



Mitzvah, Sweet Sixteen AND Quinceanera

LUNCH PACKAGES

Packages Include:

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

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 may attract a nominal fee.

Reception Rooms are available for 4 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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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

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
- Bruchetta with Chopped Tomatoes and Onions
- Chicken Satay with Peanut Dipping Sauce
- Beef Satay with Peanut Sauce
- Parkland Dogs, with Mustard 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

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LUNCH PACKAGES

Beer, Wine AND Champagne BAR

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

Open Premium BAR

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

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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LUNCH 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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LUNCH PACKAGES

Adult PACKAGES

Chicken ENTREES

Grilled Chicken with Wild Mushroom and Cognac Sauce

Grilled Chicken with Sage and Brie Cream

Herb Marinated Chicken Stuffed with Spinach and Feta Cheese served with a Greek Artichoke Sauce

Panko Crusted Chicken Stuffed with Apples and Brie Served with Calvados Sauce

Fish ENTREES

Grilled Salmon, Teriyaki Glazed

Mahi-Mahi, with a Tropical Salsa

Pan Seared Chilean Sea Bass, Citrus Sauce

Beef ENTREES

Marinated Grilled Top Sirloin served with Au Poivre Sauce

Grilled 6oz. Filet Mignon served with a Béarnaise Sauce

Grilled 8oz. Filet Mignon Topped with Cabernet Demi-Glace

Pre-Select Choice of Two (2) Entrée Options is Available. The higher priced entrée will prevail for each guest. Exact number of each entree choice must be communicated to the Catering Office seven (7) days prior to the event. Symbols or Colors representing the Guest's entrée choice must be clearly indicated on each Couple or Individual Guest's Place Card.

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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LUNCH 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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Adult PACKAGES

THE *Tuscan* BUFFET

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

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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THE *Tuscan* BUFFET (CONTINUED)

Fish ENTRÉES (Please Select One)

Mahi-Mahi with, Artichokes, Tomatoes and Olives

Grilled Salmon, Teriyaki Glazed

(Upgraded Fish Entrees are available at an additional cost. Please inquire.)

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

Chefs are required for all action and carving stations.



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LUNCH PACKAGES

Adult PACKAGES

THE *Parkland* BUFFET

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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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 (1) Station

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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LUNCH 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

Chefs are required for all action and carving stations.

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LUNCH 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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LUNCH PACKAGES

Young Adult PACKAGES

Beverages

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

Entrées

CHOICE OF TWO (2) SERVED BUFFET STYLE

Cheese and Pepperoni Pizza
Chicken Parmesan
Chicken Tenders
Baked Macaroni and Cheese

Penne Alfredo
Miniature Hamburgers
Stuffed Shells with Marinara

Accompaniments ON THE *Buffet*

(PLEASE SELECT TWO)

Waffle Fries
Sweet Potato Fries

Curly Fries
Regular French Fries

Mixed Green Salad with Assorted Vegetable Toppings, served with Two (2) Dressings
Traditional Caesar Salad

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LUNCH 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)

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

Taco STATION

(Chef Required)

Achiote and Sour Orange Chicken or
Herb Marinated Mahi Mahi
Cilantro and Lime Coleslaw, Pico De Gallo, Avocado Cream, Queso Fresco
Pickled Onions and Flour and Corn Tortillas

Chefs are required for all action and carving stations.

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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

Subject to 22% Taxable Service Charge and 6% Sales Tax
Pricing is Based on Minimum of 25 Young Adults

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LUNCH PACKAGES

Young Adult PACKAGES

Dessert UPGRADES

Cappuccino & Espresso Bar

Six varieties of Cappuccino and Espresso served with Sugar Swizzle Sticks,
Chocolate Shavings and Fresh Whipped Cream

Chocolate Pancake Station

Miniature chocolate pancakes prepared for you, brushed with blackberry jam,
Laced with chocolate Sauce and topped with Frangelico whipped cream

Crepe Station

Thin French Crepes sauté in traditional Grand Marnier sauce
Served with Vanilla Ice cream

Cherries Jubilee Station

Bing cherries prepared at the table in Classic Grand Marnier and cognac sauce
Served over vanilla Ice cream

Bananas Foster

Sliced bananas sauté in brown butter with dark rum
Served over vanilla ice cream

Sweet Endings

Swiss Chocolate Fountain served with Strawberries, Pineapple, Bananas
Pretzel Sticks, Rice Krispy Treats, Marshmallows, Angel Food Cake
Oreos and Brownie Bites

Confectionary Indulgence

A selection of Miniature Pastries to include Cannolis, Key Lime Tartlets,
Napoleons, Mini Fruit Tarts, Flourless Chocolate Bon Bons, Chocolate
Covered Strawberries, Miniature Tiramisu, and Petite Brulee

Grand Finale

Swiss Chocolate Fountain to include Strawberries, Pineapple, Banana,
Pretzel Sticks, Rice Krispy Treats, Marshmallows, Angel Food Cake
Oreos and Brownie Bites

(Miniature Pastries may include Cannolis, Key Lime Tartlets, Cappuccino Napoleon, Mixed Berry Tartlets, Flourless Chocolate Bon Bons and Cheesecake Lollipops, Crème Brulee served in Martini Glasses topped with Fresh Raspberries and Fruit Kabobs served in Watermelon Canoes.)

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Prices are subject to change without prior notice.

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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.