



## *Wedding Package*



Call Today for a Free Estimate and Venue Tour:

305.392.0819

[info@coralgablescountryclub.com](mailto:info@coralgablescountryclub.com)

Visit our website: [www.coralgablescountryclub.com](http://www.coralgablescountryclub.com)



**Liberty**  
ENTERTAINMENT GROUP  
[www.libertygroup.com](http://www.libertygroup.com)



# *Wedding Package Summary*

The Coral Gables Country Club Wedding Packages include the following:

**TASTING** A complimentary tasting of the proposed menu for two guests

**HOST** A host to direct your guests to the appropriate parking lot and function rooms

**ALTERNATIVE MEALS** For those who have special dietary requirements

**WINE SERVICE** during dinner

**ONE GLASS OF SPARKLING WINE** for toast

**COFFEE & TEA SERVICE**

**Special Points:**

- Ample free parking is available on immediate grounds and surrounding street. Subject to availability.
- White, Ivory or Black Linens with matching napkins
- DJ or Band are permitted to provide their own sound, lighting or staging equipment
- All menu prices are plus 20% service charge and 8% tax

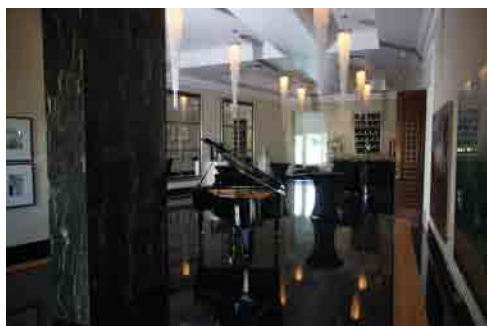


997 North Greenway Dr. Coral Gables, FL | Tel: 305.392.0819 | Fax: 305.392.0821

[Entrance at 990 Alhambra Circle]

info@coralgablescountryclub.com | www.coralgablescountryclub.com

## *Coral Gables Premier Event Facility*



### *The Epitome of Luxury & Elegance*

As one of Coral Gables' few traditional ballrooms, the Coral Gables Country Club is the perfect location for groups of one hundred to one thousand people. Originally constructed in 1924, this forty thousand square foot complex gracefully blends the traditional Mediterranean style of the exterior with elegant classical interior finishes. The Coral Gables Country Club boasts a magnificent grand ballroom and two satellite banquet rooms.

With coral stone waterfalls, stunning crystal chandeliers, spectacular black marble foyers, rich Brazilian Cherry hardwood floors, ornate Italian marble columns and cornice moulding, you will enjoy the luxurious sense of understated elegance.

Dedicated to the highest standard of hospitality, the Coral Gables Country Club offers the ultimate experience in ambiance, cuisine and customer service.

**Available for Weddings, Corporate and Social Functions**

#### **AMENITIES**

Patio and pool-side private events ~ Private suites

On-site international 5 star cuisine

Customized menus and all-inclusive menu packages available

High speed internet access and complimentary Wi-Fi throughout building

Free parking ~ Valet parking available



#### **COMPLEX INCLUDES:**

##### **CORAL GRAND BALLROOM**

BANQUET STYLE (w/ dance floor)..450 PEOPLE

BANQUET STYLE (no dance floor)..600 PEOPLE

RECEPTION STYLE..... 1000 PEOPLE

THEATRE STYLE ..... 800 PEOPLE

##### **FOUNTAIN ROOM w/ PATIO ACCESS**

BANQUET STYLE ..... 60 PEOPLE

RECEPTION STYLE..... 150 PEOPLE

THEATRE STYLE .....100 PEOPLE

##### **MERRICK ROOM**

BANQUET STYLE ..... 70 PEOPLE

RECEPTION STYLE..... 120 PEOPLE

THEATRE STYLE .....100 PEOPLE

##### **ATRIUM ROOM**

##### **w/ POOLSIDE ACCESS**

BANQUET STYLE .....150 PEOPLE

RECEPTION STYLE..... 300 PEOPLE



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## *General Information*

Nestled amidst lush greenery, this Country Club is the crown jewel of the Coral Gables community. Originally constructed in 1924, this building has an impressive heritage. Not only have we recaptured the original features but we've restored the 1920's splendor and status as one of the city's finest.

Gracefully blending the traditional Mediterranean style of the exterior with the classical interior finishes, you will enjoy the epitome of luxury and elegance. Dedicated to the highest standards of hospitality, the Coral Gables Country Club offers the ultimate experience in customer service. Selecting our exquisite various banquet rooms, you will be surrounded by an atmosphere of grandeur and uncompromising quality.

This 40,000 square foot facility features:

Elegant outdoor marble water fountains

Spectacular black marble foyers

Traditional lavish grand ballroom with marble columns, 25ft ceilings, brilliant crystal chandeliers

Two intimate banquet rooms with floor-to-ceiling arched windows and Brazilian Cherry hardwood flooring

All-glass atrium-style banquet room with a fully serviced patio oasis overlooking the pool and lush green landscape

Elegant private bridal suites

European style courtyard with original outdoor water fountain and dazzling display of richly colored florals

Royal Doulton chinaware

Available for:

Public Annual Events ~ Corporate Functions ~ Weddings ~ Product Launches

CD Release Parties ~ Film Release & Wrap Parties ~ Charity Events

Film & Photo Shoots ~ Meeting & Planning Sessions ~ Holiday Celebrations

Award Dinners ~ Bar/Bat Mitzvahs ~ Quinceañeras ~ Anniversary Parties ~ Graduations & Proms

Whether your function is for 100 or 1,000 guests, make your next event a Coral Gables Country Club event.

“When it comes to surpassing expectations, the Liberty Entertainment Group takes pride in having perfected this art as a tradition.”



## *Room Descriptions*

### THE CORAL GRAND BALLROOM

This is the largest ballroom of the complex, which accommodates up to 450 people for a banquet style dinner with a dance floor, and receptions up to 1,000 people. With a spacious private entrance and foyer, this spectacular room boasts elegant, lit marble columns and ornate, hand-painted capitals. Traditional French doors open into this spectacular main room with a brilliant display of genuine Austrian crystal chandeliers. The rich Brazilian Cherry hardwood flooring in the centre of the room accommodates 1500 square feet of dance floor space. Conveniently, this large banquet room divides into two private banquet spaces for smaller functions.

### THE FOUNTAIN ROOM & COURTYARD + THE MERRICK ROOM

These two banquet rooms provide an intimate setting for groups of up to 60 or 70 people respectively for a banquet style event. Each has large arched windows and Brazilian Cherry hardwood floors with a separate entrance from the main ballroom. Traditional French doors create an understated elegant entrance to these private rooms. Situated at the far end of the complex, the Fountain room also opens up onto the private European style courtyard ideal for an indoor/outdoor private event.

### SPECTACULAR FOYER

A separate grand entrance to the large banquet room serves as a reception area for this main room. Italian black marble floors, alabaster walls and elegant outdoor marble water fountains set the tone for this strikingly majestic entrance.

### THE ATRIUM ROOM AND POOLSIDE ACCESS

This spectacular private room seats 120-150 for a banquet style event as well as 300 for a reception and includes its own small private wine cellar. With floor to ceiling glass walls, this brightly lit room overlooks lush greenery, brilliant colored floral and a poolside patio oasis. With direct access to the fully serviced outdoor pool area, this Atrium-style banquet room is ideal for a daytime or nighttime setting.

### BRIDAL SUITES

There are 2 complimentary suites conveniently provided for our guests, subject to availability.



## *Planning Information*

The Coral Gables Country Club is proud of its unique facilities, excellent service and exquisite cuisine.

From the planning process through to the event finale, our staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success.

The following information is provided to assist you in the planning process.

### SPECIAL SERVICES

Your coordinator will be pleased to assist in arranging special details for your event, such as florals, rentals, decorations, customized menus, audio/visual equipment, valet parking, etc.

### GUEST CAPACITY REQUIREMENTS

Our unique space and venue layout allows the ability to host functions of varying capacity, from a small gathering of 100 people to a grand scale event of 1,000 people. Function bookings and arrangements take place at our on-site guest services office with the personal attention of your function coordinator.

This provides you with the best-suited room for your particular event and number of guests attending.

### ENTRANCES AND FOYERS

At the north-east end of the building, a separate entrance and reception area is provided for the exclusive use of the main banquet room to ensure privacy and intimacy. A second entrance at the north-west side is provided for the two satellite banquet rooms. The Atrium Room is equipped with its own private entrance at the south side of the building. Luxurious, spacious restroom facilities are available in the foyer for all guests.

This building is wheelchair accessible.

### PARKING

150 complimentary parking spaces are available on the north grounds of the building, with an additional 60 parking spaces available on the surrounding streets. Private valet parking is also available for each banquet room and can be arranged through your catering manager, for an additional fee.

### MENU SELECTION

The enclosed menus are an example of what our Executive Chef can create. If you have a specific menu in mind that does not appear in our packages we would be more than happy to create a customized one for your specific needs.

Vegetarian, child and specific allergy meals are also available upon request.

### LIQUOR SERVICE

Coral Gables Country Club is a fully licensed establishment, providing a variety of bar service options such as host bar, premium host bar, consumption bar or cash bar.

### SERVICE STAFF

Uniformed wait staff are expertly trained in attentively providing discerning service for all events.





## *Executive Chef*

### **CHEF RICHARD HUTTON**

#### **Executive Chef**

**CORAL GABLES COUNTRY CLUB**

Throughout his career Richard Hutton has worked at a number of world class restaurants and hotels in Toronto. He has showcased his culinary artistry at prestigious high profile events such as the Toronto International Film Festival, cooking for the likes of A-list celebrities Brad Pitt and Robert De Niro and impressive dinners and banquets attended by distinguished clientele, such as the Queen of England and numerous Heads of State.

As a significant member of the Liberty Group's culinary team, Richard Hutton has been a key influencer in the menu design, kitchen design and operations for the opening of five new restaurant properties in both Toronto and most recently, Miami, including (Spice Route, Ciao Wine Bar & Splash in Toronto and the Coral Gables Country Club and Cibo Wine Bar in Miami).

He has been instrumental in the opening and operations of the Coral Gables Country Club and continues to be a driving force behind its success and is an asset as the Executive Chef.



### **CHEF MICHAEL EWING**

#### **Corporate Executive Chef, VP of Operations**

**LIBERTY ENTERTAINMENT GROUP**

As a twenty-five year veteran of the culinary art industry and having worked in many of Toronto and now Miami's top restaurants and catering companies, Michael Ewing draws upon his many years of culinary expertise and artistry in his latest post as the Corporate Executive Chef for all of the Liberty Entertainment Group properties (Liberty Grand Entertainment Complex, Casa Loma, Rosewater, Cibo Wine Bar, Spice Route, Ciao Wine Bar, Rosewater Room in Toronto and the Coral Gables Country Club and Cibo Wine Bar in Miami).

His culinary philosophy is simple, "Buy the best product, keep it simple, concentrate on flavour." His culinary style is 21st century.

Whether cooking for Nelson Mandela, Queen Elizabeth or Tom Cruise, to donating his time and energy to developing the chefs of tomorrow, to attaining international acclaim and award-winning excellence Michael Ewing is a devoted, passionate and talented credit to his craft and to the Liberty Entertainment Group.



## Menu Packages

### **PACKAGE 1** \$95 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Appetizer**

Baby Greens with a Raspberry Maple Syrup and Shallot Vinaigrette

#### **Entrée**

Herb Crusted Chicken Breast  
with Garlic Whipped Mash and White Wine Sauce  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

### **PACKAGE 2** \$100 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Appetizer**

Red Oak and Boston Green Salad  
Toasted Pine Nuts and Vero Beach Orange Vinaigrette

#### **Entrée**

New York Strip Loin and Caramelized Onion Mashed Potato,  
Truffled Bordelaise Sauce  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

\*All Coral Gables Wedding Package pricing listed on pre-set menus includes one glass of sparkling wine for toasting, wine service during dinner, coffee and tea service with dessert, 5 hour standard open bar & 1 specialty drink to be passed to guests upon arrival.

\*Pricing is based on a 5 hour food and beverage function (1 hour cocktail reception & 4 hour dinner service)

\*Overtime prices are available upon request

\*Pricing includes a tasting of the proposed menu for 2 guests within 2 months of your wedding date

\*Alternative meals are available for those who have special dietary requirements

\*Prices are subject to applicable sales tax and service charge



## Menu Packages

### **PACKAGE 3** \$110 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Appetizer**

Bittersweet Greens of Belgium Endive and Radicchio Salad,  
Spiced Pecans, Roasted Pear, Crumbled Stilton and Shallot Vinaigrette

#### **Duo Entrée**

New York Strip Loin, Red Wine Cabernet Jus and Herb Crusted Chicken Breast  
Lemon Herb Crust, White Wine Sauce, Asiago Risotto  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

### **PACKAGE 4** \$120 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Appetizer**

Caprese Salad

Vine Ripened Tomatoes, Bocconcini, Basil, Extra-Virgin Olive Oil, Balsamic Reduction

#### **Duo Entrée**

Filet of Beef Tenderloin, Red Wine Jus, Three-parsley Risotto & Grilled Garlic Shrimp, Lemon Butter  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

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## *Menu Packages*

### **PACKAGE 5** **\$130 PER PERSON**

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Appetizer**

Seared Marinated Scallops  
Asian Vegetable Slaw, Wasabi Sour Cream, Toasted Sesame, Mirin Dressing

#### **Intermezzo**

Lemon Basil

#### **Duo Entrée**

Filet of Beef Tenderloin & Butter Poached Lobster  
Port Wine Jus, Seasonal Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

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\*Pricing is based on a 5 hour food and beverage function (1 hour cocktail reception & 4 hour dinner service)

\*Overtime prices are available upon request

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## *Menu Packages*

### **MEDITERRANEAN PACKAGE 1** \$115 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Antipasto**

Prosciutto & Salami, Melon Slices, Marinated Mushrooms, Grilled Peppers, Bocconcino, Herbed Olives

#### **Pasta Presentation**

Penne in a Fresh Tomato & Basil Sauce with Grated Parmesan

#### **Duo Entrées**

Medallions of Veal with Wild Mushrooms in a Light Red Wine Reduction,  
Herb Crusted Breast of Chicken, White Wine Sauce  
Preserved Lemon Risotto and Garden Vegetables

OR

New York Strip Loin with a Bourbon Glaze,  
Herb Crusted Breast of Chicken, White Wine Sauce  
Whipped Potatoes and Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

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\*Pricing is based on a 5 hour food and beverage function (1 hour cocktail reception & 4 hour dinner service)

\*Overtime prices are available upon request

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## *Menu Packages*

### **MEDITERRANEAN PACKAGE 2** \$125 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person)  
Passed Butler Style for 1 Hour

#### **Antipasto**

Prosciutto & Salami, Melon Slices, Marinated Mushrooms, Grilled Peppers, Bocconcino, Herbed Olives

#### **Duo Pasta Presentation**

Penne in a Fresh Tomato & Basil Sauce  
Grated Parmesan and Cheese Tortellini, Herbed Cream Sauce

#### **Duo Entrées**

Filet of Beef Tenderloin with Wild Mushrooms in a Light Red Wine Reduction  
Herb Crusted Breast of Chicken, White Wine Sauce  
Buttermilk Fork Mashed Potatoes and Garden Vegetables

OR

New York Strip Loin with a Bourbon Glaze  
Grilled Garlic Shrimp, Lemon Butter  
Herb Red Bliss Potatoes and Garden Vegetables

#### **Seafood Platter**

Grilled Shrimp, Calamari, Mussels, and Halibut with Lemon and Olive Oil Emulsion.  
Served with Baby Greens and Balsamic Dressing

#### **Dessert**

A choice from our à la carte dessert selection or your buttercream wedding cake from our preferred vendors

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\*Pricing is based on a 5 hour food and beverage function (1 hour cocktail reception & 4 hour dinner service)

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## *Hors d'Oeuvres*

### **TO BE SELECTED WITH YOUR PACKAGE**

Six pieces per person are included in your package  
Additional hors d'oeuvres are priced per dozen

### **COLD SELECTIONS**

Dungeness Crab Salad, Mini Filo Basket with Caviar

Kalamata Olive Tapenade, Herbed Goat Cheese, Crostini

Prosciutto di Parma and Melon, Aged Balsamic

Mini Cherry Tomato and Bocconcini on Bamboo Skewer

Classic Tomato Bruschetta on Garlic Crostini, Shaved Pecorino

Beef Tartar, Pommery Mayo, Cornichon

Mahi Mahi Ceviche

California Roll with Soy Sauce and Wasabi

### **HOT SELECTIONS**

Jerk Chicken Satay, Orange and Pineapple Dipping

Deep Fried Chicken Wonton, Spicy Sambal Soy

Goat Cheese and Spinach in Filo Triangle

Hawaiian Coconut Shrimp, Spicy Plum Ketchup

Vegetable Spring Roll, Ponzu Sauce

Mini Potato Samosa, Curried Yoghurt

Beef and Eggplant Skewer, Chimichurri

Croissant Verde, Ricotta and Pesto

Salt Cod Croquettes, Piri-piri

Chorizo and Romano Empanada

\*Prices are subject to applicable sales tax and service charge



## *Upgraded Hors d'Oeuvres*

### **À LA CARTE**

Hors d'Oeuvres are priced per dozen

#### **COLD SELECTIONS**

Smoked Veal, Artichoke and Horseradish Mayo, Sweet Potato Hay	\$34
Peppered Sirloin, Sun Dried Tomato, Horseradish Mayo on French Baguette	\$34
Chilled Lime Marinated Shrimp, Fennel, Lemon Slaw and Chipotle	\$36
Wild Mushroom and Artichoke Bruschetta, Shaved Pecorino on Garlic Crostini	\$34
Smoked Salmon, Lemon Scone, Crème Fraîche	\$36
Spicy Lobster Taco	\$38

#### **HOT SELECTIONS**

Portobello Frites, Truffle Mayo	\$36
Mini Angus Burger, Brie and Caramelized Onion	\$38
Tempura Shrimp, Chipotle Mayo	\$36
Asparagus Dynamite Roll, Soy Mirin	\$34
Baby Lamb Chop, Dijon Mustard and Rosemary Crust	\$42
Tempura Soft Shell Crab BLT	\$42

\*Prices are subject to applicable sales tax and service charge



## *Upgraded Appetizer Selections*

Marinated Scallop, Shrimp and Calamari Cocktail Ruby Grapefruit, Shallot and Cilantro Mojo	\$14
Smoked Muscovy Duck Breast Creamed Goat Cheese, Caramelized Endive Tart, Pea Shoots, Sundried Cherry Drizzle	\$13
Seared Marinated Scallops Asian Vegetable Slaw, Wasabi Sour Cream, Toasted Sesame, Mirin Dressing	\$15
Bocconcini, Sliced Organic Tomato Salad, Fresh Basil, Extra Virgin Olive Oil	\$13
Antipasto: Prosciutto & Salami, Melon, Marinated Mushrooms, Grilled Peppers, Bocconcini, Herbed Olives	\$14
Seared Rare Tuna with Spiced Avocado Pickled Vegetable Vermicelli, Yuzu Vinaigrette	\$18
Soy, Lime and Ginger Steamed Dungeness Crab Martini Crisp Apple and Napa Cabbage Salad Thai Basil Mayo	\$15
Smoked Salmon and Dill Cream Roulade Micro Green Salad, Haricots Verts, Champagne Tomatoes	\$14
Grilled and Marinated Tiger Shrimp Fiery Tomatillo Coulis, Bell Pepper Slaw	\$15
Mahi Mahi Ceviche Charred Poblano Salsa, Crisp Fried Yucca Chips, Cilantro Cress	\$15

Priced Per Person

\*Prices are subject to applicable sales tax and service charge



## *Soup and Salad Selections*

### CLASSIC SOUPS

\$9

Leek and Potato Soup, Stilton Cream

Sweet Corn and Shrimp Chowder

Tomato and Fennel Bisque, Tarragon Cream

Wild Mushroom Bisque, Smoked Chicken

Butternut Squash Bisque, Apple Compote, Cinnamon Crème Fraîche

### SALAD SELECTIONS

Caesar Salad, Capers, Anchovy Dressing, Garlic Croutons \$9

Baby Green Salad, Raspberry, Maple Syrup and Shallot Vinaigrette \$8

Bittersweet Greens of Belgium Endive, Radicchio Salad, Spiced Pecans, Roasted Pears, Crumbled Stilton, Shallot Vinaigrette \$9

Arugula and Frisée Salad with Air Dried Cherry Tomatoes, Goat Cheese, Red Onion and Sherry Reduction \$9

Red Oak and Boston Green Salad, Toasted Pine Nuts and Vero Beach Orange Vinaigrette \$8

Frisée, Endive and Radicchio Salad with Marinated Portobello Mushrooms Shaved Parmesan, Balsamic Vinaigrette \$8

Baby Gem Lettuce, Lola Rossa, Roasted Asparagus, Parmesan Reggiano, Dijon Mustard Vinaigrette \$9

Steakhouse Classic Baby Spinach, Parmesan Croutons, Bacon, Crumbled Blue Cheese, Caesar Dressing \$9

Roasted Beet Salad Haricots Verts, Toasted Walnuts, Frisée, Goat's Cheese Crème Fraiche \$10

Priced Per Person

\*Prices are subject to applicable sales tax and service charge



## *Pasta Selections*

Fusilli, Grilled Chicken, Rosemary, Red Onion and Gorgonzola Cheese	\$14
Penne, Fresh Tomato and Basil Sauce	\$12
Orecchiette, Rock Shrimp, Chorizo Sausage and Spicy A'olio	\$18
Farfalle, White Bean, Cherry Tomato, Pesto and Ricotta Salata	\$12
Rigatoni Puttanesca with Capers, Green Olives, Roasted Garlic	\$13
Penne with Pancetta and Baby Spinach in a Vodka Rose Sauce	\$12
Fettuccine with Cremini Mushrooms in a Porcini Cream Sauce	\$13
Linguine with Smoked Chicken, Pesto A'olio, Toasted Pine Nuts	\$14
Cheese Tortellini in an Herb Cream Sauce	\$12
Ricotta Ravioli, Melted Leeks, Charred Sweet Corn, Truffle Cream Emulsion	\$16

### **DUO PASTA PRESENTATION \$17**

Penne or Fusilli, Fresh Tomato and Basil Sauce, Grated Parmesan  
Cheese Tortellini, Herbed Cream Sauce

### **RISOTTO**

Wild Mushroom Risotto finished with Truffle Oil	\$17
Grilled Rock Shrimp Risotto with Cherry Tomato, Arugula and Pecorino	\$18

Priced Per Person

### **STARCHES**

Sweet Potato Mash  
Caramelized Onion Mash  
Roasted Garlic Mash  
Wild Mushroom Risotto  
Three Parsley Parmesan Risotto  
Preserved Lemon Risotto  
Parmesan Crusted Yukon Potatoes  
Herb Red Bliss Potatoes  
Buttermilk Fork Mashed Potatoes

\*Prices are subject to applicable sales tax and service charge



## *Enhancements*

### **INTERMEZZO**

\$4 Per Person

Lemon Basil

Lime and Tequila

Blood Orange and Campari

Strawberry and Champagne

Mango with Rum Jelly



# Carving Stations and Platters

The Carving Station is designed to add to your reception function.

The suggested serving size is to be used as a guideline. Appropriate portion depends on the structure of the entire event.

Please note a labor charge of \$125 applies for chef-attended stations.

Oven Roasted Hip of Black Angus Beef, Beef Jus, Horseradish, Mustards & Miniature Kaiser Rolls	\$12
*Minimum 100 guests	

Roasted Peppered Prime Strip Loin of Beef, Cognac and Peppercorn Jus, Horseradish, Mustard	\$16
*Minimum 30 guests	

Baked Salmon Wellington, Citrus Hollandaise Sauce	\$14
*Minimum 20 guests	

Honey Glazed Country Ham, Maple Mustard Jus	\$10
*Minimum 20 guests	

Slow Roasted Whole Turkey, Natural Pan Jus, Cranberry and Apricot Chutney	\$10
*Minimum 30 guests	

## SEAFOOD PLATTERS

Served with Baby Greens and Balsamic Dressing

Grilled Shrimp (2), Calamari (5), Mussels (2) and Halibut (1) Garlic and Olive Oil Emulsion	\$15
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Grilled Shrimp (1), Lobster Tails (1/4), Mussels (2), Squid (4), Crab Legs, (1) Steamed Clams (1) Garlic and Olive Oil Emulsion	\$18
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Priced Per Person

\*Some minimum guest attendances apply

\*Prices are subject to applicable sales tax and service charge



## *Reception Stations*

Dim Sum Station Pot Stickers, Sui Mai, Wontons, Spring Rolls, Chicken Satay	\$15
Pasta Station Choice of 2 Pastas from our à la Carte Section with Traditional Garnishes	\$15
Maki Sushi Pickled Ginger, Wasabi and Soya Sauce	\$52/dozen
Jumbo Shrimp Cocktail, Chipotle Mayo, Lemon, Fiery Cocktail Sauce *approximately 100 pieces	\$300
A Selection of Domestic and International Cheeses with Water Crackers, French and Crisp Breads, Grapes, Dried Fruits and Nuts	\$12
Antipasto Table Basil Pesto Grilled Vegetables, Melon and Prosciutto, Assorted Olives, Tomato and Bocconcini, Smoked Sausage, Italian Cheeses, Sliced Breads and Crisps	\$16
Mediterranean Station Hummus, Babaghanoush, Spiced Olives, with Pita Crisps, Vegetable Chips and Artisan Breads for Dipping	\$10
Coral Gables Salad Station Field Greens, Caesar Salad and our Chef's Selection of Market Fresh Composed Salads with an Array of Vinaigrettes and Dressings	\$10
Latin Tapas Station Crisp Fried Tortillas with Pico de Gallo, Assorted Empanadas and Croquettas, Queso Fresco, Tortilla Espanola, Grilled Chorizo and Marinated Olives	\$16

\*Some minimum guest attendances apply

\*Prices are subject to applicable sales tax and service charge



## *Children's Menu*

**\$35 PER CHILD**

Includes unlimited soft drink package

**CHOICE OF:**

1 Appetizer

1 Entrée

1 Dessert

**APPETIZER**

Crudités and Dip

OR

Mozzarella Sticks with Tomato Sauce

OR

Caesar Salad

**ENTRÉE**

Penne, Tomato Sauce, Parmesan

OR

Cheese and Tomato Pizza

OR

Chicken Fingers, Fries, Plum Sauce and Ketchup

**DESSERT**

Ice Cream Sundae Topped with a Chocolate Brownie



## *Sweet Tables*

### **CORAL GABLES' SWEET TABLE**

\$15

Tiramisu

Selected Pastry Miniatures

Local and Exotic Sliced Fruit

Chocolate Dipped Strawberries

French Macaroons

Chocolate Cheesecake Lollipops

Miniature Crème Brulée

### **PETITE SWEET TABLE**

\$9

Dark and White Chocolate Dipped Strawberries

Assorted Biscotti and Cookies

Mini Pastries

### **SWEET PLATTERS**

\$36

Gourmet Assorted Cookies

Dark and White Chocolate Dipped Strawberries

Biscotti

Chocolate Cheesecake Lollipops

Coconut Macaroons

Chef's Selection of Assorted Dessert Bars



## *Deluxe Dessert Selections*

Please note : a labor charge of \$125 applies for chef-attended stations

### Crêpe Suzette Station \$9

Grand Marnier Flambéed Crêpes, Orange Segments, Burnt Orange Sauce

### Caribbean Flambé Station \$9

Caramelized Pineapple Barbados, Coconut Liquor Flambée, Coconut or Rum and Raisin Ice Cream

### Hot Chocolate Fondue Station \$9

Marshmallows and Rice Crispy Squares

Assorted Fresh Fruit for Dipping

### Miniature Crème Brulée Station \$8

Classic Vanilla and Grand Marnier Crème Brulées, Fresh Fruit

### Milk and Cookies \$8

Selection of our House-Baked Cookies, Biscotti and Chilled Whole Milk



## *Late Night*

NY Fries, Herb Butter and Sea Salt	\$3.50
Mini Burgers, Red Onion Jam	\$3.50
Chef's Selection of Empanadas	\$3.50/2pc
Soft Shell Crab Club, Chipotle Mayo on Brioche	\$4
Mini NY Street Vendor Hot Dog, Sauerkraut and Mustards	\$3
Southern Style Chicken and Waffle Sliders	\$4

\*Priced per piece unless otherwise stated



# *Caffé Experience Late Night Packages*

*Available Only to Functions in the Atrium Room*

## **DOLCE OSETERIA**

(Sweet Table)

**\$18 PER PERSON**

Homemade Gelato Bar

Cheesecake Lollipops

Miniature Tiramisu

Chocolate Covered Strawberries

Cookies and Biscottis

Chef Inspired Cakes and Tarts

Cannolis and Churros

Includes Specialty Coffee Service and Caffé Attendants

## **TRATTORIA**

(Sweet Table and Savory Items)

**\$24 PER PERSON**

Homemade Gelato Bar

Cheesecake Lollipops

Miniature Tiramisu

Chocolate Covered Strawberries

Cookies and Biscottis

Chef Inspired Cakes and Tarts

Cannolis and Churros

Assorted Pizzas and Flatbreads

Truffled NY Fries

Mini Burger with Brie Cheese and Caramelized Onion

Porketta Slider with Swiss Cheese and Grainy Mustard Aoli

Croquettes and Empanandas

Includes Specialty Coffee Service and Caffé Attendants



## *Bar Selections*

### **STANDARD HOST BAR**

**\$40 VALUE**

Vodka: New Amsterdam, Gin: Bombay, Tequila: Pepe Lopez, Bourbon: Early Times  
Scotch: Clan MC, Rum: Castillo

House Red & White Wine

Beer:

Miller & Miller Light

Toast: Prosecco

Soft Drinks

Coffee & Tea Service with Dessert

The Coral Gables Country Club provides ice, mixers, glassware, and servers  
There is an additional charge for Bottled Water and Juices

### **PREMIUM HOST BAR**

**ADD\$10 PER PERSON**

**(\$50 Value)**

Vodka: 42 Below, Gin: Bombay, Tequila: Cazadores, Bourbon: Jack Daniel's  
Scotch: Dewar's W.L., Rum: Bacardi, Cognac: Hennessy VS

House Red & White Wine

Beer:

Miller, Miller Light, Heineken, Corona

Martinis:

Sour Apple, Blue Curacao, Melon, Cosmopolitan, Pomegranate

Liqueurs:

Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico, Southern Comfort, Sambucca

Toast: Prosecco

Soft Drinks

Coffee & Tea Service with Dessert

Includes Bottled Water and Juices

The Coral Gables Country Club provides ice, mixers, glassware, and servers

#### Alcoholic Beverage Service

The Coral Gables Country Club is a fully licensed establishment and must abide by all Federal, State and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by the Coral Gables Country Club. The service of liquor is permitted between the hours of 11:00 am. and 1:00 am. Each member of our service team is required to successfully complete all required programs for the benefit of the safety of our guests.

In addition to the selections listed above, we are able to create a customized beverage selection for your banquet requirements.

All specialty beverage items are subject to availability.



## *Bar Selections*

### **LUXURY HOST BAR ADD \$20 PER PERSON (\$60 Value)**

Vodka: Grey Goose  
Gin: Bombay Sapphire  
Tequila: Corzo Silver & Patron  
Bourbon: Jack Daniel's / Woodford Reserve  
Scotch: Johnnie Walker Black  
Rum: Bacardi Silver & Bacardi 8 Year  
Cognac: Hennessy VS

House Red and White Wine

Beer:  
Miller, Miller Light, Heineken, Corona

Martinis:  
Sour Apple, Blue Curacao, Melon, Cosmopolitan, Pomegranate

Liqueurs:  
Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico, Southern Comfort, Sambucca

Toast: Prosecco

Soft Drinks  
Coffee & Tea Service with Dessert

Includes Bottled Water and Juices  
The Coral Gables Country Club provides ice, mixers, glassware, and servers

\*Prices are subject to applicable taxes and service fees

### **BAR SNACKS**

Display of Tortillas, Pico de Gallo  
Marinated Olives  
Chips or Pretzels  
Mixed Nuts

\$37.00/platter (serves approx. 25 persons)  
\$12.00/dish (serves approx. 10 persons)  
\$8.00/basket (serves approx. 10 persons)  
\$11.00/1/2pound (serves approx. 10 persons)

#### **Alcoholic Beverage Service**

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In addition to the selections listed above, we are able to create a customized beverage selection for your banquet requirements.

All specialty beverage items are subject to availability.

\*Prices are subject to applicable sales tax and service charge



## *Wine List*

### **CHAMPAGNE / SPARKLING BY THE BOTTLE**

Veuve Cliquot, Yellow Label	\$120
Duval Leroy	\$120

### **ROSÉ**

Moet & Chandon	\$130
Rose, Contandi Castaldi, Fracicorta	\$54

### **WHITE WINE**

#### **ITALY**

Pinot Grigio, Maso Canali, Trentino 2012	\$40
Pinot Grigio Silvio Jerman, Friuli 2013	\$50
Chardonnay Bramito del Cervo, Umbria 2013	\$54
Sauvignon Blanc Attmes, Collio Friuli, 2012	\$40

#### **CALIFORNIA**

Chardonnay Mark West, California 2012	\$28
Chardonnay Hess Collection, Napa Valley 2012	\$42
Chardonnay Sonoma Cutrer Sonoma, 2012	\$58

#### **INTERNATIONAL**

Sauvignon Blanc Whitehaven, New Zealand 2013	\$38
Albarino Martin Codax, Spain 2012	\$40

### **RED WINE**

#### **ITALY**

Chianti Classico Castello D'Albola 2010	\$40
Nobile di Montepulciano "La Braccessa" 2010	\$56
Super Tuscan, TreBrancaia 2011	\$46
Nero D'Avola, Cobera 2012	\$38

#### **CALIFORNIA**

Cabernet Sauvignon, L. Martini Napa 2011	\$68
Cabernet Sauvignon, Estancia Paso Robles 2012	\$36
Merlot Red Rock California 2012	\$30
MacMurray, Sonoma 2012	\$35
Willamette, Oregon 2013	\$40
Syrah, Burgess Napa Valley 2009	\$45

#### **SPAIN & SOUTH AMERICA**

Argentina Malbec Alamos 2013	\$36
Chile Marques de Casa Concha y Toro 2009	\$50

\* Vintages and pricing subject to change based on availability

\*Prices are subject to applicable sales tax and service charge

GET IN SHAPE FOR YOUR UPCOMING WEDDING

# Fit Bride & Groom



## FREE 3 MONTH MEMBERSHIP\*

FOR BRIDES AND GROOMS WHO BOOK A WEDDING  
AT THE CORAL GABLES COUNTRY CLUB

\* SOME RESTRICTIONS APPLY.

### INCLUDES:

FULL ACCESS TO GYM, SAUNA, POOL & TENNIS COURTS

ALL STANDARD MEMBERSHIP RULES & REGULATIONS APPLY.



997 NORTH GREENWAY DRIVE, CORAL GABLES FL  
WWW.CORALGABLESATHLETICCLUB.COM T: 305.392.1199



997 North Greenway Dr. Coral Gables, FL | Tel: 305.392.1199 | Fax: 305.392.0821  
 info@coralgablesathleticclub.com | www.coralgablesathleticclub.com

## *Coral Gables Premier Athletic Club*



Our membership coordinators are experienced fitness professionals and will walk you through different membership options to make sure you take advantage of the wide array of services and benefits the CGAC memberships offer. All our memberships include unlimited access to our tennis courts, pool and Gym. Membership rates start as low as \$43.00 per month and benefits include:

**Free fitness and tennis evaluation**

**One complimentary Personal Training Session**

**Complimentary gym and pool towel service**

**Complimentary daily locker and sauna use**

**Complimentary hygiene products**

**Complimentary Wi-Fi service**

**Complimentary aerobics classes**

**For more information, please contact us at  
 305-392-1199**



The fitness center features newly resurfaced tennis courts, the latest in fitness equipment, upgraded amenities and a spectacular refurbished pool and deck. Our new membership packages are community based and designed to support local residents in achieving their health and fitness goals.

### **AMENITIES**

Gym ~ Pool ~ Tennis Courts ~ Sauna

Free Towel Service ~ Complimentary Classes Available Daily ~ Free Daytime Locker

Free Fitness & Swimming Evaluation with New Memberships

Personal Trainers Available



**Liberty**  
 ENTERTAINMENT GROUP  
 www.libertygroup.com

# CIBO WINE BAR



INSIDE:  
Private Dining Rooms  
Milano Room ..... 28 People  
Salerno Room ..... 14 People  
Main Dining Room .. 200 People

OUTSIDE  
Patio ..... 40 People  
TOTAL CAPACITY..... 600 People



## PREPARE FOR AN OLD WORLD REVOLUTION

Cibo Wine Bar brings authentic rustic Italian flare blended with a vibrant nightlife and has become the new hot spot on the Miracle Mile. Opened in late October 2011, this Italian eatery and wine bar, created by the Liberty Entertainment Group, offers traditional Italian fare in a relaxed and inviting atmosphere. With Nick Di Donato, President and CEO of Liberty Group, at the helm for a second venue in Miami, the attention to detail is flawless and the food delicious.

The space, like the food it presents, is designed to evoke a sense of unpretentious sophistication, of elegant rusticity. Every detail, every piece of furniture, every bite, finely crafted with true materials. The space is more than anything...sincere.

## AMENITIES

WIRELESS INTERNET - PLASMA TELEVISIONS  
SOMMELIER - ENOMATIC WINE SERVING SYSTEM - PRIVATE DINING  
WHEEL CHAIR ACCESS - VALET PARKING AVAILABLE

EXECUTIVE CHEF: MASSIMO GIANNATTASIO

For more information or bookings, please contact:

Cibo Wine Bar  
45 Miracle Mile  
Coral Gables FL

T: 305.442.4925  
info@cibowinebar.com  
www.cibowinebar.com

*cibo*

WINE BAR

PROJECT BY:

Liberty  
ENTERTAINMENT GROUP

WWW.LIBERTYGROUP.COM

# CIBO WINE BAR



#### INSIDE:

Private Dining Rooms  
Toscana Room .....22 People  
Salerno Room .....14 People  
Main Dining Room ..200 People

#### OUTSIDE

North Patio .....80 People  
South Patio.....120 People

TOTAL CAPACITY....600 People



## PREPARE FOR AN OLD WORLD REVOLUTION

Cibo Wine Bar brings authentic rustic Italian flare blended with a vibrant nightlife and promises to become the new hot spot on South Beach. This Italian eatery and wine bar, created by the Liberty Entertainment Group, offers traditional Italian fare in a relaxed and inviting atmosphere. With Liberty Group at the helm for their second Cibo location in Miami, the attention to detail is flawless and the food delicious.

The menu offers guests a true taste of Italian cuisine, featuring both traditional classics and modern staples. Like the food, the space itself is warm and inviting with stone + glass walls, rustic wood finishes, exposed brick and butcher block table tops. This rustic elegance makes Cibo ideal for a casual relaxed meal yet sophisticated enough for a special night out.

## AMENITIES

WIRELESS INTERNET - PLASMA TELEVISIONS  
SOMMELIER - ENOMATIC WINE SERVING SYSTEM - PRIVATE DINING  
WHEEL CHAIR ACCESS - VALET PARKING AVAILABLE

**EXECUTIVE CHEF: MASSIMO GIANNATTASIO**

For more information or bookings, please contact:

Cibo Wine Bar  
200 S Pointe Drive  
Miami Beach FL

T: 305.987.6060  
info-sobe@cibowinebar.com  
www.cibowinebar.com

*cibo*

WINE BAR

PROJECT BY:

Liberty  
ENTERTAINMENT GROUP

WWW.LIBERTYGROUP.COM



997 North Greenway Dr. Coral Gables, FL | Tel: 305.392.0819 | Fax: 305.392.0821  
 [Entrance at southwest corner of Coral Gables Country Club]  
 info@libertycaffe.com | www.libertycaffe.com

## *Coral Gables Neighborhood Caffé*



**Join us for breakfast, lunch or dinner  
 and everything in between.**



The Liberty Caffé is the ideal neighborhood spot in the heart of residential Coral Gables. Overlooking the greens of the Granada Golf Course this charming caffè features:

- specialty house made gelatos
- fresh omelettes w/ choice of ingredients
- hot pressed sandwiches on focaccia
- gourmet stone-oven thincrust pizzas
- chef made daily pasta
- specialty coffees and espresso
- freshly squeezed orange juice.
- Beer and wine also available.

Complimentary Daily Newspapers +  
 Magazines. Complimentary Wi-Fi

2 for 1 Gelato Tuesdays

**OPEN:**  
 Tuesday thru Sunday  
 8:00am - 8:00pm



**Liberty**  
 ENTERTAINMENT GROUP  
 www.libertygroup.com