



Mitzvah, Sweet Sixteen AND Quinceanera

DINNER PACKAGES

Packages Include:

- White, Ivory or Black Table Linens
- Hors D'oeuvres Selections
- Reception Room
- Buffet or Served Dinner
- Dance Floor, up to 21' x 21'
- Cake, Gift & Guest Book Tables
- Linen Napkins
- Chiavari Chairs w/Cushions
- Ceremonial Challah
- Cake & Cutting Service
- Round Banquet Tables

PLEASE *Take* INTO *Account* THE FOLLOWING:

Florists, photographers, DJs and event décor specialists, must be selected from our Preferred Professionals List. Use of outside vendors will attract a nominal fee.

Reception Rooms are available for 5 hours per event.

Alcoholic Beverages are available at an additional charge.

All candles must be votive or floating and, when lit, flames must remain below the top rim of container used.

Any décor brought in by clients or vendors must be removed at the end of your event.

Overtime may be available at an additional charge.

Security services are required and available at an additional charge.

A clean up fee of \$1,000.00 will be assessed at the end of the event.

Basic Information



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ADULT DINNER PACKAGES

COLD *Cocktail* DISPLAY

Domestic Cheese DISPLAY

A Combination of Selected Cheeses to include: Smoked Gouda, Vermont Cheddar, White Cheddar, Baby Swiss, Monterey Jack and Jalapeno Cheeses. Garnished with Dried Fruits and Nuts, Strawberries and Grapes. Served with Flatbread Crackers and Water Biscuits

ACTION *Station*

(Please select one)

Made TO Order PASTA STATION

(Chef Required)

Pastas: Penne, Rotini, Rigatoni, Gnocchi or Farfalle Pastas (Select One)

Sauces: Ala Vodka, Pesto, Marinara, Alfredo or Fra Diavolo Sauces (Select Two)

Accompanied with Grilled Chicken, Andouille Sausage, Roasted Peppers,

Onions, Mushrooms, Artichoke Hearts, Capers,

Shredded Reggiano-Parmigiano Cheese and Focaccia Bread

OR

Asian Fusion STATION

(Chef Required)

Chicken, Beef and Shrimp sautéed with your choice of Red Peppers, Bamboo Shoots,

Snow Peas, Bean Sprouts, Water Chestnuts, Baby Bok Choy, Peas, Onions,

Broccoli Florets or Baby Corn, served with Vegetable Fried Rice

and Assorted Steamed Dim Sum

Chef required stations will attract a fee of \$150.00 per Chef, per station.

*22% Taxable Service Charge and 6% Sales Tax will be applied to all Food & Beverage and miscellaneous charges.
Prices are subject to change without prior notice.*

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DINNER PACKAGES

TRAY PASSED *Hors d'oeuvres* BUTLER STYLE

(Please Select Four)

- Brie Cheese and Raspberry En croute
- Miniature Beef Wellingtons
- Beef Empanadas with Salsa
- Sesame Seared Tuna on Crispy Wonton
- Southwestern Spring Rolls
- Mushrooms Stuffed with Spinach Soufflé
- Bruschetta with Chopped Tomatoes and Onions
- Chicken Satay with Peanut Dipping Sauce
- Beef Satay with Peanut Sauce
- Parkland Dogs, with Mustard Sauce
- Crab Cakes with Remoulade Sauce
- Coconut Chicken with Sweet Thai Chili
- Smoked Salmon Pinwheel
- Beef Sliders with American Cheese
- Miniature Assorted Quiches
- Skirt Steak on Garlic Toast and Horseradish Cream
- Sundried Tomato Tapenade, served in a Phyllo Cup
- Cherry Tomato & Mozzarella Skewer
- Maryland Blue Crab Cakes with Remoulade Sauce
- Coconut Shrimp with Sweet Thai Chili
- Shrimp Cocktail
- Spanakopita
- Lobster Tempura with Lemon Aioli
- New Zealand Rack of Lamb with Mint Jelly
- Artichoke Hearts, stuffed with Goat Cheese

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BAR PACKAGES

Open Premium BAR

(INCLUDED)

New Amsterdam Vodka, Beefeater Gin, Bacardi Silver and Captain Morgan Rums, Dewar's Scotch, Seagram's VO Whiskey, Jack Daniels Bourbon, El Camarena Tequila

Canyon Road Varietals ~ Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel, Sauvignon Blanc, Pinot Noir, Moscato

Beers - Assortment of domestic, imported and craft beer

Prosecco Champagne

Top Shelf BAR

(For an additional \$12.00 per person)

INCLUDES

Grey Goose, Kettle and Belvedere Vodkas, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Rum, Malibu Rum, Johnnie Walker Black Label Scotch, Crown Royal Whiskey,

Jack Daniel Bourbon, Patron Silver Tequila, Kahlua, Baileys, Sambuca, Frangelico, Amaretto

Assorted Mixers and Garnishes included

Canyon Road Varietals - Chardonnay or Pinot Grigio, Cabernet Sauvignon or Merlot, White Zinfandel, Sauvignon Blanc, Pinot Noir, Moscato

Beers - Assorted domestic, imported and craft beers to include Blue Moon, Sam Adams and Yuengling

Prosecco Champagne Toast

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DINNER PACKAGES

Plated SALADS

(SELECT ONE)

Traditional CAESAR

Crisp Romaine Leaves in a Classic Caesar Dressing, Seasoned Croutons, dusted with Parmesan-Reggiano Cheese

House SALAD

Mixed Greens and Arugula, with Grape Tomatoes, Cucumbers, Sliced Mushrooms, Carrots, Cheddar Cheese, with a Champagne Vinaigrette

Designer SALAD

Field Greens, with Candied Walnuts, Dried Cranberries, Grape Tomatoes, Cucumber, Gorgonzola Cheese and Balsamic Vinaigrette

Parkland ON THE *Greens*

Spinach Salad with Sliced Mushrooms, Black Olives, Sliced Red Onions, Yellow Tomatoes, Feta Cheese and Roasted Garlic Vinaigrette

Tomato Mozzarella SALAD

Sliced, Red and Yellow Tomatoes, with Sliced Mozzarella, drizzled with Olive Oil and Balsamic Glaze, Cracked Black Pepper

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DINNER PACKAGES

Adult PACKAGES

Chicken ENTREES

Grilled Chicken with Wild Mushroom and Cognac Sauce	\$130.00 per person
Herb Marinated Chicken Stuffed with Spinach and Feta Cheese served with a Greek Artichoke Sauce	\$135.00 per person
Panko Crusted Chicken Stuffed with Apples and Brie Served with Calvados Sauce	\$135.00 per person
Chicken Piccata, with a Lemon Caper Sauce	\$120.00 per person
Reggiano & Parmesan Crusted Boneless Chicken Breast, Topped with Sliced Mushrooms in a White Wine, Lemon, Garlic, and Herb Sauce	\$130.00 per person

Fish ENTREES

Grilled Salmon, Teriyaki Glazed	\$140.00 per person
Mahi-Mahi, with a Tropical Salsa	\$130.00 per person
Pan Seared Chilean Sea Bass, Citrus Sauce	\$160.00 per person
Asiago Cheese Encrusted Red Snapper, with Milanese Sauce	\$150.00 per person

Beef ENTREES

Marinated Grilled Top Sirloin served with Au Poivre Sauce	\$135.00 per person
Grilled 6oz. Filet Mignon served with a Béarnaise Sauce	\$145.00 per person
Grilled 8oz. Filet Mignon Topped with Cabernet Demi-Glace	\$160.00 per person
10 oz. New York Strip with Peppercorn-Mushroom Sauce	\$175.00 per person

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DINNER PACKAGES

Adult PACKAGES

Starch AND *Vegetable* SELECTIONS

(Please Select One Starch and One Vegetable)

Roasted Idaho Potatoes Finished with Truffle Salt

Fresh Whipped Potatoes

Smashed Red Potato

Scalloped Potatoes with Baby Leeks

Poached Potatoes in Chicken Stock with Onions and Butter, finished with Chopped Parsley & Butter

Julienne Vegetables – Carrots, Zucchini, Yellow Squash, Red Peppers and Onions

Broccoli with Garlic and Roasted Red Peppers

Asparagus Bundle

Seasonal Vegetable Medley

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BUFFET DINNER PACKAGES

Adult PACKAGES

THE *Tuscan* BUFFET

\$150.00 per person

Made To Order PASTA STATION

(Chef Required)

Pastas: Penne, Rotini, Rigatoni, Gnocchi or Farfalle Pastas (Select One)

Sauces: Ala Vodka, Pesto, Marinara, Alfredo or Fra Diavolo Sauces (Select Two)

Accompanied with Grilled Chicken, Italian Sausage, Roasted Peppers, Onions, Mushrooms, Artichoke Hearts Capers. Accompanied with Shredded Reggiano-Parmigiano Cheese served with Focaccia Bread

Carving STATION

(Chef Required)

Roasted Sirloin of Beef

Served with Horseradish Cream, Portobello Mushroom Demi-Glace
Assorted Dinner Rolls and Creamy Butter

FROM *Silver Chafing* DISHES

Chicken ENTRÉES

(Please Select One)

Reggiano & Parmesan Crusted Boneless Chicken Breast, Pan Seared Golden Brown,
Topped with Sliced Mushrooms in a White Wine, Lemon, Garlic, and Herb Sauce

Moroccan Style Boneless Breast of Chicken

Topped with North African Crushed Tomato, Capers, Lemon, Red Pepper Flake Sauce

Herb Marinated Grilled Chicken Breast with Wild Forest Mushroom Cognac Sauce

Chicken Milanese - Herb Crusted, Crispy Chicken Breast with Arugula, Tomato,
Shaved Artichokes and Balsamic Reduction

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DINNER PACKAGES

Adult PACKAGES

THE *Tuscan* BUFFET (CONTINUED)

Fish ENTRÉES

(Please Select One)

Crisp Red Snapper Corn Meal Dusted Served with Mango Black Bean Salsa

Grilled Sword Fish Florentine – with Marinara Sauce, Julianne Spinach, Mozzarella Cheese

Grouper Roasted with Garlic Butter and topped with a mixture of Herb Bread Crumbs and Grated Parmesan Cheese. Served with a Creamy White Wine, Herb Garlic Sauce

Pistachio Crusted Salmon, Pan Seared White Bean and Vegetable Relish

Starch AND *Vegetable* SELECTIONS

(Please Select One Starch and One Vegetable)

Roasted Idaho Potatoes Finished with Truffle Salt

Fresh Whipped Potatoes

Smashed Red Potato

Scalloped Potatoes with Baby Leeks

Poached Potatoes in Chicken Stock with Onions and Butter, Finished with Chopped Parsley & Butter

Julienne Vegetables – Carrots, Zucchini, Yellow Squash, Red Peppers and Onions

Broccoli with Garlic and Roasted Red Peppers

Asparagus Bundle

Seasonal Vegetable Medley

Chef required stations will attract a fee of \$150.00 per Chef, per station.



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BUFFET DINNER PACKAGES

Adult PACKAGES

THE *Parkland* BUFFET

\$180.00 per person

Please Select Three (3) of the following Stations

Chinese Steam Boat STATION

(Chef Required)

Cooked right in front of you in a Spicy Chinese Soup broth
Beef, Chicken, Shrimp and Tofu
Rice Noodles, Mugwort Noodles, Soba Noodles
Bok Choy, Celery, Carrots, Shitaki Mushrooms, Zucchini,
Yellow Squash, Red Bell Pepper, Spinach and Onions

Savory Crepe STATION

(Chef Required)

Chicken & Portobello Mushroom in Glace de Viand
Tenderloin of Beef in Stroganoff Sauce
Shrimp in Garlic Cream Sauce

MADE TO ORDER *Pasta* STATION

(Chef Required)

Pastas: Penne, Rotini, Rigatoni, Gnocchi or Farfalle Pastas (select one)
Sauces: Ala Vodka, Pesto, Marinara, Alfredo or Fra Diavolo Sauces (select two)

Accompanied with Grilled Chicken, Andouille Sausage, Roasted Peppers, Onions, Mushrooms,
Artichoke Hearts Capers. *Accompanied with Shredded Reggiano-Parmigiano Cheese
served with Focaccia Bread*

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BUFFET DINNER PACKAGES

Adult PACKAGES

THE *Parkland* BUFFET (CONTINUED)

Asian Fusion STATION (Chef Required)

Chicken, Beef and Shrimp sautéed with your choice of Red Peppers, Bamboo Shoots, Snow Peas, Bean Sprouts, Water Chestnuts, Baby Bok Choy, Peas, Onions, Broccoli Florets or Baby Corn
Served with Vegetable Fried Rice and Assorted Steamed Dim Sum

Risotto STATION (Chef Required)

Asparagus - Wild Mushrooms - Shrimp
Mixed in front of you on a hot Hawaiian Black Lava Salt Slab

Carving STATIONS (Chef Required)

Please Select One (2) Stations

Herb Crusted Beef Tenderloin
Served with Horseradish Cream, Merlot Demi-Glace, Assorted Silver Dollar rolls and Creamy Butter

Dijon and Rosemary Crusted Turkey Breast,
Served with Roasted Red Pepper Mayonnaise, Cranberry Sauce, Miniature Sourdough Boules and Creamy Butter

Roasted Mojo Marinated Pork Loin
Served with Pork Au Jus, Pineapple Mayonnaise, Miniature Cuban Bread and Creamy Butter

Baked Salmon in Salt Dough, Served with Dill Remoulade

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BUFFET DINNER PACKAGES

Adult PACKAGES

THE *Parkland* BUFFET
(CONTINUED)

Starch AND *Vegetable* SELECTIONS

(Please Select One Starch and One Vegetable)

Roasted Idaho Potatoes Finished with Truffle Salt

Fresh Whipped Potatoes

Smashed Red Potato

Scalloped Potatoes with Baby Leeks

Poached Potatoes in Chicken Stock with Onions and Butter, Finished with Chopped Parsley & Butter

Julienne Vegetables – Carrots, Zucchini, Yellow Squash, Red Peppers and Onions

Broccoli with Garlic and Roasted Red Peppers

Asparagus or Seasonal Vegetable Medley

Chef required stations will attract a fee of \$150.00 per Chef, per station.

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DINNER PACKAGES

Adult PACKAGES

Adult PLATED *Desserts*

(PLEASE SELECT ONE)

Fluted Praline Vase

Served with a Melange of Berries and finished with Sabayon and Marble Garnish

Hazelnut Brioche with Vanilla Bavaois

Dark Chocolate Covered Brioche and Moistened with Hazelnut Syrup

Marjarblanco Napoleon

Flaky Phyllo dough layered with an authentic Hispanic marjarblanco cream, topped with toasted almonds

Personal Chocolate Decadence

A Rich Flourless Chocolate Cake with a Liquid Chocolate Center of Kirschwasser Brandy Infused with Chocolate Ganache served with Vanilla Bean Ice Anglaise and a Framboise Raspberry Sauce

Tiramisu

Layers of Creamy Mascarpone Cheeses and Kahlua Soaked Lady Fingers on an Oreo Cookie Crust served with a Melange of Berry and Citrus Sauces and enrobed in Gianduja Chocolate

Double Decker Brulee

A Layer of Vanilla Bean Crème Brulee and a Layer of Key Lime Brulee on top of a Brown Sugar Graham Cracker Crust topped with Fresh Raspberries and served with Blackberry, Mango, and Strawberry Coulis

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YOUNG DINNER PACKAGES

Young Adult PACKAGES

\$62.00 PER PERSON

Beverages

Unlimited Assorted Soft Drinks, Shirley Temples and Roy Rogers
Virgin Pina Coladas and Strawberry Daiquiris are served at Dinner Reception only.

ONE HOUR *Hot Hors d'oeuvres*

(SERVED FROM SILVER CHAFING DISHES PLEASE SELECT THREE)

Franks En Croute	Beef Empanadas	Stuffed Potato Skins
Chicken Quesadillas	Vegetable Spring Rolls	BBQ Chicken Wings
Deep Dish Cheese Pizzas	Fried Mozzarella Sticks	Miniature Meatballs
Fried Macaroni and Cheese	Miniature Grilled Cheese	Popcorn chicken Bites

Entrées

CHOICE OF TWO (2) SERVED BUFFET STYLE

Cheese and Pepperoni Pizza	Penne Alfredo
Chicken Parmesan	Miniature Hamburgers
Chicken Tenders	Baked Ziti or Meat Lasagna
Hamburgers, Cheese Burgers	Hot Dogs

Accompaniments ON THE *Buffet*

(PLEASE SELECT TWO)

Waffle, Curly or Regular Fries	Tator Tots	Sweet Potato Fries
Macaroni and Cheese	Mashed Potatoes	Trio of Vegetables

Mixed Green Salad with Assorted Vegetable Toppings, served with Ranch and Balsamic Dressings
Traditional Caesar Salad

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DINNER PACKAGES

Young Adult PACKAGES

Stations

(SELECT ONE)

INDIVIDUAL *Flatbread Pizza* STATION

(Chef Required)

Made with a Variety of Crusts - Sun-Dried Tomato, Spinach or Plain

Toppings to include: Marinara Sauce, Fresh Basil, Shredded Mozzarella and Cheddar Cheeses, Mushrooms, Kalamata Olives, Roasted Peppers, Grilled Eggplant, Yellow Squash and Zucchini

MADE TO ORDER *Pasta* STATION

(Chef Required)

Penne, Pasta

Sauces: Ala Vodka, Pesto, Marinara, Alfredo or Fra Diavolo Sauces (select two)

Accompanied with Grilled Chicken, Italian Sausage, Roasted Peppers, Onions, Mushrooms, Shredded Parmesan Cheese, served with Garlic Toast Bread

Taco STATION

(Chef Required)

Ground Beef, Turkey or Shredded Chicken (select two)

Served with Diced Tomatoes, Green Peppers, Red Onions, Refried Beans, Sour Cream, Cheddar Cheese, Guacamole and Salsa

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DINNER PACKAGES

Young Adult PACKAGES

Desserts

Make Your Own Sundae Bar
with Chocolate and Vanilla Ice Cream, Assortment of Toppings and Sauces
Cotton Candy Machine
Popcorn Machine

Teen Package at \$ 62.00 per Young Adult.
Subject to 22% Taxable Service Charge and 6% Sales Tax
Pricing is Based on Minimum of 25 Young Adults
Security Guard is required for the duration of the event*

Specialty Linens, Napkins, Chair Covers and Sashes available at an additional cost, please inquire

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DINNER PACKAGES

Dessert UPGRADES

Cappuccino & Espresso Bar \$10.00 per person
Six varieties of Cappuccino and Espresso served with Sugar Swizzle Sticks,
Chocolate Shavings and Fresh Whipped Cream

Crepe Station \$9.00 per person
Thin French Crepes sauté in traditional Grand Marnier sauce
Served with Vanilla Ice cream

Cherries Jubilee Station \$12.00 per person
Bing cherries prepared at the table in Classic Grand Marnier and cognac sauce
Served over vanilla Ice cream

Bananas Foster \$12.00 per person
Sliced bananas sauté in brown butter with dark rum
Served over vanilla ice cream

Sweet Endings \$12.00 per person
Swiss Chocolate Fountain served with Strawberries, Pineapple, Bananas
Pretzel Sticks, Rice Krispy Treats, Marshmallows, Angel Food Cake
Oreos and Brownie Bites

Confectionary Indulgence \$24.00 per person
A selection of Miniature Pastries to include Cannolis, Key Lime Tartlets,
Napoleons, Mini Fruit Tarts, Flourless Chocolate Bon Bons, Fresh Fruit, Kabobs,
Cheesecake Bites, Mini Cup Cakes (Chocolate and Vanilla)
Chocolate Covered Strawberries, Miniature Tiramisu, and Petite Brulee

Grand Finale (includes Confectionary Indulgence) \$28.00 per person
Swiss Chocolate Fountain to include Strawberries, Pineapple, Banana,
Pretzel Sticks, Rice Krispy Treats, Marshmallows, Angel Food Cake
Oreos and Brownie Bites

Other Options—Please inquire

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Additional INFORMATION

Menu SELECTIONS

To assure that your menu selections can be made available, please submit them a least four (4) weeks in advance. Custom menus should be discussed directly with the Catering and Events Director.

Meal GUARANTEES

A meal guarantee is required seven (7) days prior to your function. We will prepare for 3% over the guarantee for your function. If a meal guarantee is not given, Parkland Golf and Country Club will set it based on the last available written estimate. If attendance falls below the guarantee, the host is responsible for the guaranteed number given.

Food AND Beverage SERVICE

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. Parkland Golf & Country Club is directly responsible for the administration of these regulations. It is Parkland Golf & Country Club policy that liquor **CANNOT** be brought onto the property from outside sources. Additionally, Parkland Golf & Country Club does **NOT** allow food to be brought onto the property, whether purchased or catered from outside sources.

Payment SCHEDULE

Upon securing your date, you will be required to put an initial deposit of Five Thousand (\$5,000.00) dollars. This deposit will be applied to your final billing. ***The initial deposit is non-refundable and non-transferable.*** We accept VISA and MasterCard credit cards or cashier's checks.

The Catering and Events Director will give you a total estimated cost of your event based on estimated number of guests.

We require that three (3) months from the date of your event, payment of 50% of the total estimated balance is due. The final payment will be due thirty (30) days prior to the event. Your final guaranteed guest count is due seven (7) days prior to the event. The final payment will be required by a cashier's check or credit card (VISA or MasterCard).



Additional INFORMATION

Payment SCHEDULE

Upon securing your date, you will be required to put an initial deposit of Three Thousand Dollars (\$3,000.00). This deposit will be applied to your final billing. ***The initial deposit is non-refundable and non-transferable.*** We accept VISA and MasterCard credit cards or cashier's checks.

The Catering Department will give you a total estimated cost of your event based on estimated number of guests.

We require that three (3) months from the date of your event, payment of 50% of the total estimated balance is due. **The final payment will be due thirty (30) days prior to the event along with your final guaranteed guest count.** The final payment will be required by a cashier's check or credit card (VISA or MasterCard).

Cancellation

The Club shall be entitled to charge a cancellation fee in the event the Client cancels this Agreement after acceptance by the Club. The fee will be based on banquet pricing in effect at the time written notice of cancellation is received. These amounts are due as liquidated damages and not as a penalty.

The following schedule will apply:

Notification of Cancellation Prior to Scheduled Group	Cancellation Fee % of Total Estimated Food and Beverage Revenue	Cancellation % Room Rental
Arrival Date		Room Rental
0 - 7 days	100%	100%
8 - 60 days	75%	75%
61 - 120 days	50%	50%
Between signed date and 121 days	25%	25%

Service CHARGES

A 22% service charge is added to all food and beverage charges. Florida state sales tax of 6% is added to the total.

Additional Information



Additional INFORMATION

Insurance

Parkland Golf and Country Club carries general liability insurance for the protection of you and your guests. To insure this protection is complete, we must insist that all vendors employed by you, including, but not limited to entertainment, photographers, videographers and decorators / florist must carry full general liability insurance in the amount of the \$1,000,000.00 per occurrence. Waivers are not acceptable and Parkland Golf and Country Club reserves the right to deny facility access to vendors not providing written proof of this coverage.

Damages

The client agrees to be responsible for any damages incurred to the premises or any other area of Parkland Golf & Country Club by the host, their guests, independent contractors or other agents that are under the client's control.

Linens

Parkland Golf and Country Club includes standard White or Ivory poly-cotton linens and napkins in our packages. If you are interested in upgrading to floor length linens or specialty linens, please contact the Catering Department for more details.

Decorations, Music AND Entertainment

Flowers, décor, specialty linens and entertainment can be ordered through our Catering Department. Or selected from our Preferred Vendors List.

Occasion CAKES

A wide variety of specialty cakes, special event cakes and baked goods are available. Please contact the Catering Department for more details.

Special ARRANGEMENTS

Self-parking is available, complimentary. For Valet parking rates, please consult the Catering Department.