

PENINSULA  
*events*



## WELCOME TO PENINSULA

Beautiful surroundings only enhance your special event at Peninsula. Our clubhouse offers three different venue options, ranging from casual to elegant, to accommodate any size group. Make your wedding, holiday party or other special event in Southern Alabama especially memorable by hosting it at Peninsula.

ROOMS/FACILITIES	ACCOMMODATES	RENTAL FEE
Lakes Room	80 Seated / 130 Standing	\$1000
Bar & Grill	60 Seated / 120 Standing	\$1500
Member Room	40 Seated / 60 Standing	\$750
Full Facility	175 Seated / 280 Standing	\$3750
Patio Ceremony Location	60 Seated / 90 Standing	\$500
Driving Range Ceremony*	200+ Seated / 120 Standing	\$200

## OUR FACILITIES INCLUDE

Indoor / Outdoor Ceremony Locations  
 (17) 47.5" Square Tables  
 (10) 62" Round Tables  
 (7) 37.5" Square Tables  
 (1) 6' Table  
 (2) 8' Tables  
 (1) Cake Table  
 112 Dining Room Chairs  
 Full Bar

Service Staff  
 Two Hours Setup Before Ceremony  
 Access to the Pier for Pictures  
 Up to Four Hours Reception Time  
 Formal or Casual Reception Spaces  
 One Hour for Cleanup  
 Linen Napkins (upon request)  
 Access to Driving Range for Pictures\*\*

## EXTRAS

ITEM	RENTAL FEE
300 White Banquet Chairs	\$3.50 / chair
Projector and Screen	\$100
Additional Bartender	\$100 / Per 40 Guests
Setting up Satellite Bar	\$100
Bistro Tables (5 available)	\$25 / Each
Wooden Dance Floor (15x12)	\$450
PA System	\$75
Cart Attendant	\$2.50 / per person
Golf Carts	\$25 / Each

\*after 6:00pm \*\*after 4:00pm

# *Culinary Expressions*

We offer a variety of dining options ranging from small plated lunches to elegant wedding receptions. Our team specializes in contemporary coastal cuisine with global influences and endeavors to use the finest local and sustainable products. We are always eager to accommodate special requests and personalize menus to your tastes, budget, or dietary concerns.

Chef Kurtis Krump heads our culinary team. He has trained under chefs from Johnson and Wales as well as the Culinary Institute of America. He will work with you to create the menu you have always dreamed of for your special event.



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## BRONZE PACKAGE

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The Bronze Package includes your choice of meat carving, one action station, two hors d'oeuvres, a Fruit and Cheese Display and Non Alcoholic Beverages. This package is the perfect option for those on a tighter budget and still includes lots of choices.

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### CHOOSE YOUR OPTIONS

- Choice of One Tier 1 Hors D'oeuvre
- Choice of One Tier 2 Hors D'oeuvre
- Fruit and Cheese Display
- Choose One Carving Station
  - Maple Brined Double Turkey Breast
  - Honey Glazed Ham
- Choose One Action Station
  - Pasta Station
  - Shrimp and Grits Bar
  - Potato Bar
  - S'mores Station
  - Salad Bar
  - Grilled Cheese Station
- Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks

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## SILVER PACKAGE

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The Silver Package includes your choice of meat carving, two action stations, two hors d'oeuvres, a Fruit and Cheese Display or a Farmer's Market Station and Non Alcoholic Beverages. This package provides an additional action station and high-end carving options for all to enjoy.

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### CHOOSE YOUR OPTIONS

- Choice of One Tier 1 Hors D'oeuvre
  - Choice of One Tier 2 Hors D'oeuvre
  - Choice of Fruit and Cheese Display or Farmer's Market Display
  - Choose One Carving Station
    - Herbed Crusted Pork Loin
    - Prime Rib
    - Smoked and Cured New York Strip Loin With 5 Onion Au Jus
    - Maple Brined Double Turkey Breast
    - Honey Glazed Ham
  - Choose Two Action Stations
    - Pasta Station
    - Shrimp and Grits Bar
    - Potato Bar
    - S'mores Station
    - Salad Bar
    - Grilled Cheese Station
  - Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks
- All packages are fully customizable to fit your specific tastes and preferences.

## Gold Package

The Gold Package includes two choices of meat carvings, three action stations, two hors d'oeuvres, a Fruit and Cheese Display or a Farmer's Market Station and Non Alcoholic Beverages. This is the premiere package at Peninsula and will delight your guests with a wonderful culinary experience.

CHOOSE YOUR OPTIONS

- Choice of One Tier I Hors D'oeuvre
- Choice of One Tier II Hors D'oeuvre
- Choice of Fruit and Cheese Display or Farmer's Market Station
- Choose Two Carving Stations
  - Slow Roasted Prime Rib of Beef
  - Lump Crab and Spinach Stuffed Tenderloin of Beef
  - Herb Crusted Pork Loin
  - Smoked and Cured New York Strip Loin With 5 Onion Au jus
  - Maple Brined Double Turkey Breast
  - Honey Glazed Ham
- Choose Three Action Stations
  - Pasta Station
  - Shrimp and Grits Bar
  - Potato Bar
  - S'mores Station
  - Salad Bar
  - Grilled Cheese Station
- Non Alcoholic Beverage Station with Unsweet and Sweet Tea, Water, Coffee, and Soft Drinks



## STATIONS & DISPLAYS

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### FRUIT AND CHEESE DISPLAY

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Assorted Cube Cheeses, Crackers, Pita, Melon, Pineapple, Honeydew, Grapes, and Strawberries

### FARMER'S MARKET STATION

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Give your guests the Grand Tour of South Alabama with Local Cheeses, Honey, Preserves, Assorted Salami and House Made Terrines, Local Pickled Vegetables, Local Pecans, Assorted Breads, and Rolls with Homemade Sweet Cream Butter, Local Oil and Vinegars

### SHRIMP AND GRITS STATION

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Creamy Stone Ground Grits Customized with Fresh Gulf Shrimp, Smoked Gouda Cream Sauce, Shredded Cheddar, Scallions, Salsa, Applewood Smoked Bacon, Grilled Conecuh Sausage, and Sautéed Peppers and Onions.

### GRILLED CHEESE STATION

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White, Wheat, and Rye Breads Customizable with Pesto, Roasted Tomatoes, Roasted Peppers, Dijon Mustard, Basil Aioli, Roasted Garlic, Caramelized Onions, Pickled Jalapeños, Cranberry Relish, Sriracha, Honey, American Cheese, Swiss, Pepper jack, Brie, Smoked Gouda, and Cheddar

### POTATO BAR

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Mashed or Baked Yukon Gold and Sweet Potatoes Customized with Cheddar, Pepper Jack, Scallions, Whipped Butter, Sour Cream, Cinnamon, Brown Sugar, Gravy, Chili, and Pulled Pork

### PASTA STATION

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Penne, Farfalle, and Angel Hair Pastas, Served with Herb Alfredo, Classic Marinara, and White Wine Scampi Accompanied by Shrimp, Chicken, and Sausage and the Following Toppings: Tomatoes, Onions, Peppers, Olives, Basil, and Parmesan Cheese

### SALAD BAR

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Spring Mix, Romaine and Spinach with Tuna Salad, Chicken Salad, Pasta Salad, Cheddar, Blue Cheese, Feta, Onions, Tomatoes, Cucumbers, House Croûtons, Sesame Seeds, Pecans, Cranberries, Hard-Boiled Eggs, Olives, Bell Peppers, Carrots, and Choice of Dressings

### S'MORES STATION

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Expertly Toasted Marshmallows to add to Graham Crackers, Chocolate Chip Cookies, Brownies or Rice Crispy Treats Topped with Peanut Butter, Assorted Chocolate Bars, and Sliced Strawberries

## Tier 1 Appetizers

### COLD

Watermelon Gazpacho Shooters  
Southern Deviled Eggs with Bacon  
Prosciutto Wrapped Honeydew  
Chicken Salad Filo Cups  
Caprese Salad Skewers  
Tomato, Basil, and Fresh Mozzarella  
on Grilled Bread

### HOT

Balsamic Bacon Wrapped Dates with Goat Cheese  
Sweet Corn Soup Shooter with Crispy Bacon  
Vegetable Spring Rolls with Sweet Thai Chili Sauce  
Grouper Cakes with Creole Remoulade  
Meatball Marinara with Parmesan  
Chicken Satay Skewers

## Tier 2 Appetizers

### COLD

Shrimp Cocktail Martini  
Smoked Salmon Filo Cup with  
Cream Cheese and Crispy Capers  
Roasted Garlic Hummus in Filo Cup  
Seared Tuna over Ginger Salad  
Cold Crab Salad With Avocado

### HOT

Sausage and Parmesan Stuffed Mushrooms  
Lump Crab Cakes with Horseradish Remoulade  
Crispy Shrimp with Pineapple Cocktail Sauce  
Assorted Mini Quiches  
Creamy Tomato Soup with Mini Grilled Cheese  
Key Lime Barbecue Bacon Wrapped Shrimp



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