

# The Club at Venetian Bay



**2025 EVENT GUIDE**

  
*The Club at*  
**Venetian Bay**

YOUR GO-TO GUIDE FOR EVERY EVENT— FROM TEES TO TOASTS



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Hi there,

I'm so glad you're considering The Club at Venetian Bay for your special event!

Planning an event, whether it's a corporate gathering, a birthday party, a wedding, or something beautifully in between—is about more than details and deadlines. It's about people. It's about moments you'll remember long after the day is over.

I've spent the past 12+ years helping people celebrate, from small groups of 12 to large-scale events with thousands of guests. And for the last four years, I've had the absolute joy of doing it here at Venetian Bay. This place is home to me. I love the community, I love our members, and I love the people who make this club what it is.

When you choose to host an event with us, you're not just booking a space—you're trusting someone to bring a vision to life. That's something I don't take lightly. From the very first email to the last guest leaving the dance floor, I'm here to make sure every piece feels personal, seamless, and special.

I know what it means to celebrate life's big moments—because they don't last forever. The people change. The places change. But the memories? Those stay with you. And it's an honor to help create them.

So, whether you're planning a laid-back get-together or the event of a lifetime, know that you can trust me, and our entire team to treat your day like it's our own.

I can't wait to meet you and hear your story.

Warmly,



*Savanna Hartman*

EVENT & MARKETING DIRECTOR  
THE CLUB AT VENETIAN BAY



# About The Club



Located in the heart of New Smyrna Beach, The Club at Venetian Bay offers a stunning backdrop for events of all kinds. With serene lake views, multiple bridges and water features, and beautifully maintained grounds, our property blends elegance and ease in a way that makes every celebration feel special.

We offer multiple flexible event spaces to accommodate everything from intimate gatherings to large-scale celebrations. For weddings, we offer several indoor and outdoor options for both ceremonies and receptions, including a breathtaking ceremony site with panoramic lake views and a picture-perfect fountain as your backdrop just off our driving range.

Our clubhouse is home to a fully public restaurant and bar, with menus crafted to impress and a staff dedicated to warm, attentive service. From bridal showers and anniversary dinners to corporate outings and family reunions, we provide full-service event support—including planning, coordination, and day-of execution—to ensure your event is smooth, personal, and unforgettable.







The Club at Venetian Bay is home to a beautifully designed 18-hole, par-72 championship golf course stretching over 7,000 yards from the back tees. With five sets of tees to suit all skill levels, the course offers generous fairways, over 100 strategically placed bunkers, and water features that come into play on 12 holes—making it both scenic and challenging.

The course is known for its smooth, well-shaped greens and thoughtful layout that appeals to casual players and seasoned golfers alike. Our full practice facilities include a driving range with target greens, dedicated putting and chipping areas, and PGA professional instruction, making Venetian Bay a popular choice for golf outings, charity tournaments, and group play events.

# THE CLUB AT VENETIAN BAY

## GOLF EVENTS



### Charity Golf Tournaments at Venetian Bay

The Club at Venetian Bay is the perfect place to bring your cause to life on the course. We can accommodate up to 144 golfers for shotgun-style charity tournaments and offer full-service coordination to make your event seamless and successful.

#### Tournament Packages start at just \$80 per person, and include:

- 18 holes of championship golf
- Lunch for all players
- GPS-enabled golf carts with live round scoring
- On-screen sponsor ads and leaderboard updates throughout the round



Take fundraising to the next level with multi-hole business sponsorships, custom signage, on-course contests, and more. Whether you're supporting a nonprofit, school, or community initiative, our team will help you create an unforgettable event that drives donations—and keeps players coming back year after year.



### Bachelor Party Golf Packages

#### Smash & Swing – 1 Day Experience

*Perfect for a one-day celebration with all the essentials.*

For 8 guests – \$995 total (\$125 per person).

Includes:

- 1 Round of Golf Per Person + Carts
- Shotgun Start for 8 People | 2 Man Teams
- 1 Cigar Per Person from Jefe's Cigar Lounge
- Lunch at the Clubhouse
- Cooler Bundle: 4 Six-Packs of Beer
- 8 Fireball Shots



#### Last Golf Smash Bash – 2 Day Experience

*The full weekend send-off for the groom and the crew.*

For 8 guests – \$1,850 total (\$230 per person).

Includes:

- 2 Rounds of Golf (1 Per Day Per Person) + Carts
- Shotgun Start for 8 People | 2 Man Teams
- 1 Cigar Per Person Per Day from Jefe's Cigar Lounge
- Lunch Both Days
- Cooler Bundle Each Day: 4 Six-Packs of Beer
- 8 Fireball Shots Each Day





# THE CLUB AT VENETIAN BAY

## THE MAIN DINING ROOM

Seating Capacity: 70



Boasting a 12-seat, fully stocked bar and surrounded by elegant white walls with deep wood accents, the Main Dining Room is the heart of the clubhouse. Warm hardwood floors, rich coffered ceilings, and modern lighting fixtures create an inviting atmosphere that balances classic charm with contemporary comfort. Large wooden-framed windows separate the space from adjacent areas, offering a sense of openness while maintaining privacy. With seating for up to 70 guests, this space is perfect for receptions, dinners, and business functions—bringing people together in a setting that feels both refined and welcoming.

**Ideal for: Rehearsal Dinners, Corporate Luncheons, Birthday Parties, Holiday Parties, Retirement Dinners, Fundraising Dinners, Anniversary Celebrations, Networking Events, Award Ceremonies, Club or HOA Meetings**



# THE CLUB AT VENETIAN BAY

## THE VENETIAN ROOM

Seating Capacity: 45



Intimate, elegant, and full of natural light, the Venetian Room offers a private setting perfect for celebrating life's most meaningful moments. With seating for up to 45 guests, this space features soft neutral tones, crystal chandeliers, floor-to-ceiling windows overlooking the lake, and flexible layout options—including removable booth seating for full customization.

**Ideal for: Bridal Showers, Baby Showers, Rehearsal Dinners, Birthday Brunches, Intimate Wedding Reception**  
**Celebration of Life Gatherings, Business Luncheons & Team Meetings, Private Holiday Parties, Club or HOA**  
**Meetings, Afternoon Teas or Themed Socials**



# THE CLUB AT VENETIAN BAY

## THE PATIO

Seating Capacity: 125



Overlooking the lake and fountain, our spacious patio seats 125+ guests and offers a flexible layout with tables, chairs, umbrellas, fire pits, and removable lounge furniture. With string lights, partial covering, and an optional mobile bar, it's perfect for sunset events, cocktail hours, or casual celebrations. Use it on its own or as an extension of the Venetian Room for a seamless indoor-outdoor experience.

**Ideal for: Bridal Showers, Baby Showers, Rehearsal Dinners, Birthday Brunches, Wedding Receptions, Celebration of Life Gatherings, Engagement Parties, Welcome Receptions, Cocktail Hours, Corporate Mixers, Club or HOA Socials, Retirement Parties, Holiday Parties**





# EVENT SPACE PRICING:

## In Season Rates

*November – April*

### Venetian Room

\$500 Utilization Fee

\$1,500 Food and Beverage Minimum

### Main Dining

\$1,500 Utilization Fee

\$2,500 Food and Beverage Minimum



### Patio

\$1,000 Utilization Fee

\$2,000 Food and Beverage Minimum

### Main, Venetian Room & Patio

\$3,500 Utilization Fee

\$5,500 Food and Beverage Minimum

## Off Season Rates

*May – October*

### Venetian Room

\$500 Utilization Fee

\$1,000 Food and Beverage Minimum

### Patio

\$500 Utilization Fee

\$1,000 Food and Beverage Minimum

### Main Dining

\$1,000 Utilization Fee

\$1,500 Food & Beverage Minimum

### Main, Venetian Room & Patio

\$3,000 Utilization Fee

\$ 4,000 Food and Beverage Minimum



## Exclusive Venue Discounts

### Full Golf Members:

- 100% Off Venetian Room Rentals
- 50% Off Main Dining Room & Patio Rentals
- 25% Off Full Facility Rentals

### Social Members:

- 20% Off Venetian Room Rentals
- 10% Off Patio Rentals



# EVENT UPGRADES:

All event space rentals include **three hours of reserved time**, your choice of **black or cream linens and cloth napkins**, and full use of our **in-house tables, chairs, cutlery, glassware, and tableware**. Our experienced team will provide all necessary **staffing and setup**, ensuring your event runs smoothly from start to finish.

As a full-service, in-house venue, we also offer a wide range of optional enhancements to elevate your celebration. Whether you're simply looking for a beautiful space and exceptional food—or want us to manage every detail—you're in the right place.

## Balloon Arches

Standard Balloon Arches - \$250+

## Fresh Floral Centerpieces

Starting at \$200+

## Custom Centerpieces

Starting at \$150+

## Color Choice Linen Selections

Cloth Napkins, Table Runners, and Tablecloths - \$100+

## Egg Chair

Free for Expectant Mothers

## Mobile Bar for Patio Parties

*Bar Package Required*

\$75 Per Hour

## Patio Games

Ping Pong Table - \$100

Cornhole Boards - \$50

Giant Jenga - \$25

## Covered Patio Extension to Venetian Room

\$250 Per 3 Hours

## Additional Event Time

*All Pricing is Per Additional Hour Needed*

Venetian Room - \$150

Patio - \$150

Main Dining Room - \$300

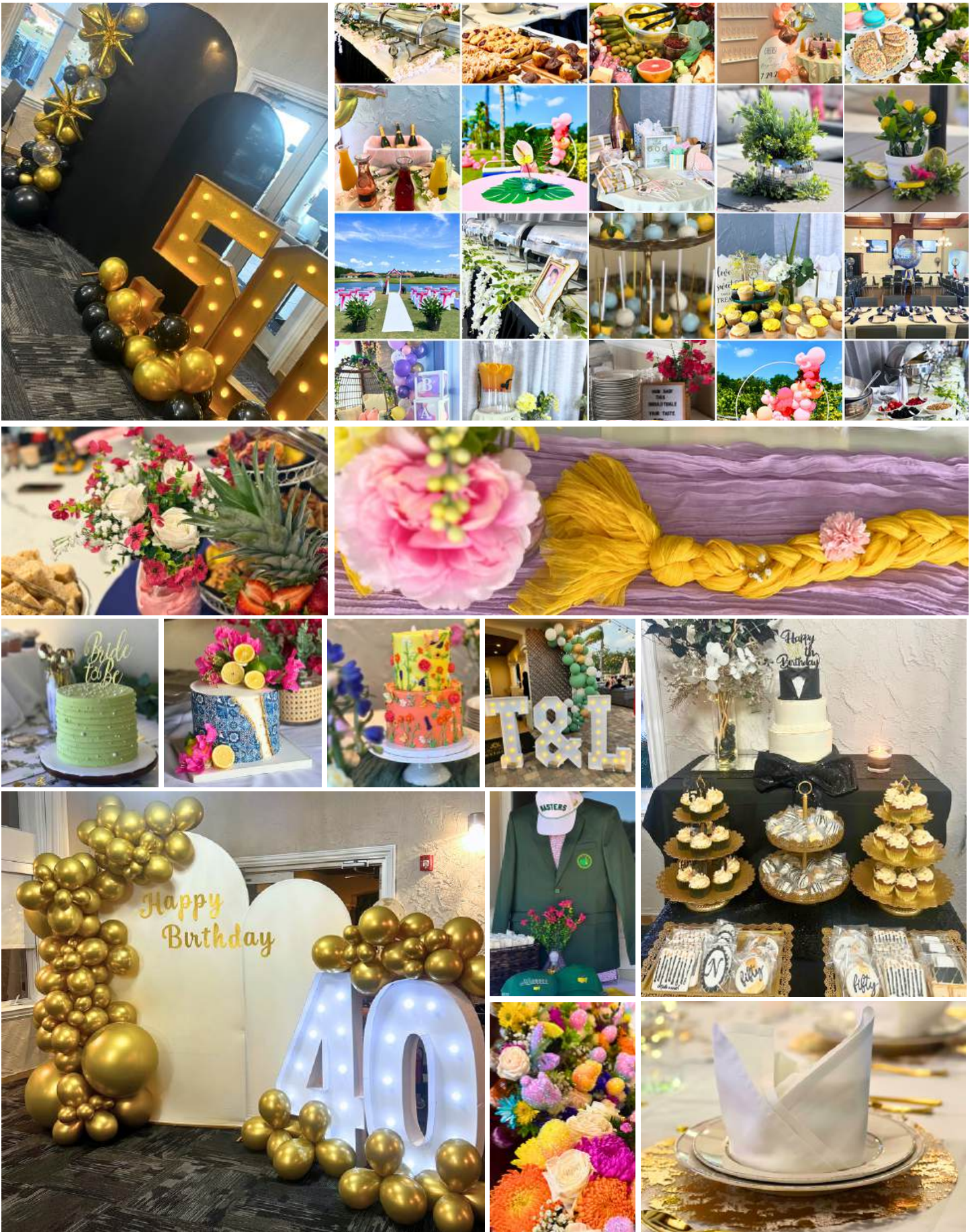
Main, Venetian Room, & Patio - \$750

## Have something in mind that's not listed?

We're happy to bring your vision to life. Share your inspiration photos or ideas with us, and we'll source and price out custom options tailored to your event. Personalized quotes are available upon request—we're here to make your vision come to life.









# THE CLUB AT VENETIAN BAY

## FOOD AND BEVERAGE MENU

*All Food and Beverage selections will have 6.5% sales tax, and 22% gratuity added to the final bill.*



From elegant plated dinners to casual grazing tables, our culinary team is here to elevate your event with fresh, flavorful offerings and thoughtful presentation. Whether you're planning a wedding, shower, business luncheon, or celebration of any kind, our menu options are designed to fit a variety of styles, tastes, and occasions.

All food and beverage is prepared in-house, allowing us to offer both consistency and customization. While we have an extensive food and beverage menu, if you don't see exactly what you're looking for - don't be deterred. We have an exceptional culinary staff and head chef who are happy to create a custom menu that fits your vision perfectly.

Let's make your gathering deliciously memorable.



# VENETIAN BAY BANQUET MENU

*All Food and Beverage selections will have 6.5% sales tax, and 22% gratuity added to the final bill.*

## BREAKFAST & BRUNCH OPTIONS

Available before 11:30 AM – Minimum of 30 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

*Prices are PER PERSON unless noted as a flat fee*

### Continental Breakfast Buffet – \$17

- Assorted Muffins, Danish, and Breakfast Breads
- Bagels with Cream Cheese
- Yogurt Cups
- Granola
- Fresh Fruit Platter
- Chilled Juice Station (Orange, Apple, Cranberry)

### VB Hot Breakfast Buffet – \$20

- Scrambled Eggs
- Choice of: Bacon or Breakfast Sausage
- Breakfast Potatoes
- Fresh Fruit Platter
- Assorted Breads, Bagels, English Muffins

### Premium Brunch Buffet – \$24

- Choice of: Chef Attended Omelet Station or Waffle Station
- Bacon & Breakfast Sausage
- Choice of: Breakfast Potatoes or Hashbrown Casserole
- Sausage Gravy & Biscuits
- Assorted Danish & Muffins
- Assorted Bagels & Breakfast Breads
- Fresh Fruit

### Suggested Brunch Upgrades

- Chef Attended Chicken + Waffle Station +\$5
- Eggs Benedict +\$3
- French Toast Casserole +\$3
- Yogurt Parfaits +\$2

## BRUNCH BAR ADDITIONS

### Mimosa Bar – \$250 Per 30 Guests

- 5 Bottles of Champagne
- 3 Fresh Juices (Orange, Pineapple, Cranberry or Seasonal)
- Fresh Fruit Garnishes (Citrus, Berries, etc.)
- Self-Serve Display with Flutes

### Bloody Mary Bar – \$250 Per 30 Guests

- 2 750ml Bottles of House Vodka | Upgrade to Tito's for +\$35
- House Bloody Mary Mix
- Turkey Sticks, Cocktail Shrimp, Celery, Tomatoes, Olives, Lemons
- Self-Serve Display with Glasses



## PLATED LUNCHEON OPTIONS

Available before 4:00 PM – Minimum of 15 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

Prices are *PER PERSON* unless noted as a flat fee

### Salads & Light Fare

- **Wedge Salad** – Iceberg wedge with egg, tomato, crumbled bleu cheese, bacon, bleu cheese dressing. Choice of 5 oz. Filet Mignon or 6 oz. Salmon – \$21
- **Trio of Salads** – Tuna, egg, and chicken salad scoops served with fresh fruit and crackers – \$15
- **Grilled Chicken or Shrimp Caesar Salad** – Traditional Caesar with Shrimp – \$19 | Chicken – \$16
- **Chopped Cobb Salad** – Lettuce, cucumber, bacon, avocado, jack cheese, tomato, onion, bleu cheese, ranch dressing with grilled chicken – \$17
- **Summer Citrus Chicken Salad** – Served on mixed greens with seasonal berries, goat cheese, mandarin oranges, green apple slices, walnuts and raspberry citrus vinaigrette – \$19
- **Soup & Sandwich Combo** – Chef's soup of the day paired with half a House Club Sandwich (ham, turkey, roast beef, bacon, Swiss, lettuce, tomato, onion) – \$18
- **Reuben or Pastrami Sandwich** – Served on rye with house made chips – \$14

### Chicken Entrées

*(Served with Chef's Choice Paired Starch or Vegetable)*

- Chicken Caprese – Grilled, topped with tomato, basil, mozzarella – \$18
- Chicken Cordon Bleu – Breaded, stuffed with ham and Swiss – \$21

### Seafood Entrées

*(Served with Chef's Choice Paired Starch or Vegetable)*

- Maryland Style Lump Crab Cake – With bistro sauce – \$23
- Fresh Catch – Grilled, pan-fried, broiled, or deep-fried – Market Price

### Beef & Pork Entrées

*(Served with Chef's Choice Paired Starch or Vegetable)*

- Filet – 6 oz. filet, sautéed bell peppers, truffle fries, demi-glace – \$24
- Roast Pork Loin – Served with gravy – \$18

### Pasta Selections

*(Served with Chef's Choice Paired Starch or Vegetable)*

- Pasta Primavera – Pasta with vegetables, tomato basil sauce – \$15
- Add Chicken +\$6 | Add Shrimp +\$8
- Dominical Pasta – Angel hair with artichoke, palm hearts, sun-dried tomato, olives, garlic – \$15
- Add Chicken +\$6 | Add Shrimp +\$8
- Fettuccini Alfredo – Fettuccini with house made alfredo and a garlic bread toast point - \$15
- Add Chicken +\$6 | Add Shrimp +\$8



## LUNCH BUFFET OPTIONS

Available before 4:00 PM – Minimum of 15 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

*Prices are PER PERSON unless noted as a flat fee*

### Classic Lunch Buffet – \$29

- House Salad with Assorted Dressings
- Choice of Two Entrées
- Chef's Choice Paired Vegetable
- Chef's Choice Paired Starch
- Rolls & Butter

Entrée Options (Choose 2):

- Chicken Piccata
- Chicken Florentine
- Grilled Salmon
- Baked Fancy Mahi-Mahi with Caper Cream Sauce
- Seafood Linguine

## PLATED DINNER OPTIONS

Available after 4:00 PM – Minimum of 15 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

*Prices are PER PERSON unless noted as a flat fee*

All include House or Caesar salad, chef's choice paired vegetable and starch, rolls, and butter

### Beef Selections

- Herb Encrusted Filet Mignon (6 oz) – With mushroom bordelaise or béarnaise – \$39
- NY Strip – English cut, certified Angus – \$35
- New Zealand Lamb – 2-bone chops with blackberry demi-glace – \$37
- Cowboy Ribeye (16 oz) – With black garlic butter – \$56
- Classic Filet Wellington (8 oz) – In puff pastry with mushroom, pistachio, and pork pâté on bordelaise – \$65

### Pork Selections

- Sliced Roast Pork Tenderloin – With natural gravy – \$24
- Bone-In Pork Chop – With apple brandy sauce – \$28

### Seafood Selections

- Grilled Salmon (8 oz) – With creamy dill sauce – \$29
- Lemon Grouper – Baked with citrus-herb crust – \$34
- King Prawns – Roasted with red pepper cream sauce – \$27
- Grilled Mahi Mahi – With tropical fruit salsa – \$24
- Crab Stuffed Flounder – Finished with shrimp sauce – \$29

### Chicken Selections

- Chicken Florentine – Stuffed with creamy spinach and provolone – \$26
- Chicken Cordon Bleu – Stuffed with smoked ham and Swiss – \$28
- Chicken Oscar – Topped with crab, asparagus, and hollandaise – \$32
- Chicken Française – Sautéed with garlic, wine, lemon, capers, artichokes, sun-dried tomato – \$27



## Dinner Buffet Options

Available after 4:00 PM – Minimum of 15 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

*Prices are PER PERSON unless noted as a flat fee*

### Standard Dinner Buffet – \$32 per person

Rolls & Butter

House Salad

Chef's Choice Vegetable

Chef's Choice Starch

Entrées (Choose 2):

- Chicken Piccata, Marsala, or Teriyaki
- Baked Salmon with Dill Sauce
- Seafood Linguini
- Grilled Mahi with Fruit Salsa
- Burgundy Beef Tips
- Roasted Pork Loin

### Upgraded Dinner Buffet – \$35 per person

Rolls & Butter

Choice of House or Caesar Salad

- Vegetable Choices (Choose 2):
  - Buttered Broccoli
  - Sautéed Spinach
  - Cauliflower & Broccoli
  - Stir Fry Vegetable Medley
  - Garlic Citrus Green Beans
- Starch Choices (Choose 1):
  - Au Gratin Potatoes
  - Scalloped Potatoes
  - Saffron Rice
  - Roasted Red Bliss Potatoes
  - Greek Rice Pilaf
- Entrée Choices (Choose 1):
  - Chicken Piccata, Marsala, or Teriyaki
  - Baked Salmon with Dill Sauce
  - Seafood Linguini
  - Grilled Mahi with Fruit Salsa
  - Burgundy Beef Tips
  - Roasted Pork Loin
- Carving Station (Choose 1):
  - Beef Sirloin
  - Roasted Turkey Breast
  - Black Oak Smoked Ham
  - Leg of Lamb



## **Premium Dinner Buffet – \$45 per person**

### Rolls & Butter

- Salad Choices (Choose 2):
  - House Salad
  - Caesar Salad
  - Fresh Fruit Salad
  - Pasta Salad
  - Vegetable Crudité
- Vegetable Choices (Choose 2):
  - Buttered Broccoli
  - Sautéed Spinach
  - Cauliflower & Broccoli
  - Stir Fry Vegetable Medley
  - Garlic Citrus Green Beans
  - Grilled Marinated Vegetable
- Starch Choices (Choose 2):
  - Au Gratin Potatoes
  - Scalloped Potatoes
  - Saffron Rice
  - Roasted Red Bliss Potatoes
  - Greek Rice Pilaf
- Entrée Choices (Choose 2):
  - Chicken Marsala
  - Chicken Piccata
  - Chicken Teriyaki
  - Baked Salmon with Dill Sauce
  - Seafood Linguini
  - Grilled Mahi with Fruit Salsa
  - Burgundy Beef Tips
  - Roasted Pork Loin
- Carving Station (Choose 1):
  - Beef Sirloin
  - Roasted Turkey Breast
  - Black Oak Smoked Ham
  - Leg of Lamb
  - Roasted Prime Rib of Beef



## Themed Buffet Options

Available All Day – Minimum of 30 Guests

Beverages Included: Coffee, Tea, Water, Lemonade

*Prices are PER PERSON unless noted as a flat fee*

### Italian Buffet – \$21

- Choose Two: Grilled Chicken, Meatballs, Shrimp Scampi, Chicken Parmesan, Italian Sausage Tortellini
- Choose Two: Marinara, Pesto, Alfredo, Italian Meat Sauce +\$3
- Choose One: Fettuccini, Spaghettini, Bowtie, Penne
- House or Caesar Salad & Garlic Bread

### Delicatessen Sandwich Board – \$18

- Ham, Turkey, Roast Beef, Salami, American & Swiss Cheeses
- Tossed Salad or Potato Salad, Coleslaw, House Made Chips
- White, Wheat, and Rye Bread

### Traditional Grillers – \$20

- Choose Two: Hamburgers, Hot Dogs, Brats, Turkey Burgers, Veggie Burgers
- Served with: Baked Beans, Corn on the Cobb, House Made Chips, Potato Salad

### Mexican Buffet – \$23

- Build Your Own Taco or Fajita Bar: Choice of Two (Beef, Chicken, Shrimp)
- Flour or Corn Tortillas
- Cheese, Lettuce, Sour Cream, Tomatoes, Black Beans, Southwestern Rice, Chips & Salsa
- Add Queso for \$3.50

### Barbecue Buffet – \$24

- Bone-In BBQ Chicken & Pulled Carolina Pork
- Potato Salad, Coleslaw, Baked Beans, Garlic Texas Toast
- Add Pork Ribs +\$8

## Dessert Options

Minimum of 30 Guests - *Prices are Per Person*

### Cookies & Brownies – \$5

- Assortment of Fresh Baked Cookies and Brownies

### Pies - \$7

- Dutch Apple
- Key Lime
- Coconut Cream
- Chocolate Peanut Butter
- Southern Pecan

### Cakes & Individual Desserts - \$8-10

- Blueberry Cheesecake
- Godiva Chocolate Cheesecake



- Limoncello Mascarpone Cake
- Crème Brûlée Tartlet
- Key West Mini Cake
- Traditional Carrot Cake
- Petit Fours
- Dessert Shooters

### **Mini Plated Desserts or Custom Displays – \$10-15+**

Custom dessert displays for upscale events or plated service with garnish, edible flowers, etc.

## **Cocktail Reception Packages**

For Static Stations Priced As Below

For Passed Hors d'oeuvres Add +\$1 Per Option

Minimum 30 Guests

### **Hot Hors d'Oeuvres (Per Person)**

- Pork & Cabbage Potstickers – \$4
- Mini Crab Cakes with Remoulade – \$7
- Sesame Chicken Tenders – \$4
- Pigs in a Blanket – \$3.50
- Swedish or Garlic Teriyaki Meatballs – \$3.50
- Chinese Egg Rolls – \$3.50
- Mini Beef or Chicken Wellington – \$5
- Coconut Shrimp with Orange Chili Dip – \$4.50
- Crab or Sausage Stuffed Mushrooms – \$7
- Mini Quiche – \$5
- Scallops Wrapped in Bacon – \$6.50
- Marinated Grilled Jumbo Shrimp Skewers – \$8
- Beef or Chicken Satay – \$5

### **Cold Hors d'oeuvres (Per Person)**

- Assorted Finger Sandwiches – \$5
- Focaccia Bruschetta – \$4.50
- Buffalo Mozzarella & Tomato with Balsamic Glaze – \$5.50
- Deviled Egg Halves – \$3.50
- Pastry Shells with Chicken or Tuna Salad – \$5
- Assorted Fancy Canapés – \$6
- Vegetable Pinwheels – \$3.50
- Large Chilled Shrimp with Cocktail Sauce – \$7
- Smoked Fish Dip with Crackers – \$4.50
- Garlic Hummus with Pita Bread – \$3.50
- Chilled Maine Lobster Tails – Market Price

## Display Stations (Per Person)

- Smoked Salmon Mirror – \$12
- Antipasto Display – \$6.50
- Fresh Fruit & Berries Display – \$4.50
- Vegetable Crudités with Dip – \$4
- Imported & Domestic Cheese Display – \$7.50
- Baked Brie with Apples & Grapes – \$5
- Charcuterie Board – \$7.50
- Caviar Flight – Market Price

## Carving Stations (Per Person)

(Designed as part of hors d'oeuvre packages)

+\$50 Flat Rate Chef Attendant Fee

- Roasted Turkey Breast – \$8.50
- Black Oak Ham – \$8.50
- Tenderloin of Beef – \$15
- Prime NY Strip Roast – \$12
- Roast Rack of Pork – \$7.50
- Herb Crusted Rack of Lamb – \$16

## Interactive Food Stations

Minimum 50 Guests

*(Per person pricing unless otherwise noted. Designed to complement cocktail receptions or buffets.)*

### Oriental Stir Fry Station

- Chicken stir-fried with Chinese vegetables and traditional condiments – \$15

### Caesar Salad Station - \$8

- Romaine, croutons, parmesan, Caesar dressing
- With grilled chicken or shrimp – \$9

### Mini Taco Station

- Chicken & beef tacos cooked to order with toppings and mini tortillas – \$14

### Pasta Station

- Choice of 3 pastas and 3 sauces with garlic bread and parmesan – \$12
- Add Chicken + 5 Add Shrimp +9

### Nacho Station

- Chili con queso, guacamole, salsa, sour cream, meat sauce, black olives, jalapeños, tomatoes, onions; served with blue and yellow corn chips – \$9

### Seafood Station

- Choice of shrimp, clams, or mussels sautéed with garlic, peppers, onions, olive oil, white wine and garlic toast points – \$12

### Prosciutto Carving Station

- Served with olive spread, olives, grissini, and pita crackers – \$15



## Drink Package Options

*All Food and Beverage selections will have 6.5% sales tax, and 22% gratuity added to the final bill.*

### 1. The Zero Proof Package – \$12 per person

- Assorted Sodas + Lemonade
- Fruit-Infused Water
- 2 Featured Mocktails

### 2. The House Pour – \$17 per person

*A light, budget-friendly option perfect for casual or daytime events.*

- Domestic Draft beer
- House Red & White Wine
- Assorted Sodas + Lemonade

### 3. The Basics Bar – \$26 per person

*Covers all the essentials for a simple yet well-rounded open bar.*

- Well Liquors
- Draft Beer
- Hard Seltzers
- House Red & White Wine
- Assorted Sodas + Lemonade

### 4. The Classic Open Bar – \$32 per person

*A popular, mid-range package with broad drink selections.*

- All Liquors (excluding top-shelf)
- Import & Domestic Beer (draft and bottled)
- Full Wine Selection
- Assorted sodas + Lemonade

### 5. The Premium Pour – \$45 per person

*A top-tier experience for events that call for full variety and quality.*

- Full Open Bar (including top-shelf liquors)
- Domestic, Import, and Hard Seltzers (draft & bottled)
- Full Wine Selection
- Assorted Sodas + Lemonade

### 6. The Host Tab (Consumption Bar)

The bar is open, and drinks are tallied and paid for by the host at the end of the event. You may choose to limit offerings (e.g., beer and wine only) or allow full access to the bar. Host may set a tab limit and cut it off and switch to cash bar when that total is met. Assorted sodas and lemonade are included and tracked on the host's tab.

### 7. Cash Bar (Guest Pay)

Guests purchase their own drinks throughout the event.

### Signature Cocktail Addition – \$12 per person

*A creative and personalized beverage upgrade available for all packages. Not available as a standalone package.*

- Choice of 3 custom-designed cocktails (named or themed to match your event)
- Non-alcoholic versions of each cocktail available for all guests











## The Fairway to Forever Package

Effortless charm with all the essentials.

*Perfect for intimate weddings or couples seeking a simple, elegant celebration. The Fairway to Forever Package includes everything you need for a beautiful day—without the extras you don't.*

Includes:

- 3-hour venue rental (ceremony or reception)
- White banquet tables with standard linens and folding chairs
- Access to on-site ceremony space with simple floral arch
- Beverage station featuring water, tea, and lemonade
- Champagne toast for the bridal party
- Professional banquet staff
- Event Coordinator to assist with planning and execution

**Starting at \$6,500**

## The Signature Swing Package

A polished, full-service experience.

*Our most popular option, the Signature Swing Package blends style and convenience. Designed for couples who want to enjoy every moment of their day, stress-free.*

Includes:

- 5-hour full venue rental (ceremony + reception)
- Ceremony and reception setup with your choice of layout
- Elegant linen and napkin color selection
- Upgraded Chiavari chairs
- Buffet or plated dinner service
- Signature drink for the couple
- Full cake cutting and service
- Champagne toast for all guests
- Full-service banquet staff and dedicated Event Coordinator

**Starting at \$9,500**

## The Clubhouse Collection

An all-inclusive celebration with every detail covered.

*Designed for couples who want to create an unforgettable wedding day with premium inclusions, luxury upgrades, and full event support from start to finish.*

Includes:

- Up to 8 hours of exclusive venue access
- Custom ceremony and reception layouts with enhanced décor
- Premium linens, place settings, and seating upgrades
- Passed hors d'oeuvres + plated or buffet dinner
- Full bar service with bartender and champagne toast
- Floral credit toward centerpieces and arch décor
- Custom wedding cake and full cake service
- DJ or live music vendor coordination
- Full timeline planning and day-of Event Coordinator

**Starting at \$16,500**

Optional Add-On

### Private Getting Ready Suite – \$2,500

Includes access to two designated private spaces for wedding party preparations with light refreshments, garment racks, mirrors, and early arrival privileges. Available for any package.



# TOP TRACER AT THE CLUB AT VENETIAN BAY



## Experience Toptracer at Venetian Bay

Coming soon to the Club at Venetian Bay — a state-of-the-art Toptracer 10-bay facility that brings interactive golf entertainment to the next level. Whether you're a seasoned golfer or just looking for a great time with friends, Toptracer lets you track your shots, play virtual games, and compete in skill-based challenges — all while relaxing in style.

Enjoy couch-style bays with fire pits, a 30-seat full service bar, on-site food truck, and multiple dining tables overlooking a lush green range. Perfect for private parties, bachelor/bachelorette celebrations, golf outings, or just a night out, this immersive golf experience is where tech meets tee time — and fun meets flavor.

We're breaking ground late Summer 2025 — be one of the first to celebrate your event in style, throw an unforgettable party, or host the kind of gathering everyone in town talks about.

Contact our Event Director today to join the priority party waitlist!



## Fantasy Football Draft Party Package

*Perfect for leagues looking to draft in style.*

Host your fantasy football draft in our private conference room—a comfortable, fully equipped space ideal for 10–12 league members. Whether you're drafting rookies or defending a championship title, we've got the space, food, and cold beer to fuel your strategy.

### Package Includes:

- Your choice of boneless or bone-in wings (2 flavors)
- House-made buffalo chicken dip with chips
- Carrots, celery, ranch, and blue cheese
- 3 six-pack buckets of domestic bottled beer
- Access to 2 wall-mounted 72" TVs (connect your laptop or stream live sports)
- Use of an additional roll-away TV upon request

### Starting at \$50 per person

Includes food, drinks, and private room access for up to 3 hours.

Minimum of 10 guests required.

Get your league together, grab a cold beer, and make this draft one to remember.





## BOOK YOUR EVENT NOW

Ready to start  
planning?

For availability,  
customized  
quotes, or to  
schedule a tour,  
please reach out  
directly:

Savanna Hartman  
Event & Marketing Director

386.686.5390

[eventmanager@venetianbaygolf.com](mailto:eventmanager@venetianbaygolf.com)

[www.venetianbaygolf.com](http://www.venetianbaygolf.com)

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