

Kensington Golf & Country Club

Celebrate Your Love.

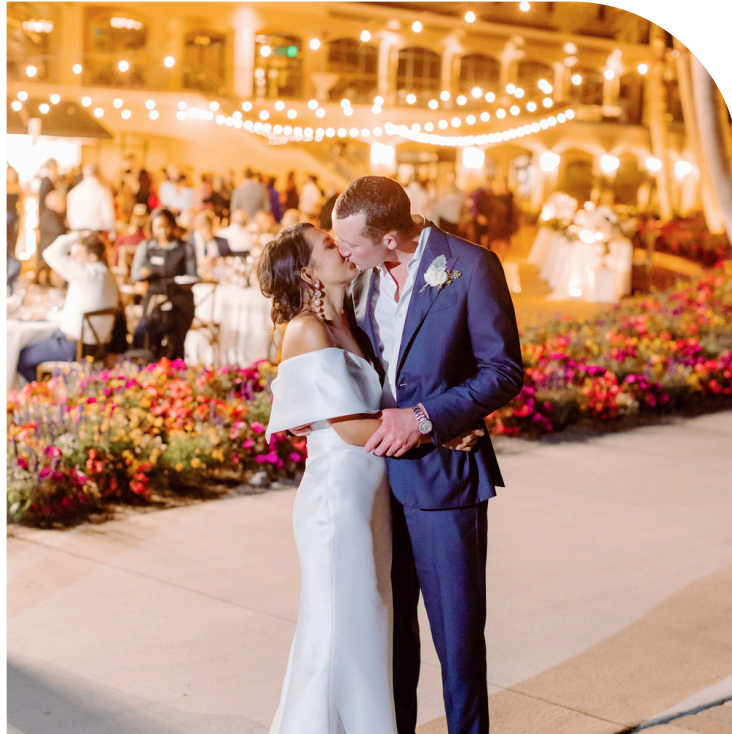
Leave the rest to us.



Weddings
& Events

AT KENSINGTON NAPLES

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
Page 02



Wedding Details



Here are all the details included with your Kensington Package.

Private Staff & Bartenders, Venue Coordinator,
Floor Length Linens & Napkins, Custom Designed Floor Plan,
Accessory Tables, Indoor Dancefloor,
3 Butler Passed Hors D'Oeuvres, Plated Salad & Entrée,
Four Hour Call Bar, Cake Cutting, Ceremony Chairs,
Bridal Suite, 1 Hour Rehearsal

Venue Fee

Peak Season

October - May

Saturday

\$6,000

Friday & Sunday

\$4,500

Off Season

June - September

Saturday

\$5,000

Friday & Sunday

\$3,500



Food & Beverage Minimum

Peak Season

October - May

Saturday

\$14,000

Friday & Sunday

\$12,000

Off Season

June - September

Saturday

\$12,000

Friday & Sunday

\$10,000



Club Information



Kensington Golf & Country Club opens its doors to Members, guests and nonmembers. Our newly renovated 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 150 guests or 130 with a dance floor. Our rounds seat up to 10 and our rectangle tables seat up to 8.



MAYFAIR

The Mayfair has a private, indoor/ outdoor 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 a stunning location for ceremonies and receptions. The ambiance of the course, beautiful landscaping and year round market lighting complete any event.



DRIVING RANGE

The perfect ceremony site. Your backdrop will be the sprawling hills of our perfectly manicured golf course and a beautiful water feature.





Hors D'Oeuvres



Butler 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
- 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

Add an additional hor d'oeuvres for \$8 per person

Premium Butler Passed Hors D'Oeuvres

Additional \$4 Per Person Per Item

- 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

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

Plated Dinner



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

SALAD COURSE

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

Wedding Salad

local greens, pickled red onions, goat cheese, chopped bacon, pecans, grape tomatoes, basil ranch dressing

ENTRÉES

choose two

Entrée Price Includes: Three Butler Passed Hors D'Oeuvres, Four Hour Call Bar, Choice of Salad, Assorted Rolls & Butter, Two Preselected Entrée Choices

The price of the highest entrée will be charged per person

Chicken Fontina | \$125

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

Pecan Crusted Breast of Chicken | \$130

finished with citrus beurre blanc

Branzino Piccata | \$140

finished with lemon caper sauce

Crab Stuffed Grouper | \$150

finished with sherry scented lobster cream

Miso Glazed Sea Bass | \$155

finished with asian beurre blanc

Bone In Kurabuta Pork Chop | \$135

apple cider scented demi

6oz. Filet Mignon | \$175

finished with cabernet demi

4oz. Petit Filet Mignon & Lobster | \$200

finished with cabernet demi and scampi butter

VEGETARIAN SELECTION

choose one

Grilled Cauliflower Steak

roasted tomato coolie

Stuffed Portobello Mushroom

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

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

The Diamond Package



~ \$245 per person
6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.

5 HOUR PREMIUM BAR

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

PASSED HORS D'OEUVRES

choose five

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 upgraded rolls

Kensington House

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

Arugula & 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 cherrone

4oz. Petit Filet Mignon & Lobster

finished with cabernet demi and scampi butter

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 Per Entrée

Roasted Garlic Smashed Creamers | Au Gratin Potatoes
Mascarpone Risotto | 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
Haricot Vert (Baby French Green Beans) | Honey Maple Glazed Carrots

Buffet Package

4 HOUR CALL BAR

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, House Wine
(Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir),
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
Swedish 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

~\$205 per person

6% Sales Tax and 22% Service Charge
Chef Attendants Required at \$200 Each.
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.*

Food Enhancements



DISPLAY STATIONS

Poke Station | \$23.50

choice of sashimi-grade tuna or salmon, choice of toppings, sauces
individual coconut shells available for an upcharge

Gourmet Cheese & Fruit Display | \$20

assorted gourmet cheese and crackers, seasonal fruit

Vegetable Crudite | \$11

assortment of vegetables and dipping sauces

Charcuterie Board | \$22

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

Smoked Salmon Station | \$18

choice of hot cajun smoked salmon or cold smoked salmon,
accompaniments, gourmet whipped cream cheese,
assorted artisan breads

Burrata Station | \$15.50

burrata in individual cups, toppings included toasted pine nuts,
roasted tomato, basil pesto, olive tapenade, eggplant tapenade,
chopped artichoke, julienne salami, soft & toasted baguettes, olive oil,
balsamic glaze, red wine vinegar

SPECIALTY STATIONS

Sushi Boat | \$34

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

Raw Bar | Mkt

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

DESSERT STATIONS

Donut Wall | \$10.50

assorted mini donuts, toppings include caramel sauce, chocolate sauce,
maple bacon glaze, raspberry coulis

Ice Cream Bar | \$14

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

Bananas Foster | \$32

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

Miniature Dessert Bar | \$22

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

LATE NIGHT

Mac & Cheese Bar | \$28

traditional, white cheddar & truffle, southwestern

Deli Bar | \$28.50

pastrami & swiss melt, rye bread;
italian panini, salami, pepperoni, soppressata, provolone, banana peppers;
prosciutto caprese panini

Fried Bar | \$15

chicken fingers, crispy chicken wings, french fries

Pizza Bar | \$20 Per Pie

classic, meat lover, veggie lover

Prices are per person.
Chef Attendants Required at \$200 Each.
6% Sales Tax and 22% Service Charge
Menu and pricing subject to change.
Dietary, vegetarian, vegan and kids
entrees available upon request.



Beverage Enhancements

CEREMONY CHAMPAGNE GREETING | \$10

House Champagne offered before or after ceremony.
Butler Passed as guests enter or exit.

RECEPTION CHAMPAGNE TOAST | \$10

House Champagne poured at the appropriate time
for special speeches

TABLESIDE WINE SERVICE

Pricing Dependent on Bottles of Wine Selected

SPECIALTY COCKTAILS | \$12

Select two of your favorite cocktails to be featured
as a signature drink

SPARKLING WATER TABLESIDE SERVICE | \$8

pellegrino
flat water options available

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

Getting Ready

*Private Bridal Suite is available
at 8am on Wedding Day*

BREAKFAST BAR | \$25

assorted breakfast sandwiches, hashbrowns,
choice of bacon or breakfast sausage

MIMOSA STATION | \$25

house champagne, fresh squeezed orange juice, cranberry juice

BRIDAL & GROOMS LUNCH

\$35

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

Bridal Massage

*Ask about our spa and massage services available
to you the morning of your wedding!*



Frequently Asked Questions

- *What is the sales tax and service charge?*
6% 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 \$2,500.00 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 \$25 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 \$5++ per chair removal fee.
- *Are there restrictions on end times?*
Per Collier County sound ordinances, outside receptions must end by 10pm.
- *Can we accommodate special dietary needs?*
Yes. Please let us know with your final count any dietary needs. Vegetarian, vegan, gluten free and any other special meal requests due to allergies or dietary restrictions are available upon request, up to 10% of final guest count at no additional charge. For other special meal requests greater than 10% of your final guest count, additional charges may apply.
- *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.

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!

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!

Chris & Rachel



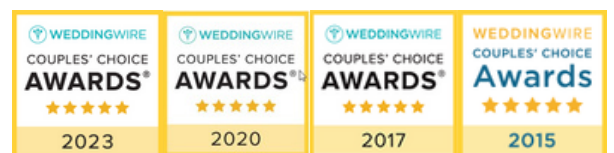
Jane & Matt



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

