



# Cypress Woods

GOLF & COUNTRY CLUB

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**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 Brûlée 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

Two 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**

*Cypress Woods 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](mailto: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.