



INCLUSIVE PACKAGES

OPAL

\$42.95 per person

Unlimited Soda Bar, Tea and Coffee.

Cash Bar or Upon Consumption Bar

Selection of 4 Butler Pass Hors d'oeuvres and

1 Welcome Table For Your Cocktail Hour. *Upgrade to Stations Available*

White Table Linens, Chair Covers, and Napkin

Linen Upgrades Available Upon Request.

CRYSTAL

\$59.95 per person

Unlimited Soda Bar, Tea and Coffee

4 Hours Unlimited Import & Domestic Beer & House Wine Bar

Selection of 4 Butler Pass Hors d'oeuvres and

1 Welcome Table For Your Cocktail Hour. *Upgrade to Stations Available*

White Table Linens, Chair Covers, and Napkin

Linen Upgrades Available Upon Request.

EMERALD

\$64.95 per person

Unlimited Soda Bar, Tea and Coffee

4 Hours Import & Domestic Beer, House Wines and Call Liquor Bar

Selection of 4 Butler Pass Hors d'oeuvres and

1 Welcome Table For Your Cocktail Hour. *Upgrade to Stations Available*

White Table Linens, Chair Covers, and Napkin

Linen Upgrades Available Upon Request.

DIAMOND

\$74.95 per person

Unlimited Soda Bar, Tea and Coffee

4 Hours Import & Domestic Beer, House Wines and Premium Liquor Bar

Selection of 4 Butler Pass Hors d'oeuvres and

1 Welcome Table For Your Cocktail Hour. *Upgrade to Stations Available*

White Table Linens, Chair Covers, and Napkin

Linen Upgrades Available Upon Request



WELCOME STATIONS

Choice of 1 Station

IMPORTED & DOMESTIC CHEESE BOARD

Displayed with Assorted Artisan breads and gourmet Flatbreads

VEGETABLE CRUDITÉ\$ BOARD

Fresh Seasonal Vegetables from our Local Farmers with Assorted Dipping Sauces

MEDITERRANEAN BOARD

Mom's Traditional Hummus, Assorted Pita Breads, Gourmet Mixed Olives, Feta, Israeli Salad, Matbucha, Tabbouleh, Babaganoush, Pickled Vegetables, and Tahini Sauce

SEASONAL FRUIT BOARD

Assorted Fresh Fruits and Berries from our Local Farmers

SIGNATURE ANTIPASTI BOARD

A flavorful Mix of Prosciutto, Salami, Provolone, Fresh Mozzarella, Feta Cheese, Roasted Peppers, Marinated Artichokes Hearts, Gourmet Olives and Assorted Breads

SMOKED SALMON BOARD +\$3PP

Served on Mini Bagels with Cream Cheese, Garnished with Sweet Red Onion, Lemon, Capers, Diced Tomatoes



BUTLER PASSED

HORS D'OEUVRE SELECTION

Goat Cheese Lollipop

Assorted Combinations of
Nuts & Dried Fruit

Ahi Tuna Crisp

Seared Tuna Served with Wasabi Cream
On a Crispy Wonton
+\$2.75 per person

Meatball Marinara

Mini Homemade Meatballs Served on
Crostini with Marinara &
Shaved Parmesan

Chicken & Beef Kabob

Marinated Chicken & Beef with Peppers &
Onions Grilled with a Teriyaki Glaze
+\$2.75 per person

Caprese Skewer

Fresh Buffalo Mozzarella,
Ripe Vine Tomatoes
Fresh Basil with Balsamic Reduction

Stuffed Mushroom

Large Button Mushrooms Stuffed with
Creamy Spinach & Topped with Herb
Bread Crumb Crust
\$1.00 per person

Frank in a Blanket

Served with Course Ground Mustard

Italian Bruschetta

A Blend of Ripe Tomatoes, Garlic,
Aged Shaved Parmesan Cheese, Balsamic
Vinegar Drizzle and Fresh Basil

Shrimp Ceviche

Served in Mini Bamboo Boat with
Corn Tortilla Chips
+\$2.75 per person

Swedish Meatball

Homemade Mini Meatballs Simmered in a
Beef & Garlic Cream Sauce
Served on a Crostini
With Chives

Crab Cake

Mini Jumbo Lump Crab Cakes Served with
a Homemade Dijon Sauce
+\$3.25 per person

Jerk Chicken Skewer

Served with Pineapple Sauce

Shrimp Cocktail Cup

Jumbo Shrimp Served Chilled with
Cocktail Sauce
Served in Mini Cups **+\$3.25 per person**



COCKTAIL STATIONS

Upgrade to Station

Minimum of 75

Smashed Potato Bar + \$6pp

Creamy White and Sweet Potatoes Served in Mini Martini Glasses with an Assortment of Bacon Bits, Assorted Shredded Cheese, Chives, Sour Cream, and Herb Brown Gravy

Macaroni & Cheese Bar + \$6pp

Homemade mac and cheese with topping that include, but not limited to shredded cheese, bacon bits, broccoli, grilled chicken, peas, mushrooms, green onions & breadcrumbs

Risotto Bar + \$7pp

Creamy Risotto with Toppings to Include Wild Mushroom, Caramelized Onions, Baby Shrimp, Asiago Cheeses, Asparagus Tips and Shaved Prosciutto

Pasta Bar + \$8pp

Select Two Pastas:

Tri Colored Cheese Tortellini - Bowtie - Mushroom Ravioli's - Lobster Ravioli's

Select Two Sauces:

Pink Vodka Sauce • Oil & Garlic • Marinara • Alfredo Cream Sauce • Basil Pesto

Accompanied By Sautéed Vegetables, Fresh Grated Pecorino Romano, Portobello Mushrooms & Shaved Prosciutto

Taste of Asia Bar + \$9pp

Served in Gourmet To-Go Containers with Chop Sticks and Fortune Cookies. Wok Presentation Prepared with Assorted Spices from the Orient, Mongolian Beef, Honey Garlic Chicken, Served with Fried Rice and Asian Slaw

Chilled Seafood Bar + \$13pp

Crushed Ice Table Display of Jumbo Shrimp, Fresh Oysters, Mussels and Ceviche in Mini Martini Glasses garnished with Lemons Wedges, Cocktail Sauce



MAIN COURSE

CHOICE OF TWO ENTREES

Chicken Cacciatore
Herb Roasted Chicken
Chicken & Broccoli Alfredo
Chicken Francese
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Pork Tenderloin w/Apple Demi or Peppercorn Cream Sauce
Sausage & Peppers
Roast Turkey Breast w/Gravy
Oven Roasted Ham w/Gravy
Beef Tenderloin w/Mushroom Cream or Peppercorn Cream Sauce (+\$5pp)
Tilapia Imperial (+\$3pp)
Salmon Piccata (+\$4pp)
Herb Grilled Mahi Mahi (+\$4pp)
Jumbo Lump Crab Cakes (+\$5pp)

Carving Station Upgrade Available

CHOICE OF TWO SIDES

Roasted Red Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Penne Al Vodka
Baked Ziti Marinara
Seasonal Vegetables Bouquet
Sautéed Broccoli & Carrots
Sautéed Green Beans & Garlic(+\$1pp)
Sautéed Asparagus (+\$2pp)

CHOICE OF ONE SALAD

Caesar Salad
Garden Salad
Greek Salad
Asian Salad
Tomato & Mozzarella Salad (+\$2pp)

CHOICE OF ONE DESSERT BOARD

Assorted Cookies & Brownies Board
Mini Canolies Board
Cuban Dulce de Leche Cups (+1pp)
Dessert Station Upgrade Available



CARVING STATIONS

Upgrade to Carving Stations

Minimum of 75

Roasted Turkey Breast +\$5pp

Slow Roasted & Topped with Herb Brown Gravy

Glazed Ham +\$5pp

Pit Ham Slow Cooked & Served with Stone Ground Mustard Sauce

Stuffed Pork Loin +\$5pp

Stuffed with Roasted Pecans & Dried Apricots

Homemade Stuffing, Served with a Apple Demi Sauce

Mojo Grilled Flank Steak +\$7pp

Served with Homemade Chimichurri Sauce

Atlantic Salmon +\$10pp

Roasted with Fresh Herbs & Topped with Lemon Butter

Beef Tenderloin +\$10pp

Served with Roasted Garlic Horseradish Sauce

Prime Rib +\$12pp

Encrusted with Horseradish, Salt & Pepper

Served with Au Jus Sauce



DESSERT STATIONS

Upgrade to Station

Minimum of 75

Popcorn Station +\$4pp

Fresh popcorn made to order for any event. Dozens of different flavors and colors to match your events theme

Cookies & Milk Station +\$4pp

Great for small & big kids. Three different cookies with flavored milks in our towers.

\$'more\$ Station +\$4pp

An old Favorite with Hershey's Chocolate Bars, Reese Peanut Butter Cups, Bananas, Marshmallows, and Graham Crackers.

ICE CREAM SUNDAE STATION +\$6pp

Chocolate, Vanilla and Strawberry Ice Creams

Hot Fudge and Caramel Sauce with Fresh Sliced Strawberries, Crushed Oreo Cookies, Chocolate Chips, M&M's, Chopped Nuts, Whipped Cream, and Maraschino Cherries

Chocolate Fountain

Chocolate Fountain with various different dippers. Chocolate Brownie, Prestel Rods, Cheesecake Bites, Marshmallows, Oreo Cookies, Rice Krispy Treats, Fresh Fruit and Nuts.

\$9pp

VIENNESE TABLE

Enhance Your Dinner Banquet by Adding an Elegant Dessert table to Your Special Occasion

The Presentation will include:

Assorted Miniature French & Italian Pastries

Chocolate, Hazelnut and Tropical Mousse Tortes

Mini Fruit Tarts Mini Cheese Cakes Chocolate Truffles

Black and White Strawberries

\$12

4100 North Hills Drive Hollywood Florida 33021
954-961-4000 ext. 112



EVENTS MADE EASY

**Diamond Package with
Videography, Photography, D.J, up light, and choice
of either photo booth or Leather & Led lit lounge furniture
\$10,000.00**

Based on 75 Guest Count

MISCELLANEOUS

Required/Non-Negotiable

Bartending Fee \$150 Each (Recommended 1 per 50 guests)
\$125 per Floor Staff (Plated Option)
Hollywood Police Department Security \$30 per Hour
(1 per 100 guests, 5 hour minimum requirement)
In house Floral Refusal Fee \$395.00
Outdoor Ceremony Fee - \$1000.00
Set Up & Breakdown Fee \$400.00
Building Maintenance Fee \$200.00

OPTIONAL UPGRADES

Action Station Attendant \$75 per Station
Bathroom Attendant \$150 Each
Bridal/Host Attendant \$500
Vendor Meal \$20
White Chair Covers \$2
Chivairi Chairs with Colored Cushion \$6
Specialty Linen (quoted per client request)
Valet (quoted per client request)

A 20% Service Charge and 6% Sales Tax will Apply to All Charges