



2800 Cimarrone Boulevard
Jacksonville, Florida 32259
904 287-2000

Cimarrone Golf Club welcomes you to one of the most beautiful settings in North Florida. The view from our Clubhouse down the 18th fairway is relaxing and sets the stage for a wonderful and peaceful celebration.

Our extremely talented Chef Tom will insure your food selections will be prepared and presented to make your event very special. Please let us assist you in planning your special event being mindful of your desires and budget.

Whether you are planning a wedding, retirement dinner or birthday party, we are here to make your experience one to remember.

Cimarrone Golf Club

Event Pricing General Information

Room rentals for non-Club catered events:

Room rental per hour *\$175.00*

Room Charge includes:

- Set up and breakdown of tables and chairs by Club staff.*
- One (1) hour set up time prior to rental for decorations.*
- Table linens and napkins.*

If event exceeds contracted time, charge is \$75.00 per ½ hour.

Maximum room capacity is 150.

Technology - Projector and Screen *\$50.00*

Deposits

Time of Booking *10% or \$250 whichever is greater*

Sixty (60) days prior to the event *50%*

Ten (10) days prior to the event *remaining 40%*

Cancellation Policy - Booking deposit is non-refundable if event is cancelled less than 30 days prior to event.

Server Staff are required (1 per 25 people). Charge is \$100 per server for 4 hour event.

Referrals are available for DJ, Bands, Chair Rentals, Notary Services, dance floor, plants, decorative amenities, etc.

No food or beverage may be brought on the premises without the written approval of the Club.

For events catered by the Club we offer the following with a guarantee of at least 50 people:

Per hour room rental (waived) \$175.00

Room Charge includes:

- Set up and breakdown of tables and chairs by Club staff.
- One (1) hour set up time prior to rental for decorations.
- Table linens and napkins.

If event exceeds contracted time, charge is \$75.00 per ½ hour.

Maximum room capacity is 150.

Technology - Projector and Screen (waived) \$50.00

Deposits

Time of Booking 10% or \$250 whichever is greater

Thirty (45) days prior to the event 50%

Ten (10) days prior to the event remaining 40%

Cancellation Policy - Booking deposit is non-refundable if event is cancelled less than 30 days prior to event.

Server Charge included for catered dinner events. Number of servers to be determined by the Club.

Referrals are available for DJ, Bands, Chair Rentals, Notary Services, dance floor, plants, decorative amenities, etc.

No food or beverage may be brought on the premises without the written approval of the Club.

DINNER MENU SELECTIONS

Prime Menu - \$26 per person

(choose one)

Prime Rib

Fish stuffed with Crabmeat

Sirloin Strip Steak

Salads

Fresh Garden or Caesar

Dinner rolls and butter

Choose two from selections below

Mashed Potato

Seasonal Vegetable Medley

Roasted New Potato

Green Beans

Yellow Rice

Glazed Carrots

Scalloped Potatoes

Steamed Broccoli

Julienne Zucchini & Squash

Dessert

\$3 per person

Carrot Cake

Chocolate and Raspberry Torte

Cheesecake with Caramelized Bananas

Choice Menu

Fish, Chicken, or Pork - \$21 per person

(choose one)

Prepared to your specifications

Salads - Fresh Garden or Caesar

Dinner rolls and butter

Choose two from selections below

Mashed Potato Seasonal Vegetable Medley Glazed Carrots

Roasted New Potato Green Beans Scalloped Potatoes

Steamed Broccoli Yellow Rice Julienne Zucchini & Squash

Italian - \$16 per person

(choose one entrée and one pasta)

Chicken, Sausage, or Meatballs

Chicken prepared either- Parmesan, Marsala, or Piccata

Or

Sausage prepared with Red & Green Peppers

Choice of Pasta - Baked Ziti, Tortellini or Pasta

with either Marinara or Alfredo Sauce

Dinner includes: Caesar Salad, Bread and your choice of

an Italian Vegetable - Zucchini or Squash

Dessert

\$3 per person

Carrot Cake

Chocolate and Raspberry Torte

Cheesecake with Caramelized Bananas

Prime and Choice menus include a fountain drink, ice tea or coffee.

Select Menu

Buffets

BBQ - \$13 per person

Chicken or Pork

Choose two from the selections below

Potato Salad, Cole Slaw, Baked Beans,

Macaroni and Cheese

If both entrees are selected the charge is \$15 per person.

Hamburgers and Hot Dogs - \$11 per person

Choose two from the selections below

Potato Salad, Cole Slaw, Baked Beans,

Macaroni and Cheese

Taco Bar - Chicken or Beef - \$11 per person

Soft taco shells with rice, black beans

and all the accompaniments

If both entrees are selected the charge is \$12 per person.

Dessert \$1 per person

Cookies or Brownies

The Select Menu offers a beverage package of \$1.50 per person for ice tea, coffee, or fountain beverage.

Events with appetizers only will incur server charges as previously stated. Number of Servers to be determined by the Club.

Appetizer Selections (Hot)

Mac & Cheese Bites (\$150 - 50 Guests)

Served with a delicious BBQ ranch dipping sauce

Hot Wings (\$250 - 50 Guests)

Buffaloed or Blackened served with Blue Cheese Dressing

Mini Crab Cakes (\$275 - 50 Guests)

Blue crab served with Cajun tartar sauce

Chicken Satay (\$190 - 50 Guests)

Chicken skewers with sesame seed and teriyaki dipping sauce

Swedish Meatballs (\$100 - 50 Guests)

All Beef Meatballs smothered in savory gravy

Shrimp Cocktail (\$315 - 50 Guests)

Succulent Shrimp cooked to perfection served with a spicy cocktail sauce

Stuffed Mushroom (\$300 - 50 Guests)

Button mushrooms stuffed with a delicious Crabmeat

Fried Ravioli (\$225 - 50 Guests)

Cheese filled ravioli breaded in seasoned bread crumbs served with a marinara dipping sauce

Pork Sliders

(\$225 - 50 Guests)

Pulled pork simmered in BBQ sauce served with warm slider bun

Appetizer Selections (Cold)

Cheese Tray

(\$100 - 50 Guests)

Variety of cheeses served with crackers

Vegetable Tray

(\$75 - 50 Guests)

Fresh seasonal vegetables served with choice of dipping sauce

Fresh Fruit Tray

(\$100 - 50 Guests)

Assorted Seasonal fresh fruit served with a sweet fruit dip

Meat and Cheese Tray

(\$300 - 50 Guests)

Sliced turkey breast and honey smoked ham with sliced American and Swiss Cheeses served with dinner rolls

All appetizers are stationary priced. Butler pricing is available.

Heavy Appetizer Combinations

Chicken Satay and Yellow Rice

(\$240 - 50 people)

Meatballs with Baked Ziti

(\$150 - 50 people)

Pulled Pork Sliders with Cole Slaw

(\$275 - 50 people)

Beverage Package of \$1.50 per person for Coffee, Tea, or Fountain Drink.

Dessert Tray

(\$200 - 50 people)

Assorted dessert tarts - apple, cheesecake, mousse, key lime

Bar Prices

Champagne Toasts \$5.00

Beer - Domestic Drafts \$3.50

Beer - Specialty Drafts \$4.75

Wine \$5.00

Liquor *Regular pricing*

Non Alcoholic Beverages *Regular pricing*

All beverages must be purchased and consumed on the premises. No outside beverages are allowed.

Sales Tax and 20% gratuity will be added to all events.