



Celebration



Celebrations Here Are Golden.

Let our event planners take the guess work out of your next special occasion. Your vision will be realized with our creative approach to producing your event. From the moment you are introduced to our Director of Events, you can relax with confidence, knowing your wishes are in good hands.

Our amazing culinary team can create any menu desired, from simple to extravagant, that will tantalize even the most fastidious palates. Golden Ocala's friendly service staff is committed to the success of your event, with precise attention to every detail.

We specialize in weddings, birthday parties, anniversaries, graduation gatherings, baby showers, retirement celebrations, engagement parties and some of the most memorable holiday functions ever. Businesses choose us for meetings, conventions, retreats, holiday parties and company celebrations of all types.

Packages are customized to fit your personal style and budget. Our all-inclusive packages feature tables, chairs, linens, votive candles, china, silver, glassware, a dance floor and standard décor throughout the venue.

We offer fabulous brunch, lunch and dinner packages, including a cocktail reception. Plated and buffet service options are available in either traditional fare or a more contemporary style. Beverage packages can be set for the atmosphere to be fun and casual, or formal and elegant. Signature drinks continue to be popular, as well as a wide array of festive punches to fit the theme of your event.

Spectacular indoor and outdoor sites | Backup locations for inclement weather

The finest culinary experience imaginable | Floor-length linens and votive candles

Luxurious cocktail receptions | Affordable pricing | Stunning photography opportunities

Access to preferred vendors for specialty cakes, photographers, entertainers and more



WEDDING



The Ideal Match... You and Golden Ocala Golf & Equestrian Club

You, a blushing bride, full of ideas and dreams of a magical wedding and Golden Ocala, the perfect setting with exclusive ceremony sites, unmatched culinary perfection, the finest staff and an experienced Wedding Coordinator—are the ideal match.

You envision the possibilities, and we turn those into reality.

Included with your facility fee to make your day perfect are:

- | | |
|---|---|
| Breathtaking gardens and terraces | Exclusivity—only one wedding on the premises at any given time |
| Sumptuous Grand Ballroom accented by three chandeliers | Choice of buffet or plated service—Bronze, Silver, Gold and Platinum packages |
| For 220 Guests: Plated service setting—Grand Ballroom, Gathering Room, no dance floor | Executive chef available for custom menu choices |
| For 160 Guests: Grand Ballroom, no dance floor | Complimentary tasting after contract |
| For 120 Guests: Grand Ballroom with dance floor | Wedding ceremony coordination |
| Dressing areas for bride and groom | Private bridal attendant on day of wedding |
| Floor-length table linens and napkins | Villa rental, spa services and custom packages available |
| Votive candles (3 to 5 per table) | A list of top wedding professionals |
| Complimentary 16'x16' dance floor | |

Our first appointment will allow us time to discuss the vision you have for your wedding. We then present your vision to our seasoned team of professionals who will make your special day a memorable one.

For more information, please contact our Director of Events at 352.402.4376.

(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package





Bronze Package Details

Custom Signature Beverages:*One Selection of House Liquor Cocktail, Beer or Wine & Butler-Passed*
Complimentary Non-Alcoholic Fruit Punch or Lemonade

One-Hour Cocktail Reception

Butler-Passed Appetizers*Two Selections*
Vegetable Spring Roll with Thai Chili Sauce
Chicken Teriyaki Satay
Brie En Croute with Raspberry Coulis
Meatballs with Bordelaise Sauce
Parmesan-Spinach-Stuffed Mushroom
Pork Potstickers with Orange Thai Sauce
Shrimp and Grit Cake Bites
Meatlover’s Flatbread
Toasted Bruschetta with Tomato, Mozzarella and Basil
Mini Crab Cakes with Spicy Aioli

Entrée Options

Starters: *One Selection*
Classic Caesar Salad
Baby Mixed Greens, Pecans, Tomatoes with White Balsamic Vinaigrette
Spinach, Strawberries, Almonds with Smoked-Bacon Vinaigrette
Baby Mixed Greens, Fried Goat Cheese, Grapes, Hazelnuts with Passion Fruit Vinaigrette
Bibb Lettuce, Chick Peas, Dried Cherries, Shredded Carrots with Raspberry Vinaigrette
Italian Wedding Soup
Entrées: *Two Selections*
Seared Scottish Salmon with Lobster Sauce
Top-Round Sirloin with Hunter Sauce
Chicken Cordon Bleu with Sage Pan Sauce
Chicken Marsala, Sun-Dried Tomatoes, Mushrooms
Chicken Saltimbocca, Prosciutto, Swiss Cheese, Sage, Artichoke with Lemon Cream Sauce
Beef Short Rib with Mushroom Demi-Glace
Lemon Sole with Caper Cream Sauce
Roasted Pork Loin with Thai Sauce

Vegetable & Starch Options

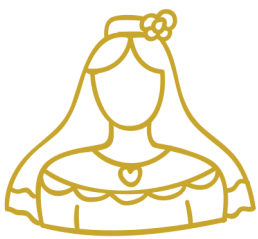
Vegetables: *One Selection*
Buttered Broccolini
Roasted Butternut Squash, Shallots, Tomatoes
Green Beans, Almonds, Sea Salt and Butter
Honey-Butter-Glazed Baby Carrots
Roasted Asparagus with Lemon Butter
Squash, Zucchini, Carrots and Onion Medley
Starches: *One Selection*
Roasted Garlic Mashed Potatoes
Baked Ziti Marinara
Loaded Mashed Potatoes
Baked Penne Alfredo
Roasted Mixed Potatoes
Wild Mushroom Ravioli
Rice Pilaf
Three-Cheese Mac & Cheese

(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package





PHOTOGRAPHED BY THE GANEYS



Silver Package Details

Custom Signature Beverages: *Two Selections of House Liquor Cocktails, Beer or Wine & Butler-Passed Complimentary Non-Alcoholic Fruit Punch or Lemonade*

One-Hour Cocktail Reception

- Butler-Passed Appetizers:*Two Selections*
- Vegetable Spring Roll with Thai Chili Sauce
 - Chicken Teriyaki Satay
 - Brie En Croute with Raspberry Coulis
 - Toasted Bruschetta with Tomato, Mozzarella and Basil
 - Meatballs with Bordelaise Sauce
 - Parmesan-Spinach-Stuffed Mushroom
 - Pork Potstickers with Orange Thai Sauce
 - Meatlover’s Flatbread
 - Shrimp and Grit Cake Bites
 - Crab Cakes with Spicy Aioli

Entrée Options

- Starters: *One Selection*
- Classic Caesar Salad
 - Baby Mixed Greens, Pecans, Tomatoes with White Balsamic Vinaigrette
 - Spinach, Strawberries, Almonds with Smoked-Bacon Vinaigrette
 - Baby Mixed Greens, Fried Goat Cheese, Grapes, Hazelnuts with Passion Fruit Vinaigrette
 - Bibb Lettuce, Chick Peas, Dried Cherries, Shredded Carrots with Raspberry Vinaigrette
 - Italian Wedding Soup
- Entrées and Carving Stations: *One Selection*
- Seared Scottish Salmon with Lobster Sauce
 - Grilled New York Strip with Mushroom Cream Demi-Glace
 - Pecan-Crusted Mahi Mahi with Lemon Cream Sauce
 - Chicken Marsala, Sun-Dried Tomatoes, Mushrooms
 - Chicken Saltimbocca, Prosciutto, Swiss Cheese, Sage, Artichoke with Lemon Cream Sauce
 - Carving Station:* Roasted Garlic Prime Rib, Au Jus and Horseradish
 - Carving Station:* Roasted Strip Loin with Peppercorn Demi-Glace
 - Carving Station:* Roasted Herb Pork Loin, Sun-Dried Tomato Relish
 - Carving Station:* Honey-Glazed-Smithfield-Sugar-Cured Ham and Praline Sauce

Vegetable & Starch Options

- Vegetables: *Two Selections*
- Buttered Broccolini
 - Roasted Butternut Squash, Shallots, Tomatoes
 - Green Beans, Almonds, Sea Salt and Butter
 - Honey-Butter-Glazed Baby Carrots
 - Roasted Asparagus with Lemon Butter
 - Squash, Zucchini, Carrots and Onion Medley
- Starches: *Two Selections*
- Roasted Garlic Mashed Potatoes
 - Baked Ziti Marinara
 - Loaded Mashed Potatoes
 - Baked Penne Alfredo
 - Scalloped Potatoes
 - Roasted Mixed Potatoes
 - Wild Mushroom Ravioli
 - Rice Pilaf
 - Three-Cheese Mac & Cheese



(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package



Package



Gold Package Details

Custom Signature Beverages: *Two Selections of Call Liquor Cocktails, Beer or Wine & Butler-Passed Complimentary Non-Alcoholic Fruit Punch or Lemonade*

One-Hour Cocktail Reception

Displayed: *One Selection*

- Charcuterie Board
- Hummus with Fried Pita Chips
- Hot Blue Crab Dip with Pita Chips
- Fresh Vegetable Crudit  with Ranch
- Smoked Salmon with Egg, Capers and Crostini
- Fresh Fruit with Imported and Domestic Cheese Display

Butler-Passed Appetizers: *Two Selections*

- Poached Jumbo Shrimp with Cocktail Sauce
- Beef Wellington
- Mozzarella Bocconcini with Sun-Dried Tomato and Basil
- Meat Lover’s Flatbread
- Mini Waffle and Fried Chicken with Maple Syrup
- Meatballs with Bordelaise Sauce
- Fried Jalapeno with Cheddar Cheese, Sour Cream and Salsa
- Seared Tuna Sashimi with Soy and Ginger
- Rainbow Fruit Skewer, Grapes, Kiwi, Pineapples, Cantaloupes and Strawberries

Entr e Options

Starters: *One Selection*

- Classic Caesar Salad
- Baby Mixed Greens, Pecans, Tomatoes with White Balsamic Vinaigrette
- Baby Mixed Greens, Fried Goat Cheese, Grapes, Hazelnuts with Passion Fruit Vinaigrette
- Radicchio, Baby Romaine, Kalamata Olives, Red Onions with an Asiago Dressing
- Shrimp and Butternut Squash Bisque
- Maine Lobster Bisque

Entr es and Carving Stations: *One Selection*

- Chicken Cordon Bleu with Sun-Dried Tomato, Ham, Swiss Boursin with a Marsala Mushroom Wine Sauce
- Applewood-Bacon-Wrapped Pork Tenderloin with Thai Sweet Chili Sauce
- Pecan-Crusted Chicken with a Sage Cream Sauce
- Blackened Red Snapper with a Creole Sauce and Mango Salsa
- Parmesan-Crusted Halibut with a Sherry Lobster Sauce
- Seared Black Cod with a Hoisin Ginger Sauce
- Carving Station:* Honey-Glazed-Smithfield-Sugar-Cured Ham and Praline Sauce
- Carving Station:* Roasted Garlic Prime Rib, Au Jus and Horseradish
- Carving Station:* Roasted Herb Pork Loin, Sun-Dried Tomato Relish
- Carving Station:* Roasted Strip Loin with Peppercorn Demi-Glace

Vegetable & Starch Options

Vegetables: *Two Selections*

- Ratatouille with Eggplant, Zucchini, Squash, Onion, Tomato, Garlic and Basil
- Green Beans, Almonds, Sea Salt and Butter
- Roasted Asparagus with Lemon Butter
- Grilled Zucchini and Yellow Squash
- Praline Pecan Carrots Streusel

Starches: *Two Selections*

- Smoked-Cheddar-Cheese Mashed Potatoes
- Rigatoni with Marinara and Basil
- Mushroom Au Gratin Potatoes
- Three-Cheese Mac & Cheese
- Herb-Roasted-Yukon-Gold Potatoes Risotto with Herb Pesto
- Asparagus Mushroom Risotto
- Wild Rice Pilaf
- Tricolored Tortellini with Prosciutto, Sweet Peas and a Panna Romano Sauce

(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package





PHOTOGRAPHED BY THE GANEYS



Platinum Package Details

Custom Signature Beverages: *Two Selections of Premium Liquor Cocktails, Beer or Wine & Butler-Passed Complimentary Non-Alcoholic Fruit Punch or Lemonade*

One-Hour Cocktail Reception

Displayed: *Two Selections*

- Charcuterie Board
- Fresh Vegetable Crudit  with Ranch
- Specialty Raw Bar with
 - Market-Fresh Seafood
- Shrimp Cocktail with Bloody Mary Cocktail Sauce
- Fresh Fruit with Imported and Domestic Cheese Display
- Chef’s Special Spinach and Artichoke Dip with Fried Tortilla Chips

Butler-Passed Appetizers: *Two Selections*

- Coconut-Fried Shrimp with Orange Chili Sauce
- Apple-Smoked-Bacon Wrapped Shallots
- Filet Mignon Skewers with Balsamic Reduction
 - Prosciutto de Parma and Melon Lollipops
- Grilled Baby Lamp Chops with Mint Demi-Glace
- Tomato Cream Soup Shooter with Grilled Cheese Triangles
- Jumbo-Lump-Crabmeat-Stuffed Mushrooms with a Parmesan B rnaise Sauce

Entr e Options

Starters: *One Selection*

- Maine Lobster Bisque
- Beef Barley Mushroom Soup
- Classic Caesar Salad
- Baby Mixed Greens, Fried Goat Cheese, Strawberries with Balsamic Vinaigrette
- Organic Baby Greens, Praline Pecans, Cherry Tomatoes, Reggiano Parmesan with Passion Fruit Vinaigrette

Entr es and Carving Stations: *One Selection*

- Chicken Cordon Bleu with Boursin, Swiss, Sun-Dried Tomato, Ham and Marsala Sauce
- Jumbo Lump Crabmeat Stuffed Flounder with a Champagne Cream Sauce
- Pistachio-Encrusted Chilean Sea Bass with Meyers Lemon Cream Sauce
- Roasted Boneless Chicken Thighs with Jack Daniel’s BBQ Sauce
- Jumbo Stuffed Shrimp with Crabmeat and Tasso Cream Sauce
- Classic Chicken Parmesan with Basil Marinara

Carving Station: Roasted Garlic Prime Rib with Au Jus and Horseradish Sauce

Carving Station: Roasted Herb Pork Loin with a Sun-Dried Tomato Relish

Carving Station: Roasted Beef Tenderloin with a Mushroom Demi-Glace

Carving Station: Roasted Leg of Lamb with a Mint Demi-Glace

Vegetable & Starch Options

Vegetables: *Two Selections*

- Roasted White and Green Asparagus with Sea Salt
- Buttered Brussel Sprouts
- Steamed Broccolini with Smoked Paprika, Almonds and Garlic
- Roasted Root Vegetables with Balsamic Glaze
- Buttered Green Beans and Mushrooms
- Praline Pecan Carrots with Streusel

Starches: *Two Selections*

- Mashed Potato Bar with Assorted Toppings
- Penne Alfredo
- Loaded Mashed Potato Casserole
- Lobster Macaroni & Cheese
- Herb-Roasted Mixed Baby Potatoes
- Risotto with Herb Pesto
- Potatoes Au Gratin
- Lemon Saffron Rice Pilaf
- Garlic or Buttermilk Yukon Gold Mashed Potatoes



(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package

Amenities



MOLLINER PHOTOGRAPHY



All Four Packages Include the Following Amenities:

Selected rooms all day, from 8:00 a.m. until midnight

A beautiful bridal suite and men's dressing room

The ceremony site and set-up, also available for your rehearsal, including Ceremony Coordination

The cocktail hour with appetizers and alcoholic signature drinks

Champagne toast

A full buffet or plated dinner

Cake-cutting service

Bartenders, carvers and servers

Set-up and teardown of our tables, linens, chairs and place settings

A private bridal attendant to take care of you all day

Sales tax and service charge, already rolled into one easy per-person price





Bridal Spa/Salon Packages

What better way to celebrate your special day than with a bridal spa package from our Wellness & Beauty Spa and Salon. We offer packages of indulgence for the bride, groom and bridal party. Choose from a simple hairstyle and makeup package, or a more elaborate package featuring a massage or hot towel shave for the groom. Whether you are getting together with your bridesmaids to celebrate or it is just you, our team of professionals will do their best to make you feel pampered and beautiful.

The Blushing Bride-to-Be Audition

- Bridal up-do or hairstyle
- Bridal makeup

(Consult prior to booking, suggested and offered at no charge)

The Bridesmaid Makeover

- Up-do or hairstyle
- Special occasion makeup

Groom the Groom

- Traditional hot towel shave
- Men's scissor or clipper cut
- Deep tissue massage

Wedding Day Makeover

- Bridal up-do or hairstyle
- Bridal makeup

The Beautiful Bride's Special Day

- Bridal up-do or hairstyle
- Bridal makeup
- Relaxing zero-gravity massage experience with your maid or matron of honor



(Facility Fee Applies; Ask About Menu Substitutions) All inclusive package

Accommodations



Wedding Accommodations

In addition to our extravagant Clubhouse, elegant Grand Ballroom and sophisticated Gathering Room, Golden Ocala's Villas also offer the perfect setting for private gatherings, romantic hideaways or lavish accommodations for your out-of-town guests to enjoy during their stay in Ocala.



Are your packages flexible?

The packages listed are just some of the items we have available. Our culinary staff can customize any package.

Can we do two to three meal options?

Yes, you can, but only if you request the information on your invitation, providing us with each amount per entrée selection, and assigning table seating with place cards. This information will then be provided to us for ease of service on your event date.

What about beverages?

Beverages are the one area where you can mix and match à la carte, hosted, signature drinks, wine service, punches and so much more to come up with just what you want.

Deposits—when are they due and how much?

A nonrefundable deposit is required to go to contract. The deposit is the value of the Venue Fee. The contract is the vehicle used to hold your space on a confirmed basis. A second deposit is due 90 days prior to the event. The final payment is required one week before the event.

Final details and attendance?

For our weddings, all details are confirmed in writing through an event order four weeks prior, with your final attendance due one week prior to the event.

With a garden wedding, what happens if it rains?

Rain plans are discussed one week prior to the event. A backup location is reserved when you go to contract. A final determination is made by the Club six hours prior to the event, on the basis of safety for your guests and our staff.

Who is my point of contact on the day of?

The Director of Events and the day-of Wedding Coordinator are both present the day of the event to make sure your special day is perfect.

Do I need a Ceremony Coordinator?

The Club includes Ceremony Coordination for your rehearsal, and the day of the Ceremony at Golden Ocala. It also includes a day-of Wedding Coordinator.

Is there a dress code or code of conduct?

Yes. All guests must adhere to our Club dress code. Collared shirts, casual or dress pants, and closed-toe shoes for men are required at all times. We do not allow hats, t-shirts or jeans to be worn in the Clubhouse. Ladies must wear country club-appropriate attire at all times. Tennis and golf attire are not permitted.

Code of Conduct: Any guests acting in a manner not deemed appropriate will be asked to leave. We do not allow any alcohol to be brought on the premises at any time that was not purchased from the Club. Smoking is only permitted in designated areas and not permitted anywhere inside the Club or the Villas at any time.

Additional information is included with your contract.



Item Accommodations	Estimated Cost	Who Pays	Actual Cost	+OR-
Airport & Limousine Transportation				
Bar & Beverages				
Bartenders & Servers				
Caterer & Food				
Chair Covers & Specialty Linens				
Day Spa				
Entertainment				
Floral & Event Décor				
Formal Wear				
Bridal Party Gift				
Gold Club				
Gratuities				
Honeymoon & Travel				
Invitations				
Music				
Officiants				
Party Décor & Theme Parties				
Personalized Favors				
Photography & Videography				
Reception Hall				
Rehearsal Dinner				
Rental Equipment				
Wedding Cake				





Golden Ocala Makes It Easy For You!
We Do It All, So You Can Concentrate on the Business at Hand.

Your package includes:

- Event Director, dedicated to your success
- Efficient, friendly staff, with precise attention to detail
- Full catering services with customized menu packages to fit any budget
- Audio-visual equipment available *(additional fee)*
- Complimentary WiFi
- Spaces include lobby, ballroom and breakout rooms

	Total Sq. Ft.	Classroom	Theater	Banquet	Reception	Conference	U-Shape	H-Square
Grand Ballroom	2,516	1 50	3 20	200	500	-	50	80
				70	80	30	20	24
Gathering Room	1,152	30	70	60	80	30	20	24
Blue Room	336	12	30	30	40	15	-	-
Rose Room	315	-	-	12	-	12	-	-

These spaces may be combined with amenities at the Club that include golf, tennis or spa services.



&Holidays



	2021 Jan.	2022	2023
Item New Year's Day	1	Jan. 1	Jan. 1
Martin Luther King, Jr. Day	Jan. 18	Jan. 17	Jan. 16
Valentine's Day	Feb. 14	Feb. 14	Feb. 14
Presidents' Day	Feb. 15	Feb. 21	Feb. 20
Daylight Savings time begins	Mar. 14	Mar. 13	Mar. 12
St. Patrick's Day	Mar. 17	Mar. 17	Mar. 17
Palm Sunday	Mar. 28	April 10	April 2
Passover*	Mar. 28	April 16	April 6
Good Friday	April 2	April 15	April 7
Easter	April 4	April 17	April 9
Mother's Day	May 9	May 8	May 14
Memorial Day	May 31	May 30	May 29
Father's Day	June 20	June 19	June 18
Independence Day	July 4	July 4	July 4
Labor Day	Sept. 6	Sept. 5	Sept. 4
Rosh Hashana*	Sept. 7	Sept. 26	Sept. 16
Yom Kippur*	Sept. 16	Oct. 5	Sept. 25
Columbus Day	Oct. 11	Oct. 10	Oct. 9
Halloween	Oct. 31	Oct. 31	Oct. 31
Daylight Savings time ends	Nov. 7	Nov. 6	Nov. 5
Veterans Day	Nov. 11	Nov. 11	Nov. 11
Thanksgiving	Nov. 25	Nov. 24	Nov. 23
Hanukkah*	Nov. 29	Dec. 19	Dec. 8
Christmas	Dec. 25	Dec. 25	Dec. 25

**All Jewish holidays begin at sundown the day before they are listed.*



Find Us



Come Visit Us!

Call today to set up a tour of our breathtaking property. You will be amazed by the unparalleled atmosphere that Golden Ocala Golf & Equestrian Club will create for you and your guests!

Directions

8300 NW 31st Lane Road, Ocala, Florida 34482

Golden Ocala Golf & Equestrian Club is located just West of I-75 on U.S. 27. Take Exit 354 heading West on U.S. 27, go approximately 7.5 miles, and we are located on the left side...look for the double guard gate with fountains and the Golden Ocala signage in black and gold.



Remember



Notes on My Must-Haves & To-Dos

Lined area for notes on the left page.



Lined area for notes on the right page.



