

EVENT MENU

YOUR STYLE, YOUR VISION, YOUR DAY



WE MAKE IT HAPPEN





BREAKFAST & BRUNCH

Continental Breakfast

Freshly baked muffins, croissants, pastries

Assortment of bagels

Cream cheese, jams, butter

Chilled Orange & Cranberry Juice

Coffee, decaffeinated coffee,

variety of hot teas, & Iced tea

\$10.95 per person

Breakfast Buffet

Freshly baked muffins, croissants, pastries

New York-style bagels

Cream cheese, jams, butter

Scrambled eggs, home fried potatoes

Smoked bacon, farmer's sausage

Chilled Orange & Cranberry Juice

Coffee, decaffeinated coffee,

variety of hot teas, & Iced tea

\$16.95 per person

Brunch Buffet

Freshly baked muffins, croissants, & pastries

New York-style bagels

Cream Cheese, Jams and Butter

Scrambled eggs, Chicken Francese,

Roasted Potatoes & Chef's Vegetable,

Smoked bacon, and farmer's sausage.

Chilled Cranberry & Orange Juice

Coffee, decaffeinated coffee, & Iced Tea

\$ 24.95 per person

To Complement your Breakfast Service

Add Omelet Station \$4.50 per person

Omelet Station incurs a \$100.00 chef fee

Add Cheese Blintz \$4.00 per person

Add French Toast \$3.00 per person

Smoked Salmon \$5.00 per person



Deli-Style Sandwich Buffet

Coleslaw & Potato Salad

Garden Green Salad with house dressings

Chef's deli sandwich platter includes Turkey, Ham & Tuna or Chicken Salad

Variety of Sliced cheeses & Accompaniments

served with a selection of

Freshly sliced breads

Condiments Included

Platter of Cookies and Brownies

Iced Tea & Lemonade

\$27.00 per person

Chef's Salad Bar

Chopped romaine lettuce

Coleslaw & Pasta Salad

Tomatoes, cucumbers, carrots, shredded cheese, & red onion

Tuna salad & chicken salad

Ranch, balsamic vinaigrette, thousand island, fat-free Italian dressings

Toasted garlic croutons, fresh variety of sliced bread

Platter of brownies and cookies per table

Coffee, decaffeinated coffee, iced tea, lemonade

\$25.00 per person



LUNCH BUFFETS
11:00 AM -4:00 PM

Build your own Taco Bar

Corn Tortilla and Flour Tortilla

Sauteed onions and peppers

Shredded chicken, Ground beef,

Yellow rice or White rice

Condiments to include lettuce, tomato, onion, jalapenos & salsa

\$29.00

Classic Backyard Barbecue Buffet

Coleslaw & Potato Salad

Garden greens salad with house dressings

From the Chef's grill –

Grilled beef burgers, all beef hot dogs, boneless barbecue chicken breast,

condiments to include - pickles, lettuce, sliced tomatoes, onion,

pickle relish, ketchup, mayonnaise, & mustard.

Sliced Swiss, Yellow American, & Cheddar cheese

Hamburger & Hot dog rolls

Platter of sweets, brownies and cookies

Iced Tea and Lemonade

\$29.00 per person



DINNER BUFFETS
4:00 PM -10:00 PM

Caribbean Buffet

Fresh baked dinner rolls with continental butter

Garden Greens salad with house dressings

Mojo-marinated bone-in chicken or Caribbean jerk bone-in chicken

Tilapia Blackened or with Mango Salsa (*Salmon upcharge MKT price)

Chef's vegetable medley, yellow rice, fried plantains

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$37.00 per person

Italian Buffet

House or Caesar Salad

Italian sausage with peppers and onions

Your choice of: chicken piccata, chicken marsala, or chicken cacciatore

Your choice of: baked ziti or pasta primavera with penne ala vodka

Chefs vegetable du jour. Rolls and butter

Platter of Sweets, brownies and cookies

Coffee, decaffeinated coffee, variety of hot teas, Iced Tea

\$37.00 per person



DINNER BUFFETS

4:00 PM - 10:00 PM

Mexican Buffet

Southwestern Salad

Chips & Salsa

Marinated Skirt Steak & Sliced Grilled Chicken or Pork Carnitas

served with flour tortillas & toppings

Mexican red rice and refried beans

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$37.00 per person

Latin Buffet

Fresh baked dinner rolls with continental butter

Garden Greens salad with house dressings

Arroz con pollo, Ropa Vieja, rice and beans, sauteed green beans

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$37.00 per person

Asian Buffet

Thai ginger salad

Sweet and Sour chicken or Orange sesame chicken

Served with a side of white or fried rice

Crispy spring rolls or fried dumplings, & Asian beef stir fry

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$35.00 per person



PLATED SALAD SELECTIONS

**Plated entree prices are based on a three course meal:
Dinner rolls served with continental butter,
Salad, Entree with two sides & Dessert
Coffee, iced tea and lemonade included
Choice of two (2) entree selections:
*entree counts are due 10 days prior**

Caesar Salad

Chopped romaine lettuce, garlic croutons, shredded parmesan cheese
Served with Caesar Dressing & Balsamic Vinaigrette

Garden Salad

Chopped mixed greens, tomatoes, cucumbers, carrots and red onion
Served with Ranch & Balsamic Vinaigrette

Other dressings available: Thousand Island, Bleu Cheese,
Raspberry Vinaigrette, Low-Calorie Italian, Oil & Vinegar

———— Upgrades ————

Citrus, Feta & Mixed Greens Salad

House mixed greens, mandarin orange segments, sliced toasted almonds, feta cheese
crumbles and red onion
Served with Low-calorie Italian Dressing +\$1.00pp

Strawberry Field & Walnut Salad

House mixed greens, candied walnuts, fresh strawberries, and bleu cheese crumbles
Served with Raspberry Vinaigrette +\$3.00pp

Caprese Salad

House mixed greens topped with fresh sliced mozzarella cheese, sliced beefsteak
tomatoes, finely diced red onion
Served with a balsamic glaze, Italian dressing and fresh basil +\$4.00pp



PLATED LUNCH & DINNER

Choose your protein & Sauce

Chicken Breast \$33

Half-Roasted Chicken (bone-in) \$35

Pork Loin 8oz \$35

Flat Iron Steak 8 oz \$39

NY Strip Steak 12 oz \$49

Filet Mignon 8 oz \$52

Chicken Breast & Tilapia Combo \$37

Half Chicken & Tilapia Combo \$39

Salmon or Mahi Mahi 8 oz
Market price

Tilapia 8 oz \$35

*any other choice of fish available
at market price*

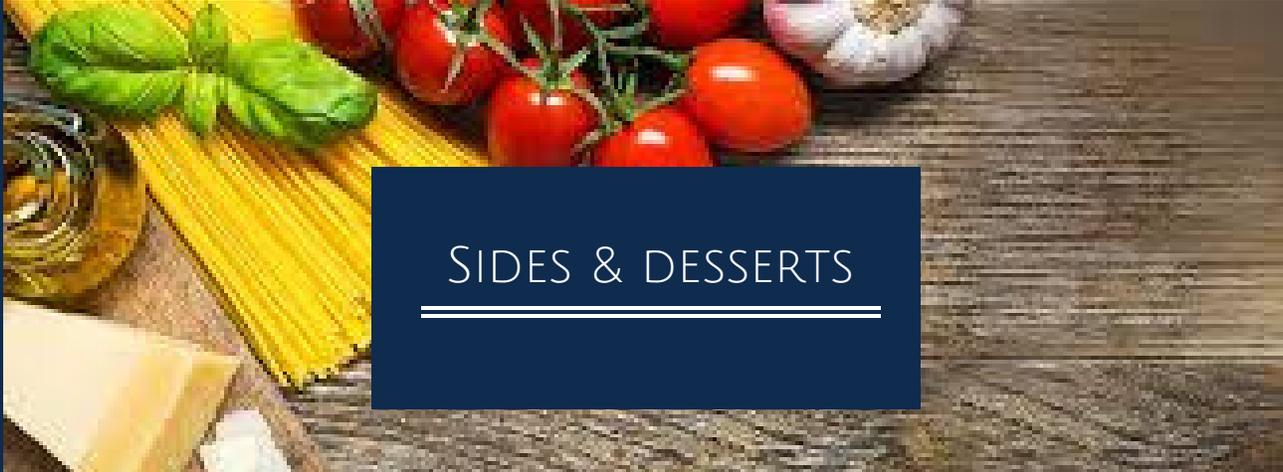
Vegetable Stir Fry \$25
vegan & vegetarian option

Pasta Primavera \$25
vegan & vegetarian option

Sauce Options

Lemon Dill - Marsala
Piccata- Honey Teriyaki
Demi Glaze or
Blackened

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SIDES & DESSERTS

Choose one of each side

Vegetables

Green bean almondine
Steamed broccoli
Chef's seasonal mixed vegetables

Starches

Roasted red bliss potatoes
Rice pilaf or Djon Djon
Roasted garlic mashed potatoes

Upgrades

Vegetables

Asparagus +\$2
Baby Glazed Carrots +\$2
Grilled Mediterranean Vegetables +\$2.50
Chef's Supreme Mix: broccoli, carrots,
cauliflower, squash, zucchini +\$2.50

Starches

Sweet Mashed Potato +\$2
Herb-roasted Tri-color potatoes +\$2.25
Baked Potato +\$2.50
Twice Baked Potato +\$3

Choose one dessert

Double Layer Chocolate Cake

NY Cheesecake

Carrot Cake

Fresh baked cookies & brownies

Upgrades

Ice Cream Sundae Bar +3

Tiramisu +\$5

Key Lime Pie +\$6

Chocolate Panache +\$6

White Russian Cake +\$6

Dulce de Leche Cake +\$6

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PLATTERS

Traditional Cheese Board

Cheddar, Swiss, Monterey Jack & Provolone
With assorted crackers garnished with fruit
Small Platter (serves up to 25 guests) \$100
Medium Platter (serves up to 50 guests) \$200
Large Platter (serves up to 75 guests) \$360

Vegetable Crudité Platter

Market fresh cut vegetables, sweet bell peppers, carrots, celery,
Cherry tomatoes, ranch and bleu cheese dips
With assorted crackers, garnished with grapes and strawberries
Small Platter (serves up to 50 guests) \$150
Medium Platter (serves up to 75 guests) \$200
Large Platter (serves up to 100 guests) \$250

Fruit Platter

Cantaloupe, honey dew, pineapple, Blueberry's, & strawberries
Served with sweet yogurt honey dipping sauce
Small Platter (serves up to 25 guests) \$175
Medium Platter (serves up to 50 guests) \$225
Large Platter (serves up to 75 guests) \$275

Shrimp Cocktail Platter

Tender large shrimp over ice served with lemon & lime wedges
Served with homemade cocktail sauce
Small Platter (serves up to 25 guests) \$150
Medium Platter (serves up to 50 guests) \$275
Large Platter (serves up to 75 guests) \$350
Extra Large Platter (serves up to 100 guests) \$425

Chicken Wing Platter

100 Wings BBQ or Buffalo
Four Large baskets of fries
Blue cheese, Ranch, & Celery
\$150



PLATTERS

Gourmet Dips Platter

Roasted Red Pepper Dip, Artichoke & Spinach Dip, fresh made Hummus
Served with baked pita bread points, sliced toasted baguette and tortilla chips

Small Platter (serves up to 50 guests) \$150

Medium Platter (serves up to 75 guests) \$200

Large Platter (serves up to 100 guests) \$250

Bruschetta Platter

Oven-dried tomatoes tossed with olive oil,
Parmesan cheese, Roasted garlic,
finely diced onion and balsamic glaze.

Small Platter (serves up to 25 guests) \$75

Medium Platter (serves up to 50 guests) \$125

Large Platter (serves up to 75 guests) \$175

Extra Large (serves up to 100 guests) \$225

Caprese Platter

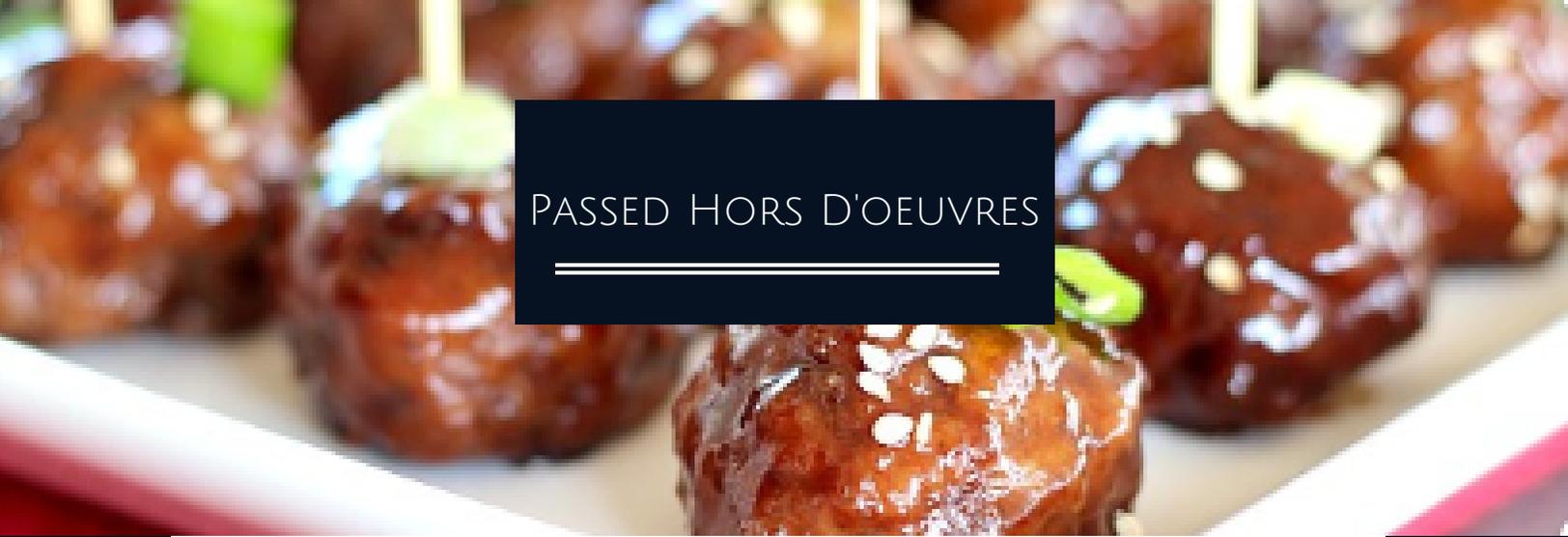
Sliced fresh mozzarella, sliced tomatoes,
fresh basil and fine diced red onion

Small Platter (serves up to 25 guests) \$100

Medium Platter (serves up to 50 guests) \$200

Large Platter (serves up to 75 guests) \$270

Extra Large (serves up to 100 guests) \$340



PASSED HORS D'OEUVRES

Cocktail Hour Appetizers

Passed Hors D'Oeuvres:
Butlered by Palm Aire staff

Choose 3 for \$12pp

Choose 5 for \$20pp

Choose 7 for \$28pp

(approximately 2-3 pieces of each per guest)

Pigs in a blanket

Hawaiian Chicken Pineapple Skewers

Caprese Skewers

Chicken Satay

Beef Empanadas

Veggie Potstickers

Chicken Quesadilla Cornucopia

Swedish Meatballs

Italian Meatballs

Spanikopita

Fried Mozzarella Sticks



ENTERTAINMENT & DECOR

Private Banquet Room Rental

\$100 per hour

Room set-up and breakdown, basic linens, podium and microphone

Add-ons & Rental Packages

Prices include set-up and delivery

Entertainment Package:

DJ only - 3 hours \$1300

DJ with uplights - 4 hours
\$2,000

Decor Options:

Glass Chargers with gold beads - 50 for \$200

Chair covers with sash - 50 for \$200 or 100 for \$400

Chiavari Chairs with cushion - 50 for \$250 or 100 for \$500

**choice of color sash/cushion*

Extras

Balloon blow up fee \$75.00

Red Carpet \$35

Snap chat filter \$50



BEVERAGE OPTIONS

Cash Bar

A cash bar can be available for a \$100 bartender fee. Guests will pay for drinks, service charge and tax. *Host is responsible for what brands of alcohol will be offered (i.e. top shelf or premium).*

Hosted Bar

Host is responsible for what brands of alcohol will be offered (i.e. top shelf or premium). \$100 bartender fee

	Top Shelf	Premium	Beer & Wine
1 hour per person	\$25	\$20	\$12
2 hours per person	\$30	\$25	\$18
3 hours per person	\$35	\$30	\$24
4 hours per person	\$40	\$35	\$30

Top Shelf

Ketel One, Bacardi, Bombay Sapphire, Patron, and Makers Mark

Premium

Tito's, Captain Morgan, Jose Cuervo Gold,
Dewars, Jack Daniels, Beefeater and
Chivas Regal, Crown Royal

Bottled Beer

Miller Lite, Budweiser, Bud Light, Coors Light, Heineken, Amstel Light, Michelob
Ultra, Corona, Stella Artois

House Wine

Copper Ridge Chardonnay, Pinot Grigio,
Cabernet, and Merlot

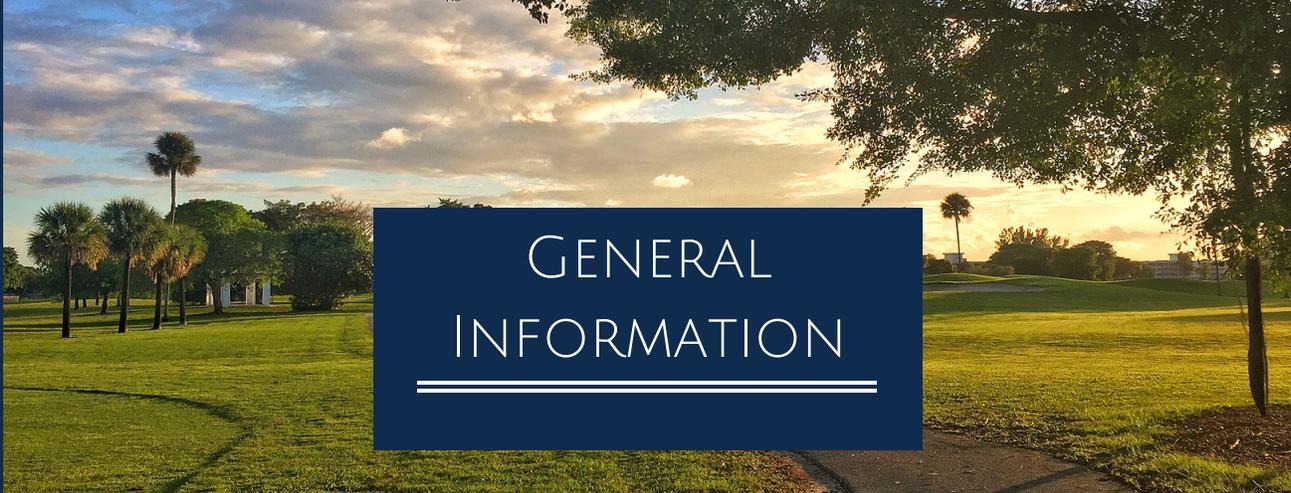
Mimosa & Bloody Mary Station

\$12.00/ \$16.00 per person - One Hour/Two hours

Drink Tickets

Beer & Wine \$6 per ticket
Premium Cocktails \$8 per ticket
Top shelf Cocktails \$10 per ticket

Host must guarantee a minimum of 40 non - refundable tickets



GENERAL INFORMATION

Menu

Our Event Manager and Chef look forward to assisting you with your Menu selection. We are pleased to customize menus at your request. Prices are subject to change without notice. Menu selection must be made four weeks prior to the event. The host property will automatically prepare for 5% more attendees than guaranteed to allow for guests' numbers to increase. Guests will not be charged for the additional 5% unless the actual number of guests increases. The Event Manager requires notification of guaranteed attendance by noon, ten (10) days prior to the function date. The club prepares all meals based on the guaranteed number; we are unable to guarantee that we would be able to provide agreed menu and seating numbers exceeding the confirmed total attendance. In the event the number is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

All pricing is subject to applicable taxes and service charges

**Palm Aire requires a minimum purchase of \$1000 for all day time events
and \$1500 for events after 6:00 pm**

Beverages

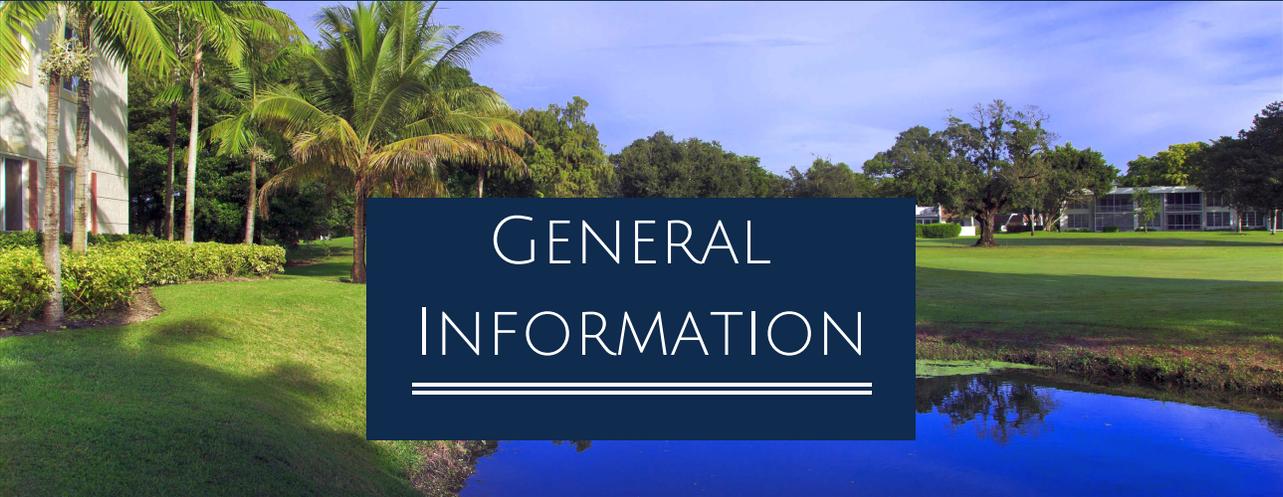
This property adheres to the responsible service of alcohol. As a licensed establishment, we do not allow for alcoholic beverages to be brought onto or taken out of the establishments. The earliest Bar Service is set at 11:00 a.m. the latest is 12:00 midnight. The entertainment will cease at that time in order to vacate the room no later than 1:00am

Storage and Room Set up

The facility must be advised as to any special deliveries and room set up requirements prior to the date of the function. Delivery of materials will only be accepted 24 hours prior to the function; storage space is dependent upon availability. All deliveries must be clearly labeled. Arrangements should be made to pick up all remaining items at the end of your event.

Facility Rental Fee

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and the Club. Day functions must vacate premises no later than 5:00 p.m. and evening functions cannot have possession of the room until 5:00 p.m. Prior arrangements must be made should you require the room earlier or later. The fee may encompass, wedding tasting dinner for two (2) persons, linens, room set up, room tear down, complimentary parking, Hostess, podium and microphone.



GENERAL INFORMATION

Decorations and Entertainment

Please advise us of your intentions of decorating the function rooms and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and entertainment requirements. No decorations may be attached to walls or structures. No confetti, rice or floral petals are permitted inside or outside the facility. A cleaning charge of \$150.00 will be levied against parties ignoring this rule.

Damage and Security

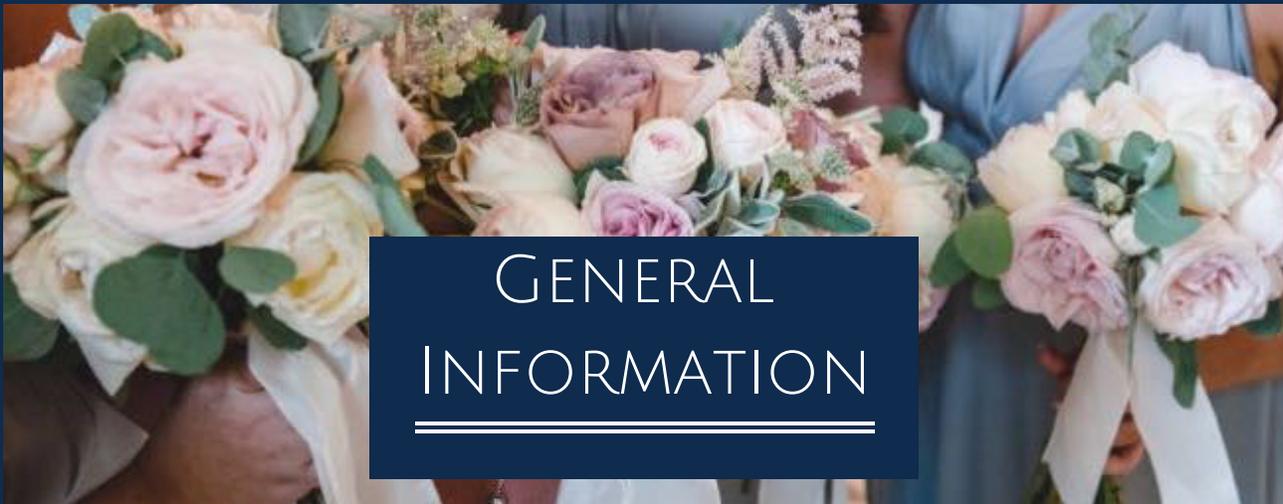
ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The conveners for any functions will be held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into the facilities. The host club must be notified of the expected delivery of materials for a function. Unless by previous agreement, items may not be stored more than 48 hours in advance.

Deposits and Payment Policy

An initial deposit is required to hold any event for a specific date. The deposit is non-refundable once the date is secure and will be credited toward the total charge of your events. Guests will be provided with personalized quotes with an estimate of the expenditures prior to the function. A second deposit is due prior to the event; final payment is due in full ten (10) days prior to the event. An itemized statement will be forwarded to you upon completion of your event.

Valet Service

The fee of \$75.00 will be charged for valet service provided to the group. We cannot be held responsible for damage to vehicles in the parking lot. Valet service will begin 45 minutes prior to the event and one hour following the event.



GENERAL INFORMATION

Additional Rentals and Cost

Additional fees may include the cost of any rental items required such as chivari chairs, specialty linens, chair covers, runner and sashes. Audio visual equipment may be available to rent depending upon availability at the club.

Private Banquet Room Rental

\$100 per hour

Room set-up and breakdown, basic linens, podium and microphone

Tax Exempt

In order for an event to receive tax exempt status, a ClubLink representative (Catering Director) must be in possession of a State of Florida Tax Exempt Certificate a minimum ten (10) days prior to event start time. Events which do not have proper certification will be charged sales tax.

Crystal Small

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Event Sales Manager

Palm Aire Country Club

3701 Oaks Clubhouse Drive

Pompano Beach FL, 33069



Lorna Greene

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Regional Sales Manager

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Heron Bay Golf & Country Club

11801 Heron Bay Blvd

Coral Springs, Florida

33076-1903

