

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 two entree selections, two starches, one vegetable, rolls and butter, coffee, tea and assorted dessert table.

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

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 Crudite
Salami Cones w/Cream Cheese	Asparagus wrapped in Ham

Carved Items - Choose 1

Steamship Top Round
Ham or Turkey
Carved Tenderloin

Dessert

Gourmet selection and Coffee station are included.

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

Lunch Menu-Plated and Served

Caesar Salad: classic Caesar salad tossed with croutons, Romano cheese, and our house made Caesar dressing-----available with grilled chicken, grilled shrimp, or grilled salmon

Chef salad: a bed of mixed greens, julienned turkey, ham, American and Swiss cheeses, and sliced egg

Oriental Salad: a bed of mixed greens tossed with sliced almonds, chow Mein noodles, Mandarin orange segments, and our house made dressing, topped with grilled chicken

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.

Chicken Crepes

Chicken Marsala—chicken breast, lightly floured, pan sautéed and topped with a marsala wine and mushroom sauce

Shrimp Newberg served in puff pastry with vegetable

Crab and Shrimp stuffed Sole

Salmon topped with a dill sauce

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.

Dinner Menu-Plated and Served

Tournados of Beef Bordelaise (Two Petite Tenderloins)

Petit Filet and 3 Stuffed Shrimp

London Broil

Tenderloin Tips in a brown sauce with mushrooms

Shrimp Newberg served in puff pastry

Chicken Crepes served with vegetable

Crab and Shrimp stuffed Sole

Fresh Salmon with dill sauce

Chicken Marsala:

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

Chicken Francais:

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



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.