

Hibiscus Wedding

For Daytime Weddings

Four-Hour Open Bar Featuring Premium Brands

White and Red Wine Service with Lunch

Champagne Toast

Coffee, Tea, Sodas, and Juices



One-Hour Cocktail Reception

Butler Passed Hors D'oeuvres

Decorated Food Displays



Customized Three-Course Lunch



Wedding Cake Included In Package



White Glove Service



Professional Coordination of your Special Event

Daytime Events must be completed no later than 5:00 PM

White Glove Butler Passed Hors d'oeuvre

(Please Select Four Items)

Sweet Thai Chili, Chicken, and Pineapple Brochette

Spinach & Feta Cheese in Phyllo

Parmesan Crusted Artichoke Hearts with Goat Cheese Mousse

Portobello Mushroom in Phyllo

Sweet Soy Asian Turkey Potsticker

Scallops Wrapped in Applewood Smoked Bacon

Teriyaki Glazed Brochettes of Beef

Beef Wellington

Quiche Florentine

Sesame Crusted Chicken with Honey-Dijon

Chicken or Beef Empanada

Popcorn Shrimp with a Cilantro Lime Cocktail Sauce

All Beef Sausage in Puff Pastry with Spicy Brown Mustard

Potato Pancakes with Sour Cream and Apple Sauce

Vegetable Egg Rolls with Duck Sauce

Assorted Sushi Rolls with Wasabi Soy

Assortment of Deluxe Canapés



International Cheese and Fresh Fruit Display

Served with a Cracker Medley and Sliced French Baguettes



Fresh Vegetable Crudite Display

WESTON HILLS

Salads

(Please Select One)

Potpourri of Baby Field Greens and Vine Ripe Tomato
Julienne Cucumber, Carrot, and Lemon Thyme Vinaigrette

Spinach Salad with Applewood Smoked Bacon Vinaigrette
Served with Chopped Vine Ripe Tomatoes, Egg, and Sliced Button Mushrooms

Island Caesar Salad
Served with Banana Bread Croutons and a Tropical Caribbean Dressing

California Iceberg Wedge
Roma Tomato, Crumbled Bleu Cheese, Brandied Sugar Pecans, Balsamic Vinaigrette

Entrées

(Please Select One)

Pan Seared Breast of Chicken
Vegetable Risotto and a Crimson Beet Buerre Blanc

Traditional Chicken Francaise or Marsala
Risotto Parmesan and Julienne Vegetables

Mediterranean Grilled Salmon
*Artichoke Hearts, Sun-dried Tomatoes and Capers, Lemon, Garlic
Basil Infused Buerre Blanc and Jasmine Rice*

Roasted Dijon Marinated Game Hen
Natural Jus, Sage Dressing and Julienne Root Vegetables

Blackened Tilapia
Jasmine Rice, Creamy Saffron Roasted Corn, and Julienne Vegetables

Petite Char Grilled Filet Mignon
Gorgonzola Potato Crepe, Port Wine Demi Glace and Julienne Vegetables

Herb Crusted Chilean Sea Bass
Fresh Chive and Saffron Buerre Blanc, Risotto and Julienne Vegetables

Dessert Selections

*Dessert selections are available in place of or in addition to the wedding cake.
If you choose to add a dessert to your package add \$5.00 per person.
(Please Select One)*

Caramel Apple Granny Pie

Strawberry Fan, Bourbon Vanilla and Chocolate Sauce Swirl

Chef Tim's Key Lime Parfait

Served with Fresh Fruit, Whip Cream, and Chopped Macadamia Nuts

Gelato Tartufo

*Tuxedo (Vanilla Ice Cream, Dipped in Dark Chocolate),
Fudge Brownie (Chocolate Gelato with Brownie Center, Dipped in Chocolate), or
Mezza Luna (Vanilla and Chocolate Gelato, Dipped in Dark Chocolate)
Served on a Painted plate with Fresh Berries*

Chef Tim's Homemade Key Lime and Raspberry Tartlet

The Best in Town with Raspberry Coulis and Toasted Coconut

Chocolate Mousse Martini

Garnished with Fresh Berries and a Chocolate Cigarette

Starbuck's Coffee Flavored Crème Brulee

Caramelized and Served with a Fresh Berry Garnish

Coffee, Decaffeinated Coffee and Selection of Hot Teas



Pricing

<i>Pricing with Poultry Entree:</i>	<i>\$95.00 Per Person</i>
<i>Pricing with Fish Entree:</i>	<i>\$99.00 Per Person</i>
<i>Pricing with Sea Bass Entree:</i>	<i>\$110.00 Per Person</i>
<i>Pricing with Filet Mignon Entree:</i>	<i>\$110.00 Per Person</i>
<i>Pricing with Dual Plate <u>Or</u> Advance Choice of Two Options:</i>	<i>\$115.50 Per Person</i>
<i>Pricing with Dual Or Advance Choice of Two Options w Sea Bass Entrée:</i>	<i>\$121.00 Per Person</i>

Prices Are Subject to 20% Service Charge and 7% Sales Tax

Advanced Choice - Guests are required to make their selection in advance, and the Club requires an accurate count 3 business days prior to your event.

Tableside Choice - A choice of up to Three Entrees may be offered with Guests making their selection tableside.

Please add \$15.00++ per person to highest entree price for this service.

***With Dual Plate, Advanced Choice, or Tableside Choice Entrees
Please Select One Vegetable and One Starch***

Additional Charges

Chef Fees @ \$150.00+ Per Chef

Valet Attendants are Optional: @ \$150.00+ Per Attendant

*2 Valet Attendants for Under 50 Adult Guests – 3 Valet Attendants for 51-100 Adult Guests –
1 Additional Valet Attendant for Every 25 Adult Guests Over 100*

Ceremony Room Charges are \$4.00+ Per Guest Indoors, \$7.00+ Per Guest Outdoors

Restroom Attendants are recommended @ \$100.00+ Per Attendant

Interim Membership and Room rental charges may apply if not currently a Club Member

