

WORLD GOLF VILLAGE

King & Bear | Slammer & Squire



DISCOVER YOUR CUSTOM EXPERIENCE

Each of our classic packages can be tailored to fit your individual needs. Once you have selected a World Golf Village package, our team will work together to personalize your catering experience.



The Quintessential Experience

- Choice of multiple event lawns for your ceremony
- Menu Tasting for 2
- Discounted rounds of golf for anyone in the wedding party.
- Use of the Legends or AJ's Bridal Room for 6 hours
- PA system and microphone, 60-inch TV for slideshow
- Cake Table, and Cake cutting knife
- 1-hour time slot day before wedding for wedding rehearsal
- In house Event Coordinator
- Banquet Tables
- Cocktail Tables
- White Resin Ceremony Chairs
- Ample Parking
- Set up and clean up
- Choice of white or ivory table linens and selection of colored napkins
- China, Silver and glassware



INCLUDED PER PERSON

- Welcome Water Station on Event Lawn Before Ceremony
- 2 passed hors d'oeuvres during cocktail hour
- Signature buffet
- Full Champagne Toast
- Unlimited Soda, Tea, Coffee, and Water

0 - 49 guests | \$105++

50 - 99 guests | \$95++

100 or more guests | \$85++

The Statement Experience

- Choice of multiple event lawns for your ceremony
- Menu Tasting for 2
- Discounted rounds of golf for anyone in the wedding party.
- Use of the Legends or AJ's Bridal Room for 6 hours
- PA system and microphone, 60-inch TV for slideshow
- Cake Table, and Cake cutting knife
- 1-hour time slot day before wedding for wedding rehearsal
- In house Event Coordinator
- Banquet Tables
- Cocktail Tables
- White Resin Ceremony Chairs
- Ample Parking
- Set up and clean up
- Choice of white or ivory table linens and selection of colored napkins
- China, Silver and glassware



INCLUDED PER PERSON

- Welcome Water Station on Event Lawn Before Ceremony
- 4 passed hors d'oeuvres and during cocktail hour
- Signature buffet
- Full Champagne Toast
- Unlimited Soda, Tea, Coffee, and Water
- Open 4 hour Signature Bar

0 - 49 guests | \$165++

50 - 99 guests | \$155++

100 or more guests | \$145++

Contact Us

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Events & Catering Coordinator

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TIAGO JOAQUIM

Executive Chef

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MELLINDA SMITH

Food & Beverage Manager

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[CLICK TO SCHEDULE A TOUR](#)

Dinner Buffets

Our buffet package pricing is per person and subject to 6.5% sales tax and 22% gratuity.

Italian Supper

Minestrone Soup

Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing

Chicken Piccata with Lemon, Butter, and Capers

Classic Lasagna full of Pasta, Ricotta, Homemade Meat Sauce, and Tons of Cheese.

Creamy Parmesan Risotto with Chopped Parsley

Steamed Broccoli with Garlic and Olive Oil

Garlic Breadsticks

Mini Cannoli and Mini Tiramisu

Enhancements

Garlic Mussels - \$5.00

Classic Caprese - \$4.00

Eggplant Ratatouille - \$3.00

Chef Action Pasta Station - \$10.00

Vanilla Bean Panna Cotta - \$4.00

Southern Barbeque

Barbeque Baby Back Ribs

Roasted Garlic Shrimp with Grilled Corn, Avocado, Lime, and Orange Zest

Creamy Macaroni and Cheese topped with Toasted Breadcrumbs

Roasted Rosemary Creamed Potato with Chopped Bacon

Slow Braised Collard Greens

Homemade Cornbread

Strawberry Shortcake and Flourless Chocolate Cake with Vanilla Sauce

Enhancements

True South Corn Bisque - \$4.00

Fried Green Tomatoes - \$4.00

Corn on the Cob - \$3.00

Dinner Buffets

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The American

Cream of Butternut Squash Soup with Herbed Croutons
Build Your Own Salad Bar with Romaine, Radicchio, Tomato, Cucumber, Shaved Cabbage, Red
Onion, Shredded Carrots, Croutons, Ranch and Balsamic Vinaigrette
Sliced Oven Roasted Turkey Breast with Natural Au Jus
Oven Roasted Fillet of Salmon with Honey Mustard Cream Sauce and Chopped Chives
Green Beans with Sliced Toasted Almonds and Garlic Butter
Sour Cream and Chive Mashed Potatoes
Dinner Rolls and Bread
Apple Crumb Pie and Chocolate Mousse Cake

Enhancements

New York Steak Carving Station with Bordelaise Sauce and Horseradish Cream
\$450 (Serves Approx. 30) Chef Attendant Fee \$150

New Orleans

Chicken Gumbo Soup
Chopped Salad with Lettuce, Tomato, Bacon, Cucumber, Black Olives, Diced Hard Boiled Eggs,
Navy Beans, Crumbled Bleu Cheese, and Balsamic Vinaigrette
Shrimp and Andouille Sausage Jambalaya
Creamy Cajun Chicken with Cajun Seasoning, Garlic, Tomato, and Fresh Herbs
Smoked Chicken Bowtie Pasta with Green Peas, Artichoke Hearts, and Sundried Tomatoes in a
Garlic Cream Sauce
Roasted Cajun Vegetables with Zucchini, Yellow Squash, Cauliflower, Red Peppers, and Baby
Carrots
Home Made Cornbread
Bourbon Pecan Pie, Chocolate Pralines, and Lemon Pound Cake

Enhancements

Beignets - \$4.00
Crawfish or Shrimp Etouffee - \$7.00
Shrimp Creole - \$7.00
Dirty Rice - \$3.00

Dinner Buffets

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Spanish

Build Your Own Salad with Field Greens, Avocado, Tomato, Sliced Red Pepper, Queso Fresco, and Ranch Dressing

Seafood Paella with Calamari, Mussels, Clams, Red Pepper, Green Peas, and Saffron Rice

Sautéed Shrimp in Lemon Garlic Sauce served over Spanish Potato

Chicken Ajillo with White Wine, Lemon Garlic Sauce

Braised Vegetable Stew with Eggplant, Zucchini, Garlic, Chili, Bell Peppers, Onion, Olive Oil, and Tomato Broth

Rice and Black Beans with Onion and Cilantro

Cheddar Biscuits

Tres Leches Cake and Churros

Enhancements

Empanadas - \$4.00

Arroz Con Pollo - \$6.00

Mediterranean Greek

Lentil Soup

Greek Salad with Feta, Tomato, Peppers, Onions, and Pepperoncini with Red Wine Vinaigrette

Slow Roasted Leg of Lamb with Rosemary, Thyme, Oregano, White Wine, and Chicken Broth

Chicken Souvlaki with Peppers, Onions, Tomato, Scallion, Tzatziki Sauce, and Pita Bread

Pastitsio Greek Lasagna with Spiced Meat, Homemade Tomato Sauce, Grated Cheese, and Finished with a Creamy Béchamel Sauce

Spanakopita Savory Spinach Pie with Feta Cheese in Phyllo Pastry with Chopped Parsley

Roasted Potatoes with Lemon Juice, Fresh Herbs, and Oregano

Dinner Rolls and Butter

Baklava and Lemon Pound Cake

Enhancements

Dolma - \$4.00

Gyros - \$7.00

Loukoumades - \$4.00

Dinner Buffets

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Low Country

She-Crab Soup

Seafood Pasta Salad with Shrimp, Crab Claw Meat, White Tuna, Elbow Macaroni, Bell Peppers,
Celery, Onions, Parsley, Dijon Mustard, and Mayonnaise

Crispy Chicken Thighs with Lemon and Green Olive Tapenade

Blackened Florida Shrimp and Cheesy Grits

Low Country Boil with Shrimp, Clams, Sausage, Potatoes, and Corn

Hoppin' John Carolina Peas and Rice

Homemade Cornbread

Bread Pudding and Apple Pie

Enhancements

Crab Cakes - \$6.00

Fried Green Tomatoes - \$4.00

Corn on the Cob - \$3.00



Vendor List

Photography

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