



Cypress Woods

GOLF & COUNTRY CLUB

2020 - 2021



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Morning Events

Minimum \$250 per event room fee

Hot Coffee & Assorted Teas

Fresh Ground Regular & Decaffeinated Coffees
with Selection of Classic Teas

5

Crown Continental

Assorted Danish, Fresh Baked Croissants with
Sliced Breakfast Style Breads, Jams,
Butter, Bowl of Fresh Fruit & Berries

11

Cypress Continental

Sliced Fresh Fruit Display, Assorted Breakfast Breads,
Doughnuts, Danish, Sticky Buns
with Toast Station, Assorted Jams & Butter

14

Day Break Breakfast Buffet

(Minimum 45 Persons)

Fresh Fruit Bowls, Toast & Bagel Display,
Scrambled Eggs, Applewood Bacon, Sausage Patties, Potato Casserole,
French Toast & 100% Real Maple Syrup
With Assorted Breakfast Breads & Treats

20

Cypress Grand Breakfast Buffet

(Minimum 45 Persons)

Manned Omelet Station with Assorted Fixings & Cheeses
Crepes Nancy with Seasonal Berry Coulis, Applewood Bacon, Sausage,
Potato Casserole, Cinnamon French Toast with 100% Real Maple Syrup
With Assorted Breads Bagels, Breads with Toasting Station

\$100 Per Attendant Fee

26

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Luncheon Salad Entrees

Lunch Salads are Accompanied with Dinner Rolls, Butter,
Coffee, Ice Tea, Soft Drinks & Choice Dessert

Artisan Greens & Strawberry Salad

Mixed Artisan Baby Lettuces with Gorgonzola Crumbles, Fresh
Quartered Strawberries, Tobacco Onions & Julienne Grilled Chicken Breast
with Balsamic Vinaigrette.. 22

Classic Caesar Salad

Chopped Romaine, Parmesan & Croutons Tossed with Traditional Caesar
Chicken Breast.. 23 Poached Shrimp or Grilled Salmon.. 24 Seared Crab Cakes.. 26

Carolina Turkey Cobb

Diced Natural Turkey Breast, Bacon, Eggs, Tomatoes,
Avocado, Scallions, Cheddar-Jack Cheese over Shredded Iceberg
with House Gorgonzola Dressing.. 22

Grilled Herb Chicken Waldorf

Julienne Chicken over Chopped Romaine with Diced Granny Smith Apples,
Roasted Sliced Celery, Sweet Red Grapes, Craisins & House Walnut Vinaigrette.. 23

Cypress BLT Salad

Chopped Iceberg Lettuce with Chopped Bacon, Diced Tomato, Cheddar-Jack Cheese,
Sourdough Croutons & House Herb-Parmesan Ranch.. 19

Southwest Chicken Salad

Light Fajita Seasoned Seared Chicken Breast over Chopped Romaine with
Chopped Tomato, Black Beans, Sweet Corn, Chiffonade Scallions,
Avocado, Cilantro & Chipotle Ranch.. 23

Coconut Chicken Salad

Two (2) Prepared Scoops of Chicken Salad, Red Seedless Grapes, Grape Tomatoes,
Candied Pecans & Toasted Coconut with side Pina Colada Dressing.. 21

One of the following Dessert Options

Pecan Ball, Crème Brûlée, Hot Fudge Sundae or Key Lime Pie

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Plated Lunch Entrees

Lunch Entrees are Accompanied with Dinner Rolls, Butter,
Coffee, Ice Tea, Soft Drinks Chef's Choice Starch, Vegetable Du Jour & Choice Dessert

First Course Selection (Optional)

Add a Small House Salad, Caesar Salad, or Soup Du Jour to your Lunch Selection.. 5

Lunch Entrée Selections

Citrus Scented Scottish Salmon

Pan Seared, Topped with Mango Citrus Salsa.. 25

Chicken Cordon Bleu

Lightly Breaded & Fried with a Herb-Parmesan Mornay 22

Fontina & Prosciutto Stuffed Chicken Breast

Baked Topped with an Amaretto Cream.. 23

Chicken Francese

Parmesan Battered, Pan Seared with Lemon-Herb Caper Beurre Blanc 23

Sustainable Pacific Swordfish

Grilled with Italian Pesto Cream.. 24

Italian Herb Breaded Pork Tenderloin Cutlets

Pan Fried with a Mushroom Madeira Veal Glaze.. 22

Sliced Natural Turkey Breast

Slow Roasted, Traditional Dressing, Whipped Potatoes, Pan Roasted Gravy
& Cranberry Sauce.. 23

Tri-Peppercorn Mahi Mahi

Grilled with Herb Lemon Cream & Cilantro-Tomato Salsa.. 25

Bistro Steak

Marinated Grilled Flat Iron Steak with Mushroom Demi Glace .. 28

One of the following Dessert options

Pecan Ball, Crème Brulee Hot Fudge Sundae or Key Lime Pie

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Cypress Buffet Selections

Hot Buffets Include Coffee, Iced Tea, Dinner Rolls & Butter. 45 person minimum

Sliced Deli Platter

To Include Sliced White, Wheat, Rye Breads & Soft Baked Rolls

Lunch Displays to Include;

Shaved Black Forest Ham, Oven Gold Turkey,

Genoa Salami & Roast Beef

Sliced American, Swiss, & Mild Irish Cheddar

Mustard, Mayonnaise, Horseradish Cream

Relish, Peppers & Pickles

Lettuce, Tomato & Bermuda Onions

Fresh House Made Potato Chips

Chopped Cole Slaw & New Potato Mustard Seed Salad

Served with Assorted Cookies & Club Blondies

22

Rookery Buffet

Mini Gourmet Salad Bar to Include;

Tossed Artisan Greens, Roma Tomatoes, Cucumbers,

Mushrooms, Parmesan, Croutons, Cottage Cheese,

Mandarin Oranges & Pickled Beets

Ranch, Raspberry Vinaigrette & Italian Dressing

Poached Buttered Broccoli with Red Bell Peppers

Honey Glazed Carrots

Yukon Gold Whipped Potatoes

Grilled Chicken Breast with Wild Mushroom Béchamel

Shaved Roasted Top Round with Madeira Demi Glace

26

Add Choice Hand Crafted Soup or Chef Selected Soup Du Jour.. \$5

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Cypress Buffet Selections

Hot Buffets Include Coffee, Iced Tea, Dinner Rolls & Butter. 30 person minimum

Crown Buffet

Gourmet Salad Bar to Include;

*Caesar Salad, Tossed Artisan Greens, Roma Tomatoes,
Cucumbers, Mushrooms, Parmesan, Croutons, Cottage Cheese, Mandarin Oranges
& Pickled Beets Ranch, Raspberry Vinaigrette & Italian Dressing*

Steamed Green Bean Almondine

Steamed Cauliflower with Cheddar Mornay

Yukon Gold Whipped Potatoes & Long Grain Wild Rice

Seared Chicken Breast with Smoked Tomato & Spinach Ragu

Grilled Flank Steak with Mushroom Marsala

Grilled Salmon with Roasted Leek & Lemon Beurre Blanc

32

Royal Buffet

Gourmet Salad Bar to Include;

*Soup Du Jour, Caesar Salad, Tossed Artisan Greens,
Roma Tomatoes, Cucumbers, Mushrooms, Parmesan, Croutons, Cottage Cheese,
Mandarin Oranges & Pickled Beets, Ranch, Raspberry Vinaigrette & Italian Dressing*

Steamed Buttered Haricot Vert with Toasted Almonds

Roasted Corn Succotash

Yukon Gold Whipped Potatoes

Sautéed Sweet & Sour Chicken with White Rice & Sesame Seeds

Roasted Sliced NY Sirloin with Port Reduction

Gulf Snapper Francese with a Lemon Caper Mornay

37

Buffets can be Customized to Preferred Tastes

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax

Cypress Cold Hors d'oeuvres

*Pricing is Per Fifty (50) Pieces and can be Passed or Displayed
Minimum Fifty (50) Pieces*

Cypress Deviled Eggs Topped with Candied Bacon & Chervil.. 75

Mini Fruit Kabobs Citrus Glazed Fresh Cut Fruit Skewers.. 110

Chicken Lettuce Wraps Cranberry Chicken Salad Wrapped in Boston Bibb.. 95

Pimento Cheese Toast Rounds with Toasted Hazelnuts & Tomato.. 90

Chicken Profiteroles Cranberry Chicken Salad Stuffed Savory Pastry.. 115

Smoked Salmon Canapé with Whipped Dill Cream Cheese & Cucumber.. 135

Anti-Pasta Skewer Tomato, Balsamic Glazed, Mozzarella, Olive & Artichoke.. 85

Sushi Nacho Seared Rare Tuna On Crisp Wonton, Pickled Ginger Slaw.. 125

Classic Bruschetta with Tomato, Garlic & Parmesan with Drizzled Balsamic.. 80

Italian Pinwheels Genoa Salami, Ham, Provolone & Garlic, Herb Mayo.. 85

Skewered Caprese with Basil, Buffalo Mozzarella, Balsamic Olive Oil.. 85

Assorted Finger Sandwiches *Choice Three (3) of the following.* 100

**Black Forest Ham & White Cheddar on Rye *Oven Gold Turkey & Baby Swiss on Wheat*

**Rare Roast Beef & Smoked Cheddar on White *Pimento Cheese & Tomato on Sourdough*

**Cucumber & Whipped Chive Cream Cheese on White *Deviled Egg & Scallion on Wheat*

Whipped Goat Cheese Phyllo Cups Topped with Olive Tapenade.. 95

Shrimp & Cucumber Boats Gulf Shrimp Salad Stuffed Cucumbers & Chive.. 100

Prosciutto Wrapped Asparagus Grilled and Chilled with Balsamic Glaze.. 100

Speared Creole Shrimp Bites Louisiana Creole Spiced Gulf Shrimp with
Cajun Andouille Sausage.. 135

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax





Cypress Hot Hors d'oeuvres

Pricing is Per Fifty (50) Pieces and can be Passed or Displayed

Minimum Fifty (50) Pieces

Fried Mini Eggrolls (Pork, Chicken, or Veggie) Side Teriyaki-Plum Sauce.. 95

Hibachi Ginger Chicken Satay Grilled Asian Spiced with Teriyaki Sauce.. 100

Fried Cheddar Stuffed Jalapeño Bites with Side Chive Crema.. 110

Parmesan & Italian Sausage Stuffed Mushrooms.. 100

Broccoli Cheddar Bites Served with Lemon Garlic Aioli.. 90

Cocktail Meatballs Choice Swedish or Italian Marsala .. 110

Reuben & Rye En Croûte with Side 1000 Island Dipping Sauce.. 125

Fried Coconut Shrimp Served with Mango Chutney.. 145

Petit Pan Seared Charleston Crab Cakes Served with Black Pepper Aioli.. 150

Greek Spanakopita Baby Spinach & Feta Wrapped in Phyllo Dough.. 80

Oriental Pot Stickers Steamed (Pork, Chicken, or Veggie) with Teriyaki Glaze.. 95

Puff Pastry Cocktail Wieners with Side Herb Dijonaise.. 95

Mini Beef Wellington with Side Horseradish Cream.. 135

Baked Middle Neck Clams Casino with Side Clarified Butter.. 150

Baked Crab Rangoon Served with side Sesame-Sweet Chili Sauce.. 145

Chicken Quesadilla Wedges Topped with Sour Cream & Side Pico de Gallo.. 85

Buffalo Battered Cauliflower Fried, Tossed with Mild Sauce

& Side Blue Cheese Dipping Sauce.. 100

Baked Pork Empanadas with Side Chimichurri Dipping Sauce.. 110

Mini Quiche Tartlets Phyllo Tarts with Green Onion Crème Fraiche.. 80

Raspberry & Almond Brie en Croûte.. 100

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Hors d'oeuvres Displays

Pricing is Per Fifty (50) Pieces

Italiano Antipasto

Grilled Eggplant, Roasted Peppers, Onions & Zucchini
with Marinated Kalamata Olives, Artichoke Hearts, Salami, Prosciutto
With Buffalo Mozzarella Balls.. 300

International Cheese Display

Gorgonzola, Smoked Gouda, Black Rind Cheddar, Alpine Baby Swiss,
French Brie, Smoked Cheddar, Dutch Edam & Assorted Crackers
with Strawberry & Red Grape Garnishes.. 325

Chilled Gulf Shrimp Display

Iced Lightly Poached Jumbo Gulf Pink Shrimp with Cocktail Sauce
& Lemon Wedges.. 400

Seasonal Fresh Crudit 

Select Fresh Seasonal Vegetable Display with Ranch
& Chunky Blue Cheese Dipping Sauces.. 150

Spinach & Artichoke Dip

Served Warm with Sliced Artisan Baguettes, Seeded Bagel Chips,
& Assorted Carrs Crackers.. 250

Hot Pretzel & Beer Cheese Dip

House Pretzel Bites with Hot Cheddar & Pale Ale Creamy Cheese Dip
With Fresh Snipped Chives.. 275

Greek Feta Dip

Chilled Feta & Whipped Cream Cheese Dip with Cucumber, Tomato, Dill
& Red Pepper with Warm Grilled Pita Wedges.. 225

Sliced Fresh Fruit

Golden Pineapple, Honeydew, Cantaloupe with Fresh Grapes
& Seasonal Berries.. 300

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Plated Dinners

*Dinner Entrées are Accompanied with Dinner Rolls, Butter,
Vegetable Du Jour, Chef's Starch & Non-Alcoholic Beverages. Plated Dinner Selections
Require a Final Count Five(5) Days Prior to Scheduled Event*

Pre-Dinner Hors d'oeuvres Selections

Small Starter Cocktail Hour Platters. Pricing Per Person.

Cheese & Crackers

Select Cheeses with Assortment of Crackers.. 6

Rookery

Cheese & Crackers with Artichoke Spinach Dip & Bagel Chips.. 5

Crown

Cheese & Crackers with Shrimp Cocktail.. 15

Cypress

Cheese & Crackers, Shrimp Cocktail, Pot Stickers & Meatballs.. 20

First Course Selection

Included House Salad

*Mixed Greens, Tomato, Cucumber, Croutons & Parmesan with
Choice Dressing Preset (Ranch, Balsamic & Italian).. 5*

Or Substitute with

Caesar Salad

Chopped Romaine, Croutons, Parmesan & Creamy Caesar Dressing.. 6

Cypress Strawberry Salad

*Artisan Greens, Fresh Strawberries, Gorgonzola Crumbles
& Tobacco Onions.. 7*

Charleston She Crab Soup

Cup of Chef's Signature Soup.. 7

Soup Du Jour

Chef's Choice or one of your Custom Favorite.. 6

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Plated Dinners Entrées

Multiple Entrée Selection (Two (2) Maximum)

Host is to Provide Place Cards with Name and Choice Selection.

Entrée Selections

Tier I.. 26

Baked Prosciutto & Fontina Stuffed Chicken Veneto

Amaretto Cream

Pan Seared Herb Crusted Pacific Salmon

Caramelized Leeks & Light Lemon Cream

Chicken Cordon Bleu

Lightly Breaded & Fried, Topped with a Parmesan Mornay

Spice Rolled Seared Pork Tenderloin

Cinnamon Apples & Brandy Demi Glace

Tier II.. 34

House Marinated Cast Iron 10oz Sous Vide Flat Iron Steak

Port Reduction Demi Glace

Skillet Seared Lump Crab Cakes

Cracked Black Pepper Lobster Cream

Pan Seared Gulf Red Snapper

Herb Aioli & Fresh Tomato-Cilantro Salsa

Tier III.. 59

House Marinated Cast Iron Seared 7oz Beef Tenderloin

Port Reduction Demi Glace

Duo 5oz Beef Tenderloin & Grilled Gulf Shrimp Skewer

Demi Glace & Light Lemon Cream

Duo 5oz Beef Tenderloin & Lump Crab Cake

Demi Glace & Black Peppercorn Lobster Cream

Duo 5oz Beef Tenderloin & Herb Chicken Breast

Demi Glace & Parmesan Cream

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax

Wedding Packages

Dinner Entrees are Accompanied with Dinner Rolls, Butter, & Non-Alcoholic Beverages.

Pre-Dinner Hors d'oeuvres Suggestions

Prices and Quantities are Based on 50 People

Fruit & Cheese Display with Seasonal Berries

Choice of Two (2) Hot Hors d'oeuvres

\$500

Fruit & Cheese Display with seasonal Berries

Chilled Poached Shrimp Cocktail

Choice of Two (2) Hot Hors d'oeuvres

\$725

Mix and Match

Two (2) Cold Hors d'oeuvres

Two (2) Hot Hors d'oeuvres

\$600

Package Plated Entrees

Multiple Entrée Selection (Two Maximum) Host is to
Provide Place Cards/Seating Chart with Name and Choice Selection.

Chicken Francese with Lemon Caper Mornay..28

Chicken Cordon Bleu with Parmesan-Herb Cream.. 28

Citrus Soaked Grilled Scottish Salmon Topped with a Pineapple Salsa.. 29

Pan Seared Gulf Red Snapper with Lemon Scented Beurre Blanc.. 32

Grilled 7oz Angus Beef Tenderloin with Port Veal Jus Reduction.. 50

Double 5oz Angus Beef Tenderloin & 5oz Grilled Scottish Salmon

With Beef Demi Glace & Lemon Caper Mornay..48

House Salad Included, Choose one of each Category below to Accompany your Plated Entrée Choice

Salad

House Salad Included

Caesar Salad +1

Cypress Berry Salad +2

Vegetable

Steamed Broccoli

Steamed Haricot Vert

Grilled Asparagus

Chef's Garden Medley

Roasted Baby Carrots +1

Roasted Brussel Sprouts

Starch

Whipped Gold potatoes

Smashed Red Bliss Potatoes

Duchess Potatoes

Long Grain Wild Rice

Rice Pilaf

Twice Baked Potato +1

Potato Au Gratin

Truffle Romano Risotto +1

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Wedding Packages

Wedding Buffet Suggestions

Buffets are Accompanied with Dinner Rolls, Butter, & Non-Alcoholic Beverages.

Silver

Pre Dinner Butler Passed Hors d'oeuvres

Choice one (1) Cold Hors d' oeuvres

Two (2) Hot Hors d' oeuvres

Buffet Dinner

Caesar Salad Station

Croutons Parmesan and Anchovies

Steamed Green Beans with Roasted Tomatoes & Onions

Grilled Vegetable Medley

Roasted Italian Herb & Parmesan New Potatoes

Chicken Piccata with Caper Lemon Sauce

Seared Slow Roasted Salmon with Fennel, Citrus & Basil

Sweet Italian Sausage & Baby Portabella, Ziti Bake

60++ Per Person

Gold

Pre Dinner Hors d'oeuvres

Choice Two (2) Passed Cold Hors d' oeuvres

Two (2) Chaffered Hot Hors d' oeuvres

International Cheese Display with Berry Garnish
& Assorted Cracker Station

Buffet Dinner

Caesar Salad Station

Small Gourmet Salad Station

Steamed Buttered Broccoli & Cauliflower

Whipped Gold Yukon Potatoes

Steamed Rice Pilaf

Sliced Chicken Cordon Bleu with Parmesan Mornay

Pan Seared Gulf Fresh Yellow Snapper with Herb Beurre Blanc

Sliced Marinated Flank Steak with Mushroom Madeira

85++ Per Person

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax

Wedding Packages

Wedding Buffet Suggestions

Buffets are Accompanied with Dinner Rolls, Butter, & Non-Alcoholic Beverages.

Platinum

Pre Dinner Hors d'oeuvres

International Cheese Display with Berry Garnish

& Assorted Cracker Station

Chilled Poached Shrimp Cocktail Station

Choice Two (2) Passed Hot Hors d'oeuvres

Buffet Dinner

Caesar salad Station

Small Gourmet Salad Station

Honey Glazed Steamed Baby Carrots with Tops

Steamed Buttered Asparagus with Roasted Brussel Sprouts

Broiled Three Cheese Potato Au Gratin

Pan Seared Chicken Breast with Wild Mushroom Marsala

Seared Chilean Sea Bass with Creole Lobster Sauce

Grilled Sliced NY Strip Steak with a Whisky Garlic Butter Sauce

125++ Per Person

Additions to Existing Buffet Choice

Add Soup Station Featuring

Chef's Soup Du Jour.. 4

Add Soup Station Featuring

Chef's Signature Charleston She Crab Soup.. 5

Add a Custom Chef Attended Pasta Station

Chef's Selection of Pastas, Fresh Vegetables, Meats,

Seafood & Sauces.. 18

Carving Station

Replace Buffet Beef Selection with

Slow Roasted Prime Rib with Au Jus, Horseradish & Horsey Cream.. 20

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax





Bar Packages

Pricing is Per Person Per Hour, Soft Beverage Included at all Tier Levels

On Draft; Budweiser, Bud Light, American Red, Stella, Ultra & Shock Top

Call Liquor; Absolut, Tito's, Tanqueray, Johnny Walker Red, Dewar's,
Jameson, Bacardi & Captain Morgan

Premium; Grey Goose, Kettle One, Bombay, Macallan, Makers Mark & Chivas Regal

Tier I

Draft Beer & House Wine

10

Tier II

Draft Beer,

Premium Wine Selection

Import & Domestic Bottle Beer

12

Tier III

Draft Beer, House Wine,

Well Liquors

13

Tier IV

Draft Beer, House Wine

Import & Domestic Bottle Beer

Well & Call Liquors

15

Tier V

Draft Beer, House Wine

Import & Domestic Bottle Beer

Well, Call, Premium Liquors & Cordials

17

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Dessert Station & Displays

*Chef Attended Stations are a Minimum of 45 people
and all pricing is per person*

Chocolate Dipped Strawberries

Traditional Chocolate Dipped Strawberries with White Chocolate Garnish.. 6

Assorted Trio Strawberries in Chocolate with Pecans, Oreo & Toffee.. 9

Tuxedo Dipped Strawberries.. 7

Tuscan Mini Desserts

Chocolate Chip Cannoli, Dipped Eclairs, Mini Vanilla Bean Limoncello Cups,

Double Chocolate Dipped Biscotti & Tiramisu Bites.. 9

Sweet Treats

Chocolate Chip & Oatmeal Raisin Cookies,

Double Chocolate Brownies & Fresh Berry Garnish.. 6

Banana Fosters

Attendant Fee of \$100

Flambéed Bananas in Caramel Butter Sauce

& served over Vanilla Bean Ice Cream.. 8

French Bistro Petit Fours

Mini Chocolate Dipped Eclairs, Cream Puffs, Assorted Petit Fours Cakes,

Assorted Chocolate Truffles & Chocolate Dipped Strawberries.. 9

Ice Cream Sundae Station

Ten Assorted Toppings, Caramel, Hot Fudge, Fresh Whipped Cream

with French Vanilla Bean & Chocolate Ice Creams.. 7

Gourmet Coffee Station

Regular & Decaffeinated Coffee, Shaved Chocolate, Sugar Cubes,

Cinnamon Sticks, Hazelnut, Vanilla & Raspberry Flavored Syrups

with Assorted Biscotti & Swizzle Sticks.. 8

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax

Plated Desserts

*Chef Attended Stations are a Minimum of 25 people
& all pricing is per person*

Vanilla Ice Cream or Flavored Sorbet

One Big Scoop, Fresh Whipped Cream with Chocolate Garni & Cherry.. 5.25

Hot Fudge Sundae

One Big Scoop Vanilla Ice Cream with Hot Fudge, Whipped Cream & Cherries.. 6.5

Cypress Pecan Ball

*House Toasted Pecan Rolled Ice Cream Ball with Hot Fudge, Vanilla Cake,
Whipped Cream & Strawberry Garnish.. 6.5*

Key Lime Pie

Graham Cracker Crust, Whipped Cream, Lime & Berry Garnish.. 6.5

Strawberry Victorian

Vanilla Cake with Sweet Brandy Victorian Cream & Chocolate Garnish.. 7

Chocolate Mousse Napoléon

*Layered Dark Chocolate Mousse with Almond Lace Cookie,
Whipped Cream & Berry Garnish.. 7*

Chocolate Lava Cake

*Dark Chocolate Cake with Liquid Center, Fresh Whipped Cream & Strawberry.. 7
Add a Scoop of Vanilla Ice Cream.. 1.5*

Vanilla Bean Crème Brûlée

Sweet Vanilla Custard with Caramelized Sugar & Cream Garnish.. 6

Cherry Cheesecake “Parfait”

*Layers of Graham Cracker, Cherries,
Cheesecake Mousse & Whipped Cream.. 6.5*

Cake Cutting

Two(2) Dollar Per Person Cake Cutting Fee for all Host Provided Cakes

All Pricing Per Person and Subject to 20% Gratuity & Sales Tax



Private Party Information

General Information and Policies

CypressWoods Golf & C.C is a private member owned club, which permits a limited number of private events to be held by non members or organizations. Room space is limited to 150 attendees.

Deposits are required for a non-member private event. The deposit amount is 10% of the estimated total charges for the event or \$600, whichever is greatest. All deposits are non-refundable and credited to the total bill at the end of the function. Our deposit refund schedule is as follows:

Day event is reserved: 10% non refundable deposit.

90 days prior to event: Additional 40% non refundable deposit.

72 hours prior to event: Number of guests finalized and 100% of balance due, non refundable.

All private party hosts must sign a banquet event order that contains the costs, payments and specific details that are agreed upon. All food and beverage is subject to a 20% gratuity and 7% sales tax. Tax exempt organizations must be tax exempt in the state of Florida and provide their tax exempt certificate at the time of booking. Cypress Woods reserves the right to increase prices if there is a significant cost in food and beverage costs to the club.

Meeting Room Space

Private/corporate business meetings may be held in one of our private rooms. There is no charge for this room space if a minimum food and beverage service is purchased. Video equipment rental (laptop computer & LCD projector) are available for \$150 plus tax.

Golf Outings

Golf Outings for outside groups are allowed on a selective and availability basis as determined by our Board of Directors. Please contact our Golf Pro, Chris Phillips at headpro@cypresswoodsgolf.com.

Private Party Information

- Due to Florida Department of Health codes, we are not permitted to allow leftover food from buffets and food stations to be taken off premises.
- A \$300 an hour service fee may be applied if event exceeds the established out time.
- Due to safety reasons there will be no rice, confetti or birdseed permitted in or outside the clubhouse. Failure to adhere to this policy will result in a minimum additional clean up charge of \$300.00.
- Special decorations and how they are mounted or displayed must be pre-approved by management.
- To enable us to provide excellent service, all parties over 20 must select a set or limited menu.
- Outdoor cookouts may be available depending on weather, day of week, time, etc. Additional set up fees required based on staffing needs, number of attendees and menu selections.

Menus and Food Selection

- You may choose to select your menu from our Catering Menus or you can meet with the Executive Chef to have a personalized tailored menu for your event.
- Buffets are available for parties with a minimum attendance of 40 guests.
- Chef attended food stations have a \$100 fee per station.
- Dietary substitutions can be made available. We kindly request 72 hour prior notice.
- Other than a wedding, birthday or anniversary cake prepared by an outside bakery, no food may be brought in from an outside vendor.
- A \$2.00++ per person cake cutting fee applies to cakes brought in by an outside bakery.
- CypressWoods Golf Club closes at 11PM for private parties.

Alcohol Service

All alcohol must be purchased through/in the Club and must be consumed on Club premises. All alcohol is charged on actual consumption (per drink) basis. We do not serve "shots" and under no circumstances will liquor, beer or wine be served to anyone less than 21 years of age. The Club may, at their discretion, refuse to serve alcohol to any person whom they deem to be intoxicated or on the verge of becoming intoxicated. Personal wine may be brought into Cypress Woods with a corkage fee of \$25 per bottle.

Other Services

- CypressWoods has a selection of different colored linens available for a flat fee based on number of guests.
- We can arrange for floral centerpieces to be delivered by a local florist for your tables.
- We can provide you with a list of local entertainers who have performed at CypressWoods.
- We can provide a podium and cordless microphone for your use at no charge.