



Banquet and Catering



Katherine Musick,
Catering Director
321-383-5313
kmusick@lakitacc.com
Join us on Face Book



Guidelines

- **Guidelines Menu Selection**

In order for us to expedite a final function sheet, we request that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will assist you in developing a customized menu. Because of our personalized service, we recommend that only one menu be selected for your entire group (i.e.: one salad, one entrée, one dessert). Special arrangements may be made for a maximum of three entrée selections. Please note that the menu price will be the same for all guests, that being the higher priced entrée. We are able to serve two different entrees for a maximum of 240 guests. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarian, or personal preferences so that we may provide a positive dining experience.

- **Guarantee Count**

In the event of one entrée selection, headcounts will be due no later than five business days prior to your function. In the event of two entrée selections, headcounts for each entrée will be due no later than seven business days prior to your function. You will be charged for your guarantee or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

- **Liability**

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

- **Cancellation**

In the event of cancellation, the Club will charge the following percentages of total projected food revenue, room rental, and applicable service charges and taxes based on notice given prior to the function:

- 1 to 7 days 100%
- 8 to 13 days 75%
- 14 to 29 days 50%
- 30+ days No Charge

- **Payment**

A NON-REFUNDABLE deposit of \$500.00 to secure function space will be required within fourteen business days of your booking date. Thirty days prior to your function 50% of your estimated charges will be collected. Final balance for social events will be due no later than five days prior to your function. Any additional costs incurred will be collected upon conclusion of your event.

- **Tax and Gratuity**

All food and beverage is subject to a 20% taxable service charge and applicable taxes.



Facilities

- **Facility Room Fees**:**

Terrace	\$300.
LaCita	\$450.
Main Dining	\$800.
All Three	\$1,500.
Verenda	\$300.
Pool	\$1000.

Fees apply to a 4 hour maximum time allotment includes dance floor and cake cutting service. Function must conclude no later than 4:00 pm to receive applicable lunch menu pricing. **Please ask about applicable fees for LaCita Members.

- **Party Overtime**

All parties which run over the guaranteed time out (4 hour maximum) stated on the function sheet will be assessed an overtime charge of \$200.00 per hour.

- **Holiday Factions**

Please note, additional charges may be incurred for events held on holidays.

- **Ceremony Charges**

Outdoor Ceremony including chairs and set-up \$6 per guest

Please note an additional charge may be incurred for special room set-up and poolside events. Additional items such as round tables, chair covers, specialty linens and other items may be rented through the Club for an additional charge.

All prices are subject to a 20% taxable service charge and applicable taxes.

- **Clean-up**

At the conclusion of your event you are responsible for removing any personal items from the Club. We do not assume responsibility for any items left behind. We handle standard clean-up. Anything deemed excessive will incur clean-up fee to your final bill. Fees apply to a 4 hour maximum time allotment includes dance floor and cake cutting service.

- Signature: _____

Date: _____



Breakfast

- **Served**

Eggs Benedict

Poached egg and Canadian bacon on an English muffin topped with Hollandaise sauce and served with seasonal sliced fruit \$11++

Croissant Breakfast Sandwich

Ham, cheese and scrambled eggs on a croissant served with fresh fruit \$10++

Scrambled Eggs

Served with choice of sausage or bacon and Lyonnaise potatoes with caramelized onions \$10++

All breakfasts include coffee, tea and orange juice. Buffet includes Seasonal Fruit

- **Continental** \$6.50++ per person (Minimum of 10)

Assorted Seasonal Muffins, bagels and croissants Fruit preserves and butter

- **Create Your Own Breakfast Buffet** \$14++ per person (30 person minimum)

EGGS- Select one:

Fluffy scrambled eggs

Western Scramble-peppers, onions & jack cheese

Southern Scramble-smoked ham & cheddar cheese

Southwestern Scramble-eggs, onions & roasted peppers

MEATS- Select one:

Bacon, Grilled Smoked Ham, Sausage

SIDES- Select one:

Grits, Oatmeal, Breakfast Potatoes

PLUS.....Select one:

French Toast, Breakfast Burritos, Buttermilk biscuits & sausage gravy, Waffles, Pancakes



Lunch - Light/ Buffet (30 person minimum)

• **Light Lunches** (served with Fresh rolls and butter, Iced Tea and Coffee and a Light Dessert)

Salad Trio

Fresh Tuna Salad, Chicken Salad and Egg Salad With Fresh Sliced Fruit & Mini Baguette \$14.++

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce tossed Fresh Grated Parmesan & Classic Dressing topped with Marinated Chicken & Homemade Croutons \$13.++

Southwestern Shrimp Cocktail Salad

5 Cocktail Jumbo Shrimp, Fresh Avocado, Vine-ripe Tomatoes and Black Bean and Corn Salsa all tossed into a Tortilla Bowl \$16.++

Turkey Club Wrap

Sliced Breast of Turkey, Bacon, Lettuce, Tomato and Avocado wrapped in a Flour Tortilla served with a Fresh Fruit Skewer and Homemade Blueberry Muffin \$ \$15.++

Fresh Fruit Plate

Chilled Seasonal Fruits served with your choice of Cottage Cheese or Yogurt \$10.++

Light Desserts (select one)

Chocolate Mousse , Key Lime Tart , Short cake with Seasonal Topping, Carrot Cake, Red Velvet Cake with Whipped Cream Dollop, Chocolate Cake with Berry Garnish

Mexican Buffet \$16.++ per person

Mixed Greens with Assorted Dressings

Pica De Gallo, Tostado Chips & Guacamole

Mexican Rice & Refried Beans

Beef Fajitas, Chicken Fajitas, Chicken Enchiladas & Tacos

Summer Fresh Buffet \$14++ per person

Soups Select One:

Minestrone, Chicken & Pasta,

New England Chowder, Tomato Basil,

Cream of Mushroom

Salads

Start with fresh Spinach, Romaine & Gourmet Mixed Greens

Tuna Salad, Chicken Salad, Cucumber Salad & Pasta Salad

Then enhance with a variety of dressings and toppings Tomatoes- cucumbers-onions- hard boiled eggs-chickpeas-broccoli- shredded cheese- shredded carrots- peppercini-mushrooms-seasoned croutons

Eagle Barbeque Cookout \$16.++ per person

Tossed garden salad with assorted dressings

Potato salad & Macaroni salad

Barbeque chicken , Grilled Hamburgers & Hot dogs

Corn on the cob

Lettuce, tomato, onion & cheese platter

La Cita Deli Buffet \$17++ per person

Mixed green salad , Potato salad & Cole slaw

Seasonal Fresh Fruit

Creamy Mushroom Soup

Baked Ham , Roast Turkey , Roast Beef & Salami

Sliced Swiss and cheddar Cheese, Lettuce, tomato & onion platter

Fresh Rolls and Breads

Please note ++ denotes 20% Taxable Service Charge and Applicable State Sales Tax



Plated Lunch & Dinners

All Entrees are served with choice of Soup or Salad, Fresh Rolls & Butter, Iced Tea & Coffee

Soup and Salads Select One:

La Cita Salad Mesclun Salad with Goat Cheese, Tomato Confit & White Balsamic Vinaigrette

Mixed Greens Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans topped with a Red Wine Vinaigrette

Classic Caesar Romaine Lettuce with Garlic Croutons, Parmesan Cheese & Creamy Dressing

Soups: Tomato Bisque, Creamy Mushroom & New England Clam Chowder

Served Entrees

Pan Seared Filet Mignon topped with a Red Wine Demi Glaze served with Roasted Garlic Mashed Potatoes & Steamed Asparagus
Lunch: \$22.++ Dinner: \$33.++

Grilled New York Strip topped with a Herb Butter served with Potato Leek Gratin & Lemon Garlic Spinach
Lunch: 20.++ Dinner: 30.++

Artichoke & Potato Crusted Salmon topped with a Fennel Leek Cream Sauce served with an Herb Potato Puree & Steamed Asparagus
Lunch: 18.++ Dinner: \$28.++

Grilled Mahi topped with a Lemon Capers Beurre Blanc served with Mashed Potatoes and Grilled Asparagus
Lunch: 18.++ Dinner: \$28.++

Tender Breast of Chicken Breaded in Egg & Parmesan topped with Jumbo Lump Crab Meat & Hollandaise Sauce served with Rice Pilaf & Steamed Asparagus
Lunch: 20.++ Dinner: 28.++

Breast of Chicken Stuffed with Prosciutto & Spinach topped with Asiago Sauce served with Garlic Mashed Potatoes & Steamed Asparagus
Lunch: 20.++ Lunch: Dinner: \$28.++

Sautéed Breast of Chicken topped with Button Mushrooms & a Glazed Champagne Cream Sauce served with Garlic Mashed Potatoes & Grilled Vegetables
Lunch: \$19.++ Dinner: \$27.++

Charbroiled Rosemary, Garlic Marinated Chicken Breast topped with Artichoke Relish & Brie Cheese served with Rice Pilaf & Grilled Vegetables
Lunch: \$19.++ Dinner: 27.++

Please note ++ denotes 20% Taxable Service Charge and Applicable State Sales Tax



Plated Lunch & Dinners

*Braised Pork Loin topped with Peppercorn Sauce served with Rosemary Roasted Red Potatoes & Grilled Vegetables
Lunch: \$18.++ Dinner: \$26.++*

*Pork Loin Stuffed with Spinach, Sundried Tomatoes & Feta Cheese topped with Herb Beurre Blanc Sauce served with Roasted Red Potatoes & Steamed Asparagus
Lunch: 19.++ Dinner: \$28.++*

Vegetarian Options:

*Chef's Choice of Pasta topped with Broccoli, Carrots, Onions & Snow Peas tossed in a Creamy Alfredo Sauce
Lunch: \$15.++ Dinner: \$24.++*

*Marinated Portobello Mushroom, Charbroiled with Red Bell Peppers, Zucchini, Yellow Squash, Red Onions & Mozzarella Cheese topped with a Red Pepper Vinaigrette
Lunch: 15.++ Dinner: 24.++*

Duo Entrees: (all at market price)

La Cita Duet

Herb Seared Petite Filet Mignon topped with a Black Cherry Demi & a Crispy Crab Cake with Red Pepper Aioli

Eagle Duet

Three jumbo Scallops wrapped with Hickory smoked Bacon & Lemon Pepper Chicken with Harissa Sauce

Birdie Duet

Grilled Petite Filet Mignon with Bleu cheese crust & Ginger Crusted Salmon

Par Combo

Grilled boneless Chicken Breast with Roasted Mushroom Cream Sauce & a Herb Marinated Shrimp Skewer with Garlic Butter

Traditional Combo

Grilled Petite Filet Mignon topped with Blue Crab meat & Hollandaise Sauce & Rosemary Grilled Prawns

Please note ++ denotes 20% Taxable Service Charge and Applicable State Sales Tax



Specialty Dinner Buffet

(30 person minimum)

Caribbean Buffet

Soup

Bahamian Shrimp Chowder

Salads

Ginger curry grilled chicken salad
Fresh tropical fruit salad
Fresh spinach, grape tomato & cucumber salad w/assorted dressings

Carving Station

Roasted pork loin w/pineapple, BBQ sauce

Additional Entrees and Sides

Grilled Tilapia with mango salsa
Chicken roasted with garlic, chive & thyme marinade
Eggplant, tomato & yellow squash baked with Jerk seasoning
Rice and beans

\$34++ per person

Seafood Buffet

Soup

Manhattan Clam Chowder

Salads

Shrimp & pasta salad
Marinated clams & mussels in herb vinaigrette
Forest greens w/assorted dressings

Carving Station

Prime Rib w/traditional accompaniments

Additional Entrees & Sides

Island crab cakes w/herb tartar sauce
St. John's Chicken (boneless breast stuffed w/red peppers, chives, shrimp & scallops in pimento cream sauce)
Grilled Salmon w/smoked salmon & dill cream sauce
Herb rice pilaf
Seasonal fresh mixed vegetables

\$36++ per person

Italian Buffet

Soup

Minestrone Soup

Salads

Mixed green salad w/assorted dressings
Antipasto display w/imported salamis garnished w/giardinera vegetables, cherry peppers & olives

Pasta Station

Assorted pastas served with marinara, & Alfred sauces, a variety of toppings cooked to order by a uniformed chef

Additional Entrees and Sides

Lasagna Bolognese (meat sauce)
Italian sausage & peppers
Grilled grouper topped w/shrimp, roma tomato, oregano & garlic sauté
Chicken Cacciatore (boneless)

\$28++ per person

All Buffets include Club Rolls and Butter Iced Tea and Coffee Chef's Selection of Assorted Desserts



*Create Your Own Buffet
(30 person minimum)*

*Lunch: Two Entrees \$21.++ Three Entrees \$25.++
Dinner: Two Entrees: \$29 ++ Three Entrees: \$33++*

*Mixed Greens, Tomatoes, Cucumbers, Radishes, Olives, Pepperoncinis, Bacon Pieces, Alfalfa Sprouts, Cheddar Cheese and 3 Dressings
Pasta Salad with Grilled Vegetables drizzled with Balsamic Vinaigrette
Club Rolls & Butter
Iced Tea & Coffee*

Entrée Selections:

*Grilled Chicken Breast with a Rosemary Herb Sauce
Sautéed Breast of Chicken Picatta with Lemon-Caper Sauce
Chicken Breast Florentine with White Wine Supreme Sauce
Charbroiled Chicken Breast with Fresh Mozzarella, Brushetta Tomatoes & Asiago Sauce
Cabernet Sliced Beef Sirloin topped with Mushroom Mélange & Pearl Onions
Sliced Beef Flank Steak with Bordelaise Sauce
Sliced Roasted Turkey with Sage Gravy
Fresh Grilled Mahi with a Lemon Caper Dill Beurre Blanc
Blackened Gulf Shrimp & Pasta Primavera with Shoestring Vegetables
Grilled Salmon with a Mango Pineapple Salsa
Sliced Honey Baked Ham with an Orange Glaze
Caribbean Rubbed Pork Loin
Applewood Pork Loin with a Blackberry Rosemary Demi Glaze*

• **Please Select Two Side Items:**

*Rice Pilaf, Steamed White Rice, Wild Rice, Roasted Sweet Potatoes, Candied Yams with Marshmallows, Au Gratin Potatoes
Garlic Mashed Potatoes, Herb Roasted Red Bliss Potatoes, Ziti with Tomato Basil Sauce, Mashed Sweet Potatoes, Glazed Carrots
Green Beans with Toasted Almonds, Country Style Green Beans, Vegetable Medley of Broccoli & Cauliflower
California Blend of Carrots, Tomatoes & Baby Lima Beans, Spinach Casserole, Broccoli & Cheese Casserole
Sugar Snap Peas with Julienne Carrots*



Hors d'oeuvres

(Priced per 100 pieces, minimum 50 pieces)

Cold

- Devilled Eggs Oscar (crab meat) \$180++
- Black Olive Tapenade Crostini \$180++
- Parmesan Stuffed Olives \$180++
- Assorted Finger Sandwiches (Chef's Selection) \$160++
- Jumbo Gulf Shrimp served with Cocktail Sauce and Lemons \$300++
- Gazpacho Shooters \$180++
- Antipasto on a Skewer \$160++
- Prosciutto Wrapped Marinated Asparagus \$180++
- Cherry Tomatoes stuffed with Boursin Cheese \$160++
- Boursin Cheese in a Tartlet with Cracked Pecans \$160++
- Artichoke and Sundried Tomato Pita Bread Triangles \$160++
- Chicken Salad with Apples, Raisins and Pecans atop a Toast Point \$160++
- Herb Crusted Sirloin of Beef Crostini \$200++
- Seasonal Fruit Kebobs \$175++

La Cita Homemade Dips (serves approx. 75 guests)

- Hot Crabmeat Dip with Toasted Pita Points \$170++
- Duo of Tzatziki and Hummus served with Pita Bread \$100++
- Cheese Queso Dip served with Tortilla Chips \$120++

Hot

- Marinated Beef Skewers with a Mango Salsa \$225++
- Mini Beef Wellington with a Hollandaise Dipping Sauce \$300++
- Sausage and Pepper Skewer \$180++
- Mini Chicken Cordon Bleu with a Honey Mustard Dipping Sauce \$180++
- Deep Fried Oysters \$200++
- Pulled Pork Sliders with Carrot Slaw \$200++
- Bacon Wrapped Shrimp \$220++
- Coconut Shrimp \$200++
- Scallops wrapped in Bacon with a Teriyaki Dipping Sauce \$225++
- Lobster Rangoons with a Sweet Chili Dipping Sauce \$180++
- La Cita Crab Cakes with a Remoulade Dipping Sauce \$225++
- Grilled Bacon Wrapped Figs \$150++
- Raspberry & Brie Purse \$180++
- Vegetable Spring Rolls with a Tangy Mustard Dipping Sauce \$180++
- Bruschetta \$150++
- Mushrooms stuffed with Crab \$220++
- Conch Fritters with a Caribbean Dipping Sauce \$200++
- Mini Spinach and Goat Cheese Pizzas \$180++
- Tangy BBQ Meatballs \$160++
- Breaded Artichoke Hearts with Romano Cheese \$180++
- Miniature Vegetable Kebobs \$160++
- Stuffed Jalapeño Poppers \$180++



Hors d'oeuvre Platter

- Poached Salmon
Whole Poached Salmon served with Dill Cream Cheese, Capers, Onions, Eggs & Assorted Crackers
\$350++ per display (Serves 50 guests)
- Grilled Vegetable Display
Grilled Zucchini, Squash, Eggplant, Peppers & Leeks
Marinated in Extra Virgin Olive Oil & Balsamic Vinegar
topped with Asiago Cheese
\$5++ per person
- Caprese Display
Roma Tomatoes & Buffalo Mozzarella, Fresh Basil & Pesto topped with Balsamic Vinaigrette
\$4++ per person
- International Cheese Display
Display of International & Domestic Cheeses Including: Brie, Goat Cheese, Swiss, Pepper Jack, Cheddar & Muenster, Garnished with Asst. Crackers & Sliced French Bread
\$7++ per person
- Seasonal Sliced Fruit Display
Sliced Seasonal Fresh Fruit Display With Yogurt Dip
\$6++ per person
- Vegetable Crudités
Raw Vegetables to include Carrots, Asparagus, Broccoli, Radishes, Mushrooms & Celery Served with Creamy Herb Dip
\$5++ per person
- Baked Brie
Whole Wheel of Brie Cheese Baked inside Puff Pastry Topped with Warm Preserves & Toasted Almonds Served with Sliced French Bread & Assorted Crackers
\$85++ per display (Serves 40 guests)
- Garden Station
Chilled Iceberg Wedges with Ripe Beefsteak Tomatoes & Buttermilk Dressing Pesto Tortellini Salad Romaine Lettuce with Garlic Croutons, Parmesan Cheese & Creamy Dressing Fresh Rolls & Butter
\$7++ per person
- Desserts
Assorted Petit Fours \$180++ (100 pieces)
French Pastries (Crème Puffs, Éclairs & Puff Pastries) Cost based on Quantity
Chocolate Dipped Strawberries \$200++ (100 pieces)
Ice Cream Bar (buffet style) \$5.++ per person
Fruit Cobbler A la Mode Your choice of Cherry, Apple or Peach with Vanilla Bean Ice Cream (buffet style) \$6.++ per person (minimum of 20)



The Cosmopolitan Carvery and Action Stations

Chef attended (\$50.00 additional fee per station)

- Honey-Roasted Virginia Baked Ham
served with Imported Mustards \$160++ (serves 50)
 - Whole Roasted Turkey
Served with Seasoned Mayonnaise & Mustard \$155++ (serves 35)
 - Whole Roasted Steamship of Beef
Served with Horseradish & Mustard \$450++ (serves 150)
 - Whole Roasted Top Round of Beef
Served with Horseradish & Mustard \$200++ (serves 75)
 - Prime Rib of Beef
Served with Horseradish & Mustard \$235++ (serves 30)
- All Carving Stations include Fresh Baked La Cita Rolls
- Chopped Tini Salad Station Mixed Greens, Grilled Chicken Breast, Crumbled Feta Cheese, Bacon, Scallions & Croutons tossed with our Signature Citrus Vinaigrette, finished with a Skewer of Fresh Mozzarella, Cherry Tomato & Black Olive, Served in a Martini Glass \$8++ per person
 - Smashed Potato Bar Stemmed Glass Waiting for your Creation: Red Skinned Mashed and Whipped Ruby Red Yams topped with your favorites from the following: Sharp Cheddar, Parmesan Cheese, Crumbled Bacon, Whipped Butter, Sour Cream, Baby Marshmallows, Brown Sugar, Chives, Scallions & Pico de Gallo \$9++ per person
 - La Cita's Pasta Explosion Three assorted pastas sautéed to order with marinara, white wine cream & basil pesto sauce, parmesan cheese, red pepper flakes, extra virgin olive oil & garlic bread Topped with any of the following: Diced grilled chicken breast, Shrimp, Sausage Grilled vegetables (red peppers, zucchini, squash & eggplant) Baby mushrooms, Roasted Garlic Olive Oil \$15++ per person
 - Macaroni & Cheese Bar Macaroni Served in a Martini Glass with Traditional Cheese & Alfredo Cream Sauce accompanied by Sun Dried Tomatoes, Diced Ham, Green Peas, Roasted Corn, Bay Shrimp, Marinated Artichoke Hearts, Basil Pesto & Grated Parmesan Cheese \$8.++ per person
 - Shrimp & Grits Station Homemade Grits served in a Martini Glass accompanied by Shrimp, Tasso Ham, Sausage, Cheddar Cheese, Pepper Jack Cheese, Sautéed Peppers and Onions \$9.++ per person
 - Scampi Station Hot Scampi with Shrimp & Scallops combined with White Wine, Garlic, Lemon Juice, Seasonings, Sweet Butter & Fresh Herbs, Sautéed to Perfection \$9.++ per person

Please note ++ denotes 20% Taxable Service Charge and Applicable State Sales Tax



Bars & Libations

- Hosted Bar--By the Drink

Completely stocked bars featuring house, call and premium brand liquors charged on consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1 1/4 ounces of liquor per drink. A service charge of **\$50.00 per bartender** will be applicable. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

Beverage

House Brands	\$4.56++ per drink
Call Brands	\$5.15++ per drink
Premium Brands	\$5.95++ per drink
Top Shelf	\$7.14++ per drink
Cordials	\$6.34++ per drink
Select Wines	\$5.15++ per drink
Domestic Beer	\$2.77++ per bottle
Imported Beer	\$3.37++ per bottle
Domestic Keg	\$180.00++ per keg
House Champagne	\$19.5++ per bottle
House Wine	\$21 ++ per bottle
Assorted Sodas	\$1.78++ per drink

ALCOHOLIC BEVERAGES The State of Florida Liquor Control Board regulates the sale and service of alcoholic beverages. It is our responsibility to enforce a policy of **not** allowing individuals or groups to bring alcoholic beverages on to our property from outside sources.

- Cash Bar

Cash bar arrangements are available. A service charge of **\$50.00 per bartender** will be applicable.

Call Brands

- Pinnacle Vodka
- Gordons Gin
- Bacardi Rum
- Cutty Sark Scotch
- Canadian Club
- Bird Dog Whiskey
- Jim Beam Bourbon
- Jose' Gold Tequila

Premium Brands

- Absolute Vodka
- Tanqueray Gin
- Myers Run
- Dewars Scotch
- Crown Royal Whiskey
- Jack Daniels Bourbon



Our Haciendas



The Haciendas at La Cita provide our members and guests with ideal lodging for any occasion. Conveniently located next to the clubhouse and overlooking the golf course, our haciendas are a step away from the Pro Shop, Racquet Club, pool, exercise room, fine dining, and casual bar and grill.

Enjoy a two bedroom, two bath privately owned condominium with all the conveniences of home. Each condo has a fully equipped kitchen, private laundry facilities, living/dining room, cable television, and a screened porch. The master bedroom has a queen sized bed, dressing area, walk in closet, and shower. The second bedroom (where applicable) has either a double or twin beds and a tub shower. Cleaning service is provided.

Hacienda Rentals:

*Haciendas are available for you're out of town guests. To block rooms a credit card number is required. Guests are then to phone our Front Desk at 321-383-2582 to reserve a room within your block. At that time their billing information will be obtained. **30 days prior to your event date all unclaimed rooms within your block will either be charged to your credit card OR released back into our rental pool.***

*Hacienda Rates: * 11% tax applies to all rental rates.*

November-April

1 adult \$98.00

2 adults \$125.00

May-October

1 adult \$78.00

2 adults \$98.00

EACH additional adult is \$10.00



Local Vendors

DJ's

- Celebration DJ's
321-783-9269
- DJ Shane Entertainment
321-259-2755
www.djshane.net
- Complete Video
1-800-843-3866
www.cmusic.com
- Al Dee Productions
(DJ, Photography, Videography)
321-214-0834
www.aldeeproductions.com

Wedding Cakes

- Something Sweet
321-631-0021
- Countryside Confections
321-255-4888

Photography

- Photo Art Works
Sharlene Gaenicke
321-302-0156
www.photoartworks.us
- Cannonfire Photography/Jason Cannon
321-231-4131
www.cannonfirephoto.com
- Ray Baldino Photography
1-321-446-4010
www.raybaldino.com

Floral Designers

- Floral Creations by Dawn
321-267-2137

Wedding Planners

- Uniquely Yours
321-454-2144
www.uniquelyyoursweddingspecialist.com
- Nave
321-249-1704
www.naveeventsdesign.com

Transportation

- JJ's Limousines
321-412-2202
www.hotrayzlimos.com
- Luxury Limousines/Gerald Lafferty
321-298-4646
www.luxurylimos.net

Officiants

- Reverend Michael Gallgher
321-383-8539
- Dr. Paul Berry
321-514-5014
- Rev. Ann Fuller
321-255-9086
ann@brevardminister.com
- Charles Parker, M.Div.
321-537-0203
- Rev. Diane Thomas-Gonzalez
321-591-3704



Wedding Checklist

9-12 months before the wedding

- Officially announce your engagement
- Decide on who pays for what and set an overall budget
- Set a wedding date (consult with registry office and officiant)
- Decide on the type of wedding (formal, semi-formal, informal...)
- Book reception site (liability insurance necessary?) and arrange parking
- Book ceremony location (liability insurance necessary?)
- Decide whether you need/want pre-marital counseling
- Hire wedding planner if you wish
- Start first draft of your guest list

6-9 months before the wedding

- Announce wedding date (especially for out-of-town guests)
- Start shopping for wedding dress, shoes, jewelry etc.
- Decide on bridesmaids dresses
- Organize (flower) decoration and bouquets
- Hire catering service
- Hire wedding photographer/videographer
- Hire DJ/band
- Choose officiant and discuss ceremony process
- Start thinking about gift registry options
- Reserve hotel rooms (in varying price ranges) for out-of-town guests
- Have an engagement party if you wish
- Book honeymoon

4-6 months before the wedding

- Select and order wedding invitations and stationary
- Choose wedding cake
- Discuss menu ideas with catering service
- Arrange for rental items (arches, candelabras, china, crystal, flatware...)
- Buy wedding rings
- Organize groom's tux and decide what groomsmen will wear
- Make sure bridesmaids ordered their gowns and decide on accessories
- Look for wedding favors
- Confirm dates for bridal shower and decide bachelorette party themes
- Start registry (before sending bridal shower invitations)
- Get ideas for wedding hair and makeup
- Organize helpers (readers, musicians, guest book attendant etc.)
- Organize additional management staff, babysitters etc.
- Give guest list to shower hostesses
- Decide whether you want wedding insurance



Wedding Checklist Cont...

2-4 months before the wedding

- Finalize guest list and send invitations
- Select place for rehearsal dinner
- Finalize rehearsal dinner plans
- Finalize menu
- Select music for ceremony, reception etc.
- Book makeup artist and hairstylist
- Check tuxes for groom and groomsmen have been ordered
- Organize wedding transportation (for you and your guests)
- Order wedding favors
- Find gifts for each other, your attendants, shower hostess, parents etc.
- Purchase bridal party gifts
- Purchase wedding accessories (candles, baskets, ring pillow etc.)
- Check registry regularly (there always have to be enough options left)
- Joint bank accounts, insurance, merging of money...
- Start preparations for honeymoon
- Send invitations 8 weeks before wedding date

1-2 months before the wedding

- Have first bridal gown fitting
- Schedule a final fitting for your gown so it can be ready for formal bridal portrait
- Finalize ceremony readings, songs, etc.
- Design wedding programs
- Meet with officiant to finalize ceremony
- Arrange "Bridesmaid Luncheon" and other "Pre-Wedding Parties"
- Write vows
- Set appointment with photographer for your formal bridal portrait.
- Prepare photo and video shot list
- Check requirements for blood test and marriage license in your state
- Discuss and finalize details with wedding service providers

3-4 weeks before the wedding

- Get marriage license (normally no earlier than 30 days before wedding)
- Arrange name change
- Mail rehearsal-dinner invitations
- Meet with stylist to discuss makeup and hair
- Confirm hotel arrangements for out-of-town guests



Wedding Checklist Cont...

1-2 weeks before the wedding

- Call guests who have not responded to invitation
- Make final payments for all services that require payment
- Have final wedding gown fitting
- Finalize wedding-day schedule and share with attendants, parents and all vendors
- Pick up wedding dress and make sure all accessories are together
- Reconfirm all wedding plans: ceremony, reception site, florist, photo-/videographer, musicians, DJ, baker, honeymoon
- Give caterer/reception site final head count
- Provide wedding party and out-of-town guests with itinerary and maps
- Prepare emergency kit with needle, thread, safety pins, tape, mirror, etc.
- Give someone at home emergency numbers of honeymoon locations, credit card numbers etc.
- Finalize seating arrangements
- Prepare place cards
- Prepare "wedding box" for ceremony accessories
- Prepare "reception box" for reception accessories
- Prepare wedding favors for transportation
- Complete seating plan for reception
- Confirm all rental and floral delivery dates and times
- Confirm arrival times for attendants
- Pack for wedding night and honeymoon

The day before the wedding

- Prepare payment envelopes, choosing who is responsible for each one
- Hand out assignment lists and checklists to ensure everyone knows their tasks
- Hand out ceremony box to appropriate person
- Hand out reception box to appropriate person
- Hand out favor box to appropriate person
- Give rings to best man
- Gather wedding dress and all accessories
- Get a manicure, pedicure, massage
- Rehearse ceremony with officiant and wedding party
- Confirm flight arrangements for honeymoon
- Compile an emergency list of all wedding vendors with phone numbers

The wedding day

- Try to eat breakfast
- See hairdresser
- Have makeup applied
- Don't forget rings (if you haven't given them to best man) and wedding license
- Take a relaxing bath

After wedding

- Get wedding gown cleaned and preserved
- Preserve bouquet
- Write and send thank-you notes
- Complete process of name change
- Finalize gift registry
- Meet with photographer/videographer to finalize albums/video