



PARKLAND'S *Small Event* PACKAGES

Events

Bridal Shower

Baby Shower

Bris

Baby Naming

Christening

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 and Packages are for a minimum of 25 persons.

A Set-Up /Room Rental Fee of \$500.00 will be applied to all events.

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

Additional fees may apply, including but not limited to labor, staffing and clean-up.

Basic Information



PARKLAND'S *Small Event* PACKAGES

Package 1

Soups

(Please Select One)

Chilled Cucumber Soup with Chive Snips
Chilled Strawberry Mango Soup
Butternut Squash Soup
Tomato Bisque

Basket of Assorted Rolls and Butter

Salad Bar

Mescaline Lettuce – Romaine Lettuce
Assorted Salad Toppings
Grilled Chicken Strips
Balsamic & Champagne Vinaigrettes
and Ranch Dressings

Wraps

Assortment of the following wraps:
Chicken Salad, Tuna Salad and Turkey
Sliced into Bite-Size Pieces

Choice of Two (2) Composed Salads

Apple Slaw
Mediterranean Pasta Salad
Tomato & Baby Mozzarella Salad

Asian Chicken Salad
Israeli Cous Cous Salad with Chic Peas
Artichoke Hearts & Hearts of Palm Salad

Green Bean Salad with Grilled Portobello & Apple wood Bacon Vinaigrette
Southwestern Black Bean & Roasted Corn Salad with Grilled Chicken
Spinach Salad with Mushrooms, Crumbled Goat Cheese, Carrots & Pine Nuts
and Bacon Balsamic Vinaigrette

Pasta

Bow-Tie Pasta., Choice of Tomato Basil Sauce or Primavera Style, from in a Silver Chafing Dish

Dessert

Assorted Cookies and Brownies;
Fresh Fruit Salad

Beverage Service

Iced-Tea, Lemonade, Soft Drinks
Coffee and Tea Service

Sunflower Buffet Package



PARKLAND'S *Small Event* PACKAGES

Package 2

Soups

(Please Select One)

Chilled

Cucumber
Cantaloupe
Gazpacho

Hot

Asparagus
Broccoli Cheddar
Tomato

Basket of Assorted Rolls and Butter

Salad Bar

Mescaline Lettuce – Romaine Lettuce
Assorted Salad Toppings and Grilled
Chicken Strips

Balsamic & Champagne Vinaigrettes
and Ranch Dressings

Choice of Two (2) Composed Salads

Aple Slaw
Mediterranean Pasta Salad
Tomato & Baby Mozzarella Salad

Asian Chicken Salad
Israeli Cous Cous Salad with Chic Peas
Artichoke Hearts & Hearts of Palm Salad

Greek Salad, mixed greens with cucumber, tomatoes, tricolor peppers, Kalamata Olives, Feta, Pepperoncini, Cheese served with Traditional Greek Dressing
Green Bean Salad with Grilled Portobello & Apple wood Bacon Vinaigrette
Spinach Salad with Mushrooms, Crumbled Goat Cheese, Carrots & Pine Nuts
and Bacon Balsamic Vinaigrette

Served from Silver Chafing Dishes

Mediterranean Marinated Grilled Chicken Topped with Cool Israeli Relish
Steamed Fresh Vegetables
Herb Roasted Red Bliss Potatoes

Dessert

Mini Key Lime and Lemon Tarts
Brownies; Fresh Fruit Salad

Beverage Service

Iced-Tea, Lemonade, Soft Drinks
Coffee and Tea Service

Rose Buffet Package



PARKLAND'S *Small Event* PACKAGES

Package 3

Soups

(Please Select One)

Chilled

Cucumber
Cantaloupe
Gazpacho

Hot

Asparagus
Broccoli Cheddar
Tomato

Basket of Assorted Rolls and Butter

Salad Bar

Mescaline Lettuce – Romaine Lettuce
Assorted Salad Toppings and Grilled
Chicken Strips

Balsamic & Champagne Vinaigrettes
and Ranch Dressings

Choice of Two (2) Composed Salads

Apple Slaw

Asian Chicken Salad

Israeli Cous Cous Salad with Chic Peas

Artichoke Hearts & Hearts of Palm Salad

Coleslaw with Baby Shrimp

Mediterranean Pasta Salad

Tomato & Baby Mozzarella Salad

Green Bean Salad with Grilled Portobello & Apple wood Bacon Vinaigrette

Grilled Shrimp and Sundried Tomato Salad, on a bed of Mixed Field Greens, with Sundried Tomatoes, Capter, Fresh Basil, Pine Nuts with a Champagne Vinaigrette Dressing

Spinach Salad with Mushrooms, Crumbled Goat Cheese, Carrots & Pine Nuts
and Bacon Balsamic Vinaigrette

Served from Silver Chafing Dishes

Over Roasted Parmesan Crusted Chicken Breast with White Wine Mushroom Sauce

Grilled Mahi Mahi – Tropical Fruit Salsa

Steamed Fresh Vegetables

Rice Pilaf with Peas and Tomato Concasse

Dessert

Mini Shooters, Tiramisu, Strawberry Shortcake, Lemon Meringue, Toasted Smore

Key Lime Tarts, Cheese Cake Bites,

Beverage Service

Iced-Tea, Lemonade, Soft Drinks

Coffee and Tea Service

Ochid Buffet Package



PARKLAND'S *Small Event* PACKAGES

Package 4

Appetizer

Trio plate of Bruschetta, Spanakopita, Hummus Shooter
with Carrots and Celery Sticks and Grilled Pita

Salad

Romaine Greens with Dried Cranberries, Candied Walnuts,
Grape Tomatoes and Cucumbers

On the Side

Gorgonzola Cheese and Balsamic Vinaigrette Dressings
Baskets of Warm Rolls and Butter Rosettes

Entrées

(Final entrée selections due 7 days in advance of event. Place cards are required for each guest.)

Chicken Breast, Herbs de Provenc
Or

Grilled File t of Salmon with a Dill Crème Fraiche

Truffle Roasted Fingerling Potatoes and Steamed Seasonal Vegetables

Dessert

Raspberry Sorbet topped with Fresh Berries,
served with an Almond Tuille Cookie

Beverage Service

Iced-Tea, Lemonade, Soft Drinks,
Coffee and Tea Service

Plated Menu Package



PARKLAND'S *Small Event* PACKAGES

Package 5

Cold Selections

Smoked Salmon Display with Condiments
Fresh Seasonal Fruit Display
Egg Salad and Tuna Salad
Tossed Salad with Assorted Vegetable Toppings and Two (2) Dressings
Platters of Lettuce, Tomato and Onion

Bakery

Assortments of Muffins, Home baked Scones and Bagels
Assorted Luncheon Breads and Rolls
Accompanied with Sweet Butter, Preserves and Cream Cheeses

Omelet Station

(One (1) Chef Required at \$150.00 per Chef)

Whole Eggs & Egg Whites
Mushrooms, Onions, Green Peppers, Scallions, Tomatoes, Ham, Pancetta,
Swiss Cheese, Cheddar Cheese, Brie Cheese and Spanish Sauce

Served from Silver Chafing Dishes

Breakfast Potatoes
Crispy Bacon
Breakfast Sausage
Eggs Benedict
Cheese Blintzes with Sour Cream & Blueberry Sauce
Pecan Crusted Challah French Toast, Stuffed with Bananas and Strawberries

Beverage Service

Mimosa or Champagne upon arrival, per guest
Iced-Tea, Lemonade, Soft Drinks,
Coffee and Tea Service

Brunch Menu Package



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 Department.

Meal GUARANTEES

We require a minimum guest guarantee of 25 adult guests to host an event. 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.

Event Hours FOR *Lunch* OR *Brunch*

Pricing for Club Lunches or Brunches are based on a maximum party duration of four (4) hours. Events exceeding this time allowance are subject to an overtime fee of \$ 250.00 per hour, subject to 22% taxable service charge and 6% sales tax. Overtime charges do not include alcoholic or non-alcoholic beverages.

Set Up / Rental FEE

A Set-up fee of \$ 500.00 dollars plus 22% taxable service charge and 6% sales tax is required to have an Event at Parkland Golf and Country Club. This charge will be waived for Parkland Golf and Country Club Residents and Golf Members.

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.

Additional Information



Additional INFORMATION

Payment SCHEDULE

Upon securing your date, you will be required to put an initial deposit of Five Hundred (\$500.00) or One Thousand (\$1,000.00) dollars., depending on number of guests. 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

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.

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.