



WEDDING DAY PACKAGES

Bonita Springs, Florida

Wedding Packages

Bella Vista Package \$175++ Per Person

This package creates an elegant and memorable experience for you and your guests, it includes:

- A selection of three passed hors d'oeuvres and a crudité display to tantalize your guests' palates
- Single food display station of your choosing
- Dinner service featuring a two-course menu prepared with culinary excellence

Add a four-and-a-half-hour Call Bar for \$62++ Per Person

Add a four-and-a-half-hour Premium Bar for \$72++ Per Person

Add a four-and-a-half-hour Beer and Wine Bar for \$48++ Per Person

Add a glass of Champagne to mark this special occasion for \$7++ Per Person

Grande Package \$200++ Per Person

Further elevating the experience, the Grande Package includes:

- A selection of four passed hors d'oeuvres, expanding the culinary offerings for your guests
- Two display stations to enhance the visual appeal and diversity of food options
- Dinner service featuring a two-course menu showcasing culinary craftsmanship

Add a four-and-a-half-hour Call Bar for \$62++ Per Person

Add a four-and-a-half-hour Premium Bar for \$72++ Per Person

Add a four-and-a-half-hour Beer and Wine Bar for \$48++ Per Person

Add a glass of Champagne to mark this special occasion for \$7++ Per Person

Wedding Packages

Imperial Package \$225++ Per Person

Our most comprehensive package, the Imperial Package encompasses a genuinely grand experience:

- A selection of five passed hors d'oeuvres, offering an exquisite array of flavors and options
- Two display stations to enhance the visual appeal and diversity of food options
- Dinner service featuring a two-course menu that reflects the pinnacle of culinary excellence

Add a four-and-a-half-hour Call Bar for \$62++ Per Person

Add a four-and-a-half-hour Premium Bar for \$72++ Per Person

Add a four-and-a-half-hour Beer and Wine Bar for \$48++ Per Person

Add a glass of Champagne to mark this special occasion for \$7++ Per Person

Hors d'oeuvres

Roma Tomato Bruschetta Parmesan Crostini
Sugar House-Glazed Bacon*
Brie, Macerated Apricot Phyllo Cups
Spinach Spanakopita
Smoked Salmon Canape, Chive Creme, Red Onion
Tequila-Spiked Compressed Melon Spoons*
Swedish Meatballs
Bing Cherries, Bleu Cheese Toast
Coconut Gulf Shrimp, Orange Horseradish Marmalade
Maryland Crab Cakes, Cajun Remoulade*
Miniature Monte Cristos
Pork Pot Stickers, Teriyaki Sauce
Pastry-Wrapped Mini Franks, Mustard Sauce
Chicken Satay, Thai Peanut Sauce Scallions
Vasari Profiterole-Stuffed with Crab Salad
Goat Cheese, Caramelized Onion, Tomato Tartlets
Conch Fritters, Lemon Aioli
Seared Ahi Tuna Spoons, Wasabi Creme*
Applewood-Smoked Bacon-Wrapped Scallops*
Miniature Beef Wellingtons
Truffle Risotto Croquettes, Lemon Aioli
Beef Sliders
Fried Chicken Sliders
Flatbreads

** Indicates Gluten Free*

Display Stations

Garden Vegetable Crudit  Platter

Served with Hummus and Herb and Onion Dip

Assorted Charcuterie & Imported Cheese and Fruit

Served with Crackers

Smoked Salmon | Crackers and Sauces

Tomato Bruschetta

Flight of Hummuses, Olive Tapenade

Fresh Vegetables, Grilled Toast Points

Antipasto

Marinated, Grilled Vegetables

Marinated Artichokes, Mushrooms, Beets & Olives

Old Bay Poached Jumbo Shrimp Cocktail

East Coast Oysters

Mignonette & Cocktail Sauce

Salads

Traditional Caesar

Vasari Garden

Traditional Greek

Baby Spinach and Arugula

Kale and Quinoa

Boston Bibb

Apple Cider Glazed Beet

Tomato Mozzarella

Mediterranean

Iceberg Babies

Entrees

Mahi Mahi

Blackened or Pan-Seared

Sole Francaise

Lemon Caper Buerre Blanc

Fine Herb Crusted Atlantic Seabass

Herb Roasted Tomato Emulsion

Seared Diver Scallops

San Marzano Tomato Jam

Florida Baked Black Grouper

Little Neck Clams Stew

Wild Salmon

Tomato Buerre Monte

Chicken Marsala

Pan-Seared Chicken, Mushroom Marsala Sauce

Chicken Francaise

Sauteed Chicken, White Wine, Lemon Butter Herb Sauce

Half Roasted Organic Chicken

Citrus Chicken Jus

Entrees

Veal Oscar Style

Asparagus, Lump Crab, Hollandaise Sauce

Roasted Pork Loin

Mustard Glaze, Rosemary Demi-Glace

Prime Petite Filet Mignon

Black Trumpet Sauce

Prime 8oz Filet Mignon

Black Trumpet Sauce

Rack of New Zealand Spring Lamb

Rosemary Glace d'Agneau

Twin Coldwater Main Lobster Tails

Drawn Butter, Lemon Crown

Za'tar Roasted Cauliflower Steak

Chimichurri Sauce

Doctor's Orders Tacos

Walnut "Meat", Pico de Gallo, Guacamole, Sour Cream

Additions & Enhancements

In addition to our comprehensive wedding packages, Vasari Country Club is pleased to offer a selection of additional services and enhancements to tailor your special day to your unique preferences. These optional additions will elevate your wedding experience and create a truly personalized celebration that reflects your style and desires.

Ceremony Additions:

Cold Water Bottle Station

\$3++ Per Person

Flavored Water Station

\$4++ Per Person

After Dinner Enhancements:

Extend the celebration with these optional additions:

Pick-up Sweets: Delight your guests with a selection of delectable sweets to enjoy as they continue celebrating

Interactive Dessert Stations: Create an engaging and interactive experience with a dessert station featuring an array of heavenly treats



WEDDING DAY
ENHANCEMENTS

Cocktail Hour

Baked Potato/Sweet Potato Bar

\$18 per person

*Cheddar Jack Cheese, Bacon, Sour Cream, Butter, Chive, Jalapeño, Broccoli
Butter, Chives, Jalapeños*

Protein Options: Chicken, Pulled Pork

Sweet Potato Accompaniments: Brown Sugar, Maple Syrup, Marshmallows, Butter

Philly Cheesesteak

\$20 per person

Chef Attended Station (\$100)

Shaved Ribeye, Toasted Hoagie Onions, Peppers, Mushrooms

Accompaniments: Onion, Pepper, Mushroom, Bacon, Jalapeño, Vasari “Chez Whiz” Sauce

Mac ‘n Cheese Bar

\$24 per person

Shell Pasta, White or Yellow Cheese Sauce

Accompaniments: Roasted Chicken, Crispy Chicken, Pulled Pork, Ham, Bacon, Broccoli, Tomato

Crispy Onion, Jalapeño, Mushroom

Sauces: Siracha, Honey BBQ, Buffalo

Tacos & Tequila Bar

\$24 per person for Ground Beef

\$30 per person for Mahi Mahi

Chef Attended Station (\$100)

Flour or Corn Tortilla

Accompaniments: Cotija Cheese, Citrus Slaw, Tomato, Jalapeno, Sour Cream, Pico de Gallo, Guacamole

Onion, Shaved Iceberg, Grilled Pineapple, Cilantro, Assorted Hot Sauce

Grab a Mini Margarita before you enjoy!

Cocktail Hour

Craft Beer & Pretzel Bar

\$20 per person

Salted Pretzel

Choice of Sauce: Beer Cheese, Honey Mustard, Dijon Mustard, Chipotle Ranch

Grab a Craft Beer to Accompany the Pretzel

Nacho Bar

\$24 per person

Blue or Yellow Corn Chips

Protein: Roasted Chicken, Taco Ground Beef, Pulled Pork, Chili,

Accompaniments: Cheddar Jack, Queso Sauce, Onion, Tomato, Scallion, Black Bean, Sour Cream,

Guacamole, Pico de Gallo, Jalapeno, Corn, Shaved Iceberg

French Fry Bar

\$24 per person

Choice of Fries: Seasoned or Sweet Potato

Protein: Roasted Chicken, Crispy Buffalo Chicken, Chili

Accompaniments: Cheddar Jack Cheese, Tomato, Onion, Scallion, Parmesan Reggiano,

Queso Cheese, Pico de Gallo, Sour Cream, Guacamole, Truffle Oil

Sauces: House Ranch, Ketchup, Garlic Aioli, Buffalo, Chimichurri, Malt Vinegar

Grilled Cheese & Tomato Soup Bar

\$20 per person

Choice of Grilled Cheese (Choose 2)

Original, Tomato & Bacon, Honey Ham & Swiss, Smoked Turkey & Aged Cheddar

Grilled Chicken with Brie & Boursin Cheese

Classic Tomato Bisque Served in a Shooter Glass with your Choice of Grilled Cheese

Brunch Bars

Waffle Bar

\$17 per person

Savory Waffles

*Accompaniments: Strawberries, Bananas, Blueberries, Raspberries, Blackberries, Apples, Peaches
Granola, Chocolate Chips Coconut, Nutella, Peanut Butter, Fried Chicken, Butter, Syrup, Cinnamon
Whipped Cream*

Mimosa Bar

\$22 per person

Glass of Sparkling Wine

*Choice of Juices: Orange, Cranberry, Pineapple, Grapefruit, Strawberry
Choice of Add-ins: Strawberries, Oranges, Raspberries, Blackberries, Blueberries
Peaches, Apples, Pineapple*

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Dessert Stations

Ice Cream Sundae Bar

\$8 per person

Cookies or Brownies

Chocolate or Vanilla Ice Cream

Assorted Accompaniments

Blazing Donuts Station

Chef Attended Station (\$100)

\$14 per person

Glazed Donut Holes Flambéed to order with Spiced Rum

Served with Vanilla Ice Cream and your Choice of Toppings

S'mores Station

\$14 per person

Grab a Marshmallow

Cook it to Perfection

*Crush it in between your choice of Chocolate (Hershey's Reese's, Oreo, KitKat, or Crunch Bar)
and Graham Crackers*

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End of Night Delights

Warm Pretzel Station

\$12 per person

*Grab a Warm, Soft, Salted Pretzel with Your Choice of Dipping Sauces: Beer Cheese, Honey Mustard
Dijon Mustard, Chipotle Ranch*

Chocolate Chip Cookie Station

\$8 per person

*Grab a warm, gooey chocolate chip cookie on your way out the door with your choice of Milk:
Regular, Chocolate, or Strawberry*

Breakfast To-Go

\$10 per person

Bacon, Egg, and Cheese Served on a Biscuit or Burrito-style

Pizza Station

\$10 per person

Cheese or Pepperoni