

EVENT MENU

YOUR STYLE, YOUR VISION, YOUR DAY



WE MAKE IT HAPPEN





ROOM RENTAL

Grand Ballroom

50 guest minimum

Room set-up & breakdown, basic linens,
podium & microphone.

Prices are for four (4) hours, \$250 each additional
hour

50 to 100 guests:	\$500
101 to 200 guests:	\$800
200+ guests:	\$1200

Card Room Rental

Under 50 guests:	\$350
50 to 100 guests:	\$500



BREAKFAST & BRUNCH BUFFETS

Continental Breakfast Buffet

Freshly baked muffins, croissants, pastries

Assortment of bagels

Cream cheese, jams, butter

Chilled orange juice and cranberry juice

Coffee, decaffeinated coffee, 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 juice and cranberry juice

Coffee, decaffeinated coffee, iced tea

\$16.95 per person



BREAKFAST & BRUNCH BUFFETS

Brunch Buffet

Freshly baked muffins, croissants, pastries
New York-style bagels
Cream cheese, jams, butter
Scrambled eggs, Chicken Franchise,
Roasted red bliss potatoes, green beans almondine,
Garden green house salad
Smoked bacon, farmer's sausage
Chilled orange juice and cranberry juice
Coffee, decaffeinated coffee, iced tea, lemonade
\$24.95 per person

To Complement your Breakfast & Brunch Buffet:

Add french toast	\$3.00 per person
Add blintzes	\$4.00 per person
Add omelet station*	\$4.50 per person
Add Smoked Salmon	\$5.00 per person

*Omelet Station incurs a \$100 Chef Fee per Chef



COCKTAIL HOUR

Cocktail Hour Platters: served as a stationary display.

Traditional Cheese Board

Assorted cubed cheeses: Cheddar, Swiss, PepperJack

With assorted crackers, and garnished with
grapes and strawberries

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

Medium Platter (serves up to 75 guests) \$280

Large Platter (serves up to 100 guests) \$360

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

Fruit Platter

Cantaloupe, honey dew, pineapple, grapes, strawberries and blueberries

Served with a sweet yogurt honey dipping sauce

Small Platter (serves up to 50 guests) \$175

Medium Platter (serves up to 75 guests) \$225

Large Platter (serves up to 100 guests) \$275

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



COCKTAIL HOUR

Platters (continued)

Bruschetta Platter

Oven-dried tomatoes tossed with olive oil, Parmesan cheese,
Roasted garlic, finely diced red onion and balsamic glaze
served with crostinis and crackers

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

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

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

Caprese Platter

Sliced fresh mozzarella cheese, sliced beefsteak tomatoes,
Fresh torn basil and finely diced red onion

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

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

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

Shrimp Cocktail Platter

Tender large shrimp over ice served with lemon & lime wedges

Served with homemade cocktail sauce

Small Platter (serves up to 50 guests) \$275

Medium Platter (serves up to 75 guests) \$350

Large Platter (serves up to 100 guests) \$425

Wheel of Baked Brie

Brie Cheese wrapped in a puff pastry,
Served with crostini crackers and a berry compote

Serves approximately 60 guests

\$125



COCKTAIL HOUR

Cocktail Hour Appetizers

Passed Hors D'Oeuvres:

butlered by Woodlands staff

Choose 3 for \$12pp

Choose 5 for \$20pp

Choose 7 for \$28pp

(approximately 2-3 pieces of each per guest)

Beef Franks in Pastry *honey mustard sauce*

Caprese Skewers

Chicken Kabob with pineapple

Veggie Potstickers

Conch Fritters

Assorted mini quiche

Chicken Quesadilla Cornucopia

Swedish Meatballs

Spinach & Cheese *Spanikopita*

Vegetable spring rolls

Baked Brie *raspberry jam*

Fried Mozzarella Sticks

Coconut shrimp *sweet chili sauce*



LUNCH BUFFET
11:00AM - 4:00PM

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
Vairity 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
Tomatoes, cucumbers, carrots, shredded cheese, red onion
Tuna salad & Chicken salad
Ranch, balsamic vinaigrette, thousand island, fat-free italian dressings
Toasted garlic croutons & Assorted breads
Platter of brownies and cookies per table
Coffee, decaffeinated coffee, iced tea, lemonade
\$23 per person



LUNCH
11:00AM - 4:00PM

Classic Backyard Barbecue Buffet

Garden greens salad with house dressings

Deli-style salads: Pasta salad or potato salad and coleslaw

From the Chef's grill –

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

Served with kaiser buns, hot dog buns and rolls

Condiments to include - pickles, lettuce, sliced tomatoes, red onion,
pickle relish, ketchup, mayonnaise, mustard

A variety of sliced cheeses- Swiss, American and cheddar

Platter of brownies and cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$29 per person

Build your own Taco Bar

Chips and Salsa

Corn Tortilla and Flour Tortilla

Sautéed onions and peppers

Shredded chicken, Ground Beef, Yellow rice or White rice

Condiments to include lettuce, tomato, onion, shredded cheese & sour cream

Add guacamole +\$1.50 PP

\$29.00 per person



DINNER BUFFETS
4:00PM - 10:00PM

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, djon djon rice, fried plantains

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$47 per person

Mexican Buffet

Fresh baked dinner rolls with continental butter

Southwestern Salad with Chips & Pico de gallo

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

\$47 per person



DINNER BUFFETS
4:00PM – 10:00PM

Italian Buffet

Fresh baked dinner rolls with continental butter

Caesar salad: creamy Caesar dressing, Parmesan cheese & croutons

Italian sausage with peppers and onions

Your choice of: Chicken Piccata, Chicken Cacciatore or Chicken Marsala

Penne Ala Vodka, Sauteed Green Beans, Roasted Red Bliss Potatoes

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$47 per person

Latin Buffet

Fresh baked dinner rolls with continental butter

Garden Greens salad with house dressings

Grilled Chicken breast in lemon-butter sauce,

Smoked Pulled Pork with garlic & onions

Yuca with mojo sauce, fried plantains, sauteed green beans

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$47 per person



PLATED OPTIONS

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*

Vegetable Stir Fry

*vegan & vegetarian option

\$25

Pasta Primavera

*vegan & vegetarian option

\$25

Chicken Breast

\$39

Half-Roasted Chicken (bone-in)

\$39

Pork Loin 8oz

\$39

Salmon or Mahi Mahi 8 oz

MKT price

Flat Iron Steak 8oz

\$45

NY Strip Steak 12oz

\$59

Filet Mignon 8oz

\$62

Kids Entree Selections

Available for children ages 4 to 12 years old

Include the same salad, sides and dessert selection as adult meals

Chicken Tenders or Grilled Chicken Breast with french fries

\$15



SALAD SELECTIONS

Choose one Salad

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

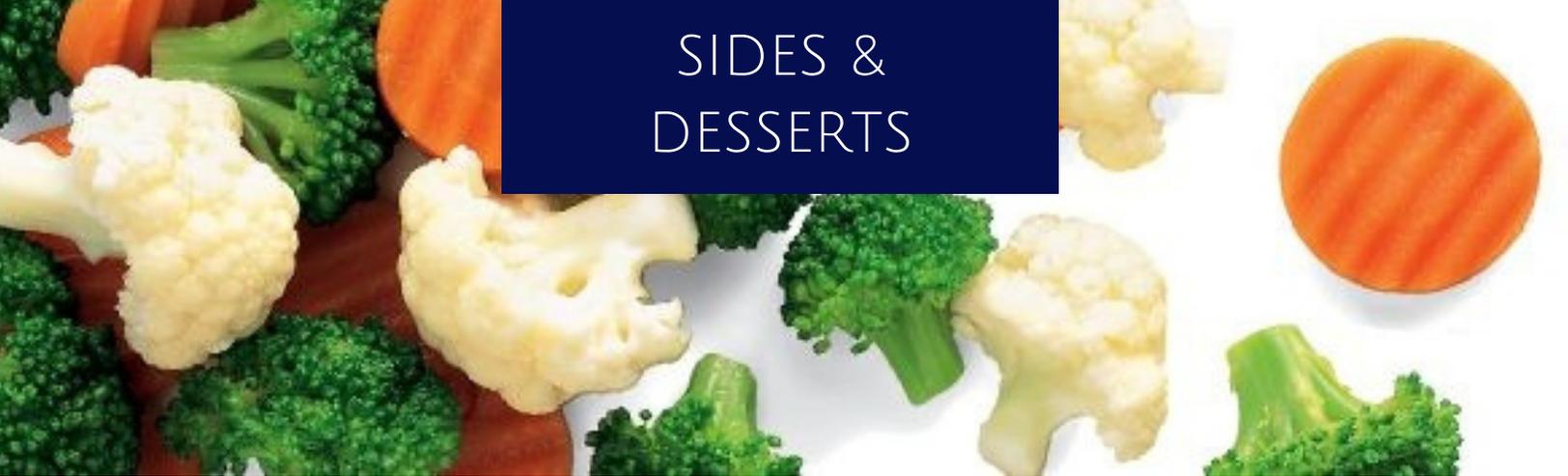
House mixed greens, mandarin orange segments, sliced toasted almonds, feta
cheese crumbles and red onion
Served with Low-calorie Italian Dressing **+\$1.00pp**

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**



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



BAR PACKAGES

Cash Bar

A cash bar can available for \$100 per bartender. 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). No outside alcohol permitted.

1 bartender per 75 guests recommended

Hosted "Open" Bar

Based on a per person price. Host is responsible for what brands of alcohol will be offered (i.e. top shelf or premium). \$100 bartender fee is assessed.

Excludes shots and martinis

	Top Shelf	Premium	Beer & Wine
1 hour per person	\$30	\$25	\$15
2 hours per person	\$35	\$30	\$20
3 hours per person	\$40	\$35	\$25
4 hours per person	\$45	\$40	\$30

Top Shelf

Grey Goose Vodka, Bombay Sapphire Gin, Jose Cuervo 1800 Tequila, Bacardi Rum, Johnny Walker Black, Hennessy, Crown Royal

Premium

Tito's Vodka, Jose Cuervo Gold Tequila, Tanqueray Gin, Jack Daniels Whiskey, Captain Morgan Rum, Dewars Scotch

Bottled Beer

Miller Lite, Budweiser, Bud Light, Coors Light, Guinness, Heineken Heineken Light, Amstel Light, Corona, Michelob Ultra, Red Stripe

House Wine

Copper Ridge Chardonnay, Pinot Grigio, Cabernet, Merlot
Moscato and White Zinfandel available upon request

Mimosa & Bloody Mary Station

1 hour \$15pp, 2 hours \$20pp, 3 hours \$25pp

Champagne \$25 per bottle

Sparkling Apple Cider (non-alcoholic) \$8 per bottle



ENTERTAINMENT & DECOR

Add-ons & Rental Packages

Prices include set-up and delivery

Entertainment Package:

Uplights Only- \$750

DJ with uplights- 4 hours
\$2,000

DJ & Emcee with uplights- 4 hours
Photobooth (open or enclosed) with photo album- 4 hours
\$3,000

**other custom packages available*
comes with a FREE Snapchat filter!

Decor Options:

Glass Chargers with gold beads- 100 for \$400

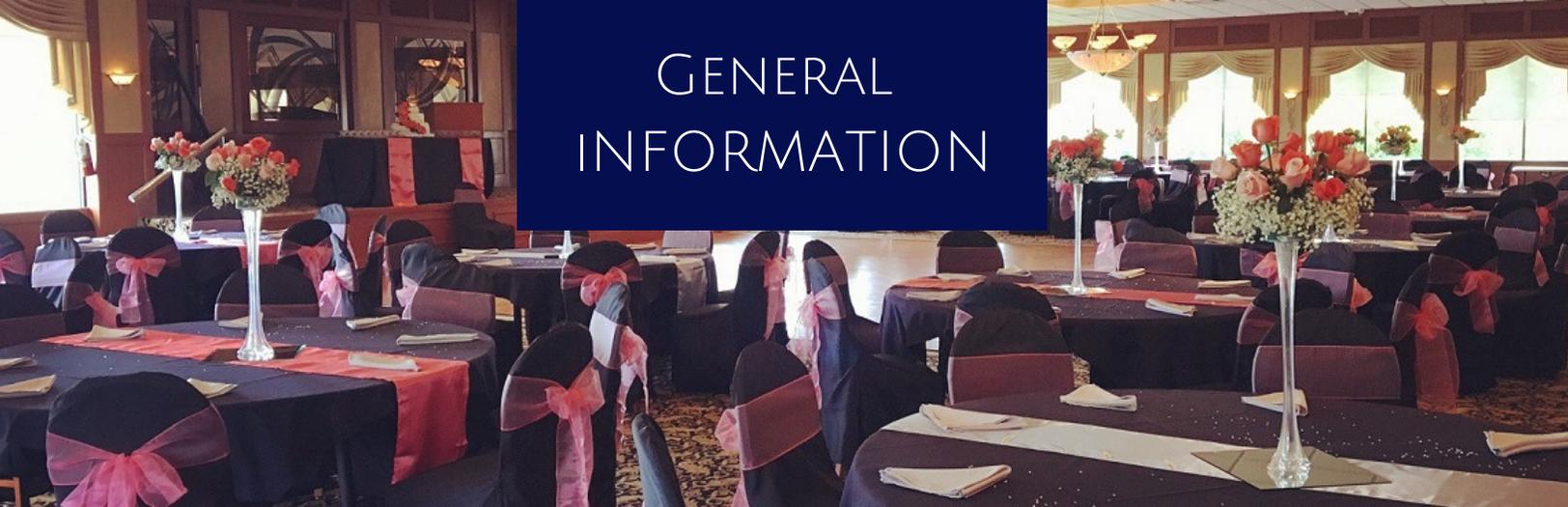
Chair covers with sash- 100 for \$400
Chiavari Chairs with cushion- 100 for \$500
**choice of color sash/cushion*

Overlays & table runners- \$20-\$40 each

Floral Centerpieces- \$50-\$75++ each

Extras:

Red Carpet- \$50
Snapchat Filter- \$50
Instagram Cut-out- \$150
Ice Sculpture or Ice Luge- \$300
Stage Draping- \$450
Step & Repeat Banner with stand- \$500



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 a 6% Florida State Sales Tax and 20% Service Charge. Woodlands requires a minimum purchase of \$2,500 for all events after 6pm.

Beverages

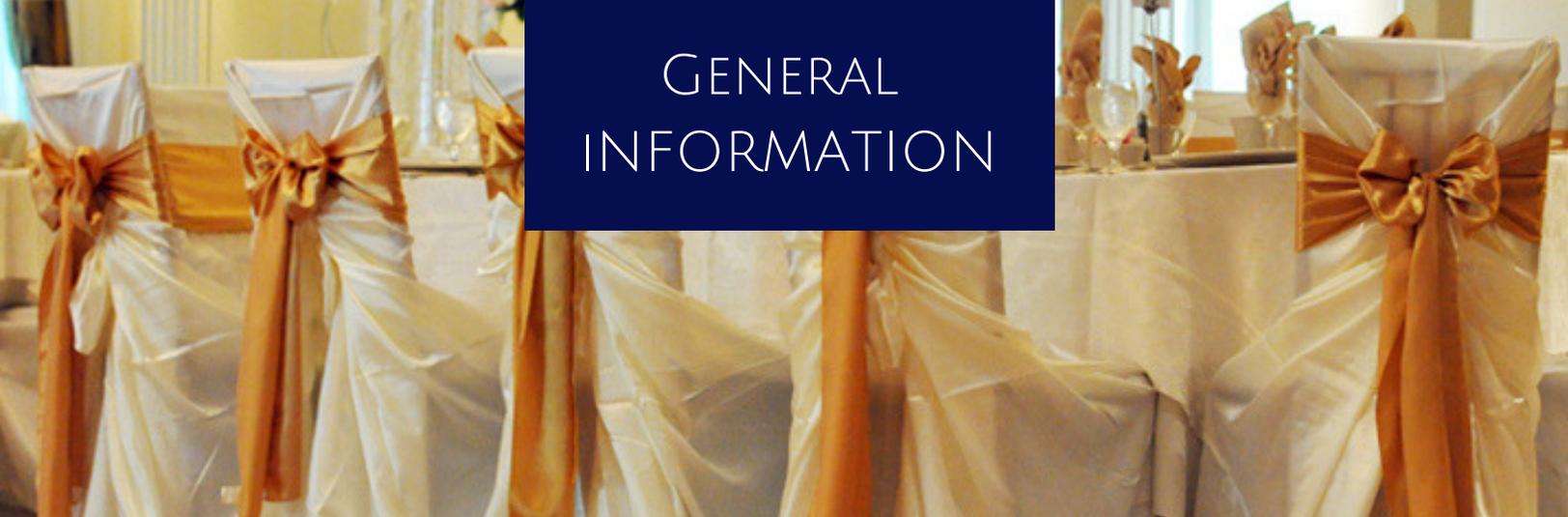
This property adheres to the responsible service of alcohol. As a licensed establishment, we do not allow for alcoholic beverages to be brought onto or taken out of the establishment. The earliest Bar Service is set at 11:00 a.m. the latest is 12:00 midnight. The entertainment will cease at that time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

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 72 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, no later than 72 hours following the event. Host club is not responsible for any left over items. Deliveries requiring use of the freight elevator may come through the back entrance to load and unload only; no parking permitted.

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. The fee may encompass, wedding tasting dinner for two (2) persons, linens, room set up, room tear down, complimentary parking, podium, microphone, screen and projector.



GENERAL INFORMATION

Decorations and Entertainment

Please advise us of your intentions of decorating the banquet rooms and what form of entertainment you will have for your function. Ability to decorate the ballroom in advance will require prior notice and approval from Event Manager. 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, rose 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 events 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 of \$500 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 at least one month prior to the event, and final payment is due in full ten (10) days prior to the event with guaranteed counts. An itemized statement will be forwarded to you upon completion of your event.

Valet Service

Woodlands has both complimentary self parking available, as well as valet services.

Please contact the event sales manager if you wish to have valet services available for your event. 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 Costs

Additional fees may include the cost of any rental items required such as chivari chairs, specialty linens, chair covers, table runners and entertainment. Audio visual equipment may be available to rent depending upon availability at the club. Cake cutting service (\$100 Chef fee) and bartender fees also applicable.

Tax Exempt

In order for an event to receive tax exempt status, a ClubLink representative (Event Manager) must be in possession of a State of Florida Tax Exempt Certificate a minimum ten (10) days prior to event start time. The event payment must come via check or credit card bearing the same organization name that is on the certificate. Events which do not have proper certification will be charged sales tax.

Thank you for your interest in Woodlands Country Club

We look forward to making your event
one to remember!

Lorna Greene
Regional Food & Beverage Manager
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Lgreene@clublink.ca



Woodlands Country Club
4600 Woodlands Blvd. Tamarac, FL