

# 2025 EVENT GUIDE



***Rotonda***  
Golf & Country Club

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# *Rotonda* Golf & Country Club

Thank you for your interest in the Hills Restaurant, located at Rotonda Golf & Country Club. It is our pleasure to assist you in all your event preparation needs. At Rotonda Golf & Country Club, we understand how important your event is and want to help in making it an unforgettable occasion.

Whether you are planning an intimate reception or a party for up to 200 guests, Rotonda and its Staff will provide you with first class accommodations and the best possible experience for you and your guests. In the following pages you will find all of the essentials you will need to add the finishing touches to your perfect day. Rotonda would like to offer you this menu as a guide to get you started. However, we will customize your event to fit your party's needs and your budget. If you do not see what you are looking for in the following pages, please ask and we will make it.

Thank you, again, in advance for considering Rotonda Golf & Country Club and for allowing us to be a part of your special day. When you are ready to start planning your event, please call us at 941-697-4880.

Cordially,



David Kelly

General Manager

## Hills Bar Services

Well Brand Bar: \$9 per person for the first hour, \$6 each additional hour

House liquor- Scotch, White Rum, Bourbon, Vodka, Gin, Whiskey,  
Assorted Schnapps, Brandy, & Amaretto.  
House Wines- Cabernet, Merlot, White Zinfandel, Chardonnay & White  
Merlot. Draft Beer- Budweiser, Michelob light, & Amberboch,

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Call Brand Bar: includes the above listed items as well as the following:  
\$14 per person for the first hour, \$11 each additional hour

Canadian Club, Seagram's 7, Seagram's VO  
Jack Daniels, Jim Beam, Smirnoff and assorted flavors, Bacardi,  
Captain Morgan, Malibu, Meyers Rum, & Dewars.

As well as our bottle domestic beer selection:  
Budweiser, Bud Light, Miller Lite, Michelob Light,  
Michelob Ultra, Coors Light, & O'Doul's

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Premium Brand Bar: includes the above listed items as well as the following:  
\$18 per person for the first hour, \$12 each additional hour

Crown Royal, Baileys, Kahlua, Tanqueray, Absolute and assorted flavors,  
Beefeater, J&B, Stoli, Johnny Walker Red, Makers Mark, Bombay,  
Sambuca, & Frangelica.

As well as our domestic bottle beer selection and our import  
bottle beer selection:  
Corona, Killians, Heineken, Becks, and Bass

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Super Premium Brand Bar: includes the above listed items as well as the following:  
\$22 per person for the first hour, \$15 each additional hour

Johnny Walker Black, Grand Marnier, Grey Goose, Glenlivet, Patron,  
Di Saronno, Bombay Sapphire, Chivas Regal, B&B, Tia Maria, Drambuie,  
Hennessy, Chambord, Jameson, Gentleman Jack, & Godiva Chocolate Liqueur.

### Cash Bar Pricing:

Well: \$3.75    Call: \$5.50    Premium: \$9.00  
House Wine: \$5.00    Domestic Bottled beer: \$3.00  
Import Bottled Beer: \$4.00

### Open Bar Alternative

#### Beer and Wine

\$7.00 per person for the first hour    \$5.00 each additional hour

## Display Platters \* serves 25 people

Fresh fruit selection - \$50.00

Fruit and Dessert chocolate fondue fountain - \$150.00  
(serves 50 people) \*includes rental of fountain

Antipasto Salad - \$95.00

Prosciutto, Salami, assorted cheeses, olives, marinated mushrooms, hearts of artichoke, pepperoncini peppers, red bell peppers, and albacore tuna.

Assorted Cheese and Cracker Tray - \$75.00

Canapés assorted art deco - \$50.00

Crouton with cream cheese garnished with oysters, salmon, caviar & shrimp

Jumbo shrimp cocktail - \$115.00

Fresh poached Salmon with shrimp garnish - \$175.00

Beef Tenderloin platter - \$225.00 \*served cold\*

## Hors d'oeuvres \* 25 pieces

Stuffed mushrooms - \$35.00

Bacon wrapped scallops - \$60.00

Spring rolls - \$45.00

Mini assorted quiche - \$40.00

Steak or Chicken Kabobs - \$45.00

Oysters Rockefeller - \$75.00

Quesadillas - \$45.00

\*\*Below items are served by the pan feeding 40 people\*\*

Swedish or Italian style meatballs - \$75.00

Chicken tenders - \$65.00

Coconut shrimp - \$95.00



\*For the hors d'oeuvres listed above we strongly suggest our house butler service.  
It is a much nicer presentation and your guests will consume less.  
The cost is \$20.00 per item

# *Club House Dinner Plated*

*Includes:*

*Served- Tossed green salad*

*Potato or rice selection*

*Choice of vegetable*

*Assorted rolls & butter*

*Soda, iced tea, and coffee*

*Served- Choice of dessert or cake service*

*Your choice of two of the following entrees: \$30.00\**

*Your choice of three of the following entrees: \$35.00\**

*Chicken Marsala*

*Chicken Picatta*

*Chicken Frances*

*Chicken Saltimbocca*

*Chicken Cordon Bleu*

*Lasagna*

*Baked Ziti*

*Sliced Roast Pork Loin*

*Pecan crusted salmon w/ orange butter sauce (add \$3)*

*Roast sliced sirloin w/ demi glaze sauce*

*Carved Prime Rib (add \$3)*



*\*Prices are plus tax and gratuity*

*Dinner Menus are based on a minimum of 40 people*

## *Plated Dinner Selections*

All entrees are served with fresh vegetables, choice of potato or rice preparation, Mixed green salad (Dressing choices are homemade buttermilk ranch and balsamic vinaigrette), Rolls and butter, and a dessert selection.

### *Beef, Lamb, & Pork Selections*

*Sliced Roast Pork Loin*

*Sliced Roast Sirloin with Demi Glaze sauce*

*8 oz Prime Rib au jus*

*12 oz New York Strip*

*8 oz Filet Mignon*

*Lamb Loin Chops*

*Rack of Lamb*

### *Chicken Selections*

*Chicken Marsala*

*Marsala wine cream sauce with mushrooms*

*Chicken Picatta*

*capers & mushrooms in a Lemon, white wine, butter sauce*

*Chicken Frances'*

*Egg dipped, pan seared with a white wine butter sauce*

*Chicken Saltimbocca*

*pounded breast of chicken with sage, prosciutto and cheese*

*Chicken Cordon' bleu*

*breaded and stuffed with ham and cheese*

*Chicken Oscar*

*topped with crab meat, asparagus, & hollandaise sauce*

### *Seafood Selections*

*Pan Seared Salmon with dill sauce*

*Shrimp Scampi*

*Stuffed Grouper*

*Tuna your way*

Coffee, Soda, and Iced Tea are complimentary with Plated Dinners

Meals are subject to 7% sales tax and 20% Gratuity

*Vegetable selections:* *Spring blend; Provencal (zucchini & squash); Bahama blend (broccoli, green beans, cauliflower, carrots) & Sugar snap peas and baby carrots.*

*Rice selections:* *Rice pilaf & wild rice blend*

*Potato selections:* *Scalloped creamy garlic; roasted rosemary reds; whole baby reds; mashed, & dirty mashed*

*Dessert Selections:* *Kentucky Derby Pie; Cheesecake; Carrot Cake; Key Lime Pie; White Forrest Cake; Chocolate Mouse Pie & Crème Brule (+\$2)*

# *Professional Meetings and Luncheons*

*\$20 Price plus tax and gratuity.*

## *Choice of two of the following options*

*Pineapple stuffed with Chicken Salad and side of fresh seasonal fruit*

*Stuffed Tomato with side of fruit or pasta salad (Chicken, Tuna, or Shrimp salad stuffing)*

*Grilled Chicken Salad*

*Caesar Salad*

*(grilled chicken, shrimp or salmon optional \$1 additional per)*

*Quiche Lorraine and house salad*

*Homemade soup and half sandwich*

*(see soup options below)*

*Fried Fish Sandwich with French fries and Cole slaw*

*Grilled Chicken Sandwich with pasta salad*

*(see pasta salad options below)*

*Grilled Chicken Breast plate with rice and vegetable*

*Crepes (Chicken or Seafood) served with rice*

*Cold Cut Sandwich with Potato Chips*

*\* Soda, Iced Tea and Coffee complimentary with meal.*

*Pasta Salad Selections*

*Bowtie Feta, Three Bean Italian, and Greek Orzo*

*Soup Selections*

*Tomato Basil, French onion, New England clam chowder, Chicken noodle*

*& Minestrone*

*Dressing Choices*

*Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard & Raspberry Vinaigrette*

# *Fore Golf Tournaments*

*\$18.00\**

## *Entrées*

*BBQ Chicken and Ribs Combination*

*Fried Chicken (both white and dark meat)*

*Chicken Parm over Linguini*

*Cold Cuts Sandwich spread*

*(includes variety of meats, cheeses, bread, & condiments)*

*Hamburgers and Hotdogs*

*Whole pig roast (Forty People) with Pulled Pork*

## *Hot Sides*

*Baked Beans Macaroni and cheese French Fries*

## *Cold Sides*

*Potato salad Fruit salad Pasta salad*

*Cole slaw Pea Salad*

*Cucumber Salad*

## *Desserts*

*Assorted Cookies Brownies Cheesecake*

*Having a tournament and need lunch?*

*Ask us about doing an outdoor grilling on the turn!!!*

*We will bring it to the Rotonda course of your choice.*

*\*Prices are plus tax and gratuity*

# Event Accessory Rentals



*Dance Floor Extension*

\$300.00

*Linens*

\$2-10

Most colors available. Please ask to see example chart.

*Chairs*

*Indoor* \$5-\$10

*Outdoor* \$2-\$5

*Chair Covers* \$3.00-\$5.00 per chair

\*Colored Sash not included in price

*Pergola*

\$75.00

*Candelabras*

\$15-20

*Archways*

\$45.00

*Aisle runner*

\$30-50

*Champagne fountain*

\$45.00

*Champagne toast*

\$2-5 per person

*Hills Clubhouse Venue*

\$1000

*Wedding Garden Venue*

\$250

*\*Delivery Charges may Apply*

*Rotonda would like to make your special day as memorable as possible.*

*If you would like to add to this list please do not hesitate to ask.*

*For your convenience the Hills offers our putting green for your ceremony as well.*



## ***Event Notes***

*Rotonda Golf & Country Club is proud to offer the following  
exclusive vendor referrals*

*Disk Jockey Services*

*Leo Hebert “Leo’s Dance Party”  
941-662-0865*

*Florist*

*Ann’s Flowers  
941-474-5542*

*Professional Photography*

*TK Photography  
941-661-3498*

*Wedding Cake Designers*

*Publix at Merchants Crossing  
941-475-8823*



*100 Rotonda Circle • Rotonda West, FL 33947  
941-697-4880*

*David Kelly - General Manager [www.rotondagolf.com](http://www.rotondagolf.com)*