



International Country Club

2016 CARNOUSTIE WEDDING PACKAGE

5 Hour Wedding Reception Package

\$114 per person Saturday, 125 Adult Guest Minimum

\$104 per person Friday or Sunday, 80 Guest Minimum

Inclusive of Service Charge and Sales Tax • No Room Rental Fee

**We are happy to customize a wedding package for smaller size wedding receptions*

Cocktail Hour

DISPLAYS (SELECT 2)

Imported and Domestic Cheeses, Vegetable Crudités
Seasonal Fruit Display, Spinach and Artichoke Dip
Swedish or Sweet and Sour Meatballs
Hummus and Baba Ghanoush Display
Jumbo Lump Crab Dip **Upgrade 3/per person*

PASSED HORS D'OEUVRES (SELECT 2)

Chicken Sate, Honey Almond Crostini
Brie and Raspberry Puff, Mini Egg Rolls, Franks in a Blanket
Mini Crab Cakes, Spanakopita, Assorted Quiche
Tomato Mozzarella Brochette, Fried Cheese Ravioli
Baby Lamb Chops **Upgrade 3/per person*

Plated Dinner

FIRST COURSE (SELECT 1)

Bistro Salad – Romaine, Field Greens, Roasted Red Tomatoes, Parmesan Crisp, Caesar Vinaigrette

Baby Spinach Salad – Spinach Leaves, Bacon, Tomatoes, Pears, Walnuts, Cider Vinaigrette

Romaine and Field Greens Salad – Tomatoes, Cucumbers, Carrots, Citrus Vinaigrette

Roasted Corn Chowder with Crispy Leeks

Curried Butternut Squash and Caramelized Apple Soup

MAIN COURSE (SELECT 2)

Belle Evans Farms Roasted Chicken

Red Skin Mashed Potatoes, French Green Beans, Herb Reduction

Chicken Marsala

Sautéed Chicken Breast, Rice Pilaf, Broccoli
Mushroom-Marsala Sauce

Norwegian Salmon

Roasted Pepper Risotto, Asparagus, Mustard-Chive Sauce

Flounder Almondine

Spring Onion Mashed Potatoes
Green Beans, Citrus Sauce

Jumbo Lump Crab Cakes

Parmesan Mashed Potatoes, Sautéed Green Beans
Red Pepper Beurre Blanc **Upgrade 8.95/per person*

Beef Medallions

Roasted Garlic Mashed Potatoes, Asparagus
Shallot-Red Wine Sauce

OR CHOOSE 1 DUET FOR ALL GUEST

Petite Beef Medallion & Norwegian Salmon

Red Skin Mashed Potatoes, Vegetable Medley
Bearnaise Sauce **Upgrade 4.95/per person*

Belle Evans Farms Roasted Chicken & Petite Beef Medallion

Roasted Garlic Mashed Potatoes, Asparagus
Mushroom Demi Sauce **Upgrade 4.95/per person*

BEVERAGES

4 Hour Open Bar

Serving House Brand Cocktails, House Wine Selection, Imported and Domestic Beers, Mineral Water and Assorted Sodas

Freshly Brewed Coffee and Tea Served at Tables

**Table Side Wine Service Based on Consumption
by Bottle of Wine**

Champagne Toast **3.00/per person*

DESSERT - CLIENT TO PROVIDE WEDDING CAKE

*Package Includes your Choice of White or Ivory Standard House Linens and Napkins. These are not floor length *Upgrades available at additional cost**



International Country Club

2016 WEDDING PACKAGE

5 Hour Wedding Reception Package

\$145 Per Person Saturday Evenings, 100 Adult Guest Minimum

\$135 Per Person Friday or Sunday Evenings, 80 Adult Guest Minimum

Inclusive of Service Charge and Sales Tax • No Room Rental Fee

**We are happy to customize a wedding package for smaller size wedding receptions*

Cocktail Hour

STATIONED (SELECT 3)

Imported and Domestic Cheeses, Vegetable Crudités
Seasonal Fruit Display, Jumbo Lump Crab Dip
Charcuterie Board, Oyster Station
Spinach and Artichoke Dip
Hummus and Baba Ghanoush Display
Sushi Display **Upgrade 6.95/per person*

PASSED HORS D'OEUVRES (SELECT 6)

Chicken Sate with Peanut Sauce, Mini Beef Wellington
Brie and Raspberry Puffs, Manchego Cheese & Serrano Ham on
Flat Bread, Mini Egg Rolls, Spanakopita, Mini Crab Cake
Scallops Wrapped in Bacon, Franks in a Blanket
Stuffed Mushrooms, Coconut Shrimp, Honey Almond Crostini
Seared Tuna on Wonton Crisp, Tomato Mozzarella Brochette
Baby Lamb Chops **Upgrade 3/per person*

Plated Dinner

FIRST COURSE (SELECT 1)

Bistro Salad – Romaine, Field Greens, Roasted Red Tomatoes, Parmesan Crisp, Caesar Vinaigrette
Baby Spinach Salad – Spinach Leaves, Bacon, Tomatoes, Pears, Walnuts, Cider Vinaigrette
Romaine and Field Greens Salad – Tomatoes, Cucumbers, Carrots, Citrus Vinaigrette
Mixed Baby Greens Salad – Prosciutto, Tomatoes, Crumbled Blue Cheese, Sherry Vinaigrette
Roasted Corn Chowder with Crispy Leeks
Curried Butternut Squash and Caramelized Apple Soup
She Crab Bisque with Crème Fraiche **Upgrade 2.95/per person*

MAIN COURSE (SELECT 2)

Belle Evans Farms Roasted Chicken
Red Skin Mashed Potatoes, French Green Beans, Herb Reduction
Chicken Marsala
Rice Pilaf, Broccoli, Mushroom-Marsala Sauce
Norwegian Salmon
Roasted Pepper Risotto, Asparagus, Mustard-Chive Sauce
Jumbo Shrimp Sauté
Cumin Scented Rice, Baby Carrot-Green Bean Compote
Saffron-Herb Cream Sauce
Jumbo Lump Crab Cakes
Parmesan Mashed Potatoes, Sautéed Green Beans
Red Pepper Beurre Blanc **Upgrade 5.95/per person*
New York Steak
Roasted Garlic Mashed Potatoes, Asparagus
Rosemary-Cabernet Sauce
Filet Mignon
Horseradish Mashed Potatoes, Asparagus
Shallot-Red Wine Sauce

OR CHOOSE 1 DUET FOR ALL GUEST

Petite Beef Medallion & Norwegian Salmon
Red Skin Mashed Potatoes, Vegetable Medley
Bearnaise Sauce **Upgrade 4.95/per person*
Belle Evans Farms Roasted Chicken & Petite Filet Mignon
Roasted Garlic Mashed Potatoes, Asparagus
Mushroom Demi Sauce **Upgrade 4.95/per person*

BEVERAGES

4 Hour Open Bar

Serving Call Brand Cocktails, House Wine Selection
Imported and Domestic Beers, Mineral Water and Assorted Sodas
Freshly Brewed Coffee and Tea Served at Tables
Table Side Wine Service Based on Consumption
Champagne Toast **3.00/per person*

DESSERT (CLIENT TO PROVIDE WEDDING CAKE)

ICC to provide Miniature Pastries and Chocolate Covered Strawberries on Each Table

Package Includes your Choice of (1) Upscale Linen per Table and Matching Napkins for all Guest Tables