in puff pastry

Mini Ropa Vieja

Chicken and Cashew Spring Rolls

with sweet chili sauce

Veggie Spring Rolls

with sesame soy dipping sauce

Spanakopita

spinach and feta

Sweet Corn Fritters

with garlic scented honey

Italian Meatball Skewers

with basil ricotta

Sesame Chicken or Beef Satay

with ginger hoisin glaze

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salads

- CHOOSE ONE -
\$8 PER GUEST ADDITIONAL

Baby Green Salad

Baby mesclun bundles with sliced cucumber, vine ripened cherry tomatoes and shaved red onions, served with balsamic vinaigrette

Classic Caesar Salad

Plated Meals Only

Crisp romaine served with garlic croutons, shaved parmesan and cracked peppercorn Caesar dressing

Steak House Wedge

Baby iceberg, crumbled bacon, roma tomatoes and crispy vidalia onions, served with fresh buttermilk ranch or creamy gorgonzola dressing

Warm Spinach Salad

Tender baby spinach, dried sweet cranberries, crisp bacon and crumbled blue cheese, served with honey mustard

Caprese Salad

Vine ripened tomatoes, fresh buffalo mozzarella, basil pesto oil and sweet balsamic reduction

starches

- CHOOSE ONE -
\$6 PER GUEST ADDITIONAL

Roasted Garlic Mashed Potatoes

Crispy Roasted Potatoes with Fresh Sage and Rosemary

Au Gratin Potatoes

Penne with Basil Pesto

Creamy Stone Ground Grits with Parmesan Cheese and Hominy

Buttered White or Wild Rice

Arroz Con Gandules

vegetables

- CHOOSE ONE -
\$6 PER GUEST ADDITIONAL

Haricots Verts with Roasted Garlic Oil and Sea Salt

Baby Carrots with Herb Butter

Grilled Asparagus

Baby Zucchini and Pattypan Squash

Sautéed Seasonal Vegetables

Sweet Fried Plantains

sauces

- OPTIONAL SELECTIONS -

Hollandaise or Béarnaise, Red Wine Demi-Glace, Bourbon Vanilla Bean Jus, Lemon Caper Beurre Blanc
Shiitake Mushroom Marsala, Basil Pesto Compound Butter, Ginger Soy Glaze, Cilantro-Arugula Chimichurri, Romesco

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enhancements

RECEPTION

Serves 50-75 guests

Candy Buffet \$450
Assorted candies with glass display jars, scoop and take-away bags

House-Made Chips and Dip \$175
Baba ghanoush, roasted garlic hummus and sundried tomato pesto or fire roasted tomato salsa, hass avocado guacamole and queso

Tomato and Mozzarella Caprese \$275
Served with balsamic reduction and fresh basil pesto

Fresh Fruit \$400
Sliced tropical fruits and fresh berries

Fresh Fruit and Gourmet Cheeses \$450
Assorted artisan cheeses, crostini and crackers

Dim Sum \$525
Spring rolls, crab rangoons, dumplings, and shu-mai Hoisin, sweet chili sauce, sambal and sesame ginger dipping sauces

Outdoor Beverage Bar \$600
Includes two gallons of sangria, two gallons of wedding punch and either lemonade or iced tea displayed in mason jar dispensers with rustic décor - includes an attendant

Southern Frutti di Mare Table \$950
Fresh shucked oysters, coconut poached shrimp and chilled crab claws served with Bloody Mary cocktail sauce, lemon aioli and peppercorn mustard sauce

Macaroons \$775
200 gourmet macaroons in assorted flavors in an elegant display

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carving tables

Honey Mustard and Herb Glazed Pork Loin \$300

Six hour brined tender pork loin, oven roasted and basted with a honey mustard glaze. Serves 20-30 guests

Peppercorn Crusted Roast Beef \$425

Twenty pound top round slow roasted to your specification served with red wine jus. Serves 50-75 guests

Herb-Crusted Beef Tenderloin \$450

Seasoned to perfection and finished with a crispy herbed crust, red wine jus and horseradish sauce. Serves 20-30 guests

Classic Prime Rib \$540

Seasoned and oven roasted, served with rosemary au jus. Serves 50-60 guests

Whole Turkey Breast \$300

Oven roasted with chipotle honey and citrus glaze. Serves 20-30 guests

\$100 CARVER FEE APPLIES



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chef's table package

- \$85 PER PERSON -

Includes soft drinks and a champagne toast

Three Butlered Hors D'oeuvres

Salad Bar

Choice of Asian, Caesar, or garden with two dressings

Chicken Tender Bar

Served with assorted sauces for dipping

Chef's Pasta Table

Choice of two: Orecchiette al Pesto, Penne Pomodoro, Cavatelli Bolognese, Rigatoni al Ragu Salsiccia, Fusilli Bianco, or Macaroni al Tartufo

Mashed Potato Bar

Shredded cheddar cheese, sour cream, butter, and pulled pork

Roast Beef Carving Table

Served with rolls

One Dessert Bar

Choice of Donut Bar, Candy Buffet, or S'mores Bar

Cake Cutting Service

Champagne Toast

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late night snacks

SERVES 50 GUESTS

Popcorn Bar.....	\$225
<i>Fresh popcorn with assorted flavorings</i>	
Truffle Fry Display.....	\$225
<i>Crispy potato frits tossed in truffle oil with grated parmesan cheese, served with pesto aioli</i>	
Nacho Bar.....	\$225
<i>Fresh yellow corn tortilla chips, pico de gallo, guacamole and warm queso dip</i>	
S'mores Bar.....	\$400
<i>Honey graham crackers, marshmallows, Hershey's chocolate in a creative display for roasting</i>	
Mini Burgers.....	\$325
<i>Handmade ground beef sliders with cheddar cheese</i>	
Taco Bar.....	\$450
<i>Soft corn tortillas with grilled chicken, marinated steak, assorted salsas and toppings</i>	
Korean Barbecue Bar.....	\$475
<i>Marinated beef short rib skewers, cucumber, ginger-carrot slaw, lettuce wraps and assorted dipping sauces</i>	

desserts

PRICED PER PERSON

Tiramisu, Jack Daniel's Chocolate Cake, Key Lime Pie or Frosted Vanilla Cake.....	\$8
<i>Fresh popcorn with assorted flavorings</i>	
Dessert Bar.....	\$14
<i>An assortment of dessert bars, cake pops and mini dessert shooters</i>	



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children's meals

AGES 12 AND UNDER

ENTRÉE

Chicken Fingers or Grilled Chicken Breast..... \$15 PER CHILD

Served with french fries or carrots with ranch dressing and fruit salad

vendor meals

*Falcon's Fire offers you the option of vendor meals for your outside vendors such as your DJ, Photographer & Wedding Planner
Includes guest buffet or plated meal and soft drinks, excludes hors d' oeuvres and salad*

Same Food Selection as Guest Event..... \$20 PER VENDOR



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cocktails & beverage selections

ONE BARTENDER PER 75 GUESTS

LIQUOR BAR

Includes call and premium brands such as Absolut, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Jose Cuervo Gold, Patron, Jim Beam, Jack Daniel's, Crown Royal, Seagram's 7, Dewar's, assorted imported and domestic beers, assorted house wines, sodas and juices

1 Hour	\$42 per guest
2 Hours	\$52 per guest
3 Hours	\$62 per guest
4 Hours	\$72 per guest

BEER AND WINE WITH SIGNATURE COCKTAIL

Includes assorted imported and domestic beers with assorted house wines, sodas and juices

1 Hour	\$42 per guest
2 Hours	\$48 per guest
3 Hours	\$52 per guest
4 Hours	\$56 per guest

BEER AND WINE BAR

Includes assorted imported and domestic beers with assorted house wines, sodas and juices

1 Hour	\$32 per guest
2 Hours	\$36 per guest
3 Hours	\$42 per guest
4 Hours	\$48 per guest

CASH BAR

Premium Brand Liquor.....	\$10.00 each
Call Brand Liquor	\$9.00 each
House Wine by the Glass	\$7.00 each
Imported Beer.....	\$6.00 each
Domestic Beer.....	\$5.00 each

WINE OR CHAMPAGNE BY THE BOTTLE

Upgrade to luxury brands available, prices quoted upon request

House Wine or Champagne.....	\$39 each
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OTHER SELECTIONS

Sangria.....	\$125 per gallon
Traditional Wedding Punch.....	\$80 per gallon
<i>Vodka, pineapple juice, cranberry juice and Sierra Mist</i>	
Tableside Coffee Service.....	\$5.50
<i>Price is per person</i>	
Coffee Bar	\$300

Open Bar

Your guests will enjoy hosted drinks based on an hourly rate per adult over 21

Hosted Billed on Consumption Bar

Offer an open bar based on consumption - based on cash bar prices

Cash Bar

A bar is available for guests to purchase their drink of choice at the set price.

A Bartender fee of \$100 applies to all cash bars

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