



PREMIER  
*Wedding*  
VENUE

MIAMI



OUTDOOR CEREMONY SPACE

# PREMIER *Wedding* VENUE

## THE COLLECTION

### MIAMI

CORAL GABLES COUNTRY CLUB | One of Miami's few Traditional Grand Ballrooms

CIBO WINE BAR | Brand of Casual Eateries with locations in South Beach and Coral Gables.

### TORONTO

CASA LOMA | A Unique Majestic Castle

LIBERTY GRAND ENTERTAINMENT COMPLEX | A Historic Lakefront Complex

ROSEWATER ROOM | Atop the original Consumer's Gas Building in Old Toronto

BLUEBLOOD | A Renowned Steakhouse situated in Toronto's Casa Loma

DON ALFONSO 1890 | Featuring Italian Michelin Star Chef Ernesto Iaccarino

SPICE ROUTE | In the Heart of the Entertainment District

CIBO WINE BAR | Toronto locations King St W | Yorkville | Yonge St



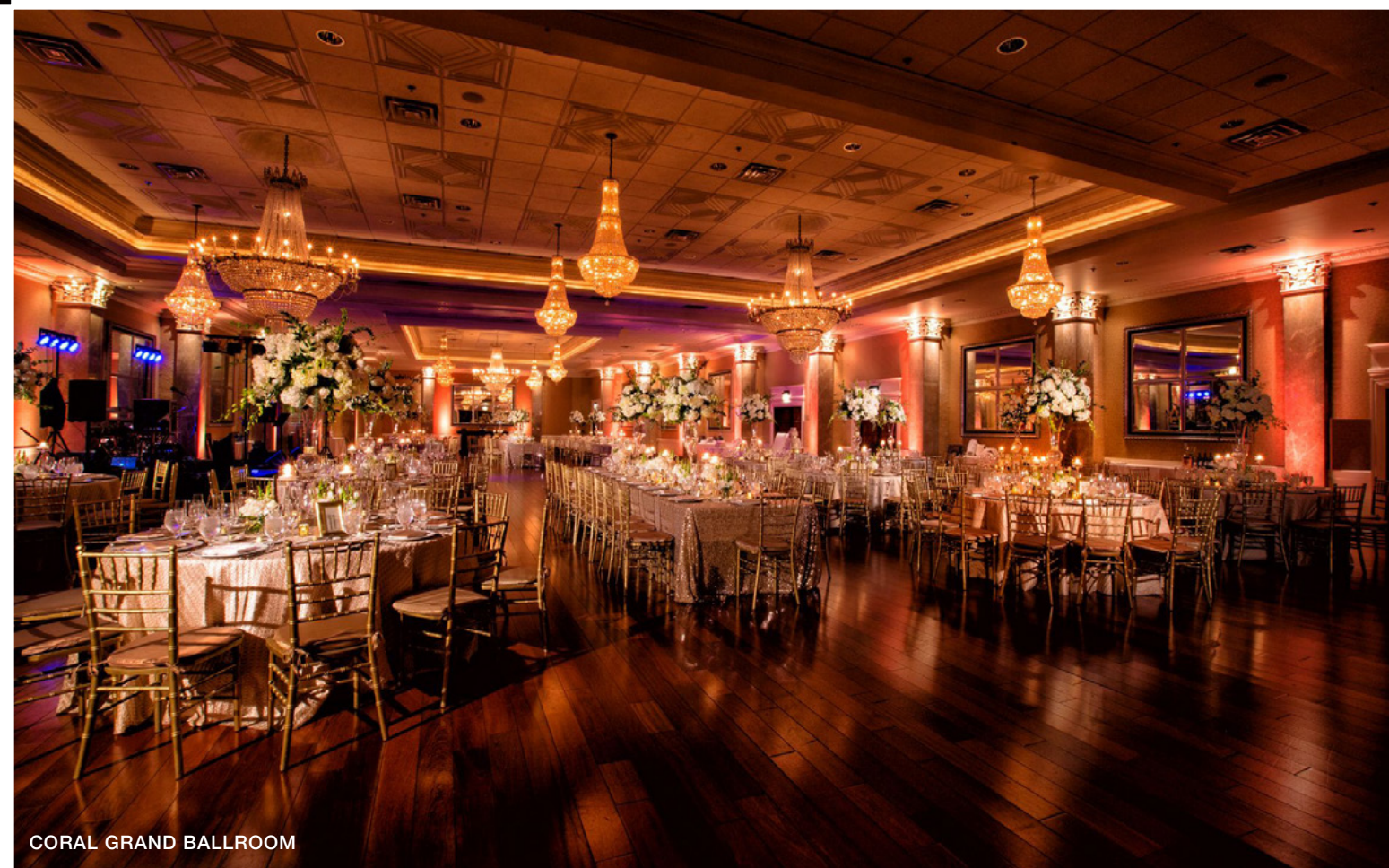
For over three decades, the Liberty Entertainment Group has been redefining Toronto and Miami's restaurant, nightlife and special event experiences. As developers and operators of numerous landmark establishments, we are proud to be recognized as one of the most successful and innovative companies in the industry.

The Liberty Entertainment Group has gained global recognition by developing and operating an impressive roster of unique venues, rich in detail and originality.

With over 500,000 square feet of hospitality space; the Liberty Entertainment Group caters to a diverse clientele upwards of 1.75 million people per year. Our team is dedicated to the highest standards of hospitality and customer service. We pride ourselves in making each and every occasion one of a kind.

A handwritten signature in black ink, appearing to read "Nick Di Donato".

Nick Di Donato, President + CEO



CORAL GRAND BALLROOM



*Perfect Setting for an  
Elegant Wedding*

THE CROWN JEWEL OF MIAMI'S HISTORIC DISTRICT

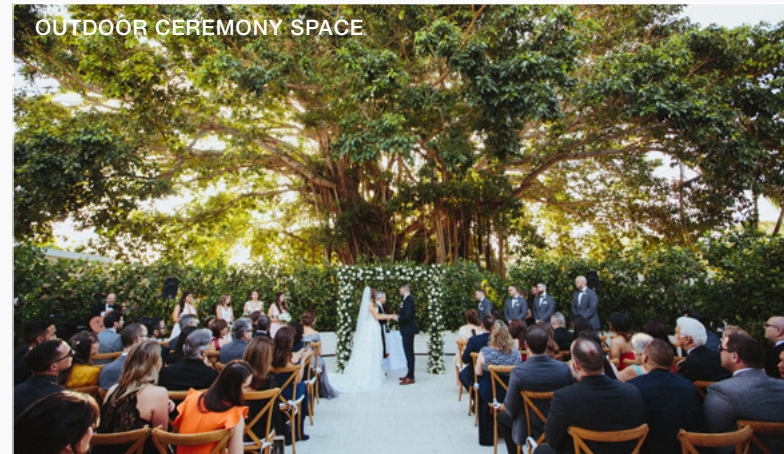
Nestled amidst lush greenery in Miami's historic district of Coral Gables, The Coral Gables Country Club is the perfect destination wedding venue. Originally constructed in 1924, this 40,000 sq ft complex gracefully blends the traditional Mediterranean style of the exterior with elegant classical interior finishes. This intimate location with ample private parking exudes sophistication. Coral stone waterfalls, stunning crystal chandeliers, spectacular black marble foyers create a dramatic reception to any event. Not only have we recaptured the original features but we've restored the 1920's splendor and status as one of the city's finest. The elegant grand ballroom and the atrium style banquet room with outdoor event space and olympic size pool is an ideal setting for day or evening. Adjacent satellite rooms and exterior courtyards offer the perfect backdrop for wedding ceremonies. Dedicated to the highest standard of hospitality; the Coral Gables Country Club offers the ultimate experience in ambiance, cuisine and customer service.



FOYER



ENTRANCE



OUTDOOR CEREMONY SPACE



ATRIUM



ATRIUM

**MAXIMUM CAPACITIES:**

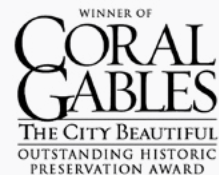
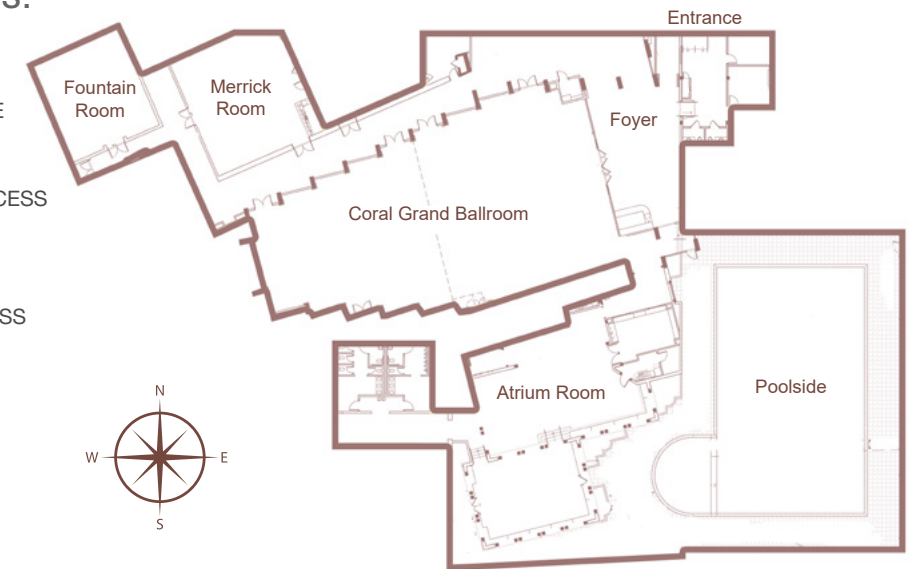
CORAL GRAND BALLROOM  
 BANQUET STYLE | 600 PEOPLE  
 RECEPTION STYLE | 1000 PEOPLE  
 THEATER STYLE | 800 PEOPLE

ATRIUM ROOM W/ POOLSIDE ACCESS  
 BANQUET STYLE | 150 PEOPLE  
 RECEPTION STYLE | 250 PEOPLE

FOUNTAIN ROOM W/ PATIO ACCESS  
 BANQUET STYLE | 90 PEOPLE  
 RECEPTION STYLE | 150 PEOPLE  
 THEATER STYLE | 100 PEOPLE

MERRICK ROOM  
 BANQUET STYLE | 80 PEOPLE  
 RECEPTION STYLE | 120 PEOPLE  
 THEATRE STYLE | 100 PEOPLE

ENTIRE FACILITY | 1200 PEOPLE



INFO@CORALGABLESCOUNTRYCLUB.COM

997 N GREENWAY DRIVE, CORAL GABLES | ENTRANCE AT 990 ALHAMBRA CIRCLE

CORALGABLESCOUNTRYCLUB.COM | 305 392 0819

# Services

The Coral Gables Country Club is proud of its unique facilities, excellent service and exquisite cuisine. From the planning process through to the event finale, the staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. Our trained coordinators are available to facilitate the planning of on-site ceremonies, photography through to reception.



EXECUTIVE CHEF CUSTOMIZED MENUS & COMPLIMENTARY MENU TASTING

ALL-INCLUSIVE STANDARD, PREMIUM AND DELUXE BAR PACKAGES AVAILABLE

ON-SITE SPECIAL EVENT COORDINATOR SERVICES

EXCLUSIVE PREFERRED VENDOR LIST

COMPLIMENTARY BRIDAL SUITE W/ SPARKLING WINE AND CHOCOLATE DIPPED STRAWBERRIES

PRIVATE ENTRANCES AND FOYERS W/ HANDICAP ACCESSIBILITY

SMART SERVE CERTIFIED FULLY UNIFORMED STAFF

AMPLE PARKING AVAILABLE ON THE GROUNDS & VALET PARKING AVAILABLE UPON REQUEST

GOLF COURSE & SURROUNDING LANDSCAPED GROUNDS AVAILABLE FOR PHOTOS

ON-SITE CAFFE

OLYMPIC SIZE POOL AND PATIO FOR OUTDOOR EVENTS

HIGH SPEED INTERNET & WI-FI AVAILABLE



# Menus

## SAMPLE CHEF MENU

Passed Hors D'oeuvres  
(3 pieces per person)

### Appetizer

Smoked Muscovy Duck Breast, Creamed Goat Cheese, Caramelized Endive Tart,  
Pea Shoots, Sundried Cherry Drizzle

### Entrée

Grilled Beef Tenderloin, Red Wine Jus, Grilled Garlic Shrimp, Lemon Butter Sauce  
Buttermilk Fork Mashed Potatoes and Garden Vegetables

### Dessert

Vero Beach Orange and Vanilla Bean Pana Cotta,  
Late Harvest Riesling and Strawberry Consommé

## SAMPLE MEDITERRANEAN MENU

Passed Hors D'oeuvres  
(3 pieces per person)

### Appetizer

Caprese Salad, Vine Ripened Tomato, Bocconcini, Basil,  
Extra-Virgin Olive Oil, Balsamic Reduction

### Entrée

Grain Mustard Crusted Strip Loin of Beef  
Caramelized Onion Mash, Bourbon Peppercorn Jus  
Garden Vegetables

### Dessert

Tiramisu served in a Chocolate Cup, Kahlua Anglaise,  
Compote of Berries

## MENU SELECTION

Our chef menus have been designed to cater to the varied tastes of our guests. In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

Entrée selections are served with an assortment of freshly baked breads and butter.  
Coffee (regular or decaffeinated), selection of teas



## *Premier Fitness and Leisure Facility*

### POOLSIDE COCKTAILS UNDER THE STARS

The Coral Gables Athletic Club features a stunning poolside patio that is ideal for evening cocktail receptions under the stars. Custom branding is also available for the exterior of the Athletic Club during private poolside events. The Coral Gables Athletic Club is the premier Fitness and Leisure facility in the Coral Gables and Miami areas. Located in the prime of Coral Gables with lush surroundings in front of the historic Granada Golf Course, the CGAC provides its members and visitors with high end private facilities including a state of the art Fitness Center, our landmark 200,000 gallon junior Olympic size pool and outdoor Har-Tru tennis courts.



[INFO@CORALGABLESATHLETICCLUB.COM](mailto:INFO@CORALGABLESATHLETICCLUB.COM)

997 N GREENWAY DR., CORAL GABLES | [CORALGABLESATHLETICCLUB.COM](http://CORALGABLESATHLETICCLUB.COM) | 305 392 1199



## *Coral Gables' Charming Italian Café*

### EVERYTHING SWEET AND SAVORY

The Liberty Caffé offers a variety of late night sweet or savory options for private events and is accessible from the Atrium Room. Located in the heart of Coral Gables; the Liberty Caffé is the ideal neighborhood spot for a morning coffee or a cool gelato on a warm afternoon. This charming Italian caffè offers house made gelatos, pressed sandwiches, oven baked pizza breads, specialty coffees and espresso.



[INFO@LIBERTYCAFFE.COM](mailto:INFO@LIBERTYCAFFE.COM)

997 N GREENWAY DR., CORAL GABLES | [LIBERTYCAFFE.COM](http://LIBERTYCAFFE.COM) | 305 892 1211



*European Charm in South Beach*

SOUTH OF FIFTH CASUAL CHIC

Cibo Wine Bar South Beach features two private dining spaces, as well as a stunning rooftop patio, creating the ideal setting for wedding and social events. This bold and beautiful 12,000 sq ft space is a blend of old world rustic and modern industrial chic in the heart of South Beach. Handmade traditional Italian fare offers a true taste of authentic southern cooking fresh made amongst patrons in the open kitchen. 3,500 bottles of vino in a soaring two-storey award-winning wine room equipped with harnessed wine angel to retrieve your favorite bottle. From Cibo's industrial chic vibrant bar area to the casual Ocean Drive street side patio to one of SoBe's largest rooftop patios, every corner turned offers a distinctly different experience.



**MAXIMUM CAPACITIES:**

- TOSCANA ROOM | 14 GUESTS
- SALERNO ROOM | 22 GUESTS
- PATIO | 200 GUESTS



INFO-SOBE@CIBOWINEBAR.COM

200 SOUTH POINTE DRIVE, MIAMI BEACH | CIBOWINEBAR.COM | 305 987 6060



*Rustic Italian Flare*

MODERN MIRACLE MILE SOPHISTICATION

Located just minutes from the Coral Gables Country Club, Cibo Wine Bar Coral Gables has two unique private dining rooms to create the perfect setting for events including showers and rehearsal dinners. Cibo Wine Bar brings authentic rustic Italian flare blended with a vibrant nightlife and has become the hot spot on the Miracle Mile in the heart of Coral Gables. This Italian eatery and wine bar offers traditional Italian fare in a relaxed and inviting atmosphere. The menu offers guests a true taste of Italian cuisine, featuring both traditional classics and modern staples. Like the food, the space itself is warm and inviting with stone + glass walls, rustic wood finishes, exposed brick and butcher block table tops.



**MAXIMUM CAPACITIES:**

- SALERNO ROOM | 14 GUESTS
- MILANO ROOM | 28 GUESTS
- PATIO | 50 GUESTS



TOP 100 RESTAURANT BARS IN THE UNITED STATES

INFO@CIBOWINEBAR.COM

45 MIRACLE MILE, CORAL GABLES | CIBOWINEBAR.COM | 305 442 4925



The Liberty Entertainment Group has gained global recognition by developing and operating an impressive roster of unique venues rich in detail. Renowned for the restoration of heritage properties and their transformation into world class special event facilities, reflecting the Liberty Entertainment Group’s commitment to recapturing each property’s place as the epicenter of their surrounding community

*Toronto's Premier Hospitality Collection*

Renowned for creating venues of magnitude, originality and diversity, the Liberty Entertainment Group continuously strives to achieve greater heights and higher standards far beyond the competition. Liberty Entertainment Group is also behind some of Toronto's most prolific restaurants: BlueBlood Steakhouse, Don Alfonso 1890, and the renowned Cibo Wine Bar brand of Italian eateries.



CASA LOMA

LIBERTY GRAND

ROSEWATER



BLUEBLOOD STEAKHOUSE

DON ALFONSO 1890

CIBO WINE BAR

Constructed in 1924, the 40,000 sq ft Coral Gables Country Club underwent extensive renovations by the Liberty Entertainment Group and now gracefully blends the traditional “Mediterranean Rivera” style of the exterior with elegant classic interior finishes and has become the pinnacle venue for special events. Their heritage portfolio includes Toronto landmarks: Casa Loma (1914), Liberty Grand Entertainment Complex (1924) and Rosewater (1852).

TORONTO

Casa Loma | Liberty Grand | BlueBlood Steakhouse | Don Alfonso 1890 | Rosewater Room  
Cibo Wine Bar King St W • Yonge Street • Yorkville | Spice Route

MIAMI

Coral Gables Country Club | CG Athletic Club | Liberty Caffe  
Cibo Wine Bar South Beach • Coral Gables

*Chef*



## MICHAEL EWING

*A*s a thirty year veteran of the culinary industry and having worked in many of Toronto's top restaurants and catering companies, Michael draws upon his many years of culinary and operations experience in his position as the Vice President of Operations and Corporate Executive Chef for all of the Liberty Entertainment Group properties (Liberty Grand, Casa Loma, Rosewater, BlueBlood Steakhouse, Don Alfonso 1890, Spice Route and Cibo Wine Bar in Toronto and the Coral Gables Country Club and Cibo Wine Bar in Miami).

Our chef menus have been designed to cater to the varied tastes of our guests.  
In addition, we have provided a selection of a la carte menus from which our catering team will be pleased to create a personalized menu for your special event.

A handwritten signature in black ink, appearing to be "ME" with a long, sweeping underline.

Michael Ewing  
Corporate Executive Chef &  
Vice President Operations





## *Set Menus*

### **PACKAGE ONE**

\$127 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person) Passed Butler Style for 1 Hour

#### **Appetizer**

Baby Greens with a Raspberry Maple Syrup and Shallot Vinaigrette

#### **Entrée**

Chicken Breast, Goat Cheese Stuffing,  
Pine Nuts, Tomato, White Wine Chicken Jus with Garlic Whipped Mash and White Wine Sauce  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection  
or your buttercream wedding cake from our preferred vendors

### **PACKAGE TWO**

\$135 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person) Passed Butler Style for 1 Hour

#### **Appetizer**

Red Oak and Boston Green Salad  
Toasted Pine Nuts and Vero Beach Orange Vinaigrette

#### **Entrée**

New York Strip Loin and Caramelized Onion Mashed Potato, Truffled, Bordelaise Sauce  
Garden Vegetables

#### **Dessert**

A choice from our à la carte dessert selection  
or your buttercream wedding cake from our preferred vendors



## *Set Menus*

### **PACKAGE THREE**

\$155 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person) Passed Butler Style for 1 Hour

#### **Appetizer**

Seared Marinated Scallops

Asian Vegetable Slaw, Wasabi Sour Cream, Toasted Sesame, Mirin Dressing

#### **Intermezzo**

Lemon Basil

#### **Duo Entrée**

Filet of Beef Tenderloin & Butter Poached Lobster

Port Wine Jus, Seasonal Vegetables

#### **Dessert**

A choice from our à la carte dessert selection  
or your buttercream wedding cake from our preferred vendors



## *Set Menus*

### **PACKAGE FOUR**

\$160 PER PERSON

Your Selection of Hors d'Oeuvres (6 Pieces Per Person) Passed Butler Style for 1 Hour

#### **Antipasto**

Prosciutto & Salami, Melon Slices, Marinated Mushrooms, Grilled Peppers, Bocconcino, Herbed Olives

#### **Pasta Presentation**

Penne in a Fresh Tomato & Basil Sauce or  
Grated Parmesan and Cheese Tortellini, Herbed Cream Sauce

#### **Duo Entrées**

Filet of Beef Tenderloin with Wild Mushrooms in a Light Red Wine Reduction  
Herb Crusted Breast of Chicken, White Wine Sauce  
Buttermilk Fork Mashed Potatoes and Garden Vegetables

OR

New York Strip Loin with a Bourbon Glaze  
Grilled Garlic Shrimp, Lemon Butter  
Herb Red Bliss Potatoes and Garden Vegetables

#### **Seafood Platter**

Grilled Shrimp, Calamari, Mussels, and Halibut with Lemon and Olive Oil Emulsion.  
Served with Baby Greens and Balsamic Dressing

#### **Dessert**

A choice from our à la carte dessert selection  
or your buttercream wedding cake from our preferred vendors



## *Hors d'Oeuvres*

### **TO BE SELECTED WITH YOUR PACKAGE**

Six pieces per person are included in your package.  
Additional hors d'oeuvres are priced per dozen.

### **COLD SELECTIONS**

(Choose 3)

Kalamata Olive Tapenade, Herbed Goat Cheese  
Crostini Prosciutto di Parma and Melon, Aged Balsamic  
Mini Cherry Tomato and Bocconcini on Bamboo Skewer  
Classic Tomato Bruschetta on Garlic Crostini  
Shaved Pecorino Beef Tartar, Pommery Mayo, Cornichon  
Mahi Mahi Ceviche  
California Roll with Soy Sauce and Wasabi  
Ahi Tuna Tartar, Daikon Radish and Sesame, Wonton Crisp

### **HOT SELECTIONS**

(Choose 3)

Jerk Chicken Satay, Orange and Pineapple Dipping  
Deep Fried Chicken Wonton, Spicy Sambal Soy  
Goat Cheese and Spinach in Filo Triangle  
Hawaiian Coconut Shrimp, Spicy Plum Ketchup  
Beef and Eggplant Skewer, Chimichurri  
Chorizo and Romano Empanada  
Buttered Brioche Grilled Cheese and Tomato Bisque  
Miniature Baked Brie with Raspberry Compote  
Maryland Crab Cake, Chipotle Aoli  
Tequenos with Guava Dipping Sauce Arepas with Queso Blanco



## *Upgraded Hors d'Oeuvres*

### **A LA CARTE**

Hors d'Oeuvres will be priced per dozen

#### **COLD SELECTIONS**

Smoked Veal, Artichoke and Horseradish Mayo, Sweet Potato Hay	\$3.25
Peppered Sirloin, Sun Dried Tomato, Horseradish Mayo on French Baguette	\$3.25
Chilled Lime Marinated Shrimp, Fennel, Lemon Slaw and Chipotle	\$3.75
Wild Mushroom and Artichoke Bruschetta, Shaved Pecorino on Garlic Crostini	\$3.25
Smoked Salmon, Lemon Scone, Crème Fraîche	\$3.75
Spicy Lobster Taco	\$4.00

#### **HOT SELECTIONS**

Portobello Frites, Truffle Mayo	\$3.75
Mini Angus Burger, Brie and Caramelized Onion	\$4.00
Tempura Shrimp, Chipotle Mayo	\$3.75
Asparagus Dynamite Roll, Soy Mirin	\$3.25
Baby Lamb Chop, Dijon Mustard and Rosemary Crust	\$4.25
Tempura Soft Shell Crab BLT	\$4.25

Per piece



## *Upgraded Appetizer Selections*

Marinated Scallop, Shrimp and Calamari Cocktail Ruby Grapefruit, Shallot and Cilantro Mojo	\$20
Smoked Muscovy Duck Breast Creamed Goat Cheese, Caramelized Endive Tart, Pea Shoots, Sundried Cherry Drizzle	\$20
Seared Marinated Scallops Asian Vegetable Slaw, Wasabi Sour Cream, Toasted Sesame, Mirin Dressing	\$22
Bocconcini, Sliced Organic Tomato Salad, Fresh Basil, Extra Virgin Olive Oil	\$18
Antipasto: Prosciutto & Salami, Melon, Marinated Mushrooms, Grilled Peppers, Bocconcini, Herbed Olives	\$19
Seared Rare Tuna with Spiced Avocado Pickled Vegetable Vermicelli, Yuzu Vinaigrette	\$22
Soy, Lime and Ginger Steamed Dungeness Crab Martini Crisp Apple and Napa Cabbage Salad Thai Basil Mayo	\$20
Smoked Salmon and Dill Cream Roulade Micro Green Salad, Haricots Verts, Champagne Tomatoes	\$20
Grilled and Marinated Tiger Shrimp Fiery Tomatillo Coulis, Bell Pepper Slaw	\$23
Mahi Mahi Ceviche Charred Poblano Salsa, Crisp Fried Yucca Chips, Cilantro Cress	\$22

Priced per person



## *Salad Selections*

Caesar Salad Capers Anchovy Dressing, Garlic Croutons	\$12
Baby Green Salad Raspberry, Maple Syrup and Shallot Vinaigrette	\$12
Red Oak and Boston Green Salad Toasted Pine Nuts and Vero Beach Orange Vinaigrette	\$12
Frisée, Endive and Radicchio Salad Marinated Portobello Mushrooms Shaved Parmesan, Balsamic Vinaigrette	\$13
Baby Gem Lettuce, Lola Rossa, Roasted Asparagus, Parmesan Reggiano, Dijon Mustard Vinaigrette	\$13
Bittersweet Greens of Belgium Endive, Radicchio Salad Spiced Pecans, Roasted Pears, Crumbled Stilton, Shallot Vinaigrette	\$14
Arugula and Frisée Salad Air Dried Cherry Tomatoes, Goat Cheese, Red Onion and Sherry Reduction	\$14
Steakhouse Classic Baby Spinach, Parmesan Croutons, Bacon, Crumbled Blue Cheese, Caesar Dressing	\$14
Roasted Beet Salad Haricots Verts, Toasted Walnuts, Frisée, Goat's Cheese Crème Fraiche	\$15

Priced per person



## *Pasta Selections*

Fusilli, Grilled Chicken, Rosemary, Red Onion and Gorgonzola Cheese	\$19
Penne, Fresh Tomato and Basil Sauce	\$17
Orecchiette, Rock Shrimp, Chorizo Sausage and Spicy A'olio	\$22
Farfalle, White Bean, Cherry Tomato, Pesto and Ricotta Salata	\$17
Rigatoni Puttanesca with Capers, Green Olives, Roasted Garlic	\$18
Penne with Pancetta and Baby Spinach in a Vodka Rose Sauce	\$17
Fettuccine with Cremini Mushrooms in a Porcini Cream Sauce	\$19
Linguine with Smoked Chicken, Pesto A'iolio, Toasted Pine Nuts	\$20
Cheese Tortellini in an Herb Cream Sauce	\$18
Ricotta Ravioli, Melted Leeks, Charred Sweet Corn, Truffle Cream Emulsion	\$22

### **DUO PASTA PRESENTATION \$25**

Penne or Fusilli, Fresh Tomato and Basil Sauce, Grated Parmesan  
Cheese Tortellini, Herbed Cream Sauce

### **RISOTTO**

Wild Mushroom Risotto finished with Truffle Oil	\$20
Grilled Rock Shrimp Risotto with Cherry Tomato, Arugula and Pecorino	\$24

Priced per person

## *Starches*

Sweet Potato Mash  
Caramelized Onion Mash  
Roasted Garlic Mash  
Wild Mushroom Risotto  
Three Parsley Parmesan Risotto  
Preserved Lemon Risotto  
Parmesan Crusted Yukon Potatoes  
Herb Red Bliss Potatoes  
Buttermilk Fork Mashed Potatoes





## *Enhancements*

### **INTERMEZZO**

(Choose one)

Lemon Basil Lime and Tequila

Blood Orange and Campari

Strawberry and Champagne

Mango with Rum Jelly

**\$6 PER PERSON**



## *Carving Stations and Platters*

Please note a labor charge of \$125 applies for chef-attended stations.

Oven Roasted Hip of Black Angus Beef, Beef Jus, Horseradish, Mustards & Miniature Kaiser Rolls *Minimum 100 guests	\$18
Roasted Peppered Prime Strip Loin of Beef, Cognac and Peppercorn Jus, Horseradish, Mustard *Minimum 30 guests	\$21
Baked Salmon Wellington, Citrus Hollandaise Sauce *Minimum 20 guests	\$20
Honey Glazed Country Ham, Maple Mustard Jus *Minimum 20 guests	\$16
Slow Roasted Whole Turkey, Natural Pan Jus, Cranberry and Apricot Chutney *Minimum 30 guests	\$18
Rosemary Crusted Leg of Lamb, Mint Jelly and Pan Jus *Minimum 20 guests	\$24
Skirt Steak Churrasco, Peppercorn Jus and Chimichurri *Minimum 20 guests	\$22
Brazilian "Churrascara", Grilled Skirt Steak, Marinated Chicken, Roasted Pork Loin, Leg of Lamb with a Selection of Sauces and Salsas *Minimum 100 guests	\$30

### **SEAFOOD PLATTERS**

Pricing Based off of Market Price  
Served with Baby Greens and Balsamic Dressing

Grilled Shrimp (2), Calamari (5), Mussels (2) and Halibut (1) Garlic and Olive Oil Emulsion

Grilled Shrimp (1), Lobster Tails (1/4), Mussels (2), Squid (4), Crab Legs, (1) Steamed Clams (1) Garlic and Olive Oil Emulsion

Priced per person



## Reception Stations

Please note a labor charge of \$125 applies for chef-attended stations.

Dim Sum Station Pot Stickers, Sui Mai, Wontons, Spring Rolls, Chicken Satay	\$24
Pasta Station Choice of 2 Pastas from our à la Carte Section with Traditional Garnishes	\$22
Maki Sushi Pickled Ginger, Wasabi and Soya Sauce	\$25
Jumbo Shrimp Cocktail, Chipotle Mayo, Lemon, Fiery Cocktail Sauce *approximately 100 pieces	\$425
A Selection of Domestic and International Cheeses with Water Crackers, French and Crisp Breads, Grapes, Dried Fruits and Nuts	\$22
Antipasto Table Basil Pesto Grilled Vegetables, Melon and Prosciutto, Assorted Olives, Tomato and Bocconcini, Smoked Sausage, Italian Cheeses, Sliced Breads and Crisps	\$25
Coral Gables Salad Station Field Greens, Caesar Salad and our Chef's Selection of Market Fresh Composed Salads with an Array of Vinaigrettes and Dressings	\$16
Mediterranean Station Hummus, Babaghanoush, Spiced Olives, with Pita Crisps, Vegetable Chips and Artisan Breads for Dipping	\$18
Latin Tapas Station Crisp Fried Tortillas with Pico de Gallo, Assorted Empanadas and Croquettes, Queso Fresco, Tortilla Espanola, Grilled Chorizo and Marinated Olives	\$22

Priced per person



## *Children's Menu*

\$35 PER CHILD

Includes unlimited soft drink package

CHOICE OF:

1 Appetizer

1 Entrée

1 Dessert

### **APPETIZER**

Crudités and Dip

OR

Mozzarella Sticks with Tomato Sauce

OR

Caesar Salad

### **ENTRÉE**

Penne, Tomato Sauce, Parmesan

OR

Cheese and Tomato Pizza

OR

Chicken Fingers, Fries, Plum Sauce and Ketchup

### **DESSERT**

Ice Cream Sundae Topped with a Chocolate Brownie



## *Sweet Tables*

### **CORAL GABLES' SWEET TABLE**

\$20

(Choose 4)

Tiramisu

Dark and White Chocolate Dipped Strawberries

French Macarons

Chocolate Cheesecake Lollipops

Miniature Crème Brûlée

Cookies

Coconut Macarons

## *Deluxe Dessert Selections*

Please note a labor charge of \$125 applies for chef-attended stations.

Crêpe Suzette Station \$15

Grand Marnier Flambéed Crêpes, Orange Segments, Burnt Orange Sauce

Caribbean Flambé Station \$15

Caramelized Pineapple Barbados, Coconut Liquor Flambée, Coconut or Rum and Raisin Ice Cream

Hot Chocolate Fondue Station \$16

Marshmallows and Rice Crispy Squares Assorted Fresh Fruit for Dipping

Miniature Crème Brûlée Station \$12

Classic Vanilla and Grand Marnier Crème Brûlées, Fresh Fruit

Milk and Cookies \$11

Selection of our House-Baked Cookies, Biscotti and Chilled Whole Milk



## *Late Night*

NY Fries, Herb Butter and Sea Salt	\$4.00
Mini Burgers, Red Onion Jam	\$4.50
Soft Shell Crab Club, Chipotle Mayo on Brioche	\$6.00
Mini NY Street Vendor Hot Dog, Sauerkraut and Mustards	\$4.00
Southern Style Chicken and Waffle	\$4.50
(2) Tequeños with Guava Dipping Sauce	\$3.50

Priced per person, unless otherwise noted



## *Bar Selections*

### **STANDARD HOST BAR**

Vodka: New Amsterdam, Gin: New Amsterdam, Tequila: Pepe Lopez, Bourbon: Early Times  
Scotch: Clan MC, Rum: Ron Carlos  
House Red & White Wine Beer: Miller & Miller Lite  
Toast: Prosecco  
Soft Drinks  
Coffee & Tea Service with Dessert

The Coral Gables Country Club provides ice, mixers, glassware, and servers

### **PREMIUM HOST BAR**

Vodka: Finlandia Vodka, Gin: Broker's London, Tequila: Jose Cuervo Tradicional Silver, Bourbon: Jack  
Daniel's Scotch: Grant's Blended, Rum: Bacardi Silver, Cognac: Hennessy VS  
House Red & White Wine  
Beer: Miller, Miller Lite, Heineken, Corona  
Martinis: Sour Apple, Blue Curacao, Melon, Cosmopolitan, Pomegranate  
Toast: Prosecco  
Soft Drinks  
Coffee & Tea Service with Dessert

The Coral Gables Country Club provides ice, mixers, glassware, and servers

#### **Alcoholic Beverage Service**

The Coral Gables Country Club is a fully licensed establishment and must abide by all Federal, State and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by the Coral Gables Country Club. The service of liquor is permitted between the hours of 11:00 am. and 1:00 am. Each member of our service team is required to successfully complete all required programs for the benefit of the safety of our guests. In addition to the selections listed above, we are able to create a customized beverage selection for your banquet requirements. All specialty beverage items are subject to availability.



## *Bar Selections*

### **LUXURY HOST BAR**

Vodka: Grey Goose

Gin: Hendrick's

Tequila: Patron Silver + Herradura Reposado

Bourbon: Jack Daniel's / Woodford Reserve

Scotch: Johnnie Walker Black + Glenfiddich Single Malt 12yr

Rum: Bacardi Silver & Bacardi 8 Year

Cognac: Hennessy VS

House Red & White Wine Beer:

Miller, Miller Lite, Heineken, Corona

Martinis: Sour Apple, Blue Curacao, Melon, Cosmopolitan, Pomegranate

Liqueurs: Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico, Southern Comfort, Sambucca

Toast: Prosecco

Soft Drinks

Coffee & Tea Service with Dessert

The Coral Gables Country Club provides ice, mixers, glassware, and servers

### **BAR ENHANCEMENTS**

Luxury Beer (Choice of (2) luxury beers)

Barrel Aged Cocktails

Craft Cocktails

#### **Alcoholic Beverage Service**

The Coral Gables Country Club is a fully licensed establishment and must abide by all Federal, State and Municipal Laws regarding the purchase and sales of alcoholic beverages. All alcoholic beverages must be supplied and served by the Coral Gables Country Club. The service of liquor is permitted between the hours of 11:00 am. and 1:00 am. Each member of our service team is required to successfully complete all required programs for the benefit of the safety of our guests. In addition to the selections listed above, we are able to create a customized beverage selection for your banquet requirements. All specialty beverage items are subject to availability.





## *Upgraded Wine Packages*

### **WINE SELECTIONS**

\$18 PER PERSON

#### **RED WINE**

(CHOICE OF ONE)

Merlot, Alexander Valley Vineyards, California  
Cabernet Sauvignon, Silver Palm, California  
Pinot Noir, Villa Andretti, California

#### **WHITE WINE**

(CHOICE OF ONE)

Chardonnay, Hess Collection, California  
Pinot Grigio, Maso Canali, Italy  
Sauvignon Blanc, Whitehaven, New Zealand

#### **SPARKLING WINE**

(CHOICE OF ONE)

Charles de Fere Brut Blanc de Blancs, NV France  
Zonin Prosecco Rose, NV Italy

### **Private Wine Tastings Available Upon Request**

Subject to service fee, credited upon upgrade approval.



## *Wine List*

### **CHAMPAGNE / SPARKLING**

Bollinger "Special Cuvee" Brut NV France	\$120
Beau Joie "Special Cuvee", Brut NV France	\$240
Louis Roederer "Cristal" Brut Vintage, France 2006	\$490
Moët & Chandon, "Dom Perignon" Oenotheque France 1996	\$960
Moët & Chandon, "Dom Perignon" 2005	\$450
Veuve Cliquot, "La Grande Dame" France 2004	\$420
Veuve Cliquot, Yellow Label Brut NV France	\$145

### **CHAMPAGNE / SPARKLING ROSE**

Charles Heidsieck, Brut Rose Riserva, NV	\$170
Moët & Chandon, Dom Perignon Rose 2000	\$640
Moët & Chandon Imperial Rose, NV	\$165

### **RED WINE**

Amarone, Zonin 2012	\$110
Brunello di Montalcino, Caparzo 2011	\$98
Cabernet Sauvignon, Mount Vedeer, Napa Valley 2013	\$115
Malbec, Trivento Reserve, Argentina 2015	\$76
Meritage, Cyrus, Alexander Valley 2010	\$140
Merlot, Burgess, Napa Valley 2012	\$64
Pinot Noir, Shea Wine Cellars, Willamette Valley 2013	\$90
Super Tuscan, Bionasega Cosimi 2012	\$98
Syrah, Burgess Napa Valley 2011	\$56

### **WHITE WINE**

Albarino, Martin Codax, Spain 2015	\$48
Chablis, Domaine Laroche France 2015	\$130
Chardonnay, Patz & Hall, Sonoma 2014	\$98
Pouligny-Montrachet, Vincent Girardin 2012	\$120
Riesling, Schloss Vollrads Qualitätswein, Germany 2014	\$56
Sancerre, Vincent Delaporte, Loire Valley, France 2014	\$56
Sauvignon Blanc, Groth, Napa Valley 2015	\$50

Vintages and pricing subject to change based on availability  
Prices are subject to applicable sales tax and service charge



CORAL GABLES COUNTRY CLUB  
997 N GREENWAY DRIVE  
CORAL GABLES  
305 392 0819  
[CORALGABLESCOUNTRYCLUB.COM](http://CORALGABLESCOUNTRYCLUB.COM)