



The *Club* at
GATEWAY

**DINNER PARTIES &
WEDDINGS**



Event Venues & Information

AVAILABLE ROOMS

The Griffin Room

Our main banquet room. Perfect for meetings, conferences, luncheons, dinner parties or weddings
Available Seating: 40 - 200 guests, depending on setup.
Max Capacity with a Full Dancefloor is 170.

\$500 (35-50pp) \$800 (50pp - 130pp) \$1200 (130 - 200pp)

The Wedding Tee

A perfect setting for your outdoor wedding ceremony. Our location features lush tropical landscaping overlooking our 10th hole water feature. Includes 30 minutes ceremony time, white padded chair rental, setup & breakdown.

\$5 per person

\$200 coordination fee will be charged unless you provide an outside wedding coordinator



*Wanderlust
imagery*
BY CREATIVE IMAGINATIONS PHOTOGRAPHY

Event Policies & Information

EVENT MINIMUMS:

Evening Events May - September: *Minimum 40 guests, \$2,500.00 F&B Minimum*

Evening Events October - April: *Minimum 40 guests, \$5,000.00 F&B Minimum*

** Wedding Chair Rentals, Sales Tax and Gratuity DO NOT count towards event minimums **

DEPOSITS & CONTRACTS:

All events require an approved event proposal, signed contract and deposit to hold your reservation. Deposit amounts will vary, depending on your event, and may not be refundable. Please refer to the terms in your event contract. Pricing may only be guaranteed with a signed contract & paid deposit.

ROOM RENTAL:

Your room rental fee includes the following:

- Use of the room for up to 4 hours (Overtime fee is \$150/hr).
All Events Must End No Later Than 10:30pm - Community Regulations
- All set-up and breakdown of tables & chairs for your event
- Floor-Length Tablecloths & Standard Napkins
Table linens are available in a variety of colors, please inquire for more details
- Standard staffing
- Use of Club's podium, wireless microphone, A/V Equipment*
- Wi-Fi throughout clubhouse

**Subject to availability*

FOOD & BEVERAGE:

Any food & beverage for your event **MUST** be ordered through the Club, unless otherwise specified in your event contract.

No outside catering is allowed.

Our professional staff will help you design a menu customized to fit your individual needs as well as your budget.

EVENT PRICING:

All event pricing is subject to 6.5% Florida State Sales Tax and 22% gratuity.

Passed Hors d'Oeuvres

Priced per 100 pieces

Grape Tomato and Fresh Mozzarella Skewers
\$280.00

Southwestern Chicken Quesadilla
\$175.00

Tomato, Basil & Parmesan Bruschetta
\$150.00

Crispy Goat Cheese Stuffed Artichoke Hearts
\$250.00

Smoked Salmon w/Boursin Cheese on Pita Crisp
\$350.00

Mini Beef Wellingtons
\$350.00

Deviled eggs
\$225.00

Mini Crab Cakes with Key Lime Tartar Sauce
\$350.00

Prosciutto Wrapped Melon
\$300.00

BBQ Chicken Flatbread with Ranch Drizzle
\$250.00

Mini Baked Brie w/Apple Chutney
\$300.00

Italian Sausage Stuffed Mushrooms
\$200.00

Seared Beef Tenderloin on Asiago Crostini
\$325.00

Coconut Shrimp with Mango Dipping Sauce
\$350.00

Meatballs *Marinara, Swedish or BBQ*
\$150.00

Crispy Vegetable Spring Rolls
\$150.00

Chicken Sate with Thai Peanut Sauce
\$225.00

Key West Style Conch Fritters
\$275.00

Flatbread w/Tomato, Artichoke, Mozzarella & Pesto
\$225.00

Mini Chicken Cordon Bleu
\$225.00

Bacon Wrapped Scallops
\$350.00

Grilled Vegetable Flatbread with Goat Cheese
\$175.00

Chicken Pot Stickers with Ginger Soy Sauce
\$175.00

Crispy Shrimp with Sweet Srirachi Sauce
\$395.00

The Club at Gateway is happy to offer custom-designed menu items!

We can design most menus to fit your style and budget.

Inquire with your event manager for more information!

Display Stations

ANTIPASTI DISPLAY

A Variety of Sliced Meats & Cheeses, Fresh Mozzarella & Tomato Salad, Grilled Marinated Vegetables, Marinated Olives & Artichokes, Freshly Baked Crostini

\$14 per person

SHRIMP COCKTAIL DISPLAY

Accompanied by Cocktail, Mignonette and Remoulade Sauces, Lemon Wedges and Tabasco

\$12 per person

IMPORTED AND DOMESTIC CHEESE & CRACKER DISPLAY

Chef's Assortment of Cheeses, Crackers, Crostini & Assorted Nuts

\$10 per person

FRESH FRUIT DISPLAY

Chef's Assortment of Artfully Displayed Seasonal Fruits

\$9 per person

VEGETABLE CRUDITÉS DISPLAY

Chef's Assortment of Raw Vegetables With Buttermilk Ranch & Bleu Cheese Dips

\$8 per person

CHIPS & DIPS DISPLAY

Traditional Hummus, Pico de Gallo, Guacamole, French Onion Dip, Spinach & Artichoke Dip.

Served with Housemade Tortilla Chips, Pita Chips & Lattice Potato Chips

\$8 per person

WOODSTONE OVEN FIRED PIZZA & FLATBREAD DISPLAY

Assorted Pizzas & Flatbreads Made with Chef's Choice Meats, Vegetables & Cheeses

\$15 per person

CHICKEN WINGS & TENDERS DISPLAY

Hand Breaded Chicken Tenders & Bone-In Chicken Wings with Assorted Dipping Sauces

\$15 per person

CHEF'S CHOICE ASSORTED DESSERT DISPLAY

Chef's Assortment of Cookies, Cakes, Pies & Dessert Bars

\$15 per person

ICE CREAM SUNDAE DISPLAY

Vanilla and Chocolate Ice Cream, Hot Fudge and Caramel Sauces, Chopped Nuts, Maraschino Cherries, Whipped Cream and Assorted Candy Pieces

\$12 per person

Chef Attended Interactive Stations

CREATE YOUR OWN PASTA STATION

Chef's Assortments of Pastas, Vegetables, Chicken, Shrimp, Italian Sausage & Meatballs, House Made Marinara, Alfredo and Pesto Sauces.

\$21 per person

Add Clams & Mussels: \$6 per person additional

TACO & FAJITA STATION

Grilled Marinated Flank Steak and Chicken, Seasoned Ground Beef, Sautéed Peppers and Onions, Shredded Lettuce, Pico de Gallo, Salsa, Sour Cream, Guacamole, Cheddar-Jack Cheese, Jalapeno Peppers, Soft & Crunchy Tortilla Shells.

\$21 per person

PAELLA STATION

Grilled Chicken, Chorizo, Shrimp, Clams & Mussels Sautéed with Yellow Rice & Vegetables

\$29 per person

CARVED HERB ROASTED PRIME RIB OF BEEF

Specially Seasoned Roasted Rib Eye Served with Natural Jus, Horseradish Cream & Dijon Mustard

\$27 per person

CARVED WHOLE ROASTED BEEF TENDERLOIN

Roasted Beef Tenderloin with Wild Mushroom Demi Glace, Horseradish Cream & Dijon Mustard

\$26 per person

CARVED CHAR-GRILLED BEEF STRIPLIN

24-Hour Marinated Grilled Beef Striploin with Rosemary and Garlic Demi Glace

\$19 per person

CARVED WHOLE ROASTED TURKEY

House Brined & Herb-Roasted Turkey with Homemade Gravy and Cranberry Relish

\$11 per person

CARVED BOURBON GLAZED HAM

Boneless Pitt Ham with Stone Ground Mustard Glaze

\$10 per person

CARVED APPLEWOOD BACON WRAPPED PORK LOIN

Slow-Roasted Bacon Wrapped Pork Loin with Apricot Chutney

\$8 per person

- All Interactive Stations Will Be Accompanied By Freshly Baked Breads and Rolls -

Prices do not include 6.5% state sales tax and 22% gratuity. Prices subject to change.

TIER ONE DINNER BUFFET INCLUDES:

100pcs Tomato-Parmesan Bruschetta hors d'oeuvre

Please select one Salad display

Please select one Buffet Entrée item

Please select two items from the Starch / Vegetable / Pasta sections

Standard Non-Alcoholic Beverages (Fountain Sodas, Iced Tea, Coffee, Hot Tea)

\$39 per person

TIER TWO DINNER BUFFET INCLUDES:

100pcs Tomato-Parmesan Bruschetta hors d'oeuvre

Dips & Spreads Display Station

Please select one Salad display

Please select two Buffet Entrée items

Please select two Starch / Vegetable / Pasta items

Chef's Selection of Assorted Desserts *OR Substitute a Select Passed Hors d'Oeuvres Item*

Standard Non-Alcoholic Beverages (Fountain Sodas, Iced Tea, Coffee, Hot Tea)

\$47 per person

TIER THREE BUFFET INCLUDES:

100pcs Tomato-Parmesan Bruschetta hors d'oeuvre

Dips & Spreads Display Station

Please select one Salad display

Please select two Buffet Entrée items

Please select three Starch / Vegetable / Pasta items

Chef-Carved Striploin of Beef Carving Station

Chef's Selection of Assorted Desserts *OR Substitute a Select Passed Hors d'Oeuvres Item*

Standard Non-Alcoholic Beverages (Fountain Sodas, Iced Tea, Coffee, Hot Tea)

\$61 per person

All Buffet Packages May Be Customized To Your Needs

Dinner Buffet Options

All Dinner Buffets Require a Minimum of 40 guests.

SALAD DISPLAYS

Gateway Greens Salad Display with Assorted Fresh Vegetable Toppings & Herb Croutons

Caesar Salad Display with Shaved Parmesan, House-Made Dressing, Herb Croutons & Anchovies

Iceberg Wedge Display with Bacon, Tomatoes, Onions, Crumbled Blue Cheese, Carrots & Croutons

Baby Spinach Salad Display with Mushrooms, Bacon, Grape Tomatoes, Red Onions,
Crumbled Blue Cheese, Dried Cranberries & Toasted Pine nuts

Mediterranean Salad Display with Mixed Greens, Artichoke Hearts, Roasted Red Peppers, Olives,
Grape Tomatoes, Pepperoncini & Crumbled Feta Cheese

- All Salad Displays Served with a Selection of Creamy & Vinaigrette Dressings -

BUFFET ENTRÉE SELECTIONS

Fresh Fish / Seafood

Pan Seared or Grilled Salmon with
Citrus Beurre Blanc, Honey-Bourbon Glaze, Piccata Sauce, Raspberry BBQ Sauce or Pesto Cream Sauce

Coconut Encrusted Cod with Mango Glaze

Grilled Mahi Mahi with Tropical Fruit Salsa *(add \$3 per person)*

Panko Encrusted Haddock with Sweet Srirachi Sauce

Pan Seared or Grilled Grouper with Miso Butter Sauce or Key Lime Butter Sauce *(add \$4 per person)*

Blackened Shrimp with White Cheddar Grits *(add \$3 per person)*

Pan Seared Crabcakes with Cajun Remoulade *(add \$4 per person)*

Traditional Sautéed Shrimp Scampi with Penne Pasta *(add \$3 per person)*

Chicken / Pork

Pan Seared, Grilled or Blackened Boneless Chicken Breast with
Marsala Sauce, Piccata Sauce, Pesto Cream Sauce, Raspberry BBQ, Roasted Tomato Coulis or Parmesan-Style

Chicken Caprese Fresh Mozzarella & Roasted Tomato Coulis

Mediterranean Grilled Chicken & Vegetable Kebabs

Herb-Roasted Pork Loin with *Grain Mustard Sauce, Mojo Glaze, Bourbon BBQ Glaze or Apricot Chutney*

Grilled Bone-In Pork Chop with Smoked Bacon Demi-Glace *(add \$2 per person)*

Slow Roasted Pulled Pork: *Traditional BBQ Sauce, Mojo-Style or Pernil-Style*

Coq au Vin (Chicken Braised in Red Wine with Mushroom & Bacon Lardons) *(add \$3 per person)*

Smoked BBQ Bone-In Chicken

Smoked BBQ St. Louis-Style Pork Ribs

All prices are per person and do not include 6.5% state sales tax and 22% gratuity. Prices subject to change.

CHEF'S STARCH AND FRESH VEGETABLE SELECTIONS

Seasonal Vegetable Medley	Roasted Asparagus	Honey Glazed Baby Carrots
Grilled Vegetables	Ratatouille	Green Beans Amandine
Sautéed Broccoli	Caramelized Brussels Sprouts	Stir Fried Vegetables
Baked Potato Bar	Whipped Sweet Potatoes	Roasted Red Potatoes
Wild Rice Pilaf	Whipped Potatoes	Potatoes au Gratin
Lemon Herb Rice Pilaf	Yellow Rice with Pigeon Peas	
Roasted Yukon Gold Potatoes		Creamy Parmesan Orzo

CHEF'S PASTA SELECTIONS

Bowtie Pasta Primavera with Pesto Cream Sauce

Baked Penne with Italian Sausage, Peppers & Marinara Sauce Topped with Mozzarella Cheese

Cheese Tortellini, Mushrooms, Broccoli, Roasted Red Peppers & Sundried Tomatoes

Cheese Ravioli with Grilled Chicken in Garlic Herb Cream Sauce

Traditional Spaghetti & Meatballs Marinara

Traditional Baked Ziti

Vegetable Lasagna *(add \$3 per person)*

Traditional Fettuccine Alfredo *(add chicken +\$4 per person / add shrimp +\$7 per person)*

Butternut Squash Ravioli with Sautéed Vegetables in Sage Butter Sauce

Wild Mushroom Ravioli with Sautéed Mushrooms & Gorgonzola Cream Sauce *(add \$2 per person)*

Eggplant Parmesan with Penne Pasta & Marinara Sauce *(add \$2 per person)*

CHEF'S PLATED DESSERT OPTIONS

Key Lime Pie	Assorted Cheesecake	Flourless Chocolate Cake	Lemon Meringue Pie
Assorted Cookies	White & Dark Chocolate Mousse Duo	Pineapple Upside Down Cake	
Pecan Pie	Wild Berry Shortbread Tart	Chocolate Lava Cake	Warm Apple Tart
Apple Pie	Oreo Crème Pie	German Chocolate Cake	Carrot Cake
	Crème Brulee <i>(add \$2 per person)</i>		

- \$8 per person -

Plated Dinner Options

All Plated Dinners Require a Minimum of 40 guests and a Maximum of 3 Entrée Options

Plated Dinner Pricing Includes the Following:

Salad Course *(please select one from the options below)*

Entrée Course *(please select up to three choices to offer)*

Two Side Accompaniments *(please from the options to accompany all entrees)*

Warm Dinner Rolls and Butter

SALAD COURSE SELECTIONS *Please Select One*

House Mixed Greens Salad w/your choice of dressing OR Traditional Caesar Salad

Artisan Greens Topped with Portobello, Vine-Ripened Tomato, Shaved Shallots, Basil Balsamic Vinaigrette

Iceberg Wedge with Bacon, Hard-Boiled Egg, Blue Cheese Crumbles, Cucumber & Blue Cheese Dressing

Baby Romaine, Artichoke Hearts, Cucumber, Grape Tomato & Avocado Vinaigrette

ENTREE SELECTIONS *Please Select Up To Three Choices*

Fresh Fish/Seafood Selections

Salmon	\$39.00
Mahi Mahi	\$39.00
Cod / Haddock	\$33.00
Grouper	\$41.00
Red Snapper	\$43.00
Chilean Seabass	\$54.00
Single 4oz. Lobster Tail	\$35.00
Gulf Shrimp	\$37.00
Crab Stuffed Shrimp	\$38.00
Crabcakes	\$34.00

Chicken/Pork/Beef/Other Selections

Pasta Entrée	\$26.00
Boneless Chicken Breast	\$32.00
Chicken Cordon Blue	\$37.00
Boneless Pork Loin	\$32.00
Bone-In Pork Chop	\$35.00
6 oz. Filet Mignon	\$53.00
10oz. NY Strip Steak	\$51.00
12oz. Prime Rib	\$47.00
Double Cut Lamb Chops	\$59.00
Ask About Surf & Turf Duo Entrees!	

SPECIALTY SAUCES

Citrus Butter Sauce Mushroom Marsala Sauce Piccata Sauce Bourbon Honey Glaze
 Gorgonzola Cream Sauce Hollandaise Sauce Béarnaise Sauce Cabernet Demi Glace
 Sweet Srirachi Sauce Raspberry BBQ Sauce Horseradish Cream Sauce
 Lemon Basil Cream Au Poivre Sauce Parmesan Alfredo

Beverage Options

UNLIMITED NON-ALCOHOLIC BEVERAGES

Includes: Fountain Sodas, Lemonade, Iced Tea, Coffee & Hot Tea for the length of your event
\$4++ per person (*unless otherwise included in your menu package*)

BAR PRICING

Well Liquors \$7 Draft Beer \$5

Call Liquors \$8 Domestic Bottled Beer \$5

Premium Liquors \$9 Imported Bottled Beer \$6

House Wine \$7 Premium Wine varies, inquire about selections

Cordials / Liqueurs \$7.5 Soda/Bottled Water \$2

House Champagne Toast \$5 per person

1-Hour Hosted Beer & Wine Bar: \$15 per person (\$7/additional hour)

Includes: Draft & Bottled Beer, House Wines, Standard Non-Alcoholic Beverages

1-Hour Hosted Well Bar: \$20 per person (\$8/additional hour)

Includes: Draft & Bottled Beer, House Wines, Well-brand cocktails, Standard Non-Alcoholic Beverages

1-Hour Hosted Premium Bar: \$25 per person (\$8/additional hour)

Includes: Draft & Bottled Beer, House Wines, Premium Cocktails, Standard Non-Alcoholic Beverages

A \$75++ charge will be added for any satellite bar.

Prices Do Not Include 6.5% sales tax and 22% gratuity. Prices Subject to Change.

We are proud to practice responsible alcohol service at The Club at Gateway.

Guests who appear to be under 35 years of age will be asked to provide ID (even if a hosted bar).

Shots and/or double drinks will be served at management's discretion.

Hosted / Consumption Bar Packages Are Permitted For No More Than 4 Hours.

Alcohol will Not Be Served For Any Longer Than 5 Hours For Any Event. Bars Close 30 Minutes Prior To Event End Time.

We reserve the right to refuse service to any person for any reason.

No outside alcoholic beverages may be brought into the club, and will be confiscated.

Frequently Asked Questions

DO I HAVE TO BE A CLUB MEMBER TO HOST MY EVENT AT GATEWAY?

No. We will open our facilities to the public for private events, subject to the activities calendar.

WHAT TYPES OF EVENTS CAN BE HELD AT GATEWAY?

Any and all types! We can help you host weddings, dinner or lunch parties, birthday events, anniversaries, business meetings and seminars, etc. We are a full-service facility with a friendly and professional staff that will help take the stress out of planning your event!

DO YOU HAVE A WEDDING CEREMONY SITE?

Yes! Our "Wedding Tee" is a prime outdoor ceremony location, overlooking native landscaping and a large water feature. You may choose to hold your ceremony here, if you are also hosting your reception at Gateway. There is no charge for a standing-only ceremony. If you would like to have chairs for your ceremony, there is a \$5++/chair rental fee. This area can accommodate up to 200 chairs. We will happily help coordinate your ceremony & rehearsal for a \$200 fee. Please inquire with the Food & Beverage Manager for more information.

MAY WE BRING IN A CAKE AND IS THERE A CAKE CUTTING FEE?

Yes, you may bring a cake from a reputable bakery. Our food & beverage staff will be happy to professionally slice and serve your cake for a \$2++ per person fee.

ARE THERE DRESSING ROOMS AVAILABLE?

We have club rooms that may be available for you and your guests to use, subject to our members' activities schedule. Please inquire with the Food & Beverage Manager for more information.

WHAT TYPES OF A/V & COMPUTER EQUIPMENT IS AVAILABLE?

We have a wireless microphone, HDMI-compatible projector and portable screens that may be used inside the clubhouse. We have WI-FI access in all areas of the club.

MAY WE BRING IN OUR OWN FOOD OR BEVERAGES?

The only outside food that may be brought in to the club is a cake. No other outside catering is allowed. No outside alcoholic beverages may be brought in to the club.

WHO WILL OVERSEE MY EVENT?

Our Food & Beverage Manager and Assistant Manager personally oversee every event at Gateway. They will work with you to ensure that you and your guests have a great time!

**PLEASE FEEL FREE TO CONTACT US WITH ANY OTHER QUESTIONS YOU MAY HAVE
WE LOOK FORWARD TO HELPING YOU HOST A GREAT EVENT!**



The *Club* at
GATEWAY

12091 Gateway Greens Drive

Fort Myers, FL 33913

(239) 561-1024

fbmanager@gatewaygcc.com

