



PARKLAND'S *Brunch* AND *Lunch* PACKAGES

Our Packages Include:

- ◆ 5-Hour Open Premium Bar
- ◆ Cold Display and Hors D'oeuvres for Cocktail Hour
- ◆ Plated Dinner / Buffet
- ◆ Wedding Cake *
- ◆ Beverage Station for Guests' Arrival
- ◆ Reception Rooms with alternate locations in the event of bad weather.
- ◆ All china, flatware and glassware
- ◆ Floor-length Table Linens, including Ivory, White, Black and Assorted Colors
- ◆ Standard Napkins, including Ivory, White, Black and Assorted Colors
- ◆ Chiavari Chairs, available in Black, White, Gold Silver, Natural and Mahogany with w/Cushions, available in standard assorted colors.
- ◆ Round Banquet Tables
- ◆ Dance Floor, up to 21' x 21'
- ◆ Service Staff

*Package includes a basic cake based on number of guests. Any upgrades will be an additional cost to the client.

Basic Information



PARKLAND'S *Brunch* AND *Lunch* PACKAGES

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.

Additional hours are available at an additional charge and events may go until 2am.

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.

Clean-up fees may apply.

Basic Information



*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.*



PARKLAND'S *Brunch AND Lunch* PACKAGES

\$1,200.00

- ◆ Facilitate wedding rehearsal up to two days before the wedding.
- ◆ Serve as the point person for all vendors, including day of monitoring of delivery and set-up.
- ◆ Oversee the timely set-up of ceremony and reception.
- ◆ Assist with floor plans, timelines vendor selection.*
- ◆ White folding chairs for ceremony.
- ◆ Verify that all favors, centerpieces, and place cards receive proper placement and that all candles are lit, etc.
- ◆ Line up the bridal party for their entrances down the aisle.
- ◆ Cue ceremony musicians when bridal party is ready to begin processional.
- ◆ Assist with guest management, providing direction to guests regarding reserved, assigned and open seating.
- ◆ Cue band/DJ when the majority of guests have found their tables and bride and groom and bridal party are ready to be introduced.
- ◆ Assist with the introduction of bridal couple and bridal party.
- ◆ Ensure proper flow of food and beverage service for cocktail hour and dinner.
- ◆ Handle any venue emergencies that may arise.

*Full planning packages are available. Please inquire for more details.

Ceremony and Day of Coordination



Cocktail RECEPTION

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, Strawberries and Grapes. Served with Flatbread Crackers and Water Biscuits

BUTLER PASSED *Hors D'oeuvres*

(Please select Three)

Brie Cheese and Raspberry en Croute
Crispy Phyllo filled with Spinach and Feta Cheese
Chicken Satay with Peanut Dipping Sauce

Parkland Dogs, with Mustard Sauce
Vegetarian Spring Rolls with Apricot Sauce
Conch Fritter with Mango Pepper Sauce
Beef Empanadas with Salsa

Before You Dine



Birdie BRUNCH BUFFET

Cold Stations AND Displays

(Select Three)

Harvest Garden Salad

with Apples, Walnuts, Dried Cranberries and Bleu Cheese in a Toasted Sesame Dressing

Mixed Green Salad

with Seasonal Lettuces, Tomatoes, Cucumbers, Carrot,
Shredded Cheese, Mushrooms, Onions, Croutons
Ranch, Balsamic and Champagne Vinaigrette Dressings

Sliced Smoked Salmon

Tomatoes, Onions, Capers and Chopped Eggs

Assortment of Fresh Cut Seasonal Fruits

Silver Dollar Danish and Assortment of Freshly-Baked Miniature Muffins

Bagels with Cream Cheese, Butter and Preserves

Hot Stations AND Displays

Made to Order, Attendant Required

(Select One)

Feather-Light Crepes

Served with Hot Fruit Fillings, Powdered Sugar and Fresh Whipped Cream Toppings

Belgian Waffles

Served with Warm Maple Syrup, Hot Fruit and Fresh Whipped Cream Toppings

Birdie Brunch Buffet



Birdie BRUNCH BUFFET

Carving STATIONS

(Attendant Required)

Select One

Roasted Sirloin of Beef with Horseradish Sauce
Roasted Turkey Breast with Cranberry Sauce

FROM *Silver Chafing* DISHES

Cheese Blintzes

Served with Hot Fruit Toppings and Sour Cream

Light and Fluffy Pancakes

Served with Hot Fruit Toppings, Pecans, Bananas,
Warm Maple Syrup and Fresh Whipped Cream

Parkland Pecan Challah French Toast

Beverage SERVICE

Four (4) Hour Brunch Bar featuring
Bloody Marys with Fresh Celery and Lime, Champagne Mimosas with Orange Peels
Prosecco Champagne Toast
Unlimited Non-Alcoholic Beverages

Attendant Fees are \$150.00 per attendant, per station.

Birdie Brunch Buffet

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Plated LUNCHEONS

MENU *One*

House Salad Mixed Field Greens, Tomatoes, Cucumbers, Carrots,
Sliced Onions with House Vinaigrette
Penne Pasta Pomodoro - Penne Pasta, Tossed with Fresh Tomato, Basil,
White Wine & Butter with Freshly Grated Parmesan Cheese

MENU *Two*

Roasted Tomato, Basil Bisque with Parmesan Cheese Crackling
Lemon Thyme Chicken Breast with a Wild Mushroom Polenta and Julienne Vegetables

MENU *Three*

Tuscan Salad, Baby Spinach with Sliced Mushrooms, Toasted Pine Nuts,
Bacon and Roasted Shallot Vinaigrette
Grilled Teriyaki Glazed Salmon with Wild Rice Pilaf and Roasted Garden Vegetables

MENU *Four*

Baby Greens with Cranberries, Grape Tomatoes, Cucumbers,
Gorgonzola and Balsamic Vinaigrette
Sliced Whole Roasted Striploin of Beef with Caramelized Onion
Grilled Asparagus and Herb Roasted Red Potatoes

*All Plated Lunches include Parkland Signature Blend of Regular and Decaffeinated Coffees,
Assorted Teas, Iced Teas, Assorted Warm Dinner Rolls with Butter*

Duet Plates available at an addition \$7.00 per person

Pre-Select Choice of Two (2) Entrée Options is Available. The higher priced entrée will prevail for each guest.

Exact number of each entrée choice must be communicated to the Catering Office seven (7) days prior to the Wedding.

Symbols or Colors representing the Guest's entrée choice must be clearly indicated on each Couple or Individual Guest's Place Card.

Plated Lunches



Buffet Service OPTIONS

Salad SERVICE

(Salad will be served before buffet opens)

Please 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

Buffet Service Options



Buffet Service OPTIONS

THE *Bogie* BUFFET

Entree SELECTIONS

Chicken Piccata

Grilled Salmon

with a Spicy Mélange of Tomatoes, Onions, Capers,
Black Olives, Anchovies, Oregano & Garlic

Accompaniments

Penne Pasta with Marinara, Seared Ricotta Gnocchi,
Red Smashed Potatoes with Goat Cheese
Sautéed Green Beans with Lemon Vinaigrette,
Broccolini with Roasted Red Peppers

Desserts

Vanilla Panna Cotta
Fresh Seasonal Fruit
Chocolate Hazelnut Tartlet

Buffet Service Options



Buffet Service OPTIONS

Trust THE *Chefs* BUFFET

Soup STATION

Cream of Asparagus Soup, Morel Goat Cheese Strudel

Entree SELECTIONS

Herb Crusted Chicken Breast
stuffed with Spinach and Feta Cheese, with a Greek Artichoke Sauce

Herb Marinated Mini NY Steaks
with a Horseradish Cream or Au Poivre Sauce

Seared Mahi-Mahi
with a Citrus Beurre Blanc

Accompaniments

Ricotta-Stuffed Gnocchi
Garlic Smashed Potatoes
Sautéed Mushrooms, White Wine Sauce
Sautéed Asparagus with Smoked Almonds

Desserts

Bead Pudding
Brown Sugar Crumble Apple Pie
Chocolate Caramel Pretzel Cake

Buffet Service Options



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

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 Three Thousand (\$3,000.00) 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 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. 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

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.

Ceremony AND *Day* OF *Coordination* CHARGES

Ceremony location rental fee for the Event lawn area and Day of Coordination is One Thousand Seven Hundred (\$1,700.00) dollars. In the event of an outdoor ceremony, an indoor area will be provided in case of inclement weather at no additional charge.

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.



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.

Parking

Valet Parking – inquire with the Catering Department for Valet parking costs. Self-parking is available.

Additional Information