

TIBURÓN WEDDINGS

2022-2023



WHERE YOUR JOURNEY
BEGINS...



CONGRATULATIONS ON YOUR ENGAGEMENT

We are delighted that you're considering Tiburón Golf Club for your wedding festivities. A wedding is such an eloquent event – one that should reflect the personal desires of the bride and groom. (That's you!) We wish to help you create memories that will last a lifetime! We are prepared to customize a menu that fits your dream cuisine as well as offer assistance in selecting special amenities and vendors for your most special day. We have exceptional venues offering panoramic views of our beautifully manicured golf courses, towering palm trees and colorful landscape. In this packet you'll find our all-inclusive wedding packages and general information. I encourage you to visit our website for additional information at www.tiburonnnaples.com

It is my pleasure to provide you with a tour of our beautiful property and answer any questions you may have. I look forward to assisting you in planning the wedding or your dreams!

Wishing you all the best

Kathy Zalewski

~CEREMONIES~

THE TIBURÓN BACK LAWN

Just outside the 27,000 sq. foot Tiburón clubhouse, The Back Lawn offers a gorgeous setting for ceremonies surrounded by beautiful landscaping.

The Melbourne can accommodate 20-150 Guests indoors
Ceremony fee \$3500.00

CEREMONY INCLUDES

White folding ceremony chairs	Gift Table
On-site wedding coordination	Unity Table
One-hour ceremony rehearsal	Set up and breakdown of site
Guest book table	Complimentary valet parking

ALL INCLUSIVE WEDDING PACKAGES INCLUDE

Professionally Hosted Open Bar
One-hour butler passed and station Hors D'oeuvres and cocktail reception
Champagne toast with house sparkling wine (Upgraded champagne available)
Full length table cloth, cloth napkins chair covers and bows in choice of colors
Custom designed wedding cake from our pre-selected vendors
LED custom color up lighting
Parquet wood dance floor
Stage for band or DJ
Room rental fee included in package price

~COCKTAIL & RECEPTION~

HORS D'OEUVRES & ACTION STATIONS

Choices based off wedding package,

Some displays and/or carving stations require additional price as noted

Domestic & Imported Cheeses

With everything lavosh and crackers

Locally Grown Vegetable Crudité GF

Gorgonzola-scallion green goddess

Charcuterie Display

Dried fruits, jams, spreads and
mustardo with French bread slices 8

Chips, Salsa & Tiburón Queso GF

With house spiced tortilla chips

Chicken Lettuce Wraps GF

Red curry onions, Bibb lettuce,
sesame slaw, sweet chili aioli 7

Chilled Pink Shrimp Cocktail GF

Cocktail/ orange mustard sauce 11

Tiburón Dips & Spreads Display

Choice of 3: Guacamole, award winning salsa, roasted pepper hummus, eggplant babaganoush, Kalamata olive tapenade or charred elote-poblano salsa with lime served with corn tortilla chips, sliced baguette and everything flatbreads

The Ultimate Chilled Seafood Display GF

Key West pink shrimp, snow crab claws, fresh shucked oysters and jumbo green lip mussels, with trio of dips, black pepper mignonette grilled lemon wedges 38

PASTA STATION 28 pp + chef attendant

Choice of 2 made to order pastas

Cavatelli, house made sausage, EVOO, san marzanno sugo with basil and asiago

Rigatoni, creamy wine supreme sauce, spinach, tomatoes and mushrooms

Tortellini, tomato-vodka sauce, grilled chicken, roasted peppers, basil, pecorino

Penne, garlic roasted jumbo shrimp, asiago cream, sweet peas, pimento +4

Gnocchi, spicy tomato cream, pancetta, melted onions, arugula, fresh mozzarella

CARVED MEATS Priced per person + chef attendant

Roasted turkey breast with cranberry-orange chutney and Yankee Gravy 24

Applewood smoked pit ham with mango aioli and spicy mustard 24

Miami style mojo roasted pork loin with sweet pickled onions and mustard 24

24 hour smoked beef brisket with signature rub and bourbon BBQ sauce 42

Slow roasted prime rib with horseradish sauce and garlic au jus 50

Herbed beef tenderloin with roasted pepper aioli and cabernet onions 68

DEEP SOUTH MAC-N-CHEESE STATION 28 pp + chef attendant

Choice of 2 made to order mac-n-cheese masterpieces

Cavatappi with Havarti-wine fondue smoked bacon and melted sweet onions

Penne pasta with cheddar ale sauce, Cajun andouille sausage and broccoli

Cavatelli with truffled gouda, edam and cheddar sauce, lobster and spinach +18

Classic elbow macaroni, julienne ham, 5 cheese béchamel and sweet peppers

Spiral pasta, Italian 5-cheese sauce, marinated tomatoes, sausage and fresh basil

RISOTTO STATION 30 pp + chef attendant GF

Duet of 2 chef's creations with slow cooked Arborio rice, asiago and cream

Pancetta, melted onions, sweet peas and basil with port wine syrup

Florida rock shrimp, oven dried tomatoes, basil and wine braised mushrooms

PASSED HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Available for silver, gold and platinum packages

Mini avocado toast with roasted tomato and whole grain crostini

Charred corn and Boursin cheese in toasted phyllo with micro greens

"Farmer Mikes" Heirloom tomato and basil bruschetta

Gazpacho shooter, with cucumber-tomato salsa and micro cilantro GF

Prosciutto and parmesan bruschetta with sundried tomato tapenade

Gorgonzola-chive green goddess and candied bacon shooters GF

CHILLED HORS D'OEUVRES

Available for platinum package

Toma-Tola Bloody Mary Key West pink shrimp shooter GF

Mini Lobster BLT with bay spiced aioli, scallion and brioche

Florida Black Grouper ceviche cones with petite-diced tomato salsa GF

Key West pink shrimp ceviche cones with jalapeno and cilantro GF

Smoked salmon, rye seed crostini with lemon crème fraiche

HOT HORS D'OEUVRES

Available for silver, gold and platinum packages

Crispy vegetable spring roll with sweet chili sauce
Mini serrano chili relleno with cotijo cheese and chipotle honey aioli
Traditional vegetable samosa with sweet tamarind sauce
Phyllo wrapped triple cream brie and almonds with honey-raspberry jam
Wild mushroom arancini with roasted pepper pesto
Crispy truffled mac-n-cheese bites with bacon ranch
Soffrito chicken empanada with avocado and chipotle crema
Blue cheese, melted onion and bacon stuffed silver dollar mushrooms
Indonesian chicken thigh satay with sesame-soy peanut sauce **GF**
Braised beef short rib empanada with harissa spiced red pepper aioli

HOT HORS D'OEUVRES

Available for platinum package

Miniature lump crab cake with roasted pepper and lemon remoulade
Coconut crusted jumbo shrimp with mango fuego BBQ sauce
Wagyu slider with aged cheddar and shallot-bacon jam on challah
Apple smoked pork belly steak sliders with basil aioli, tomato and Bibb lettuce
Grilled rosemary spiced lamb lollipops, with garlic-mint pesto **GF**
Breaded sweet onion and dill oyster sliders with bay spiced aioli on challah

WEDDING PACKAGES

~TIBURÓN PLATINUM WEDDING PACKAGE~

Includes 4 butler passed and 2 displayed hors d'oeuvres
5-hour premium brand bar, wine service and champagne toast \$225 pp

CHOICE OF SPECIALTY SALAD

Tiburón style Caesar salad with lemon-caper dressing, crispy prosciutto, our famous garlic-herb croutons and asiago cheese

“Sliceberg” salad with roasted peaches, red onions, grape tomatoes and sweet heat pecans with bourbon-maple dressing GF

Mixed greens with marinated artichoke hearts, grape tomatoes, cucumber, feta and Grecian vinaigrette with roasted pine nuts GF

Fresh mozzarella and Farmer Mike’s tomato caprese with basil pesto, EVOO, Kalamata olives, balsamic glaze and micro basil GF

PLATED ENTREE SELECTIONS

Choose 2 for Duet Plate

Herb roasted and sliced Berkshire pork loin with charred Fuji apple jam GF

Cast iron pan roasted hanger steak with red onion marmalade and scallion GF

New York Strip with mushroom, leek and cabernet demi-glace GF

Grilled filet mignon with wild cognac flambéed wild mushroom butter sauce GF

Roasted airline chicken breast with Madeira mushroom burre blanc GF

Pan roasted chicken with Parma ham, smoked Gouda and sherry cream GF

Parmesan crusted chicken breast with roasted tomato-basil and asiago relish

Sautéed Florida Black Grouper with lemon butter and tomato pico

Citrus grilled arctic water Salmon with mango salsa and lemon butter GF

Jerk spice and key lime grilled Caribbean Mahi Mahi with citrus butter GF

Crab and buttery cracker stuffed colossal shrimp with roasted garlic aioli

Caribbean lobster tail with charred lemon and drawn butter add 5 TronFITGF

VEGETARIAN CHOICES

Grilled polenta, grilled asparagus, fresh mozzarella and charred tomatoes GF
Quinoa, kale, lemon, basil, roasted garlic, EVOO with dried tomatoes TroonFIT
Grilled Portobello and veggies with zucchini “noodles” and EVOO TroonFIT GF
Vegetable Stromboli with pecorino cheese and chunky tomato Pomodoro

STARCH & VEGETABLE OPTIONS GF

Choose one for all entrees

Garlic and asiago whipped Jones Potato Farm red skin potatoes
Roasted rosemary and garlic Jones Potato Farm red skin potatoes
Wild rice blend pilaf with root vegetables and fresh herbs
Four cheese polenta with roasted sweet corn
Haricot verts with brandy flambéed carrots almandine
Jumbo asparagus with wine braised shitake mushrooms and melted onions
Broccoli wedge with roasted red peppers and fried garlic chips
Roasted baby heirloom carrots with honey-garlic and fresh thyme
Bacon, onion and EVOO roasted Brussels sprouts

~TIBURÓN GOLD WEDDING PACKAGE~

Includes 4 butler passed and 1 display hors d'oeuvres,
4-hour call brand bar, wine and champagne toast \$195 pp

CHOICE OF SPECIALTY SALAD

Tiburón style Caesar salad with lemon-caper dressing, crispy prosciutto, our famous garlic-herb croutons and asiago cheese

“Sliceberg” salad with roasted peaches, red onions, grape tomatoes and sweet heat pecans with bourbon-maple dressing GF

Mixed greens with marinated artichoke hearts, grape tomatoes, cucumber, feta and Grecian vinaigrette with roasted pine nuts GF

PLATED ENTREE SELECTIONS

Herb roasted and sliced Berkshire pork loin with charred Fuji apple jam GF

Cast iron pan roasted hanger steak with red onion marmalade and scallion GF

New York Strip with mushroom, leek and cabernet demi-glace GF

Grilled filet mignon with wild cognac flambéed wild mushroom butter sauce GF

Roasted airline chicken breast with Madeira mushroom buerre blanc GF

Pan roasted chicken with Parma ham, smoked Gouda and sherry cream GF

Parmesan crusted chicken breast with roasted tomato-basil and asiago relish

Citrus grilled arctic water Salmon with mango salsa and lemon butter GF

Jerk spice and key lime grilled Caribbean Mahi Mahi with citrus butter GF

Crab and buttery cracker stuffed colossal shrimp with roasted garlic aioli

VEGETARIAN CHOICES

Grilled polenta, grilled asparagus, fresh mozzarella and charred tomatoes GF

Quinoa, kale, lemon, basil, roasted garlic, EVOO with dried tomatoes TroonFIT

Grilled Portobello and veggies with zucchini “noodles” and EVOO TroonFIT GF

Vegetable Stromboli with pecorino cheese and chunky tomato Pomodoro

STARCH & VEGETABLE OPTIONS GF

Choose one for all entrees

Garlic and asiago whipped Jones Potato Farm red skin potatoes

Roasted rosemary and garlic Jones Potato Farm red skin potatoes

Wild rice blend pilaf with root vegetables and fresh herbs

Four cheese polenta with roasted sweet corn

Haricot verts with brandy flambéed carrots almandine

Jumbo asparagus with wine braised shitake mushrooms and melted onions

Broccoli wedge with roasted red peppers and fried garlic chips

Roasted baby heirloom carrots with honey-garlic and fresh thyme

Bacon, onion and EVOO roasted Brussels sprouts

~TIBURON SILVER WEDDING PACKAGE~

Includes 2 butler passed and 1 display hors d'oeuvres,
4-hour well brand bar, wine and champagne toast \$175 pp

CHOICE OF SPECIALTY SALAD

Tiburón style Caesar salad with lemon-caper dressing, crispy prosciutto, our famous garlic-herb croutons and asiago cheese

“Sliceberg” salad with roasted peaches, red onions, grape tomatoes and sweet praline pecans with bourbon-maple dressing **GF**

Mixed greens with marinated artichoke hearts, grape tomatoes, cucumber, feta and Grecian vinaigrette with roasted pine nuts **GF**

PLATED ENTREE SELECTIONS

Herb roasted and sliced Berkshire pork loin with charred Fuji apple jam **GF**

Cast iron pan roasted hanger steak with red onion marmalade and scallion **GF**

New York Strip with mushroom, leek and cabernet demi-glace **GF**

Grilled filet mignon with wild cognac flambéed wild mushroom butter sauce **GF**

Roasted airline chicken breast with Madeira mushroom buerre blanc **GF**

Pan roasted chicken with Parma ham, smoked Gouda and sherry cream **GF**

Parmesan crusted chicken breast with roasted tomato-basil and asiago relish

Citrus grilled arctic water Salmon with mango salsa and lemon butter **GF**

Jerk spice and key lime grilled Caribbean Mahi Mahi with citrus butter **GF**

Crab and buttery cracker stuffed colossal shrimp with roasted garlic aioli

VEGETARIAN CHOICES

Grilled polenta, grilled asparagus, fresh mozzarella and charred tomatoes **GF**

Quinoa, kale, lemon, basil, roasted garlic, EVOO with dried tomatoes **TroonFIT**

Grilled Portobello and veggies with zucchini “noodles” and EVOO **TroonFIT GF**

Vegetable Stromboli with pecorino cheese and chunky tomato Pomodoro

STARCH & VEGETABLE OPTIONS **GF**

Choose one for all entrees

Garlic and asiago whipped Jones Potato Farm red skin potatoes

Roasted rosemary and garlic Jones Potato Farm red skin potatoes

Wild rice blend pilaf with root vegetables and fresh herbs

Four cheese polenta with roasted sweet corn

Haricot verts with brandy flambéed carrots almandine

Jumbo asparagus with wine braised shitake mushrooms and melted onions

Broccoli wedge with roasted red peppers and fried garlic chips

Roasted baby heirloom carrots with honey-garlic and fresh thyme

Bacon, onion and EVOO roasted Brussels sprouts

TroonFIT 500 Calories or Less

GF Gluten Free Items

**Consumer advisory: consumption of raw or undercooked meat, seafood, eggs and poultry may increase the risk of illness.*