



CYPRESSWOOD GOLF & COUNTRY CLUB

WWW.CYPRESSWOODCC.COM VENUEATCYPRESSWOOD@GMAIL.COM



Welcome and thank you for considering Venue at Cypresswood as the host venue for your special event. Our facility is open to the general public for lunch and dinner on a seasonal schedule and for private reservations. We offer a full bar and dining areas for private parties, wedding receptions, anniversaries, birthdays, luncheons, golf tournaments, business meetings, corporate functions, celebrations of life and any other type of event you may have. You will find the casual elegant atmosphere at Cypresswood to be an experience that is warm and inviting. We are available year round to host your event.

We offer plenty of parking with some of the most esquisite golf course views.

Our rooms vary in size with seating from 25 to 140.

CLUB ROOM - up to 20 seated guests

MAGNOLIA ROOM - up to 40 seated guest

CYPRESS ROOM - up to 100 seated guests

**COVERED PATIO - up to 40 seated guests** 

PAVER PATIO - includes lawn area 100+ guests

Hours available 7am-11pm

\*restaurant tables and chairs included for inside rental only











### **EVENT GUIDE**

1 ATTENDANT PER 20 GUESTS
1 ATTENDANT PER 50 GUESTS - BUFFET STYLE
1 PRIVATE BARTENDER OVER 50+ GUESTS @\$150
22% GRATUITY ADDED
CENTERPIECES - ADDITIONAL CHARGE
LINEN \$25 PER TABLE- ORDERED PER EVENT
SPECIAL REQUESTS - ADDITIONAL CHARGES MAY APPLY

## BAR HOURS/POLICIES

OPEN BAR - 2, 3, OR 4 HOURS ONLY
CASH BAR - MAXIMUM OF 4 HOURS
DRINK TICKETS AVAILABLE \$4-\$10(BASED ON ALCOHOL PACKAGE)
BARTENDER FEE FOR EVERY 75+ GUESTS

\*OUTSIDE FOOD OR ALCOHOLIC BEVERAGES PROHIBITED WE DO HAVE A FULL BAR AVAILABLE IN THE PUB

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### **HORS D'OEUVRES MENU**

**CHOOSE UP TO FIVE (5) ITEMS** 

## COLD

- Assorted Pinwheel Wraps
- Antipasto Tray
- Bruschetta on Crostini
- Caprese Skewers basil & balsamic glaze
- Cheese & Crackers
- Chips & Salsa
- Fresh Seasonal Fruit with Dip (add \$)

- Hummus with Pita Chips
- Roast Beef Sliders w/horseradish sauce
- Shrimp Cocktail Shooter
- Smoked Salmon Platter
- Stuffed Eggs
- Tomato & Basil Bruschetta
- Vegetable Crudités

## **HOT**

- Bacon Wrapped Scallops
- · Baked Brie with Almonds
- Brie en croute w/raspberry
- Bourbon Chicken Skewers
- Buffalo Chicken Bites
- Cheeseburger Sliders
- Chicken & Pineapple Skewers
- Chicken Pot Stickers
- · Crab Meat Stuffed Mushrooms
- Crab Rangoon w/sweet & sour sauce
- Cuban Sandwich Bites

- Franks en Croûte dijon mustard
- Fried Mozzarella
- Meatball Sliders
- Mini Chicken Quesadillas
- Mini Meatball Marinara
- Mini Sweet & Sour Meatballs
- Pork Sliders (BBQ)
- Pork Pot Stickers
- Spinach & Cheese Stuffed Mushrooms
- Vegetable Spring Rolls sweet & sour

# choose one (1) salad, (1) starch, (1) vegetable SALAD

- **HOUSE SALAD** with house vinaigrette mixed greens, tomato, onion, cucumber
- **SPINACH SALAD** with balsamic dressing mushroom, bacon, egg
- **CAESAR SALAD** with creamy caesar dressing romane, parmesan cheese, croutons
- **CAPRESE SALAD** with balsamic dressing slice tomato, fresh mozzarella, basil, mixed greens
- **CUCUMBER SALAD**marinated cucumber, tomato, red onion

#### **STARCH**

- AU GRATIN POTATOES
- **CHEESE GRITS** smoked gouda
- GARLIC MASHED POTATOES
- FETTUCCINE ALFREDO
- HERB RICE
- JASMINE RICE

- LOADED MASHED POTATOES bacon, sour cream, cheddar
- MAC & CHEESE
- RICE PILAF
- ROSEMARY GARLIC RED POTATOES
- **ZITI** with marinara

### **VEGETABLE**

- BUTTERED BROCCOLI
- GREEN BEAN ALMONDINE
- ROASTED CAULIFLOWER
- ROASTED GARLIC BROCCOLINI (seasonal)
- ROASTED VEGETABLE MEDLEY
- GRILLED ASPARAGUS (seasonal)





## **CHOICE OF ENTRÉE**

- CHICKEN MARSALA mushroom wine sauce
- CHICKEN PICCATA lemon caper butter sauce
- CHICKEN PARMESAN marinara, mozzarella cheese
- CHICKEN FLORENTINE spinach & cream sauce
- CHICKEN CORDON BLEU ham, swiss, béchamel sauce
- CHICKEN SALTIMBOCCA prosciutto, mozzarella, sage
- PRIME RIB au jus slow roasted with horseradish sauce
- SLICED BEEF TENDERLOIN
- HERB ROASTED PORK LOIN with gravy
- GARLIC ROSEMARY PORK TENDERLOIN
- HONEY GLAZED HAM
- ROASTED TURKEY BREAST

\$100 additional for Chef Carving Station

- **GRILLED SALMON** with parmesan crust
- **GRILLED SALMON** with lemon caper butter
- GRILLED MAHI MAHI with fresh mango salsa
- JUMBO SHRIMP with smoked gouda grits
- CRAB MEAT STUFFED FLOUNDER
- SHRIMP SCAMPI with lemon, wine, garlic butter

#### VEGETARIAN

We are happy to accomodate by preparing fantastic veggie dish options.





#### **DRINKS**

BEVERAGE STATION (self-serve) included in pricing water, sweet tea, unsweet tea, lemonade

Full Bar available in the Pub during restaurant hours

#### **DESSERT**

- ASSORTED CHEESECAKES
- N.Y. STYLE CHEESECAKE
- CHOCOLATE MOUSSE
- KEY LIME PIE
- CARROT CAKE
- RED VELVET CAKE

Dessert may be ordered from outside vendor. \*Additional \$1 per guest.

Outside catering is only approved if it is a licensed and insured vendor. (Publix, established caterer, bakery, etc.) The caterer will not have access to our kitchen facilities as we are a restaurant also and will be open for business. Nothing can be "made" from home and brought in.

We do have a full bar available in the Pub, our license prohibits any outside alcoholic or non-alcoholic beverages in the building.

