

Catering Packages



THE DUNES

Welcome

To The Dunes Golf & Tennis Club

The Dunes provides the perfect setting to celebrate any event. Nestled amongst 135 acres of rolling green hills, lakes and palm trees, The Dunes provides unparalleled picturesque vistas. The colorful splendor of our Sanibel Island sunsets combined with an expansive, perfectly manicured landscape make The Dunes a natural choice for spectacular parties.

Our dedicated Catering Team and Executive Chef will work to satisfy every palate while keeping within every budget. Since our opening in 1973, we have hosted events large and small with style and sophistication that is tailored to the vision of our clients.

The Dunes welcomes requests to customize your island celebration to make it uniquely yours. Please do not hesitate to reach out to our team with any questions and special requests. We are at your service!





Inclusions

All Dunes Catering Packages Include:

- Dedicated Event Coordinator and Banquet Captain
- Indoor and Outdoor Event Set Up and Breakdown
- House Table Decorations
- House Linen
- Timeline Planning
- Special Golf Rates
- Special Room Rates for Overnight Guests at The Inns of Sanibel (Based on Availability)
- Spend minimum of \$3000 not including site fees, tax or gratuity.

Site Options



Outdoor Pavilion

With all-weather awning enclosures, our Pavilion provides an intimate setting that can be transformed to suit your taste and style. **Maximum of 130 guests.**

Daytime Events \$1,000++
(7am - 3pm)

Evening Events \$2,000++
(4pm - 10pm)



Swimming Pool & Deck

Ideal for cocktails or small dinner receptions, the pool deck can also be rented to provide an extended area to our Pavilion.

\$750++



The Clubhouse

Our indoor dining area is ideal for dinners, family gatherings and birthday parties. This location can hold up to **70 guests.**

Evening Events \$1,500++



Catering Packages

The Dunes offers Brunch, Lunch & Dinner options and Reception packages as well as Cash and Hosted Bar options. To make it easier to navigate the menu, we've color coded the pages. If you don't find what you are looking for, please let us know. We are eager to make your event the best it can be.

Brunch

Our Brunch Packages offer a large variety of options for different tastes. Be sure to consider one of our Chef attended stations to add an extra sophistication and guest participation to your buffet.

Lunch

We offer both Buffet and Plated options for Lunch, as well as boxed options that are great for golf outings and casual business meetings.

For a truly memorable island experience, select the Caribbean Package with the Whole Roasted Suckling Pig!

Reception

Our Butler Passed Hors d'ouerves are served with The Dunes classic style and elegance. Choosing a selection of displayed and served offerings creates a beautiful visual backdrop for your reception along with the elegance of service staff.

Dinner

Our Buffet and Plated Dinner options are tried and true favorites of our guests. Don't miss the "Enhancements" section for adding a Chef Attended Station. You'll also find a great selection of House, Call and Premium Brand libations for your event.

Brunch Buffets

Brunch

All Brunch Buffets Served with Chilled Florida Orange Juice, Grapefruit Juice, Freshly Brewed Colombian Coffee, Iced Tea & Lemonade

Farmer's Fresh Brunch \$45/per person

(Served from 9am-11am)

- Sliced Fresh Seasonal Fruit
- Assorted Mini Bagels with Assorted Cream Cheese, Whipped Butter and Assorted Jams
- Smoked Applewood Bacon
- Skinless Sausage Links
- Roasted Potatoes
- Tri-Colored Orzo
- Hash Browns
- Garden Salad with Assorted Toppings and Dressings
- Seasonal Vegetables Sautéed with Garlic and Butter

Choice of One:

- Chef's Omelet Station - Fresh Eggs with Assorted Ingredients
- Scrambled Eggs with Chives and Cheddar Cheese
- Eggs Benedict with Hollandaise Sauce

Choice of One:

- Chicken Madeira Topped with Crimini Mushrooms
- Pan Seared Salmon with Tomato Buerre Blanc
- Chicken Picatta Sautéed with White Wine, Garlic and Capers

One Chef per 50 Guests at Attended Station | **\$150**

All Prices Subject to 22% Service Charge and 6.5% Sales Tax





Brunch

Floridian Sunrise Brunch \$70/per person

(Served from 9am-11am)

- Tropical Fruit Display
- Assorted Bagels with Smoked Salmon, Assorted Cream Cheese, Diced Onion, Diced Tomatoes, Whipped Butter and Assorted Jams
- Assorted Muffins, Breakfast Pastries and Mini Danishes
- Pecan Wood Smoked Bacon
- Skinless Sausage Links
- Herbed Red Bliss Potatoes
- Asparagus and Carrots Sautéed with Garlic & Butter
- Floridian Salad Station - Mixed Greens with Feta Cheese, Orange Segments, Chopped Tomatoes Hearts of Palm and Shaved Onion finished with a Citrus Blossom Vinaigrette

Choice of One:

- Eggs Neptune - English Muffin Topped with Crab Meat, Poached Eggs Finished with Hollandaise Sauce
- Eggs Nova Scotia Smoked Salmon and Bearnaise Sauce
- Chef's Omelet Station - Fresh Eggs with Assorted Ingredients
- Seafood Crêpe Station - Light and Fluffy French Crêpes with your choice of Baby Shrimp, Scallops, Lump Crab Meat, Chopped Tomato, Spinach and Scallions

Choice of One:

- Carved Prime Rib
- Carved Honey Baked Ham

Choice of One:

- Bronzed Mahi Mahi finished with a Mango Salsa
- Admiral Salmon Stuffed with Crab Meat finished with Hollandaise Sauce
- Citrus Rosemary Grilled Chicken Breast
- Baked Grouper served with an Avocado Relish



One Chef per 50 Guests at Attended Station | **\$150**

All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Lunch

Lunch Buffets

All Lunch Buffets are Served with Freshly
Brewed Iced Tea and Lemonade

American Cookout \$30/per person

Choice of Two:

- Hamburgers
- Bratwurst and Sauerkraut
- Hebrew National All Beef Hot Dogs

**Veggie Burgers Available Upon Request*

-
- Assorted Buns and Condiments
 - Tropical Cole Slaw
 - Rustic Potato Salad
 - Brown Mustard Baked Beans
 - Watermelon Slices
 - Assorted Freshly Baked Cookies or Sliced Apple Pie



All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Lunch

Delicious Sandwiches

\$25/per person

- Thinly Sliced Ham, Turkey & Roast Beef
- Provolone, American and Cheddar Cheese
- Ciabatta and Whole Wheat Breads
- Tomatoes, Lettuce, Onions, Mayo & Mustard
- Tropical Cole Slaw
- Mediterranean Pasta Salad
- Assorted Cookies and Brownies



Caribbean

\$42/per person

- Island Salad Station
Artisan Greens, Cucumber, Tomato, Hearts of Palm, Monterrey Jack Cheese, Mandarin Orange Segments, Cilantro Vinaigrette, & Orange Blossom Vinaigrette
- Guava Mango Barbecue Ribs
- Jamaican Jerk Chicken Quarters
- Fried Yucca
- Tostones
- Grilled Corn on the Cob
- Creole Cole Slaw

Dessert: (Choice of One)

- Pineapple Flambé
- Pineapple Upside Down Cake
- Coconut Crème Cake

Whole Roasted Suckling Pig

Market Price

All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Plated Packages

All Plated Lunches are Served with Freshly Brewed Iced Tea and Coffee,
Lemonade and Bread & Butter
(Select your Entrée and One Dessert)

Cold Lunch Entrees

Caesar Salad \$22

Hearts of Romaine with Grilled Chicken Breast
Served with Fresh Toasted Lavash and Parmesan
Finished with a Housemade Creamy Caesar Dressing

Captiva Croissant & Gulf Shrimp Salad \$24

Served with Fresh Fruit

Chicken and Tuna Salad \$21

Nestled on Mixed Greens Served with Fresh Fruit

Club Sandwich \$20

Slow Roasted Turkey, Thinly Sliced Black Forest Ham,
Pecan Wood Smoked Bacon, Swiss and Cheddar Cheese
Topped with Lettuce and Tomato. Served with House
Made Potato Chips

Sanibel Salad \$24

Baby Greens, Watermelon Radishes, Mushrooms,
Shaved Carrots, Napa Cabbage, and Grilled Filet of
Peppered Salmon Tossed with Raspberry Vinaigrette

Hot Lunch Entrees

Seasoned Steak Sandwich \$25

Char-grilled Angus Ribeye, Caramelized Onions, and
Gorgonzola Fondue. Served with Sweet Potato Chips

Vegetable Medley and Pasta \$22

Sautéed with Fresh Garlic, Olive Oil and White
Wine Accompanied by Garlic Bread

Beef or Chicken Stir Fry \$25

Served with Vegetables and Jasmine Rice

Bronzed Grouper \$ Market Price

Served with Tropical Fruit Salsa, Steamed
Seasonal Vegetables and Potato Forestiere

Char Grilled Marinated Chicken \$24

Chicken Breast with Lemon, Fresh Herbs,
Rice and Vegetables

Desserts Choose One

- Coconut Sorbet • Raspberry Sorbet with Blackberries & Raspberries
- Key Lime Pie with Whipped Cream • Strawberry Shortcake • Warm Peach Cobbler

All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Boxed Options

Breakfast

\$18 /per person

All Boxed Breakfasts are Served with Whole Fruit, a Granola Bar and a Non-Alcoholic Beverage

Choice of up to Two:

- Egg, Cheese and Bacon on an English Muffin
- Egg, Cheese and Sausage on an English Muffin
- Breakfast Burrito with Egg, Bacon and Jack Cheese with Salsa and Sour Cream
- Whole Bagel with Cream Cheese

Add a Coffee Station for \$2 Per Person



Lunch

\$22/per person

All Boxed Lunches are Served with Whole Fruit, Potato Chips, a Freshly Baked Cookie and a Non-Alcoholic Beverage

Choice of up to Two:

- Roasted Turkey Wrap with Lettuce, Tomato & Colby Jack Cheese
- Roast Beef & Swiss on a Kaiser Roll
- Smoked Ham with Cheddar Cheese on Marbled Rye
- Rustic Chicken Salad on a Croissant with Lettuce and Tomato
- Tuna Salad on a Croissant with Lettuce and Tomato
- Grilled Vegetables with Hummus on a Spinach Wrap

All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Reception

Butler Passed Hors d'ouerves

Cold Hor d'ouerves

Priced Per Dozen

Seared Ahi Tuna on a Cucumber Topped with Ponzu Sauce	\$55
Bruschetta Tomato and Mushroom Pesto on a Crostini	\$35
Hummus in a Cucumber Cup Topped with Roasted Red Pepper	\$26
Rosemary Grilled Shrimp Served with a Bloody Mary Cocktail Sauce	\$60
Melon Wrapped Prosciutto	\$50
Smoked Salmon Canape Served with a Boursin Herb Cheese	\$38
Artichoke Bottom Stuffed with Crab Salad	\$38
Cubed Watermelon & Feta Topped with fresh Basil and a Balsamic Reduction	\$30
Caprese Skewer Finished with a Balsamic Glaze	\$33
Cajun Avocado Deviled Eggs	\$32

All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Hot Hor d'ouerves

Priced Per Dozen

Island Coconut Shrimp Topped with Creole Orange Marmalade	\$60
Sea Scallops Wrapped in Bacon Finished with Yugo Sauce	\$65
Stuffed Mushroom Caps Stuffed with Crab & Boursin Cheese	\$45
Chicken Satay with Peanut Sauce	\$28
Mini Beef Wellington Served in a Puff Pastry	\$60
Mini Crab Cakes Finished with Red Pepper Aioli	\$55
Spanakopita Triangles Feta & Spinach	\$36
Chicken or Pork Dumplings Finished with Ginger Teriyaki Sauce	\$26
Honey Asian Vegetable Spring Rolls	\$38
Sesame Barbecue Meatballs	\$28
Italian Sausage Rounds Stuffed with Roasted Peppers and Parmesan	\$32
Mini Red Bliss Potatoes Stuffed with Cheese and Chives Topped with Sour Cream	\$28

All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Reception

Displayed Hors d'oeuvres

Small Serves up to 50 Guests (100 Pieces/2 Per Person) | Large Serves up to 100 Guests (200 Pieces/2 Per Person)

Imported and Domestic Fruit & Cheese

Tropical Fruits Compliment Imported and Domestic Cheese with Assorted Crackers

Small \$275 | Large \$525

Crudit  with Peppercorn Ranch Dip, Pita & Hummus

Small \$195 | Large \$250

Seafood Display

Gulf Shrimp, Crab Claws, Oysters, Mussels, Bloody Mary Cocktail Sauce, Lemon Wedges and Crackers

\$ Market Price

Mediterranean

Toasted Pita, Tzatziki Sauce, Hummus, Olives, Roasted Red Peppers, Cubed Feta, Stuffed Grape Leaves

Small \$250 | Large \$425

Antipasto

Italian Cheeses, Salami, Prosciutto, Capicola, Artichoke Bottoms, Caper Berries and Pepperocinis

Small \$275 | Large \$525

Prime Rib Steak Sliders

Served with Caramelized Onions and Gorgonzola Fondue

Small \$450 | Large \$900

Mini Quesadillas

Jerk Chicken and Cheese Quesadillas with Housemade Pico de Gallo, Guacamole and Sour Cream

Small \$275 | Large \$500

Pinwheels

Choice of two:

- Cream Cheese, Basil and Sun-dried Tomatoes
- Roasted Veggies and Hummus
- Turkey, Lettuce and Tomato with Chipotle Mayo
- Bacon, Lettuce and Tomato with Black Peppercorn Mayo
- Smoked Salmon, Dill and Chive Cream Cheese

Small \$200 | Large \$300



Dinner

Buffet Packages

All Dinner Buffets Include Freshly Brewed Coffee, St. Thomas International Teas, Lemonade and Iced Tea

Tropical Breeze

\$58/-per person

- Sanibel Garden Salad Station with Citrus Vinaigrette
- Tropical Fruit Display
- Assorted Rolls with Butter
- Grilled Mahi Mahi with Polynesian Fruit Salsa
- Herb Encrusted Chicken Breast
- Caribbean Jerk Pork Loin
- Saffron Rice with Beans
- Seasonal Vegetable Medley
- Key Lime Pie



Ilander Barbeque

\$55 per person

- Mixed Green Salad Station with Assorted Toppings and Dressings
- Sliced Tropical Fruit Display
- Cornbread with Honey Butter
- Barbecue Baby Back Ribs
- Roasted Chicken with Fresh Herbs
- Country Baked Beans
- Baked Potato Bar
- Corn on the Cob
- Pecan Pie with Chocolate Bourbon Sauce

All Prices Subject to 22% Service Charge and 6.5% Sales Tax

Dinner

Classic Buffet

\$65/ per person

- Mixed Green Salad Station with Assorted Toppings and Dressings (Served with Bread & Butter)
- Fresh Broccoli and Carrot Salad with Raisins
- Tri-Color Gemeli with Garden Pesto
- Vegetable Medley

Entrees (choice of Two)

- Seafood Tortellini Au Gratin
- Pan Seared Marinated Airline Chicken
- Baked Grouper with Avocado Relish
- Jerk Pork Medallions with Roasted Leek & Mushroom Sauce
- Veal Saltimbocca with Artichokes, Tomatoes & Mushrooms
- Sliced Roast Top Round

Accompaniments (choice of One)

- Sanibel Rice Pilaf
- Rosemary Roasted Potato Medley
- Roasted Garlic Mashed Potatoes
- Mushroom Risotto
- Wild Mushroom Orzo

Desserts (Choice of One)

- Carrot Cake
- Key Lime Pie
- Chocolate Mousse with Berries
- New York Cheesecake
- Double Chocolate Torte
- Tropical Fruit Cheesecake

All Prices Subject to 22% Service Charge and 6.5% Sales Tax





Dinner

Plated Dinners

All Plated Dinners Include Choice of Salad, Entrée and Dessert Along With Freshly Baked Rolls & Butter, Chef's Choice Accompaniments, and Choice of Freshly Brewed Coffee, St. Thomas Lipton International Tea, Lemonade or Iced Tea

Salads Choose One

The Dunes Caesar Salad

Hearts of Romaine, Herbed Housemade Croutons, Shredded Parmesan Cheese and Creamy Caesar Dressing Finished with a Parmesan Crisp

The Wedge

Wedge of Iceberg Lettuce with Crumbled Bacon, Bleu Cheese, Diced Tomatoes, Shaved Red Onion Drizzled with a Bleu Cheese Dressing

Bebe Spinaca

Baby Spinach with Sliced Egg, Strawberries, Shaved Onion, Candied Walnuts and Balsamic Vinaigrette

Floridian Salad

Mixed Greens with Feta Cheese, Orange Segments and Shaved Onion Finished with a Citrus Blossom Vinaigrette

Caprese

Fresh Mozzarella with Sliced Tomato and Basil Finished with a Balsamic Reduction

All Prices Subject to 22% Service Charge and 6.5% Sales Tax



Entrees Choose Up To Three

Chicken Picatta Sautéed with White Wine, Lemon and Capers, Served with Israeli Couscous	\$42	Charred Filet of Beef Tenderloin Served with Caramelized Cipolini Demi and Potato Pancake	\$72
Chicken Oscar Topped with Asparagus Spears, Crab Meat and Hollandaise Sauce, Served with Saffron Quinoa	\$48	Grilled Flat Iron Steak Finished with Cajun Bearnaise Sauce and a Yukon Gold Baked Potato	\$65
Pan Seared Salmon With Tomato Buerre Blanc and Wild Mushroom Risotto	\$45	Pork Tenderloin Roasted with Bordelaise Sauce and Rosemary Potatoes	\$39
Skillet Roasted Swordfish Finished with Leek Bourbon Sauce and Island Rice	\$58	Eggplant Parmesan Thinly Sliced and Pan Fried with Fresh Pomodoro	\$39
Rosemary Veal Scaloppini Served with Wild Mushroom Ragout and Israeli Couscous	\$62	Snapper Filet Over Linguine, with Lemon Grass and Beets Farro	\$48
Herb Crusted Prime Rib Served with Au Jus, Caramelized Onions, Gorgonzola Fondue and Garlic Mashed Potatoes	\$55	Chilean Sea Bass Pan Seared with Lemoncelo and Beets Farro	\$58
Roasted Sliced New York Strip With Roasted Onion Demi Glace and Garlic Mashed Potatoes	\$54	Halibut Finished with a Kiwi Mango Relish, and Tropical Caribbean Rice	\$55

Desserts Choose One

- Tiramisu • Carrot Cake • Key Lime Pie • Southern Pecan Bourbon Pie
- Double Chocolate Layer Cake • Chocolate Mouse with Fresh Strawberries
- Orange Sunrise Cake • Raspberry Cheesecake • Coconut Sorbet

All Prices Subject to 22% Service Charge and 6.5% Sales Tax





Enhancements

Chef Attended Stations

Pricing Per Person

Oven Roasted Tenderloin of Beef
Complimented with Demi de Viande

\$40

Herb Seasoned Roasted Top Round
Served with Au Jus and Creamy Horseradish Sauce

\$24

Honey Glazed Smoked Ham
Finished with Mustard Sauce

\$20

Succulent Oven Roasted Turkey Breast
With Cranberry Sauce and Turkey Gravy

\$20

Whole Suckling Pig
Served with Jerk Barbecue Sauce

\$ Market Price

*All Chef Attended Stations – \$150.00 Chef Fee.
All Prices Subject to 22% Service Charge and 6.5% Sales Tax*



Enhancements

Cash or Hosted Bar

Hosted Bars Includes:

Canyon Road Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Domestic and Imported Beer, Soft Drinks, Water and Juices. *One Bartender required per 100 people at \$150/per Bartender.*

Cash Bar Includes:

Domestic Beer \$5, Imported/Craft Beer \$6, House Wine \$7, Water, Soft Drinks and Juices \$2.50. *One Bartender required per 100 people at \$100/per Bartender. *Cash Bar Pricing Includes Service Charges & Tax*

House Brand

- Smirnoff Vodka
- Gordon's Gin
- Cruzan Light Rum
- Grant's Scotch
- Canadian Club Whiskey
- Sauza Gold Tequila

Cash Bar: \$8 per drink
3-hour Hosted Bar: \$46 per person

Call Brands

- Tito's Vodka
- Tantuery Gin
- Bacardi Silver Rum
- Wild Turkey Bourbon
- Jack Daniels Whiskey
- Dewar's Scotch
- Jose Cuervo Gold Tequila

Cash Bar: \$10 per drink
3-Hour Hosted Bar: \$52 per person

Premium Brands

- Ketel One Vodka
- Bombay Sapphire Gin
- Mount Gay Rum
- Maker's Mark Bourbon
- Johnny Walker Black Scotch
- Crown Royal Whiskey
- Patron Silver Tequila

Cash Bar: \$12 per drink
3-Hour Hosted Bar: \$56 per person



Enhancements

Wine Upgrades & Champagne

Red Wines

Additional Cost

Louis M. Martini | Cabernet Sauvignon \$4
Sonoma Coast, California

Chateau Souverain | Cabernet \$3
North Coast, California

La Crema | Pinot Noir \$5
Sonoma Coast, California

William Hill | Pinot Noir \$4
North Coast, California

Chateau St. Jean | Merlot \$3
California

Frei Brother | Zinfandel \$4
Soma, California

White Wines

Additional Cost

Kendall Jackson Grand Reserve | Chardonnay \$5
California

Sonoma Cutrer | Chardonnay \$5
Sonoma, California

Barone Fini | Pinot Grigio \$3
Italy

Whitehaven | Sauvignon Blanc \$4
Marlborough, New Zealand

Sparkling & Rose

Additional Cost

Champs De Provence | Rose \$4
France

La Marca | Prosecco \$3
Italy

Cash Bar Pricing Includes Service Charges & Tax
All Prices Subject to 22% Service Charge and 6.5% Sales Tax