

# *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*

# *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***

*Cappuccino Ice Cream and Dark Chocolate or White Chocolate Ice Cream and White 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 6% 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.***

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***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.***

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***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***