

A red carpet leads towards a stage framed by gold curtains. A row of spotlights is visible on the stage floor, and a line of stanchions with red ropes is on either side of the carpet. The text is displayed in a dotted font.

NOW BOOKING
ALL SPECIAL EVENTS
WOODLANDS
COUNTRY CLUB

WE CREATE. YOU CELEBRATE.



ROOM RENTAL
& CEREMONY
RATES

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:	\$375
101 to 200 guests:	\$675
200+ guests:	\$999

Card Room Rental/ Inside Ceremony

Under 50 guests:	\$275
50 to 100 guests:	\$375

Includes white folding chairs & arch

Lakeside Ceremony (Outside)

Fee includes outside set-up and breakdown,
up to 100 white folding chairs & arch

\$600

-add a solid aisle for **\$400**

**Woodlands does not allow any outside food or beverages to be brought in to the clubhouse with the exception of Kosher Catering and select cakes*



BREAKFAST & BRUNCH BUFFETS

Freshly Baked Muffins & Croissants

A variety of freshly baked muffins and croissants served with cream cheese, jams and butter

Coffee, decaffeinated coffee, iced tea

\$6.95 per person

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)

Pigs in a blanket
Mini cheeseburgers
Caprese Skewers
Chicken Satay
Beef Empanadas
Veggie Potstickers
Mini Cheese Pizza
Chicken Quesadilla Cornucopia
Swedish Meatballs
Spanikopita
Fried Mozzarella Sticks



TEEN BUFFET

Teen Buffet is offered for guests ages 12-18, min. 50 guests

\$22pp

Fresh baked rolls with continental butter

Starter:

Caesar Salad- romaine, parmesan cheese, garlic croutons
Creamy caesar dressing, balsamic vinaigrette

Choose two (2) Proteins:

Chicken Tenders
Hamburgers/ Cheeseburgers
Hot Dogs
Grilled Chicken Breast
Mini Meatballs

Choose two (2) Sides:

Macaroni and Cheese
Pasta Marinara
French Fries
Mixed Vegetables
Cheesy Broccoli
Corn on the Cob
Mashed Potato Martini Bar- **add \$4pp*

Dessert:

Chocolate & Vanilla cupcake display
OR Homemade Cookies & Brownies
Ice cream sundae bar- **add \$2pp*

Beverages Included: coke, sprite, lemonade, water



LUNCH & DINNER BUFFETS

Chef's Salad Bar (Lunch Only)

Chopped romaine lettuce

Tomatoes, cucumbers, carrots, corn, black beans, shredded cheese, red onion
tuna salad, chicken salad, turkey, ham

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

Toasted garlic croutons, fresh baked rolls with butter

Platter of brownies and cookies per table

Coffee, decaffeinated coffee, iced tea, lemonade

**Salad bar can be modified per request*

\$23 per person

Classic Backyard BBQ Buffet

Garden greens salad with house dressings

(2) 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

Asian Buffet

Fresh baked dinner rolls with continental butter

Orange Chow Mein Salad

Sweet and Sour pork loin, Orange sesame chicken

Served with a side of white or fried rice, &

Crispy spring rolls or pot stickers, & vegetable stir fry

Chocolate fudge brownies and assorted cookies

Coffee, decaffeinated coffee, iced tea, lemonade

\$35 per person



LUNCH & DINNER BUFFETS

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
\$37 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
\$37 per person

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
\$37 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
\$37 per person



PLATED LUNCH & DINNER

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

\$33

Half-Roasted Chicken (bone-in)

\$35

Pork Loin 8oz

\$35

Tilapia 8 oz

\$35

Salmon or Mahi Mahi 8 oz

MKT price

Chicken Breast & Tilapia Combo

\$37

Half Chicken & Tilapia Combo

\$39

*any other choice of fish available
at MKT price

Flat Iron Steak 8oz

\$39

NY Strip Steak 12oz

\$49

Filet Mignon 8oz

\$52

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 (1) 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

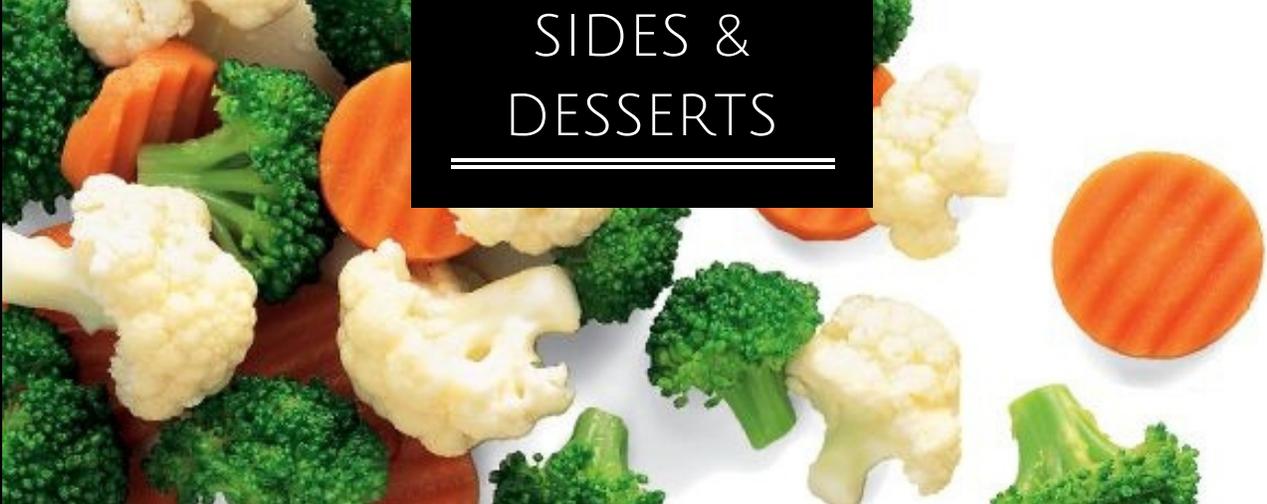
House mixed greens, mandarin orange segments, sliced toasted almonds, feta
cheese crumbles and red onion
Served with Low-calorie Italian Dressing **+\$1.00pp**

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 (1) 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 (1) 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 be 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

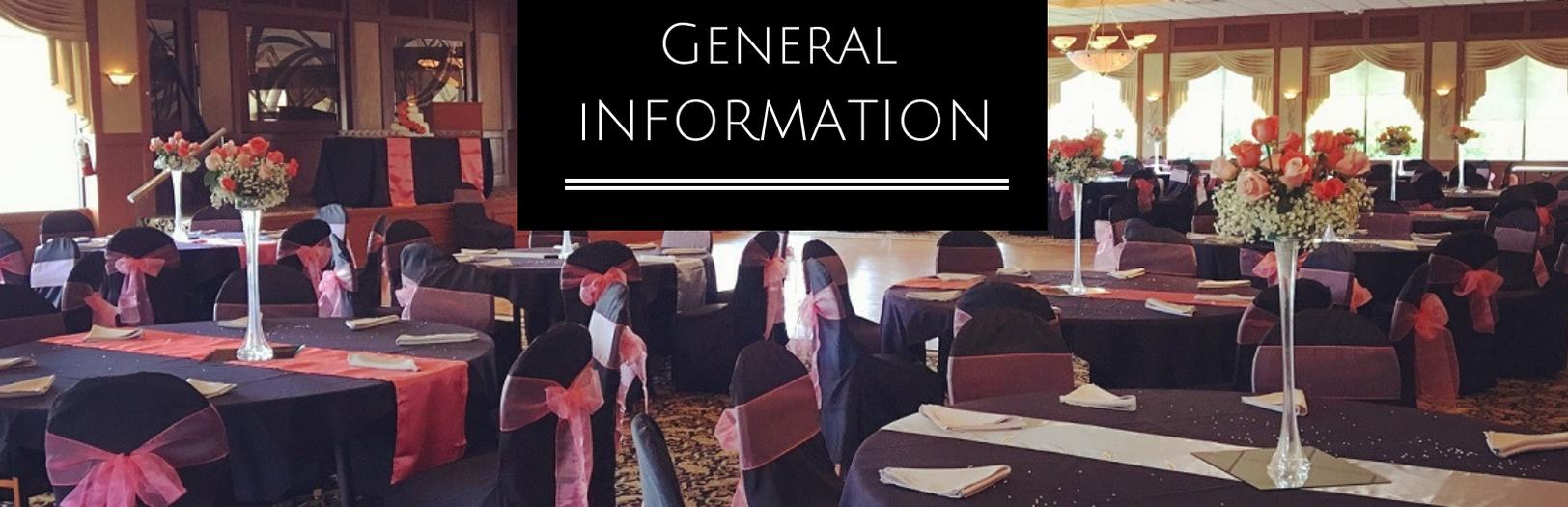
Chair covers with sash- 100 for \$400
Chiavari Chairs with cushion- 100 for \$500
**choice of color sash/cushion*

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

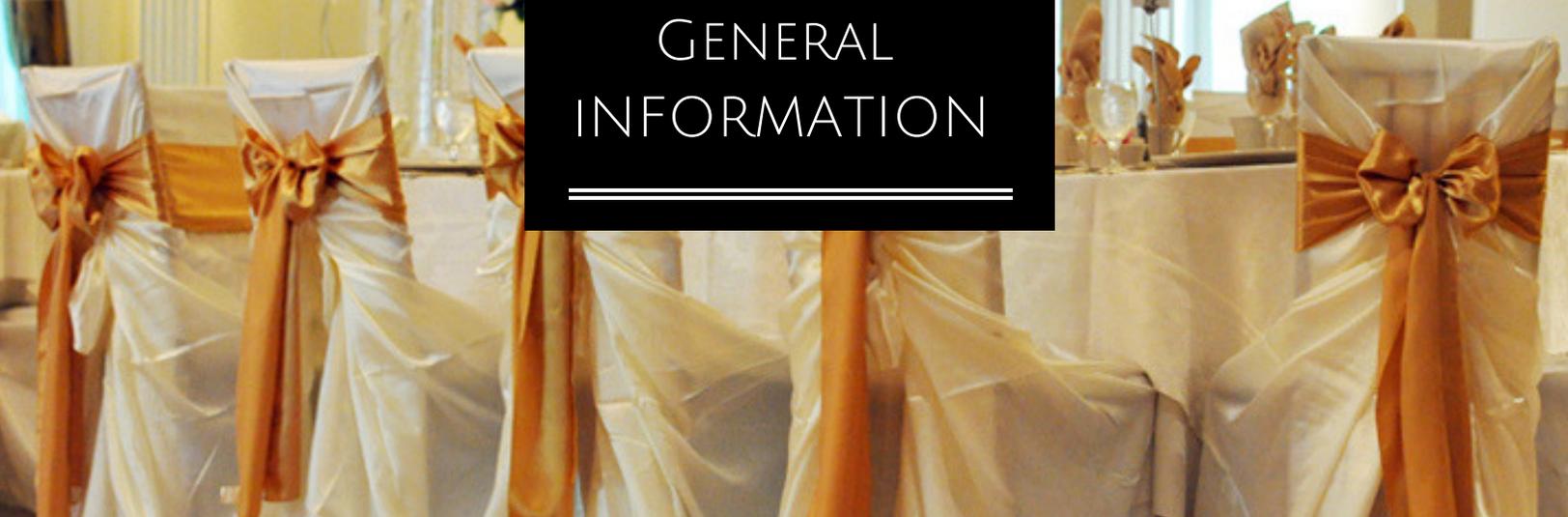
This property adheres to the responsible service of alcohol. As a licensed establishment, we do not allow for alcoholic beverages to be brought onto or taken out of the establishment. The earliest Bar Service is set at 11:00 a.m. the latest is 12:00 midnight. The entertainment will cease at that time 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!

Christina Drucker

Event Sales Manager

954-601-1530

CDrucker@ClubLink.ca



Woodlands Country Club
4600 Woodlands Blvd. Tamarac, FL