***The Westchester Country Club Banquet Center***

**Wedding Banquet Menu**

**Setting the Stage for a Successful Event**

**Located in the heart of Boynton Beach with three newly renovated banquet rooms, this complex is located on one of the most beautiful Golf Courses in South Florida. With an amazing outdoor Gazebo, this hidden treasure with a view of the golf course is a fabulous venue for an elegant wedding or social gathering.**

**So the next time you are looking to host a business or social event, allow our experienced staff to “set the stage.”**

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 **12250 Westchester Club Dr. Boynton Beach FL. 33437 \* PH: 561-369-1000 \* FX: 561-369-8224**

**www.westchestercc.com**

**Westchester Country Club Wedding Packages**

**Included in Your Package:**

**Special Room Rates for Out-of-Town Guests**

**Champagne Toast**

**4 – Hour Open Bar**

**Butler & Displayed Hors D’ oeuvres**

**Complimentary Wedding Cake**

**Complimentary Gold Chivari Chairs**

**Complimentary Linen’s**

**Complimentary Set-up & Tear Down Fee**

**Skirted Cake & Gift Table**

**Access to Private Bridal Suite on Wedding Day**

**Personal Maître D’**

**Wedding Package Options**

**Reception**

 **Displayed Hors D’oeuvres**

**Vegetable Crudité**

**Butler Passed Hors D’ oeuvres**

**(Choose Five)**

**Beef Tenderloin Canapés with Peppercorn Butter**

**Tomato Basil Bruschetta**

**Franks En Croute**

**Spring Rolls with Plum Sauce**

**Assorted Mini Quiche Canapés**

**Stuffed Mushroom with Italian Sausage & Marinara Sauce**

**Stuffed Mushroom with Spinach & Feta**

**Sesame Thai Chicken Satay with Spicy Peanut Dip**

**Spinach Feta Cheese Triangles**

**Oriental Beef Satay with Teriyaki Glaze**

**Smoked Salmon Pinwheels with Cream Cheese**

**Bell Peppers with Onion, Mozzarella Cheese & Bread Crumbs**

**Champagne Toast**

 **Plated Dinner**

**Salad**

**~Choice of One~**

**Mixed Green Salad with Choice of Two Dressings**

**Warm Rolls with Butter Rosettes**

**Caesar Salad with Garlic Croutons**

**Mixed Baby Green with Sliced Pear, Dried Cherries**

**Walnuts and Roquefort Vinaigrette Dressing**

**Plated Dinner Entrees**

**~Choice of Two~**

**Sautéed Chicken Piccata with Lemon Caper Sauce**

**Piped Mash Potato and Asparagus**

**$104 per guest**

**Pan Roasted Chicken Breast**

**Shitake Mushroom Sauce and Braised Spinach, Rice Pilaf Confetti**

**$104 per guest**

**Mediterranean Roast Chicken**

**Chicken Breast Sautéed with White Wine, Garlic and Topped with a Lemon Oregano Sauce, Seasoned Oven Roasted Potatoes**

**and Vegetable Medley**

**$104 per guest**

**Chicken Breast Florentine**

**Stuffed with Spinach, Sundried Tomato & Boursin**

**Cheese Encrusted with Fresh Herbs, Japanese Bread Crumbs and Finished with a Lemon Dill Sauce, Piped Mash Potato and Asparagus**

**$105 per guest**

**Tilapia**

**Sautéed with lemon Tarragon Butter, Rice Pilaf Confetti,**

**French Green Beans**

**$105 per guest**

**Atlantic Salmon**

**Baked & topped with Lemon Caper Sauce, Broccoli Spears,**

**Parmesan Seasoned Oven Roasted Potatoes**

**$107 per guest**

**Baked Halibut**

**With a Leak and Lemon Wine Sauce**

**Rice Pilaf Confetti, Green Beans Almandine**

**$108 per guest**

**Citrus Swordfish**

**Grilled Swordfish topped with a Tropical Fruit Salsa with Mango, Pineapple, Oranges, Red Onion and Jalapeno**

**$110 per guest**

**Chilean Sea Bass**

**Baked Chilean Sea Bass Encrusted with Parmesan Cheese and Japanese Bread Crumbs, Champagne Leek Sauce, Asparagus**

**and Rice Pilaf Confetti**

**$122 per guest**

**Herb Encrusted Prime Rib of Beef**

 **Slow Roasted with Natural Au Jus and Horseradish Sauce,**

**Three Cheese Potatoes and Asparagus**

**$113 per guest**

 **Sliced Beef Sirloin**

**Sliced Beef Sirloin with Wild Mushroom Bordelaise Sauce,**

**Roasted Potatoes and Vegetable Medley**

**$110 per guest**

**Six Ounce Filet Mignon**

**On a Bed of Roasted Sweet Onions Finished with a Black Forrest Mushroom Bordelaise Sauce,**

**Seasoned Oven Roasted Potatoes and Broccoli**

**$125 per guest**

**Grilled Marinated New York Strip Steak**

**Balsamic Bordelaise or Cabernet Demi Glace**

**$114 per guest**

**Grilled Pork Loin**

**Sautéed Pork Loin Medallions with a Mushroom Demi Glaze,**

**Three Cheese Scalloped Potatoes and Asparagus**

**$110 per guest**

**Sliced Pork Tenderloin**

**Roasted Garlic and Herbs in a Cabernet Demi Glaze**

**$110 per guest**

**Chicken & Salmon**

**Grilled Chicken Breast with Lemon Oregano Glaze and Baked Salmon with Roasted Tomatoes and Capers, Rice Pilaf Confetti, Asparagus**

**$112 per guest**

 **Chicken & Sliced Beef Tenderloin or Sirloin**

**Chicken Breast with Tarragon Reduction Sauce and Sliced Beef Tenderloin with Wild Mushroom Bordelaise Sauce, Roasted Potatoes and Vegetable Medley**

**$125 per guest**

**Petit Filet & Grilled Sea Scallops**

**Beef Filet with Merlot Reduction and Bacon Wrapped Sea Scallops served Rosemary Spetzel and Assorted Petit Vegetables**

**$125 per guest**

**Vegetarian Strudel**

**Zucchini, Butternut Squash and Carrots sliced and rolled in a Phyllo Dough topped with a Tomato Sauce**

**$104 per guest**

**Customized Wedding Cake**

**Coffee & Tea Service**

**Dinner Buffet**

**Dinner Buffet includes bread rolls, a salad bar, a selection of three entrees, a vegetable, a starch, a customized wedding cake, coffee & tea.**

**Entrees**

**~Choice of Three~**

**Chicken Piccata**

**Thinly Sliced Breast with**

**Garlic Lemon Caper Glaze**

 **Baked Chicken**

 **With Rosemary Apple Glaze**

**Savory Sausage Pasta Bake**

**Salmon Filet**

**Lemon Dill Sauce**

**Roasted Turkey**

**Homemade Dressing & Country Gravy**

**Grilled Flank Steak**

**Mushroom Leek Sauce**

 **With Parmesan and Mozzarella**

**Pork Loin Medallions**

**Marsala Sauce**

**Honey Baked Ham**

**With Pineapple Maple Glaze**

 **Vegetables**

**~Choice of One~**

**Vegetable Medley, Broccoli Spears Parmesan,**

**Green Beans Almondine, Asparagus**

**Starch**

**~Choice of One~**

**Seasoned Oven Roasted Potatoes, Rice Pilaf,**

**Garlic Mash Potato**

**Customized Wedding Cake**

**Coffee & Tea Service**

**$105 per guest**

**Dinner Stations Buffet**

**Dinner Stations Buffet includes bread rolls, a salad bar, a selection of three stations, a customized wedding cake, coffee & tea.**

**Pasta Station**

 **Farfalle and Mini Penne Pasta Sautéed in Olive Oil and Garlic**

 **Served with Clam Marinara, Pesto Cream or Bolognese Sauces**

**Garlic Ciabatta Bread**

**Asian Station**

**Stir Fried Chicken, Beef & Chinese Vegetables**

**In a Teriyaki Sauce & Fried Rice**

 **Fajita Station**

**Southwestern Beef and Chicken with Peppers, Onions, Guacamole, Salsa, Sour Cream and Sharp Cheddar served with warm Soft Tortillas and Spanish Rice**

**Mashed Potato Bar**

**A Selection of Garlic Mashed and Sweet Potatoes served with Country Gravy and Assorted Toppings in Glass Tumbler**

**Mardi Gras**

**Chicken or Shrimp Jambalaya**

**Cajun Style with Sweet Peppers and Onions**

**Paella Station**

**Scallops, Chicken, Spicy Chorizo, Shrimp & Mussels mixed with a**

**Tomato Saffron Rice with Assorted Toppings Including Red & White Onions, Bell Peppers and Scallions**

 **Carving Station**

 **(Choice of One)**

**Roasted Tom Turkey**

**With Homemade Cranberry Sauce & Bread Rolls**

 **or**

 **Honey Glazed Ham**

**Served with Cajun Mayonnaise, Mustard and Bread Rolls**

**Customized Wedding Cake**

**Coffee & Tea Service**

**$107 per guest**

**Additional Specialty Displays & Carvings**

**Fresh Seasonal Fruit**

**Served with Raspberry Chantelle**

**$5 per guest**

**Cheese Display**

**Assortment of Domestic Cheeses & Crackers**

**$7 per guest**

**International Cheese Board**

**Imported Cheeses Served with an Assortment of Crackers**

**and Cured Meats**

**$9 per guest**

**Antipasto Display**

**A Mediterranean Blend of Olives, Boccachinis, Grilled Vegetables and Cured Meats**

**$9 per guest**

**Vegetable Crudités**

**Garden Fresh Vegetables Served with Ranch Dip**

**$5 per guest**

**Grilled Vegetable Display**

**Zucchini, Yellow Squash, Eggplant, Red Peppers & Portobello Mushrooms**

**Marinated in Balsamic Reduction**

**$5.50 per guest**

**Smoked Norwegian Salmon**

**Salmon Smoked in House and Served with Sweet Onions,**

**Capers, Cream Cheese**

 **$10.50 per guest**

**Roasted Tom Turkey**

**With Homemade Cranberry Sauce & Bread Rolls**

**$9.75 per guest**

**Herb Encrusted Roast Tenderloin of Beef**

**Served with Horseradish Sauce, Dijon Mustard & Bread Rolls**

 **$10.50 per guest**

 **Herb Encrusted Prime Rib of Beef**

**Served with Natural Au Jus, Horseradish Sauce and Bread Rolls**

 **$19.50 per guest**

 **Honey Glazed Ham**

**Served with Cajun Mayonnaise, Mustard and Bread Rolls**

 **$12 per guest**

**Roast Pork Loin**

**Cajun Style Pork Loin with Apricot Glaze Homemade Applesauce**

 **$10 per guest**

 **Additional Dessert Selections**

**(May substitute option below for Wedding Cake)**

**Chocolate High Killer Cake**

**Our Favorite Indulgence – Chocolate. This Tempting Dessert is Converted from Sinner To Saint and Then Back Again with Three Layers of Chocolate Fudge, Chocolate Shavings & Chocolate Syrup**

**Tiramisu**

**Yellow Cake Soaked in Espresso and Kahlua with a Mascarpone Cheese Filling Topped with Whipped Cream & Cocoa Powder**

**New York Style Cheesecake**

**Topped with Fresh Strawberry Coulis or a Menage of Fresh Berries**

**Key Lime Pie**

**Served with Raspberry Coulis**

**Miniature Pastry Display**

**With Assortment of Miniature Pastries and Petit Fours, Tortes,**

**Fresh Fruit and Berries**

**Chocolate Fondue Fountain**

**Belgian Chocolate Served with Fresh Fruits, Pretzel Rods, Marshmallows, Cookies and All of Your Dipping Treats**

1. A deposit of $1,000.00 is required if you wish to secure a date at Westchester Country Club for your event. Deposits can be made by cash, check or credit card. Deposits paid to Westchester Country Club will be applied to your invoice. All deposits are non-refundable upon cancellation and non-transferable upon change in the event date.

2. When you place your deposit to confirm your date, you will be asked for a guaranteed minimum number of guests. This minimum can be no less than established room minimum guarantee. Once you place your deposit, you will be financially responsible for this guaranteed minimum, or the actual number in attendance, whichever is greater.

3. Payment for 50% of your balance (based on your least expensive menu option and guaranteed guest minimum) will be due 6 months prior to the event. This payment must be made by personal check or cash.

4. Eight weeks prior to your event, we will schedule a Banquet Event Order appointment with you to select the menu, timing and other details of your event. Menu selections must be confirmed at this time. These details will be put in writing on your Banquet Event Order, and mailed to you for your review and signature.

5. Ten days prior to your event, we will require a preliminary guest count.

6. Five days prior to your function, The Westchester Country Club will require a final guest count. This number cannot be less than your original guarantee, and cannot be decreased. Any increases received within 24 hours of your function may incur extra charges, especially within 24 hours of the event.

7. Five days prior to your event, we will schedule your accessory appointment. At this time we will require a completed floor plan (if assigning seating), a breakdown of entrees and full payment for the balance on your invoice. ***Please note that final payment must be made by Cash, Certified Check or Bank Check only****.* Any charges that are incurred during the event will be due at the conclusion, in the form of cash or personal check.

8. If you choose to offer multiple entrée choices, we must ask that you provide the specific number of each entrée ordered three days prior to your function, when you notify The Westchester Country Club Banquet Department of your guaranteed number of guests. We also request that you provide a floor plan with a “per table” breakdown of entrees, as well as indicators (place cards) so that our staff can determine which entrée each guest has ordered. Place cards should be dropped off at the banquet office a minimum of 24 hours prior to your event in alphabetical order

9. All pricing are subject to change until a deposit is received and a contract is signed to confirm the event date.

10. The Wedding Package price is inclusive of service charge and sales tax. All items ordered will be subject to 7% sales tax and 21% service charge unless stated as “inclusive” on the menu.

11. If your function is tax exempt, it is your responsibility to provide proper documentation in accordance with local statutes by the time payment is due.

12. Mandated time frames may apply to your function to allow for daytime and evening events. Please be sure to have your exact guest arrival and departure times approved with the Banquet Manager. **Your start time must be clearly stated on your invitations.**

13. The Westchester Country Club Banquet Department does not allow food or beverage from outside sources to be brought into or served at banquet functions. All food and beverage must be provided or contracted by Westchester Country Club unless prior approval is received by the Director of Catering.

14. Because of liability issues, Westchester Country Club cannot allow food or beverage to leave the building as “leftovers” or take out items. Extra cake however, may be packaged for the client if so desired.

15. No alcoholic beverages may be brought into the establishment. We reserve the right to refuse alcoholic beverage service to any guest who cannot provide proper proof of legal age or who appears to be intoxicated.

16. All vendors contracted by the client must sign a damage waived provided by Westchester Country Club.

17. Any decorations provided for the function must be approved by the Westchester Country Club Banquet Department. Confetti, nails, tacks, screws, tape, stickers and adhesives are among the prohibited items. All decorations must be removed at the conclusion of the event. If items are left, a $100 clean up fee may be charged at the discretion of the Banquet Manager. Client will be held financially responsible for any damage done to the room.

18. Please note that the following charges may be applicable to your function:

Ceremony Fee……………………………….$500.00 + 7% sales tax

Includes White Folding Chairs & Aisle Runner

Bartender Fee……………………………….$150.00 + 7% sales tax per bartender

Chef Fee…………………………………….$125.00 + 7% sales tax per chef

Room Rental…………………………………

Varies by date & event, subject to sales tax

19. The client assumes sole responsibility for any and all damages caused by their guests, vendors, decorators or other attendees of their booked function. The Westchester Country Club reserves the right to eject or refuse service to any and all persons without liability. The Westchester Country Club reserves the right to accept hold harmless agreement for injuries of person or property that is caused by carelessness or horseplay. The client agrees that The Westchester Country Club assumes no responsibility for the loss or damage of the personal property of the client or their guests before, during or after the event. Any items left in the facility after the conclusion of the event will become the sole property of Westchester Golf & Country Club, and will be handled at their discretion.