



For Your Information

A deposit of \$1000.00 is required to hold the room, date and time. Additional deposits are required. Half the total estimated value is due one month in advance. The balance owed is one week before the event.

Wedding Cakes

Wedding Cakes are not included in any of the Packages. We supply names of bakeries so you may choose the cake that's right for you

Buffets

All Packages are available for buffet or station service at an additional fee of \$5.00 per guest.

All packages reserve the room for the hours included in your package. The time begins at the scheduled time set on your contract. If extra time is required this must be scheduled in advance and will be charged accordingly.

Bar Packages

Drink Responsibly: No Shots or Doubles

Additional Charges:

Extra Hour \$350.00 (2 hours Max)

Ceremony Fees

Inside or Outside \$650.00

Courtyard Cocktail Hour Fee: From \$350.00

Minimum Number of Guest 50 guests are required to adhere to package pricing.

Lower guest counts will be subject to surcharges.

Directions to Atlantis Country Club Take I-95 to Lantana Road. Proceed west to Congress Avenue. Turn Right on Congress Avenue. Turn Left into the City of Atlantis at JFK Drive(just north of the hospital) and proceed to the gatekeeper and ask for the Country Club.

Food and Beverage Contact Information:

(561)965-7700 Ext 28 Fax (561)965-5432

E-mail: atlmarti@aol.com

190 Atlantis Blvd Atlantis, Florida 33462



Silver Wedding Package

4 Hour Reception

One Hour Open Bar House Brands only

Hors d'oeuvres and Cocktail Hour

(Select Five)

Stuffed Spinach Triangles, Cocktail Franks in a Pastry Shell

Petite Chicken Tenders, Water Chestnuts wrapped in Bacon

Assorted Mini Quiches, Brochette

Vegetable Spring Rolls, Cocktail Meatballs

Appetizer

(Select One)

Coconut Shrimp with Sweet and Sour Sauce, Mini Crab Cake and Remoulade Sauce,

Grilled Cheese Wedge and Tomato Soup

Dinner Salad

(Select One)

Fresh Garden Salad or Classic Caesar Salad

Entrees

(Select Two)

Breast of Chicken Marsala or Francaise

Broiled Salmon with Dill Sauce

Sautéed Snapper topped with Almonds

Roasted, sliced New York Sirloin with Peppercorn Sauce

Roasted Prime Rib of Beef with Horseradish

Potato, Vegetable, Rolls and Butter Freshly Brewed Royal Cup Coffee, Tea or Iced Tea

Champagne Toast

\$55.00 Monday thru Thursday

\$63.00 Friday and Sunday

\$68.00 per guest Saturday

Add 6 % tax and 20% gratuity, Menu subject to change



Gold Wedding Package
4 Hour Reception

Four Hour Open Bar House Brands only

Hors d'oeuvres and Cocktail Hour
(Select Five)

*Stuffed Spinach Triangles, Cocktail Franks in a Pastry Shell
Petite Chicken Tenders, Water Chestnuts wrapped in Bacon
Assorted Mini Quiches, Brochette
Vegetable Spring Rolls, Cocktail Meatballs*

Appetizer
(Select One)

*Coconut Shrimp with Sweet and Sour Sauce, One Mini Crab Cake and Remoulade Sauce,
Grilled Cheese Wedge and Tomato Soup,*

Dinner Salad
(Select One)

Fresh Garden Salad or Classic Caesar Salad

Entrees
(Select Two)

*Breast of Chicken Marsala or Francaise
Broiled Salmon with Dill Sauce
Sautéed Snapper topped with Almonds
Roasted, sliced New York Sirloin with Peppercorn Sauce
Roasted Prime Rib of Beef with Horseradish
Potato, Vegetable, Rolls and Butter Freshly Brewed Royal Cup Coffee, Tea or Iced Tea
Champagne Toast and House Wines during Dinner*

\$70.00 Monday thru Thursday

\$76.00 Friday and Sunday

\$85.00. per guest Saturday

Add 6 % tax and 20% gratuity, Menu subject to change



Platinum Wedding Package

5 Hour Reception

Hors d'oeuvres and Cocktail Hour

Five Hour Open Bar Premium Brands of Liquor

(Select Five)

*Stuffed Spinach Triangles, Cocktail Franks in a Pastry Shell
Petite Chicken Tenders, Water Chestnuts wrapped in Bacon
Assorted Mini Quiches, Bruschetta
Potato Pancakes with Sour Cream and Apple Sauce, Cocktail Meatballs,
Pasta Station*

Appetizer

(Select Two)

*One Mini Crab Cake and Remoulade Sauce, Grilled Cheese Wedge and Tomato Soup,
Shrimp Cocktail, Portobello Mushroom with Roasted Pepper in Garlic Sauce or
Escargot,*

Dinner Salad

(Select One)

*Fresh Mozzarella and Tomato Salad with Balsamic Dressing and Olive Oil, Mesclun
Field Green Salad with Pine nuts and diced Tomatoes or Bibb Lettuce with apples, goat
cheese caramelized walnut, flatbread and Raspberry Vinaigrette*

Sorbet

Mango or Raspberry

Entrees

(Select Two)

*Breast of Chicken Madeira, Broiled Swordfish,
Roasted, sliced Tenderloin with Peppercorn Sauce
9oz Filet Mignon with Béarnaise Sauce
Potato, Vegetable, Rolls and Butter Freshly Brewed Royal Cup Coffee, Tea or Iced Tea
Champagne Toast and House Wines during Dinner*

\$96.00 Monday thru Thursday

\$105.00 Friday and Sunday

\$115.00. per guest Saturday

Add 6 % tax and 20% gratuity

Menu subject to change