



www.TheCourtyardatTheOaks.com

Your Vows

Includes:

Ballroom For 5 Hours
Includes Outdoor Courtyard For Cocktail Hour
Tables/Linens/Plates/Flatware/Stemware
Elegant Gold Chiavari Chairs
5 Course Gourmet Dinner
Custom Cake And Cake Service
Champagne Toast
Bar Service (call for details)
1 Hour Butler Served Hors d'oeuvres
Photography Package
Floral Package
Valet Parking

Call or Email for Pricing and Options

1800 West Hibiscus Boulevard, Suite #108 Melbourne, FL 32901
Phone: 321.327.2909 Fax: 321.327.2901 Email: info@thecourtyardattheoaks.com



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Hors d'oeuvres

(package includes two selections from hot and cold)

Pineapple, Chicken
& Bacon Skewers

Spanakopita

Grilled Vegetable Kabobs

Mini Crab Cakes

Baked Brie

Stuffed Mushrooms

Italian Style Meatballs

Lobster Puffs

Lavosh Wraps
(Turkey, Roast Beef)

Stuffed Cherry Tomatoes

Classic Deviled Eggs

Grilled Fruit Kabobs



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Menu Choices

Salad (Select Two)

Classic Caesar

Crispy romaine tossed with parmesan cheese, garlic croutons, The Courtyard signature homemade Caesar dressing and garnished with crispy bacon.

Mixed Baby Green Salad

Fresh spinach and baby greens tossed with candied walnuts, blue cheese and champagne vinaigrette.

House Salad

Basic fresh iceberg lettuce, tomatoes and crispy carrots served with choice of French, 1000 Island, Buttermilk Ranch, or Bleu Cheese dressings.

Soup (Select One)

Cream of Potato

Split Pea w/Ham

Cream of Chicken and Wild Rice

Chicken & Sausage Gumbo

Cream of Celery Root*

Bisques (Lobster or Tomato)

Classic French Onion

Classic Clam Chowder

Tortilla Soup

Black Bean

Simple Broth

*(depends on availability)

Pasta Course (Select One)

Curried Shrimp on Fettuccine

Spaghetti with Olive Oil, Garlic and Herbs

Pasta Carbonara

Penne w/Sun-dried Tomatoes



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Entrees (Select Two)

Carving Station*

Your choice of baked ham, breast of turkey or tip roast carved to order by service staff

** Select one from above, counts as one choice. Prime rib available at extra cost.*

Baby Rack of Lamb Chops

Tender, “*Frenched*” racks of lamb seasoned with Mediterranean spices and roasted to medium doneness.

Stuffed Chicken Breast

Breaded boneless, skinless breast of chicken, stuffed with sweet ham, swiss cheese and spinach served with hollandaise sauce.

Herbed Grilled Chicken

Boneless, Skinless breast of chicken grilled with a mixture of olive oil, fresh herbs, garlic, salt and pepper.

Chicken Marsala

Chicken breast, floured and sautéed in butter, topped with rich mushroom and marsala wine sauce. Served with pasta or potatoes.

Center Cut Pork Chop

Bone in, brined, center cut chop grilled and topped with apple slices.

Sweet and Sour Pork Loin

Juicy slices of pork loin roasted with sweet fruit, chilies and peppers.

Crusted Beef Tenderloin

Prime beef tenderloin seasoned with brown sugar, garlic and black pepper, seared in butter and whiskey and finished to tender perfection.

George’s Cowboy Cut Ribeye

Choice 14oz. “*Frenched*”, bone-in Rib-Eye Steak seasoned, grilled and topped with chef’s homemade steak sauce and grilled mushrooms.

Grilled Sea Bass*

Pan sautéed with “*skin-on*” then served with crispy leeks and a light white wine sauce.

** Based on Market Price*



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Atlantic Salmon

12oz filet of beautiful, fresh, North Atlantic salmon served with a lemon & dill sauce.

Mahi Filet

Filet of beautiful, fresh Florida Mahi cooked simply over the grill and finished with salt, pepper and fresh lemon juice.

Jumbo Crab Cakes

Jumbo lump crab lightly blended with fresh herbs, north coast spices, vegetables and mayonnaise, rolled in Panko bread crumbs and cooked to a crispy golden brown. Topped with a spicy tartar sauce.

George's Creamy BBQ Shrimp

Fresh shrimp sautéed in chef's own "Memphis BBQ Rub", butter and garlic then finished with heavy cream until silky smooth. Served with Parmesan cheese grits.

Eggplant Parmesan

Thick portions of fresh eggplant coated in Panko breadcrumbs and sautéed in olive oil then served on top of fettuccine pasta with a marinara sauce and grated Parmesan cheese.

Vegetable Lasagna

Lots of layered pasta, marinara sauce, ricotta, zucchini, squash, red onions, ricotta and corn baked in a deep pan. Topped with mozzarella cheese and served hot with garlic bread and a salad.

Spaghetti Margarita

Simple, elegant and full of flavor. "Al-dente" cooked spaghetti tossed in extra virgin olive oil, a Chiffonade of basil, a splash of lemon, salt, pepper and Parmesan cheese.



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Side Dishes (Select Two)

Pasta (Spaghetti, Fettuccine, or Penne)
Mixed Vegetables (Cauliflower, Carrot and Broccoli)
Sautéed Green Beans
Glazed Baby Carrots
Fresh Green Peas
Summer Squash Medley
Asparagus
Whole Kernel Corn
Creamy Yukon Gold Mashed Potatoes
Baked Russet Potatoes
Creamy Red-Skin Garlic & Parmesan Mashed Potatoes
Curried Rice
Wild Rice, Sausage and Mushroom Medley
Steamed Rice
Broccoli and Cheese Casserole
Twice Baked Potatoes



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Your Wedding Cake Package:

By: Creative Cakes and Candies

Includes:

Custom Cake Design*

Cake Flavors:

Vanilla
Carrot
Butter
Marble
Key Lime
Spice
Chocolate
Red Velvet

Almond
French Vanilla
Mocha
Wedding White
Pineapple
Pistachio
Coconut
Butter Pecan

Lemon
White Chocolate
Orange
Chocolate Fudge
Apple Cinnamon
Strawberry
Chocolate Chip
Mint Chocolate

Fillings:

Raspberry
Apple
Cherry
Chocolate Bavarian Cream
Banana Cream
Chocolate Ganache
Fresh Fruit

Strawberry
Apple Raisin
Blueberry
Cream Cheese
Caramel Pecan
Chocolate Fudge

Lemon
Pineapple
Coconut
Praline
Cranberry
Icing

**Rolled Fondant Upgrade or Any Specialty Flavors or Design may incur an additional cost.*



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Your Photography Package:

By: Forever Fotos FL

Photography by Heather Snyder

Your Vows Photography Package:

Free Engagement session

6 hours of Wedding day coverage

Online Proofs

Online Slideshow

Personal Photography Webpage

8"x8" Flush Mount Album, (26 pages)

DVD of all print ready Hi-Res JPEGs

My Style

I use a photo journalistic style, with a small mix of traditional formals. I want to capture your intimate expressions, as they are true in life. Shooting candid photos, allows me to document your wedding day one laugh and one tear at a time. One moment captured, creates a lifetime of your memories.

My Approach

I offer Flush Mount Albums with all my Forever packages. This book is one of the most precious documents of your wedding day. Memories can fade, but a photograph can spark a lifetime of emotion. I layout your photographs in your album and delivery the final layout to you within three weeks from your wedding date. From the makeup, to the kiss, to the tossing of your bouquet, let me tell your unique story from the beginning. You can make changes, but I find that for brides it is difficult to process all the photographs to layout. I want to take that step out of your hands, so you can enjoy your photographs today, tomorrow, and forever.



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Your Floral Package:

By: Thallo Floral Design Studio

Includes:

Personal Flowers

Bridal Bouquet

Maid of Honor Bouquet

Flower Girl's Basket or Halo

Hostess Corsage

Mothers and Grandmothers Corsage or Tussie Mussies (small, hand held bouquet)

Bride's Toss Bouquet

Bridesmaids Bouquet

Boutonnieres

Reception Flowers

Guest Tables arrangements

Escort Card Table

Cake Trim and Cake Table Design

Ladies Room Flowers and Candlelight

Thallo's Signature gift to Brides and Grooms: Extensive flowers, candlelight and trims to their Sweetheart table or place at a Head Table.

About Thallo

Thallo Design is a floral and event design company. Thallo was the goddess of flowers... with Thallo as our muse, we strive to produce fresh floral creations that push the boundaries of one's imagination. Fine workmanship and individualized service is our cornerstone and we constantly seek out the freshest, most exceptional blooms. We personally deliver and set up all our work. Thallo representatives will be on site to execute your ceremony décor.

At the 3 week mark, we are happy to make additions, but we cannot subtract from the order since at that point our preliminary flower order will have been submitted. Should the table count fall below your projections, we will utilize those flowers elsewhere in the plan.

Thallo expects that all flowers suggested in our proposals will be available and in good condition the week of your event. In dealing with Mother Nature however, there is always a calculated amount of uncertainty and the possibility of change. In the event of shortages or unavailability, Thallo will use its discretion in choosing an appropriate substitute.

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