



SPACE COAST'S
FINEST
CELEBRATION
VENUE

777 COUNTRY CLUB DRIVE | TITUSVILLE, FL 32780
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Mission Statement

Our professional catering staff is fully dedicated to bringing comfort to your planning process.

We look forward to learning about your vision and create a memorable event for you and your loved ones.

We provide a one-of-a-kind country club venue setting, laid perfectly to personalize your next event.

Policies and Procedures

- All pricing is guaranteed sixty days prior to your event
- Our menus are subject to change and ingredients may be based on seasonality or availability
- **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 caused 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 the final bill. Fifty percent of the balance is due 60 days prior to the event. Full payment is due 15 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 plus 7% sales tax (subject to change without notice)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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

Food & Beverage

Menu Selections

In addition to our published menu suggestions, our culinary, catering, and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants, and dietary requirements. We are committed to all of our guest's needs, including those with special dietary restrictions (such as food allergies, intolerances, or other medically restricted conditions), as well as vegetarian or vegan diets. Our goal is to deliver a memorable experience through our team's culinary skills.

- 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 sixty days prior to your event date.

Room Assignment and Seating

Function rooms 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 requirements change.



FACILITY AND ROOM FEES

Conference Room

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 outdoor wedding, the veranda offers a beautiful view overlooking our 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. Poolside locker rooms, restrooms, and showers are available.

\$1000 for Private Pool rental minimum of 50 guests.



All Room Rentals are priced for 4 hours
La Cita Member Discount 50% off room rate

FACILITY AND ROOM FEES

Ballroom

Your guests will be wowed by our Venetian gold mirrors and Moroccan tile walls 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 a view of the golf course and our Mediterranean-style swimming facility. The ballroom can accommodate up to 90 guests for your wedding or large event.

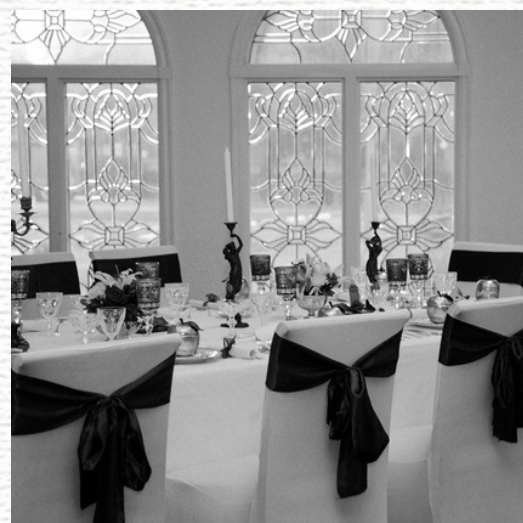
Main Dining Room \$1,250



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. 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 40 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
La Cita Member Discount 50% off room rate



Assorted Platters

Pricing is based on Platters that serve approximately 25 guests

Fruit Display 125

Assorted Seasonal fruit, served in a beautifully carved watermelon basket

Italian Antipasto 225

Assorted Italian meats, Prosciutto, salami, pepperoni, capocollo, assorted cheeses, olives, marinated artichoke hearts, cherry tomatoes, sun-dried tomatoes, fresh basil, and a drizzle of olive oil

Vegetable crudités 75

Assortment of raw vegetables accompanied by dip or ranch dip.

Farmers market cheese board 225

Assortment of artisanal cheeses, gourmet nuts, assorted fruit, olives, and crackers

Traditional Charcuterie 275

Selection of European meats & cheeses, artichokes, giardiniera crackers

Vegetarian Mediterranean platter 175

Assortment of vegetables, hummus, Muhammara, and pita chips, garlic stuffed olives, sun-dried tomatoes, roasted red peppers, an assortment of cheese and gherkin

Seafood platter (Market price)

Shrimp, mussels, Alaskan crab legs, fish dip



Themed & Action Stations

Prices reflect per person minimum of 25 guest

- **Pasta Station 30**

Two kinds of pasta, three sauces, a choice of three proteins, grilled chicken, ground sausage, meatballs, garlic bread, and a house or Cesar salad.

+Steak and shrimp additional **10** per person

- **BBQ Station 50**

Ribs, pulled pork, grilled chicken, cornbread, a trio of BBQ Sauces, beans, coleslaw, loaded potatoes, macaroni & cheese, biscuits.

- **Burger Bash 30**

8oz all-beef patties, all-beef hot dogs served with a variety of cheeses, lettuce, tomatoes, onion, and pickle display. Sides will include baked beans, potato salad, fries, sweet potato fries, chili, and coleslaw.

- **Brunch Buffet 32**

Sliced seasonal fruit display, strawberry salad with balsamic glaze, mixed greens, feta, nuts, mini bagels with smoked salmon and cream cheese, mini parfaits, cucumber tea sandwiches, breakfast potatoes, bacon, scrambled eggs, sausage links or bacon toast station-butter, & assorted fruit preserves. Add Omelet Station \$13/pp

- **Lunch Buffet 37**

Antipasto skewers, vegetable crudites platter, ham, and turkey pinwheel: choice of spinach or plain tortilla. Bruschetta smoked salmon dip with crackers, choice of one salad: pasta, potato, house, or Cesar. Choice of the following three sliders: pulled pork, meatball, Caprese, burger, or grilled chicken.

BANQUET HORS D'OEUVERS

PLATTERS SERVE UP UP 25 PEOPLE

Vegetarian

COLD

- Caprese salad skewers **175**
- Bruschetta **75**
- Veggie spring rolls **88**
- Fruit Kabobs (mint and honey) **88**
- Deviled eggs **64**
- Cucumber tea sandwich **50**
- Egg salad tea sandwich **60**

HOT

- Raspberry and brie bites **150**
- Buffalo Cauliflower bites **75**
- Stuffed mushrooms **88**
- Dumplings with ponzu sauce **88**
- Eggrolls **88**

Seafood

COLD

- Shrimp cocktail platter **150**
- Smoked Salmon pinwheels **120**
- Shrimp salad with crackers **160**
- Smoked salmon tea sandwich **120**

HOT

- Coconut Shrimp with Pineapple Salsa or Ponzu Sauce **175**
- Mini Crab cakes **108**

Chicken

HOT

- Chicken skewer (choice of sauce chimichurri, Mediterranean style American- bbq buffalo, satay) **200**
- Chicken Parmesan sliders **145**

Beef

HOT

- Filet Tips on a garlic butter Crostini **200**
- Mini tacos **125**
- Meatballs **60**
- Roast beef crostini **175**

Pork

COLD

- Deviled Eggs with Chorizo and chili oil **150**
- Melon wrapped in prosciutto **175**



DINNER ENTREES

GUESTS CAN CHOOSE FROM PLATED OR BUFFET. BOTH OPTIONS INCLUDE A HOUSE SALAD AND ROLLS AND A CHOICE OF ONE VEGGIE AND ONE STARCH. BUFFET PRICING IS BASED ON HOTEL PANS WHICH SERVE UP TO 25 GUESTS ONE SERVING PER PERSON. PLATED PACKAGES ARE SOLD FOR 25 GUESTS.

Vegetarian

Plated 500 Buffet 400

- Butternut squash Ravioli with Maple cream sauce
- Pasta primavera
- Eggplant rollatini
- Vegetable Lasagna
- Grilled Portobello steak topped with pesto

Seafood

Plated 700 Buffet 600

- Greek garlic Cod
- Honey Glazed Salmon
- Teriyaki Salmon
- Lemon caper Salmon
- Pasta primavera with Shrimp
- Crab crusted Mahi
- Crabcake dinner

Beef

Plated 750 Buffet 600

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

Chicken

Plated 600 Buffet 500

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

Pork - 23

Plated 600 Buffet 500

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

Lamb

Pricing is based on market price please inquire

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

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

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 basil
- Cream of Mushroom
- Minstrone

