



"I Do" at Eastpointe

# It All Starts With "I Do"



## The Most Memorable Day Of Your Life Begins at Eastpointe...

Eastpointe Country Club is a wedding venue located in picturesque Palm Beach Gardens, Florida.

Congratulations to the happy couple and welcome to Eastpointe! Our gorgeous setting is peaceful with romantic views, lush greens and sparkling waters. Eastpointe is a Certified Audubon Cooperative Sanctuary that affords one-of-a-kind photo opportunities in a natural, striking setting.

It is on a prestigious list of the world's top environmentally sensitive grounds, providing gorgeous natural views and protected wildlife.

The pristine surroundings and manicured greens provide the perfect backdrop for wedding memories that will last a lifetime.

We look forward to creating a unique and unforgettable experience, for you, your family and friends.

Congratulations! We can't wait to celebrate with you!

All my best,  
*Meghan VanDeventer*  
Director of Catering & Event Sales

Weddings





## Simple Love

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## Traditional Buffet

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## Elegantly Served

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## Premier Stations

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### YOUR PACKAGE INCLUDES

#### The Menu:

Two Passed Hors D' Oeuvres  
 Grand Fruit & Cheese Display  
 Four Hour Beverage Package  
 Served Salad  
 Served Dinner  
 Table Displayed Sweets  
 Coffee & Tea Service

#### & The Enhancements:

Floor Length White Linen  
 Choice of Linen Napkin  
 60" Tables, China, Glassware  
 House Chairs  
 20x20 Dancefloor  
 Setup & Breakdown Time  
 Personal Bartender(s)  
 Service Staff & Attendants  
 Preferred Wedding Vendor List

### YOUR PACKAGE INCLUDES

#### The Menu:

Three Passed Hors D' Oeuvres  
 Grand Antipasto Display  
 Four Hour Beverage Package  
 Served Salad  
 Two Entrée Selections  
 Accompaniment Selection  
 Table Displayed Sweets  
 Coffee & Tea Service

#### & The Enhancements:

Floor Length White Linen  
 Choice of Linen Napkin  
 60" Tables, China, Glassware  
 House Chairs  
 20x20 Dancefloor  
 Setup & Breakdown Time  
 Personal Bartender(s)  
 Service Staff & Attendants  
 Hospitality Suite for Bridal Parties  
 Preferred Wedding Vendor List

### YOUR PACKAGE INCLUDES

#### The Menu:

Four Passed Hors D' Oeuvres  
 Grand Antipasto Display  
 Sparkling Wine Toast  
 Four Hour Beverage Package  
 Served First Course  
 Served Main Course  
 \*2 Entrée Selections + Vegetarian  
 Custom Wedding Cake  
 Cake Cutting Service  
 Coffee & Tea Service

#### & The Enhancements:

Floor Length White Linen  
 Choice of Linen Napkin  
 60" Tables, China, Glassware  
 Your Choice of Chivari Chairs & Cushion  
 20x20 Dancefloor  
 Setup & Breakdown Time  
 Personal Bartender(s)  
 Service Staff & Attendants  
 Complimentary Valet Service  
 Hospitality Suite for Bridal Parties  
 Personal Tasting for Four with Our Executive Chef  
 Preferred Wedding Vendor List

### YOUR PACKAGE INCLUDES

#### The Menu:

Four Passed Hors D' Oeuvres  
 Choice of One Display  
 Butler-Passed Arrival Cocktail  
 Four Hour Beverage Package  
 Choice of Four Chef Attended Stations  
 Delectable Dessert Display  
 Custom Wedding Cake  
 Cake Cutting Service  
 Coffee & Tea Service

#### & The Enhancements:

Floor Length Specialty Linen  
 Choice of Linen Napkin  
 60" Tables, China, Glassware  
 Your Choice of Chivari Chairs and Cushion  
 20x20 Dancefloor  
 Setup & Breakdown Time  
 Personal Bartender(s)  
 Service Staff & Attendants  
 Complimentary Valet Service  
 Hospitality Suite for Bridal Parties  
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 Preferred Wedding Vendor List

# Hors D' Oeuvres

## Cold Selections

Bruschetta on Garlic Crostini  
Deviled Eggs Garnished with Dill  
Crostini of Goat Cheese, Pear & Honey  
Watermelon & Feta With Balsamic Drizzle  
Caprese Skewers with Basil  
Berry & Fruit Skewers  
Crudit  Shot Glasses

## Hot Selections

Spanakopita  
Spinach & Feta Stuffed Mushrooms  
Brie & Raspberry Phyllo Purses  
Tavern Pretzel Bites with Beer Cheese  
Asian Teriyaki Chicken Bites  
Deep Fried Mac & Cheese Bites  
Mini Pigs in a Blanket with Spicy Mustard  
Steamed Potstickers with Ginger Soy Sauce  
Loaded Mini Potatoes with Bacon, Scallions & Garlic Boursin Cheese  
Vegetable Spring Rolls with Sweet Cilantro Chili Sauce  
Italian Style Meatball Kabobs  
Chicken Quesadilla Roll Ups  
Parmesan Breaded Artichokes with Boursin Cheese  
Sweet Soy-Cilantro Chicken Sates with Peanut Sauce  
Coconut Shrimp with Mango Salsa  
Buffalo Chicken Spring Rolls  
Grilled Cheese | Tomato Soup Shots

## Premium Selections | Available at an Additional Price

### Cold Selections

Chef's Choice of Seasonal Canapes  
Tuna Tartar on Wonton Chips  
Creamy Crab & Dill in Phyllo Cups  
Mini Shrimp Salad Rolls

### Hot Selections

Bacon Wrapped Dates  
Chicken and Waffle Bites with a Siracha Syrup  
Lobster Mac & Cheese Bites  
Chicken Cordon Bleu Puff  
Bacon Wrapped Scallops  
Herb Roasted Rack of Lamb "Chop"  
Mini Crab Cake with Frisse & Remoulade  
Crab Rangoon  
Beef Wellington

### Start your Night with Booze Paired Bites.....

Baby Beef Barbacoa Taco | Tiny Margarita  
Oyster on the Half Shell with Grapefruit Caviar | Bubbles  
BBQ Brisket Burger with Crispy Onions | Local Beer  
Mini Lump Crab Cake with Creole Remoulade | House Selected White  
Wild Mushroom Arancini | House Selected Red

Weddings

# Simple Love

**Selection of Two Butler Passed Hors D' Oeuvres**

**Grand Fruit & Cheese Display**

**Four Hour Beverage Package** | *Featuring Eastpointe Selected Beer, Wine, Spirits & Non-Alcoholic Beverages*

**Your Selection of Served Salad**

House Salad | Mixed Greens, Cherry Tomatoes, Shredded Carrots & Cucumber Wheels with Dressings on the Side  
Caesar's Favorite | Romaine, Parmesan, Croutons, Served with a Parmesan Crisp

**Your Selection of One Entrée Plate**

Pan Seared Chicken Marsala

Pan Seared Chicken Piccata

Seared Salmon | Tomato Leek Ragout

Pork Tenderloin | Dijon-Shallot Cream Sauce

*Entrees Served with Garlic Mashed Potato & Chef's Seasonal Vegetable*

**Table Displayed Sweets** | *Assortment of Bite Size Desserts*

**Coffee & Tea Service**

**& The Enhancements**

Floor Length White Linen | Choice of Linen Napkin | 60" Tables, China, Glassware | House Chairs | 20x20 Dancefloor | Setup & Breakdown Time  
Personal Bartender | Service Staff & Attendants | Preferred Wedding Vendor List

# Weddings

# Traditional Buffet

## Selection of Three Butler Passed Hors D' Oeuvres

### Grand Antipasto Display

*Imported & Domestic Cheeses from Around the World Displayed with Fresh Fruit & Berries*

*Assortment of Italian Meats, Artichokes, Mixed Olives, Peppers, Caprese Slices of Tomatoes & Fresh Mozzarella with Various Toasted Breads & Crackers*

## Four Hour Beverage Package | Featuring Eastpointe Selected Beer, Wine, Spirits & Non-Alcoholic Beverages

### Your Selection of Served Salad

House Salad | Mixed Greens, Cherry Tomatoes, Shredded Carrots & Cucumber Wheels with Dressings on the Side

Caesar's Favorite | Romaine, Parmesan, Croutons, Served with a Parmesan Crisp

The Greek | Romaine, Feta, Cherry Tomatoes, Kalamata Olives & Peppers Tossed in Greek Dressing

### Your Selection of Two Entrees

Pan Seared Chicken | White Wine Pan Sauce, Marsala or Piccata

Pork Tenderloin | Dijon-Shallot Cream Sauce

Oven Roasted Turkey | Cranberry Relish & Gravy

Seared Salmon | Tomato Leek Ragout or Dill Cream Sauce

Cedar Roasted Salmon | Lemon Dill Beurre Blanc

Citrus Grilled Mahi Mahi

Tuscan Shrimp & Penne | Tomato Cream Sauce, Spinach, Garlic & Sundried Tomatoes

Carved Striploin | Wild Mushroom Demi Glace or Red Wine Demi Glace

Flame Grilled Sirloin | Horseradish Crème & Chimichurri

### Your Selection of Two Accompaniments

Citrus Grilled Broccolini | Green Bean Almondine | Honey Glazed Carrots | Balsamic Parmesan Asparagus | Roasted Wild Mushrooms |

Roasted Vegetable Medley | Citrus Herb Rice Pilaf | Coconut-Cilantro Rice |

Garlic Herb Mashed Potatoes with Boursin Cheese | Roasted Garlic Scalloped Potatoes | Truffle Roasted Fingerling Potatoes

### Your Selection of Three Table Displayed Sweets

Italian Cannoli's | Chocolate Cherry Tarts | Assorted Macaroons | Mini Tiramisu | Key Lime Pie Shooters | Assorted Biscotti

Mini Flourless Chocolate Cake (GF) | Mini Cobbler's | Fresh Berry Tarts | Chocolate Ganache Brownies | Mini Eclairs | Fruit Kabobs (GF) | Mini Cheesecakes

### Coffee & Tea Service

### & The Enhancements

Floor Length White Linen | Choice of Linen Napkin | 60" Tables, China, Glassware House Chairs | 20x20 Dancefloor

Setup & Breakdown Time | Personal Bartender | Service Staff & Attendants | Hospitality Suite for Bridal Parties | Preferred Wedding Vendor List

# Elegantly Served

## Selection of Four Butler Passed Hors D' Oeuvres

### Grand Antipasto Display

*Imported & Domestic Cheeses from Around the World Displayed with Fresh Fruit & Berries*

*Assortment of Italian Meats, Artichokes, Mixed Olives, Peppers, Caprese Slices of Tomatoes & Fresh Mozzarella with Various Toasted Breads & Crackers*

### Sparkling Wine Toast

**Four Hour Beverage Package** | *Featuring Eastpointe Selected Beer, Wine, Spirits & Non-Alcoholic Beverages*

### Your Selection of Served Starter

House Salad | Mixed Greens, Cherry Tomatoes, Shredded Carrots & Cucumber Wheels with Dressings on the Side

Caesar's Favorite | Romaine, Parmesan, Croutons, Served with a Parmesan Crisp

The Greek | Romaine, Feta, Cherry Tomatoes, Kalamata Olives & Peppers Tossed in Greek Dressing

The Pointe | Roasted Beets, Oranges, Avocado, Almonds & Baby Micro Basil with Dressings on the Side

Baby Wedge | Baby Iceberg Lettuce, Cherry Tomato, Diced Onion, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

Tomato Basil Soup | Cheese Crouton

Butternut Squash Soup | Cinnamon Crisp

### Your Selection of Main Course | *\*2 Entrée Selections + Vegetarian*

Sundried Tomato & Goat Cheese Chicken in a Lemon Basil Butter Sauce

Crispy Artic Char | Citrus & Sweet Pea Puree

Wasabi Crusted Tuna | Ginger-Scallion Chutney

Grilled Garlic Herb Flank Steak | Avocado Corn Salsa & Chimichurri

Red Wine Braised Short Rib | Tomato Ragout

*\*\*Or Any from Previous Menu*

### Your Selection of Two Accompaniments

Citrus Grilled Broccolini | Green Bean Almondine | Honey Glazed Carrots | Balsamic Parmesan Asparagus | Roasted Wild Mushrooms |

Roasted Vegetable Medley | Citrus Herb Rice Pilaf | Coconut-Cilantro Rice |

Garlic Herb Mashed Potatoes with Boursin Cheese | Roasted Garlic Scalloped Potatoes | Truffle Roasted Fingerling Potatoes

### Custom Wedding Cake | *Cake Cutting Service*

### Coffee & Tea Service

### & The Enhancements

Floor Length White Linen | Choice of Linen Napkin | 60" Tables, China, Glassware | Your Choice of Chivari Chairs & Cushion

20x20 Dancefloor | Setup & Breakdown Time | Personal Bartender | Service Staff & Attendants | Complimentary Valet Service

Hospitality Suite for Bridal Parties | Personal Tasting for Four with Our Executive Chef | Preferred Wedding Vendor List

Weddings

# Premier Stations

## Selection of Four Butler Passed Hors D' Oeuvres

### Choice of One Display Table

Antipasto & Domestic Cheese Display | Imported & Domestic Cheeses from Around the World Displayed with Fresh Fruit & Berries  
Assortment of Italian Meats, Artichokes, Mixed Olives, Peppers, Caprese Slices of Tomatoes & Fresh Mozzarella with Various Toasted Breads & Crackers

Grilled Vegetable Board | Grilled Zucchini, Squash, Red Onions, Asparagus, Portobello Mushrooms, Roasted Reds, Garlic Hummus, Olive Tapenade & Various Dips, Served with Toasted Pitas

The Bruschetta Bar | Display of Bruschetta's, Oils, Dips, Crostini's, Crackers & Canapes

### Butler-Passed Arrival Cocktail

**Four Hour Beverage Package** | *Featuring Eastpointe Selected Beer, Wine, Spirits & Non-Alcoholic Beverages*

### Choice of Four Chef Attended Stations

Whole Mojo Chicken | Tropical Salsa

Oven Roasted Turkey | Cranberry Relish & Gravy

Cedar Roasted Salmon | Lemon Dill Beurre Blanc

Chef's Specialty Caprese Baked Salmon

Carved Striploin | Wild Mushroom Demi Glace

Flame Grilled Sirloin | Horseradish Crème & Chimichurri

Grand Glass Top Salad Bar | Romaine & Mixed Greens, Assortment of Cheeses, Fresh Veggies, Toppings & Dressings, Crackers/Breads & Chef's Composed Salads

Shrimp Station | *Your choice of:* A Chilled Shrimp Display with Lemons and Cocktail Sauces or Shrimp Scampi Station, Made to Order

One Nite In Tijuana | Ground Beef & Shredded Pork, House Tortillas, Shredded Cheese, Lettuce & Diced Tomatoes. Served with Guacamole, Sour Cream, Salsa & Queso

Taste of Florence | Two Pastas | Marinara, Alfredo, & Pesto Sauces, Assorted Fresh Veggies, Garlic Bread, Freshly Grated Parmesan Cheese & Crushed Red Pepper

Mashed Potato Martini's | Garlic Mash, Sweet Potato Mash, Served in a Martini Glass with an Assortment of Toppings

Asian Fusion | Lo Mein Noodles & Fried Rice, Fresh Veggies, Shiitake Mushrooms, Bok Choy, Scallions & Bean Sprouts. Sweet & Sour, Ponzu Sauce, Sweet Chili Sauce

Risotto Station | Arborio Rice with Assorted Toppings, Spinach, Shrimp, Arugula, Parmesan Cheese, Sundried Tomatoes, Wild Mushrooms, Fresh Herbs & Asparagus

The Pub | Braised Pork Belly Sliders with a Variety of Sauces, Fried Chicken and Waffle Bites with a Siracha Syrup and Pub Pretzel Sticks with a Beer Queso Dipping Sauce

### Delectable Dessert Display

Italian Cannoli's | Assorted Biscotti | Fresh Berry Tarts | Chocolate Ganache Brownies | Mini Eclairs | Fruit Kabobs (GF) | Mini Cheesecakes

### Custom Wedding Cake

#### Cake Cutting Service

#### Coffee & Tea Service

### & The Enhancements

Floor Length Specialty Linen | Choice of Linen Napkin | 60" Tables, China, Glassware | Your Choice of Chivari Chairs & Cushion

20x20 Dancefloor | Setup & Breakdown Time | Personal Bartender | Service Staff & Attendants | Complimentary Valet Service | Hospitality Suite for Bridal Parties

Personal Tasting for Four with Our Executive Chef | Preferred Wedding Vendor List

# Weddings



# Add to the Magic....

## Spice Up Your Stations

Pulled Mozzarella Table | Mangia! Our Chef's Pull, Roll & Infuse Fresh Mozzarella, Paired with Bruschetta's, Cured Meats, Roasted & Pickled Veggies, Chef Chosen Sauces, Crostini & Crackers

Mac & Cheese Parmesan Wheel | Fresh Parmesan Reggiano Wheel is Warmed Under Heat and Shaved to Order, Think Buffalo Chicken, Lobster or Four Cheese, YUM!!

Garden of Life | Heirloom Tomato Panzanella Salad, Grilled Ratatouille Salad, Roasted Peach & Prosciutto Salad, Mango & Apple Salad with Macadamia Nuts & Fresh Fruit Display

Spanish Tapas | Garlic Jumbo Shrimp, Grilled Chorizo, Jamón, Manchego & Spanish Olives. Served with Toasts and Crackers

The Gastro Pub | Cheesy Pretzel Bites, Braised Pork Belly Sliders, Bacon Wrapped Goat Cheese Dates, Chicken & Waffle Bites, Mac & Cheese Balls, Pickled Veggies & Aioli Dipping Sauces

Let's Roll | Hand Rolled Sushi, Sliced Sashimi & Tartar's Served with a Colorful Selection of Aioli's and Garnishes

Port of Palm Beach | A Selection of Fresh Mussels, Clams, Shrimp & Scallops Served with Marinara, White Wine Cream Sauce & Bouillabaisse, Flambéed & Sautéed to Order

## Beef Up Your Board & Such...

Herb Crusted Tenderloin of Beef | Horseradish Crème & Cabernet Demi Glace

Herb Crusted Prime Rib | Horseradish Crème & Beef Demi Glace

Herb Roasted Lamb Chops | Au Jus & Mint Jelly

Whole Roasted Snapper | Tropical Salsa

## Satisfy Your Late Night Cravings

That's Amore | Pizza Station

Nacho Average Love Story | Taco & Nacho Bar

Pop On Out of Here | Gourmet Popcorn Bar for the Road

The Garbage Plate | A Northern Classic, Piled High!! Atop Homefries & Mac Salad sits a Cheeseburger Smothered in Meat Sauce, Onions, Ketchup & Mustard Served in a To Go Box :)

ECC Griddles | Have you ever been to McDonalds? Do you like McGriddles? Packaged for the Door!!

The Great American | Sliders, Dogs & French Fries

Grilled Cheese Chaser | An Ooey Goey Classic Served with Seasoned Fries Packaged for the Ride Home!

Allow Us to Call a Food Truck!! | How Cool Is That!?

# Continued Magic....

## Sweeten Up Your Evening

S'more Love | Specialty S'mores Action Station

Gimme' Some Sugar | Donut & Hot Cocoa Bar

Frozen Yogurt Bar | Chocolate & Vanilla Yogurt with Assorted Toppings Fresh Waffle Cones

Shake It Up | An Impressively Grand Display of Fix-in's, Baked Goods & Candies to accompany our Hand-Dipped Chocolate & Vanilla Milkshakes

The Sweet Tooth | Our Event Producers will Create a Personalized Candy Table Catered to Your Event Colors, Preferences & Theme

The Mad Scientist | Liquid Nitrogen Ice Cream Bar, Get Saucy, Top it Off, Freshen Up & Go Nuts!!! Interested??

The Ball Park | Display of Deep Fried Twinkies & Oreos, Variety of Donuts, Cracker Jacks, Root Beer Floats & Mini Funnel Cakes

Sweet Endings Mini Dessert Display | Italian Cannoli's | Assorted Biscotti | Fresh Berry Tarts | Chocolate Ganache Brownies | Mini Eclairs | Fruit Kabobs (GF) | Mini Cheesecakes

Float My Boat | Root Beer, Orange Cream & Classic Coke Floats, complete with Whipped Cream & Cherries | Ask Us About our Boozy Brands

Oeeee Cookies! | Freshly Baked Variety of Cookies alongside Cold Milk & Boozy Milk Shooters

Parade of Mini-Tini's | Our Bartenders will Create a Trio of Mini Martini's to Butler Pass Amongst Your Guests After Dinner

The Donut Wall | Just What you think It Is!!!!

## Kids Meals

STARTER | Seasonal Fruit and Berries

ENTREES | Select One

Chicken Fingers with French Fries

Penne Pasta with Marinara OR Butter

Burger Sliders with French Fries

Chef's Four Cheese Mac & Cheese

# Weddings

# The Most Perfect Day

## Our Wedding Ceremony Package Includes

Outdoor Waterfront Ceremony Area  
White Padded Outdoor Folding Chairs for Each Guest  
Rehearsal the Day Before Your Wedding  
Hospitality Suite for the Bridal Party  
Infused Water & Lemonade Station Upon Guest Arrival  
\$750.00

## The Final Details | Week of Coordination

Hire Your Own Coordinator From Our List of Preferred Vendors For Your Perfect Day or Choose Full Service From Us!

### Or Choose Us:

You've Met Us, You Love Us! We Coordinate Your Day of Functions, Ensuring Perfection from Start to Finish

Final Consultation | Wedding Week Finalizing and Review the Details | Provide Any Items That Must be Set Up on the Day of the Wedding (Checklist Provided)

Room Diagram & Seating Chart | Assistance in Seating, Table Placement & Record Keeping of Dietary Restrictions & Special Accommodations

Confirm Details | Records of Vendors & Contact Information for Flawless Day of Execution

Custom Timeline | Rehearsal & Wedding Day Nitty Gritty Details

Coordination & Management of the Rehearsal | Ideally the Day Before the Wedding if all Schedules Permit

Day of Display | Personal Items (Card Box, Escort Cards, Signage, Small Décor, etc.) Florist or Event Décor Company Responsible for Major Décor Items

Coordination of Wedding Day | Ensuring Timeline is Upheld with all Vendors & Guests, Ties are Tied, Dresses are Bustled, Tears are Wiped & Drinks are Full!!

Collect | Wedding Gifts, Keepsakes & Safely Store After the Wedding for Coordinated Pickup

\$500.00 Package

\*\*Use of Outside Vendors will add a \$250.00 charge per vendor to your final bill.

Weddings

# Beer, Wine & Spirits

## EASTPOINTE SELECTIONS

Eastpointe House Spirits

Titos

Tanqueray

Bacardi Superior

Jim Beam

Jack Daniels

Dewars White Label

Sauza Tequila

## PREMIUM SELECTIONS | Upgraded Bar Package

Vodka | Ketel One, Absolute, Grey Goose

Gin | Bombay, Bombay Sapphire, Beefeater

Rum | Captain Morgan Spiced Rum & Myers Dark

Bourbon & Blends | Makers Mark & Bushmills

Whiskey & Scotch | Canadian Club, Jameson, Seagram's 7, Seagram's VO, Glenlivet 12 Year, Johnnie Walker Black, Chivas Regal 12

Tequila | Patron & Milagro

*Beer and Wine can be chosen during the final appointment (15 days prior to event) to ensure our offerings are current.*

*Additional specialties available with advanced notice*

# Weddings

# Your Event Production Team



Meghan VanDeventer  
Director of Catering & Event Sales | 561.657.4291



Scott Bester |  
Clubhouse Manager



Collin Bender |  
Executive Chef



David Abhol |  
Food & Beverage Director



Juan Carlos Pinto |  
Dining Room Manager

Weddings

# General Information

Our Eastpointe Wedding Specialist and Culinary Professionals would be pleased to offer specially designed menus tailored to your specific desires, or for any dietary needs or restrictions. Eastpointe Country Club requires a food and beverage minimum to reserve our Facility.

This minimum encompasses total food and beverage arrangements excluding cash bar, applicable administrative fees, gratuity, and sales tax. See your wedding specialist for more details.

We require a 25% non-refundable deposit for wedding receptions which will be outlined in your contract. All deposits are non-refundable and non-transferable.

Please refer to your specific event contract for definitive guidelines and time tables.

We must be informed of your guaranteed attendance at least 15 (fifteen) business days prior to the event. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number fifteen (15) business days in advance,

we will use the minimum expenditure, the expected number or the actual attendance, whichever is greater. This amount refers to the hosted food and beverage sales and does not decrease if the expected attendance is not reached. Menu prices are subject to change without notice.

A service charge of 22% on all food and beverage, audio visual, miscellaneous, and meeting room fees as well as 7% tax will be added to the final bill.

This service charge is not a gratuity or tip and will not be distributed for the service attendants, bartenders or culinary team involved the day of your event.

No food or beverage may be brought into or taken out of the Eastpointe Country Club without permission from your Wedding Specialist. If permission is given, baked goods may only be brought in for your reception if they are from a Florida State Department of Health approved bakery. Please note that alcoholic beverage sales and services are regulated by the State of Florida. Eastpointe Country Club, as a licensee, is responsible for administration of these regulations.

If alcoholic beverages are to be served on Eastpointe Country Club premises, Eastpointe Country Club will require that beverages be purchased from Eastpointe Country Club and dispensed only by Eastpointe Country Club servers and bartenders. Our Florida State alcoholic beverage license requires Eastpointe Country Club to: *Request from any person apparently under the age of 30 to provide a form of proof of age when requesting alcohol service.*

*Acceptable documentation includes a Government issued article including a photo and date of birth. Refuse alcoholic beverage service to any person, who, in Eastpointe Country Club's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Any outside beverages known by the staff and management of Eastpointe Country Club can and will be confiscated upon warning, and may or may not be returned upon departure.*

Eastpointe Country Club will not assume responsibility for items such as gifts, money boxes, gift envelopes, cake toppers, etc. Where allowed, candles, tabletop centerpieces, or any other personal decorations must meet all local Fire Regulations, Health Department Regulations and any other governmental regulations and Club guidelines. Nothing may be affixed to the walls of the facility. Bubbles, Glitter, Confetti, Rice, Jelly Balls, Sprinkles and Birdseed are not permitted.

Special arrangements can be made with your Wedding Professional.

Weddings