



DEERWOOD
COUNTRY CLUB

2023 Banquet Menu

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DISCOVER DEERWOOD TODAY

Providing excellence in service for over 60 years.

Let our team of experienced planners create your next celebration, golf event, or meeting.

Planning an event can be stressful. Let the Team at Deerwood Country Club ease you through the process and assist with planning. Our spacious and elegant Clubhouse has panoramic views of the golf course and lake and is the perfect setting for your event.

Menus -Our Chef will create a dining experience your guests will long remember. You can always depend upon our culinary team to deliver the finest quality and the freshest ingredients for a first-class meal. Custom menus are also available. If we do not receive your menu choices within one of your event, the menu will be the chef's choice. ****MENUS AND PRICING ARE SUBJECT TO CHANGE UNTIL FINAL MENU IS SELECTED.**

No outside food other than a cake or cupcakes may be brought into the clubhouse.

**Our cake-cutting fee is \$2.50 per person*

Membership - Deerwood Country Club Associate Members receive a 50% discount on room rental and a 10% discount on food pricing. Executive Business Members receive complimentary room rental and a 10% discount on food pricing. Equity Members receive complimentary room rental and a 15% discount on food pricing. ****Excludes Beverages, Equipment, and Party Rentals.**

Club Facilities -The Club provides tables, glassware, dinnerware, cocktail napkins, house linens (black or ivory), and table napkins in any primary color are available at no additional cost. All events are quoted for a 4-hour duration. Additional time is available upon request and availability at \$300 per half hour.

Guarantees - To ensure your room and food are prepared to your specifications, we require an estimate of the number of guests with confirmation of the event booking to ensure you meet your food and beverage minimum.

A final guarantee of the number of guests is due at least one week prior to the event date. If we do not receive your final guarantee, your highest estimate will be considered your guarantee. Any overage in your numbers 4-6 days before an event will incur a 25% additional charge per person. Additional guests 2-3 days before an event will incur a 50% per person additional fee. No changes can be made on the day of the event.

Due to health code restrictions, any food leftover from an event must be disposed of and may not be sent home with guests.

Deposits -A non-refundable, non-transferable deposit of \$1,500 is required to hold space for each event. If your estimated cost is less, the deposit will be 50% of the estimation.

Payment - Please note:

- A deposit is due upon confirmation of every event. Full payment is due one week prior to your event with a final guarantee. Checks and credit cards are accepted for final payment.
- A 3.5% credit card convenience fee will be added to your final bill if a credit card is used for deposit and/or final payment.

All pricing attached does not include a 7.5% tax or 22% service charge.

All Food and Beverage minimums are before any tax or service.

OUR CLUBHOUSE



Deerwood Country Club's 25,000-square-foot clubhouse has versatile space for hosting multiple events. Banquet rooms and Lakeview West, East, and Central may be used individually or grouped for larger events.

Room Capacities & Rentals

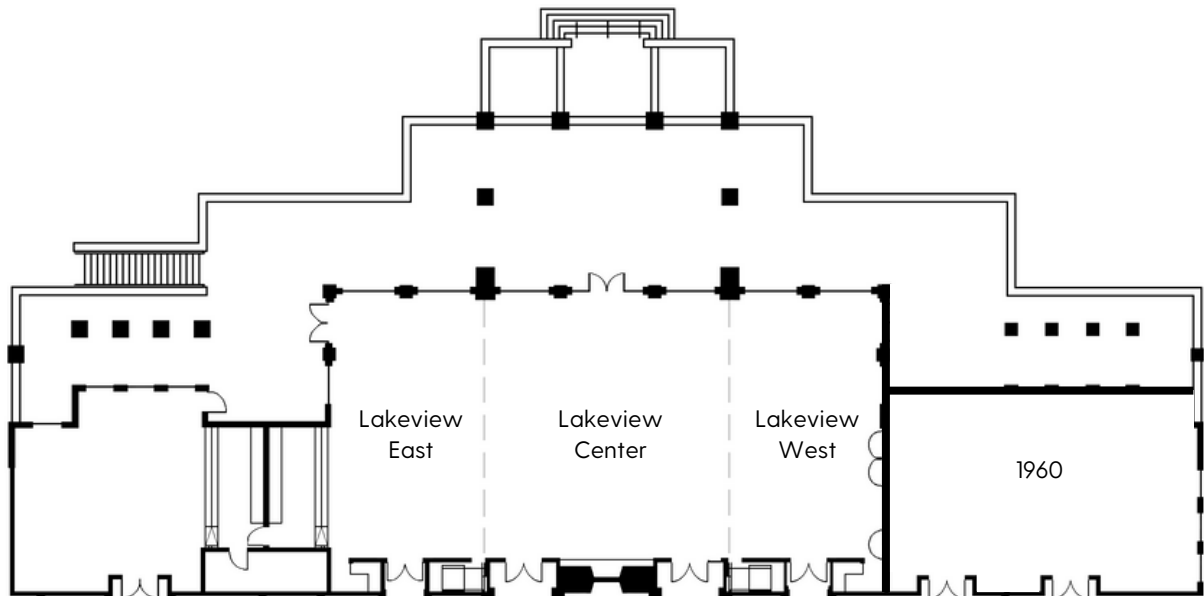
(Please allow space for production, staging and dance floors)

Banquet Rooms	Full Seating/ Sit-down	Cocktails/ Stand-up	Rental Fee Breakfast/Lunch	Rental Fee Evening	Minimums		
					6-10 am	10 am-4 pm	4-11 pm
Boardroom 1	15	NA	\$150	\$200	\$300	\$300	\$500
Boardroom 2	15	NA	\$150	\$200	\$300	\$300	\$500
Lakeview East	70	90	\$200	\$350	\$500	\$1,400	\$2,450
Lakeview West	70	90	\$200	\$350	\$500	\$1,400	\$2,450
Lakeview Central	110	150	\$350	\$450	\$800	\$2,200	\$3,850
1960* <i>Limited Availability</i>	75	75	\$500	\$500	\$1000	\$2,500	\$2,500
Full Clubhouse* <i>Limited Availability</i>	300+	500+	N/A	\$2,500	N/A	N/A	\$20,000

**F&B Minimums are always before tax and service charges.

**Deerwood Country Club Members will receive a 50% room rental discount.

**Deerwood Country Club Equity and Executive Business Members have complimentary access to all banquet spaces.



BREAKFAST & BRUNCH

PLATED SELECTIONS

All breakfast selections are served with a pre-set glass of Florida Orange Juice and a Fresh Seasonal Fruit Cup

The Rise & Shine • \$21.95

Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Applewood Smoked Bacon & Grits, accompanied by Toast with Butter & Preserves

The Breakfast Quiche • \$22.95

Freshly Baked Quiche with Wild Mushrooms & Scallions. Served with Smoked Bacon, Breakfast Potatoes & a Fresh Blueberry Muffin

Eggs Benedict • \$20.95

Two Poached Eggs on a Toasted English Muffin, topped with Canadian Bacon & Hollandaise Sauce, accompanied by Crispy Breakfast Potatoes

Waffles & Eggs • \$19.95

Two Pearl Sugar Waffles served with Whipped Butter & Maple Syrup, accompanied by Fluffy Scrambled Eggs & Crisp Applewood Smoked Bacon.

Cinnamon French Toast • \$19.95

Thick slices of Egg- Battered Toast with Whipped Butter & Maple Syrup, accompanied by Crisp Applewood Smoked Bacon

BUFFETS

All Buffet Selections include Chilled Orange & Cranberry Juices, Milk, Regular and Decaffeinated Coffee and Tea

The Deerwood Continental • \$12.95

Assorted Breakfast Pastries & Butter

The American Continental • \$17.95

Fresh Fruit & Assorted Breakfast Pastries, Sliced Bagels with Cream Cheese, Butter & Preserves

The buffets below are prepared for a minimum of 30 guests.

The Traditional Morning Riser • \$21.95

Fresh Seasonal Fruit Bowl, Fluffy Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Sausage, Grits, Assorted Breakfast Pastries & Toast with Butter & Preserves

The Executive Breakfast Buffet • \$26.95

Fresh Seasonal Fruit Bowl, Assorted Breakfast Pastries, Toast with Butter & Preserves, Breakfast Potatoes & Cheese Grits, Fluffy Scrambled Eggs, Seasonal Quiche, Crisp Bacon Strips & Grilled Sausage Links, and Pearl Sugar Waffles with Maple Syrup



Add a made-to-order omelet station to any buffet for an additional \$7.50 per person and a \$100 Chef Attendant Fee.

*Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax
Additional Servers - \$50 ea. || Chef attendant fee - \$100

LUNCH BUFFET



All include water, iced tea, lemonade, and coffee.
Add Cookies to any buffet for \$1.75 ea. or Chicken Barley Soup for \$2.50 ea.

Barbecue Buffet • \$21.95

Grilled Chicken with BBQ Sauce, Pulled Pork, Baked Beans, Corn, Cole Slaw, Rolls & Butter
Add BBQ Ribs - \$22.95 pp

All American Buffet • \$19.95

Hamburgers 1/4 lb, Beef Hot Dogs, Chicken Breast, Lettuce, Cheese, Tomatoes & Onions, Pickles, Assorted Potato Chips, Cole Slaw, Condiments

South of the Border • \$21.95

Soft Taco Shells & Nacho Chips with Cheese Sauce, Lettuce, Tomatoes, Sour Cream, Salsa, Black Olives, Minced Onions & Seasoned Ground Beef, Beef Empanadas and Spanish Rice

Cold Cut Buffet • \$19.95

Sliced Roast Turkey, Baked Ham, Roast Beef, Assorted Bread, Lettuce, Tomatoes, Pickles & Onions, Swiss & American Cheeses, Potato Salad, Potato Chips, Condiments

Par 3 Buffet • \$18.95

House Tossed Salad, Chicken Salad, Tuna Salad, Pasta Salad, Vege Crudite, Fresh Fruit, Rolls & Butter
Add Shrimp Salad - \$20.95 pp

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax
Additional Servers • \$50 ea. || Chef addendant fee • \$100

PLATED LUNCH

All include water, iced tea, lemonade, and coffee.
House Salad with Champagne Dressing, Rolls & Butter

Petit Filet Mignon • \$38

A Grilled 5oz Filet with a Wild Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes, and Sauteed Asparagus

Sirloin • \$30

Oven Roasted Sirloin with Cabernet Bordelaise, Roasted Smashed Red Potatoes with Herb Garlic Butter, and Sauteed Seasonal Vegetables

Beef Tips Marsala • \$29

Sauteed Beef Tips in a Wild Mushroom Marsala Wine Sauce, Penne Pasta, and Sauteed Seasonal Vegetables

Mediterranean Grouper • \$34

Pan Seared Grouper with a Roasted Tomato Coulis, Oven Roasted Polenta, and Sautéed Vegetable Succotash

Atlantic Salmon • \$32

Grilled Atlantic Salmon with a Citrus Beurre Blanc, Herb & Shallot Cous Cous, and Sautéed Haricot Verts

Chicken Marsala • \$29

Sautéed Chicken Marsala with Wild Mushroom Marsala Wine Sauce, Roasted Garlic Mashed Potatoes, and Roasted Seasonal Vegetables

Chicken Asiago • \$29

Sautéed Breast of Chicken with a White Parmesan-Asiago Cream Sauce with Pasta and Seasonal Vegetable

Mediterranean Bowl • \$22

Cannellini White Beans, Spinach, Artichokes, Kalamata Olives, and Heirloom Cherry Tomatoes cooked with Garlic, Shallots, White Wine, and Lemon Juice. Finished with Extra Virgin Olive Oil, Fresh Herbs, and Crumbled Feta Cheese.

• Other Bowls are also available •

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax

SNACK BREAKS

Stretch your legs and take a break from your meeting or presentation with one of our Snack Break options.

The Munchies · \$5.50 per person

Roasted Peanuts, Chex Mix, Potato Chips, Pretzels, Goldfish Crackers & Popcorn

The Crowd Pleaser · \$8.95 per person

Build your own snack break - *Three Items*:

Fresh Fruit, Granola Bars, Assorted Breakfast Pastries

Assorted Cookies, Freshly Baked Brownies,

Chocolate Dipped Strawberries

Salty Snacks: Pretzels, Chips, Snack Mix, or Tortilla Chips with Club Made Salsa

Take A Dip · \$13 per person

Tortilla Chips, Potato Chips, Crostini, or Crispy Pita

Select Two: Spinach & Artichoke Dip, Vidalia Onion Dip, Guacamole, Hummus, Vine Ripe Tomato Salsa, Blue Cheese Dip, Ranch Dressing

Healthy Break · \$14.50 per person

Vegetable Crudite, Ranch, Hummus, Fresh Fruit Kabobs,

Assorted Individual Yogurts, and

Fruit Infused Water

Trail Mix – Make your own \$19 per person

(25-person minimum)

Mini-Pretzels, Glazed Pecans, Banana Chips, Pumpkin Seeds,

Roasted Cashews, Golden Raisins

Toasted Sesame Seeds & Mini M&M's

Add All Day Beverage Break:

Iced Tea, Lemonade & Coffee - \$10

to include Soft Drinks, \$13

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax





DIPS, SPREADS, AND BOARDS

\$5.50 per person · Pick one

- Bruschetta – Tomato Bruschetta with Balsamic Crostini
- Spinach Artichoke Dip – Parmesan Spinach Artichoke Dip with Toasted Baguette Crostini
- Beer Cheese and Mustard with Soft Pretzels
- Tea Sandwich Board – Smoked Salmon, Curried Egg, Cucumber Dill
- Guacamole, Salsa, and Queso with Tortilla Chips · add \$1 per person
- Fruit Display · add \$1 per person
- Mezze Board – Hummus, Whipped Feta, Crudité Vegetables, Marinated Olives, Crackers, Grilled Naan Bread · add \$1 per person
- Cheese Board with Crackers & Accompaniments · add \$2 per person
- Charcuterie & Cheese Board with Crackers & Accompaniments · add \$4 per person

HORS D'OEUVRES

\$4 per piece · Minimum Quantity of 100 pieces

Deviled Eggs · Caprese Skewers · Olive Tapenade with Goat Cheese Canape
Parmesan Breaded Artichoke Hearts with Marinara · Assorted Mini Quiche
Loaded Potato Skins · Pigs in a Blanket
Meatballs – Swedish, BBQ, or Marinara · Chicken Quesadilla · Jalapeno Poppers
Potstickers with Ponzu Sauce · Sausage Stuffed Mushrooms
Fried Mushrooms · Empanadas

PREMIUM HORS D'OEUVRES

\$5 per piece · Minimum Quantity of 100 pieces

Compressed Melon with Prosciutto Skewers · Crab Stuffed Mushrooms
Smoked Salmon Pinwheels on Rye Crostini · Bang Bang Shrimp – Steamed or Fried
Shrimp, Cucumber & Dill Canape
Ahi Tuna Cups – Poke Tuna in a Phyllo Cup topped with Wasabi Aioli, Sesame Seeds, and Scallions.
Crab Salad Canape – Crab Salad in a Phyllo Cup topped with Chives
Assorted Sushi Rolls · Shrimp Cocktail · Mini Crabcakes with Remoulade
Coconut Fried Shrimp with Mango Chili Sauce · Mini Beef Wellington
Shaved Dijon Crusted Beef with Horseradish Cream and Chives on Baguette Crostini

*Pricing does not include 22% Service Charge or 7.5% Sales Tax
Butler Passed Hors d'oeuvres · \$50 per server

DINNER BUFFETS

All include water, iced tea, lemonade, and coffee.

The Italian • \$25.95

Pasta Salad, Shrimp Primavera, Breast of Chicken Parmesan, Fettucine Alfredo, Mushrooms, Zucchini, Sauteed Onions, Basil & Oregano with Garlic Bread

South of the Border • \$22.95

Soft Taco Shells & Nacho Chips with Cheese Sauce, Lettuce, Tomatoes, Sour Cream, Salsa, Black Olives, Minced Onions & Seasoned Ground Beef, Beef Empanadas and Spanish Rice

The Homestyle • \$23.95

Country Meat Loaf, Grilled Herb Chicken Breast, Potato Salad, Rice Pilaf, Seasoned Green Beans, Biscuits

Barbecue • \$25.95

Grilled Chicken with BBQ Sauce, Pulled Pork, Baked Beans, Corn, Coleslaw, Rolls & Butter
Add BBQ Ribs • \$26.95 pp

Beef & Chicken • \$35.95

Mixed Green Salad with Vegetable Garnishes
Burgundy Beef Tips
Grilled Chicken Breast with Baby Portabella Mushrooms
Parsley Red Bliss Potatoes
Garden Vegetable Medley

Add delicious Cookies for only \$1.75 pp



Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax
Additional Servers • \$50 ea. || Chef addendant fee • \$100

PLATED DINNER

All entrees include:

Water, Iced Tea, Lemonade, and Coffee
House Salad with Champagne Dressing
Rolls & Butter

Filet Mignon • \$53

A Grilled 7 oz Filet with a Wild Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes and Sautéed Asparagus

New York Strip • \$50

Grilled New York Strip with a Cabernet Bordelaise, Roasted Smashed Red Potatoes with Herb Garlic Butter, and Roasted Seasonal Vegetables

Sirloin • \$40

Oven Roasted Sirloin with Wild Mushroom Demi-Glace, Roasted Garlic Mashed Potatoes, and Sauteed Seasonal Vegetables

Beef Tips Marsala • \$39

Sautéed Tender Beef Tips in a Wild Mushroom Marsala Wine Sauce, Creamy Polenta and Sautéed Seasonal Vegetables

Mediterranean Grouper • \$45

Pan Seared Grouper with a Roasted Tomato Coulis, Oven Roasted Polenta, and Sautéed Vegetable Succotash

Atlantic Salmon • \$32

Grilled Atlantic Salmon with a Citrus Beurre Blanc, Herb & Shallot Cous Cous, and Sauteed Haricot Verts

Chicken Piccata • \$29

Sauteed Chicken Piccata with a Lemon Caper Beurre Blanc, Herb & Garlic Rice Pilaf, and Wilted Buttered Spinach

Chicken Marsala • \$29

Sautéed Chicken Marsala with Wild Mushroom Marsala Wine Sauce, Roasted Garlic Mashed Potatoes, and Roasted Seasonal Vegetables

Chicken Asiago • \$29

Sauteed Breast of Chicken with a White Parmesan-Asiago Cream Sauce with Pasta and Seasonal Vegetable

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax

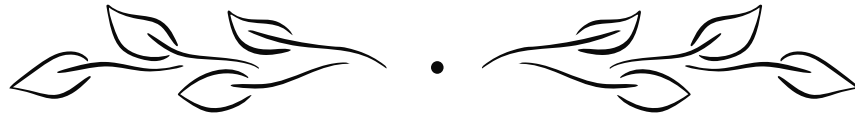
PLATED DINNER

All entrees include:

Water, Iced Tea, Lemonade, and Coffee
House Salad with Champagne Dressing
Rolls & Butter

Mediterranean Bowl • \$24

Cannellini White Beans, Spinach, Artichokes, Kalamata Olives, and Heirloom Cherry tomatoes cooked with Garlic, Shallots, White Wine, and Lemon Juice. Finished with Extra Virgin Olive Oil, Fresh Herbs, and Crumbled Feta Cheese.



DUO PLATES

Beef Tenderloin and Grouper • \$58

Grilled Petit Beef Filet Mignon with Wild Mushroom Demi-Glace and Seared Grouper with Citrus Beurre Blanc, Roasted Garlic Mashed Potatoes, and Sauteed Asparagus

Chicken and Scallop • \$48

Seared Chicken Breast and Seared Sea Scallops with Lobster Americaine Sauce, Oven Roasted Polenta, and Sauteed Vegetable Succotash

New York Strip and Crab Cake • \$52

Grilled Petit New York Strip with Bordelaise Red Wine Demi-Glace and a Lump Crab Cake with Creole Mustard Remoulade,

Tenderloin Tips and Chicken • \$45

Sautéed Filet Mignon Beef Tips and Seared Chicken Breast in a Wild Mushroom Marsala Wine Sauce, Roasted Garlic Smashed Red Potatoes, and Sauteed Seasonal Vegetables

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax

DESSERT

Add Freshly Made desserts to your event
\$8.00 per person

Our dessert selection features a variety of fresh seasonal
cheesecakes, tortes, and pies.

**Availability may change.*

Please choose your dessert from the list below.

Cheesecakes

Amaretto Cheesecake · Brownie Cheesecake · Cappuccino
Cheesecake · Chocolate Covered Strawberry Cheesecake
Chocolate Truffle Cheesecake · Keylime Cheesecake · Limoncello
Blueberry Cheesecake · Mexican Hot Chocolate Cheesecake
New York Cheesecake · Oreo Cheesecake · Peppermint Mocha
Cheesecake · Praline Cheesecake · Red Velvet Cheesecake
Salted Caramel Cheesecake · Strawberries & Cream Cheesecake
Sweet Potato Cheesecake · RumChata Cheesecake
Turtle Cheesecake

Mousse Cakes

Chocolate Caramel Pecan
Charlotte Russe (White Chocolate Raspberry)
Flourless Midnight Velvet Mousse · Midnight Velvet Mousse
Pumpkin Gingerbread Mousse · Sweet & Salty Brownie Torte
Tiramisu

Traditional Layer and Bundt Cakes

Apple Spice Cake (*Cream Cheese Icing*) · Birthday Cake
· Black Forest Layer Cake Carrot Layer Cake
Chocolate Raspberry Layer Cake · Chocolate Rum Layer Cake
German Chocolate Layer Cake
Granny's Lemon Pound Cake · Lemon Raspberry Layer Cake
Orange Cranberry Layer Cake · Pineapple Coconut Layer Cake
Triple Chocolate Layer Cake

Tartes

Apple Crisp (shallow) · Apple Walnut Tarte (Extra Deep)
Blackberry Peach Tarte (Extra Deep) · Blueberry Crisp (Shallow)
Bourbon Pecan (Extra Deep) · Cherry Crumb Tarte (Shallow)
Deep Dish Apple Crisp (Extra Deep) · Mixed Berry Crisp (shallow)
· Pear Frangipane Tarte (Shallow) · Pecan Tarte (Extra Deep)
Strawberry Rhubarb Tarte (Extra Deep)

Pies

Banana Cream Pie · Coconut Cream Pie · Keylime Pie
Reese's Peanut Butter Pie

Small Bite Dessert Centerpiece

An assortment of small desserts presented on a variety of
artistic cake trays (2 small bite desserts per person)

Assorted Cookies • \$1.75 each

*Dessert selections must be made at least ten days before your event
to ensure availability.

Pricing is per person.

*Pricing does not include 22% Service Charge or 7.5% Sales Tax



BEVERAGES

Deluxe

Platinum Vodka, NewAM Gin, Cruzan Rum, Sauza Blue Tequila, Canadian Club Whiskey, Jim Beam Bourbon & Ballentine Scotch

Premium

Tito's Vodka, Aviation Gin, Bacardi Light Rum, Jim Beam Black Seagram 7, Herrodura Silver Tequila, & Dewar's White Label Scotch

Deerwood Select

Kettle One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Pilar Rum, Maker's Mark, Codigo Blanco Tequila & Johnnie Walker Black Label Scotch

Packaged Hosted Unlimited Bars

**All hosted bars include beer, house wine, & soft drinks.*

Package Type	2 Hours	3 Hours	4 Hours
Deluxe	\$26	\$34	\$42
Premium	\$28	\$37	\$47
Deerwood Select	\$34	\$45	\$56
Beer & Wine	\$23	\$30	\$37

Available By the Gallon

(pre-mixed)

Priced per Gallon · Thirty - 5 oz. servings

Non-Alcoholic Fruit Punch · \$50

Iced Tea or Lemonade · \$50

Coffee with Cream & Sugar · \$55

Champagne Punch · \$85

Mimosa · \$100

Consumption Bars

**Pricing includes service charge and tax*

Deluxe · \$11 ea

Premium · \$13 ea

Deerwood Select · \$15 ea

House Wine · \$11 ea

Premium Wine · \$15 ea

House Champagne · \$11 ea

Mimosa · \$11 ea.

**By the bottle of Champagne · \$40 ea*

Domestic Beers · \$8 ea

Import Beers · \$9 ea

Seltzers · \$11 ea

Craft Beers · \$11 ea

Coffee · \$3 ea

Tea · \$3 ea

Gatorade · \$4 ea

Water Bottles · \$2 ea

Soda · \$3 ea

**Other beverage options are available upon request*

**Iced Tea and Lemonade included with buffets.*

A bartender fee of \$100+ per bartender for hosted bars, or \$125+ per bartender per cash bar.

One bartender is required per 75 Guests

**Hosted Bar prices are per person. Cash Bar prices are per drink.
Pricing (excluding consumption bars) does not include 22% Service Charge or 7.5% Sales Tax*

MEETINGS & PRESENTATIONS



Deerwood Country Club offers LCD projectors and audiovisual screen rentals with VGA and audio cable connections. Adaptors are the responsibility of the presenting host. Deerwood Country Club does not provide technical support for personal computers, Macintosh computers, or devices. We would like all presenting parties to schedule testing of their equipment before the start time of the scheduled event. For additional audiovisual equipment rentals or a technician, we may offer quotes and scheduling no later than one week prior to the event.

The following items are available at no charge.

**Please ask for them when you confirm your meeting arrangements so they will be reserved for your group.*

- Wireless access to the Internet
- Notepads & pencils
- Pitchers of water & glasses
- House linens, china & glassware
- Panoramic View of the golf course!

Additional equipment available for rental

- Easels: \$10
- Flip chart with markers: \$15
- Cordless microphone: \$50
- Microphone and Podium: \$75
 - TV: \$100
 - LCD Projector: \$200
 - Screen: \$75

Party Rentals:

- Small dance floor: \$450
- Large dance floor: \$600
- Baby Grand Piano: \$150
- Bartender charge: Cash Bar \$125/ Hosted Bar \$100
- Chef Attendant Fee: \$100
- Additional Servers: \$50 ea.
- High Top Cruisers: \$15 each (7 available)
- Uplights: \$15 each (15 available)
- Wine Barrels: \$50 each (2 available)
- Pipe and Draping (6' x 15'): \$25 for each panel (Black or White - six available)
- Decorative Arbor: \$100

NOTES:

Banquet Rooms	Full Seating / Sit-Down	Cocktails/ Standup	Rental Fee		Food & Beverage Minimums		
			Breakfast/ Lunch	Evening	6-10 am	10 am-4 pm	4-11 pm
Lakeview East	70 People	90 People	\$200	\$350	\$500	\$1,400	\$2,450
Lakeview West	70 People	90 People	\$200	\$350	\$500	\$1,400	\$2,450
Lakeview Central	110 People	150 People	\$350	\$450	\$800	\$2,200	\$3,850
Lakeview Suites	250 People	330 People	\$750	\$1150	\$1,800	\$5000	\$8750

Please Contact Catering Director
 Kathy Sargent
 (904) 641-6100 x103
 ksargent@deerwoodclub.com

Website: www.deerwoodclub.com

