



Weddings

AT

EAGLE LANDING

EAGLE LANDING AT OAKLEAF PLANTATION
3989 EAGLE LANDING PARKWAY
ORANGE PARK, FLORIDA
32065
(904) 291-5600
WWW.EAGLELANDINGONLINE.COM



Congratulations on your engagement

Thank you for your interest in holding your special day with us. At Eagle Landing, we pride ourselves on the quality of our service, cuisine and venue. Our friendly and professional staff will provide you and your guests with the ultimate wedding experience. We have an exceptional venue offering golf and water views, towering pine trees and a colorful floral landscape. Mixed with our talented culinary team that offers creative selections with the ability to to customize your menu preparations and exceed your expectations, if you are looking for a unique setting for your big day then look no further!

Included in this packet you will find all of our wedding information, we also encourage you to visit our website for additional information,

www.eaglelandingonline.com

or *www.wedding-spot.com/venue/5411/Eagle-Landing-Golf-Club*

It would be our pleasure to provide you with a tour of our beautiful property and answer any additional questions you may have. We look forward to assisting you in planning the wedding of your dreams!

Wishing you all the best!

Joe Halifko

Food and Beverage Manager

Ceremony Packages

COUPLES CAN CHOOSE FROM ONE OF OUR THREE STUNNING CEREMONY LOCATIONS:

VILLAGE GREEN

Surrounded by beautiful lush landscape, flora and fauna, this pristine event lawn located in front of the Golf Clubhouse under a quaint gazebo is the perfect place to exchange vows.

This site is ideal for ceremonies of 20 - 150 guests

\$200

PATIO BREEZEWAY

Just outside the Golf Clubhouse, this quaint breezeway offers a splendid view of the Golf Course and ponds for the classic smaller ceremony.

This space is ideal for ceremonies of 20 - 40 guests

\$300

BANQUET HALL

Located inside the Golf Clubhouse, this event room offers a more intimate setting for your dream day.

This area is ideal for ceremonies of 20 - 75 guests

\$600

INCLUDES THE FOLLOWING:

ONE-HOUR CEREMONY REHEARSAL
COMPLIMENTARY PARKING
GUEST BOOK TABLE
WATER STATION

CHANGING AREAS FOR BRIDE & GROOM
SET UP & BREAK DOWN OF SITE
UNITY TABLE
EVENT SIGNAGE

GIFT TABLE

Buffets

PRICED FOR A MINIMUM OF 40 GUESTS

3 Salads & 3 Entrees & 3 Sides

\$40.00++

HORS D'OEUVRES

Choose 4 from our Hors D'oeuvres section

SALADS

Caesar

Mixed Baby Lettuces with Choice of Dressings

Grilled Vegetables in Light Balsamic Vinaigrette

Pasta Salad with Vegetables, Herbs & Vinaigrette

Fresh Fruit Salad

Tomato Salad with Cucumber & Red Onion

Potato Salad

Spinach, Mushroom, Bacon & Egg Salad with Bacon Vinaigrette

ENTREES

Chicken Tassonaise

Chicken Marsala

Eggplant Parmesan

Lasagna

Grilled Mahi Mahi with Lemon Butter

Grilled Salmon with Bourbon and Stone Mustard Glaze

Whole Roasted Pork Loin with Fruit Compote

Grilled, Marinated Flank Steak with Mushroom Jus

**A Carving Station may be substituted for an Entree at additional cost*

SIDES

Mashed Potatoes

Rosemary Roasted New Potatoes

Long Grain White and Wild Rice

Macaroni & Cheese

Roasted Vegetable Medley

Steamed Asparagus

Braised Cabbage

Squash Casserole

Fresh Green Beans

Collard Greens sautéed with Apple Wood Smoked Bacon & Vidalia Onions

WEDDING CAKE SERVICE & CHAMPAGNE TOAST AVAILABLE

Carving Stations

ROAST TURKEY

Oven Roasted Whole Turkey
Cranberry Sauce • Mushroom Gravy • Mayo

\$190.00++

HONEY GLAZED HAM

Slow Roasted Honey Glazed Virginia Ham
Dijon Mustard • Horseradish Cream • Mayo

\$245.50++

HERB ROASTED PORK LOIN

Seared Pork Loin with Fresh Herbs
Orange Marmalade • Spicy Mustard • Horseradish Cream

\$265.00++

FLANK STEAK

House Marinated, Char-Grilled Flank Steak
Chimichurri • Horseradish Cream • Fruit Salsa

\$325.00++

PRIME RIB

Oven Roasted Seasoned Rib of Beef
Au Jus • Horseradish Cream • Dijon Mustard

MARKET VALUE

BEEF TENDERLOIN

Fresh Herb Seared Beef Tenderloin
Apple Bourbon Sauce • Horseradish Cream • Caramelized Onions

MARKET VALUE

ALL ABOVE STATIONS INCLUDE SILVER DOLLAR ROLLS & BUTTER

Hors d'Oeuvres

PRICES BASED ON 50 PIECES

COLD

Shrimp Cocktail with Cocktail Sauce	\$80.00
Summer Melon Wrapped in Prosciutto (seasonal)	\$40.00
Cucumber Cups filled with Crab Salad	\$70.00
Bruschetta	\$35.00
Grilled Chicken & Black Beans in Phyllo Cups	\$45.00
Cherry Tomatoes Stuffed with Herb Infused Boursin Cheese	\$45.00
Deviled Eggs	\$30.00

FINGER SANDWICHES

Pimento Cheese Spread	\$25.00
Cucumber with a Dill Mayonnaise	\$25.00
Tomato, Black Pepper & Mayonnaise	\$35.00
Watercress & Apple Wood Smoked Bacon	\$40.00
Dill Chicken Salad with Grapes & Walnuts	\$45.00
Ham, Pineapple & Cream Cheese	\$45.00

HOT

Chicken Fingers	\$80.00
Crab Stuffed Mushrooms	\$65.00
Sausage Stuffed Mushrooms	\$50.00
Vegetable Spring Rolls with Oriental Dipping Sauce	\$80.00
Grilled Vegetable Kabob	\$45.00
Chicken Wings	\$65.00
Chicken Skewers with Lemon & Rosemary	\$70.00
Swedish Meatballs	\$50.00
Petite Crab Cakes with Lemon Caper Aioli	\$75.00
Peppered Sea Scallops Wrapped in Bacon	\$155.00
Southwestern Egg Rolls	\$120.00
Crab Rangoon	\$90.00
Petite Quiche Lorraine	\$90.00
Spanakopita	\$95.00

(Price does NOT include 20% Gratuity and 7% Sales Tax)

Dips. Displays & Desserts

PRICES BASED ON 25-30 PEOPLE

DIPS

Served with an assortment of pita chips, crackers, toast points and tortilla chips

Spinach, Artichoke and Ricotta	\$75.00
Crab	\$105.00
Feta & Greek Olive Dip with Lemon	\$75.00

DISPLAYS

Tortilla Chips with Salsa & Guacamole	\$35.00
Fresh Local Tomatoes with Buffalo Mozzarella, Basil & Virgin Olive Oil	\$90.00
Fresh Vegetable with Bleu Cheese Herb Dipping Sauce	\$50.00
Grilled Vegetables with Imported Olives, Roasted Peppers & Balsamic Reduction	\$50.00
Baked Brie with Mixed Berries served with Toast	\$90.00
Smoked Salmon with Accompaniments	\$140.00
Grilled Eggplant with Kalamata Olives, Feta & Lemon Oregano Dressing	\$50.00
Fresh Cheeses Assortment	\$75.00
Fresh Fruits	\$75.00

COOKIES. BROWNIES & MORE

	PRICED PER DOZEN
Small Cookies	\$9.00
Jumbo Cookies	\$18.00
Brownies	\$20.00
Dessert Bars	\$24.00

ADDITIONAL OPTIONS

Whole Cakes	PRICES VARY
Wedding Cake Service	PRICES VARY
Client Providing the Cake	\$25 FEE

COOKIE FLAVORS

Chunky Chocolate Chip, Cranberry Decadence
Brown Sugar Oatmeal Raisin, Peanut Butter
Chocolate Macadamia (White or Dark),
Sugar & More

BROWNIE FLAVORS

Fudge, Blondie, Specialty

DESSERT BAR FLAVORS

Lemon, Raspberry Cheese, Caramel Oatmeal,
Chocolate Cookie Crumble

Beverages

FULLY STOCKED BAR FEATURING PREMIUM SELECTION OF LIQUORS, DOMESTIC & IMPORTED BEER, WINES AND A SELECTION OF MIXERS

PRICES QUOTED FOR A 3 HOUR EVENT PRICED PER PERSON++

BEER AND WINE OPTION

Domestic Draft • House Wines • Non-Alcoholic

\$20.00 PER PERSON

BUFFET NON-ALCOHOLIC SERVICE

Sweet & Unsweet Iced Tea • Lemonade
Iced Cucumber Water

\$2.00 PER PERSON

OPEN BAR OPTION

Well & Call Liquor • Domestic Draft • House Wines • Non-Alcoholic

\$28.00 PER PERSON

ADDITIONAL HOUR +\$10.00 PER PERSON

PREMIUM LIQUOR PACKAGE +\$6.00 PER PERSON

WINE SELECTIONS

Special Orders or Bottle Pricing Available

Champagne

\$18 PER BOTTLE

Champagne Toast

\$3.00 PER PERSON





CUSTOM WEDDING CAKES

Choux Cake Studio Starting at \$500.00
www.chouxbakery.com • (904) 955.3398 • FB: @chouxdesignercakes • IG: @tamantha_cain

FLORAL ARRANGEMENTS

Orange Park Florist Market Price
www.orangeparkflorist.com • (904) 264.5120 • FB: @orangeparkflowers • IG: @orangeparkflorist

WEDDING GOODS & RENTALS

Tables • Tents • Chairs • Arches • Champagne Fountain • & More
Photo Booths Variable Pricing
\$600.00

HORSE & CARRIAGE RENTALS

Pinto Carriage Works Variable Pricing
www.pintocarriageworks.com • (904) 222.5272 • FB: @pintocarriageworks