



WE MAKE YOUR  
*Dream Wedding*  
COME TRUE.

## **University Center Club WEDDING PACKAGES**

1 Champions Way, Tallahassee, FL 32306 • 850.644.8528  
[UniversityCenterClub.com](http://UniversityCenterClub.com)



# *Congratulations!*

**Thank you for considering the University Center Club for your wedding venue.**

For the past 20 years, we have provided Members, their guests, and non-members the highest quality of private events. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

The University Center Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 500 guests, as well as a variety of amenities to make your wedding seamless.

From breathtaking views to our award winning culinary team, our experienced service staff and certified event planners stand ready to give you all the tools needed to orchestrate an unforgettable day! We are dedicated to customizing and making your wedding wishes come true.

**Enclosed you will find information about the Club's pricing, amenities, packages and enhancements.** In addition, we will happily customize our packages and menus to your preferences, theme, etc.



# WEDDING PACKAGES

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***At the UCC, we make it easy for you.***

*Our Wedding Packages are All-In and include all service charges, taxes and gratuities. There are no other UCC fees unless specifically noted! Please note that all “add-ons” are subject to an automatic 20% service charge and 7.5% tax. Room rental fees are not included in the package and differ depending on the size of your event.*

## FOREVER AND EVER

Members | 64

Non-Members | 69

*Cocktail Hour and Reception Package*

**Tray Passed Hors d'Oeuvres and Mini Martinis** - Choose three hors d'oeuvres or mini-martinis

**Gourmet Displays** - Choose one display

**D.I.Y. Bar and Action Stations** - Choose one D.I.Y. bar and one action station

**Chef Attended Carving Station** - Choose one carving station

**Regular and decaffeinated coffee, a variety of Mightly Leaf teas, sweet and unsweet tea**

**Freshly baked breads and butter**

**All Wedding Package Amenities**

**Suggested add-ons (*not included in the package price*):**

- Specialty Bars
- Bride and / or Groom Rooms
- Late Night Snacks

# WEDDING PACKAGES (CONTINUED)

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## TIE THE KNOT

Members | 71

Non-Members | 76

*Cocktail Hour and Reception Package*

**Tray Passed Hors d’oeuvres and Mini Martinis** - Choose three hors d’oeuvres or mini-martinis

**Gourmet Displays** - Choose one display

**Plated Dinner** - Choose one first course and choose up to three signature dinner entrees to offer your guests

**Regular and decaffeinated coffee, a variety of Mighty Leaf teas, sweet and unsweet tea**

**Freshly baked breads and butter**

**All Wedding Package Amenities**

**Suggested add-ons (not included in the package price):**

- Specialty Bars
- Bride and / or Groom Rooms
- Late Night Snacks

# WEDDING PACKAGES *(continued)*

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## WITH THIS RING

Members | 77

Non-Members | 82

*Cocktail Hour and Reception Package*

**Tray Passed Hors d’oeuvres and Mini Martinis** - Choose three hors d’oeuvres or mini-martinis

**Create your Custom Buffet** - Choose three starters, two entrees, one vegetable, one starch

**Regular and decaffeinated coffee, a variety of Mightly Leaf teas, sweet and unsweet tea**

**Freshly baked breads and butter**

**All Wedding Package Amenities**

**Suggested add-ons *(not included in the package price):***

- Specialty Bars
- Bride and / or Groom Rooms
- Late Night Snacks

# SELECT: HORS D'OEUVRES

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## COLD

Mini sliders – *Tuna Salad, Egg Salad and UCC Signature Chicken Salad*

Strawberries stuffed with basil cream cheese

Spinach and Feta stuffed mushrooms

Fresh tomato, sweet basil pesto and buffalo mozzarella on French baguette crostini

Caribbean Jerk chicken salad on sweet potato pancake

Ms. Maggie's Tostones

Watermelon Sashimi

BLT Devilled Eggs

UCC Assorted Sushi Rolls *with Wasabi, Pickled Ginger & Soy Sauce*

Asparagus wrapped in Italian Prosciutto Ham

Creamy Goat Cheese & Jalapeno Jelly on French Bread Crouton

Caesar Salad Cones

Antipasto Skewer with Balsamic Reduction

Micro Vegetable Shooter with Peppercorn Ranch

Napa Valley Grape Skewer *(vegan)*

Teriyaki Grilled Tofu Skewer *(vegan)*

## HOT

Reuben Puffs – *Corned Beef, Sauerkraut and Swiss in Rye Puff Pastry*

Assorted mini quiche in flaky pastry – *Lobster, Bacon or Broccoli and Spinach*

Pepperoni Calzone with Marinara

Grilled Italian Sausage & Pepper Skewer

Southern Fried chicken fingers with honey Dijon mustard

Chicken cordon bleu bite with chive aioli

Macaroni and cheese popper with ham

Bacon wrapped water chestnuts

Loaded baby potato skins with sour cream and scallions

Assorted deep dish pizza quiche – *Mushroom, 4 cheese, pepperoni and sausage*

Cuban black bean empanadas

Asparagus roll up wrapped in phyllo and asiago cheese

## **SELECT: HORS D'OEUVRES** *(continued)*

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### **HOT (continued)**

Sweet potato puffs

Mini shepherd's pie

Parmesan cheese meatballs with marinara

Three cheese risotto croquettes

Panko crusted artichoke stuffed with goat cheese

Chicken pecan tenders with Georgia peach horseradish sauce

Chipotle shrimp empanadas

Spicy beef empanadas

Buffalo chicken "Beggars Purse" – *traditional spicy chicken wrapped in pastry*

Mini lamb gyro served with tzatziki

Chicken empanadas

Wild mushroom and phyllo triangles

Pistachio chicken pinwheels

BBQ pulled pork biscuit

Swiss Cheese or Gruyere and Leek Tart *(vegetarian)*

Spanikopita – Spinach and Feta cheese in Phyllo dough *(vegetarian)*

Vegetable spring roll, served with Chinese hot mustard and plum sauce *(vegetarian)*

### **COLD MINI MARTINIS**

#### **Seminole Crunch Salad**

Mixed Greens, Sun-dried Cherries, Crisp Granny Smith Apples, English Green Peas, Celery, Aged Bleu Cheese Crumbles topped with candied walnuts and creamy Vermont maple dressing

#### **Sweet & Salty**

Diced, seedless local watermelon, crumbled feta cheese tossed with citrus and mint

#### **Cobb Chicken Salad**

Mixed iceberg and romaine lettuces, diced hard boiled egg, crumbled blue cheese, applewood smoked bacon, diced vine ripe tomatoes, diced cucumbers, avocado, marinated and grilled chicken topped with peppercorn ranch

# **SELECT: HORS D'OEUVRES***(continued)*

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## **COLD MINI MARTINIS (continued)**

### **Coastal Blue Crab Salad**

Hand-picked super lump blue crab tossed in Caribbean spices, fresh lime vinaigrette and cilantro over cucumber "linguine", red and yellow julienne peppers with a plantain chip garnish

### **Bubba Gump Shrimp Cocktail**

2 Jumbo shrimp poached in fresh lemon, panhandle spices and bay leaf with shredded lettuce and forgotten coast cocktail sauce

## **HOT MINI MARTINIS**

### **Cheese Ravioli Carbonara**

Four cheese ravioli, sweet green peas, crispy pancetta and Parmesan cream sauce

### **Lobster Mac and Cheese**

Cold water lobster meat and four cheese creamy macaroni and topped with Parmesan herb breadcrumbs

### **Blackened Gulf Shrimp**

Cajun seasoned jumbo shrimp on cheese grits with tasso ham étouffée

# SELECT: DISPLAYS AND STATIONS

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## Reception Displays

### Chips and Dips

French onion, bacon dip, jalapeño dip, and three cheese queso with Ruffles, tri-color tortilla chips and assorted Zapp's flavored potato chips

### Tuscany

Italian salami, prosciutto ham, artichokes, assorted olives, cherry peppers, domestic and imported cheeses, vegetable crudité, and roasted onion dip with breadsticks and assorted crackers

### Gourmet Cheese

Selection of fine domestic and Artisan cheeses garnished with seasonal fruits and berries with flatbreads and assorted crackers

### Sliced Seasonal Fruit and Berries

Served with a yogurt dipping sauce

### Mediterranean

Baba ghanoush, stuffed grape leaves, hummus, tabbouleh, tzatziki, Greek olives and marinated Feta cheese with pita bread and assorted flat breads

## D.I.Y. (Do It yourself) Food Bars

### Carolina Mashed Sweet Potatoes

Complete with honey butter, brown sugar, candied nuts, local honey and cinnamon, marshmallow and Vermont maple syrup

### Mac and Cheese

White truffle cheddar mac and cheese with toppings to include: bacon, diced chicken, broccoli, green peas, sun-dried tomatoes, mushrooms, sautéed spinach, and scallions

### Tater Tots

Seasoned ground beef, bacon, jalapeños, scallions, cheddar cheese, bleu cheese, and sour cream.

*Sauces: Hickory barbecue, spicy beer mustard, horseradish ketchup, chipotle ranch*

# SELECT: DISPLAYS AND STATIONS

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## **Chopped Salad**

Customize your own salad with your choice of mixed seasonal greens, romaine, iceberg lettuce and an extensive topping selection and assorted dressings

## **Nelly's Peruvian Ceviche**

Create a concoction of your choice: Seafood ceviche, tequila and lime marinated scallops, shrimp and blue crab, with sweet potatoes and corn. *Includes a variety of fresh toppings and sauces. Served in your salted rimmed margarita glass.*

## **Chef Carving and Action Stations**

### **Virginia Ham**

Bourbon and maple glazed and served with pineapple chutney, stone ground mustard, herb mayonnaise and silver dollar rolls. Serves 50 guests

### **Pork Loin**

Dry Rub Barbecue and served with biscuits and green tomato salsa. Serves 50 guests

### **Churrasco Style Beef**

Braised loin of beef rubbed with chimichurri, carved thin and served with piquillo pepper coulis, au jus and silver dollar rolls.

### **Whole Turkey**

Oven roasted and served with giblet gravy, cranberry chutney and silver dollar rolls.

### **Asian Stir Fry**

Beef, chicken [or] shrimp. Served with oyster sauce, sambal oelek, snow peas, julienne carrots, water chestnuts, baby corn, steamed white rice and more

### **Taste of Italy**

Chef's selection of pasta. Marinara, alfredo, pesto sauces, assorted vegetables and toppings, Italian and focaccia breads

### **Risotto**

Grilled chicken [or] baby shrimp. Sautéed mushrooms, caramelized onions, sweet peas, chopped bacon, herbs and more

# SELECT: PLATED DINNER

*Please choose one first course and choose up to three signature dinner entrees.*

*Ask your Private Events Director for additional menu suggestions and options.*

## First Course

**House Salad** – mixed field greens with roasted plum tomatoes, radish sprouts, spiced pecans, cucumbers and served with raspberry vinaigrette and ranch dressings

**Spinach Salad** – leafy spinach, craisins, spiced walnuts, and raspberry vinaigrette.

**Sunburst Salad** – mixed field greens with strawberries, mandarin oranges, blueberries, blue cheese crumbles, sliced almonds and honey balsamic vinaigrette

**Fried Green Tomato Salad** – mixed greens, layers of fried green tomatoes, goat cheese, roasted red peppers, balsamic vinaigrette and topped with pancetta crisp

**She Crab Bisque** – a UCC favorite!

## Plated Entrees

### **Rosemary and Garlic Roasted Chicken**

Mushrooms, seasonal vegetables, fingerling potatoes and red wine demi-glace

### **Cranberry and Goat Cheese Chicken**

Fire roasted tomato infused demi-glace, crispy polenta cake and seasonal vegetables

### **Macadamia Crusted Chicken**

Tropical fruit salsa of mango, pineapple, and papaya, drizzled with black pepper pomegranate syrup with jasmine rice and asparagus



## **SELECT: PLATED DINNER** *(continued)*

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### **Maple Glazed Salmon**

Seared salmon on soba noodles and stir-fried vegetables with Vermont maple syrup glaze

### **Shrimp Scampi**

Jumbo gulf shrimp sauteed with fresh herbs, lemon, garlic, vermouth, linguine and seasonal vegetables

### **Bacon Wrapped Pork Tenderloin**

Pernod wilted spinach, wild rice pilaf and boursin cream

### **Bistro Steak**

Marinated grilled beef sirloin, au poivre sauce, seasonal vegetable and buttermilk mashed potatoes

### **Grilled Flat Iron Steak**

Served with caramalized sweet onions, yukon and sweet potato gratin and green beans

### **Eggplant Cannelloni** – *vegetarian, vegan, gluten free, dairy free*

Two grilled eggplant cannelloni's filled with macadamia nut ricotta and topped with a fire roasted tomato sauce

### **Chickpea Crepes** – *vegetarian, vegan*

An array of mushrooms, wilted spinach, red onion and arugula, topped with white balsamic vinaigrette

# SELECT: BUFFET DINNER

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*Please choose three starters, two entrees, one vegetable and one starch.*

## **Starters:**

Tomato Basil Bisque  
Baked Potato Soup  
Tortellini pasta salad  
Seasonal fruit salad  
Mixed greens garden salad with assorted dressings

## **Entrees:**

Roasted garlic and rosemary chicken  
Chicken marsala  
Sautéed chicken breast with pear, red pepper, and cilantro salsa  
Maple glazed salmon  
Rainbow trout almondine  
Cider cured pork loin  
Roasted sirloin topped with cotton fried onions  
Char-grilled flat iron steak  
Braised beef brisket with trilogy of mushrooms

## **Vegetables:**

Green beans with bacon, peppers and onions  
Caramelized glazed carrots  
Roasted seasonal vegetables  
Italian vegetable sauté  
Broccoli with cheese fondue

## **Starch:**

Sweet potato mash  
Garlic and chive mashed potatoes  
Double cream au gratin Yukon potatoes  
Jasmine rice  
Tri-color orzo pilaf

# ADD ON: BRIDAL PARTY ROOMS

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## HERS

room rental | 200

This package includes one bridal room that is located on the 5<sup>th</sup> floor and can accommodate up to 30 people.

You may choose to secure this room as early as 9am on the day of your wedding. The UCC provides tables, chairs, one coat rack, one floor length mirror and extension cords.

You are welcome to schedule your hair and make-up appointments throughout the day in the comfort of your wedding venue.

## THE COUNTDOWN | 30 per person

*Prepared for a minimum of 15 guests*

Seasonal fresh fruit display [or] Cheese display with assorted crackers

Slider platter:

Mini assorted sliders of tuna salad, chicken salad, egg salad [or] Sliced wraps of ham, turkey, and vegetables

Vegetable pasta salad [or] Potato salad

Assorted Zapps chips

Regular and decaffeinated coffee, sweet and unsweet tea, a variety of hot teas, orange juice and cranberry juices, and assorted sodas

Add: Mimosa Bar for \$120++ (2 glasses for each guest)

*\*\*Additional menu items and/or bar options available upon request.*



# ADD ON: BRIDAL PARTY ROOMS

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## HIS

room rental | 200

This package includes one groom's room that is located on the 5<sup>th</sup> or 6<sup>th</sup> floor and can accommodate up to 20 people. You may choose to secure this room as early as 9am on the day of your wedding.

Tables and chairs are included.

## READY TO GO | 30 per person

*Prepared for a minimum of 15 guests*

Seasonal fresh fruit display [or] Cheese display with assorted crackers

Slider Platter:

Mini assorted sliders of tuna salad, chicken salad, egg salad [or] Sliced wraps of ham, turkey and vegetables

Vegetable pasta salad [or] Potato salad

Assorted Zapps chips

Regular and decaffeinated coffee, sweet and unsweet tea, a variety of hot teas, orange juice and cranberry juices, and assorted sodas

Add: Domestic and Imported beer bucket for \$60++ (includes 15 bottled beers)

*\*\* Additional menu items and/or bar options available upon request.*

# ADD ON: CHILDREN'S MEALS

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Children are always welcome at the UCC! Children under the age of 10 years old are not included in your wedding package price. If you prefer to offer a separate children's meal, please choose from one of the following plated dinner entrée selections below. This option is available to you with any wedding package you select. The children's meal includes milk or juice.

## **Children's Plated Entrees | 15**

### **Cheeseburger Sliders**

Sweet potato tater tots and broccoli

### **Chicken Fettucini**

Fruit salad

### **Chicken Fingers**

Macaroni and cheese and green beans

### **Chicken Quesadilla**

Black beans and rice

### **Grilled Cheese**

French fries and carrots with ranch dipping sauce

# ADD ON: LATE NIGHT SNACKS

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*Per 25 pieces*

**Breakfast Tacos** | 100

Scrambled eggs, shredded cheese, and hash browns in flour tortillas served with fresh salsa

**Chicken and Waffles** | 100

Chicken tenders skewered on miniature waffles with maple syrup

**Sliders and Fries** | 125

Miniature burger sliders paired with french fries

**Milk and Cookies** | 100

Kaluha infused milk served in a champagne glass and topped with a chocolate chip cookie

**Pretzel Bites** | 100

Warm salted pretzel bites served with stone ground mustard and beer cheese dip

# BEVERAGES

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*All beverages are charged based on consumption*

**Coca-Cola Canned Soft Drinks | 3.25**

Assorted Varieties

**Dasani Bottled Waters | 3.75**

Assorted Flavors

**Powerade | 4**

Assorted Varieties

**Energy Drinks | 4**

Regular or Sugar free

**Vitamin Bottled Waters | 4**

Assorted Varieties

**Mocha & Vanilla Cappuccino Bottle | 4.25**

**Pressed Juice Bottles | 5.50**

Assorted Varieties

**Sparkling Water Bottles | 3.75**

**Sparkling Juices | 3.75**

Blackberry, Grapefruit or Clementine

**Assorted Juices | 3.25**

**Coconut Water | 5**

**Regular or Decaffeinated Coffee | 35/gallon**

**Sweet or Unsweet Tea | 30/gallon**

# BAR OPTIONS

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*A bar setup fee of \$50 for members or \$100 for non-members for each bar ordered applies for all options.*

## **“By the Drink”**

*Based on consumption and paid by the event host*

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### Liquor Drinks

Call Brands | 6.25

Premium Brands | 7.25

Super Premium Brands | 8

### Wine\*

Canyon Road House Wines | 25

House Champagne | 23

*\* Ask your Catering Director for a specialty wine list.*

### Beer bottles

Domestic | 3.75

Imported | 4.25

### Beverages by the gallon

Champagne Punch | 40

Non-alcoholic Punch | 22

Lemonade | 15

Sweet or Unsweet Tea | 27

Regular or Decaffeinated Coffee | 25

## **“By the Hour”**

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*Based on the number of attendees and charged by the hour. All packaged bars include assorted sodas and juices.*

### One Hour

Beer & Wine | 13

Call | 18

Premium | 20

Super Premium | 21

### Three Hours

Beer & Wine | 27

Call | 31

Premium | 34

Super Premium | 37

### Two Hours

Beer & Wine | 19

Call | 24

Premium | 26

Super Premium | 29

### Four Hours

Beer & Wine | 32

Call | 38

Premium | 40

Super Premium | 42

\*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.



## BAR OPTIONS *(continued)*

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### “Cash”

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*Guests pay for their own drinks. Tax and service charge are included in the price of the beverage. A \$25 cashier fee for each cash bar ordered applies.*

Cash Bar Prices are as follows:

Call Brands | 8

Premium Brands | 9

Super Premium Brands | 10

Domestic Beer | 5

Imported Beer | 6

Canyon Road House Wines | 7

Wycliff Champagne | 7

Sodas, Juices and Bottled Waters | 4

### “Tickets”

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*Charged based on consumption per ticket that is received by bartender. In combination with a Cash Bar.*

Call Brands | 6.25

Premium Brands | 7.25

Super Premium Brands | 8

Canyon Road House Wines (*Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir*) | 25 per bottle

Wycliff House Champagne | 25 per bottle

Domestic Beers | 3.75 per bottle

Imported Beers | 4.25 per bottle

Craft Beers | please request quote

Coke Product Soft Drinks | 3.25



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# BAR OPTIONS *(continued)*

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## **Specialty Bars – NEW!**

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*A bar setup fee of \$50 for members or \$100 for non-members for each bar ordered applies for all options.*

### **“Drink Local” Craft Beer Bar**

Select from one or more of the following locally brewed beers or let us know which one you prefer (from anywhere in the world!) and we will check if we can get it.

- Munich Style Lager (Proof Brewing)
- Eightfive-o (Proof Brewing)
- Mango Wit (Proof Brewing)
- La La Land IPA (Proof Brewing)
- Hopline Bling IPA (Grassland Brewing)
- Fourth Orbit Ginger Red (Grasslands Brewing)
- Long Paddle Lager (Lake Tribe Brewery)
- Red Cloud IPA (Lake Tribe Brewery)
- First Light of Day Summer Ale (Oyster City Brewing)
- Hooter Brown Tupelo Honey Ale (Oyster City Brewing)
- Mill Pond Dirty Blonde Ale (Oyster City Brewing)

Each selection comes in a (mini-)keg, which needs to be purchased completely. Ask your Private Event Director for a quote!

### **Bubbles Bar**

Select from a variety of champagnes or let us know which you prefer.

Includes a display of berries, purees and cassis. Each selection needs to be purchased by the bottle. Ask your Private Event Director for a quote!

### **Coffee & Cordial Bar**

Select from a variety of after-dinner cordials, digestifs or let us know which you prefer.

Includes regular and decaf coffee and hot tea. Ask your Private Event Director for a quote!



# BAR OPTIONS (continued)

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## Banquet Bar Brands

### Call

Svedka  
Seagram's Gin  
Evan Williams  
Canadian Club  
Captain Morgan Spiced  
Cutty Sark  
Seagram 7  
Bacardi  
Sauza Blue Reposado

### Premium

Tito's  
Absolut  
Beefeater  
Jim Beam White  
Jack Daniel's  
Bulleit 95 Rye  
Crown Royal  
Dewar's White Label  
Bacardi  
Captain Morgan Spiced  
Myer's Dark  
Malibu Coconut  
Hornitos Reposado  
Milagro Silver  
Kahlua  
Baileys

### Super Premium

Grey Goose  
Ketel One  
Bombay Sapphire  
Hendrick's  
Maker's Mark  
Woodford Reserve  
Crown Royal Reserve  
Jameson  
Templeton Rye 4 Year  
Chivas 12 Year  
Bacardi  
Captain Morgan Spiced  
Casa Noble Crystal  
Don Julio Anejo  
Kahlua  
Baileys

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## **Beer**

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Heineken  
Corona  
Stella Artois  
Proof Mango Wit  
Proof Eightfive 0

## **Wine**

*For your banquet bar, please select five of the following wines:*

Canyon Road Cabernet Sauvignon  
Canyon Road Merlot  
Canyon Road Pinot Grigio  
Canyon Road White Zinfandel  
Canyon Road Chardonnay  
Canyon Road Moscato  
Canyon Road Riesling  
Canyon Road Pinot Noir

*Don't see your preferred brand? Ask your Private Event Director, we can probably get it for you!*



# INCLUDED UCC AMENITIES

All University Center Club's wedding packages **include** the following complimentary amenities:

- On-site banquet manager and/or Private Event Director
- Carpeted risers
- Flexible vendor set up access
- Ceremony to last up to 1 hour
- Reception to last up to 4 hours
- Wood-like dance floor, custom sizes available
- Floorlength poly cotton linen and napkins
- Votive candles
- A/V equipment for video and/or photomontage
- Banquet tables and chairs
- Plateware, glassware and silverware
- Tables for DJ, band, cake, gift, and guest sign-in.
- Cake cutting services
- Personalized gift basket for bride and groom
- Designated service attendant for bride and groom during reception



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# ADD ON: ENHANCEMENTS

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## **SPECIALTY LINENS** | prices vary

Enhance our beautiful space with specialty linens from one of our vendors. Add color, texture and personalization to one or all of your tables with various fabrics and styles.

## **LIGHTING** | prices vary

Add drama, elegance, and fun to your big day. Wireless LED lights will illuminate your room transforming the space into a magical setting. We also offer a monogram gobo and twinkle lighting.

## **PIPE AND DRAPE** | prices vary

Interested in a beautiful backdrop behind your head table or cake table? There are color options available for pipe and drape. With twinkle lights, up lighting, or a monogram gobo, this addition is sure to make a statement.

## **DANCE FLOORS** | prices vary

Our wood-like dance floor is included with your wedding package. If you would like a different look, you have the option of renting a black and white checkered or an iridescent style.

## **CHAIRS** | prices vary

Chiavari chairs are sleek and stylish! Choose from silver, white, mahogany, or clear. Chiavari barstools are also available.

## **CHANDELIERS** | prices vary

Add ambient lighting to the ballroom for your special event. We have wonderful shapes and sizes of chandeliers to choose from.

## **FLORAL CENTERPIECES** | prices vary

Provide us with your color palette and budget and we will take care of the rest.

## **LOUNGE FURNITURE** | prices vary

Whether your style is traditional, modern, or country-chic, we have the ability to help design and rent some of the most beautiful furniture pieces for that extra-added touch.

## **SPARKLER SEND-OFF** | prices vary

Your guests will create a memorable good-bye to the Mr. and Mrs. as they light 3 foot long sparklers and

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make a tunnel on the front steps of the Club.

## Tallahassee's Destination for Extraordinary Weddings!

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Our team of private meeting, event and wedding professionals will help you create a remarkable experience that leads a lasting impression on your guests.

### Contact Your Private Events Team

#### Lily Etemadi

*Private Events Director*

850-644-2716

[lily.etemadi@clubcorp.com](mailto:lily.etemadi@clubcorp.com)

#### Steven Bonda, CMP

*Private Events Director*

850-644-9071

[steven.bonda@clubcorp.com](mailto:steven.bonda@clubcorp.com)

#### Lana Steele

*Private Events Coordinator*

850-644-8532

[lane.steele@clubcorp.com](mailto:lane.steele@clubcorp.com)

### Interested in becoming a UCC Member?

By becoming a Member, you open up a world of great Club, community and world benefits powered by the ClubCorp Network.

We offer memberships that include 50% off\* à la carte dining at your Home Club, plus the benefits of My Club, My Community and My World:

- My Club – The University Center Club will be your Home Club for business and entertaining.
- My Community\* – Access tickets to your favorite venues, special networking events and more.
- My World – Enjoy access to free\* golf, free\* dining and more across ClubCorp's industry-leading Network of more than 300 private clubs and special offerings at more than 1,000 hotels, resorts and entertainment venues.

For more information or to become a Club member, please contact Cherrie Barbree, Membership Director, at [cherrie.barbree@clubcorp.com](mailto:cherrie.barbree@clubcorp.com) or 850.644.9089 and Jacqi Brantley, Membership Director, at [jacqi.brantley@clubcorp.com](mailto:jacqi.brantley@clubcorp.com) or 850.644.1898.

*\*Restrictions and exclusions apply. Membership application required. See Club for details.*

\*All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.



# Important Information Regarding Your Event at the UCC

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- The prices listed are subject to proportionate increases to meet increased cost of supplies and/or operations for functions reserved more than 90 days in advance.
- All items are subject to 7.5% Leon County sales tax and 20% Service Charge. If your organization is tax exempt, a copy of your current certificate must be on file when the contract is received.
- All private events rooms have assigned food and beverage minimums based on the day of the week, the meal period and space requirements. The food and beverage minimum does not decrease if the expected attendance is not reached. This minimum does not include equipment, services, other miscellaneous charges, tax or service charge.
- The UCC requires that you guarantee the number of guests attending your function by noon, 7 business days prior to the date of your event. If no guarantee is received, the last figure received automatically becomes the guaranteed reservation. You will be charged for the actual attendance or the guaranteed number, whichever is greater.
- For all daytime events before 5pm, Members and Guests have complimentary parking in the UCC Visitor's lot. We validate all parking tickets received at the ticket booth brought to the event room. After 5pm on weekdays and weekends, all parking lots surrounding Building B are available free of charge.
- The University Center Club may require security guards for certain events. Only approved security firms may be used. We will be happy to assist you in engaging an appropriate security firm.
- The Club reserves the right to substitute alternative space within the property if it is deemed necessary or if the attendance deviates substantially for the number originally indicated.
- The Club will not assume liability for the loss of any merchandise or articles left in the Club before, during or after your function.
- Outdoor space alterations are the responsibility of the host. The Club does not provide complimentary lighting on the concourse, field or the terraces.
- Due to the detail in décor, we do not allow any items to be affixed to the walls, floor or ceiling with nails, staples or tape.
- **All private events are considered tentative until an initialed, signed and dated Private Event Agreement and / or Banquet Event Order is received. Deposits may also be due with your contract to secure the date. Please see your Private Events Director for more information.**

