

Kensington Golf & Country Club

Celebrate!
Leave the rest to us.



Weddings
& Events

AT KENSINGTON NAPLES

Our Promise



We know you want your event 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 clients experience an unforgettable event. We have a knowledgeable on-site banquet manager 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

Details



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

**Birthday Parties
Quinceanera's
Anniversaries
Celebration of Life
Intimate Dinner Party
Baby or Bridal Showers
Business Luncheon or Dinner
Meetings**

*Here are all the details included
when you book your event at
Kensington.*



**Knowledgeable Banquet Manager
Private Staff and Bartenders
House Linens
Custom Designed Room
Virtual Floor Plan
Accessory Tables
Dance Floor
Bar Service
Multiple Venues
AV Equipment**



Breakfast Buffets



Minimum of 40
6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

THE HAMLET

Flaky Croissants and Fruit Breads
Whole Fruit - Oranges, Apples, Bananas
Chilled Orange Juice & Cranberry Juice
Fresh Brewed Coffee, Hot & Iced Tea

THE WESTCHESTER

Seasonal Fruit Bowl
Fresh Baked Danish, Mini Muffins, Breads
Scrambled Eggs with cheddar cheese and scallions
Applewood Smoked Bacon & Sausage Links
Home Fried Potatoes with onions and peppers
Chilled Orange Juice & Cranberry Juice
Fresh Brewed Coffee, Hot & Iced Tea

THE CANTERBURY

Seasonal Fruit Bowl, Assorted Yogurt
Fresh Baked Danish, Mini Muffins, Breads
Eggs Benedict
Applewood Smoked Bacon & Sausage Links
Hash Brown Casserole
Grilled Asparagus
Cinnamon French Toast with Warm Maple Syrup
Chilled Orange Juice & Cranberry Juice
Fresh Brewed Coffee, Hot & Iced Tea

BREAKFAST ENHANCEMENTS

Sausage, Egg, & Cheese Sandwiches
served on an English muffin

Breakfast Burritos
farm fresh scrambled eggs, cheese,
choice of bacon, ham or sausage

Chef Attended Omelet Station
farm fresh eggs, mushrooms, red and green bell peppers,
tomatoes, diced ham, bacon, shredded cheese

Chef Attended Carving Station
Bone-in Ham
Roasted Top Sirloin of Beef

Lox and Bagels
smoked salmon, cream cheese spread, capers, red onions

Mimosa or Bloody Mary Bar

Lunch Options

ENTREE SALADS

Kensington House Salad

grilled shaved chicken breast, mixed greens, carrots, cucumbers, grape tomatoes, red onion, choice of dressing

Spinach Salad

grilled shaved chicken breast, traverse city dried cherries, tasted almonds, crumbled goat cheese, pickled red onion, white balsamic dressing

PLATED ENTREES

Oven Roasted Sliced Turkey Breast

served with sage and sausage stuffing, finished with giblet gravy

Pork Tenderloin Medallions

blackberry jus

Chicken Franchise

lemon beurre blanc

Chicken Piccata

lemon beurre blanc, capers

Chicken Marsala

marsala wine and mushroom demi

Macadamia Nut Crusted Breast of Chicken

citrus beurre blanc

Pan Seared Salmon

lemon caper sauce

Bronzed Spiced Mahi Mahi

tropical mango salsa

NY Strip Sliced Sirloin

cabernet demi

4oz. Filet Mignon

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

VEGETARIAN OPTIONS

Grilled Cauliflower Steak

roasted tomato coolie

Stuffed Portobello Mushroom

sautéed spinach, caramelized onions, marinara sauce
oven dried tomatoes, mozzarella cheese

Mediterranean Spinach Tart

sautéed spinach, feta cheese, baked on flaky crust

Stuffed Sweet Pepper

brown rice vegetable filling, marinara sauce

BOMBE DESSERTS

Cherry Cheesecake, Oreos and Cream,

Decadent Chocolate, Key Lime, Pumpkin Cheesecake,

Praline Pecan, Passion Fruit



All plated lunches include assorted rolls, coffee, iced and hot tea and choice of dessert.

6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids entrees available upon request.

Cocktail Hour

PASSED HORS D'OEUVRES

approximately 1.5 pieces per hors d'oeuvres

Tier 1

Potato Bacon Bite, Beer Cheese Sauce
Chicken Satay, Thai Peanut Sauce
Tomato Caprese Skewer
Asian Vegetable Spring Roll, Sweet & Sour Sauce
Tomato Basil Bruschetta
Asian Shrimp, Sweet Chili Sauce
Quesadilla Wedge, Sour Cream
Spinach & Artichoke Stuffed Mushrooms
Cocktail Franks in Puff Pastry, Dijon Mustard
Pretzel Bite, Spicy Mustard
Ham and Spinach Quiche
Edamame Dumpling
Coney Island Franks stuffed with Sauerkraut and Mustard
Mediterranean Ratatouille Tart

Tier 2

Coconut Shrimp with Sweet Chili Sauce
Smoked Salmon Canapé
Shrimp Cocktail Shooters
Spanakopita
spinach, feta in phyllo dough
Braised Short Rib Spoon
Tomato Soup & Grilled Cheese Shooters
Compressed Melon with Prosciutto
Deviled Eggs
Almond Crusted Brie with Raspberry Sauce
Artichoke and Boursin Bites
Wild Mushroom and Cheese Triangle
Roasted Root Vegetable Kabob
sweet potato, red beet, carrot and parsnip

Tier 3

Mini Maryland Crab Cakes, Remoulade Sauce
Bacon Wrapped Scallops
Bloody Mary Oyster Shooter
Tuna Tartar Spoon, Wonton Crisps, Wasabi Cream
Beef Tenderloin Crostini, Horseradish
Lobster & Shrimp Ceviche Shooter
Tuna Poke in a Cucumber Cup, Wonton Crisps
Butternut Squash Cappuccino, Parsnip Foam
Lollipop Lamb Chops, Minted Tomato Chutney
Crab Salad Crostini, Citrus Aioli
Raspberry, Toasted Almonds and Brie in Phyllo
Peking Roasted Duck Spring Roll



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Dietary, vegetarian, vegan and kids
entrees available upon request.

Enhancements



DISPLAY STATIONS

Artisanal Cheese Board

imported and domestic cheeses, seasonal fruit, assorted crackers

Vegetable Crudite

assortment of vegetables and dipping sauces

Charcuterie Board

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

Antipasti Display

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

Mediterranean Mezze

tabbouleh, dolmades, persian cucumber and tomato salad, hummus, babaganush, carrots, bell peppers, broccoli, pita chips, toasted bread

Grilled Vegetable Display

eggplant, peppers, zucchini, squash, asparagus, portobello mushrooms

SPECIALTY STATIONS

Sushi Boat

california rolls, spicy tuna rolls, salmon rolls, wasabi, soy, ginger

Raw Bar

fresh shucked oysters, shrimp cocktail, seasonal crab, cocktail sauce, lemon wedges

DESSERT STATIONS

Ice Cream Station

premium ice cream, assorted toppings, hot fudge, caramel sauce

Bananas Foster

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

Miniature Dessert Bar

lemon bars, eclairs, petit fours, cream puffs, cannoli, brownies

PLATED DESSERT

Carrot Cake

Chocolate Cake

Berries Romanoff

Key Lime Pie

Other Options available upon request

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Dietary, vegetarian, vegan and kids
entrees available upon request.

Enhancements



CARVING STATIONS

Oven Roasted Turkey Breast
buttermilk biscuits, berry sauce, grainy mustard, spiced mayo

Baked Spiral Ham
brown sugar and pineapple glaze, dinner rolls

Slow Roasted Top Sirloin of Beef
sliced baguettes, horseradish cream,
dijonaise sauce, crispy onion straws

New York Sirloin
sliced baguettes, horseradish cream,
grainy mustard, crispy onion straws

Whole Roasted Tenderloin of Beef
french rolls, grainy mustard, roasted garlic mayo

Chef's Charge - \$200.00

Serving size based on thinly sliced, sandwich style carvery to be accompanied by other reception items.

INTERACTIVE STATIONS

Mashed Potato Martini Bar
Yukon Gold Mashed Potatoes
butter, sour cream, bacon,
cheddar and jack cheese, scallions

Sweet Mashed Potatoes
butter, cinnamon, brown sugar, walnuts, raisins, marshmallows

Mac & Cheese Bar
rotini, elbow or penne pasta, creamy four cheese sauce, spinach,
sun dried tomatoes, bacon, chorizo, corn, peas, mushrooms,
roasted peppers, roasted chicken or shrimp

Create Your Own Pasta
sausage, shrimp, diced chicken, tomatoes, peppers, olives,
artichokes, mushrooms, basil, onions, parmesan cheese,
crushed red pepper
Choose Two
alfredo, vodka, bolognese, marinara, basil, pesto, white clam sauce
Choose Two
penne, rigatoni, angel hair

6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

Chef's Charge - \$200.00

Serving size based on thinly sliced, sandwich style carvery to be accompanied by other reception items.

Entrees

PLATED ENTREES

served with choice of house or Caesar salad, rolls and butter



Bone in Kurabuta Pork Chop
apple cider scented demi

Beef Short Rib & Mushroom Risotto
natural jus

Chicken Franchaise
lemon beurre blanc

Chicken Marsala
marsala wine & mushroom demi

Macadamia Nut Crusted Breast of Chicken
citrus beurre blanc

Jerk Spiced French Cut Breast of Chicken
grilled pineapple and mango chutney



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

Chicken Piccata
lemon butter caper sauce

Pan Seared Salmon
lemon beurre blanc

Branzino Piccata
lemon caper sauce

Bronzed Spiced Mahi
tropical mango salsa

Miso Glazed Sea Bass
asian beurre blanc

NY Strip Sliced Sirloin
cabernet demi

6oz. Filet Mignon
cabernet demi

4oz. Beef Tenderloin & Jumbo Shrimp
cabernet demi and scampi butter

Petite 4 oz. Filet and Maryland Crab Cake
sauce cherrone

Crab Stuffed Grouper
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

6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

Buffet Package

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
Wild Mushroom and Cheese Triangle

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 *(supplement ~10)*

Beef Tenderloin *(supplement ~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

Minimum of 50
6% 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.***

Bar Menu

HOSTED PACKAGED BAR

Prices are per person for 3 hours and are subject to 6% sales tax and 22% service charge.

Nonalcoholic Beverage Service | ~7

Import and Domestic Beer, House Wine | ~52

House Liquor, Import and Domestic Beer, House Wine | ~60

Call Brand Liquor, Import and Domestic Beer, House Wine | ~65

Premium Brand Liquor, Import and Domestic Beer, House Wine | ~70

HOSTED HOURLY BAR

Prices are per person and are subject to 6% sales tax and 22% service charge.

Import and Domestic Beer, House Wine

~21 per guest for the first hour, ~17 per guest each additional hour

House Liquor, Import and Domestic Beer, House Wine

~24 per guest for the first hour, ~20 per guest each additional hour

Call Brand Liquor, Import and Domestic Beer, House Wine

~30 per guest for the first hour, ~22 per guest each additional hour

Premium Brand Liquor, Import and Domestic Beer, House Wine

~36 per guest for the first hour, ~23 per guest each additional hour

HOSTED/NONHOSTED ON CONSUMPTION

Each drink ordered is recorded and the amount is added at the end of the event.
Prices are per person and are subject to 6% sales tax and 22% service charge. Credit card only.

Domestic & Import Beer | ~7

House Wines and House Liquors | ~10

Call Brand Liquors | ~12

Premium Brand Liquors | ~14

HOUSE LIQUORS

Vodka

Gin

Rum

Tequila

Whiskey

Bourbon

Scotch

Coastal Vines Wine

CALL BRAND

Smirnoff

Gordons

Castillo

Arandas

Canadian Club

Jim Beam

Dewar's

PREMIUM BRAND

Absolut

Beefeater

Barcardi, Captain Morgan

Don Julio Silver

Jameson

Maker's Mark

Chivas Regal 12 yr

Upgraded Wine Menu available upon request

Please note that some products in our menu offerings may change on short notice based on seasonal and regional availability.

Club Information

VENUE FEES

Events

\$3,500+ October - April

\$2,500+ May - September

Meetings | Hyde Park Conference Room

\$1000+ October - April

\$500+ May - September

Additional Outside Set Up Fee

\$1000 - \$1500 (based on guest count)

INCLUDED IN VENUE FEE

House Linens and Napkins

China, Flatware

Tables, Chairs

Accessory Tables

Podium, Flag, Microphone & Stand

Screen & Projector

FREQUENTLY ASKED QUESTIONS

What is the sales tax and gratuity? 6% sales tax and 22% gratuity

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 non-refundable advance payment due upon signing of the contract. An account will be created and the payment will be applied to your final bill.

When is the final count / payment due? 30 days prior to the event date we request a minimum guarantee with payment in full on the minimum guarantee. 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.

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.

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. Bermuda length shorts, capris, denim; Men: Dress shirts, dress slacks. Jackets and ties optional. Bermuda Length shorts, slacks, denim, cargo shorts, collared golf shirts

