

Kensington Golf & Country Club

Celebrate Your Love.

Leave the rest to us.



Weddings
& Events

AT KENSINGTON NAPLES

2024

Our Promise



We know you want your wedding day to be a stress-free experience.

Planning that special day can be daunting. Keeping track of all the details can leave you feeling overwhelmed and unsure where to start.

At Kensington, we've helped hundreds of couples experience an unforgettable day to celebrate their love. As a certified wedding venue, we have a knowledgeable Banquet Manager on-site that can handle all the details for you. Our award winning chef and culinary team, along with our experienced staff, can tackle all the logistics, so you can focus on making memories.



Colby Brooks
Events & Banquet Manager
events@kensingtoncc.com | 239.213.1991
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Wedding Details



***Your wedding should
be FUN and EASY!***

*Here are all the details included
with a wedding at Kensington.*

Private Staff and Bartenders
Day of Coordinator
Floor Length Linens
Custom Designed Room
Virtual Floor Plan
Sweetheart Table | Head Table
Accessory Tables
Dance Floor
Cake Cutting
Choice of Hors d'oeuvres
Choice of Plated or Buffet Dinner
Open Bar | Champagne Toast
All Non-Alcoholic Beverages
Venue Fee | Ceremony Fee
Ceremony Chairs
Bridal Suite
1 Hour Rehearsal



The Emerald Package

4 HOUR HOUSE BAR

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, House Wine (Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir), Champagne Toast, Import & Domestic Beer, Nonalcoholic Beverages

PASSED HORS D'OEUVRES

choose three

Potato Bacon Bite with Beer Cheese Sauce
Chicken Satay
Tomato Caprese Skewer
Asian Vegetable Spring Roll with Sweet & Sour Sauce
Tomato Basil Bruschetta
Asian Shrimp with Sweet Chili Sauce
Quesadilla Wedge with Sour Cream
Wild Mushroom & Cheese Triangle
Cocktail Franks in Puff Pastry with Dijon Mustard

SALAD ENTREE

choose one | served with assorted rolls

Classic Caesar

hearts of romaine, shaved parmesan cheese, homemade croutons, lemon wedge, garlic parmesan dressing

Kensington House

mixed garden greens, locally farmed tomatoes, cucumber, red onion, carrots, choice of dressing

ENTREES

choose two

Chicken Franchaise

finished with a lemon beurre blanc

Chicken Marsala

finished with marsala wine & mushroom demi

Pan Seared Salmon

finished with lemon beurre blanc

Bronzed Spiced Mahi

finished with tropical mango salsa

NY Strip Sliced Sirloin

finished with cabernet demi

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers | Au Gratin Potatoes
Jasmine Rice | Rice Pilaf | Angel Hair Pasta | Whipped Potatoes
Cinnamon Sugar Whipped Sweet Potatoes | Brussel Sprouts with Bacon
Asparagus | Seasonal Vegetable Medley | Roasted Root Vegetables
Julienne Vegetables - Zucchini, Squash, Carrots
Haricot Vert (Baby French Green Beans) | Honey Maple Glazed Carrots



~155 per person
Minimum of 75

7% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

The Marquise Package

4 HOUR CALL BAR

Smirnoff, Gordons, Castillos, Arandas, Canadian Club,
Jim Beam, Dewars, House Wine (Chardonnay, Pinot
Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir),
Champagne Toast, Import & Domestic Beer,
Nonalcoholic Beverages

PASSED HORS D'OEUVRES

choose three

Coconut Shrimp with Sweet Chili Sauce

Smoked Salmon Canapé

Shrimp Cocktail Shooters

Artichoke & Boursin Bite with Parmesan Crust

Braised Short Rib Spoon

Tomato Soup & Grilled Cheese Shooters

Raspberry, Toasted Almonds and Brie in Phyllo Roll

Deviled Eggs

SALAD ENTREE

choose one | served with assorted rolls

Kensington House

mixed garden greens, locally farmed tomatoes, cucumber,
red onion, carrots, choice of dressing

Spinach Salad

traverse city dried cherries, toasted almonds, crumbled goat
cheese, pickled red onion, white balsamic dressing

Baby Iceberg Wedge

blue cheese crumbles, locally farmed tomatoes, red onion,
applewood smoked bacon, blue cheese dressing

ENTREES

choose two

Chicken Fontina

prosciutto, basil, garlic, fontina cheese, lemon beurre blanc

Pecan Crusted Breast of Chicken

finished with citrus beurre blanc

Branzino Piccata

finished with lemon caper sauce

6oz. Filet Mignon

finished with cabernet demi | add \$10

4oz. Beef Tenderloin & Jumbo Shrimp

finished with cabernet demi and scampi butter

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers | Au Gratin Potatoes
Jasmine Rice | Rice Pilaf | Angel Hair Pasta | Whipped Potatoes
Cinnamon Sugar Whipped Sweet Potatoes | Brussel Sprouts with Bacon
Asparagus | Seasonal Vegetable Medley | Roasted Root Vegetables
Julienne Vegetables – Zucchini, Squash, Carrots
Haricot Vert (Baby French Green Beans) | Honey Maple Glazed Carrots



~165 per person
Minimum of 75
7% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

The Princess Package

4 HOUR PREMIUM BAR

Absolut, Beefeater, Bacardi, Captain Morgan, Patron Silver, Makers Mark, Chivas Regal 12 yr, House Wine (Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir), Champagne Toast, Import & Domestic Beer, Nonalcoholic Beverages

PASSED HORS D'OEUVRES

choose three

Mini Maryland Crab Cakes with Remoulade Sauce

Bacon Wrapped Scallops

Bloody Mary Oyster Shooter

Tuna Tartar Wonton Cups with Wasabi Cream

Beef Tenderloin Crostini with Horseradish

Lobster & Shrimp Ceviche Shooter

Tuna Poke in a Cucumber Cup with Wonton Crisps

Butternut Squash Cappuccino with Parsnip Foam

SALAD ENTREE

choose one | served with assorted rolls

Kensington House

mixed garden greens, locally farmed tomatoes, cucumber, red onion, carrots, choice of dressing

Baby Kale & Roasted Beet Salad

parmesan cheese, locally farmed tomatoes, roasted pine nuts, pickled red onion, sherry vinaigrette

Fresh Mozzarella and Heirloom Tomato

colorful blend of locally farmed tomatoes, fresh mozzarella, arugula, basil oil, balsamic reduction

ENTREES

choose two

Petite 4 oz. Filet and Maryland Crab Cake

finished with sauce chérone

Veal Française

finished with beurre blanc

Jerk Spiced French Cut Breast of Chicken

finished with grilled pineapple and mango chutney

Miso Glazed Sea Bass

finished with asian beurre blanc

Crab Stuffed Grouper

finished with sherry scented lobster cream

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers | Au Gratin Potatoes
Jasmine Rice | Rice Pilaf | Angel Hair Pasta | Whipped Potatoes
Cinnamon Sugar Whipped Sweet Potato | Brussel Sprouts with Bacon
Asparagus | Seasonal Vegetable Medley | Roasted Root Vegetables
Julienne Vegetables – Zucchini, Squash, Carrots
Haricot Vert (Baby French Green Beans) | Honey Maple Glazed Carrots



~175 per person
Minimum of 75

7% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

Buffet Package

4 HOUR HOUSE BAR

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, House Wine (Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir), Champagne Toast, Import & Domestic Beer, Nonalcoholic Beverages

PASSED HORS D'OEUVRES

choose three

Potato Bacon Bites with Beer Cheese Sauce
Tomato Caprese Skewer
Coconut Chicken
Asian Vegetable Spring Roll with Sweet & Sour Sauce
Tomato Basil Bruschetta
Asian Shrimp with Sweet Chili Sauce
Tuna Tartar Wonton Cups with Wasabi Cream
Spinach & Artichoke Stuffed Mushrooms
Sweetish Meatballs

SERVED SALAD

choose one | served with assorted rolls

Classic Caesar

hearts of romaine, shaved parmesan cheese, homemade croutons,
lemon wedge, garlic parmesan dressing

Kensington House

mixed garden greens, locally farmed tomatoes, cucumber,
red onion, carrots, choice of dressing

BUFFET TABLE

choose one chicken and one fish

Chicken Francáise

Chicken Piccata

Chicken Marsala

Salmon

Mahi Mahi

choose one carving board

Oven Roasted Turkey Breast

Baked Spiral Ham

Slow Roasted Top Sirloin of Beef

New York Sirloin *(upgrade ~10)*

Beef Tenderloin *(upgrade ~10)*

Select One Starch & One Vegetable

Roasted Garlic Smashed Creamers | Au Gratin Potatoes
Jasmine Rice | Rice Pilaf | Angel Hair Pasta | Whipped Potatoes
Cinnamon Sugar Whipped Sweet Potato | Brussel Sprouts with Bacon
Asparagus | Seasonal Vegetable Medley | Roasted Root Vegetables
Julienne Vegetables – Zucchini, Squash, Carrots
Haricot Vert (Baby French Green Beans) | Honey Maple Glazed Carrots

~165 per person
Minimum of 75

7% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

*Please remember a Buffet is an
experience of food and time. We
create a presentation, which looks full
and abundant throughout the event.*

Add On's



DISPLAY STATIONS

Gourmet Cheese & Fruit Display

assorted gourmet cheese and crackers, seasonal fruit | ~16.50

Vegetable Crudite

assortment of vegetables and dipping sauces | ~9

Charcuterie Board

dried and smoked meats to include prosciutto, soppressata, and aged salami, assorted olives, mustards and marmalades, baguette slices, crostini | ~18

Antipasti Display

salami, pepperoni, asiago & provolone cheeses, imported olive medley, artichokes, roasted peppers, eggplant caponata, pepperoncini peppers, fresh baked garlic basil croustades | ~18

SPECIALTY STATIONS

Sushi Boat

california rolls, spicy tuna rolls, salmon rolls, wasabi, soy, ginger | ~28

Raw Bar

fresh shucked oysters, shrimp cocktail, seasonal crab, cocktail sauce, lemon wedges | ~30

DESSERT STATIONS

Ice Cream Station

premium ice cream, assorted toppings, hot fudge, caramel sauce | ~12

Bananas Foster

flambeed bananas, dark rum, banana liqueur, brown sugar, vanilla ice cream | ~29

Miniature Dessert Bar

lemon bars, eclairs, petit fours, cream puffs, cannoli, brownies | ~18

BRIDAL & GROOMS LUNCH

choose three

Complimentary coffee & danish

Assorted Wraps

House Made Chips | French Fries | Onion Rings

Giant Italian Sub Sandwich

Fresh Fruit | Potato Salad | Cole Slaw | House Salad

~27.50 | Mimosa Bar add ~16.50

LATE NIGHT

mac & cheese bites, cheeseburger sliders,

assorted pizzas

~27.50

Prices are per person. Minimum of 75.
7% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

Frequently Asked Questions

- *What is the sales tax and service charge?*
7% sales tax and 22% service charge on all food and beverage.
- *How do we hold our date?*
Space is available on a first come first serve basis and therefore, cannot be confirmed without a signed contract and deposit.
- *How much is the deposit?*
If you decide to book here with us, there will be a \$1,000.00 nonrefundable deposit due upon signing of the contract. An account will be created and the payment will be applied to your final bill.
- *Do you offer special pricing for children?*
Yes. Children 12 and under are \$27.50 plus tax and service charge and include a children's meal and unlimited nonalcoholic beverages.
- *Do we purchase meals for our vendors? and if so what is the cost?*
You should provide meals for any vendor that is here for the ceremony and reception (i.e. DJ, Photographer, Videographer. Vendor meals are \$25 plus tax and service charge and include unlimited nonalcoholic beverages.
- *When is the final count / payment due?*
30 days prior to the event date the minimum guarantee number is due in full. The final count is due 5 days prior to the event date. The final count can be increased from the minimum but cannot be decreased.
- *Are there any additional fees over the package price?*
If chairs other than our dining room chairs are used there is a \$2++ per chair removal fee. For outside receptions up to 150 guests there is a \$1000++ set up fee. Over 150 the fee is \$1500++.
- *Is there a Food and Beverage Minimum?*
There is no F&B Minimum however packages are based on 75 guests. For guest counts of 50-74 there is an additional fee of \$500++; and for guest counts below 50 the additional fee is \$1000++.
- *Can we accommodate special dietary needs?*
Yes. Please let us know with your final count any dietary needs. We cannot guarantee day of requests but we will do our best to accommodate.
- *Are the grounds available for our photography?*
Yes. Our beautifully landscaped golf course provides the perfect backdrop for photography. The golf course greens are NOT.
- *Does Kensington have a dress code?*
Yes. It is expected that guests dress in clubhouse attire.
Women: dresses, blouses/ tops with skirts or dress pants.
Men: dress shirts, dress slacks. Jackets and ties optional.

Club Information



Kensington Golf & Country Club opens its doors to Members, guests and nonmembers. Our facilities make it easy to fit your needs for ceremonies, cocktail hour, and receptions. Our event coordinator, chef and experienced staff are ready to assist you with every detail.

KENSINGTON ROOM

With its elegant ambiance and breathtaking views the main dining room can accommodate up to 130 guests or 110 with a dance floor. Our rounds seat up to 10 and our rectangle tables seat up to 8.



CHELSEA

An intimate venue for small weddings this space can seat up to 40 guests. The Chelsea has a private bar and has doors that lead to the terrace or open into the Kensington room. It is the perfect venue for cocktail hour.



COURTYARD

This outdoor venue is located behind the clubhouse and is a stunning location for ceremonies and receptions. The ambiance of the course, beautiful landscaping and year round market lighting complete any event.

Our Reviews

We tackle all the logistics, so our couples can focus on making memories. See what our past brides have to say...

Emily & Terry



Amazing Wedding Venue and Team!

May 2023

The entire staff at Kensington was amazing to work with throughout our wedding planning process! For context, our wedding was postponed due to Hurricane Ian and we needed to change venues without a ton of lead time, and Kensington made that process so seamless. Colby and everyone we encountered was so great to work with and they were flexible in our requests and truly went above and beyond to make sure our day was as special as it could be. The venue and grounds looks absolutely beautiful -- we had ceremony + cocktail hour outside and went inside for reception and dancing. I was at first weary of an indoor ballroom wedding, but Colby and the rest of our vendor team worked tirelessly to truly transform the room and we could not be more thankful. My husband and I (and all of our guests!) had an amazing experience at Kensington and I would definitely, definitely recommend the venue to future couples!

Chris & Rachel



The Perfect Country Club Venue for a Naples Wedding!

February 2023

My husband and I got married at Kensington in February, and it was the perfect venue! Both their indoor and outdoor spaces are gorgeous, they have a very large bridal suite as well as groom's suit, so there is plenty of space to get ready and take photos before the wedding. I had an outdoor ceremony on the courtyard, with my reception being indoors, but another great thing about Kensington is that they have a back-up indoor space in case of unfortunate weather...and it is still beautiful! The food was delicious and the service was impeccable. They run everything like a well-oiled machine and have great procedures and well-trained staff prepared for anything and everything. Not only that, but - between how beautiful the grounds and the clubhouse spaces are, how great the food and service is, and the central location...the pricing is pretty unbeatable. All of those factors made Kensington the obvious choice of venue for me, and I'm glad I chose it because everything went absolutely perfect! I cannot thank Colby, Kelly, and the entire staff there for everything they did to make my day perfect!

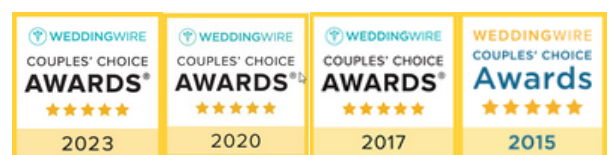
Jane & Matt



Couldn't Have Asked for Anything Better!

December 2022

Truly the best place to get married! We had our original wedding venue destroyed by Hurricane Ian and quickly had to pivot to plan B. During a very stressful time, we met Colby, and she quickly became our saving grace. We had about two months to totally shift everything and Colby and the Kensington team made that happen with no issues at all. The communication was incredible and I never worried about anything going awry. We truly were in the best hands and could say a million wonderful things about Colby and the Kensington team. Would recommend again and again!



Our Venues

