



For Further Information please contact

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Spring Run Golf Club



Wedding Information



SPRING RUN WANTS TO ENSURE THAT YOU HAVE THE WEDDING OF YOUR DREAMS.

A WEDDING AT SPRING RUN GOLF CLUB IS LIKE NO OTHER.

WE WORK WITH YOU TO CREATE A WEDDING THAT REFLECTS YOUR UNIQUE AND PERSONAL
STYLE AND LEAVES YOU WITH UNFORGETTABLE MEMORIES.

OUR MISSION IS TO GO ABOVE AND BEYOND YOUR EXPECTATIONS FROM THE MORNING OF
YOUR SPECIAL DAY, TO THE CELEBRATION THAT FOLLOWS. EVERY DETAIL WILL BE HANDLED
BY OUR PROFESSIONAL STAFF TO MAKE YOUR DAY EXTRAORDINARY!



WE HAVE MANY RELATIONSHIPS WITH LOCAL VENDORS THAT MAY PROVIDE SPECIAL PRICING
WHEN SPRING RUN GOLF CLUB HOSTS YOUR MOST IMPORTANT DAY, AND WE OFFER
EXCEPTIONAL SERVICE THAT WILL FIT ANY BUDGET.

THIS IS YOUR SPECIAL DAY

WE WANT YOU AND YOUR GUESTS TO BE ABLE TO RELAX AND ENJOY EVERY MOMENT

Bar

PLEASE READ THE FOLLOWING BAR OPTIONS FOR YOUR WEDDING DAY
AND REMEMBER THAT WE CAN BUILD A PACKAGE TO FIT YOUR SPECIFIC NEEDS.

4H OPEN BAR

PREMIUM BRAND: \$50 PER PERSON; INCLUDES CHAMPAGNE TOAST

CLUB BRAND: \$40 PER PERSON; INCLUDES CHAMPAGNE TOAST

BEER & WINE: \$30 PER PERSON; INCLUDES CHAMPAGNE TOAST

HOSTED BAR RECEPTIONS BY CONSUMPTION

THE AMOUNT CHARGED WILL BE DETERMINED BY THE TOTAL NUMBER OF DRINKS
CONSUMED MULTIPLIED BY THE APPROPRIATE PRICE PER DRINK.

PREMIUM BRAND LIQUOR	\$10	CLUB BRAND WINE	\$8
CLUB BRAND LIQUOR	\$8	IMPORT BEER	\$7
PREMIUM WINE	\$10	DOMESTIC BEER	\$5
		SODA	\$2.50

CASH BAR RECEPTIONS

A CASH BAR IS DESIGNED TO OFFER BEVERAGE SERVICE AT AN EVENT WHERE THE BEVERAGES ARE
PURCHASED BY THE GUEST NOT THE HOST.

CHAMPAGNE TOAST

CHAMPAGNE PRICING FOR THE 'BRIDE AND GROOM TOAST' IS \$24 PER BOTTLE

(SERVES APPROXIMATELY 6 TO 7 PEOPLE)



Room Rental

\$950 PER INCLUDES THE ENTIRE CLUBHOUSE

PLEASE NOTE THAT THE ABOVE FEE INCLUDES ALL SET UP FEES, CLEANING, AND DANCE FLOOR.

CAPACITY

DINING ROOM- 80 PEOPLE

GRILL ROOM- 60 PEOPLE

CLUB ROOM - 40 PEOPLE

LAKEVIEW ROOM- 40 PEOPLE

ASK ABOUT OUR SPECIAL RATES FOR LOCAL HOTELS.

ADDITIONAL INFORMATION FOR NEARBY CEREMONY VENUES
ARE AVAILABLE PER REQUEST.

Wedding Menu

SELECT FROM A GREAT VARIETY OF FOOD CHOICES TO PERSONALIZE THE MENU FOR YOUR SPECIAL DAY.
CONSIDER WHICH TYPE OF SERVICE YOU WOULD PREFER BEFORE SELECTING YOUR MENU. DINNER INCLUDES
SALAD, ASSORTMENT OF ROLLS, CHOICE OF ENTRÉE, STARCH, VEGETABLE, AND COFFEE & TEA.



BUFFET SERVICE:

ONE ENTRÉE \$ 34

TWO ENTREES \$ 39

SIT DOWN SERVED DINNER:

ONE ENTRÉE \$ 36

TWO ENTREES \$ 42

CHEF ATTENDED CARVING STATION:

PRIME RIB \$4

BEEF TENDERLOIN \$6

CHEF ATTENDED CARVING STATION \$75

Entrées

SEAFOOD OFFERINGS:

GRILLED MAHI MAHI WITH A TROPICAL BRULEED PINEAPPLE MANGO SALSA
AND A CITRUS BEURRE BLANC

CRAB FLORENTINE STUFFED FLOUNDER WITH A ROASTED FENNEL AND SWEET GARLIC CRÈME

DILL SCENTED SALMON WITH A LEMON SAUVIGNON BEURRE BLANC

SHRIMP AND SCALLOP SAUTÉ WITH A FIERY TOMATO BASIL SAUCE

A TOUCH ABOVE:

BAKED GROUPER CRUSTED WITH POTATO FLAKE PANKO AND A TARRAGON CREAM SAUCE \$4

CITRUS BUTTER POACHED SEA BASS WITH A SMOKED CORIANDER RED PEPPER COULIS \$6

Dessert Offerings

THE CREAMERY

A SUNDAE BAR SPECIFICALLY CREATED FOR THIS JOYOUS OCCASION!!

DECADENT ICE CREAM

CHOOSE ONE

FRENCH VANILLA BEAN, LUSCIOUS CHOCOLATE, VELVETY DARK CHERRY, CRÈME BRULEE

LUSCIOUS SAUCES; TELL US YOUR FAVORITE

CHOOSE TWO

GODIVA CHOCOLATE SAUCE, GRAND MARNIER CRÈME ANGLAISE, STRAWBERRY TOPPING,

DULCE DE LECHE CARAMEL

THE CHERRY ON TOP

ALL INCLUDED

OREO COOKIE CRUMBLES, WALNUT PIECES, PINEAPPLE CHUNKS, REECE'S PIECES, HEATH BAR SHARDS,
ROASTED COCONUT FLAKES, MARASCHINO CHERRIES

\$8 PP

CHOCOLATE FOUNTAIN

INFORMATIONS AVAILABLE PER REQUEST



SHOOTERS

TIRAMISU

CHOCOLATE DARK CHERRY MOUSSE

CRÈME BRULEE WITH STRAWBERRY TOPPING

WILD BERRY CHEESECAKE

VANILLA MOUSSE WITH CHOCOLATE SHAVINGS

ASSORTED MINI TRUFFLES AVAILABLE

\$ 5 PP

HOT SELECTIONS

CHINESE EGG ROLL, PONZU CHILI DIPPING SAUCE

BACON WRAPPED PINEAPPLE BITES

CHICKEN QUESADILLA TRIANGLES

MINI ASSORTED QUICHE

BOURSIN STUFFED MUSHROOM CAPS

PUFF WRAPPED MINI FRANKS

ITALIAN SAUSAGE WELLINGTONS

GINGER THAI CHICKEN TIKKAS

WORCESTERSHIRE MARINATED BEEF SKEWERS, SPICE HOUSE STEAK SAUCE

THAI SPRING ROLLS, PEPPER BERRY SAUCE

MINI DEEP DISH PIZZA

\$9 PP

GOURMET SELECTIONS

BEEF TENDERLOIN AND GARDEN VEGETABLE KEBABS

PONZU TUNA TARTAR ON A CRISPY WONTON

BLUE CRAB CAKES WITH A MEYER LEMON AIOLI

MINI LOBSTER ROLLS, LEMON SCALLION CRÈME FRAICHE

ROASTED LAMB MINT BROCHETTES

BACON WRAPPED SCALLOPS, LEMON AND WHITE TRUFFLE DRIZZLE

BAKED OYSTERS, MANCHEGO CHEESE, SPINACH, AND APPLE WOOD SMOKED BACON

SEAFOOD STUFFED MUSHROOMS

IBERICO HAM AND PORT SALUT CHEESE BITES

BUTTER POACHED SEA BASS BEGGAR PURSES

AVOCADO & ROCK SHRIMP RITA, LIME SALT, MANGO SALSA

CRAB TINIS, MEYER LEMON GARLIC AIOLI, SPICED TOMATO COULIS

\$10 PP

BEEF OFFERINGS:

CLASSIC VEAL MILANESE WITH A LEMON ZEST BLISTERED GRAPE TOMATO INSALATA

SLOW ROASTED POT ROAST WITH BRAISED GARDEN ROOT VEGETABLE GRAVY

BRANDY BRAISED SHORT RIB WITH TRUFFLE JUS

GRILLED HANGER STEAK WITH PORTABELLA SUN DRIED TOMATO SAUTÉ

A TOUCH ABOVE:

SLOW ROASTED PRIME RIB WITH ROSEMARY FRIED ONIONS AND BURGUNDY AU JUS \$4 PP

GRILLED FILET MIGNON WITH A PEPPERCORN CABERNET REDUCTION \$6 PP

POULTRY OFFERINGS:

PAN ROASTED CHICKEN WITH A CHANTERELLE MUSHROOM MARSALA

BRAISED CHICKEN CHASSEUR

SLOW BAKED HERB CHICKEN WITH A GRILLED SHALLOT PROVENCAL SAUCE

A TOUCH ABOVE:

CRISP DUCK BREAST WITH A HONEY CHERRY REDUCTION \$4 PP

PROSCIUTTO AND FRESH MOZZARELLA STUFFED CHICKEN ROULADE WITH A MOREL BASIL SAUCE \$6 PP

Salads:

PLATED SALADS CAN BE ADDED TO BUFFETS FOR AND ADDITIONAL \$ 3 PER PERSON

TRADITIONAL CAESAR SALAD; ROMAINE HEARTS, REGGIANO SHAVINGS, HOUSE MADE CROUTONS

CAPRESE SALAD; ARUGULA TOSSED WITH FRESH MOZZARELLA, TOMATO CONFIT, FRIED BASIL

AND DRIZZLED EXTRA VIRGIN OLIVE OIL

PORT POACHED PEAR, WATERCRESS, CANDIED WALNUTS, CRUMBLLED GOAT CHEESE,

AND TOASTED NUTMEG HONEY VINAIGRETTE

GRILLED ENDIVE AND ARTISAN LETTUCE HEARTS, TOASTED PINE NUTS, FETA CHEESE,

ROASTED RED PEPPERS, COLD SANGRIA COMPRESSED WATERMELON AND WHITE BALSAMIC DRESSING

ICEBERG SALAD; CRISP ICEBERG, CHERRY TOMATOES, STILTON CHEESE CRUMBLES,

PANCETTA SHAVINGS AND SHERRY VINAIGRETTE

Starches:

DUCHESS POTATOES
TWICE BAKED
VERMONT CHEDDAR AU GRATIN
BUTTERMILK RED BLISS
ROASTED YUKON GOLD MASHED
ROASTED FINGERLING
HERB BOURSIN MASHED
WILD RICE HERB PILAF
SAFFRON SPANISH RICE
REGGIANO AND HERB RISOTTO
FRIED BASIL ARINICINI

Vegetables:

BUTTERY BROCCOLI
SEASONAL SQUASH MEDLEY
HONEY GLAZED BABY CARROTS
GREEN BEAN ALMANDINE
SNOW PEAS WITH JULIENNE CARROTS AND PONZU GLAZE
SMOKED RATATOUILLE
SWEET CORN SOUFFLÉ
ROASTED BROCCOLINI
STEAMED PIMENTO ASPARAGUS BUNDLES
ROASTED CAULIFLOWER
STEAMED BROCCOLI CROWNS

Add-ons:

INTERMEZZO COURSE
PASSION FRUIT SORBET, ORANGE SHERBET MIMOSA, COMPRESSED WATERMELON MARGARITA BITE,
OR WILD BERRY GELATO \$6 PP

Hors D' Oeuvres

DISPLAYS/ PLATTERS

ASSORTED DOMESTIC CHEESE PLATTER-CHEFS CHOICE
GOURMET INTERNATIONAL CHEESE PLATTER- CHEFS CHOICE
TROPICAL FRUIT DISPLAY WITH A WILD BERRY YOGURT DIP
GARDEN VEGETABLE CRUDITÉS PLATTER WITH A COOL CUCUMBER DIP
BAKED BRIE WRAPPED IN A FLAKY PASTRY WITH A FRESH GRAND MARNIER WARM BERRY SAUCE
ROASTED GARLIC HUMMUS WITH WARM PITA CHIPS

SUSHI PLATTERS

HAND ROLLED CALIFORNIA ROLL & SPICY TUNA ROLL SERVED WITH A SWEET THAI CHILI
DIPPING SAUCE

ANTIPASTO PLATTER: CURED ITALIAN MEATS, OREGANO MARINATED ARTICHOKE,
BALSAMIC ONIONS, AND GARLIC HERB CROSTINIS

ASSORTED BRUSCHETTA

STEAK AND ROASTED RED PEPPER

TEQUILA GRILLED CILANTRO CHICKEN

VEGETARIAN BALSAMIC ARTICHOKE AND HEART OF PALMS

\$8 PP

JUMBO SHRIMP COCKTAIL \$5 PER SHRIMP

CHILLED SELECTIONS

GAZPACHO SHOOTER: CLASSIC TOMATO & CUCUMBER, SOUTHWEST ROASTED CORN

ADD ON: BLUE CRAB \$ 2 PP

MINI GOURMET GRILL CHEESE SERVED WITH VELVETY TOMATO BISQUE SHOOTERS

FRESH MOZZARELLA, ROMA TOMATO AND BASIL CAPRESE SKEWERS WITH

EXTRA VIRGIN OLIVE OIL DRIZZLE

PROSCIUTTO & MELON GRANITA BITES

FETA & KALAMATA OLIVE TAPENADE SKEWERS

RUSTIC PATE WITH FIG AND QUINCE JAM

COOL CUCUMBER & SMOKED SALMON MOUSSE ROUNDS WITH A CHIVE CRÈME

\$ 8 PP