

PGA NATIONAL RESORT & SPA WEDDINGS

2017~2018



Congratulations on your recent engagement, and thank you for considering PGA National Resort & Spa for your special day! We understand that planning a wedding can be a very exciting time filled with many questions. We are here to guide you through the process and we look forward helping you plan the wedding weekend of your dreams!

As we embark on this journey together, remember the wedding team at PGA National takes a vow too....we vow to make it the very best wedding possible for you and your loved ones.

Sincerely,

Your PGA National Wedding Team

Anna Erickson, Senior Catering Manager

Nickole D'Angelo, Catering Manager

Kimmie Amezcua, Catering Manager

Corinne Whitaker, Catering Manager

Lauren Greenberger, Catering Assistant

All prices subject to change without notice and 24% service charge and applicable sales tax



ALL FORE LOVE ~ \$120 PER PERSON

- ❖ Five Butler Passed Hors d'Oeuvres
- ❖ Four Hour Premium Open Bar and Champagne Toast
- ❖ Plated Dinner featuring a First Course and Chicken or Salmon entrée
- ❖ You may provide your own Wedding Cake
- ❖ *Based on availability as black-out dates may apply*

THE PERFECT PAR ~ \$135 PER PERSON

- ❖ Five Butler Passed Hors d'Oeuvres
- ❖ Four Hour Premium Open Bar and Champagne Toast
- ❖ Plated Dinner featuring a First Course and Boneless Beef Short Ribs, Chicken or Corvina entrée
- ❖ Custom Wedding Cake from our preferred vendor
- ❖ Chiavari Chairs

SWING INTO FOREVER ~ \$155 PER PERSON

- ❖ Four Butler Passed Hors d'Oeuvres
- ❖ Two Elegant Displays
- ❖ Five Hour Premium Open Bar and Champagne Toast
- ❖ Plated Dinner featuring a First Course and Filet Mignon, Mahi Mahi, Chicken entrée
- ❖ Custom Wedding Cake from our preferred vendor
- ❖ Chiavari Chairs

THE CHAMPION ~ \$165 PER PERSON

- ❖ Four Butler Passed Hors d'Oeuvres
- ❖ Two Elegant Displays
- ❖ One Action or Carving Station
- ❖ Five Hour Premium Open Bar and Champagne Toast
- ❖ Plated Dinner featuring a First Course and Filet Mignon, Grouper, Swordfish
- ❖ Custom Wedding Cake from our preferred vendor
- ❖ Chiavari Chairs

PGA DINNER STATIONS ~ \$170 PER PERSON

- ❖ Four Butler Passed Hors d'Oeuvres
- ❖ Five Hour Premium Open Bar and Champagne Toast
- ❖ Plated Salad and Elegant Dinner Buffet Stations
- ❖ Custom Wedding Cake from our preferred vendor
- ❖ Chiavari Chairs

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PGA NATIONAL WEDDING PACKAGE INCLUSIONS

Vegetarian entrées available upon request
Food Tasting for Two Guests
Standard hotel tables, chairs and table settings
White table linens and napkins, dance floor, staging for entertainment,
Sweetheart table and votive candles
Event Valet for your Guests
Coffee & Tea Service

Complimentary Overnight Accommodations on
Your Wedding Night in one of our Signature Suites

Certain Packages Include:

* 5th hour of Bar

*Personalized Wedding Cake from Johnsons Custom Cakes 561-422-0303

*Chiavari Chairs—choice of gold, silver, black, white or mahogany

BEVERAGE SERVICE

Premium Brand Liquors
Tito's Handmade Vodka, Tanqueray, Cruzan, Captain Morgan
Dewar's, Jim Beam, Canadian Club, Sauza Gold, Baileys
PGA Selection of Chardonnay and Cabernet Sauvignon
Imported and Domestic Beers
Heineken, Amstel Light, Bud Light, Miller Light
Soft Drinks and Bottled Waters

A FOUR HOUR PACKAGE MAY ADD AN ADDITIONAL HOUR @ \$10 PER PERSON

MISCELLANEOUS

Ceremony Fee @ \$2,000
Children's Meals @ \$29 per child 12 and under
Vendor Meals @ \$45 each
Bartender Fee @ \$150 each (recommend 1 per 50 guests)
Chef Fee @ \$150 each (for action stations)
Onsite Coordinator available, pricing upon request
Power Panel for a Band @ \$400 (generally not needed for a DJ)
Guestroom Delivery Fee @ \$4 per item

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ALL FORE LOVE ~ \$120 PER PERSON

FOUR HOUR PREMIUM BAR SERVICE

SELECT FIVE PASSED HORS D'OEUVRES

Cold Canapes

Balsamic Marinated Fig with Blue Cheese and Praline Pecan
Brie Cheese and Fresh Strawberry Toasted Brioche
Jubilee Tomato, Lemon Mediterranean Hummus
Heirloom Tomato and Fresh Basil Bruschetta
Mini Cuban Panini
Grilled Chicken Caesar Bite, Crispy Phyllo Cup
Beef Carpaccio, Shaved Parmesan, Ciabatta
Crisp Watermelon Drop, Goat Cheese and Aged Balsamic

Hot Hors d'Oeuvres

Truffle Mac and Cheese Tart
Thai Vegetable Spring Roll with a Sweet Thai Chili Sauce
Wild Raspberry and Brie Phyllo Star
Toasted Sesame Chicken with Apricot Dipping Sauce
Mini Beef and Wild Mushrooms Wellingtons
Crisp Golden Vegetable Samosa
Parmesan Crisp Artichoke Hearts
Cocktail Franks en Croute, Spicy Ground Mustard

PLATED DINNER WITH A CHAMPAGNE TOAST

SALAD

Local Greens
Valencia Orange Sections, Tiny Tomatoes, Crisp Cucumber, Sugared Pecans
Sesame Citrus Vinaigrette

Warm dinner rolls & butter

ENTRÉES

Herb Seared Breast of Chicken
Brown Butter Cauliflower Puree, Sea Salt and Thyme Fingerling Potatoes,
Crisp Pencil Beans Wood Roasted Carrots, Chardonnay Jus
* * *

Florentine Roasted Chicken
Spinach, Roasted Pepper, Mozzarella,
Cheddar Potato Galette, Spicy Broccolini,
Baby Carrots & Asparagus, Lemon Beurre Blanc
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Maple Mustard Glazed Salmon
Rosemary Roasted Potatoes, Country Style Green Beans, Red Onion Jam, Baby Carrots
* * *

Pan Seared Salmon
Ginger Jasmine Rice, Snow Peas, Broccolini
Miso Sauce

DESSERT

You may provide your own wedding cake
PGA to display and serve on painted plates

Coffee & Tea Service

All prices subject to change without notice and 24% service charge and applicable sales tax



THE PERFECT PAR ~ \$135 PER PERSON

FOUR HOUR PREMIUM BAR SERVICE

SELECT FIVE PASSED HORS D'OEUVRES

Cold Canapes

Balsamic Marinated Fig with Blue Cheese and Praline Pecan
Brie Cheese and Fresh Strawberry Toasted Brioche
Jubilee Tomato, Lemon Mediterranean Hummus
Heirloom Tomato and Fresh Basil Bruschetta
Mini Cuban Panini
Grilled Chicken Caesar Bite, Crispy Phyllo Cup
Beef Carpaccio, Shaved Parmesan, Ciabatta
Crisp Watermelon Drop, Goat Cheese and Aged Balsamic

Hot Hors d'Oeuvres

Truffle Mac and Cheese Tart
Thai Vegetable Spring Roll with a Sweet Thai Chili Sauce
Wild Raspberry and Brie Phyllo Star
Toasted Sesame Chicken with Apricot Dipping Sauce
Mini Beef and Wild Mushrooms Wellingtons
Crisp Golden Vegetable Samosa
Parmesan Crisp Artichoke Hearts
Cocktail Franks en Croute, Spicy Ground Mustard

PLATED DINNER WITH A CHAMPAGNE TOAST

SALAD

PGA Wedding Salad
Mixed Greens, Cucumber Wrap, Sundried Cranberries, Candied Pecans and Feta Cheese
Champagne Vinaigrette

Warm dinner rolls & butter

ENTRÉES

Hickory Smoked Cornish Game Hen
Cornbread Stuffing, Romanesca, Crispy Blue
Cheese Dusted Leeks, Honey-Bourbon Chicken Jus

Pan Seared Breast of Chicken
Roasted Portabella, Asparagus, Tomato Risotto, Crisp Pencil Beans, Roasted Plum Tomato
Balsamic Reduction

Cabernet Braised Beef Short Ribs
Crispy Crushed Fingerling Potatoes, Caramelized Baby Carrots and Pearl Onions

Basil Brushed Corvina
Yukon Gold Twice Baked Potato,
Wood Roasted Mushrooms, Haricot Verts
Honey Roasted Spaghetti Squash

DESSERT

Custom wedding cake from Johnson's Custom Cakes

Chiavari Chairs - Gold, Silver, Black, White or, Mahogany

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SWING INTO FOREVER ~ \$155 PER PERSON

FIVE HOUR PREMIUM BAR SERVICE

SELECT FOUR PASSED HORS D'OEUVRES

Cold Canapes

Balsamic Marinated Fig with Blue Cheese and Praline Pecan
Brie Cheese and Fresh Strawberry Toasted Brioche
Jubilee Tomato, Lemon Mediterranean Hummus
Smoked Atlantic Salmon Rosette
Red Onion, Crisp Caper Cream Cheese, Black Bread
Fine Spice Seared Yellow Fin Tuna, Cucumber
Heirloom Tomato and Fresh Basil Bruschetta
Mini Cuban Panini
Grilled Chicken Caesar Bite, Crispy Phyllo Cup
Beef Carpaccio, Shaved Parmesan, Ciabatta
Crisp Watermelon Drop, Goat Cheese and Aged Balsamic

Hot Hors d'Oeuvres

Truffle Mac and Cheese Tart
Thai Vegetable Spring Roll with a Sweet Thai Chili Sauce
Fried Chicken and Waffle, Vermont Maple Syrup
Wild Raspberry and Brie Phyllo Star
Tiny Loaded Cheese Burgers
Toasted Sesame Chicken with Apricot Dipping Sauce
Mini Beef and Wild Mushrooms Wellingtons
Sweet Bay Scallops wrapped in Apple Smoked Bacon
Parmesan Crisp Artichoke Hearts
Coconut Shrimp with Apricot Dipping Sauce
Cocktail Franks en Croute, Spicy Ground Mustard

SELECT TWO CHILLED DISPLAYS

Warm Wheel of French Brie

Clover Honey, Toasted Almonds, Local Berries and Crisp
Baguettes

Warm Parmesan Spinach and Artichoke Dip

Served with Crispy Corn Tortillas

Local Harvest Vegetable Crudit 

Buttermilk Ranch and Vidalia Onion Dip

Market Display featuring

Selection and Imported and Domestic Cheeses
Sun Ripened Selections of Seasonal Fresh Fruits
Served with Crusty Baguettes and Savory Crackers

Mediterranean Display

Hummus, Tabouleh, Couscous
Tomato Salad, Olives
Pita Chips

PLATED DINNER WITH A CHAMPAGNE TOAST

SALAD

PGA Wedding Salad

Mixed Greens, Cucumber Wrap, Sundried Cranberries, Candied Pecans and Feta Cheese
Champagne Vinaigrette

Warm dinner rolls & butter

ENTR ES

Horseradish Crusted Filet Mignon

White Truffle Whipped Potato, Pencil Asparagus, Wood Grilled Carrots

Duet of Cream Ale Braised Beef Short Ribs And Gulf Shrimp

Andouille-Mascarpone Grits, Braised Greens, Julienne Vegetables, Chive Beurre Blanc
Red Wine Shallot Reduction

Duet of Grilled Petite Filet Mignon And Gently Roasted Mahi Mahi

Sea Salt and Olive Oil Crushed Potatoes, Spicy Broccolini, Honey Roasted Spaghetti Squash, Roasted Plum Tomato

DESSERT

Custom wedding cake from Johnson's Custom Cakes
Chiavari Chairs - Gold, Silver, Black, White or, Mahogany

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THE CHAMPION ~ \$165 PER PERSON

FIVE HOUR PREMIUM BAR SERVICE

SELECT FOUR PASSED HORS D'OEUVRES

Cold Canapes

Balsamic Marinated Fig with Blue Cheese and Praline Pecan
Brie Cheese and Fresh Strawberry Toasted Brioche
Jubilee Tomato, Lemon Mediterranean Hummus
Smoked Atlantic Salmon Rosette
Red Onion, Crisp Caper Cream Cheese, Black Bread
Fine Spice Seared Yellow Fin Tuna, Cucumber
Heirloom Tomato and Fresh Basil Bruschetta
Mini Cuban Panini
Grilled Chicken Caesar Bite, Crispy Phyllo Cup
Beef Carpaccio, Shaved Parmesan, Ciabatta
Crisp Watermelon Drop, Goat Cheese and Aged Balsamic

Hot Hors d'Oeuvres

Truffle Mac and Cheese Tart
Thai Vegetable Spring Roll with a Sweet Thai Chili Sauce
Fried Chicken and Waffle, Vermont Maple Syrup
Wild Raspberry and Brie Phyllo Star
Tiny Loaded Cheese Burgers
Toasted Sesame Chicken with Apricot Dipping Sauce
Mini Beef and Wild Mushrooms Wellingtons
Sweet Bay Scallops wrapped in Apple Smoked Bacon
Parmesan Crisp Artichoke Hearts
Coconut Shrimp with Apricot Dipping Sauce
Cocktail Franks en Croute, Spicy Ground Mustard

SELECT TWO CHILLED DISPLAYS

Warm Wheel of French Brie

Clover Honey, Toasted Almonds, Local Berries and Crisp
Baguettes

Warm Parmesan Spinach and Artichoke Dip
Served with Crispy Corn Tortillas

Local Harvest Vegetable Crudité
Buttermilk Ranch and Vidalia Onion Dip

Market Display featuring

Selection and Imported and Domestic Cheeses
Sun Ripened Selections of Seasonal Fresh Fruits
Served with Crusty Baguettes and Savory Crackers

Mediterranean Display

Hummus, Tabouleh, Couscous
Tomato Salad, Olives
Pita Chips

SELECT ONE ACTION STATION ~ Chef Required

Rosemary and Thyme Scented Roast Bistro Steak
Creamed Horseradish, Béarnaise Sauce, Whole Wheat Buns
Carver Required

Papa Jims Oven Roasted Turkey
Cranberry Relish, Tarragon Aioli, Silver Dollar Rolls
Carver Required

Japanese Sushi Station

Your selection of:
Nigiri Sushi and Varieties of Rolled Sushi
Presented with Soy Sauce, Wasabi, Pickled Ginger, and
Chopsticks
Based on 4 pieces per person

"HEY MAC!" and Cheese Station

Cavatappi Pasta, Aged Vermont Cheddar Cheese Sauce, White
Truffle Crunch
Prepared Three Ways:
• Bay Shrimp, Sweet Peas and Tarragon
• Barolo Braised Short Rib
• Pencil Asparagus, Grilled Wild Mushrooms, Roasted Tomato

Slider Station Select Two:

Champ Slider
Apple Smoked Bacon, Caramelized Onions, Mushrooms, Aged
Vermont White Cheddar, Charred Tomato Aioli
Buffalo Chicken Sliders
Pepper Jack Cheese, Buttermilk Ranch Dressing

Grilled Pastrami Bites
Spicy Mustard on Rye Bread

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THE CHAMPION ~ Continued

PLATED DINNER WITH A CHAMPAGNE TOAST

SALADS

SELECT ONE

PGA Wedding Salad

Mixed Greens, Cucumber Wrap, Sundried Cranberries, Candied Pecans and Feta Cheese
Champagne Vinaigrette

Spinach and Endive Salad

Tiny Tomatoes, Sundried Cranberries, Toasted Almonds, Red Raspberry Vinaigrette

Little Gem Lettuce, Peppered Local Goat Cheese

Fresh Tomatoes, Candied Walnuts, Aged Sherry Vinaigrette

Chopped Kale Salad Medallions

Roasted Sweet Peppers, Heirloom Cherry Tomatoes, Frisée, Ginger-Sesame Vinaigrette

Local Tomatoes and Buffalo Mozzarella

Baby Arugula, Toasted Ciabatta, Extra Virgin Olive Oil, Balsamic Glaze

Warm dinner rolls & butter

ENTRÉES

Horseradish Crusted Filet Mignon

White Truffle Whipped Potato, Pencil Asparagus, Wood Grilled Carrots

Pan Seared Red Snapper

Roasted Vegetable Couscous, Grilled Baby Squash, Asparagus, Roasted Tomato

Coconut Milk Poached Grouper

Whipped Sweet Potatoes, Broccolini, Plum Roasted Tomato

Gently Seared Swordfish

Lemon Beurre Blanc, Truffle Whipped Potato

Grilled Asparagus & Baby Carrots

DESSERT

Custom wedding cake from Johnson's Custom Cakes

Wine Service with Dinner

PGA Private Label Chardonnay and Cabernet Sauvignon

Chiavari Chairs - Gold, Silver, Black, White or, Mahogany

All prices subject to change without notice and 24% service charge and applicable sales tax



PGA DINNER STATIONS ~ \$170 PER PERSON

FIVE HOUR PREMIUM BAR SERVICE

SELECT SIX PASSED HORS D'OEUVRES

Cold Canapes

Balsamic Marinated Fig with Blue Cheese and Praline Pecan
Brie Cheese and Fresh Strawberry Toasted Brioche
Jubilee Tomato, Lemon Mediterranean Hummus
Smoked Atlantic Salmon Rosette
Red Onion, Crisp Caper Cream Cheese, Black Bread
Fine Spice Seared Yellow Fin Tuna, Cucumber
Heirloom Tomato and Fresh Basil Bruschetta
Mini Cuban Panini
Grilled Chicken Caesar Bite, Crispy Phyllo Cup
Beef Carpaccio, Shaved Parmesan, Ciabatta
Crisp Watermelon Drop, Goat Cheese and Aged Balsamic

Hot Hors d'Oeuvres

Truffle Mac and Cheese Tart
Thai Vegetable Spring Roll with a Sweet Thai Chili Sauce
Fried Chicken and Waffle, Vermont Maple Syrup
Wild Raspberry and Brie Phyllo Star
Tiny Loaded Cheese Burgers
Toasted Sesame Chicken with Apricot Dipping Sauce
Mini Beef and Wild Mushrooms Wellingtons
Sweet Bay Scallops wrapped in Apple Smoked Bacon
Parmesan Crisp Artichoke Hearts
Coconut Shrimp with Apricot Dipping Sauce
Cocktail Franks en Crouete, Spicy Ground Mustard

DINNER

SELECT ONE PLATED SALAD

PGA Wedding Salad

Mixed Greens, Cucumber Wrap, Sundried Cranberries, Candied Pecans and Feta Cheese
Champagne Vinaigrette

Spinach and Endive Salad

Tiny Tomatoes, Sundried Cranberries, Toasted Almonds, Red Raspberry Vinaigrette

Little Gem Lettuce, Peppered Local Goat Cheese

Fresh Tomatoes, Candied Walnuts, Aged Sherry Vinaigrette

Chopped Kale Salad Medallions

Roasted Sweet Peppers, Heirloom Cherry Tomatoes, Frisée, Ginger-Sesame Vinaigrette

Local Tomatoes and Buffalo Mozzarella

Baby Arugula, Toasted Ciabatta, Extra Virgin Olive Oil, Balsamic Glaze

Warm Dinner Rolls & Butter

All prices subject to change without notice and 24% service charge and applicable sales tax



PGA DINNER STATIONS ~ Continued

DINNER BUFFET

Based on 90 minutes of Service

Pasta Station

Tri-Color Tortellini with Alfredo Parmesan Sauce
Penne with Crushed Tomato Marinara
Parmesan Cheese & Red Pepper Flakes and Garlic Bread

From Silver Chafing Dishes

Maple Mustard Glazed Salmon
Parmesan-crusted Chicken Breast, Lemon Beurre Blanc
Garlic Green Beans & Oven-roasted Baby Carrots
Herb Roasted Potatoes

Carving Station

Grilled Local Filet Mignon
Mini Yorkshire Puddings, Horseradish Crème
Smoked Shallot Béarnaise, Port Wine Syrup
Chef required at \$150

Dessert Display

Sliced Ribbons of Fresh Fruit and Berries
Custom wedding cake from Johnson's Custom Cakes

Chiavari Chairs - Gold, Silver, Black, White or, Mahogany

MENU ENHANCEMENTS

Seafood Display of Jumbo Shrimp & Snow Crab Claws over Ice
Cocktail Sauce, Lemon & Tabasco
\$24 per person

Assorted Sushi Display
Featuring Tuna, Salmon, White Fish Ngiri
Assorted Maki Rolls
Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks
\$25 per person

Chimichurri Roasted Pork loin
Mango Chutney, Cuban Bread
Serves 25, Carver Required
\$375

Homemade Viennese Dessert Display
\$18 per person

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