

Colony Hall



Special Events Menu

Congratulations on your upcoming event!

Newly renovated Colony Hall at Indian River Colony Club offers the perfect setting for your next special occasion or business function. Open to the public for banquet rentals, corporate meetings, weddings, Bar/Bat Mitzvah and other special events.

Our Staff is dedicated to ensuring that your event is nothing less than perfect. Our functions are held in the Colony Hall, which overlooks our beautiful golf course and ensures complete privacy for you and your guests. We offer Country Club quality food and service at very reasonable rates.

Menu Selections are only suggestions. We can customize a menu to fit your vision for a perfect event.

**Please call the Services Director
at 321-255-6050 ext. 6225**

Function Guidelines:

- ◆ A \$500 deposit is required to reserve a date.
- ◆ Final guarantee is due 5 days in advance.
- ◆ 50% of the estimated value is due no later than 7 days prior to the function. The balance is due when the function is over and the calculations have been made.
- ◆ Buffet food will be left out for a period of 1½ hours.
- ◆ Allotted time for building use is four hours not including set up or breakdown. Additional hours available at \$400 per hour. Eleven o'clock is the latest a function may run.
- ◆ Deposit is non-refundable unless function is cancelled six months in advance.
- ◆ Cake cutting and serving charge is \$1.75 per person.



Appetizer Selections:

Fruit, Cheese & Crackers

Asparagus wrapped in Ham

Chicken Drumettes

Pot Stickers

Stuffed Mushrooms

Deviled Eggs

Salami Cones with Cream Cheese

Coconut encrusted Chicken

Cocktail Shrimp (large)

Assortment of Canapés

Pasta Station

Carving Station

Prices vary according to your needs and selections.



Lunch & Dinner Buffet Menu Selections

Entree

Meat Loaf	Salmon w/Dill Sauce
Fried Chicken	Crab Cakes
Chicken Francais	Stuffed Flounder
Beef Tips	Seafood Newburg
Barbecue Beef	Chicken Marco Polo
Beef Stroganoff	London Broil
Chicken Marsala	Hawaiian Chicken

Starches & Vegetables

Rice	Sugar Snap Peas
Mashed Potatoes	Carrots
Scalloped Potatoes	Mixed Fresh Vegetables
Dutchess Potatoes	Italian Green Beans
Pasta	Broccoli
Green Beans	

Lunch Buffet

The basic lunch buffet includes up to three entree selections, two starches, one vegetable, rolls and butter, coffee, tea and assorted dessert table.

17.95 per person

(add 18% gratuity and 6.5% tax to the total bill)

Dinner Buffet

The basic dinner buffet includes up to three entree selections, two starches, one vegetable served, salad, rolls and butter, coffee, tea and an assorted dessert table

\$23.95 per person.

(add 18% gratuity and 6.5% tax to the total bill)

Cocktail Party Menu Selections:

Hot Dishes - 2 Choices

Chicken Tenderloins	Crab Dip
Chicken Kabobs	Pot Stickers w/Soy Sauce
Chicken Drummettes	Mini Crab Cakes
Clam Strips	Beef Tenderloin Kabobs
7-Layer Dip	Egg Rolls
Stuffed Mushrooms	Fried Ravioli w/Marinara Sauce
Coconut Encrusted Chicken	
Fried Grouper Fingers	

Cold Items - 3 Choices

Deviled Eggs	Displayed Salmon
Fruit and Cheese Platter	Fresh Vegetable Crudité
Salami Cones w/Cream Cheese	Asparagus wrapped in Ham

Carved Items - Choose 1

Steamship Top Round
Ham or Turkey
Carved Tenderloin (*add \$5.00 per person*)

Dessert

Gourmet selection and Coffee station are included.

\$22.95 per person

(add 18% gratuity and 6.5% tax to the total bill)

Food selections will be available for 1 1/2 hours.

Lunch Menu-Plated and Served

Chicken Princess:

A succulent chicken breast, topped with asparagus rolled in a slice of ham and topped with hollandaise sauce.

Chicken Savoy:

Chicken breast stuffed with julienne vegetables, sliced in pinwheel pieces and topped with a roasted red pepper sauce.

Chicken Marco Polo:

Sautéed chicken breast topped with provolone cheese, a slice of ham, and asparagus with a light brown sauce.

Chicken Cordon Bleu:

The traditional stuffed chicken breast with ham and swiss cheese.

Chicken Francaise:

Chicken breast dipped in an egg wash and sautéed and topped with a lemon sauce.

Beef Tips:

Tenderloin beef tips in a brown mushroom sauce.

London Broil:

Marinated and sliced.

The above items are served with rice or your choice of dutchess potatoes, scalloped potatoes, au gratin potatoes or baked potato, and fresh vegetable, rolls and butter, coffee and tea for \$15.50 per entree.

(add 18% gratuity and 6.5% tax to the total bill)

Desserts:

Ice Cream Sundae	\$3.00
Sherbet	\$3.00
Specialty Dessert	Price upon request.

Dinner Menu-Plated and Served

Tournados of Beef Bordelaise (Two Petite Tenderloins):

..... \$22.00

Prime Rib:

Slow roasted and served with natural au jus..... \$21.95

London Broil:

Marinated and sliced \$19.50

Petit Filet and 3 Stuffed Shrimp:

..... \$22.95

Fresh Salmon:

Broiled w/ dill sauce \$20.50

Chicken Marsala:

Chicken breast dusted in flower, sauteed & topped w/ a brown marsala mushroom sauce
..... \$19.50

Chicken Francais:

Chicken breast dipped in egg wash, sauteed and served with a lemon sauce \$19.50

Chicken Marco Polo:

Chicken topped with Provolone Cheese, ham, asparagus and a light brown sauce... \$19.50

Chicken Princess:

Succulent chicken breast topped with asparagus, rolled in a slice of ham and topped with hollandaise sauce \$19.50



The above are all served with house salad, rice or your choice of dutchess potatoes, scalloped potatoes, au gratin potatoes or baked potato, and fresh vegetable, rolls and butter, coffee and tea.

A selection of gourmet desserts is available--- price upon request.

(add 18% gratuity and 6.5% tax to the total bill)