



SELVA MARINA COUNTRY CLUB

Catering Guidelines

The following catering guidelines are provided to assist you in planning your event. If you have any questions, please call our Catering Director, Michelle Cox at 246-4827 xt 25

Create the memory you have always wanted

Dear Bride & Groom,

Nestled in the hideaway of Old Atlantic Beach, Selva Marina Country Club offers everything to fit your image of a perfect event. With an air of classic style and grace we are the private paradise for your ultimate celebration.

Our professional staff holds a reputation for making every guest feel at home, setting Selva Marina apart as a Private Club with a truly personal touch. Outdoor ceremonies may be arranged on our picturesque south lawn. The larger rooms of our elegant Clubhouse provide sweeping views of the golf course and south lawn for up to 200 guests.

Our culinary team will dazzle your senses, offering a variety of selections from classic dishes to inventive creations. All presented with an eye on perfection and a touch of elegance regardless of your choice of a plated meal, a buffet or heavy Hors d'oeuvre. Selva Marina's full service catering department offers inspirational ideas to help you create your most important day. We are noteworthy for flawless presentation and seamless integration of all facets of your event. Making your day beautifully easy is what we do best.

Selva Marina has excellent packages available for wedding ceremonies, receptions, bridal/baby showers, rehearsal dinners, private parties, corporate events, meetings and golf events. After you've had a chance to view our website for packages and our wedding gallery, I would be thrilled to take you on a tour of the location of your next perfect memory, simply call me to schedule an appointment.

Best Regards,

Michelle Cox

SELVA MARINA COUNTRY CLUB
PHONE: 904-246-4827

1600 SELVA MARINA DRIVE
ATLANTIC BEACH, FLORIDA 32233

Contract & Deposit

A signed contract and a non-refundable deposit of \$1000.00 are required in order to secure a room on a particular date. Payment can be made with check, cash, Visa, MasterCard or American Express. The estimated final balance is due, in full one week prior to your event. All prices are subject to a 7% tax and 20% service charge.

Guaranteed Guest Counts

Your guaranteed number of guests is due 72 hours prior to your event. If a guarantee is not received, the Club will plan to accommodate the estimated number of guests given when the space was reserved. You will be charged for the actual or the guaranteed number of guests, whichever is greater.

Seating Capacities and Rental Charges (Rental Charges are included in the Wedding Reception pricing)

- Entire Facility-200 guests \$600
- Dining Room-120 guests \$400
- Cocktail Lounge-70 guests \$200
- Presidents Room or Selva Grill-50 guests \$200
- Extra Hours for facility- \$200 or \$400 night of the event
- Dance Floor-\$100
- Ceremonies-\$1000

Other Information

- The names and phone numbers of all vendors must be given to the Catering Department a week prior to the event.
- All pricing is subject to change up until 30 days prior to the event based on market conditions.
- According to the Club dress code, no denim or cut-off shorts are allowed in the Clubhouse. All pants must be worn at the waist. This applies to appointments, rehearsal and the wedding day.
- Cancellations must be given to the Club in writing no less than 60 days prior to the event. Any cancellation made within 60 days prior to the event are subject to full payment of the estimated total balance.

Non Member Fees & Minimums

- Friday functions are required to meet a \$3,000 Food & Beverage Minimum (*excluding tax & gratuity*).
- Saturday functions are required to meet a \$5,000 Food & Beverage Minimum (*excluding tax & gratuity*).

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- Sunday functions are required to meet a \$4,000 Food & Beverage Minimum (excluding tax & gratuity).

Wedding Ceremony Package ***(on Selva Marina Property)***

An Indoor or Outdoor Ceremony location
Professional Wedding Coordination for the Rehearsal & Ceremony
Wedding Officiant for the Rehearsal & Ceremony
50 white chairs
Bamboo or White Arch
Aisle Runner
Use of the Club's Dressing Rooms for the Wedding Party
Non-alcoholic Pre-Ceremony Beverages for Bridal Party
Rehearsal Friday at 4PM
\$1000

All Items Are Lavishly Decorated With Colorful Silk Flowers,
Ferns, Palms, Bamboo Plants, Colored Tulle, Seashells and Starfish.
Additional Items available upon request

Beach Wedding Package

Tropical Bamboo Arch
Tropical Bamboo Torches (8)
(Brides Aisle WalkWay)
Tropical Bamboo Table (1)
(Used For The Sands Of Unity Ceremony Included)
Tropical Bamboo Hexagon Planter (2) With Plants
Authentic Hawaiian Tikis (3)
(22" Male Tiki – 22" Female Tiki – 45" Akua Kai Tiki)
\$800 Package
(Includes Officiant Services With Choice Of Ceremony Selections, All Necessary
Permits, And Choice Of Ceremony Locations)

Add: Up To 50 White Resin Beach Chairs
\$1000 Package

All Items Are Lavishly Decorated With Colorful Silk Flowers,
Ferns, Palms, Bamboo Plants, Colored Tulle, Seashells and Starfish.

Additional Items available upon request

The Wedding Reception

The Reception Packages include the following

4 Hour Reception Time (Reserving additional hours are available)

Your Selection of a Buffet Dinner,
Sit-down Dinner, or Hors D'oeuvre Stations
White Table Linens & Napkins
Room Fee
Dance Floor
Chef Attendant Fee
Cake Cutting & Service
All Silver Service
Decorated Cake Table & Buffet Tables
The use of the Country Clubs Centerpieces & Votives
Complete Set Up and Breakdown
Tax & Gratuity included

Discounts available for Golf Outings
Discounts available for Rehearsal Dinner or Bridal Shower

Buffet Package

\$51 Per Guest for Two Entrees

\$55 Per Guest for Three Entrees

Price inclusive of all rental charges, tax & gratuity

Cocktail Hour

Your choice of three Hors D'oeuvres (50 pieces each) butler passed before dinner

Dinner Buffet Selections

Salads (Selection of One)

Selva Salad-Tossed Baby Greens with Plum Tomatoes, Cucumbers, Onions, Carrots, Croutons & Citrus Vinaigrette

Traditional Caesar-Romaine Lettuce, Tossed with Croutons, Black Wheel Parmesan Cheese and Caesar Dressing

Wedge Salad-Crisp Iceberg Lettuce topped with Bermuda Onions, Crispy Smoked Bacon, Blue Cheese and Beefsteak Tomatoes

Nicoise Salad- Crisp Romaine field greens, mixed Bean Relish, Beefsteak Tomatoes, Hard Boiled Egg, Bermuda Onions, Black Olives and Capers with Classic French Aioli

Herb Goat Cheese and Spinach Salad-Baby Spinach, toasted Pinenuts, Beefsteak Tomatoes, Bermuda Onions, Sundried Tomatoes, Red Seedless Grapes and Crumbled Goat Cheese with Chipotle Honeycomb Vinaigrette

Entrées (Selection of Two or Three)

Rosemary Horseradish Encrusted Beef Top Round-Carved by an Attendant, slow roasted and served with Creamy Horseradish and Wild Mushroom Au Jus

Rosemary Horseradish Encrusted Prime Rib-Carved by an Attendant, slow roasted and served with Creamy Horseradish and Wild Mushroom Au Jus-Add \$3 per person

Char Grilled Beef Tenderloin Au Poivre-Add \$5 per person

Pork Osso Bucco-Slow roasted with Root Vegetables and Pan Jus

Charleston Chicken-Herb Breaded Chicken Breast stuffed with Spinach and Goat Cheese topped with a Bing Cherry Reduction

Braised Chicken Breast-with Artichoke Hearts and Wild Mushroom Marsala

Cajun Crusted Chicken Breast-with Crawfish Goat Cheese Fondue

Red Grouper Wolfe-Pan seared Gulf Red Grouper topped with Sundried Tomato Basil Artichoke Cream Reduction

Blackened Atlantic Swordfish-topped with Chipotle Peach Salsa

Char Grilled Atlantic Salmon-with Creamy Caper Dill Sauce

Three Cheese Tortellini-Pasta Primavera tossed with Roasted Garlic Pesto Cream Sauce Pepper

Penne Pasta-Tossed with Wilted Spinach, Summer Squash, Asparagus and Roasted Red Pepper with Smoked Gouda Cream Sauce

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Starches (Selection of One)

Rosemary Roasted Potatoes with Pearl Onions and Garlic
Brown Butter Chive Mashed Potatoes
Scalloped Potatoes with Blue Cheese and Turnips
Three Cheese Smoked Gouda Scalloped Potatoes
Wild Rice with Butternut Squash, Leeks and Corn
White Rice Provencal
Wild Mushroom, Arugula, Smoked Bacon Gruyere Bread Pudding

Vegetables (Selection of Two)

Green Bean Almondine
Dijon Mustard Glaze Green Beans with Black Forest Ham
Smoked Gouda Squash Casserole
Roasted Broccoli with Asiago Cheese and Tobacco Onions
Herb Garlic Creamed Peas
Oven Roasted Squash and Root Vegetables
Spinach and Parmesan Roasted Tomato Crowns
Fire Roasted Corn on the Cobb with Chipotle Cumin Butter
Eggplant Caprese with Grilled Tomato Basil Vinaigrette

Includes Freshly Baked Breads and Whipped Butter, Coffee & Tea

Hors d'oeuvre Reception

\$61 Per Guest

Price inclusive of all rental charges, tax & gratuity

Cocktail Hour

Your choice of three Hors D'oeuvres (50 pieces each) butler passed before dinner.

Buffet Stations

Reception Displays (Selection of 2)

Centerpiece Crudite– An abundant display of Fresh Seasonal Vegetables with a variety of Homemade Dips and Dressings

Pastry Wrapped Imported French Brie-with Balsamic Glazed Pears, Candied Pecans and Crostini Chips

Gourmet Cheese Display–Assortment of Local & International Cheese displayed with Seasonal Fruits, Crackers, Crostini and Sliced Baguettes

Bruschetta Display – Served with Crostini Chips

Spinach and Artichoke Dip – Served with Tortilla Chips

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Classic Bruschetta Bar-Garlic Toasted Crostini with Smoked Tomato Bruschetta, Buffalo Mozzarella, Fried Basil and Aged Balsamic Drizzle

Caprese Salad Display-Crispy Romaine Lettuce, Beefsteak Tomatoes, Mozzarella Cheese and Aged Balsamic Syrup

Caesar Salad Display-Crisp Romaine Blackwheel Parmesan Cheese, Garlic Herb Croutons, Bermuda Onions, Anchovies and Classic Caesar Dressing

Action Stations (Selection of 1) Chef Attendant included

Sushi Station

Chef's Selection of Fresh Seafood and Vegetable Sushi Rolls and Condiments

Pasta Station

Featuring Cheese Tortellini Pasta, Spinach and Red Peppers with a Fire Roasted Tomato Rose Sauce

Cavatappi Pasta with Exotic Mushrooms, Asparagus and a Smoked Gouda Cream Sauce
Sweet Italian Sausage or Chicken~Add \$1 per guest

Grilled Shrimp~Add \$2 per guest

Additional sauces include Classic Alfredo and Marinara

Low Country Shrimp and Grits Station

Carolina Shrimp and Grits with an assortment of toppings and choice of Roasted Tomato Creole or Redeye Gravy

Carving Stations (Selection of 1) Chef Attendant included

Rosemary Horseradish Encrusted Beef Top Round-Slow roasted and served with Creamy Horseradish and Wild Mushroom Au Jus

Chargrilled Porkloin-with Maple Orange Chipotle Glaze

Cajun Deep Fried Whole Turkey-with Creole Remoulade

Maple Bourbon Smoked Black Forest Ham-with Stone Ground Mustard Aioli

Slow Roasted Suckling Pig with Bing Cherry Glaze-Add \$2 per person

Rosemary Horseradish Encrusted Prime Rib-Slow roasted and served with Creamy Horseradish and Wild Mushroom Au Jus-Add \$3 per person

Rosemary Roasted Leg of Lamb-with Mint Demi Glaze-Add \$4 per person

Char Grilled Beef Tenderloin Au Poivre-Add \$5 per person

Includes Freshly Baked Breads and Whipped Butter, Coffee, Tea & Sodas

Plated Package

Tier One \$52 Per Guest

Tier Two \$57 Per Guest

Tier Three \$62 Per Guest

Duo and Pre-selected Entrees also available

Price inclusive of all rental charges, tax & gratuity

Cocktail Hour

Your choice of three Hors D'oeuvres (50 pieces each) butler passed before dinner

Salad Selections (Selection of 1)

Selva House Salad-Tossed Baby Greens with Plum Tomatoes, Cucumbers, Onions, Carrots, Croutons & Citrus Vinaigrette

Traditional Caesar-Romaine Lettuce, Tossed with Croutons, Black Wheel Parmesan Cheese and Caesar Dressing

Beet Carpaccio with Goat Cheese, Arugula, and Three Peppercorn Vinaigrette

Wedge Salad-Crisp Iceberg Lettuce topped with Bermuda Onions, Crispy Smoked Bacon, Blue Cheese and Beefsteak Tomatoes

Heart of Palm with Toasted Pine Nuts, Golden Tomato, and Goat Cheese with Herb Dijon Vinaigrette

Baby Spinach with Sundried Tomatoes, Red Seedless Grapes, Toasted Pine Nuts, Beefsteak Tomatoes, and Bermuda Onions tossed with Warm Balsamic Vinaigrette

*Assorted Dressings also available

OR

Soup Selections (Selection of 1)

Shrimp Tomato Basil Bisque

Leek Fondue with Lobster Potato Croquette

Smoked Gouda Beer Cheese with Roasted Vegetable Crostini

Tomato Chipotle Rosé with Peach Salsa

Cucumber-Spring Melon Gazpacho with Peekytoe Crab

French Market Minestrone

Entrée Selections

Choose one entrée to be served to all your guests

Tier One Selections

She Crab Cordon Bleu-Herb-Panko Breaded Chicken Breast Stuffed with She Crab, Black Forest Ham and Gruyere Cheese with Champagne Dijon Cream

Charleston Chicken-Herb Breaded Chicken Breast Stuffed with Spinach and Goat Cheese, Topped with a Bing Cherry Reduction

Chicken Saltimbocca-Prosciutto and Sage Stuffed Chicken Breast Topped with an Exotic Mushroom Marsala Sauce

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Sweet Pea Artichoke and Pappardelle Pasta-with Vegetable Primavera and Pesto Cream

Eggplant and Spinach Lasagna Spiral-Eggplant, Spinach, and Mascarpone Cheese Wrapped in Lasagna Pasta Topped with a Goat Cheese-Tomato Rosé

Tier Two Selections

Braised Pork Roast with Potato Fennel Puree

Roasted Pork Loin with Poached Black Plums and Pinot Gris Reduction

Porcini Braised Beef Short Rib with Fire Roasted Asparagus and Roasted Carrot Puree

Rosemary Horseradish Encrusted Prime Rib with Wild Mushroom Au Jus

Black Water Shrimp Sautée-Black Tiger Shrimp Sautéed in a Blend of Cajun Spices, Garlic, and Ale

Blackened Atlantic Swordfish topped with Georgia Peach Salsa

Tier Three Selections

Porcini Dusted Chilean Seabass with Fried Spinach and Green Onion-Garlic Infused Olive Oil

Wasabi Seared Yellowtail Snapper with Crisp Rice Noodles and Ginger Remoulade

Char-Grilled Filet Mignon with White Truffle-Gorgonzola Demi-Glaze

Three Peppercorn Encrusted Veal Chop with Juniper-Hunter Sauce

Starch (Selection of 1)

Rosemary Roasted Potatoes with Pearl Onions and Garlic

Brown Butter Chive Mashed Potatoes

Scalloped Potatoes with Blue Cheese and Turnips

Three Cheese Smoked Gouda Scalloped Potatoes

Wild Rice with Butternut Squash, Leeks and Corn

White Rice Provencal

Wild Mushroom, Arugula, Smoked Bacon Gruyere Bread Pudding

Vegetable (Selection of 1)

Green Bean Almondine

Dijon Mustard Glaze Green Beans with Black Forest Ham

Smoked Gouda Squash Casserole

Roasted Broccoli with Asiago Cheese and Tobacco Onions

Herb Garlic Creamed Peas

Oven Roasted Squash and Root Vegetables

Spinach and Parmesan Roasted Tomato Crowns

Fire Roasted Corn on the Cobb with Chipotle Cumin Butter

Eggplant Caprese with Grilled Tomato Basil Vinaigrette

Includes Freshly Baked Breads and Whipped Butter, Coffee, Tea & Sodas

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Hors D'oeuvres Selections

Choose 3 to be Butler Passed during the first hour of your Reception

Chilled Hors D'oeuvres

Oysters and Pearls-Gulf Coast Oysters on the ½ shell with pearl onion Mignonette and Horseradish Sabayon
Cumin Roasted Fingerling Potato with Caviar and Smoked Salmon
Clemson Blue Cheese with Rosemary Honeycomb on Ciabatta Toast
Smoked Salmon Cucumber Boats with Golden Tomato Mignonette and Micro Greens
Crisp Tiger Prawn Scallion Dumpling with Citrus Ponzu Reduction
Tuna Tartar on Sesame Crisp with California Caviar Ginger Foam and Horseradish Sprouts
Goat Cheese Candied Pecan Lollipops
Petite Tuna Lettuce Wraps with Spicy Kimchi Pickles
Crisp Vegetable Spring Rolls with Citrus Soy Drizzle
Mascarpone Mission Fig bouquet in pastry
Smoked Cherry Tomato Bruschetta with Buffalo Mozzarella and Aged Balsamic Drizzle
Antipasto Skewers with Salami, Mortadella, Smoked Gouda, Pepperoncini and Champagne Tomatoes
Beef Carpaccio Crostini with Blackberry Spread and Truffle Oil
Inside Out Sushi Roll with Avocado, Cucumber, Roasted Red Peppers, Wasabi Cream Cheese and Ponzu rolled in Black Sesame Seeds

Hot Hors D'oeuvres

Baked Brie in Phyllo cup with Cranberry-Pear Chutney
Petite Crab Cakes with Chipotle Tartar
Blackened Sea Scallops with Avocado, Smoked Tomato Salsa and Caviar
Oyster and Pearls-Fried Gulf Coast Oysters on the ½ shell with Pearl Onion Mignonette and Horseradish Sabayon
Lobster Bite-Tempura Fried slipper tail Lobster skewer with Basil Sabayon and Arugula Emulsion
Chilean Lime Smoked Salmon Satay
Fried Grit Stick with Crawfish Goat Cheese Fondue
Artichoke Au Gratin stuffed with Mozzarella and topped with Herb puff pastry
Boursin Smoked Bacon Mushroom Crowns stuffed with Boursin Cheese and Applewood Smoked Bacon
Asparagus Encroute- Asparagus tips, Asiago Cheese and Creamy Fontina wrapped in pastry
Petite Fried Green Tomato Sandwich on Focaccia Toast with Creamy Goat Cheese and Herb Mayo
Maple Bourbon BBQ Meatballs
Angus Beef Satay with Port Wine Demi Glaze Drizzle
Smoked Beef Wellington with Mushroom Ragout and Brie Cheese

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Cocktail Pricing

Include all Guests over the age of 21

4 Hour Soft Bar \$29 per guest, \$6 each additional Hour

Serving an Assortment of Imported & Domestic Beer, Assorted House Wines, Sparkling Water, Fruit Juices, Assorted Sodas, Ice Tea, Regular Coffee, Decaffeinated Coffee, and Champagne Toast for all guests.

4 Hour Call Bar \$37 per guest, \$7 each additional Hour

Serving an Assortment of Call Liquors, Imported & Domestic Beer, Assorted House Wines, Sparkling Water, Fruit Juices, Assorted Sodas, Ice Tea, Regular Coffee, Decaffeinated Coffee, and Champagne Toast for all guests.

4 Hour Premium Bar \$41 per guest, \$8 each additional Hour

Serving an Assortment of Premium Liquors, Imported & Domestic Beer, Assorted House Wines, Sparkling Water, Fruit Juices, Assorted Sodas, Ice Tea, Regular Coffee, Decaffeinated Coffee, and Champagne Toast for all guests.

Cash Bar Pricing-Call Brands-\$6.75 per drink

Premium Brands-7.25 per drink

Specialty Drinks-\$8.25 per drink

Domestic Beer-\$4.00 per drink

Import Beer-\$5.00 per drink

House Wine-\$7.75 per drink

Sodas, Coffee & Tea-\$2 per drink with free refills

Tax & Gratuity is included on all bars

Call Brands: Jim Beam, Seagram's 7 or V.O., Smirnoff, Stolichnaya, Beefeater, Bombay, Bacardi, Captain Morgan, Malibu, Jose Cuervo, Cutty, Dewers, E&J, Martell and more.

Premium Brands: Jack Daniels, Wild Turkey, Crown Royal, Canadian Club, Absolut, Bombay Sapphire, Tanqueray, Bacardi 151, Myers, Mount Gay, Patron, Johnny Walker Red, J&B, Remy Martin VS, Hennessy VSOP and more.

Domestic Beers- Bud, Bud Light, Miller Light, Coors, Michelob Light, Michelob Ultra

Import Beers-Sam Adams, Amstel Light, Corona, Corona Light, Heineken, Heineken Light

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House Wine- Pinot Grigio, White Zinfandel, Chardonnay, Cabernet Sauvignon and Merlot

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