



SPACE COAST'S
FINEST
CELEBRATION
VENUE

777 COUNTRY CLUB DRIVE | TITUSVILLE, FL 32780
321.383.2582.
WWW.LACITACC.COM

Mission Statement

Our dedicated catering staff is here to bring comfort to your planning process. We have the ability to take your vision and create a memorable event. We provide a one of a kind country club venue, laid perfectly to personalize your next event.



Policies and Procedures

- All pricing is guaranteed ninety days prior to your event
- Our menus are subject to change and ingredients may be based on seasonality or availability
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
- **Loss and Damage**
 - La Cita Country Club is not responsible for any damages or loss of any merchandise or articles prior to, during, or after any event. The client agrees to be responsible for any damages by the client, guests, and attendees of the event. We require proof of insurance from all outside vendors.
- **Deposit and Payment**
 - A signed copy of the agreement and nonrefundable deposit of \$500 is required to confirm the date. This fee will be applied towards the total charges on your final bill. Fifty percent of the balance is due 60 days prior to the event. Full payment is due 10 days prior to the event. Payment is to be made in the form of cash or credit card. No personal checks will be accepted for final payment. All deposits and payments are nonrefundable. The club requires a credit card on file.
- **Guarantees of Guest Number**
 - Our packages are on a per person basis. We require a final guarantee of attendance 10 days prior to your event. This will be considered final guarantee and not subject to reduction. The customer is financially responsible for guarantee stated. All prices are subject to change until a contract has been signed.

All prices subject to 20% service charge and 7% sales tax (subject to change without notice)

HOA Meetings

\$50 Maximum 10 attendants

\$75 Maximum 50 attendants

\$250 Maximum 200 attendants

Additional Charges

Carver, Station Attendants, Made to Order or
Butler-Style Servers: \$75 each per

Bartender: \$100 1 Bartender-per (50) Guest

Cake Cutting Fee: \$2 per person

Chair Covers: \$4 per chair

Ceremony Chairs: \$6.5 per chair

Arch: \$150

Dance Floor: \$400 16x16

Food & Beverage

Menu Selections

In addition to our published menu suggestion our culinary, catering, and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special request, budget wants, and dietary requirements. We are committed to all of our quest needs including those who have special dietary restrictions (such as a food allergy, intolerance, or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may be based on seasonality or availability.
- Bread is available upon request.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
- All food & beverage, including alcohol, must be purchased through the Club and served by Club staff
- All pricing is guaranteed ninety (90) days prior to your event date.

Room Assignment and Seating

Function room are assigned by the Club according to the anticipated guest count and set up requirements. The Club reserves the right to make room changes to a more suitable room should the initial requirement change.



FACILITY AND ROOM FEES

Ballroom

Your guests will be wowed by our wall of Venetian gold mirrors and Moroccan tiles underneath a ceiling of Egyptian crystal chandeliers adding a perfect touch of luxury to your event. The ballroom opens up to a large veranda with view of the golf course and Mediterranean style swimming facility. The ballroom can accommodate up to 120 people for your next wedding or large event. Main Dining Room \$1,250



La Cita Room

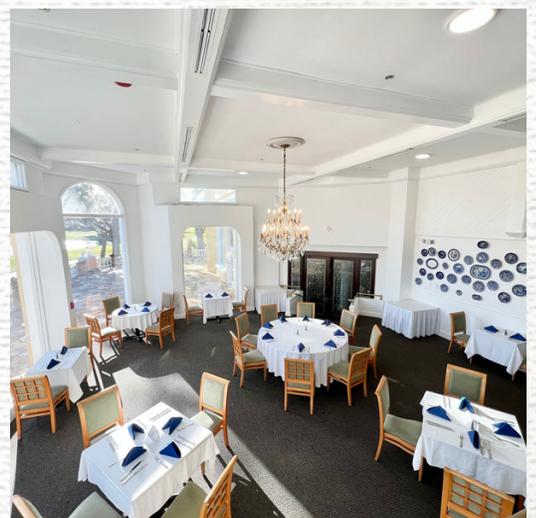
Accented by a wall of beautiful beveled glass windows that illuminate the room with natural light, the La Cita is ideal for your next corporate or club meeting. The La Cita Room offers two smart TVs, and a camera to allow for video calls perfect for any hybrid meetings. The facility can seat up to 50 guests with options for a variety of table layouts to best suit your needs. La Cita Room \$550



Terrace Room

This bright and airy room featuring wall-to-ceiling windows overlooking the veranda and the golf course, is an ideal location for birthdays, baby showers, and cocktail hours. The Terrace room can seat 30 and/or 60 standing during cocktail hour.

Terrace Room \$550



All Room Rentals are priced for 4 hours

FACILITY AND ROOM FEES

Conference Room

The La Cita conference room can accommodate up to ten guests. Ideal for board meetings, homeowner association, and small club meetings. Coffee and water are available upon request.

Conference Room: \$100



Veranda

Perfect for your next outdoor wedding, the veranda offers a beautiful view overlooking the golf course, pond, and foundation. Many beautiful sunset wedding photos have been taken from this location

Veranda \$950



Pool

Our Mediterranean resort style pool area provides a beautiful and relaxing setting for a day of swimming and sunbathing. The pool is surrounded by umbrella tables and chaise lounges. Relax in the hot tub with a drink from our poolside bar \$1,500 Poolside locker rooms offer restroom, showers and changing facilities

Pool Area & Pool Bar,
\$1500 food and beverage minimum



La Cita Member Discount 50% Off
All Room Rentals are priced for 4 hours

Assorted Platters

**Platter that serve approximately
25 people | 50 People | 75 People**

Assorted Seasonal Fruit Display

\$100 | \$190 | \$275

Italian Antipasto

Italian meats, cheeses, olives, marinated artichoke hearts

Vegetable crudité

Assortment of vegetables accompanied by a choice of three dips

Farmers market cheese board

Local cheese, gourmet nuts, dried fruit, fancy crackers

Traditional Charcuterie

Selection of European meats & cheeses, fancy crackers

Vegetarian Mediterranean platter

Assorted of vegetables choice of three dips, feta, antipasto and pita chips, olives

\$150 | \$290 | \$430

Seafood platter

Shrimp, mixed seafood, mussels, tortilla chips, tuna poke

\$300 | \$575 | \$850

Dip Options

- French onion topped with Caramelized Onions
- Hummus
- Spinach and Artichoke
- Buffalo Chicken
- Garden
- Roasted Red Pepper



Themed & Action Stations

Prices reflect per person

- **Pasta Station 25 + Service Charge**
Three kinds of pasta, three sauces, choice of three proteins, grilled chicken, ground sausage, meatballs.
+Steak and shrimp additional 9 per person
- **Taco Station 27**
Ground beef tacos with soft or hard taco shells, shredded lettuce tomatoes, shredded cheese, onions, sour cream.
- **Taco Station Deluxe 30**
Two proteins, chicken and beef, choice of corn or flour tortillas or hard taco shell, lettuce, tomatoes, cheese, onions, cilantro, sour cream, roasted corn guacamole, pico de gallo, refried beans.
+Fish, steak, and shrimp tacos available for an additional 9\$ per person
- **BBQ Station 42**
Ribs, pulled pork, grilled chicken, cornbread, a trio of BBQ Sauces, beans, coleslaw, loaded potatoes, macaroni & cheese, biscuits.
- **Burger Bash 22**
8oz all-beef patties, all-beef hot dogs served with a variety of cheeses, lettuce, tomatoes, onion, pickle display. Sides will include baked beans, potato salad, fries, sweet potato fries, chili, coleslaw.
- **Haute Hot Dog Cart 15**
hot dogs, bun, grilled and raw onions, relish, pico de gallo, sauerkraut, jalapeños, chili, nacho cheese. Sides include baked beans, potato salad, fries, sweet potato fries, chili, coleslaw, pickle wedge.
- **Omelet Bar (\$75 service fee) 18**
Choice of egg or egg whites with shredded cheese mix, Swiss, provolone, peppers, tomatoes, red onions, mushrooms, scallions, broccoli, sausage crumbles, bacon, ham.
- **Brunch Buffet 30**
Sliced seasonal fruit display, strawberry salad with balsamic glaze, mixed greens, feta, nuts, mini bagels with cream cheese, and smoked salmon, mini parfaits, cucumber tea sandwiches, breakfast potatoes bacon, scrambled eggs, sausage links or bacon toast station-butter, & assorted fruit preserves. Add Omelet Station \$12/pp

BANQUET HORS D'OEUVERS

PLATTERS SERVE 20-25 PEOPLE
25 PIECES

Vegetarian

COLD

- Caprese salad skewers **65**
- Bruschetta **55**
- Avocado crostinis **65**
- Rainbow Veggie spring rolls **65**
- Fruit Kabobs (mint and honey) **60**
- Deviled eggs **50**

HOT

- Raspberry and brie bites **65**
- Spicy Gazpacho Shooters with Grilled cheese sandwiches **70**
- Buffalo Cauliflower **60**
- Crispy Polenta Triangles with sun dried tapenade and shaved manchego cheese **75**
- Stuffed mushrooms **65**
- Dumplings with ponzo sauce **65**
- Eggrolls **65**
- Fried ravioli with marinara sauce **65**

Seafood

COLD

- Shrimp cocktail **70**
- Smoked Salmon pinwheels **75**
- Poke Tuna in cucumber cups **105**
- Salmon crostinis **70**

HOT

- Mini Crab Cake Sliders **125**
- Seared ahi tuna in a crispy wonton cup **86**
- Coconut Shrimp Cilantro Pineapple Salsa or Ponzu Sauce **80**
- Shrimp skewers **75**
- Mini Crab cakes **115**
- Pistachio crusted tuna with Papaya salsa, mango mustard **85**
- Bacon-wrapped scallops **80**

Chicken

HOT

- Mini empanadas **70**
- Chicken skewer (choice of sauce chimichurri, Mediterranean style American- bbq buffalo, satay) **70**
- Curry Chicken Lettuce cups **75**

Beef

HOT

- Filet Tips on a garlic butter Crostini **115**
- Mini tacos **50**
- Meatballs **70**
- Roast beef crostinis **75**

Pork

COLD

- Deviled Eggs with Chorizo and chili oil **75**
- Melon wrapped in prosciutto **75**



DINNER ENTREES

PRICED PER PERSON INCLUDES ONE VEGGIE,
STARCH HOUSE SALAD AND ROLLS
ADD \$10/PP FOR BUFFET

Vegetarian - 20

- Butternut squash ravioli with maple cream sauce
- Pasta primavera
- Eggplant rollatini
- Vegetable lasagna
- Grilled Portobello steak topped with pesto

Seafood - 27

- Greek Garlic cod
- Honey glazed salmon
- Teriyaki salmon
- Lemon caper salmon
- Pasta primavera with shrimp
- Crab crusted Mahi
- Crabcake Dinner

Beef - 27

Carving station available,
please inquire about pricing

- Prime rib
- Filet Mignon **MP**
- Short rib
- Beef bourguignon
- Grilled Ribeye **MP**
- Smoked beef brisket

Chicken - 23

- Mediterranean chicken with lemon and olives
- Chicken Marsala
- Chicken Piccata
- Chicken Chardonnay

Lamb

- Rosemary Lamb **MP**
- Lamb in phyllo dough **MP**

Pork - 23

- Pork tenderloin with apple chutney
- Pork with rosemary sauce
- Garlic and herb crusted pork loin
- Bacon wrapped pork loin with marmalade brown sugar glaze

DINNER ENTREES

SIDE OPTIONS

Vegetables

- Honey glazed carrots
- Sautéed green beans with Amandine
- Vegetable medley
- Spinach with sun-dried tomatoes
- Asparagus wrapped in prosciutto (\$2 per person upcharge)
- Roasted Asparagus

Starches

- Rosemary garlic potatoes
- Jasmine Rice
- Mashed Potatoes
- Rice Pilaf
- Potatoes Au Gratin (\$1 per person upcharge)

Salads

(Up grade your salad \$5 per person upcharge)

- Greek
- Caesar
- Strawberry, walnut, goat cheese
- Caprese salad

Soup

(Add a soup \$4 per person upcharge)

- Tomato bisque
- Tomato basil
- Roasted red pepper
- Butternut squash