



# WEDDING MENUS

Woodfield Boca Raton



### ADDITIONAL CONSIDERATIONS

It is with great pleasure that we at Woodfield Boca Raton present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. As always, we stand ready to prepare a custom menu if you so desire. The following banquet guidelines will help you plan a successful event.

#### **Gate List & Gate Expeditors**

An alphabetized list of attendees and vendors must be submitted to the Catering Department via email and in the Excel format provided by the Club no less than five (5) business days prior to the date of the event, or a \$50.00 administrative fee will be applied to the final bill.

All non-members are required to present a photo ID at the gate.

A Gate Expeditor is required for events with more than 75 attendees. The Gate Expeditor fee is \$175. A second Gate Expeditor is required for events with more than 200 attendees.

#### **Guaranteed Number of Attendees**

Final attendee counts are required five (5) business days before the date of the event. This will be the minimum number of people charged. If the number of attendees exceeds the meal guarantee provided, the Member or host will be billed for the actual number of attendees over and above the guaranteed number. This must be paid at the close of the event.

#### **Decorations**

White napkins and white, floor-length linens are provided for your catered function. Specialty linens can be rented up to 30-days in advance through the Club. Rentals not provided by the Club will be itemized on the contract and billed as an extra. Additional labor fees will apply for the moving of any existing Club furniture. Displays or decorations shall not be put up on the premises or at entrances without the consent of the Club. Please discuss the details with your catering representative.

#### **Chair & Plate Charger Rentals**

All chairs and plate charger rentals must go through the Club. See your catering representative for more information.

#### **Music & Entertainment**

Your catering representative will be pleased to recommend a variety of musical or entertainment groups. Entertainment groups, photographers, video personnel and all other subcontractors **may not consume alcohol under any circumstance regardless of the wishes of the host Member**. Entertainment groups, photographers, video personnel and all other subcontractors must provide the Club with a Certificate of Insurance naming "Woodfield Boca Raton" as additionally insured with a minimum insured amount of \$1 million. The Certificate of Insurance must be provided to the Club 30-days prior to the date of the event.



### **Advertising & Media**

Members and non-members may not advertise their event, or use the Club's logo in Social Media, Newspapers, Radio, Magazines or Television without the written consent of the Club. Any media coverage must be approved in advance by the General Manager. Media requests must be made at least 10-days before the date of the event. Woodfield Boca Raton is a No-Drone Zone. No drones are allowed to be flown on property.

### **Food & Beverage Service**

The Florida State Liquor Commission regulates the sale and service of alcoholic beverages. Woodfield Boca Raton is responsible for the administration of these regulations. It is Club policy; that liquor cannot be brought onto the Club premises from outside sources. Persons under the age of 21 are prohibited from consuming alcoholic beverages. No one will be served without proper ID. Anyone under the age of 21 who consumes alcohol will be asked to leave the Club premises. Management will exercise its responsibility to stop serving alcoholic beverages to any person who appears intoxicated, and all precautionary steps will be taken to ensure the person does not drive. The Club will follow all Florida rules and regulations regarding alcohol service without exception. Additionally, the Club does not allow any food to be brought onto the Club premises, whether purchased or catered from outside sources – the client is not authorized to take food from their event off the premises. The food provided is for the time allotted; therefore, it is against policy to take to go containers for leftovers.

### **Server Fee**

Unless otherwise stated, one Server will be staffed per 24 guests for your event. Additional Servers can be provided for an additional \$150 per server.

### **Service Charge**

A 20% Service Charge is added to all food and beverage charges, plus Florida State Sales Tax of 7%. Service Charge is calculated pre-tax. Both Service Charge and Sales Tax are based on the subtotal.

### **Room Rental, Set-Up & Ceremony Fees**

Your catering representatives will quote you the applicable charges for venue spaces and ceremony fees. Room rental and set up fees will range from \$750-\$2,500 depending on the location of your event. Ceremony fees start at \$1,000.

### **Contract**

In order to secure your date, the contract must be signed and received within the specified time frame along with the non-refundable deposit. Otherwise, the space and date will be released. Member or non-member private parties may not be booked if they conflict with any Club entertainment or special evenings. Please contact your catering representative with any questions.



### **Valet Parking**

Valet Parking is required for all private, catered events. The fee is \$2.50 per person.

### **Restroom Attendants**

Restroom Attendants are required for Weddings, Bar and Bat Mitzvahs and Children's Birthday Parties at a fee of \$125 per Restroom Attendant.

### **Chef Attendants**

Chef Attendants are required for prepared-to-order action stations that require cooking. A fee of \$125 per Chef Attendant will be charged. (1 Chef Attendant per 100 guests)  
For off premises events, Chef fees are \$200 per Chef Attendant.

### **Bartenders**

Bartender fees are \$125 per Bartender. The Club requires 1 bartender per 75 guests. Additional Bartenders can be requested at a fee of \$125 per Bartender.

### **Bridal Suite Attendant**

A Bridal Suite Attendant is required for Weddings where the bride gets ready on Club property prior to the start of a ceremony. Bridal Suite Attendant fees are \$125 per Bridal Suite Attendant.

### **Cake Cutting Fee**

A Cake Cutting Fee of \$3.50 per person will be charged. For Weddings, and Bar and Bat Mitzvahs, the Club is contracted with Earth & Sugar, and Two Fat Cookies. When using either of these vendors, the Cake Cutting Fee will be waived.

### **Rentals**

Vendor Tables: \$35 per table

Riser (6x8): \$125 per riser

Podium: \$50 per podium

Cordless Microphone: \$50 per cordless microphone

Dancefloor: Please ask your catering representative for information

Bose Sound System for Ceremonies: \$150

Audio Visual\* (Screen, Projector, Laptop & Microphone): \$250

*\*Can only be used for events under 75 people. IT support is not provided by the Club.*

### **Security**

Security Officers are required and contracted by the Club for Bar and Bat Mitzvahs, and Children's Birthday Parties. One Security officer is required for every 40 children. The fee for each Security Officer is \$50 per hour at a 4-hour minimum.



### **Lifeguards**

Lifeguards are required and contracted by the Club for events located at the Pool Complex. One Lifeguard is required for every 20 people. The fee for each Lifeguard is \$50 per hour at a four-hour (4-hour) minimum.

### **General Rules & Safety**

All parties, Member and non-member, must abide by all existing Club rules.

Exit doors or paths may not be blocked for any purpose.

No item shall be attached to walls, wallpaper, trim or ceiling by using tape, staples, nails, pins, thumbtacks, zip wire, etc.

Improper wiring and using equipment that overloads outlets is prohibited.

The host of the event will be responsible for their attendees' behavior and for the payment to repair all damaged property, as determined by Club Management.

The Club may recommend outside contractors that other parties have used, such as florists, photographers, bands, etc., but bears no responsibility for their services.

The Club reserves the right to disapprove any outside contractor and their contracts to perform services for Member or non-member events.

Attendees are not permitted to enter the Men's and Ladies' Locker Rooms at any time.

### **Woodfield Off-Premises Catering**

All off-premises events require a minimum of 15 attendees and a minimum of \$1,000 in food purchases.

All off-premises events require a minimum set-up fee of \$650, which includes tables, chairs, linens, chaffers, glassware and flatware.

Please see your catering representative if you choose to rent equipment from an outside company.

Please note that larger events are subject to an additional set-up fee. See your catering representative for more details.

Server and Bartender fees are \$25 per hour to include: 1 hour of load-up time, 2 hours of set-up prior to the event, the duration of the event, and 2 hours following the event for breakdown and load-out. Chef fees are \$200 per Chef.

Please note that larger events are subject to additional Server fees. See your catering representative for more details.

Please note that staffing fees during holidays are \$50 per hour.

During the winter buffet weeks, staffing is \$75 per hour. On Christmas Day, staffing is \$125 per hour.

Bar supplies are \$35 per 25 attendees, which includes ice, fruit and mixers.



## REHEARSAL DINNER SELECTIONS

Menus are based on a minimum of 50 guests unless otherwise noted.  
Includes Regular & Decaffeinated Coffee and Selection of Herbal Teas.

### BBQ

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Seasonal Grilled Vegetables

Quinoa Salad

Coleslaw

Grilled Street Corn on the Cob

Charred Green Beans & Tomato

Baked Macaroni & Cheese

BBQ Roasted Chicken

Hamburgers, Cheeseburgers, Jumbo Hot Dogs

Bread & Condiment Display  
Hamburger Buns, Hot Dog Buns, Shredded Lettuce  
Tomatoes, Onions, Pickles, Sauerkraut  
Ketchup, Mustard, Mayo, Relish

Cedar Plank Salmon  
Citrus Mustard Glaze

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart

\$48.00 PER PERSON

### ITALIAN

Warm Garlic & Cheese Ciabatta, Assorted Rolls

Baby Gem Caesar  
Shaved Parmigiano-Reggiano, Croutons  
Caesar Dressing

Arugula & Shaved Fennel  
Endive, Radicchio, Baby Tomatoes  
Shaved Parmesan, Lemon Vinaigrette

Pasta Station (Select Two)  
Rigatoni & Bolognese Ragù  
Three Cheese Tortellini alla Vodka  
Garganelli & Pesto Cream  
Penne & Garden Vegetables Marinara

Chicken Marsala  
Wild Mushroom Marsala Sauce

Snapper Francaise  
White Wine Lemon Caper Sauce

Gorgonzola Crusted Skirt Steak  
Cabernet Wine Jus

Charred Eggplant Parmesan  
San Marzano Tomato Sauce, Herb Ricotta

Sautéed Broccoli Rabe

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart

\$64.00 PER PERSON  
\$125.00 CHEF FEE



### WOODFIELD DINNER

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Gorgonzola Crusted Skirt Steak  
Charred Onions, Cabernet Wine Jus

Cedar Plank Salmon  
Citrus Mustard Glaze  
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira  
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Primavera

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart  
\$58.00 PER PERSON

### WOODFIELD GRANDE

Toasted Baguette & a Variety of Dinner Rolls

Baby Field Greens  
Sun Dried Cranberries, Brandy Glazed Walnuts  
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Caesar Salad  
Shaved Parmesan Reggiano, Croutons  
Caesar Dressing

Carving Station  
Slow Roasted Prime Rib  
Roasted Turkey Breast, Turkey Gravy  
Cabernet Wine Jus, Creamy Horseradish Sauce

Cedar Plank Salmon  
Citrus Mustard Glaze  
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira  
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Entrée (Choose One)  
Rigatoni & Bolognese Ragù  
Garganelli & Pesto Cream  
Penne & Garden Vegetables Marinara

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts  
Chopped Fruit, Club Baked Cookies, Brownies  
Chocolate Mousse Cake, Oreo Cheesecake  
Key Lime Tart  
\$70.00 PER PERSON  
\$125.00 CHEF FEE

#### ENHANCEMENTS

Soup (Select One)  
Tomato Bisque  
Butternut Squash  
Split Pea  
\$5.00 PER PERSON

## RECEPTION

### HOT HORS D'OEUVRES

Spanakopita  
Feta, Leeks, Spinach

Crispy Vegetable Spring Rolls  
Sweet Apricot Dipping Sauce

Truffle Parmesan Fries  
Cracked Pepper Parmesan Aioli

Chickpea Falafel  
Lemon Tahini Sauce

Arancini  
Crispy Risotto, Arrabbiata Sauce

Phyllo Wrapped Asparagus  
Fresh Lemon Ricotta

Mahogany Glazed Chicken Satay  
Peanut Dipping Sauce

Chicken Burger Sliders  
Cheddar Cheese, Spicy Chipotle Mayo

Chicken Quesadillas

Steamed Chicken Dumplings  
Thai Dipping Sauce

Tempura Shrimp Skewer  
Spicy Ponzu Sauce

Salmon Sate  
Miso Glaze, Toasted Sesame Seeds

Crab Cakes  
Remoulade Sauce

Bottle Rocket Shrimp  
Spicy Thai Mayo

Pan Seared Beef Satay  
Thai Peanut Sauce

Kobe Beef Sliders  
Truffle Fontina, Aioli, Mini Brioche

Franks in a Blanket  
Deli Mustard

Umami Mushroom & Four Cheese Panini  
Shiitake Mushrooms, Crispy Prosciutto, Truffle Oil

Corned Beef Rueben Pretzel Bread Panini

Steak Tater Tots  
Tarragon Aioli

Grilled Lamb Chops  
Rosemary Demi

Banh Mi Chicken Taco  
Pepper jack Cheese, Cilantro  
Pickled Carrot & Daikon Salad

Steak Taco  
Pico de Gallo, Chimichurri Crème, Cheddar

## PRICING

### With Dinner

ONE HOUR \$30.00 PER PERSON  
TWO HOURS \$40.00 PER PERSON

50 People - Select 4  
151-249 People - Select 8

### Reception Only

ONE HOUR \$50.00 PER PERSON  
TWO HOURS \$60.00 PER PERSON

100-150 People - Select 6  
250+ People - Select 10





WOODFIELD  
BOCA RATON

### COLD HORS D'OEUVRES

Tomato Caprese Lollipops  
Aged Balsamic, Extra Virgin Olive Oil

Strawberry & Boursin  
Roasted Macadamia Nut

Sun Dried Date  
Goat Cheese, Marcona Almond

Shrimp Cocktail

Truffle Parmesan Asparagus  
Wrapped in Prosciutto

Bacon Wrapped Date  
Gorgonzola

Spicy Tuna Lettuce Wrap  
Crispy Shallots, Scallion, Sesame  
Furikake, Spicy Mayo

Lobster BLT  
Old Bay Aioli, Crispy Bacon, Grape Tomato  
Croutons, Lettuce Cup

Baja Charred Avocado Taco  
Pickled Tomato, Onions, Fresno & Cabbage Slaw  
Cilantro, Chipotle Queso, Crema

Spicy Tuna Tartar Wonton Taco  
Wasabi Mayo, Scallions

Avocado Toast  
Smoked Salmon, Shaved Shallot & Capers  
Dill, Tomato, Ikura, Scallion

OR

Caprese Salad, Basil, Villa Monodori

OR

Caviar Trio  
Chopped Egg, Caper, Red Onion, Parsley  
Maldon Salt, Crema

### CARVING STATIONS

Roasted Turkey Breast  
Cranberry Relish, Turkey Gravy  
\$12.00 PER PERSON

Corned Beef OR Pastrami  
Whole Grain, Dijon & Deli Mustard  
Sauerkraut  
\$13.00 PER PERSON

Cedar Planked Salmon  
Citrus Mustard Glaze  
\$14.00 PER PERSON

Slow Roasted Prime Rib  
Horseradish Cream, Natural Jus  
\$17.00 PER PERSON

Boneless Leg of Lamb  
Dijon Rosemary Crust  
Cabernet Wine Jus  
\$20.00 PER PERSON

Roasted Tenderloin of Beef  
Horseradish Cream, Cabernet Wine Jus  
\$22.00 PER PERSON

Roasted Rack of Lamb  
Dijon Herb Crust, Rosemary Jus  
\$26.00 PER PERSON

Salt Crusted Whole Black Grouper  
(Seasonal)  
Maple Vanilla Beurre Blanc  
MARKET PRICE

\$125.00 CHEF FEE

## DISPLAYS

Vegetable Crudités  
Broccoli, Cauliflower, Carrots, Celery, Red Peppers  
Grape Tomatoes, Cucumbers,  
Honey Dijon & Blue Cheese Dip  
\$6.00 PER PERSON

Imported & Domestic Cheeses  
Smoked Gouda, Garlic Herb Boursin  
Aged Cheddar, Provolone, Danish Bleu,  
Fresh Grapes, Strawberries  
Assorted Crackers & Crackle Bread  
\$9.00 PER PERSON

Falafel Bar  
House Made Chickpea Falafel, Warm Grilled Pita  
Tahini Sauce, Tomatoes, Spicy Pickles  
\$8.00 PER PERSON

Mediterranean Display  
Roasted Garlic Hummus  
Creamy Eggplant Dip, Tatziki Sauce  
Quinoa Tabbouleh, Greek Feta  
Assorted Roasted Vegetables  
(Crimini Mushrooms, Harissa Cauliflower & Baby  
Peppers) Imported Olives  
Cocktail Pita & Crackle Bread  
\$15.00 PER PERSON

Tuscan Antipasto  
Prosciutto, Bresaola & Soppressata  
Parmigiano-Reggiano, Grilled Asparagus  
Marinated Artichokes & Tomatoes  
Truffle Parmesan Cauliflower  
Pesto Baby Mozzarella  
Imported Olives, Organic Olive Oil, Aged Balsamic  
Sliced Ciabatta, Garlic Crostini  
\$18.00 PER PERSON

Sushi Boat  
Variety of Rolled Sushi, Nigiri Sushi, Soy Sauce  
Wasabi, Pickled Ginger  
\$24.00 PER PERSON

Baked French Brie  
(One Wheel Serves Approximately 35)  
Toasted Almonds, Honey, Crispy Garlic Bruschetta  
Spanish Baguette  
\$125.00 PER WHEEL

Raw Bar (Select Three)  
Jumbo Shrimp, Oysters, Middleneck Clams  
Mediterranean Mussels (Seasonal)  
Cocktail Sauce, Mignonette, Horseradish, Lemons  
\$34.00 PER PERSON

Jumbo Lump Crab Meat  
\$15.00 PER PERSON ADDITIONAL

Jumbo Shrimp (U-15)  
Cocktail Sauce, Horseradish, Lemons  
\$18.00 PER PERSON

Florida Stone Crabs (Seasonal)  
Mustard, Cocktail Sauce  
MARKET PRICE

Chilled Maine Lobster  
Mustard, Cocktail Sauce  
MARKET PRICE

Caviar  
American Sturgeon, Keta Salmon  
Gold & Wasabi Tobiko, Red Onions  
Sour Cream, Capers, Chopped Egg  
Pumpnickel & Brioche Toast Points  
MARKET PRICE

**ACTION STATIONS**

\$125.00 CHEF FEE

Asian Dumplings (Select Two)  
Chicken, Shrimp, Pork OR Vegetable  
Scallion & Sesame Dipping Sauce

\$12.00 PER PERSON

Steamed Lotus Buns (Select One)  
Roasted Duck  
Scallions, Hoisin, Duck Crackling  
Asian BBQ Chicken  
Charred Pineapple, Jalapeno  
Charred Shiitake  
Umami Mushroom Soy Glaze, Pickled Cucumber  
Spicy Glazed Pork Belly  
Pickled Onion, Kimchi Slaw

\$14.00 PER PERSON

Italian Pasta (Select Two)  
Penne Marinara  
Rigatoni Bolognese  
Cheese Tortellini alla Vodka  
Corn & Fusilli Pesto (GF)  
Garganelli & Wild Mushroom Madeira  
Parmesan, Crushed Red Pepper  
Sliced Italian Baguette

\$15.00 PER PERSON

Poke Station  
Tuna & Salmon Poke, White & Brown Rice  
Toppings to Include: Cucumber, Cilantro  
Jalapeno, Scallion, Avocado Charred Pineapple,  
Shelled Edamame Shallot Crisps, Wakame Salad  
Dressings to Include:  
Ponzu, Sweet Chili, Wasabi Mayo, Spicy Mayo

\$24.00 PER PERSON

Boneless Beef Short Ribs  
Mashed Sweet Potatoes, Crispy Shallots

\$16.00 PER PERSON

Crab Cakes  
Grilled Corn & Vegetable Succotash, Remoulade  
Grain Mustard Beurre Blanc

\$18.00 PER PERSON

Grilled Lamb Chop Skillet  
Creamy Truffle Yukon Potatoes OR  
Mashed Sweet Potatoes, Mushroom Madeira Jus

\$18.00 PER PERSON

Gnocchi & Wild Mushrooms  
Julienne Prosciutto, Baby Peas, Truffle Cream Sauce

\$12.00 PER PERSON

Wok Stir Fry (Select Two) (50 Person Minimum)  
Vegetable Lo Mein, Kung Pao Chicken  
Thai Beef & Basil OR Crispy Ponzu Shrimp  
Steamed Jasmine Rice, Scallions, Chopped Peanuts  
Chili Sauce

\$12.00 PER PERSON

Taco Station  
Grilled Shrimp Taco  
Salsa Verde Cabbage Slaw, Tomato Fresca  
Avocado Crema

Chicken Banh Mi Taco  
Creamy Thai Chili Sauce, Jalapeño  
Cilantro Pickled Carrot & Daikon Salad

\$16.00 PER PERSON

## PLATED DINNER SELECTIONS

Your Selection of One Protein

Includes Soup or Salad, Entrée and Dessert

Regular & Decaffeinated Coffee and Selection of Herbal Teas

### SALADS (Select One)

Baby Field Greens

Sun Dried Cranberries, Grape Tomatoes

Brandy Glazed Walnuts, Gorgonzola

Aged Balsamic Vinaigrette

Arugula & Shaved Fennel

Endive, Radicchio

Baby Tomatoes, Shaved Parmesan

Lemon Vinaigrette

Baby Gem Caesar

Shaved Parmigiano-Reggiano, Croutons

Caesar Dressing

Thai Kale Caesar

Shredded Kale, Parmesan Cabbage

Carrots, Crushed Peanuts

Caesar Peanut Dressing

Mediterranean

Chopped Spinach & Romaine

Feta, Capers, Kalamata Olives

Tomatoes, Cucumbers

Lemon Vinaigrette

### SOUPS (Select One)

Chilled Gazpacho Soup

Chilled Truffle Potato Leek Soup

Crispy Leeks

Butternut Squash Bisque

Pumpnickel Croutons

Truffle Cauliflower & Asparagus

Crispy Shallots

Tomato Bisque

Parmesan Crackling, Sourdough Croutons, Basil

## ENHANCEMENTS

Burrata or Buffalo Mozzarella  
&

Heirloom Tomato

Baby Arugula

Extra Virgin Olive Oil

Aged Balsamic

\$8.00 PER PERSON

Mini Soup & Salad Duets

Potato Leek

Butternut Squash Bisque en Croute

Lobster Bisque

Tomato Bisque en Croute

Chilled Gazpacho

Chilled White Asparagus Vichyssoise

\$4.00 PER PERSON

SEAFOOD

Macadamia Crusted Yellowtail Snapper  
Micro Greens, Maple Vanilla Beurre Blanc

\$58.00 PER PERSON

Lemon Sole Francaise  
White Wine Lemon Caper Sauce

\$62.00 PER PERSON

Melted Leek Crusted Bronzini  
Micro Greens, Roasted Red Pepper Coulis

\$62.00 PER PERSON

Herb Grilled Bronzini  
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Jumbo Lump Crab Cake  
Grilled Corn & Vegetable Succotash  
Grain Mustard Beurre Blanc

\$65.00 PER PERSON

Citrus Soy Glazed Chilean Sea Bass  
Grilled Scallion, Ginger Teriyaki Sauce

\$65.00 PER PERSON

Crab Crusted Yellowtail Snapper  
Grilled Corn & Vegetable Succotash  
Grain Mustard Beurre Blanc

\$70.00 PER PERSON

Miso Glazed Black Cod  
Daikon Sprouts, Wasabi Soy Beurre Blanc

\$75.00 PER PERSON

Herb Roasted Maine Lobster  
MARKET PRICE

DUETS

Citrus Glazed Salmon  
Faro & Black Barley, Herb Tomato Nage  
&

Roasted Sliced Chicken Breast  
Sweet Potato Puree, Baby Vegetables  
Honey Soy Glaze, Citrus Lemongrass Jus

\$49.00 PER PERSON

Braised Beef Short Rib  
Port Glazed Shallots, Natural Jus  
&

Pan Roasted Frenched Chicken Breast  
Butternut Squash Puree, Seasonal Vegetables  
Truffle Honey Herb Jus

\$55.00 PER PERSON

Grilled Flat Iron Steak  
Roasted Tomato, Chimichurri  
&

Herb Grilled Bronzini  
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Grilled Filet Mignon  
Sautéed Spinach, Herb Roasted Fingerling Potatoes  
Truffle Mushroom Jus  
&

Citrus Soy Glazed Chilean Sea Bass  
Tuxedo Fried Rice  
Kimchi Vegetables & Shiitake Mushrooms  
Grilled Scallion, Ginger Teriyaki Sauce

\$68.00 PER PERSON

Roasted Beef Tenderloin  
Sautéed Spinach, Truffle Yukon Potato Puree  
Cabernet Wine Jus  
&

Broiled Maryland Crab Cake  
Baby Vegetable Ragout  
Stone Ground Mustard Sauce

\$80.00 PER PERSON

## PROTEIN SELECTIONS

### CHICKEN

Chicken Marsala  
Wild Mushroom Marsala Sauce

Chicken Francaise  
White Wine Lemon Caper Sauce

Roasted Sliced Chicken Breast  
Honey Soy Glaze, Citrus Lemongrass Jus

Pan Roasted Frenched Chicken Breast  
Butternut Squash Puree  
Truffle Honey Herb Jus  
\$44.00 PER PERSON

### SALMON

Citrus Mustard Glazed Salmon  
Micro Greens, Stone Ground Mustard Sauce

Cashew Crusted Salmon  
Cucumber & Orange Relish  
Citrus Lemongrass Beurre Blanc

Mediterranean Salmon  
Tomato, Kalamata & Herb Vierge, Lemon  
Salsa Verde

Baked Salmon en Croute  
Spinach, Leek, Fennel, Pernod  
Lemon Herb Beurre Blanc  
\$49.00 PER PERSON

### BEEF & VEAL

Braised Beef Short Rib  
Port Glazed Shallots, Natural Jus

\$55.00 PER PERSON

Grilled Skirt Steak  
Charred Onions, Wild Mushrooms  
Red Wine Jus

\$58.00 PER PERSON

Gorgonzola Crusted Skirt Steak  
Cabernet Wine Jus

\$58.00 PER PERSON

Flat Iron Steak  
Roasted Tomato, Chimichurri

\$58.00 PER PERSON

Grilled Filet Mignon  
Cabernet Wine Jus

\$68.00 PER PERSON

Roasted Beef Tenderloin  
Truffle Mushroom Jus

\$68.00 PER PERSON

Grilled Center Cut Veal Chop  
Sautéed Forest Mushrooms  
Truffle Madeira Cream Sauce

\$75.00 PER PERSON



#### GRAINS & MORE

Toasted Israeli Couscous  
Harissa, Almond, Golden Raisins

Yukon Potato Puree (Select One)

Truffle  
Wasabi  
Roasted Garlic

Sweet Potato Puree

Tuxedo Fried Rice

Herb Roasted Fingerling Potatoes

#### VEGETABLES

Baby Vegetables  
Asparagus, French Beans, Carrots,  
Sunburst Squash, Grape Tomatoes

Stir Fried Vegetables  
Bok Choy, Baby Carrots, Sugar Snap Peas  
Shiitake Mushrooms, Charred Scallions

French Beans Almondine  
Shallots, Lemon

Charred Jumbo Asparagus

Butternut Squash & Brussels Sprouts  
Pancetta, Onions, Aged Balsamic

#### DESSERTS (Select One)

Key Lime Tart, Seasonal Berries

Chocolate Chip Cookie & Oreo Brownie Sundae  
Vanilla Ice Cream, Chocolate Sauce

Vanilla Cheesecake, Seasonal Berries

Dulce de Leche Mousse Cake

Chocolate Chip Cookie Skillet  
Vanilla Ice Cream

Chocolate Mousse Cake, Seasonal Berries

Warm Chocolate Velvet  
Vanilla Ice Cream

Semisweet Chocolate Mousse Bar  
Chocolate Chunk Sorbet  
Almond Cocoa Nibble Streusel

Chocolate Peanut Butter Bar  
Salted Caramel Ice Cream, Candied Peanuts

Warm Apple Crumble Tart  
Vanilla Ice Cream, Caramel Sauce

Three Tier Buttercream Wedding Cake from Our Preferred Vendors  
\$10.00 Per Person

Two Fat Cookies  
561-265-5350  
[www.twofatcookies.com](http://www.twofatcookies.com)

Earth & Sugar  
561-225-1260  
[www.earthandsugar.com](http://www.earthandsugar.com)

*\*Please note there is a \$3.00 per person cake cutting fee for outside cake vendors*

FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 20% SERVICE CHARGE.  
PREVAILING FLORIDA STATE SALES TAX OF 7% IS ADDED TO THE TOTAL CHARGES.

## BAR PACKAGES

### DELUXE

Vodka

New Amsterdam, Citron

Gin

Beefeater

Rum

Bacardi Superior, Captain Morgan

Tequila

Sauza Blue

Whiskey & Bourbon

Seagram's VO, Jim Beam

Scotch

J & B

Liqueurs & Mixers

Triple Sec, Apple Sour, Dry & Sweet Vermouth

Baileys, Kahlua

Woodfield Wine Selection

Sparkling, Pinot Grigio, Chardonnay

Cabernet Sauvignon

Beer

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

### OPEN BAR

\$24.00 PER PERSON - ONE HOUR

\$30.00 PER PERSON - TWO-THREE HOURS

\$36.00 PER PERSON - FOUR-FIVE HOURS

### ON CONSUMPTION

\$5.00 PER BEER

\$10.00 PER MIXED DRINK

\$12.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

### PREMIUM

Vodka

New Amsterdam, Ketel One, Ketel One Citron

Tito's

Gin

Bombay Sapphire

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver

Whiskey & Bourbon

Seagram's VO, Jack Daniel's, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label

Liqueurs & Mixers

Triple Sec, Apple Sour, Aparol

Sweet Vermouth, Baileys, Kahlua, Campari

Woodfield Wine Selection (Pick 3)

Sparkling, Pinot Grigio, Sauvignon Blanc

Chardonnay, Pinot Noir, Cabernet Sauvignon

Beer (Pick 3)

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

### OPEN BAR

\$32.00 PER PERSON - ONE HOUR

\$37.00 PER PERSON - TWO-THREE HOURS

\$42.00 PER PERSON - FOUR-FIVE HOURS

### ON CONSUMPTION

\$5.00 PER BEER

\$12.00 PER MIXED DRINK

\$14.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)





WOODFIELD  
BOCA RATON

**MEMBER SELECT**

Vodka (Pick 4)

Belvedere, Chopin, Grey Goose

Grey Goose Orange, Ketel One, Ketel One Citron

New Amsterdam, Stoli Raspberry, Stoli Vanilla Tito's, Van Gogh Espresso

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver, Casamigo Silver

Whiskey & Bourbon

Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label

Glenlivet 12, Macallan 12

Liqueurs & Mixers

Triple Sec, Apple Sour, Peach Schnapps

Sweet Vermouth, Baileys, Kahlua

Campari, Disaronno Amaretto,

Grand Marnier, Courvoisier VS

Woodfield Wine Selection (Pick 4)

Sparkling, Pinot Grigio, Sauvignon Blanc

Chardonnay, Rose, Pinot Noir

Cabernet Sauvignon, Merlot

Beer (Pick 4)

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Blue Moon, Stella Artois

Jai Alai IPA, Becks (Non-Alcoholic)

**OPEN BAR**

\$40.00 PER PERSON - ONE HOUR

\$44.00 PER PERSON - TWO-THREE HOURS

\$48.00 PER PERSON - FOUR-FIVE HOURS

**ON CONSUMPTION**

\$6.00 PER BEER

\$14.00 PER MIXED DRINK

\$16.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE

**ENHANCEMENTS**

Tableside Wine Service  
With Dinner

\$6.00 PER PERSON

Champagne Toast

\$5.00 PER PERSON

Signature Drink

\$5.00 PER PERSON

FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 20% SERVICE CHARGE.  
PREVAILING FLORIDA STATE SALES TAX OF 7% IS ADDED TO THE TOTAL CHARGES.



## WINE BAR

Prosecco, Sparkling, Rose  
Chardonnay, Pinot Grigio, Sauvignon Blanc  
Cabernet Sauvignon, Pinot Noir, Malbec

### Select Three

\$22.00 PER PERSON - ONE HOUR  
\$28.00 PER PERSON - TWO HOURS  
\$34.00 PER PERSON - THREE HOURS

### Select Five

\$24.00 PER PERSON - ONE HOUR  
\$30.00 PER PERSON - TWO HOURS  
\$36.00 PER PERSON - THREE HOURS

## NON-ALCOHOLIC BEVERAGES

### Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale

\$15.00 PER PERSON UNLIMITED

Or

\$3.00 Each

## VENDOR LIST

### ENTERTAINMENT

Euphoria Band  
954-401-3589  
[www.euphoriaband.com](http://www.euphoriaband.com)

Koppertop Entertainment  
877-386-5275  
[www.karlkoppertop.com](http://www.karlkoppertop.com)

Mike Sipe Entertainment  
954-782-9118  
[www.themikesipe.com](http://www.themikesipe.com)

Private Stock Band  
954-922-5448  
[www.privatestockband.com](http://www.privatestockband.com)

Pure Energy  
561-782-6989  
[www.pureenergy.net](http://www.pureenergy.net)

Rock With U Entertainment  
Elvis Barnett 954-547-6411  
[Elvis@rockwithu.com](mailto:Elvis@rockwithu.com)  
[www.rockwithu.com](http://www.rockwithu.com)

VIP Party Productions  
954-921-8861  
[info@vippartyproductions.com](mailto:info@vippartyproductions.com)

Will Bridges Entertainment  
954-816-5476  
[www.willbridges.com](http://www.willbridges.com)

Zazz Events  
954-753-7500  
[www.zazzevents.com](http://www.zazzevents.com)

Motiv8 Events  
954-753-7500  
[jeffgold@motiv8events.com](mailto:jeffgold@motiv8events.com)

### EVENT PLANNERS

Brittney Anderson  
561-994-8833  
[partyperfectevents@yahoo.com](mailto:partyperfectevents@yahoo.com)

Julie Cohen  
561-866-4019  
[iteventplanning@gmail.com](mailto:iteventplanning@gmail.com)

Linzi Etzion  
561-706-5111  
[www.linzievents.com](http://www.linzievents.com)

Carolyn's Creations  
954-632-4377  
[www.carolynscreationz.com](http://www.carolynscreationz.com)

PlanIt Right  
561-251-9489  
[hello@planitrt.com](mailto:hello@planitrt.com)

### EVENT & FLORAL DECOR

Daniel Events  
561-393-1432  
[www.danielevents.com](http://www.danielevents.com)

Dalsimer Atlas  
954-418-0608  
[www.dalsimer.com](http://www.dalsimer.com)

Party Perfect  
561-994-8833  
[www.partyperfectboca.com](http://www.partyperfectboca.com)

Xquisite Events  
561-988-9798  
[www.xquisiteeventsfl.com](http://www.xquisiteeventsfl.com)

## VENDOR LIST

### PHOTOGRAPHY & VIDEOGRAPHY

Artistry Wedding Films  
561-272-4199  
alan@artistryweddingfilms.com

Muñoz Photography  
954-564-7150  
www.munozphotography.com

Santa Barbara Photography  
561-998-8568  
www.santabarbaraphoto.com

Senderey Video  
954-748-8999  
www.sendereyvideo.com

Timeline Video Productions  
954-571-5155  
www.timelinepro.com

### INVITATIONS & MORE

Pretty in Paper  
561-998-3777  
stephanie@prettynpaper.com

Salutations of Delray  
561-266-6558  
salutations@bellsouth.net

Sincerely Yours, Diane  
954-421-9779  
www.sincerelyyoursdiane.com

### TRANSPORTATION

Academy Bus  
561-588-4446  
academybus.com

Dignitary Transportation  
561-422-8880  
dignitaryservices.com

### SPECIALTY LINENS

Atlas Party Rentals  
561-547-6565  
www.atlaspartyrentals.com

Over the Top Party Linens  
954-424-0076  
www.overthetopinc.com

### SPECIALTY CAKES

Two Fat Cookies  
561-265-5350  
www.twofatcookies.com

Earth & Sugar  
561-225-1260  
www.earthandsugar.com

### HOTELS

Hilton Boca Raton Suites  
Rachel Schreibman  
561-852-4023  
rachel.schreibman@hilton.com

Marriott Boca Raton  
Alicia Keough  
561-620-3756  
akeough@bocaratonmarriott.com

Hyatt Place Boca Raton  
Alaina Teitelbaum  
561-717-6713  
alaina.teitelbaum@hyatt.com