

For Your Information

It is with great pleasure that we at Woodfield Country Club present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire.

The following banquet guidelines will help you to plan that successful event.

Meal Guarantee

A meal guarantee is required four days prior to your function. If your function should fall over a weekend; a 96-hour guarantee is required. The Club will be pleased to set 5% over the guarantee for a function of less than 100 guests and 3% over the guarantee for functions of 100 or more. If the number of guests falls below the meal guarantee in either case, the host is responsible for the number guaranteed. If the number of guests exceeds the meal guarantee provided, the member will be billed for the actual number over and above the guaranteed number.

Decorations

White and ivory floor length linen and napkins are provided at no charge for your catered functions. Specialty linens and chair covers can be rented with advance notice or directly through our preferred vendors. Members and non-members requesting equipment or special linens not provided by the Club will be itemized on the contract and billed as an extra. An administrative handling charge of at least 25% above the cost of the rental minimum will be charged. Additional labor fees will apply for the moving of any existing Club furniture. Displays or decorations shall not be put up on the premises or entrances without the consent of the Club. Please discuss the details with your Catering Representative.

Music & Entertainment

Your Catering Representative will be pleased to recommend a variety of musical or entertainment groups. Entertainment groups, photographers, video personnel and all other **subcontractors may not consume alcohol under any circumstances regardless of the wishes of the host member**. Entertainment groups, photographers and video personnel must provide the Club with a Certificate of Insurance naming "Woodfield Country Club" as additionally insured with a minimum insured amount of \$1 million, 14 days prior to the date of the affair.

Advertising & Media

Members and non-members may not advertise their affair or outing, or use our logo in Newspapers, Radio, Magazines or Television without the written consent of the Club. Any media coverage must be approved in advance by the General Manager. Media requests must be made at least 72 hours before the scheduled event.

For Your Information

Non-Member (Member Sponsored)

Non-members must sign a contract and give a non-refundable deposit and security deposit to secure the event date. Non-members must guarantee and pay by certified check for the number of guests that will attend seventy-two hours in advance of the party.

Food & Beverage Service

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. Woodfield Country Club is responsible for the administration of these regulations. It is Club policy; therefore, that liquor cannot be brought into the Club from outside sources. Persons under the age of 21 are prohibited from consuming alcoholic beverages, whether it's a private party or not. No one will be served without proper ID. Any one under the age of 21 who consumes alcohol will be asked to leave the Club premises. Management will exercise the responsibility to stop serving alcohol beverages to any person who appears intoxicated, and all precautionary steps will be taken to ensure the person does not drive. The Club will follow all Florida rules and regulations regarding alcohol service without exception. Additionally, the Club does not allow any food to be brought into the Club, whether purchased or catered from outside sources – and the client is not authorized to take food off premises from their event. The food provided is for the time allotted; therefore it is against policy to take to go containers for leftovers. Also, a choice selection entrée the evening of the event will be charged the higher of the two entrée prices for all entrees.

Payment of Private Parties & Tax Exemptions

Members must pay 90% of their bill within 2 weeks of the event. Members are subject to a finance charge if the invoice is not paid within thirty days. Members are required to fill out an IRS Member Function Questionnaire and return it to the Club office within seven days of receipt of their bill from the party. The Catering Department must secure a valid Certificate of Exemption with respect to the 7% Florida Sales tax from tax-exempt organizations prior to any social function. If such certificate is not provided prior to any function, the sales tax shall be charged to and paid by the organization responsible for the function.

Guest List & Gate Expeditors

An alphabetical list of guest names will be required in a specified format a week before your scheduled event. The Catering Office can e-mail the format required to a specific email address that is given. For events of 75 or more, a Gate Expeditor is required to expedite your guest's entrance to the property.

Security

Security Guards are required for children's birthday parties and bar/bat mitzvahs. One Guard is required for every (40) children.

For Your Information

Service Charge

A 20% service charge is added to all food and beverage charges, plus Florida Sales Tax of 7%. The service charge is calculated pre-tax. Both service charge and sales tax are based on the subtotal.

Contract

In order to secure your date, the contract must be signed and received within the specified time frame along with the non-refundable deposit or the space and date will be released. Member or non-member private parties may not be booked if in conflict with any Club entertainment or special evenings. Please contact your Catering Representative with any questions.

Miscellaneous Charges

Your Catering Representative will quote you the applicable charges for gate expeditors, security, labor chefs, set-up, valet, life guards and/or bathroom attendants.

General Rules & Safety Guidelines

All parties, Member and non-members, must abide by all existing Club rules.

Exit doors or paths may not be blocked for any purpose.

No item will be attached to walls, wallpaper, trim or ceilings by using tape, staples, nails, pins, thumbtacks, zip wire, etc.

Improper wiring and using equipment that overloads outlets are prohibited.

The Member and non-member will be responsible for their guest's behavior and for the payment to repair all damaged Club property, as determined by the Club's management.

The Club may recommend outside contractors that other parties have used, such as florists, photographers, bands, or DJ's and etc., but bear no responsibility for their services.

The Club reserves the right to disapprove any outside contractor and their contracts to perform services (i.e.: florists, children's games, entertainment, DJ's or bands) for Members or non-member parties.

Guests are not permitted to enter the Men's and Ladies' Locker Rooms at any time.

Smoking is prohibited anywhere in the Clubhouse, but is permitted outside.

Breakfast & Brunch

Freshly Squeezed Florida Orange Juice, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

Continental

\$17 per person
(15 Person Minimum)

Seasonal Fruit & Berry Display

Mini Individual Greek Yogurt
Seasonal Berries, Granola

Club Baked Pastries & a Variety of Bagels
Sweet Butter, Cream Cheese, Assorted Jams

Woodfield Continental

\$29 per person
(15 Person Minimum)

Seasonal Fruit & Berry Display

Mini Individual Greek Yogurt
Seasonal Berries, Granola

Club Baked Pastries & a Variety of Bagels
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon
*Sliced Bermuda Onions, Tomatoes, Cucumbers
Capers*

Deluxe Country Club

\$35 per person
(25 Person Minimum)

Seasonal Fruit & Berry Display

Club Baked Pastries & a Variety of Bagels
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon
*Sliced Bermuda Onions, Tomatoes, Cucumbers
Capers*

Spinach & Cheese Quiche

Applewood Smoked Bacon

Oven Roasted Potatoes

Breakfast & Brunch Enhancements

Smoked Nova Salmon - \$13 per Person
*Sliced Bermuda Onions, Tomatoes
Cucumbers, Capers*

Whole Smoked Whitefish - \$13 per Person

Eggs (Choose One) - \$7 per Person
*Eggs Benedict, Egg White Naan Panini
Bacon, Egg & Cheese Croissant OR
Poached Egg Skillet*

Smoked Sable - Market Price

Applewood Smoked Bacon OR
Chicken Apple Sausage - \$7 per Person

Chef Attended Omelette Station -
\$13 per Person, \$150 per Chef
*Whole Eggs, Egg Whites, Egg Beaters
Sautéed Mushrooms & Onions, Tomatoes
Peppers, Spinach, Broccoli, Feta, Cheddar
Mozzarella, Tomato Salsa*

Breakfast & Brunch

Freshly Squeezed Florida Orange Juice, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

Woodfield Dairy

\$48 per person
(25 Person Minimum)

Seasonal Fruit & Berry Display

Mini Individual Greek Yogurt
Seasonal Berries, Granola

Club Baked Pastries & a Variety of Bagels
Sweet Butter, Cream Cheese, Assorted Jams

Smoked Nova Salmon & Whole Whitefish
*Sliced Bermuda Onions, Tomatoes, Cucumbers
Capers*

Oven Roasted Potatoes

Tuna Salad & Egg Salad
Assorted Sliced Breads

Chef Attended Omelette Station - \$150 per Chef
*Whole Eggs, Egg Whites, Egg Beaters
Sautéed Mushrooms & Onions, Tomatoes, Peppers
Spinach, Broccoli, Feta, Shredded Cheddar
Mozzarella, Tomato Salsa*

Cheese Blintzes
Blueberry Compote, Sour Cream

Belgium Waffles
Seasonal Berries, Whipped Cream

Woodfield Brunch

\$57 per person
(50 Person Minimum)

Seasonal Fruit & Berry Display

Mini Individual Greek Yogurt
Seasonal Berries, Granola

Club Baked Pastries & a Variety of Bagels
Sweet Butter, Cream Cheese, Assorted Jams

Baby Field Greens
*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette*

Baby Gem Caesar
*Shaved Parmigiano-Reggiano, Croutons
Caesar Dressing*

Smoked Nova Salmon
*Sliced Bermuda Onions, Tomatoes, Cucumbers
Capers*

Applewood Smoked Bacon &
Chicken Apple Sausage

Oven Roasted Potatoes

Chef Attended Omelette Station - \$150 per Chef
*Whole Eggs, Egg Whites, Egg Beaters
Sautéed Mushrooms & Onions, Tomatoes, Peppers
Spinach, Broccoli, Feta, Shredded Cheddar
Mozzarella, Tomato Salsa*

Cheese Blintzes
Blueberry Compote, Sour Cream

Croissant French Toast
Maple Syrup

Tuna Salad & Egg Salad
Assorted Sliced Breads

Chicken Marsala
Wild Mushroom Marsala Sauce

Toasted Quinoa Pilaf
Charred Tomato, Red Onion, Asparagus

Buffet Lunches

Assorted Soft Drinks, Lemonade, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

Deli Sandwich & Salad Bar

\$31 per person
(35 Person Minimum)

Soup (Choose One)

*Tomato Bisque, Butternut Squash, Lentil
Hearty Garden Vegetable, Kale & White Bean OR
Mushroom & Faro Barley*

Salad Display

*Mixed Greens, Romaine, Tomatoes, Broccoli
Carrots, Mushrooms, Cucumbers, Chickpeas
Black Olives, Toasted Almonds, Croutons, Dried
Cranberries, Feta, Gorgonzola, Honey Mustard
Balsamic Vinaigrette, Ranch
Fat Free Red Pepper Dressing, Oil & Vinegar*

Potato Salad

Cole Slaw

Garden Vegetable Salad

Deli & Cheese Board

*Sliced Turkey, Roast Beef, Roasted Chicken
Tuna Salad, Egg Salad, Cheddar, Swiss, Provolone
Shredded Lettuce, Sliced Tomatoes, Onions, Pickles
Sauerkraut, Mayo, Deli Mustard, Dijon Mustard
Thousand Island, Horseradish Cream, Multigrain
Country White, Rye, Honey Wheat Kaiser Rolls*

House Made Smoky Potato Chips

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Soup, Salad & Sandwich

\$39 per person
(35 Person Minimum)

Soup (Choose One)

*Tomato Bisque, Butternut Squash, Lentil
Hearty Garden Vegetable, Kale & White Bean OR
Mushroom & Faro Barley*

Baby Field Greens

*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette*

Kale & Romaine Caesar Salad

Chef's Grain Salad

Pesto Pasta Salad

Roasted Garden Vegetable Salad

House Made Smoky Potato Chips

Individual Sandwiches (Choose Three)

*Open Faced Roast Turkey Waldorf
Open Faced Chicken Waldorf
Open Faced Roast Beef, Grilled Onions, Horseradish
Roast Chicken BLT, Roast Turkey BLT, Tuna Salad
Smoked Salmon Naan, Roasted Vegetable Wrap
Charred Kale Bruschetta, Pesto Chicken Sandwich
OR Southwest Chicken Sandwich*

Upscale Sandwich Additions - Priced per Person

Shrimp Salad - \$6

Mini Croissants or in Avocados

New England Lobster Rolls - \$12

Appropriate Condiments

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Buffet Lunches

Assorted Soft Drinks, Lemonade, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

Grand Lunch

\$53 per person
(50 Person Minimum)

Soup (Choose One)

*Tomato Bisque, Butternut Squash, Lentil
Hearty Garden Vegetable, Kale & White Bean OR
Mushroom & Faro Barley*

Baby Field Greens

*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette*

Kale & Romaine Caesar Salad

Chef's Grain Salad

Roasted Garden Vegetable Salad

Chicken Marsala

Wild Mushroom Marsala Sauce

Cedar Plank Salmon

Citrus Mustard Glaze

Stone Ground Mustard Beurre Blanc

Carving Station (Choose Two) - \$150 per Chef

*Roasted Turkey Breast, Corned Beef, Pastrami
Salami, Whole Roasted Bell & Evans Chicken OR
Roast Beef, Assorted Dinner Rolls
Appropriate Condiments*

Pasta Primavera

Garden Vegetables, Light Tomato Sauce

Toasted Quinoa Pilaf

Charred Tomato, Red Onion, Asparagus

Seasonal Vegetable Ragout

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Business Express

\$23 per person/\$150 Service
(25 Person Maximum)

Variety of Wraps to Include

*Roasted Turkey, Chicken Salad, Tuna Salad
Egg Salad, Roasted Vegetable & Mozzarella*

House Salad

Coleslaw

Pesto Pasta Salad

Roasted Garden Vegetable Salad

Individual Bags of Potato Chips

Fruit & Berry Display

Assorted Club Baked Cookies

Brownies

Buffet Lunch Enhancements

Includes Chef's Choice of Two Vegetables

Roasted Turkey Breast - \$11
Cranberry Relish, Turkey Gravy

Corned Beef OR Pastrami - \$14
Sauerkraut, Deli Mustard, Dijon Mustard

Cedar Plank Salmon - \$13
Citrus Mustard Glaze

Slow Roasted Prime Rib - \$21
Horseradish Cream, Natural Jus

Plated Entrées

Choice of Sides, a Soup or Salad & Dessert Included.

Chicken

\$44 per person

Chicken Marsala

Wild Mushroom Marsala Sauce

Chicken Francaise

White Wine Lemon Caper Sauce

Roasted Sliced Chicken Breast

Honey Soy Glaze, Citrus Lemongrass Jus

Pan Roasted Frenched Chicken Breast

Butternut Squash Puree, Truffle Honey Herb Jus

Stuffed Frenched Breast of Chicken

*Wild Mushroom, Goat Cheese, Fine Herbs
Madeira Wine Jus*

Salmon

\$54 per Person

Citrus Mustard Glazed Salmon

Micro Greens, Stone Ground Mustard Sauce

Cashew Crusted Salmon

Cucumber & Orange Relish

Citrus Lemongrass Beurre Blanc

Mediterranean Salmon

*Tomato, Kalamata & Herb Vierge, Lemon
Salsa Verde*

Baked Salmon en Crouete

*Spinach, Leek, Fennel, Pernod
Lemon Herb Beurre Blanc*

Seafood

Individually Priced per Person

Macadamia Crusted Yellowtail Snapper - \$64

Micro Greens, Maple Vanilla Beurre Blanc

Lemon Sole Francaise - \$68

White Wine Lemon Caper Sauce

Melted Leek Crusted Bronzini - \$68

Micro Greens, Roasted Red Pepper Coulis

Herb Grilled Bronzini - \$68

Crispy Leeks, Roasted Butternut Truffle Puree

Jumbo Lump Crab Cake - \$72

Grilled Corn & Vegetable Succotash

Grain Mustard Beurre Blanc

Citrus Soy Glazed Chilean Sea Bass - \$72

Grilled Scallion, Ginger Teriyaki Sauce

Crab Crusted Yellowtail Snapper - \$77

*Grilled Corn & Vegetable Succotash
Grain Mustard Beurre Blanc*

Miso Glazed Black Cod - \$83

Daikon Sprouts, Wasabi Soy Beurre Blanc

Swordfish - Market Price

*Tomato, Kalamata Olive & Herb Vierge
Lemon Wine Pan Sauce*

Herb Roasted Maine Lobster - Market Price

Plated Entrées

Choice of Sides, a Soup or Salad & Dessert Included.

Beef & Veal

Individually Priced per Person

Braised Beef Short Rib - \$61

Port Glazed Shallots, Natural Jus

Grilled Skirt Steak - \$64

Charred Onions, Wild Mushrooms, Red Wine Jus

Gorgonzola Crusted Skirt Steak - \$64

Cabernet Wine Jus

Flat Iron Steak - \$64

Roasted Tomato, Chimichurri

Grilled Filet Mignon - \$75

Cabernet Wine Jus

Roasted Beef Tenderloin - \$75

Truffle Mushroom Jus

Grilled Center Cut Veal Chop - \$83

Sautéed Forest Mushrooms

Truffle Madeira Cream Sauce

Duets

Individually Priced per Person

Citrus Glazed Salmon

Faro & Black Barley, Herb Tomato Nage

& Balsamic Glazed Frenched Chicken Breast

Butternut Puree, Spinach, Shiitake Mushroom Jus

\$54

Braised Beef Short Rib &

Frenched Breast of Chicken

Yukon Potato Puree, Seasonal Vegetables

Natural Jus

\$61

Grilled Flat Iron Steak & Shrimp Scampi

Sautéed Garlic Spinach, Portobello Mushroom &

Oven Dried Tomato Ragout

\$72

Roasted Beef Tenderloin

Sautéed Spinach Truffle Yukon Potato Puree

Cabernet Wine Jus

& Broiled Maryland Crab Cake

Baby Vegetable Ragout

Stone Ground Mustard Sauce

\$88

Miso Glazed Black Cod

Tuxedo Fried Rice

& Roasted Beef Tenderloin

Grilled Asparagus, Baby Carrots

Cabernet Wine Jus

\$98

Grains & More

Toasted Israeli Couscous

Harissa, Almond, Golden Raisins

Rainbow Quinoa & Faro Barley

Roasted Red Onions, Grape Tomatoes, Fine Herbs

Yukon Potato Puree

Truffle, Wasabi OR Roasted Garlic

Sweet Potato Puree

Truffle Potato Rosti

Butternut Squash Puree

Tuxedo Fried Rice

Herb Roasted Fingerling Potatoes

Plated Entrées

Choice of Sides, a Soup or Salad & Dessert Included.

Vegetables

Baby Vegetables

*Asparagus, French Beans, Carrots, Sunburst Squash
Grape Tomatoes*

Stir Fried Vegetables

*Bok Choy, Baby Carrots, Sugar Snap Peas
Shiitake Mushrooms, Charred Scallions*

French Beans Almondine

Shallots, Lemon

Charred Jumbo Asparagus

Butternut Squash & Brussels Sprouts

Pancetta, Onions, Aged Balsamic

Grilled Broccolini

*Lemon, Chili Flake, Toasted Garlic
Oven Dried Tomato*

Cauliflower Gratin

Truffle, Parmesan

Shaved Brussels Sprouts & Creamed Leeks

Creamed Kale & Spinach

Included Salads

Baby Field Greens

*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Aged Balsamic, Gorgonzola*

Arugula & Shaved Fennel

*Endive, Radicchio, Baby Tomatoes
Shaved Parmesan, Lemon Vinaigrette*

Baby Iceberg Wedge

*Diced Red Onions, Smoked Bacon, Tomatoes
Bleu Cheese, Creamy Maytag Dressing*

Baby Gem Caesar

*Shaved Parmigiano-Reggiano, Croutons
Caesar Dressing*

Thai Kale Caesar

*Shredded Kale, Carrots, Crushed Peanuts, Parmesan
Cabbage, Caesar Peanut Dressing*

Mediterranean

*Chopped Spinach & Romaine, Feta, Capers
Kalamata Olives, Tomatoes, Cucumbers
Lemon Vinaigrette*

First Course Enhancements

Burrata or Buffalo Mozzarella & Heirloom Tomato
Baby Arugula, Extra Virgin Olive Oil, Aged Balsamic
\$9 per Person

Mini Soup & Salad Duets
Additional \$5 per Person

Potato Leek
Butternut Squash Bisque en Croute
Lobster Bisque

Tomato Bisque en Croute
Chilled Gazpacho
Chilled White Asparagus Vichyssoise

Plated Entrées

Choice of Sides, a Soup or Salad & Dessert Included.

Soups

Chilled Gazpacho Soup

Chilled Truffle Potato Leek Soup

Crispy Leeks

Butternut Squash Bisque

Pumpernickel Croutons

Truffle Cauliflower & Asparagus

Crispy Shallots

Tomato Bisque

Parmesan Crackling, Sourdough Croutons, Basil

Desserts

Key Lime Tart

Seasonal Berries

S'mores Cheesecake Bar

Sorbet Trio

Sable Cookie

Vanilla Cheesecake

Seasonal Berries

Chocolate & Caramel Custard Tart

Dulce de Leche Mousse Cake

Chocolate Chip Cookie Skillet

Vanilla Ice Cream

Bourbon Pecan Tart

Whipped Cream

Chocolate Mousse Cake

Seasonal Berries

Coconut Macaroon Cheesecake Bar (Gluten Free)

Tropical Fruit Salsa

Pear Frangipane Tart

Dulce de Leche Ice Cream, Rum Caramel

Lemon Meringue Tart

Warm Chocolate Velvet

Vanilla Ice Cream

Semisweet Chocolate Mousse Bar

Chocolate Chunk Sorbet

Almond Cocoa Nibble Streusel

Citrus Olive Oil Cake

Compressed Strawberries, Blood Orange Ice Cream

Spiced Apple Cake

Cinnamon Ice Cream, Caramel Sauce

Candied Almonds

Chocolate Peanut Butter Bar

Salted Caramel Ice Cream, Candied Peanuts

Warm Apple Crumble Tart

Vanilla Ice Cream, Caramel Sauce

Ricotta Apricot Soufflé Cake

Torrone Semifreddo, Apricot Syrup

Almond Berry Cake

Lemon Sorbet, Almond Praline

Bar Packages

Deluxe

Vodka
New Amsterdam, Citron

Gin
Beefeater

Rum
Bacardi Superior, Captain Morgan

Tequila
Sauza Blue

Whiskey & Bourbon
Seagram's VO, Jim Beam

Scotch
J & B

Liqueurs & Mixers
*Triple Sec, Apple Sour, Dry & Sweet Vermouth
Baileys, Kahlua*

Woodfield Wine Selection
*Sparkling, Pinot Grigio, Chardonnay
Cabernet Sauvignon*

Beer
*Amstel Light, Corona, Heineken, Miller Lite
Michelob Ultra, Becks (Nonalcoholic)*

Consumption Charges
\$5.50 per Bottle of Beer
\$11 per Mixed Drink or on the Rocks
\$14 per Martini
\$39 per Bottle of House Wine

Open Bar Per Person Charges
\$27 - One Hour
\$33 - Two-Three Hours
\$39 - Four-Five Hours

Premium

Vodka
*New Amsterdam, Ketel One, Ketel One Citron
Stoli Raspberry, Stoli Vanilla*

Gin
Bombay Sapphire, Tanqueray

Rum
Bacardi Silver, Captain Morgan

Tequila
Sauza Blue

Whiskey & Bourbon
Seagram's VO, Jack Daniel's, Maker's Mark

Scotch
Johnnie Walker Black, Dewar's White Label

Liqueurs & Mixers
*Triple Sec, Apple Sour, Peach Schnapps
Dry & Sweet Vermouth, Baileys, Kahlua, Campari
Sambuca, Southern Comfort*

Woodfield Wine Selection
*Sparkling, Pinot Grigio, Sauvignon Blanc
Chardonnay, Pinot Noir, Cabernet Sauvignon*

Beer
*Amstel Light, Corona, Heineken, Miller Lite
Michelob Ultra, Becks (Nonalcoholic)*

Consumption Charges
\$5.50 per Bottle of Beer
\$14 per Mixed Drink or on the Rocks
\$16 per Martini
\$39 per Bottle of House Wine

Open Bar Per Person Charges
\$36 - One Hour
\$41 - Two-Three Hours
\$46 - Four-Five Hours

Bar Packages

Member Select

Vodka

*Absolut, Belvedere, Chopin, Grey Goose
Grey Goose Orange, Ketel One, Ketel One Citron
New Amsterdam, Stoli Raspberry, Stoli Vanilla
Van Gogh Espresso*

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver

Whiskey & Bourbon

Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

Scotch

*Johnnie Walker Black, Dewar's White Label
Glenlivet 12, Macallan 12*

Liqueurs & Mixers

*Triple Sec, Apple Sour, Peach Schnapps
Dry & Sweet Vermouth, Baileys, Kahlua
Southern Comfort, Campari, Disaronno Amaretto
Sambuca, Grand Marnier, Courvoisier VS*

Woodfield Wine Selection

*Sparkling, Pinot Grigio, Sauvignon Blanc
Chardonnay, Rose, Pinot Noir, Cabernet Sauvignon*

Beer

*Amstel Light, Corona, Heineken, Miller Lite
Michelob Ultra, Blue Moon, Stella Artois
Jai Alai IPA, Becks (Nonalcoholic)*

Consumption Charges

\$6.50 per Bottle of Beer
\$16 per Mixed Drink or on the Rocks
\$18 per Martini
\$39 per Bottle of House Wine

Open Bar Per Person Charges

\$44 - One Hour
\$48 - Two-Three Hours
\$52 - Four-Five Hours

Wine Table Service Enhancement - \$7 per Person

Bar Packages

Wine Bar

Recommended Selections

Chardonnay, Cabernet Sauvignon

Prosecco, Sparkling

\$22 per Person - One Hour

\$28 per Person - Two Hours

\$34 per Person - Three Hours

Alternatives (In order of Body Weight)

Pinot Grigio, Sauvignon Blanc, Rose, Pinot Noir, Malbec

Pick any Three

\$25 per Person - One Hour

\$31 per Person - Two Hours

\$37 per Person - Three Hours

Pick any Five

\$27 per Person - One Hour

\$33 per Person - Two Hours

\$39 per Person - Three Hours

Full Wine Bar

\$29 per Person - One Hour

\$35 per Person - Two Hours

\$41 per Person - Three Hours

**Champagne Available & Sold by the Bottle*

Brunch Bar

Vodkas (Choose Two)

Absolut, Ketel One Citron, Belvedere

Chopin Gluten Free, Grey Goose, Tito's

Gin (Choose One)

Beefeater, Bombay Sapphire, Tanqueray

Liqueurs & Mixers

Peach Schnapps, Courvoisier VS, Cointreau

St. Germain

Woodfield Bubbles

Sparkling, Prosecco

Fruit & Vegetable Juices

Grapefruit, Orange, Peach, Lychee, Pear

Sacramento Tomato

Vegetables

Cocktail Onions, Cornichon, Queen Olives

Pepperoncini, Pickle Spears, Tomolives

Proteins

Cocktail Shrimp Skewers, Crispy Bacon Strips

Spices

Sea Salt, Old Bay, Celery Salt, Black Pepper

Sauces

Prepared Horseradish, Worcestershire

A-1 Steak Sauce, Sriracha Red Tabasco

Green Tabasco

Garnish

Lemons, Limes, Oranges, Celery

\$27 per Person - One-Three Hours

Champagne Upgrade - Additional \$11 per Person

Mimosa OR Bellini Bar

House Sparkling Wine OR Prosecco

\$20 per Person - One-Three Hours

Hors D'Oeuvres

Hot

Spanakopita

Feta, Leeks, Spinach

Crispy Vegetable Spring Rolls

Sweet Apricot Dipping Sauce

Truffle Parmesan Fries

Cracked Pepper Parmesan Aioli

Chickpea Falafel

Lemon Tahini Sauce

Arancini

Crispy Risotto, Arrabbiata Sauce

Crispy Baby Artichokes

Saffron Aioli, Lemon, Sea Salt

Phyllo Wrapped Asparagus

Fresh Lemon Ricotta

Chicken Satay

Thai Peanut Sauce

Chicken Burger Sliders

Cheddar Cheese, Spicy Chipotle Mayo

Chicken Quesadillas

Steamed Chicken Dumplings

Thai Dipping Sauce

Tempura Shrimp Skewer

Spicy Ponzu Sauce

Crab Cakes

Remoulade Sauce

Conch Fritters

Caribbean Mustard Cocktail Sauce

Bottle Rocket Shrimp

Spicy Thai Mayo

New Orleans Blackened Shrimp

Creole Remoulade

Pan Seared Beef Satay

Thai Peanut Sauce

Kobe Beef Sliders

Truffle Fontina, Aioli, Mini Brioche

Franks in a Blanket

Deli Mustard

Umami Mushroom & Four Cheese Panini

Shiitake Mushrooms, Crispy Prosciutto, Truffle Oil

Corned Beef Rye Pretzel Bread Panini

Greek Skirt Steak Skewer

Tzatziki Sauce

Flat Iron Tater Tots

Tarragon Aioli

Grilled Lamb Chops

Rosemary Demi

Hors D'Oeuvres

Cold

Tomato Caprese Lollipops

Aged Balsamic, Extra Virgin Olive Oil

Strawberry & Boursin

Roasted Macadamia Nut

Sun Dried Date

Goat Cheese, Marcona Almond

Hummus

Kalamata Olives, Crudités OR Toasted Pita

Assorted Goat Cheese Lollipops

Nuts, Spices, Herbs

New England Lobster Rolls

Celery Remoulade, Toasted Split Top Bun

Smoked Salmon Naan

Capers, Dill, Shaved Bermuda Onions

Loaded Caviar Chip

Crème Fraiche, Chive

Shrimp Cocktail

Spicy Tuna Tartar Wonton

Wasabi Mayo, Scallions

Prosciutto & Melon Lollipops

Prosciutto Wrapped Shishito Peppers

Herb Ricotta

Bacon Wrapped Date

Gorgonzola

Hors D'Oeuvres Price Structure

with Dinner

\$33 per Person - One Hour

\$44 per Person - Two Hours

without Dinner

\$55 per Person - One Hour

\$66 per Person - Two Hours

50 People - Choose (6) Items

100 People - Choose (8) Items

150 People - Choose (10) Items

200 People - Choose (12) Items

Reception Displays & Stations

Displays

Individually Priced per Person

Vegetable Crudités - \$5

*Broccoli, Cauliflower, Carrots, Celery, Red Peppers
Grape Tomatoes, Cucumbers, Olives, Hummus
Greek Yogurt Pesto*

Imported & Domestic Cheeses - \$6

*Smoked Gouda, Herb Boursin, Aged Cheddar
Provolone, Danish Bleu, Dried Fruits, Grapes
Crackers, Spanish Baguette*

Falafel Bar - \$9

*House Made Chickpea Falafel, Warm Grilled Pita
Tahini Sauce, Tomatoes, Spicy Pickles*

Mediterranean Display - \$13

*Roasted Garlic & Arugula Hummus
Creamy Roasted Eggplant, Quinoa Tabbouleh
Israeli Cucumber Salad, Grilled Vegetables
Marinated Grape Tomatoes, Imported Olives
Roasted Baby Pepper Skillet
Lemon Herb Marinated Feta, Grilled Naan & Pita
Gorgonzola Crackle Bread*

Tuscan Antipasto - \$17

*Prosciutto, Bresaola, Soppressata
Parmigiano-Reggiano, Melon, Truffle White Beans
Truffle Roasted Cauliflower, Grilled Asparagus
Marinated Baby Mozzarella & Tomatoes
Imported Olives, Extra Virgin Olive Oil
Ciabatta, Semolina Baguette*

Seared Ahi Tuna - \$17

Wakame Salad, Wasabi, Pickled Ginger, Soy Sauce

Baked French Brie - \$138 per Wheel

(One Wheel Serves Approximately 35)

*Toasted Almonds, Honey, Crispy Garlic Bruschetta
Spanish Baguette*

Raw Bar - \$38 (Choose Three)

*Jumbo Shrimp, Oysters, Middleneck Clams
Mediterranean Mussels (Seasonal), Cocktail Sauce
Mignonette, Horseradish, Lemons*

Jumbo Lump Crab Meat - Additional \$17 per Person

Jumbo Shrimp (U-15) - \$20 per Person for One Hour

Cocktail Sauce, Horseradish, Lemons

Florida Stone Crabs (Seasonal) - Market Price

Mustard, Cocktail Sauce

Chilled Maine Lobster - Market Price

Mustard, Cocktail Sauce

Caviar - Market Price

*American Sturgeon, Keta Salmon
Gold & Wasabi Tobiko, Red Onions
Sour Cream, Capers, Chopped Egg
Pumpernickel & Brioche Toast Points*

Action Stations

Individually Priced per Person

\$150 per Chef

Wild Mushroom Martinis - \$9

*Truffle Potato Puree, Crispy Shallots
Madeira Wine Sauce*

Gnocchi & Wild Mushrooms - \$13

Julienne Prosciutto, Baby Peas, Truffle Cream Sauce

Chicken Shawarma - \$13 (50 Person Minimum)

*Warm Grilled Pita, Tahini Sauce, Tomatoes
Spicy Pickles*

Wok Stir Fry - \$13 (Choose Two)

(50 Person Minimum)

*Vegetable Lo Mein, Kung Pao Chicken
Thai Beef & Basil OR Crispy Ponzu Shrimp
Steamed Jasmine Rice, Scallions, Chopped Peanuts
Hot Chili Sauce*

Reception Displays & Stations

Action Stations

Individually Priced per Person

\$150 per Chef

Asian Dumplings - \$13 (Choose Two)

Chicken, Shrimp, Pork OR Vegetable

Scallion & Sesame Dipping Sauce

Hot Chili Sauce

Steamed Lotus Buns - \$15 (Choose One)

Roasted Duck - *Scallions, Hoisin, Duck Crackling*

Asian BBQ Chicken - *Charred Pineapple, Jalapeno*

Charred Shiitake - *Umami Mushroom Soy Glaze*

Pickled Cucumber

OR Spicy Glazed Pork Belly - *Pickled Onion*

Kimchi Slaw

Italian Pasta - \$17 (Choose Two)

Penne Marinara, Rigatoni Bolognese

Cheese Tortellini alla Vodka

Corn & Fusilli Pesto (GF), Butternut Squash Ravioli

OR *Garganelli & Wild Mushroom Madeira*

Parmesan, Crushed Red Pepper

Sliced Italian Baguette

Wok Charred Shrimp - \$18

Jasmine Fried Rice, Scallions, Shiitake Mushrooms

Spicy Ponzu Sauce

Boneless Beef Short Ribs - \$18

Mashed Sweet Potatoes, Crispy Shallots

Crab Cakes - \$20

Grilled Corn & Vegetable Succotash, Remoulade

Grain Mustard Beurre Blanc

Shrimp Scampi - \$20

Garlic, Shallots, Tomatoes, White Wine, Herbs

Grilled Lamb Chop Skillet - \$20

Creamy Truffle Yukon Potatoes OR

Mashed Sweet Potatoes, Mushroom Madeira Jus

Pan Seared Diver Scallops - \$24

Cauliflower Puree, Garden Vegetables

Almond Brown Butter

Sushi Boat - \$26

a Variety of Rolled Sushi, Nigiri Sushi, Soy Sauce

Wasabi, Pickled Ginger

Carving Stations

Individually Priced per Person

\$150 per Chef

Roasted Turkey Breast - \$13

Cranberry Relish, Turkey Gravy

Corned Beef OR Pastrami - \$14

Whole Grain, Dijon & Deli Mustard, Sauerkraut

Cedar Planked Salmon - \$15

Citrus Mustard Glaze

Slow Roasted Prime Rib - \$19

Horseradish Cream, Natural Jus

Boneless Leg of Lamb - \$22

Dijon Rosemary Crust, Cabernet Wine Jus

Roasted Tenderloin of Beef - \$24

Horseradish Cream, Cabernet Wine Jus

Whole Roasted NY Strip - \$24

Horseradish Cream, Cabernet Wine Jus

Roasted Rack of Lamb - \$29

Dijon Herb Crust, Rosemary Jus

Salt Crusted Whole Black Grouper (Seasonal)

- Market Price

Maple Vanilla Beurre Blanc

Miso Roasted Halibut (Seasonal) - Market Price

Kombu Seaweed Wrapped, Miso Beurre Blanc

Buffet Dinners

Assorted Soft Drinks, Lemonade, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

BBQ

\$46 per person
(50 Person Minimum)

Savannah Salad

*Romaine, Pecans, Cranberries, Apples, Bacon
Bleu Cheese, Honey Dijon Dressing*

Baby Field Greens

*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette*

Spicy Charred Corn & Bean Salad

Chef's Grain Salad

Coleslaw

Grilled Street Corn on the Cob

Charred Green Beans & Tomato

Baked Macaroni & Cheese

BBQ Roasted Chicken

Hamburgers, Cheeseburgers, Jumbo Hot Dogs

Bread & Condiment Display

*Hamburger Buns, Hot Dog Buns, Shredded Lettuce
Tomatoes, Onions, Pickles, Sauerkraut, Ketchup
Mustard, Mayo, Relish*

Grilled Swordfish

Tomato Herb Vierge

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Italian

\$70 per person
(50 Person Minimum)

Warm Garlic & Cheese Ciabatta, Assorted Rolls

Baby Gem Caesar

*Shaved Parmigiano-Reggiano, Croutons
Caesar Dressing*

Marinated Baby Mozzarella & Tomato

Basil, Lemon, Extra Virgin Olive Oil

Arugula & Shaved Fennel

*Endive, Radicchio, Baby Tomatoes
Shaved Parmesan, Lemon Vinaigrette*

Pasta Station (Choose Two) - \$150 per Chef

*Rigatoni & Bolognese Ragu
Three Cheese Tortellini alla Vodka
Butternut Squash Ravioli, Garganelli & Pesto Cream
OR Penne & Garden Vegetables Marinara*

Chicken Marsala

Wild Mushroom Marsala Sauce

5/13/2017

Lemon Herb Crusted Yellowtail Snapper

White Wine Lemon Caper Sauce

Gorgonzola Crusted Skirt Steak

Cabernet Wine Jus

Charred Eggplant Parmesan

San Marzano Tomato Sauce, Herb Ricotta

Sautéed Broccoli Rabe

Seasonal Vegetable Ragout

Toasted Quinoa Pilaf

Charred Tomato, Red Onion, Asparagus

Desserts

*Fruit & Berry Display, Italian Cookies & Biscotti
Tiramisu, Ricotta Cheesecake, Nutella Custard
Hazelnut Chocolate Cream Cake
Nutella Ganache Tart, Lemon Olive Oil Cake*

A 20% Service Charge & 7% Sales Tax will be added to all Food & Beverage.

Buffet Dinners

Assorted Soft Drinks, Lemonade, Freshly Brewed Coffee & a Selection of Herbal Teas Included.

Woodfield Dinner

\$64 per person
(50 Person Minimum)

Soup (Choose One)

*Tomato Bisque, Butternut Squash, Lentil
Hearty Garden Vegetable, Kale & White Bean OR
Mushroom & Faro Barley*

Baby Field Greens

*Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette*

Gorgonzola Crusted Skirt Steak

Charred Onions, Cabernet Wine Jus

Cedar Plank Salmon

*Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc*

Roasted Chicken Madeira

Carrots, Pearl Onions, Madeira Mushroom Jus

Toasted Quinoa Pilaf

Charred Tomato, Red Onion, Asparagus

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Woodfield Grande

\$77 per person
(50 Person Minimum)

Soup (Choose One)

*Tomato Bisque, Butternut Squash, Lentil
Hearty Garden Vegetable, Kale & White Bean OR
Mushroom & Faro Barley*

Toasted Baguette & a Variety of Dinner Rolls

Salad Display

*Mixed Greens, Romaine, Tomatoes, Broccoli
Carrots, Mushrooms, Cucumbers, Chickpeas
Black Olives, Toasted Almonds, Croutons
Dried Cranberries, Feta, Gorgonzola
Honey Mustard, Balsamic Vinaigrette, Ranch
Fat Free Red Pepper, Dressing, Oil & Vinegar*

Carving Station - \$150 per Chef

*Whole Roasted Beef Sirloin
Roasted Turkey Breast, Turkey Gravy
Cabernet Wine Jus, Creamy Horseradish Sauce*

Cedar Plank Salmon

*Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc*

Roasted Chicken Madeira

Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Entrée (Choose One)

*Rigatoni & Bolognese Ragù
Garganelli & Pesto Cream OR
Penne & Garden Vegetables Marinara*

Seasonal Vegetable Ragout

Toasted Quinoa Pilaf

Charred Tomato, Red Onion, Asparagus

Roasted Baby Potatoes

Desserts

*Fruit & Berry Display, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart, Apple Frangipane Tart, Crème Brulee
Blueberry Crumble Tart, Caramel & Walnut Tart*

Desserts

Cheesecakes

Oreo
Dulce de Leche
Tiramisu
Pumpkin

Vanilla
Fresh Berries
Coconut (Gluten Free)
Red Velvet

Tarts & Bars

S'mores Bites
Key Lime
Pecan
Nutella/Ganache
Caramel/Ganache
Fruit
Apple Frangipane
Dulce de Leche & Coconut
Crème Brulee

Raspberry Coconut
Magic Bar
Seven Layers Bar
Dulce de Leche Chocolate Chip Cookie Bar
Peanut Butter Mousse Bite
Flan
Walnut and Caramel
Strawberry Oatmeal

Cakes

Nutella Cannoli Cream
Strawberry Shortcake
Carrot Cake
Red Velvet
Chocolate
Lemon Polenta (Gluten Free)

Vanilla Dulce De Leche
Vanilla Buttercream
Boston Cream Cake
Tres Leches
Citrus Olive Oil

Brownies

White Chocolate Cherry
Caramel

Coconut

Children's Parties

Assorted Soft Drinks, Apple Juice & Bottled Waters Included.

Kid Selections

Choose Four

\$13 per Child (9 & Under)/\$17 per Junior (10-12)

\$5 per Person for Each Additional Selection

Chicken Fingers

Grilled Cheese

Grilled Chicken Strips

Franks in a Blanket

Mozzarella Sticks

10" Cheese Pizzas

French Fries, Sweet Potato Fries OR Onion Rings

Chopped Fruit

Penne Pasta
Marinara Sauce

Squeeze Fruit Pouches

Macaroni & Cheese

Individual Yogurt Cups OR Go-Gurts

Adult Selections

Individually Priced

Franks in a Blanket - \$4 per Person
Deli Mustard

Cedar Plank Salmon - \$17 per Person
Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc

Sliced Roasted Chicken Breast - \$4 per Person

Italian Ciabatta Party Sub (Serves 15) - \$7 per Person
Roasted Turkey, Ham, Prosciutto, Salami, Fontina
Smoked Gouda, Lettuce, Tomato, Red Onion
Spicy Pepper & Olive Giardiniera, Dijon Aioli

Vegetable Crudités (Serves 25) - \$83
Broccoli, Cauliflower, Carrots, Celery, Red Peppers
Grape Tomatoes, Cucumbers, Olives, Hummus
Greek Yogurt Pesto

Grilled OR Buffalo Chicken Wings - \$7 per Person
Carrots, Celery, Bleu Cheese, OR Ranch Dressing

Imported & Domestic Cheeses - \$138
Smoked Gouda, Herb Boursin, Aged Cheddar
Provolone, Danish Bleu, Dried Fruits, Grapes
Crackers, Spanish Baguette

Cheeseburger OR Chicken Burger Sliders - \$8 per Person
French Fries, Lettuce, Tomato, Deli Mustard
Ketchup

Jumbo Shrimp Cocktail (50 Pieces) - \$165
Lemon, Cocktail Sauce

Children's Parties

Assorted Soft Drinks, Apple Juice & Bottled Waters Included.

Adult Sandwich & Salad Display

\$21 per Person

Sandwiches (Choose Four)

Tuna Salad, Chicken Salad, Egg Salad, Roast Beef

Roasted Turkey OR Corned Beef

White, Multigrain, Rye OR Whole Wheat Wrap

Mayo, Spicy Mustard, Deli Mustard

Thousand Island, Creamy Horseradish

Coleslaw

Pickles

Caesar Salad OR Woodfield House Salad

Pasta Salad

Chopped Fruit Display OR

Assorted Club Baked Cookies

Party Enhancements

Individually Priced

Popcorn Machine - \$4 per Person/\$75 Rental

Movie Theater Cups

Warm Salted Soft Pretzel Sticks - \$4 per Person

Trio of Mustards

Old Fashioned Lemonade Stand - \$4 per Person

\$75 Rental

Desserts

Individually Priced

Cotton Candy Machine - \$4 per Person/\$175 Rental

(75 Person Minimum)

Blue Raspberry OR Pink Vanilla

Good Humor Man - \$11 per Person

(50 Person Minimum)

Italian Ice Cart - \$6 per Person/\$200 Rental

(50 Person Minimum)

Cherry & Lemon

Assorted Candy Station - \$13-24 per Person

M&M's, Jelly Beans, Assorted Wrapped Candies

Displayed with Goodie Bags

Ice Cream Sundae Station - \$5 per Person

Vanilla & Chocolate Haagen-Dazs Ice Cream

Sprinkles, Oreo Crumbs, Heath Crumbs

M&M's, Whipped Cream, Cherries

Woodfield's Club Baked Cookie Platter

(Serves 25) - \$55

Chopped Fruit Display (Serves 25) - \$83

Customized Birthday Cake - Priced Accordingly

Teen Bar & Bat Mitzvah Buffets - \$61

Include a Full Soda Bar.

Displayed Hors D'Oeuvres

Choose Three

Pizza Bites

Pepperoni OR Cheese

Chicken Quesadilla

Nachos & Cheese Sauce

Mozzarella Sticks

Marinara Sauce

California Roll

Crab, Shrimp, Avocado, Cucumber

Franks in a Blanket

Deli Mustard

Vegetable Spring Rolls

Hamburger Sliders

Appropriate Condiments

Baked Potato Skins

Melted Cheddar Cheese

Dinner Buffet

Choose Three

Golden Chicken Fingers

Dipping Sauces

Penne Pasta

Marinara Sauce

Stir Fry

Wok Seared Chicken, Beef OR Shrimp

Asian Vegetables, Rice Noodles

Caesar Salad

Crisp Romaine Lettuce, Creamy Caesar Dressing

Shaved Parmesan Cheese, Crispy Croutons

Fried Rice & Steamed White Rice

Asian Dim Sum (Choose Two)

Chicken, Shrimp, Pork OR Vegetable

Dessert Buffet

Double Fudges Brownies

Ice Cream Sundae Station

Vanilla & Chocolate Haagen-Dazs Ice Cream, Sprinkles, Oreo Crumbs, Heath Crumbs

M&M's, Whipped Cream, Cherries

Club Baked Cookies

Vendor List

Specialty Linens

Atlas Party Rentals
561-547-6565
www.atlaspartyrentals.com

Over the Top Party Linens
954-424-0076
www.overtthetopinc.com

Entertainment

All Star Events
305-623-0058
City Limits Entertainment
954-965-7661
www.citylimitsentertainment.com

Party Pros
954-583-7767
www.partyprosdj.com
Private Stock Band
954-922-5448
www.privatestockband.com

Euphoria Band
954-401-3589
www.euphoriaband.com

Pure Energy
561-782-6989
www.pureenergy.net

Koppertop Entertainment
877-386-5275
www.karlkoppertop.com

Soul Survivors
305-940-4882
www.soulsurvivors.com

Miss Cathy
561-251-3380

VIP Party Pro
954-921-8861

Nikko Entertainment
561-443-5553
www.nikkoent.com

Will Bridges Entertainment
954-816-5476
www.willbridges.com

Off The Wall Entertainment
954-986-6906

Zazz Events
954-753-7500
www.zazzevents.com

Party Antics
954-225-1000
www.partyantics.com

Event & Floral Décor

Dalsimer Atlas
954-418-0608
www.dalsimer.com

Party Perfect
561-994-8833
www.partyperfectboca.com

Daniel Events
561-393-1432
www.danielevents.com

Xquisite Events
561-988-9798
www.xquisiteeventsfl.com

Vendor List

Event Planners

Julie Cohen
561-866-4019
iteventplanning@gmail.com

Linzi Etzion
561-706-5111
www.linzievents.com

Photography & Video

Elizabeth Antunes Photography
561-398-0017
www.elizabethantunes.com

Santa Barbara Photography
561-998-8568
www.santabarbaraphoto.com

Jeff Kolodny Photography
561-965-9582
www.jeffkolodny.com

Senderey Video
954-748-8999
www.sendereyvideo.com

Muñoz Photography
954-564-7150
www.munozphotography.com

Timeline Video Productions
954-571-5155
www.timelinepro.com

Transportation

Apollo Transportation
800-438-3551
www.apollotransportation.com

Midnight Sun
561-588-4446
midnightcoaches.com

Full Party Rentals

Atlas Party Rentals
561-547-6565
www.atlaspartyrental.com

Invitations

Sincerely Yours, Diane
954-421-9779
www.sincerelyyoursdiane.com