



Wedding Packages Include

- ◆ Designated Bridal Attendant
- ◆ EFYCC Event Services Manager
- ◆ Bridal Suite
- ◆ Chiavari Chairs
- ◆ Gold Mercury Glass Votives
- ◆ Interior Dance Floor
- ◆ Gold Glass Chargers and Gold Table Numbers
- ◆ Gold Glass Hurricanes with Pillar Candles
- ◆ Floor-length White or Ivory Linens
- ◆ Exclusive Rights to Property for Wedding Photography
- ◆ Wedding Cake Including Design Consultation and Tasting
(Elaborate design might incur additional charge)
- ◆ Menu Consultation and Tasting
- ◆ All Chef and Bartender Fees Included

All Wedding Packages are subject to a \$600 event services Fee.





Ceremonies in the English Garden

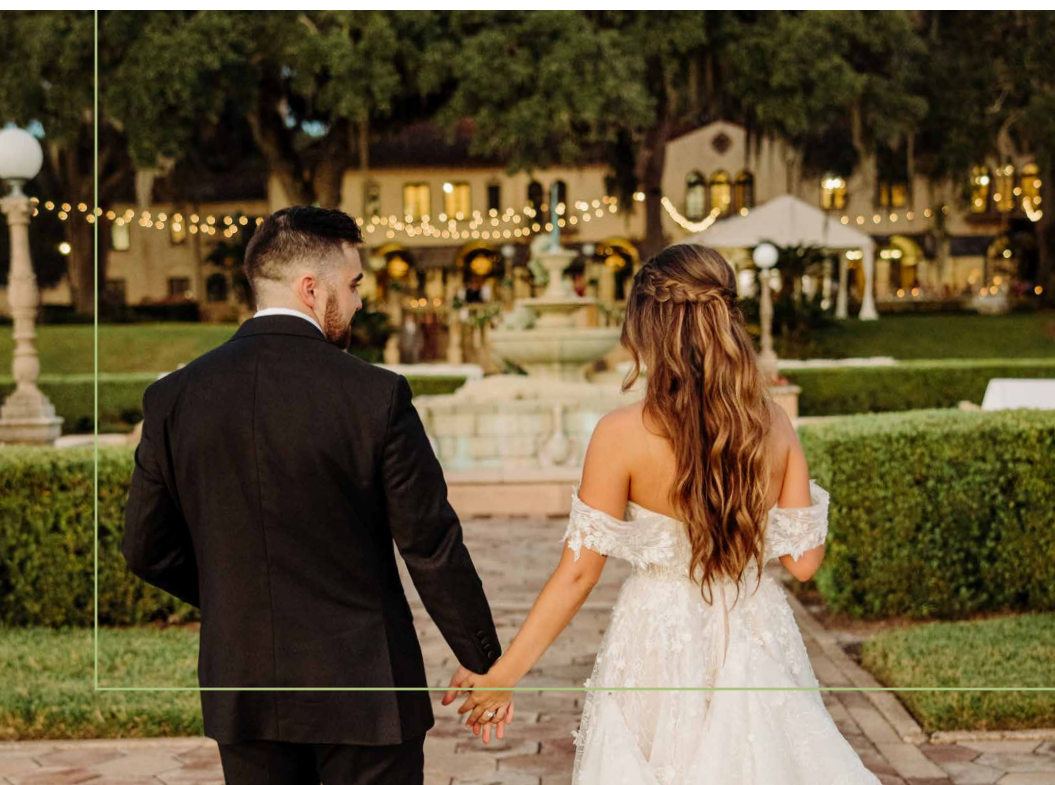
Wedding Ceremonies at Epping Forest Yacht and Country Club take place in the scenic English Gardens. We invite you to enjoy the beautiful DuPont mansion aside the historic St. Johns River.

Package Includes:

- ◆ Epping Forest Yacht & Country Club Event Services Manager
- ◆ White Ceremony Chairs
- ◆ Ceremony Rehearsal
- ◆ PA System with Lapel Mic for Officiant
- ◆ Inclement Weather Ceremony Back-Up
- ◆ Fruited Water Station

Ceremony Package in the English Gardens is \$1,800

Parties over 250 guests may incur additional rental fees



The DuPont

Bar Package

Four hour open bar including premium brand liquor, imported and domestic beer, Premium wines, bottled water, assorted soft drinks

Reception Service

Select up to four Butler Passed Hors d' oeuvres served for one hour from our Hors d' oeuvres Menu.

Imported and Domestic Cheese Display

Aged Sharp Wisconsin Cheddar | Swiss | Herb Crusted Goat Cheese | Triple Crème Brie | Crumbled Bleu Cheese
Smoked Gouda | Red Seedless Table Grapes | Wild Picked Strawberries | Raspberries | Blueberries
Accompanied with Crackers Flatbread and Crostini Basket

DINNER STATIONS

Greens

Mixed Seasonal Field Greens, Cherry Tomatoes, English Cucumbers and Julienne Carrots, Candied Pecans
Feta Cheese Crumbles and Sun Dried Cranberries with Balsamic Vinaigrette & Buttermilk Ranch

Caesar Salad

Chopped Romaine Lettuce, Toasted Garlic Croutons, Grated Asiago Cheese, Creamy Caesar Dressing

Chef's Carving Station

Roasted New York Strip Sirloin, Dijon Horseradish Crème, Bordelaise Sauce and Artisan Sauce

Broiled Fillet of Mahi Mahi

Lemon Thyme Chardonnay Beurre Blanc and Mango-Red Pepper Salsa

Grilled Garden Vegetable Platter

Grilled Yellow Zucchini Squash, Asparagus, Bell Peppers, Eggplant
and Bermuda Onion with Dark Balsamic Reduction

Mashed Potato Bar

Idaho Mashed Potatoes and Mashed Sweet Potatoes with your choice of:
Sweet Cream Butter | Green Onions | Shredded Cheddar
Applewood Smoked Bacon | Tomato | Sour Cream
Portabella Mushrooms | Pan Gravy | Cinnamon Butter
Honey and Candied Pecans

"Having Your Cake and Eating It Too"

Custom Wedding Cake with full tasting and design consult, Champagne Toast and Coffee service

\$182 per person

*A 24% service charge and 7.5% sales tax will be added to all food and beverage sales
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*