

Golf Banquets



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BANQUET AMENITIES

GOLF BANQUETS AT MYSTIC DUNES

Free Parking at our venue for you and your guests

Pre-Printed cards with directions to Mystic Dunes to insert into your guests' invitations
A PDF version is also available to e-mail to your guests

A variety of room sets, including Rounds, Conference Style, U-Shape, and Classroom
Additional skirted tables available for Registration, Prizes, etc.

Veranda Patio for outdoor receptions

Our grand Ballroom for indoor receptions for approximately 250 guests

Event Setup & Breakdown
Dance Floor available upon request

Amazing Catering Services with delicious food prepared fresh in our Clubhouse kitchen
Catering utensils included; customization available

Professional servers and bartenders to provide exquisite guest service to you and your guests
White Glove service available upon request

A customized banquet proposal can be prepared for you during your first site visit
Upon request

CONTINENTAL BREAKFAST

CONTINENTAL BREAKFAST SELECTIONS

Pricing is based on One & A Half Hours of Food Service.

The Grand Continental

Fresh Orange Juice and Cranberry Juice
Mini Croissants with Ham and Brie
Sausage and Cheddar Biscuits
Tropical Fruit Platter with Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$14.00++ per person

The Wake-Up Call

Fresh Orange Juice and Cranberry Juice
Assorted Breakfast Pastries
Whipped Butter and Preserves
Mini Assorted Quiche
Sliced Seasonal Fruit Tray with Yogurt and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$11.00++ per person

The Early Bird

Assorted Breakfast Pastries
Whipped Butter and Preserves
Fresh Whole Fruit
Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee
\$7.00++ per person

The "Grab & Go"

Assorted Breakfast Pastries
Freshly brewed Coffee, Decaffeinated Coffee
\$5.00++ per person

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BUFFET LUNCH

LUNCH BUFFET SELECTIONS

*Lunch Buffet Includes: Rolls & Butter; Regular & Decaffeinated Coffee; Iced Tea and Iced Water.
Pricing is based on One & A Half Hours of Food Service.*

Roasted Pork and Chicken Buffet

Grilled Vegetable Pasta Salad and Tomato and Red Onion Salad
Roasted Pork Loin with Candied Fruit Chutney
Pan Seared Chicken with Mushroom Demi-Glace
Roasted Garlic Confetti of Potatoes
Fresh Assorted Dinner Rolls with Butter
All Condiments
Chef's Choice of Dessert
Assorted Sodas
\$18.00++ per person

BBQ Chicken Buffet

House Salad and Choice of Two Dressings
Coleslaw
BBQ Chicken and BBQ Ribs
Breaded Catfish Strips with Cajun Tartar
All of the proper Condiments
Red Roasted Potatoes
Corn on the Cob
Dinner Rolls with Butter
Chef's Choice of Dessert
Assorted Sodas
\$16.00++ per person

Italian Buffet

House Salad and Choice of Two Dressings
Antipasta Salad
Chicken Parmesan
Stuffed Shells
Parmesan Cheese & Garlic Breadsticks
Chef's Choice of Dessert
Assorted Sodas
\$15.00++ per person

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BUFFET LUNCH

LUNCH BUFFET SELECTIONS

*Lunch Buffet Includes: Rolls & Butter; Regular & Decaffeinated Coffee; Iced Tea and Iced Water.
Pricing is based on One & A Half Hours of Food Service.*

All-American Buffet

House Salad and Choice of Two Dressings
Hot Dogs and Hamburgers
Relish Tray and all of the proper Condiments
Baked Beans
Chef's Choice of Dessert
Fresh Assorted Buns
Assorted Sodas
\$13.00++ per person

Deli Buffet

Three-Potato Salad
Sliced Cold Cuts and Cheeses
All of the proper Condiments
Fresh Assorted Rolls and Bread
Fresh Baked Chocolate Chip Cookies
Assorted Sodas
\$11.00++ per person

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BOXED LUNCH

BOXED LUNCH SELECTIONS

Steak Wrap Boxed Lunch

Grilled Sliced Steak Wrap with Pepper Jack Cheese
with Shredded Lettuce, Sliced Tomato, and Spicy Ranch
Wrapped in a Tortilla and served with all of the proper Condiments

Penne Pasta Salad

Fresh Cut Fruit Salad

Chef's Choice of Dessert

Bottled Water

\$14.00++ per person

Chicken Caesar Wrap Boxed Lunch

Grilled Chicken with Romaine Lettuce, Parmesan Cheese, and Caesar Dressing
Wrapped in a Tortilla and served with all of the proper Condiments

Red Skin Roasted Potato Salad

Fresh Cut Fruit Salad

Chef's Choice of Dessert

Bottled Water

\$14.00++ per person

Turkey Club Wrap Boxed Lunch

Turkey Club Wrap with Mayo, Lettuce, Tomato, Cheese, Bacon, Ham
Wrapped in a Tortilla and served with all of the proper Condiments

Red Skin Roasted Potato Salad

One Piece of Fresh Whole Fruit

Chef's Choice of Dessert

Bottled Water

\$12.00++ per person

Standard Boxed Lunch

Hoagie Style Turkey with Lettuce, Tomato and all of the proper Condiments

Bag of Chips

One Piece of Fresh Whole Fruit

Chef's Choice of Dessert

Bottled Water

\$11.00++ per person

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DESSERTS

DESSERT OPTIONS

A dessert can be added to any of our buffet lunch options at the below listed pricing.

Chocolate Fountain

with Fresh Strawberries, Maraschino Cherries, Marshmallows, Pretzels & Vanilla Wafers

\$7.00++ per person

(Based on one and half hours of food service)

Pecan Pie

\$3.50++ per person

Pumpkin Cheesecake with Whipped Cream Drop

\$4.50++ per person

Key Lime Pie with Chocolate Drizzle

\$4.50++ per person

Milk Chocolate Cup Filled with Chantilly Cream & Berries

You may substitute the Chantilly Cream with either White Chocolate Mousse or Dark Chocolate Mousse at no additional charge

\$4.50++ per person

Chocolate Covered Strawberries

\$1.50++ per each or

\$15.00++ per dozen

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RECEPTION

RECEPTION SELECTIONS

Tour Champion

Grilled and Chilled Vegetable Crudités with Ranch Dip
Fresh Sliced Fruits with Berry Garnish
Sliced Deli Meats with Assorted Mini Rolls and Condiments
Egg Rolls with Peanut Dipping Sauce
Spanikopita
Honey BBQ Wings
Freshly Baked Stuffed Gourmet Cookies
\$23.00++ per person

Hole in One

Vegetable Crudités
Selection of Imported and Domestic Cheese with Fruit Garnish
Buffalo Chicken Wings with Blue Cheese
Cranberry BBQ Meatballs
Assorted Mini Quiche
\$20.00++ per person

Longest Drive

Chips & Pretzels with Onion Dip
Chicken Fingers with Ranch Dip
Fruit Salad
BBQ Meatballs
Spinach Stuffed Mushrooms
\$15.00++ per person

RECEPTION

RECEPTION SELECTIONS

Par 3

Selection of Imported and Domestic cheeses with Fruit Garnish
Vegetable Spring Rolls with Spicy Peanut Sauce
Beef Wellington with Chive Marmalade

\$11.00++ per person

The Front Nine

Fresh Sliced Fruits, Imported and Domestic Cheeses
Served with Sliced French Bread Croutons and an Assortment of Crackers
Baked Brie with Fruit puree and French Bread Rounds
Spinach & Artichoke Dip with Pita Points

\$9.00++ per person

The Back Nine

Chilled and Grilled Vegetable Crudités with Balsamic Mayo Dip
Domestic Cheese Display with Crackers
Spinach and Artichoke Dip with Toasted Pita Points

\$7.00++ per person

RECEPTION

CUSTOMIZE-YOUR-OWN RECEPTION

Build your own package by making the selections of your choice below; pricing is noted.

(Prices based "per person" and based on one hour of food service, unless otherwise noted)

Chicken Options

Almond Chicken Salad Puffs	\$2.50++pp
Mini Chicken Cordon Bleu	\$2.25++pp
Chicken Wings (Honey Garlic, Asian or Buffalo Style)	\$2.00++pp
Mini Chicken & Cheese Quesadillas	\$2.00++pp

Beef Options

Meatballs (Cranberry BBQ, Swedish, or Barbecue Sauce)	\$2.00++pp
Pastry Wrapped Cocktail Franks	\$2.25++pp
Sliced Tenderloin garnished with Water Crest and Chipotle Mayonnaise and served on a Toasted Crostini (serves 20-25)	\$6.95++pp

Seafood Options

Jumbo Gulf Shrimp Cocktail (per 100-pieces)	\$250.00++
Oysters on the Half Shell (per 100-pieces)	\$275.00++
Baked Oysters (per 100-pieces)	\$295.00++
California Rolls with Ginger Soy Sauce and Wasabi	\$3.50++pp
Scallops wrapped in Applewood Smoked Bacon	\$2.50++pp
Gourmet Crackers with Seafood Spread	\$2.00++pp
Crab Stuffed Mushrooms	\$2.50++pp
Baked Crab Dip w/Toasted French Bread Croutons & Crackers (serves 40-50)...	\$140.00++

Vegetarian Options

Vegetable Spring Rolls with Spicy Dipping Sauce	\$2.50++pp
Baked Spinach & Artichoke Dip (serves 40-50)	\$120.00++
"South of the Border" Layered Bean Dip w/Tri-Colored Tortillas (serves 40-50)	\$120.00++
Hummus Dip with Pita Points (serves 40-50)	\$120.00++
Fresh Fruit Display (serves 40-50)	\$100.00++
Imported & Domestic Cheese Display w/Crackers (serves 40-50)	\$100.00++
Baked Brie with Pistachios and Raspberry Sauce (serves 40-50)	\$110.00++
Brie En Croute (serves 40-50)	\$110.00++
Bruschetta with Imported Olives & Brie	\$2.00++pp
Bruschetta with Sautéed Wild Mushrooms, Spinach & Feta	\$2.00++pp
Spanakopita	\$2.50++pp

Other Options

Assorted Ham and Turkey Pinwheel Wraps	\$2.00++pp
Assorted Mini Quiche	\$3.00++pp

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ENHANCEMENTS

CATERING/EVENT ENHANCEMENTS

Regular Coffee (per Gallon).....	\$20.00++ per each
Decaffeinated Coffee (per Gallon).....	\$20.00++ per each
Freshly Brewed Iced Tea (per Gallon).....	\$12.00++ per each
Lemonade (per Gallon)	\$12.00++ per each
Assorted Sodas (Pepsi Products).....	\$2.00++ per each
Orange & Cranberry Juices.....	\$3.00++ per each
Bottled Waters.....	\$3.00++ per each
Iced Water available.....	No Charge

NOTE: There are (16) eight-ounce cups per gallon.

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ENHANCEMENTS

CATERING/EVENT ENHANCEMENTS

Chocolate Fountain

with Fresh Strawberries, Maraschino Cherries, Marshmallows, Pretzels & Vanilla Wafers

\$7.00++ per person

(Based on one and half hours of food service)

Coffee Station

A Station of Freshly Brewed Regular & Decaffeinated Coffee

With a Selection of Flavored Syrups, Whipped Cream, Chocolate Shavings, and Cinnamon Sticks

Assorted Hot Teas with Lemon

\$8.00++ per person

(Based on two hours of service)

Venetian Hour

Freshly Brewed Regular & Decaffeinated Coffee

A Selection of Flavored Syrups, Whipped Cream, Chocolate Shavings, and Cinnamon Sticks

Assorted Hot Teas with Lemon

Chocolate Fountain

With Strawberries, Pretzels, Marshmallows, and Lady Fingers

Fresh Fruit Salad

An Assortment of Specialty Desserts & Pastries,

To include Cannolis, Eclairs, and Rice Krispy Treats

\$15.00++ per person

(Based on one hour of food service)

Smoothie Bar

All-Natural, Gourmet, Kosher Fruit Smoothies

Choose Three of the Following Flavors: Strawberry, Mango Orange, Black Raspberry,

Passion Papaya, Kiwi Lemon-Lime, Pina Colada, or Banana Banana

Pricing Starts at \$600.00+tax for (100) guests for 3 Hours of Service (minimum of three hours).

Alcohol can be added for a Specialty Drink Station for an additional charge.

Please see your Banquet & Catering Sales Manager for further details & pricing.

Chair Covers & Bows

White Only

\$4.00+ per chair

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GENERAL INFORMATION

Room Charges

Veranda Patio	\$150.00+
Ballroom A	\$250.00+
Ballroom A&B	\$500.00+
Restaurant Patio	\$150.00+
Each Additional Hour	\$250.00+ per each

Ballroom Rental Fees are for a four-hour time-span unless otherwise discussed with your Banquet & Catering Sales Manager; Patio Rental Fees are for a one-hour time-span. Ballroom fees are waived with tournament groups of (48) people or more.

Deposit

To secure your room and date, a \$500.00 non-refundable deposit is required. The deposit will be applied toward the final payment. Mystic Dunes Resort & Golf Club accepts, American Express, MasterCard, Visa, DiscoverCard, Cash, or Check. Wedding ceremonies and receptions may generally be contracted no more than 14 months in advance of the date requested.

Minimums & Exceptions

A \$7,000.00 food and beverage minimum, before service charge and tax, must be reached for all Saturday events.

Room Selections

Assignment of rooms is based on the number of people anticipated. If attendance or requirements vary, Mystic Dunes Resort & Golf Club reserves the right to reassign rooms accordingly.

Audio Visual, Decorations & Entertainment

Mystic Dunes Resort & Golf Club has audio visual support. It is the responsibility of the Guest to provide all audio visual equipment, decoration, and entertainment services. All table centerpieces and other decorations must meet fire and safety codes and regulations. Guest is not permitted to affix decorations to the walls, ceilings, furniture, fixtures, furnishings, or any other property without prior approval of Mystic Dunes Resort & Golf Club. In the event that property damage occurs, the Guest is fully responsible for the cost of the necessary repairs.

Your Banquet & Catering Sales Manager can recommend vendors, if needed.

Event Planner

While Mystic Dunes has a banquet staff to coordinate the pieces of your catered event, we do not have an on-site coordinator or a professional event planner. It is highly recommended to hire or delegate a professional Event Planner for your event to assist you details other than your food & beverage, if applicable to your event. An Event Planner is also extremely valuable in helping you with decorations, timelines, coordination of your vendors, and much more.

Service Charge & Tax

All food and beverage selections are subject to a taxable 20% service charge and a 7% sales tax.

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GENERAL INFORMATION

Food & Beverage

All food and beverage, with the exception of celebration cakes (including wedding cakes), must be provided by Mystic Dunes Resort & Golf Club and consumed on the premises. As a responsible vendor, Mystic Dunes Resort & Golf Club adheres to all laws and regulation pertaining to service and sale of alcoholic beverage. Mystic Dunes Resort & Golf Club reserves the right to refuse alcohol service to anyone without valid identification. We ask your understanding and cooperation in preventing sales to minors and intoxicated persons.

Celebration Cakes

Mystic Dunes Resort & Golf Club does not have the facilities necessary to prepare a fresh-baked celebration cake. A professional baker with a valid Board of Health license may provide celebration cakes. Your Banquet & Catering Sales Manager can recommend cake vendors if needed. Professional cake cutting service is provided at no additional charge.

Loss & Damages

Mystic Dunes Resort & Golf Club is not responsible for any damages or loss of any merchandise or articles left prior to, during, or after any event. It is recommended that a designated member of the group be assigned to coordinate the gathering of all items upon departure. Mystic Dunes Resort & Golf Club is not responsible for lost or damaged items.