



The Classics at Lely Resort

Special Occasion Packages



Club Information



We hope this information will familiarize Members and guests with Club policies, menu suggestions, and bar arrangements for private events. All arrangements will be made through the Club Management of The Classics. Please contact our Director of Sales, Donald Sawin, at 239.732.1200, ext. 14.



Silver Package

Selection of Three Passed Hors d'oeuvres,
Vegetable Cudités Display or Cheese and Fruit Mirror

Three Course Dinner Includes Salad, Entrée and Dessert

Salad Selections (Choice of One)
House Garden Greens Salad, Spinach Salad,
Caesar Salad or Mesclun Greens Salad

Entrée Selections (Choice of Three)
Macadamia and Plantain Crusted Hawaiian Mahi Mahi
Pan Roasted Salmon Fillet
Grilled Hanger Steak
Rosemary Roasted Airline Chicken Breast

All entrees served with seasonal vegetables.



Platinum Package

Selection of Four Passed Hors d'oeuvres,
Vegetable Crudités Display or Cheese and Fruit Mirror

Three Course Dinner Includes Salad, Entrée and Dessert

Salad Selections (Choice of One)
House Garden Greens Salad, Spinach Salad,
Mixed Greens Salad or Baby Arugula Salad

Entrée Choices (Choice of Three)
Florida Grouper
Chicken Rollatini
Grilled New York Strip Steak
Crabmeat Stuffed Dover Sole
Surf and Turf

All entrees served with seasonal vegetables.



Carving Station

Churrasco Roasted Pork Loin
Bone in Smoked Ham
Bone in Turkey Breast
Roast Prime Rib
Texas BBQ Beef Brisket

Carving Buffet

Includes Salad Bar, Sides, Entrée and Dessert

Sides (Choice of Two)

Baked Potato Bar, Roasted Potatoes, Potato au Gratin
Sautéed Broccolini, Vegetable Medley, Grilled Asparagus or
Penne Pasta Primavera

Entrée (Choice of One)

Lemon Herb Chicken
Fillet of Sole Piccata

Carver - Choice of Two from List

Dessert - Choice of Two from List



Displays & Buffets

Station Displays

Priced per person

Chilled Shrimp and King Crab Claw Bowl
Mid-Atlantic Oysters on the Half Shell

Fresh Vegetable Crudités with Ranch Dressing
Decorative Cheese and Fruit Display
Antipasto Display
Smoked Salmon and Smoked Fish Display
Assorted Sushi Display
Assorted Flatbread Pizzetta



Italian Buffet includes Salad Bar, Sides, Entree and Dessert

Italian Buffet

CHOICE OF TWO SIDES

Roasted Potatoes, Sautéed Broccolini,
Garlic Mashed Potatoes or Grilled Asparagus

CHOICE OF ONE ENTREE & DESSERT

Lemon Chicken, Chicken Parmesan,
Fillet of Sole Piccata or Meatball Marinara.
Dessert - Choice of Two from List

Action Station

Chef required per station

Your guests will chose from three types of pasta, four sauces,
three meats and assorted vegetables.

Hors d'oeuvres

Hot and Cold Hors d'oeuvres may be buffet or butler-style. You also have the option to combine the two.

Cold

Smoked Salmon Crostini, Belgian Endive with Curried Crab and Shrimp Salad, Seared Beef Carpaccio Crostini, Mini Bruschetta with Yellow Fin Tuna Puttanesca, Prosciutto Wrapped Melon, Almond Chicken Bites



Hot

Mini Crab Cake with Spicy Rémoulade, Portabella Mushroom and Prosciutto Crostini, Asian Chicken Lollypops, Vegetarian Spring Rolls, Beef Wellington, Prosciutto Wrapped Shrimp and Black Mission Fig Spiedini, Chicken Satay Teriyaki Beef and Pineapple Skewers, Stuffed Mushroom Caps with Italian Sausage, Italian Sausage En Croûte, Assorted Mini Quiche, Beef Empanadas, Spinach and Feta Spanakopita, Chicken Marsala Puff Pastry Bites, Mini Potato Pancake with Smoked Salmon and Dill Sour Cream, Phyllo cup with Brie and Red Raspberry



Desserts

Key Lime Pie
 Crème Brûlée with Fresh Berries
 Lemon Cake with Cream Cheese
 Frosting and Fresh Berries
 Tiramisu with Strawberries
 Bailey Irish Cream Cheese Cake



Specialty Desserts

Double Chocolate Mousse Cake
 Opera Cake with Fresh Berries
 Key Lime Cake

Wedding Cakes

As one of our many Club services, we would be happy to assist you in finding the perfect wedding cake for your reception. Our experience has provided us with the resources to facilitate this important addition to your special day.



Banquet Liquor

HOST BAR sales are charged directly to the host and can be charged by drink consumption OR charged per hour by the guaranteed guest count.

HOST BAR BY THE DRINK is calculated by taking the total consumption of drinks multiplied by the appropriate price per drink. Bottled beers and specialty waters are charged based on consumption.

CASH BAR drinks are charged to the guest.

Club Policy

The Classics Country Club is proud to have the opportunity to provide you with fine facilities and we would like you to help us keep it that way. You should understand that The Classics Country Club has a policy that any damages to property or equipment must be charged back to the host. Members and their guests are prohibited from introducing prepared foods or beverages into the property of The Classics Country Club for consumption other than wedding cakes. The Classics Country Club reserves the right to assess a cancellation charge, based on costs incurred by it, on all functions guaranteed and then cancelled.

Minimums

All events are required to meet a minimum expenditure. Minimums may vary due to date, time, room selection, or size of the event. Room minimums do not include service charge, state sales tax, ceremony fees, or rental items. The requirements are quoted prior to booking the event and are stated in the Private Events Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Director of Sales.

Event Details

All evening events have a maximum time limit of five (5) hours; daytime events have a maximum time limit of four (4) hours. If additional time is required, arrangements may be made with our Director of Sales prior to the event. Additional charges may apply. If you have your ceremony onsite, we provide you with one (1) additional hour of consecutive rental. All events must end no later than 1:00 am. We ask you to confirm the total number of guests that will be attending at least seven (7) days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction. Final menu selections, room arrangements, and other details are due forty-five (45) days prior to your event. Menu pricing can be guaranteed up to ninety (90) days prior to your event. After you provide us with the final selections and arrangements, we will present you with a Banquet Event Order confirming the specific requirements of your event.

Alcohol

The Florida State Division of Alcohol and Tobacco governs alcoholic beverage sales. The Classics Country Club being a private Club, does not permit any alcoholic beverages to be brought on property from any outside source. Alcoholic beverages are priced according to current Club prices. The Florida Liquor Laws do not allow service of alcoholic beverages to a minor. You must be 21 years of age to purchase or consume alcohol.

Club Charges

If your event requires special or additional set-up a fee will be assessed for this service. A 25% security deposit (based on event total) is required for parties when the date has been confirmed. An additional 25% deposit is required six (6) months prior to the event. Final estimated payment including service charges and hosted bar charges are due 14 days prior to the event with any remaining balance due the day of your event. All banquets and parties will be scheduled with a starting and an ending time. Any additional time will be charged at \$300.00 per hour.

Food Tasting

Each booked client with an estimated invoice of \$5,000 or more is invited to attend a food tasting prior to the event. Private tastings require a minimum of two (2) people and will be charged at \$25.00 per person. Private tastings are only available during regular office hours.

Vendors

The Classics requires that all vendors be licensed and insured. Proof of insurance will be required. We do not allow outside Food or Beverage. Vendors are guaranteed admittance to set up one (1) hour prior to the start of your event.

Storage

Please notify your vendors that The Classics will not provide storage for any event items. Therefore, all items must be removed at the conclusion of the event. The Classics will not be responsible for articles lost, stolen, or left unattended during or after the conclusion of your event.

Guarantee

The Club must be furnished with a maximum guarantee of the number of guests attending seven (7) business days prior to the function. Any increase in the number of guests less than seven (7) business days prior to the event will result in an extra charge. All food remaining at the end of a function becomes property of The Classics Country Club. Due to fluctuation of wholesale food prices, we are unable to guarantee prices more than 90 days prior to an event.

Tax & Gratuity

Gratuities for food and beverage will be 18% for Classics Members and 20% for non-Members. These gratuities, plus 6% Florida State Sales Tax, will be added to quoted prices.