



TravisPointe
COUNTRY CLUB

WEDDING PACKAGES

SILVER

Accommodations

- *Exclusive use of Travis Pointe's Grand Ballroom*
- *Votive candles and mirrors on all tables*
- *Lobby Entrance Use for Cocktail Hour*
- *White tablecloths and napkins*
- *Use of A/V equipment*
- *Full dance floor*
- *Bartender*

Champagne Toast and Wine Service with Dinner

House Bar:

*Smirnoff Vodka, Beefeater Gin, Ballantine's Scotch, Jim Beam Bourbon,
Bacardi Rum, Seagram's 7 Whiskey*

Concannon Chardonnay, Cabernet and Merlot

Budweiser, Bud Light, Miller Light, and Labatt Blue Beers

APPETIZERS & DISPLAYS

SEASONAL FRESH FRUITS AND BERRIES

VEGETABLE CRUDITÉS

SPRING ROLLS

MINI QUICHES

PLATED DINNER SELECTIONS

*All selections are offered with a House salad, rolls and butter,
served with Chef's choice appropriate starch and vegetable,
chocolate mousse and berry cup, or we will cut your wedding cake at no charge
and freshly brewed coffee and teas*

SLICED STRIP-LOIN OF BEEF

Slow roasted and sliced, served with a port wine demi glaze

CHICKEN PICCATA

Lightly floured and sautéed, topped with a lemon artichoke and caper sauce

GOLDEN CHANTERELLE CHICKEN

Sautéed chicken breast with a golden chanterelle-rosemary cream sauce.

WHITE FISH AMANDINE

*Almond breaded whitefish, pan-seared and served with fresh grapes, toasted almonds,
mandarin oranges, fresh parsley and a lemon cream sauce.*

TILAPIA BRUSCHETTA

*Slow roasted fresh filet of tilapia topped with diced tomatoes, green onions,
roasted garlic, fresh basil and lemon juice.*

DUET ENTRÉE

Sliced Strip-loin and any of our fish or chicken dishes.

Final Touch

(Add \$5.00 per person)

“Night Cap”

Assorted sliced pizzas and garlic breadsticks.

“The Sweet Ending”

*Gourmet coffee station with
whipped cream, sugar cubes,
rock candy swizzle sticks, and
gourmet miniature desserts.*

“Hot Dog Special”

*All beef hotdogs, Detroit coney sauce,
onions, relish, and French fries.*

“T.P. Slider Station ”

*Miniature burgers with cheese,
pickles, tomatoes and onions,
served with French Fries.*

\$69.95



TravisPointe
COUNTRY CLUB

WEDDING PACKAGE

GOLDEN

Accommodations

- *Wedding cake choice created by our Pastry Chef*
- Exclusive use of Travis Pointe's Grand Ballroom*
- *Votive candles and mirrors on all tables*
- *Lobby entrance use for cocktail hour*
- *White tablecloths and napkins*
- *Use of A/V equipment*
- *Full Dance Floor*
- *Bartender*

Champagne Toast and Wine Service with Dinner

Call Bar

*Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Bourbon,
Myers's Dark Rum, Canadian Club Whiskey*

Robert Mondavi Cabernet, Merlot and Chardonnay

Budweiser, Bud Light, Miller Lite, and Labatt Blue Beers

APPETIZERS AND DISPLAYS

INTERNATIONAL CHEESE SELECTION

SEASONAL FRESH FRUITS AND BERRIES

FRESH MOZZARELLA AND VINE-RIPENED TOMATO DISPLAY

**PINEAPPLE CHICKEN SATES
SHRIMP EGG ROLLS**

**CRAB RANGOONS
BEEF SATES**

Champagne Toast and Wine with Dinner

PLATED DINNER SELECTIONS

All selections are offered with a House salad, rolls and butter, served with Chef's choice appropriate starch and vegetable, chocolate mousse and berry cup, or we will cut your wedding cake at no charge, and freshly brewed coffee and teas.

SLICED CHATEAUBRIAND OF BEEF TENDERLOIN

Tenderloin, slow roasted and sliced, served with a port wine demi glaze.

CHICKEN WITH LOBSTER CREAM

Sautéed boneless breast of chicken laced with a creamy lobster velouté.

GOLDEN CHANTERELLE CHICKEN

Sautéed chicken breast with a golden chanterelle-rosemary cream sauce.

SALMON BRUSCHETTA

Slow-roasted fresh Atlantic filet of salmon topped with diced tomatoes, green onions, roasted garlic, fresh basil and lemon juice.

ORANGE ROUGHY AMANDINE

Almond breaded orange roughy, pan-seared and served with fresh grapes, toasted almonds, mandarin oranges, fresh parsley and a lemon cream sauce.

DUET ENTRÉE

Sliced Chateaubriand and Any of Our Fish or Chicken Dishes

Final Touch

(Add 3.00 a person)

“Night Cap”

Assorted Sliced Pizzas and Garlic Breadsticks

“Hot Dog Special”

*All beef hotdogs, Detroit Coney Sauce,
Onions, Relish, and French Fries*

“The Sweet Ending”

*Gourmet coffee station with
whipped cream, sugar cubes
rock candy swizzle sticks, and
gourmet miniature desserts.*

“T.P. Slider Station ”

*Miniature burgers with cheese,
pickles, tomatoes and onions,
served with French Fries.*

\$85.95



TravisPointe
COUNTRY CLUB

WEDDING PACKAGE PLATINUM

Accommodations

- *Chair covers with colored sash –OR– floor length tablecloths
- *Wedding cake choice created by our Pastry Chef
- *Exclusive use of Travis Pointe's Grand Ballroom
- *Votive candles and mirrors on all tables
- *Lobby entrance use for cocktail hour
- *White tablecloths and napkins
- *Use of A/V equipment
- *Full dance floor
- *Bartender

Champagne Toast and Wine Service with Dinner

Premium Bar

*Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Maker's Mark Bourbon,
Appleton Estate Spiced Rum, Crown Royal Whiskey*

*Sterling Vintner's Cabernet, Marquis Philips Merlot, Greg Norman Chardonnay, Tolly Pinot Grigio
Amstel Light, Heineken, Labatt Blue, and Samuel Adams*

APPETIZER DISPLAYS

(Choose Three)

BUTLER PASSED SHRIMP COCKTAIL

With a zesty lemon cocktail sauce.

BAKED LOBSTER & ARTICHOKE DIP

In an herbed-cream cheese blend, with sliced baguettes

APPLE CIDER & THYME

POACHED SALMON

*With hard boiled eggs, capers, diced onions,
spicy diced Roma tomatoes, whole grain mustard
and sliced rye bread.*

SEASONAL FRESH FRUITS AND BERRIES

With a honey & lavender flavored yogurt dipping sauce.

FRESH MOZZARELLA & VINE-RIPENED TOMATO DISPLAY

*Drizzled with extra virgin olive oil and
aged balsamic vinegar.*

GRILLED ASPARAGUS AND SUN-DRIED TOMATO PLATTER

*Served with toasted walnuts and a
Gorgonzola dipping sauce.*

INTERNATIONAL CHEESE SELECTION

An assortment of imported and domestic cheese served with gourmet crackers.

Platinum Wedding Package Continued...

HOT HORS D'OEUVRES

(Choose Four)

*Coconut Chicken Tenders
Bacon-Wrapped Scallops
Pineapple Chicken Sates
Coconut Fried Shrimp
Mini Brie En Croûte*

*Mini Spring Rolls
Mini Crab Cakes
Crab Rangoons
Beef Sates*

PLATED DINNER SELECTIONS

All selections are offered with a House salad, rolls and butter, served with Chef's choice appropriate starch and vegetable, chocolate mousse and berry cup –OR- We will cut your wedding cake at no charge, and freshly brewed coffee and teas.

FILET MIGNON

Flame-seared and served with a port wine demi glaze.

**SLICED CHATEAUBRIAND
OF BEEF TENDERLOIN**

Tenderloin, slow roasted and sliced, served with a port wine demi glaze.

NEW YORK STRIP STEAK

Seasoned and char-grilled, served with a red wine-mushroom demi glaze.

CHICKEN WITH LOBSTER CREAM

Sautéed boneless breast of chicken laced with a creamy lobster velouté.

CHICKEN ALA OSCAR

Sautéed breast of chicken, topped with crabmeat, asparagus, hollandaise sauce and Parmesan cheese.

VANILLA JUMBO PRAWNS

Jumbo prawns sautéed in vanilla-scented butter, served with a mango-lime salsa.

GROUPER BRUSCHETTA

Slow roasted fresh grouper topped with diced tomatoes, green onions, roasted garlic, fresh basil and lemon juice.

SEA BASS AMANDINE

Almond breaded sea bass, pan-seared and served with fresh grapes, toasted almonds, mandarin oranges, fresh parsley and a lemon cream sauce.

DUET ENTRÉE

Sliced chateaubriand and any of our fish or chicken dishes.

Final Touch

(Choose One)

“Night Cap”

Assorted sliced pizzas and garlic breadsticks.

“Hot Dog Special”

All beef hotdogs, Detroit coney sauce, onions, relish, and French fries.

“The Sweet Ending”

Gourmet coffee station with whipped cream, sugar cubes, rock candy swizzle sticks, and gourmet miniature desserts.

“T.P. Slider Station ”

Miniature burgers with cheese, pickles, tomatoes and onions, served with French Fries.

\$109.95