



**Weddings at
Sun 'N Lake
Golf Club**

Island  *View*
LAKEFRONT RESTAURANT & PUB

5223 Sun 'N Lake Blvd.
Sebring, FL 33872
islandviewrestaurant.com
863.385.4830



SUN 'N LAKE
GOLF CLUB

 MANAGED BY
BILLY CASPER GOLF

Room Accommodations

Banquet Room

Comfortably seats up to 130 with a dance floor, 150 people without a dance floor

Entire Clubhouse

Comfortably seats up to 250 with a dance floor, 300 people without a dance floor

Rental Fees

1/2 Day Room Rental Fee for Banquet Room

\$150 (\$100 Sun 'N Lake Resident)

Your event is for up to 5 hours; it is an additional \$100 for every hour or portion of an hour over 5 hours. You may decorate for your event up to 2 hours prior.

Full Day Rental Fee

\$500 (\$400 Sun 'N Lake Resident)

Your event is for up to 5 hours; it is an additional \$100 for every hour or portion of an hour over 5 hours. You may decorate for your event beginning at 9 am the day of.

Lanai Rental

*\$100**

Seats up to 80 with a Bar and Appetizer station. *No charge for a full day rental on wedding day.

Lawn Rental

\$350+ the cost of chairs

Includes use of the event lawn, electricity on lawn, and arch for your ceremony if needed, set up and breakdown of lawn chairs.

Use of Entire Clubhouse

\$750 (\$650 Sun 'N Lake Resident)

Food minimums apply based on season. Full payment is due at least 2 weeks prior to your event if you are requesting the entire facility.

Food service provided by Island View restaurant is required at an additional fee. Please contact our Banquet Sales Team for menus and pricing. 863.385.4830 ex. 5.

Banquet Rental Info

Rental Includes

Use of Facility for 5 hours, skirts for food tables, set up of tables and chairs, set up and tear down of dance floor. All food and liquor must be purchased through Sun 'N Lake.

Decorating

You may decorate the day of your event. We do not allow rice or confetti in the facility or on the event lawn. We also do not allow the use of staples, thumb tacks, nails or any other items that may leave a hole in the walls or furniture. Any candle with an open flame must be in a glass votive or cylinder.

Violation of any of the above decorating rules will be at a cost of \$250 which will automatically be charged to the credit card on file. Any decorations that you do not want we will take care of for you.

Event Lawn

Plastic ware is only allowed for any outside food service. No glass bottles, glasses, or plates are allowed on event lawn. We have electrical outlets provided on the event lawn. Please have your DJ or MC check to make sure it is suitable for their equipment.

Deposit for Banquet

A non refundable security deposit of \$500 must be made in order to secure the facility which will be added to your final bill. If there is damage to Sun 'N Lake Golf Club House or the surrounding facility and property you will be charged the damage fees that are incurred to your credit card that is left on file with us. The final count and balance is due the Monday prior to your event.

Complimentary Amenities

House Sound System and Microphone
52 inch Flat Screen TVs Available to Display Scrolling Photo DVD
Customized Wooden Dance Floor
Private Bar for Event
Night of Event Coordinator

Upgrade Options

Reception Beverage Upgrades

Specialty Coffee Bar / \$2 Per Person

Champagne Toast / \$12+ Per Bottle

Consumption Bar

Beer / \$3 Per Can

House Wine / \$6 Per Glass

House Liquor / \$6 Per Drink

Signature Cocktail Offering / \$6 Per Drink

Top Shelf Wine / \$7 Per Glass

Top Shelf Liquor / \$7+ Per Drink

*All prices include tax. Does not include gratuity

Open Bar Packages

All pricing is per person. Persons under 21 years old will be provided unlimited non-alcoholic beverages at \$2.50 per person. Minimum of two consecutive hours required.

Last call will be given thirty minutes prior to the end of the event.

First Hour

Beer and Wine / \$8

House / \$10

Premium / \$12

Each Additional Hour

Beer and Wine / \$3

House / \$5

Premium / \$6

Additional Packages

Chairs for Lawn — White Plastic / \$2 Per Chair

Includes set up and breakdown of chairs

Chair Covers and Sashes — Set Up and Rental / \$4 Per Chair

Pipe & Drape in the banquet rooms starts at \$950 and up

Brunch Menu

Breakfast Buffet to Include:

Full Flavor Coffee Station with assorted creamers, biscotti cookies and other wafer cookies
Assorted Juices and Iced Tea

Carving Station:

Praline glazed smoked ham with gold pineapple compote

Breakfast Bakeries:

Miniature assorted muffins, Danishes, croissants and bagels

Scrambled Eggs

Buttermilk Pancakes with Warm Maple Syrup and Butter

Grilled Cheese Blintz with Blueberry Compote

O'Brien Breakfast Potatoes

Applewood Smoked Bacon

Smoked Sausage Links

Fresh Fruit Salad

\$25.00 per person

\$75.00 carving fee

Lunch Buffet Menu

Available for Weddings from 12pm - 4pm

Buffet Includes

Warm Rolls and Butter
Coffee & Tea & Dessert

Meat Choices

Please choose 1 from the following list

Carved Beef London Broil

Served with mushroom Demi Glace and Horseradish Cream

Grilled Cowboy Steak

Grilled Ground Black Angus Beef Steak Topped with Sautéed Mushrooms, Onions, and Cabernet Demi Glace

Tilapia Filet Florentine

Seared Tilapia Filet Topped with Fresh Sautéed Spinach and Roasted Garlic Lemon Beurre Blanc

Breast of Chicken Chasseur

Grilled Chicken Breast in a Chardonnay Demi-Glace with Mushrooms, Shallots, Sun Dried Tomatoes, and Sweet Green Peas

Lemon Chicken

Sautéed Breast of Chicken in a Fresh Lemon Beurre Blanc with Sun Dried Tomatoes and Basil

Breast of Chicken Forestiere

Grilled Chicken Breast with Mushrooms, Shallots, and Chives in a Chardonnay Chicken Veloute

Carved Slow Roasted Loin of Pork

Sliced Roast Pork Loin Topped with a Roast Pork Bourbon Pecan Demi-Glace

Choice of Vegetable

Bistro Vegetables or Italian Green Beans

Choice of Starch

Roasted Red Potatoes, Yellow Rice Pilaf, or Mashed Gold Potatoes

\$22.50 per person

\$75.00 carving fee

All Prices Subject to 7% Tax and 20% Gratuity

Plated Dinner Options

Wedding Dinner Menu

All Entrées are Served with Warm Rolls and Butter, Mixed Green Garden Salad, along with Coffee, Tea, and Soda

Please Choose 2 Entrées From the Following Selections and 1 Vegetarian Dish

Beef Choices

Grilled Black Angus New York Strip Steak 32

Topped with Roasted Garlic Peppercorn Butter and Crispy Onion Straws
Served with Yukon Gold Mashed Potatoes

Slow Roasted Prime Rib of Beef 34

Carved Cut of Prime Rib Topped with Rosemary Au Jus
Served with a Baked Idaho Potato, Butter and Sour Cream

Grilled Filet Mignon 39

8 oz. Filet Mignon Topped with a Cabernet Sauvignon Demi-Glace and a
Caramelized Mushroom Cap Served with Yukon Gold Mashed Potatoes

Chicken Choices

Stuffed Breast of Chicken Saltimbocca 30

Italian Breaded Chicken Breast stuffed with Prosciutto Ham, Spinach, Sage, Provolone and Parmesan Cheeses. Served with a Chianti Demi-Glace, Parsley Buttered Paparadelle Pasta

Sautéed Breast of Chicken and Gulf Shrimp Francaise 32

Sautéed Chicken Breast in a Light Egg Batter Topped with Garlic Gulf Shrimp in a Chardonnay Flat Leaf Parsley Lemon Beurre Blanc. Served with Savory Herb Couscous

Forest Mushroom Stuffed Chicken Breast 29

Breaded Chicken Breast Stuffed with Wild Mushrooms, Toasted Walnuts and Smoked Gouda Cheese.
Served with a Caramelized Sweet Onion Veloute and Wild Rice Pilaf

Seafood Choices

Mango Glazed Gulf Red Snapper Filet 34

Mango Glazed 8 oz. Red Snapper Filet Topped with a Mango Salsa and
Served with Caribbean Yellow Rice

North Atlantic Salmon Filet 29

Broiled Salmon Filet Topped with a Fresh Lemon Zest Gratin
Served with Parsley Lemon Red Potatoes

Parmesan Crust Grouper Filet 34

Roast Florida Gulf Grouper with a Basil Pesto Parmesan Crust
Served with Ditalini Pasta Alfredo

Plated Dinner Options *(cont.)*

Vegetarian Choices

Vegetable Lasagna 29

Lasagna Noodles Layered with Broccoli, Zucchini, Eggplant, Roasted Red Bell Peppers and Onions, Ricotta Cheese, Tomato Basil Marinara Sauce, Provolone, Mozzarella and Parmesan Cheeses.

Penne Pasta Pesto Pomadori 29

Penne Pasta tossed with Roasted Vegetables, Sun Dried Roma Tomatoes, Artichoke Hearts, Cured Olives, Roasted Garlic and Basil Pesto Topped with Aged Shredded Parmesan Cheese.

Buffet Dinner Options

Buffet Includes

Mixed Green Salad with Ranch and Italian dressing, Warm Rolls and Butter Coffee, Tea and Soda
Please Choose From the Following List:

Carved Beef Strip Loin

\$75.00 carver fee not included in price

Served with mushroom Demi Glaze and Horseradish Cream

Mango Salmon Filet

Broiled Mango-Glazed North Atlantic Salmon Topped with Mango Salsa

Breast of Chicken Chasseur

Grilled Chicken Breast in a Chardonnay Demi-Glace with Mushrooms, Shallots, Sun Dried Tomatoes, and Sweet Green Peas

Chicken Breast Provencal

Sautéed Breast of Chicken with Sautéed Spinach, and Sun Dried Tomatoes in a Fresh Lemon Roasted Garlic Beurre Blanc

Breast of Chicken Forestiere

Grilled Chicken Breast with Mushrooms, Shallots, and Chives in a Chardonnay Chicken Veloute

Carved Slow Roasted Loin of Pork

Sliced Roast Pork Loin Topped with a Roast Pork Bourbon Pecan Demi-Glace

Roulade of Roast Pork Loin

Slow Roasted Loin of Pork Stuffed with a Braeburn Apple and Rosemary Dressing Topped with a Roast Pork Pan Brown Sauce

Choice of Vegetable

Bistro Vegetables or Green Bean Almandine

Choice of Starch

Roasted Red Potatoes, Yellow Rice Pilaf, Buttered Parley Papparadelle noodles, Mashed Potatoes or Mashed Sweet Potatoes

\$26.00 for 1 meat option

\$32.00 for 2 meat options

All Prices Subject to 7% Tax and 20% Gratuity
Seasonal Food Minimums Apply

Appetizer Displays

Cold Displays

Medium Display Serves 50

Large Display Serves 100

Domestic Cheese Board

Assorted Cheeses Served with Red and Green Grapes, Whole and Dried Fruit,
and Assorted Cracker Breads

Medium / \$150 Large / \$250

Antipasto Display

Cured Italian Meats and Cheeses, Grilled Marinated Vegetables, Cured Olives, Pepperocini,
Marinated Artichoke Hearts, and Cherry Peppers Served with Cruets of Aged Balsamic Vinegar,
and Extra Virgin Olive Oil Toasted Parmesan Garlic Bread

Medium / \$150 Large / \$250

Fresh Vegetable Crudités Display

Celery and Carrot Sticks, Broccoli and Cauliflower Florets, Grape Tomatoes,
Red Bell Pepper Strips, Scallions, and Cucumber Spears Served with Crispy Onion Dip

Medium / \$75 Large / \$150

Sliced Fruit Display

Golden Pineapple, Cantaloupe, Honeydew Melon, Strawberries
Served with Strawberry Mango Dipping Sauce

Medium / \$150 Large / \$250

Hummus or Spinach Dip Display

Fresh Lemon Hummus or Spinach Artichoke Dip
Served with Warm Pita Bread and Assorted Crackers

Medium Bowls / \$65 each

Appetizer Options

Cold Appetizers / 50 Pieces

Chilled Shrimp Cocktail / \$70

Served with Cocktail Sauce, and Fresh Lemon Wedges

Antipasto Skewers / \$75

Skewered Fresh Mozzarella, Artichoke Heart, Cured Olive, and Sun Dried Tomato
Topped with Basil Pesto and Balsamic Reduction

Dijonaise Deviled Eggs / \$50

Loaded Deviled Eggs

Deviled Eggs with Smoked Bacon, Cheddar Cheese, Sour Cream and Chives

Plum Tomato and Goat Cheese Crostini / \$65

Slow Roasted Plum Tomato and Fresh Basil Goat Cheese on Parmesan Herb Crostinis

Hot Appetizers / 50 Pieces

Italian Meatballs Parmesan / \$50

Italian Meatballs topped with Basil Marinara Sauce, Melted Provolone
and Parmesan Cheeses

Pork Egg Rolls / \$65

Served with Sweet Thai Chili Sauce and Soy Sauce

Vegetable Spring Rolls / \$65

Served with Sweet Thai Chili Sauce and Soy Sauce

Baked Silver Dollar Mushrooms / \$65

Mushrooms Stuffed with Spinach, Bacon, and Provolone Cheese

Maryland Crab Cakes / \$85

Sautéed Maryland Style Crab Cakes served with Caper Dill Tartar Sauce

Butterfly Shrimp / \$70

Served with Cocktail Sauce and Fresh Lemon Wedge

Grilled Chicken Quesadilla / \$65

Served with Tomato Salsa

Appetizer Options *(cont.)*

Hot Appetizers / 50 Pieces

Smoked Ham and Gruyère in Puff Pastry / \$65

Pizza Bagel Bites / \$50

Miniature Bagels Topped with Basil Marinara Sauce and Melted Mozzarella Cheese

Chipotle Buffalo Wings / \$65

Tossed in a smoked Jalapeno Buffalo Wing Sauce

North Atlantic Salmon Cakes / \$55

Sautéed Salmon Cakes Served with Caper Dill Tartar Sauce

Miniature Chicken Cordon Bleu / \$65

Chicken Breast, Smoked Ham, and Swiss Cheese wrapped in Puff Pastry

Stuffed Potato Skins / \$50

Fried Potatoes Stuffed with Melted Cheddar Cheese
Topped with Smoked Bacon and green onions

Spanikopita / \$50

Spinach and Feta Cheese in Phyllo