

Why choose Jacaranda?

Style

Specifically...yours! Your celebration should carry your signature, not just a cookie-cutter, one-size-fits all affair. Reflect your style, not the venue's, and celebrate the most important moments in your life. Jacaranda provides a beautiful yet unobtrusive setting and accommodates a myriad of different themes, colors schemes and décor so you can make your vision a reality!

Our menus and packages are designed to offer a wide selection of cuisines, service styles and budgets while at the same time suggesting concise and streamlined combinations at a clear and simple per-person package price. No need to list a hundred or more individually priced items that require a CPA to estimate the cost of your event. No bartender fees, attendant fees, maitre d' fees...that's already included

Simplicity

But don't think for a minute that we can't do far more than is on our printed page. Our culinary team has vast experience in many cuisines and is always happy to customize menus to your particular tastes and customs. Maybe you have a favorite dish or even a family recipe you'd like to serve at your party? Ask us...we're always open to expanding our culinary horizons!

Choice

Look closely at what's included in our Party Packages and compare. Our pricing includes Open Bar, Champagne Toast, Custom Designed Celebration Cakes, Hors d'Oeuvres, Floor Length Linens in nearly 50 popular colors, Chair Covers & Bows--not just white, but over 350 colors and fabrics or, **NEW FOR 2017, Chiavari Chairs in several finishes and dozens of cushion colors!** Plus, Panoramic Views from our hillside glass-enclosed Palm Room, Lighting Package including Ceiling Décor, Lighted Trees & LED Uplighting in 60 colors are standard at no additional charge!

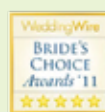
Value

Service

When you celebrate with us, Jacaranda is yours! We host only one formal event at a time, so you'll be the center of our attention. We celebrate relationships, and that includes the one you'll build with us. We'll be by your side all the way, from the moment you step into our office until the last dance. The friendly faces that you meet with during your planning will be the same ones that greet you at the door when you arrive for your event.

We're proud to offer you many decades of combined experience in planning, producing and hosting stunning social occasions. Our team can claim one of the longest tenures of working together—15, 20 and more years—than most any other venue in South Florida. Additionally, we're fortunate to have equally long relationships with the **Preferred Event Professionals** in this guide who offer their vast expertise in Music, Photography, Video, Florals, Décor and more!

Expertise



Festival

Four hours* of unlimited Cocktail Service offering Name Brands of Liquor, Domestic Beers, Varietal Wines, Sodas, Fruit Juices, Mineral Waters and Basic Cordials.

Add a premium bar featuring over 30 top shelf brands plus imported beers for just \$3.95!

Cocktail Hour Hors D'Oeuvres

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits including Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; and a beautifully garnished presentation of Domestic & International Cheeses. Assorted Flatbreads and Crackers.

Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce Seafood Puffs Vegetable Tempura, Honey Plum Sauce
Reuben Squares Chicken Potstickers, Ginger Soy Dipping Sauce Corn Fritters with Scallions
Miniature Crab Cakes, Remoulade Sauce Stuffed Mushrooms Monte Cristo Squares Potato Pancakes
Mini Deep Dish Sausage Pizzas Franks En Croute Churrasco Chimichurri on Bamboo Skewers
Grilled Cheese Brioche Canape with charred tomato & sweet basil compote
Seafood or Chicken Quesadilla Fingers, Sour Cream Rosette & Cilantro

Champagne Toast

Appetizers

Spinach & Mushroom Crepe served with a light cream sauce
Penne Pasta with Roasted Cherry Tomato, Shallots, Broccoli, Capers, Chicken Broth and Parmesan
Tomato Fennel Soup with Parmesan Crisp

Salads

Romaine, Radicchio & Belgian Endive mandarin oranges, golden raisins, sliced toasted almonds and citrus vinaigrette
Tomato Napoleon stacked sliced tomato, feta Cheese, mesclun greens, drizzled with Greek Vinaigrette
Roasted Garlic Caesar crisp romaine, grated parmesan and pesto croutons in our caesar dressing, served French style

Freshly Baked Breads & Butter

Entrées

Chicken Delmonico breast stuffed with red peppers & artichoke hearts, creamy Gorgonzola sauce
Chicken Bruschetta medallions on toasted ciabatta topped with scallions, tomato & parmesan
Chicken Chasseur tomato, mushroom, & onion in demi-glace
Chicken Romani cousin to the classic Marsala with mushrooms and artichoke hearts
Grilled Salmon Dill and Roasted Red Pepper Hollandaise
Almond Coconut Crusted Tilapia with Cuban seasonings and topped with pineapple-jalapeno salsa
Prime Ribs of Beef horseradish & au jus Sliced Beef Tenderloin Sauce Bordelaise

Accompaniments

(Choose any Two)

Yellow Rice Pilaf with cran-raisins Duchesse Potato a`L'Orange
Pesto Smashed Potatoes with Butter, Milk and Basil Pesto Sauce
Montreal Grilled Vegetables Baby Corn, Broccoli & Roasted Red Peppers Vanilla Glazed Sweet Plantains
Lemon Butter Green Beans with Almonds & Roasted Red Peppers

Desserts

Jacaranda Crepe strawberries and cream cheese drizzled in semi-sweet chocolate
Cheesecake Martinis with Fresh Berries & Chocolate Sauce Drizzle
Irish Cream Sundae Vanilla Ice Cream, Irish Cream Liqueur, Chocolate Sauce, Whipped Cream, & Cherry
Peach Nut Crisp baked and topped with vanilla ice cream and caramel drizzle

Choice of Custom Decorated Cakes to Suit Your Occasion Custom Roasted Coffees and Tea

*Festival allows five hours of room time to your event for evening affairs, four hours for daytime. Bar is always four hours.

Wow your guests with choices from Sliders to Sushi with a Specialty Station starting at \$6.95

Choose up to three entrée selections with RSVP pre-ordering at no additional charge!

After dinner treats? Ask about Demitasse, Chocolate Fountains and Viennese Tables

Gala

Premium Open Bar

Five hours of unlimited Cocktail Service offering Name and Premium Brands of Liquor, Domestic & Imported Beers, Varietal Wines, Sodas, Mineral Waters and Premium Cordials.

Cold Buffet

Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple & Citrus; beautifully garnished presentation of Domestic & International Cheeses.
Mediterranean Salad display featuring Hummus, Tabouleh and Couscous with Pita Triangles
Displays of Endive Stuffed with Blue Cheese & Hazelnuts, Spicy Cream Cheese Boats, Crostini with Fresh Tomato-Basil Topping,
Dried Apricot & Boursin Cheese Napoleons with Balsamic Glaze

Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)
Lotus Wontons with Broccoli, Chorizo Sausage & Jack Cheese
Shrimp Cocktail Shooters
Chicken Wellington Chicken Curry Brochettes
Chutney Marinated Plantains Wrapped in Bacon
Asparagus in Puff Pastry Wraps with Hollandaise dip
Sliced Steak on Garlic Toast
Four-Cheese Stuffed Artichoke Bottoms
Brie & Raspberry in Phyllo Pockets
Baked Guava and Almond Empanadas
Potato Fritters in Chive Butter with Sour Cream

Specialty Station

(Choose any one station, for second station add \$4.95)

Korean Kalbi Tacos

Beef Short Rib marinated Korean Style and served in Soft Flour Tortillas with shredded Romaine, Cilantro, Red Onion and drizzled with Gochugaru Sesame Soy Sauce

Gourmet Slider Station

Choose any two styles:
Cheese Beef Burger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli; Smoky Pulled Pork Jo's with sautéed Sweet Onions, Cider stone ground Mustard BBQ Sauce; Crab Cake with Arugula, and Chipotle Remoulade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens

Stir Fry Station

Choose Chicken or Beef Teriyaki stir-fried to order in sesame oil with Oriental vegetables. Served with Fried Rice, Fortune Cookies, Chinese Noodles & Soy Sauce.

Crepe Station

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach, served with a Light Cream Sauce.

Latin Corner

Bring the Latin touch to your cocktail hour with a mélange of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas. Presented with Cuban Sandwich Fingers
Fried Plantains dusted with Brown Sugar.

Champagne Toast

Appetizers

Pan Seared Crab Cakes roasted pepper cream Bahamian Seafood Bisque with a bit of spice and garlic
Candlelit Pineapple Boats a dramatic entrance for your guests Chilled Cucumber Soup with Shrimp
Jumbo Cheese Ravioli on a bed of spinach with garlic oil, diced tomato, pinenuts & shredded parmesan

Salads

Baby Spinach Fresh Mint, Crumbled Bleu Cheese, Fresh Strawberries, Raspberry Vinaigrette
Fresh Mozzarella & Watermelon mixed greens, creamy mozzarella, juicy watermelon, drizzled in balsamic vinegar
Gorgonzola baby field greens, dried cranberries, sweet walnuts, gorgonzola cheese, honey lime vinaigrette
Focaccia & Cibatta topped with shredded parmesan, olive oil & fresh basil served with butter stars on lemon leaves

Intermezzo

Fruit Sorbet Presented on Citrus Rounds

Entrées

Chipotle Chicken with julienne vegetables in orange-chipotle salsa Mesquite Grilled Chicken sundried tomatoes, capers, herb sauce
Medallions of Chicken with spinach, five cheeses, cracked black peppercorn & brandy sauce
Grilled Flounder leeks & tomato, mustard vinaigrette
Oven Roasted Salmon tarragon cream sauce & dried cranberries Sliced Pork Tenderloin tarragon sauce
Grilled Caribbean Jerk-Marinaded Cod served over Black Beans with Pineapple Coconut Salsa
Sliced Beef Tenderloin on a bed of Crispy Onions & Leeks, Sauce Bordelaise Roast Prime Rib of Beef horseradish and au jus

Accompaniments

(choose any two)

Twin Stuffed Potato with sweet and traditional fillings Stuffed Tomato filled with Vegetable Julienne
Purple Peruvian & Sweet Potato Rosettes à l'Orange Yellow Squash Boats with asparagus & carrot
Puff Pastry Potato Haricot Verts with Julienne Carrot Roasted Vegetable Stack

Desserts

Cappuccino Ice Cream Bomb, Raspberry Coulis, Fresh Berries Tiramisu, presented on painted plate with fresh berries & chocolate covered coffee beans
Pastry Trays assorted European pastries on tiered silver trays Crème Brulee in Cinnamon Dusted Pastry Shell
Upgraded Selection of Custom Made Occasion Cakes Jacaranda's Custom Roasted Coffees and Teas White Glove Service

Extravaganza

Five hours of unlimited Cocktail Service offering Name and Premium Brands of Liquor, Domestic & Imported Beers, Varietal Wines, Sodas, Mineral Waters and Premium Cordials. Also offers a Frozen Drink Station.

Hot Buffet

(choose four)

Miniature Stuffed Cabbages
Clams Casino Sausage & Peppers
Roasted Prince Edward Island Mussels
Argentinian Skirt Steak Chimichurri

Hot Butlered

(choose four)

Lollipop Lamb Chops/Mint Jelly
Coconut Shrimp/Spicy Chipotle Mayo
Asparagus in Puff Pastry, Hollandaise
Thai Shrimp Rolls, Lemon Grass
Coconut Milk Dipping Sauce
Seared Beef Crostini, Herbed Bleu
Cheese Cream & Caramelized Red
Onion
French Brie with Dried Cranberries in
Phyllo Baskets

Antipasto Station

Cheeses

Fresh Mozzarella, Provolone, and Pepperjack

Sliced Meats

Prosciutto, Genoa Salami, Hot & Sweet Sopressata

Traditional Accompaniments

Marinated Artichoke Hearts, Marinated
Mushrooms, Hearts of Palm, Scallions,
Pepperoncini, Sliced Plum Tomato, Minced Red
Onion, Capers, Celery, Sun dried Tomatoes,
Chopped Fresh Basil, Sliced Ciabatta Bread,
Balsamic Vinegar and Extra Virgin Olive Oil

Baked Brie en Croute

with Apple Compote and assorted Cheeses

Shrimp Cocktail

Displayed in Carved Ice Swan with Lemon Wedges
and Cocktail Sauce

Sculpted Fruit Display

Created with the freshest seasonal fruits

Three Specialty Stations

Gourmet Slider Station

Choose any two styles:

Cheese Beef Burger with Cheddar, Caramelized
Shallots, Baby Greens, Roasted Garlic Aioli;
Smoky Pulled Pork Jo's with sautéed Sweet
Onions, Cider stone ground Mustard BBQ Sauce;
Crab Cake with Arugula, and Chipotle
Remoulade; Citrus Curried Chicken Tender with a
Dried Pear and Cranberry Yogurt Relish and
Mesclun Greens

Crepe Station

Your guests' choice of Seafood or Chicken Crepes
made to order with a selection of Tomato, Scallion,
Cheese, Mushrooms & Spinach and served with a
Light Cream Sauce.

Sushi Boat

A colorful display of California Rolls, Spicy Tuna
Rolls, Salmon Rolls and Eel Rols with Soy, Wasabi
and Ginger displayed in a beautiful mahogany boat

Champagne Toast garnished with Fresh Strawberries

Appetizers

Chilled Cantaloupe Melon Soup with Lime Granite served in Cantaloupe Crowns

Baked Potato Soup served in pumpernickel bread boule, topped with shredded cheddar, scallions & bacon bits

Wild Mushroom Vol au Vent sauteed Mushrooms in Cognac Cream in a Pastry Cup Seafood Ceviche Martini with Gazpacho Vinaigrette

Potato Gnocchi and Fresh Spinach in Fontina and Gorgonzola Cream Topped with Walnut Bread Crumbs

Salads

Arugula & Watercress with Sliced Pears, Candied Pecans, Sundried Cranberries, Bleu Cheese & Rye Croutons, Raspberry Vinaigrette

Black Bean Salad with Yellow Corn & Roasted Red Peppers over Mesclun Mix with Port Wine Vinaigrette, Scallion Garnish

Beefsteak Tomato filled with Field Greens, Julienne Vegetables, Fresh Mozzarella Cubes, Kalamata Olives, Balsamic Vinaigrette

Crusty French Rolls & Focaccia with butter stars on lemon leaves

Intermezzo

Sorbet Presented on Citrus Rounds & Pineapple Wheel

Entrées

Crab Mousse Stuffed Chicken Irish Whiskey Cream Sauce Dijon Potato Crusted Alaskan Halibut Dijon Dill Tartar Sauce

Chicken Picatta classic with lemon, capers & white wine sauce Chicken Saltimbocca topped with prosciutto, sage, wine cream sauce

Mediterranean Chicken sauteed in Garlic Basil Oil with Sundried Tomato, Artichoke Hearts & Feta

Shrimp & Scallop Stuffed Flounder with Fresh Dill Champagne Sauce Veal Chop with apple chutney

Green Mountain Maple Roasted Salmon marinated in ginger, soy & citrus

Coconut Milk Marinated Mahi Mahi raisin, green onion & mango sauce Shrimp Scampi classic garlic & herbs over rice

Roast Leg of Lamb stuffed with spinach & pinenuts Sliced Pork Tenderloin roasted garlic & cabernet sauce

Macadamia Crusted Sea Bass Filet key lime dill sauce Sliced Tenderloin of Beef boursin cheese sauce

Accompaniments (choose any two)

Wild Rice Pilaf with dried cranberries, sundried tomato, pigeon peas Pastry Puff sweet potato filling Potato Gnocchi in red pepper crown

Purple Potato Stack with mushrooms, red & yellow peppers Asparagus Spears served in yellow squash vases

Baby Vegetable Medley Stuffed Tomato filled with garlic spinach Wild Mushroom Risotto

Viennese Table

Assorted European Pastries including Napoleans, Eclairs, Creampuffs, Cannoli, Petit Fours & Miniature Tarts; Chocolate and Pina
Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit
Display with Chocolate Fondue

Jacaranda's Custom Roasted Coffees, Teas Demitasse Station with Espresso & Cappuccino

Double Upgrade Selection of Custom Made Occasion Cakes

White Glove Service

Jacaranda Gold Dinner Buffet

Add a Premium Bar Selection featuring over 30 top shelf brands plus imported beers for just \$3.95!

Don't see your favorite? Ask us! We can build stations around almost any cuisine—even family recipes!

Four hours* of unlimited Cocktail Service offering Name Brands of Liquor, Domestic Beers, Varietal Wines, Sodas, Fruit Juices, Mineral Waters and Basic Cordials.

Cocktail Hour Hors d'Oeuvres

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; and a beautifully garnished presentation of Domestic & International Cheeses. Assorted Flatbreads and Crackers.

Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce Seafood Puffs Vegetable Tempura, Honey Plum Sauce
Reuben Squares Chicken Potstickers, Ginger Soy Dipping Sauce Corn Fritters with Scallions
Miniature Crab Cakes, Remoulade Stuffed Mushrooms Monte Cristo Squares Potato Pancakes
Mini Deep Dish Sausage Pizzas Franks En Croute Churrasco Chimichurri on Bamboo Skewers
Grilled Cheese Brioche Canape' with Charred Tomato & Sweet Basil Compote
Seafood or Chicken Quesadilla Fingers, Sour Cream & Cilantro

Champagne Toast

Buffet Station Selections

Design your buffet by choosing between four and six of the beautifully presented stations listed below. Most feature expert attendants preparing your guests' selection to order.

Salads

A vast array of garden fresh salad items including Mixed Field Greens & Lettuces, Tomatoes, Cucumbers, Carrots, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croutons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Harvest Salad with Apples, Walnuts, Dried Cranberries, Bleu Cheese in Toasted Sesame Dressing. Crusty French Rolls with Traditional Creamery and Specialty Flavored Butters

Chef's Carving Board

Choose any two of the following meats to be carved to order: Roasted Prime Ribs of Beef with Creamed Horseradish & Au Jus, Baked Ham with Pineapple Glaze, Black Cherry Glazed Loin of Pork with Bleu Cheese Sauce or Roasted Turkey Breast with Cranberry Sauce. **(To add a third selection, add \$3.95 per person.)**. Served with Duchesse Potatoes a` l'Orange and Chef's Medley of Fresh Vegetables.

Italian

Choose any two Pastas and two Sauces:

Linguine Fettucini Rotella Bowties Miniature Shells Penne
Cheese Tortellini
Marinara Pomodoro Red or White Clam Alfredo Carbonara
DeVita (Tomato, Basil, Cream & Parmesan) or
Garlic & Basil Oil, Artichokes, Sundried Tomato & Feta
served with Miniature Meatballs and Italian Sausage. Sauteed to order and presented with Crushed Red Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

Mediterranean

Peppered Lamb Kabobs, Chicken with Sundried Tomatoes, Artichoke Hearts, Feta in Garlic Basil Oil, Hummus, Couscous & Tabouleh and your choice of Spanakopita Triangles or Stuffed Grape Leaves

Asian

A beautiful Mahogany Boat Displaying Assorted Sushi Rolls including California, Smoked Eel, Spicy Tuna & others served with Wasabi, Soy Sauce & Fresh Ginger complemented by any two of these Asian Favorites: Thai Basil Chicken, Pad Thai Noodles, Korean Kalbi Tacos, Panang Chicken Curry, or Pork Fried Rice.

Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce.

Caribbean

Walkerswood Jerk Chicken Breast with Cajun Cream Sauce, Escovitch Fish, and host's choice of one of these Caribbean Favorites:
Curried Goat with White Rice,
Oxtail Stew with Brown Rice with Coconut, Peas & Raisins
Pork Griot with Djon-Djon Rice

Latin Corner

Paella of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas plus Mojo Pork with Onions and Fried Plantains dusted with Brown Sugar.

Southern

Homestyle Baked or Fried Chicken, Mac & Cheese, Shrimp & Grits with Chorizo, and your choice of either Collard Greens or Succotash.

Light Dessert Table

Belgian Waffles made to order, Ice Cream Sundae Bar with Vanilla & Chocolate Ice Creams and all the Toppings, Hot Fruit Crepe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!
(available as a 5th or 6th Station only)

Choice of Custom Decorated Cakes to Suit Your Occasion

Jacaranda's Custom Roasted Colombian Coffees and Tea

*Jacaranda Gold Buffet provides 5 hours of room time for your event for evening affairs, 4 hours bar time.

Jacaranda Platinum Dinner Buffet

Premium Open Bar

Five hours of unlimited Cocktail Service offering Name and Premium Brands of Liquor, Domestic & Imported Beers, Varietal Wines, Sodas, Mineral Waters and Premium Cordials.

Cold Buffet

Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple & Citrus; beautifully garnished presentation of Domestic & International Cheeses.

Mediterranean Salad display featuring Hummus, Tabouleh and Couscous with Pita Triangles

Displays of Endive Stuffed with Blue Cheese & Hazelnuts, Spicy Cream Cheese Boats, Crostini with Fresh Tomato-Basil Topping, Dried Apricot & Boursin Cheese Napoleons with Balsamic Glaze

Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Lotus Wontons with Broccoli, Chorizo Sausage & Jack Cheese Shrimp Cocktail Shooters Chicken Wellington Chicken Curry Brochettes
Chutney Marinated Plantains Wrapped in Bacon Asparagus in Puff Pastry Wraps with Hollandaise dip Sliced Steak on Garlic Toast
Four-Cheese Stuffed Artichoke Bottoms Brie & Raspberry in Phyllo Pockets Baked Guava and Almond Empanadas

Champagne Toast

Premium Buffet Station Selections

Salad

A vast array of garden fresh salad items including Mixed Field Greens & Lettuces, Tomatoes, Cucumbers, Carrots, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croutons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Harvest Salad with Apples, Walnuts, Dried Cranberries, Bleu Cheese in Toasted Sesame Dressing. Crusty French Rolls with Traditional Creamery and Specialty Flavored Butters

Chef's Carving Board

Choose any two of the following meats to be carved to order:
Tenderloin of Beef with Roasted Garlic Cabernet Sauce, Roasted Leg of Lamb with Mint Jelly, Black Cherry Glazed Loin of Pork with Bleu Cheese Sauce or Roasted Turkey Breast with Orange Cranberry Relish.
Served with Purple Peruvian & Sweet Potato Rosettes à l'Orange and Asparagus Spears in Yellow Squash Vases

Latin Corner

Paella of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas plus Mojo Pork with Onions and Fried Plantains dusted with Brown Sugar.

Mediterranean

Peppered Lamb Kabobs, Chicken with Sundried Tomatoes, Artichoke Hearts, Feta in Garlic Basil Oil, Hummus, Couscous & Tabouleh and your choice of Spanakopita Triangles or Stuffed Grape Leaves

Taste of New Orleans

Bourbon Glazed Short Ribs, Louisiana Seafood Gumbo and Boudreaux Jumbalaya of Andouille Sausage, Chicken, Bell Peppers, Onion & Long Grain Rice

Peruvian

Lomo Saltado with Yukon Gold Potato Wedges, Aji De Gallina with White Rice and Shrimp Causa

Italian

Choose Two:

Ricotta Cheese Ravioli with Diced Tomato, Garlic Butter, Spinach & Pinenuts

Wild Mushroom Ravioli and in Garlic, Parmesan & Roasted Cauliflower Cream with Diced Tomato

Rigatoni in Garlic Butter with Roasted Cherry Tomato, Arugula & Fresh Mozzarella

Butternut Squash Ravioli in Sage Cream Sauce

Sauteed on station and served with host's choice of Chicken Picatta, Chicken Parmesan or Eggplant Parmesan. Presented with Crushed Red Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

Asian

A beautiful Mahogany Boat Displaying Assorted Sushi Rolls including California, Smoked Eel, Spicy Tuna & others served with Wasabi, Soy Sauce & Fresh Ginger complemented by any two of these Asian Favorites: Thai Basil Shrimp, Pad Thai Noodles, Korean Kalbi Tacos, Panang Chicken Curry, Seafood Stir Fry or Wild Rice & Scallion Pancakes drizzled in Apricot Butter

Caribbean

Walkerswood Jerk Chicken Breast with Blackened Shrimp & Cajun Cream Sauce, Escovitch Fish, Spicy Jamaican Beef Patties, and host's choice of one of these Caribbean Favorites:

Curried Goat with White Rice; Oxtail Stew with Brown Rice with Coconut, Peas & Raisins; Pork Griot with Djon-Djon Rice

Southwestern

Chicken Veracruz, Spicy Beef Burrito with Melted Cheddar & Salsa, Seafood Quesadilla /Cilantro & Sour Cream, Chicken Tortilla Soup

Pastry Trays

Tiered silver trays placed on each table featuring an assortment of Minature Eclairs, Creampuffs, Napoleons, Petit Fours, Fruit Tarts and Cheesecake Bites

Upgraded Selection of Custom Decorated Cakes

Jacaranda's Custom Roasted Colombian Coffees and Tea

Celebration Luncheon

(Available for Daytime Events Only)

*Add Butlered Hot
Hors d'Oeuvres or
a Specialty Station
to your cocktail
hour. Prices start
at just \$6.95!*

Three hours of unlimited Cocktail Service offering Name Brands of Liquor,
Domestic Beers, Wines, & Sodas*

Cocktail Hour Hors d'Oeuvres

Cold Buffet

*A tiered and decorated display featuring chilled fresh vegetable crudite of
Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes,
Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of
Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries,
Pineapple and Citrus; and a beautifully garnished presentation of Domestic &
International Cheeses.*

Champagne Toast

Opening Course

Soup Selection Choose from a large variety

Penne Pasta with Sun Dried Tomatoes, Feta Cheese, Artichoke Hearts in Garlic, Basil Oil

Jacaranda Garden Salad traditional lettuce, tomato, cucumber, red cabbage & carrot in our Italian ranch dressing

Roasted Garlic Caesar crisp romaine, grated parmesan and pesto croutons in our caesar dressing, served French style

Freshly Baked Breads & Butter

Entrées

Chicken Monte Carlo seasoned breadcrumb crusting, layered with tomato, mushrooms & shredded parmesan, lemon butter sauce

Chicken Marsala topped with a rich mushroom sauce made with Marsala wine

Walkerswood Jerk Chicken Cajun cream sauce

Filet of Sole topped with sliced toasted almonds Chardonnay Grilled Salmon served with dill sauce in a cucumber cup

Prime Ribs of Beef slow roasted, served with horseradish & au jus

Sliced London Broil served in a silky Bordelaise sauce

Accompaniments

Roasted Potatoes Rosemary Island Brown Rice with Coconut, Peas & Raisins

Baked Stuffed Potato Mashed Red Potatoes with Garlic & Scallions

(The chef will also select the season's freshest vegetables to complement your menu)

Choice of Custom Decorated Cakes to Suit Your Occasion

Jacaranda's Custom Roasted Colombian Coffees and Tea

**Although the bar is open for three hours, your event is allotted a four hour time slot.*

Jacaranda Silver Luncheon Buffet

Three hours* of unlimited Cocktail Service offering Name Brands of Liquor, Domestic Beers, Varietal Wines, Sodas, Fruit Juices, Mineral Waters and Basic Cordials.

Cocktail Hour Hors d'Oeuvres

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; and a beautifully garnished presentation of Domestic & International Cheeses. Assorted Flatbreads and Crackers.

Champagne Toast

Buffet Station Selections

Design your buffet by choosing between four and six of the beautifully presented stations listed below. Most feature expert attendants preparing your guests' selection to order. We can also create stations around your favorite dishes...ask us for details!

Salads

A vast array of garden fresh salad items including Mixed Field Greens & Lettuces, Tomatoes, Cucumbers, Carrots, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croutons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Harvest Salad with Apples, Walnuts, Dried Cranberries, Bleu Cheese in Toasted Sesame Dressing. Crusty French Rolls with Traditional Creamery and Specialty Flavored Butters

Chef's Carving Board

Choose any two of the following meats to be carved to order: Roasted Prime Ribs of Beef with Creamed Horseradish & Au Jus, Baked Ham with Pineapple Glaze, Black Cherry Glazed Loin of Pork with Bleu Cheese Sauce or Roasted Turkey Breast with Cranberry Sauce. **(To add a third selection, add \$3.95 per person.)**. Served with Duchesse Potatoes a l'Orange and Chef's Medley of Fresh Vegetables.

Italian

Choose any two Pastas and two Sauces:

Linguine Fettucini Rotella Bowties Miniature Shells Penne Cheese Tortellini
Marinara Pomodoro Red or White Clam Alfredo Carbonara DeVita (Tomato, Basil, Cream & Parmesan) or Garlic & Basil Oil, Artichokes, Sundried Tomato & Feta served with Miniature Meatballs and Italian Sausage. Sauteed to order and presented with Crushed Red Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

Mediterranean

Peppered Lamb Kabobs, Chicken with Sundried Tomatoes, Artichoke Hearts, Feta in Garlic Basil Oil, Hummus, Couscous & Tabouleh and your choice of Spanakopita Triangles or Stuffed Grape Leaves

Choice of Custom Decorated Cakes to Suit Your Occasion

Asian

A beautiful Mahogany Boat Displaying Assorted Sushi Rolls including California, Smoked Eel, Spicy Tuna & others served with Wasabi, Soy Sauce & Fresh Ginger complemented by any two of these Asian Favorites: Thai Basil Chicken, Pad Thai Noodles, Korean Kalbi Tacos, Panang Chicken Curry, or Pork Fried Rice.

Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce.

Caribbean

Walkerswood Jerk Chicken Breast with Cajun Cream Sauce, Escovitch Fish, and host's choice of one of these Caribbean Favorites: Curried Goat with White Rice, Oxtail Stew with Brown Rice with Coconut, Peas & Raisins, Pork Griot with Djon-Djon Rice

Latin Corner

Paella of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas plus Mojo Pork with Onions and Fried Plantains dusted with Brown Sugar.

Southern

Homestyle Baked or Fried Chicken, Mac & Cheese, Shrimp & Grits with Chorizo, and your choice of either Collard Greens or Succotash.

Light Dessert Table

Belgian Waffles made to order, Ice Cream Sundae Bar with Vanilla & Chocolate Ice Creams and all the Toppings, Hot Fruit Crepe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!
(available as a 5th or 6th Station only)

Jacaranda's Custom Roasted Colombian Coffees and Tea

Pricing based on minimum of 75 guests; groups of 50-74 please add \$3.00 per person

*Jacaranda Silver Luncheon Buffet provides 4 hours of room time for your event, 3 hours bar time

Elegance Brunch Buffet

Four hour brunch bar featuring Bloody Marys with fresh celery & lime, Champagne Mimosas with orange pinwheels, and Rum Punch with Maraschino Cherries served from crystal punch bowls.

Cocktail Hour Hors D'Oeuvres

Cold Buffet

A tiered and decorated display featuring chilled fresh vegetable crudite of Broccoli, Cauliflower, Carrots, Celery, Spring Onions, Cherry Tomatoes, Mushrooms, Zucchini & Peppers with Jacaranda Dip; Sculpted Assortment of Fresh Cut and whole Fruits such as Canteloupe, Watermelon, Strawberries, Pineapple and Citrus; a beautifully garnished display of Domestic & International Cheeses, Assorted Flatbreads & Crackers.

Grand Champagne Toast

Brunch Buffet

American Breakfast Station

Country Fresh Scrambled Eggs, Lyonnaise Potatoes, and host's choice of Applewood Smoked Bacon or Turkey Sausage

Omelette Station

Omelettes made to order with guest's choice of Eggs or Egg Whites plus their choice of fillings including Scallion, Spinach, Cheese, Peppers, Ham or Turkey, Tomato and Mushrooms

European Breakfast Stations

(choose one presentation)

Feather-light Crepes made to order with hot Fruit Fillings. Served with Powdered Sugar and Fresh Whipped Cream Toppings.

Belgian Waffles made to order with warm Maple Syrup, Hot Fruit Toppings and Fresh Whipped Cream Toppings

Cheese Blintzes served from Silver Chafing Dishes with Hot Fruit Toppings and Sour Cream

Light and Fluffy Pancakes made to order with Hot Fruit Toppings, Pecans, Bananas, warm Maple Syrup and Fresh Whipped Cream

Your choice of any one of the above presentations plus Jacaranda French Toast—extra thick with a crunchy sugar and grain coating! (for more than one presentation, add \$2.00 per person for each item)

Chef's Carving Board and Hot Station

Choose one of the following meats to be carved to order and one Seafood Selection presented in Gleaming Silver Chafing Dish::

Prime Rib of Beef with Creamed Horseradish, Herb Crusted Roasted Pork Loin with Tarragon Sauce, Baked Ham with Pineapple Glaze, or Roasted Turkey Breast with Cranberry Sauce. (For two selections, add \$3.95 per person.)

Filet of Sole Florentine, Flounder Amandine, Poached Salmon in Dill Cream, Teriyaki Glazed Salmon with Grilled Pineapple, Tilapia Francaise, or Seafood Newburg with Steamed Rice

(Other selections may be available seasonally; ask your Catering Representative for details)

Cold Buffet Display

A beautiful array of garden fresh salad items including Mixed Seasonal Lettuces, Tomatoes, Cucumbers, Carrot, Alfalfa Sprouts, Mandarin Orange Sections, shredded Cheese, Mushrooms, Ripe Olives, Chopped Egg, Onions, Toasted Almonds, Croutons, and Dressings.

Sliced Smoked Nova Scotia Salmon with Tomato, Onion & Capers

Mesquite Chicken Salad, Seafood or Tuna Salad, Harvest Salad with Apples, Walnuts, Dried Cranberries, Bleu Cheese in Toasted Sesame Dressing, Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Beans. Bagels with Cream Cheese, Butter & Preserves

Silver Dollar Danish and assortment of freshly baked Miniature Muffins

Choice of Custom Decorated Cakes

Custom Roasted Colombian Coffees and Tea

Complement your
Brunch Bar
Selections with a
Full Open Bar
Option at just \$7.95
per person.

Cocktail Hour Specialties

First impressions are lasting impressions. Enhance your cocktail hour by customizing your package with the delicious Hors d'Oeuvres and Specialty Stations below:

Butlered Service

Standard Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Thai Chicken Lettuce Leaf Wraps, Peanut Sauce
Seafood Puffs Vegetable Tempura, Honey Plum Sauce
Reuben Squares Chicken Potstickers, Ginger Soy Sauce
Corn Fritters with Scallions
Miniature Crabcakes, Remoulade Sauce Stuffed Mushrooms
Monte Cristo Squares Potato Pancakes
Mini Deep Dish Sausage Pizzas Franks en Croute
Churrasco Chimichurri on Bamboo Skewers
Grilled Cheese Brioche Canape' with Charred Tomato &
Sweet Basil compote
Seafood or Chicken Quesadilla Fingers

*Add to Celebration or Elegance: \$9.95 per person
(Included with Festival & Jacaranda Buffet)*

Deluxe Hot Butlered Service

(Choose any five, served in unlimited quantity for one hour)

Lotus Wontons with Broccoli, Chorizo Sausage & Jack Cheese
Shrimp Cocktail Shooters
Chicken Wellington Chicken Curry Brochettes
Chutney Marinated Plantains Wrapped in Bacon
Asparagus in puff pastry wraps with Hollandaise dip
Brie & Raspberry Phyllo Pockets Sliced Steak on Garlic Toast
Four-Cheese Stuffed Artichoke Bottoms
Baked Guava and Almond Empanadas
Upgrade to Festival: \$4.95 per person
Upgrade to Celebration: \$11.90 per person
(Included with Gala Package)

Premium Hot Hors d'Oeuvres Service

Hot Buffet (4)

Miniature Stuffed Cabbages
Clams Casino Sausage & Peppers
Roasted Prince Edward Island Mussels
Argentinian Skirt Steak Chimichurri

Hot Butlered (4)

Lollipop Lamb Chops/Mint Jelly
Coconut Shrimp/Spicy Chipotle Mayo
Chutney Marinated Plantains in Bacon
Asparagus in Puff Pastry, Hollandaise
Thai Shrimp Rolls, Lemon Grass Coconut Milk Sauce
Seared Beef Crostini, Herbed Bleu Cheese Cream &
Caramelized Red Onion
French Brie with Dried Cranberries in Phyllo Baskets

*Upgrade to Gala: \$7.50 per person
Upgrade to Festival: \$9.90 per person
Upgrade to Celebration: \$14.85 per person
(included with Extravaganza package)*

Specialty Stations

Iced Martini Station

Your guests will be drawn to the brilliantly illuminated Themed Ice Carving as our Martini Specialist creates dozens of modern variations on the ultimate classic cocktail! Premium Vodkas and Gins mixed with flavored liquors and liqueurs flow through the ice carving into guests' glasses and then are garnished with their favorite fruits. Ask your catering representative for more details!

Gourmet Mushroom

Portabella, Shitake & Enoki Mushrooms sauteed with guest's choice of Fresh Tomato, Garlic, Pine Nuts, Sundried Tomato, Fresh Spinach, Feta Cheese and Scallions and served over Pastry Shell. White Wine Cream Sauce on the side.
\$6.95 per person.

Gourmet Slider Station

Choose any two styles:

Cheese Beef Burger with Cheddar, Caramelized Shallots, Baby Greens, Roasted Garlic Aioli; Smoky Pulled Pork Jo's with sautéed Sweet Onions, Cider stone ground Mustard BBQ Sauce; Crab Cake with Arugula, and Chipotle Remoulade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens. \$6.95 per person

Baked Potato Station

Sweet & Yukon Gold Potatoes with toppings bar of Cheddar, Bleu Cheese, Bacon, Caramelized Onions, Sautéed Mushrooms, Roasted Red & Yellow Peppers, Chives, Sour Cream, Sundried Tomato, and Scallions.
\$5.95 per person

Carving

Roast Beef, Turkey Breast, Pastrami, Corned Beef, Herb Crusted Pork Loin or Baked Ham (choose one) carved to order and served on Party Breads with appropriate sauces. \$6.95 per person (For more than one meat: \$3.95 per person per item)

Crepes

Your guests' choice of Seafood or Chicken Crepes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce. \$6.95 per person

Latin Corner

Bring the Latin touch to your cocktail hour with a melange of Chicken, Shrimp and Clams cooked and served in a Spiced Yellow Rice with Pigeon Peas. Presented with Cuban Sandwich Fingers and Fried Sweet Plantains dusted in Brown Sugar. \$6.95 per person

Korean Kalbi Tacos

Beef Short Ribs marinated Korean Style and served in Soft Flour Tortillas with shredded Romaine, Cilantro, Red Onion and drizzled with Gochugaru Sesame Soy Sauce
\$6.95 per person

Sushi Boat

A colorful display of California Rolls, Spicy Tuna Rolls, Salmon Rolls and Eel Rols with Soy, Wasabi and Ginger displayed in a beautiful boat!
\$10.95 per person (75 person minimum)

Shrimp Cocktail Station

Extra Large Shrimp presented on a beautiful illuminated ice display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce.
\$14.95 per person (75 person minimum).

(All pricing is for Cocktail Hour service only as an addition to package)

Finishing Touches

Create the perfect end to your event with one of our dessert presentations. Choose from one of our designs or create your own with your catering representative.

Viennese Table

Assorted European Pastries including Napoleans, Eclairs, Creampuffs, Cannoli, Petit Fours & Miniature Tarts; Strawberry, Chocolate and Pina Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit Display with Chocolate Fondue
\$10.95 per person

Deluxe Viennese Table

All of the Pastry Station and Viennese Table Selections plus two more gourmet cakes (may we suggest Praline Frangelica and Tiramisu), Ice Cream Sundae Bar and Demitasse Station with Espresso & Cappuccino.
\$13.95 per person

Dessert Extravaganza

All of the Pastry Station, Viennese & Deluxe Viennese Items PLUS Flambe Station with Cherries Jubilee & Bananas Foster made to order, variety of Fruit Tartelettes, Key Lime Pie, Apple Streudel with Whiskey Sauce and Cannolis filled to order.
\$16.95 per person

Light Dessert Table

A little more fun, a little less formal. Belgian Waffles made to order, Ice Cream Sundae Bar with Vanilla & Chocolate Ice Creams and all the Toppings, Hot Fruit Crepe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!
\$6.95 per person

Not-So-Light Dessert Table

Same as the Light Dessert Table, but adds Assorted European Pastries.
\$9.95 per person

Pastry Trays

Tiered silver trays placed on each table featuring an assortment of Miniature European Pastries, Petit Fours, Fruit Tarts and Cheesecake Bites
\$5.95 per person

Served Desserts

Included with our Festival Package, desserts such as our Jacaranda Crepe, Cheesecake Martinis, Peach Nut Crisp, Black Forest Cobbler or Amaretto Parfait can be added to other packages as an additional finishing touch.
\$4.25 per person

Deluxe Served Desserts

Tiramisu, Cappuccino Ice Cream Bombe, Crème Brulee, Cherries Jubilee or Bananas Foster. Included with the Gala Package, may be added to Festival Package: \$3.95 per person
All other packages: \$5.95 per person

Cafe & Cordials

Demitasse Station

Espresso & Cappuccino with steamed, frothed milk brewed to order and served with Cinnamon & Chocolate. \$3.75 per person

Premium Demitasse Station

Espresso & Cappuccino with Premium Cordials including Frangelica, Baileys, Kahlua, Courvosier, Amaretto di Sarrono and more!. \$4.75 per person

Et Cetera...

When you're planning an event, a million questions can come to mind. While we can't fit quite that many here, we've tried to list the answers to some of the more frequently asked.

How many affairs does Jacaranda host simultaneously?

Our clubhouse is designed to host only one formal event at a time. This means that our entire social catering staff will be devoted to you and your guests.

Can packages be mixed or altered? Absolutely. We've created our packages on the most popular combinations, but they are only examples. We'll be happy to customize your event and menu in a way that reflects your personal style and taste!

Are there overtime charges? Yes, if your party continues beyond the scheduled adjournment time, overtime charges for the room or bar service (or both) may apply. Pricing is \$3.95 per person, per hour with continued bar service or \$2.95 per person per hour for room only. Fees are based on the final guaranteed number or actual attendance, whichever greater. Overtime may not be available if another function follows yours or would take your event past 2:00 a.m.

Can I offer an entree choice on a sit down dinner? Yes, up to three choices when we are given an entree count 3 business days in advance of the event. This means asking your guests to specify their entree preference on the invitation response card, and giving us the totals for each entree. Your per person price will be the average of these entrees. We also offer an option of entree orders taken at the tables without advance counts, but this will incur an additional charge of \$4.00 per person.

Are there separate prices for kids? In most cases, yes. For Bar and Bat Mitzvahs, Quinces and Sweet Sixteens, a separate teen package is offered. For other social occasions, such as weddings and anniversaries, we recommend a kids' plate (such as Chicken Fingers, Fruit and French Fries or similar) for children twelve years and younger at \$19.95 per child.

Can I do a ceremony rehearsal at Jacaranda? If your ceremony is to take place here, we will be pleased to provide space at no charge based on availability. Space may be tentatively reserved one month prior and confirmed two weeks prior to your wedding. We suggest having your notary, minister or rabbi direct your rehearsal, but in cases where that is not possible, we will be happy to assist you as scheduling allows.

Are the grounds available for my photography? We are proud to provide one of the most beautiful settings in South Florida and are happy to offer any non-golf course areas for your photo and video backdrops. Our recommended photographers are well-acquainted with our many panoramic views that will enhance your memories. Indoor photography will depend on space and time availability.

What starting time should be on my invitations? Please list the same starting time as you have arranged with us. We will not be ready to receive your guests until the specified starting time. This is most important to ensure your event runs smoothly!

What about table favors, placecards, and other personal items? We will be happy to place any reasonable amount of

these items for you during the set up time of your event. We ask that you bring them to us at your final appointment during the week prior to your function. Due to space and time limitations, we can't store artificial or fresh floral centerpieces. These must be delivered during the two hour pre-function set up time. We cannot store, assemble or place any type of table centerpieces and strongly suggest you contract with professional florists or decorators for this service.

Who will be here on the day of my party? As a smaller property, we pride ourselves on the personal attention we are able to offer our clients. Except in cases where scheduling precludes, your Catering Representative, Catering Director, Banquet Manager and Executive Chef are all present, diligently working to see that your affair is a smashing success. The complete satisfaction of you and your guests is our top priority!

What services are not provided by Jacaranda? We believe in doing what we do best—offering fine cuisine and gracious service. And while our venue does offer a beautifully decorated room complete with ceiling decor, lighted trees, colored uplighting and more, other decor such as floral centerpieces are not included. You will also need to procure outside services for music (band or DJ), photography, videography, placecards, invitations and ceremony officiants. See our list of highly recommended vendors and their displays in this book for our suggestions.

When do my other services have access for set up? In most cases we provide a two hour set up time prior to your event for your florist, decorator, musicians, etc. If you are planning photo sessions prior to your event, you may need to consult with your Catering Representative to verify availability.

Is a tasting or sampling of my menu available? Absolutely! Once you have confirmed your booking, a private tasting can be arranged of your brunch, luncheon or dinner menu (except hors d'oeuvres or dessert items). Tastings are usually scheduled on weekend afternoons or evenings to coincide with events having similar menu as yours, and are complimentary for two guests (additional guests may join at \$19.95 per person, maximum of 6 total). When possible, we provide your menu selections plus an alternate for comparison. To arrange a tasting, you must contact us at least 4 months prior to your event.

What about Kosher or guests with special dietary needs? We will be happy to order Glatt Kosher meals for individual guests from our Kosher caterer at an additional charge of \$40.00 per meal. For guests with special needs such as gluten-free, vegan, lactose intolerant or other, please advise us of the requirements in advance and we'll make every effort to accommodate them.

Is there a dressing room available? Yes, we do offer a private dressing room at least one hour prior to your event. Please advise us if you will be needing this area.

Club Policies

Below please find a partial listing of general policies and procedures that apply to catered events. Please review the terms of your contract for further details.

Decorations and Party Items: *Decorations and Party Items: We regret that we cannot allow smoke or fog machines due to our fire prevention systems. Violation of this rule by your entertainment may result in interruption of your event and payment of municipal false alarm fees of up to \$500.00. We must also ask that confetti machines not be used unless the band or DJ will be providing cleanup services after the event. Rice or bubbles are not allowed due to slip & fall hazards, but birdseed may be thrown outdoors. On Bar/Bat Mitzvahs and other children's parties, some restrictions may apply to articles placed on kids' tables. Additionally, no decor items may be mounted onto walls or windows with nails, tacks, tape or glue unless specified and cleared in advance. We are also not able to store, assemble or place your table centerpieces, and you must provide personnel capable of completing their set up during the two hours prior to your event. Please check with your catering representative regarding other items.*

Damage to Facilities: *Should Jacaranda property or facility be damaged by the host or host's guests, the host will be held financially responsible for the repair of the property damaged.*

Insurance: *Jacaranda Catering carries general liability insurance for the protection of you and your guests. To insure this protection is complete, we must insist that all vendors employed by you, including, but not limited to entertainment, photographers, videographers, and decorators/florists carry full general liability insurance in the amount of \$1,000,000.00 per occurrence, \$2,000,000.00 aggregate. Waivers are not acceptable, and Jacaranda Catering reserves the right to deny facility access to vendors not providing written proof of this coverage. Proof must be provided in the form of a Certificate of Insurance showing coverage valid for the date of the event and listing Jacaranda Catering, Jacaranda Golf Club, Scratch Golf Company and United Golf as Certificate Holders or Additional Insureds. This should be in our offices no later than one week prior to your event.*

Alcoholic Beverage Service: *Please remember that Jacaranda must abide by all state laws regarding the service of alcoholic beverages. Consequently, we may not serve or allow the consumption of alcoholic beverages by any guests under the age of 21 years, and are required by law to request valid photo identification with proof of age for verification. Please be further advised that it is illegal for adults, including legal parents or guardians, in attendance to give alcoholic beverages to guests under 21. Adults who violate this law may be asked to leave the premises, and, in extreme cases, we may be forced to suspend service of all alcoholic beverages at the event. Additionally, we are required by law to refuse service of alcoholic beverages to any guest that, in our judgement, appears intoxicated.*

Outside Sources of Food and Beverage: *No food or beverages may be brought into Jacaranda by the client or another vendor. Certain exceptions may apply (such as Kosher meals or specialty cakes), and must be arranged in advance. In these exceptions, the outside vendor must provide proof of licensing and meet the same insurance requirements as specified above. Please be advised that we are prohibited by state law from serving any food or beverage prepared in a private home or otherwise unlicensed, non-commercial facility. Security Officers: Bar/Bat Mitzvahs, Quinces, Sweet Sixteens and other parties expecting 10 or more minors will require one security officer hired through Jacaranda Catering from the City of Plantation Police. Ask your catering coordinator for details and cost. Items Supplied By Vendors: Jacaranda is not responsible for the storage, safekeeping, damage or loss of decor or equipment (such as, but not limited to, floral stands, microphones, cameras, linens) supplied or utilized by you or your hired vendors. Any items used during the event MUST be picked up at the end of the event or they may be discarded. Items supplied by the host for the event must also be removed at the end of the event.*

Vendor Meals: *Your hired vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will we knowingly allow any on-duty vendor to be served or purchase alcoholic beverages. Most hosts choose to serve meals to vendors working during the event; these should be arranged in advance and, in most cases, are charged at half the regular package price.*

Vendor Access: *Hired vendors cannot be guaranteed access to facilities more than two hours prior to your event starting time. When, in Jacaranda Catering's sole judgement, scheduling permits, we may be able to grant earlier set up times. Vendors will have one hour after the scheduled end of the event to breakdown and remove all items from the premises unless arranged otherwise in advance and that this may result in you incurring additional charges on your event.*

Food and Beverage Restrictions: *No food or beverages may be removed from the property by hosts or guests. We regret that we cannot pack meals or leftovers "to go" due to liability concerns regarding safe handling of food once it leaves the premises.*

Cancellations and Date Changes: *All cancellations or date changes MUST be made in writing. Failure to properly cancel in writing may leave you subject to payment of the entire value of your event plus applicable recovery costs. All scheduled prepayments and deposits are non-refundable and will be retained by Jacaranda Catering as a portion of liquidated damages. In cases of postponement, certain fees and conditions may apply. Please ask your catering coordinator and read the Terms of Agreement in your contract for further information.*

Jacaranda Party Package Pricing and General Information

Effective 4/1/2017

Festival

Chicken Delmonico or Bruschetta	\$99.95*
Chicken Chasseur or Romani	\$99.95*
Prime Rib of Beef	\$109.95*
Sliced Tenderloin of Beef	\$109.95*
Almond Coconut Tilapia	\$105.95*
Grilled Salmon.....	\$105.95*

Gala

Chicken Mesquite or Chipolte	\$109.95*
Chicken Medallions	\$109.95*
Prime Rib of Beef	\$121.95*
Sliced Tenderloin of Beef	\$121.95*
Sliced Pork Tenderloin.....	\$113.95*
Oven Roasted Salmon	\$118.95*
Grilled Caribbean Cod.....	\$118.95*
Grilled Flounder	\$118.95*

Extravaganza

Chicken Picatta.....	\$130.95*
Chicken Saltimbocca	\$133.95*
Chicken Apple & Apricot.....	\$133.95*
Crab Mousse Stuffed Chicken.....	\$135.95*
Sliced Tenderloin of Beef.....	\$141.95*
Sliced Pork Tenderloin.....	\$132.95*
Roast Leg of Lamb	\$133.95*
Veal Chop	\$150.95*
Shrimp Scampi	\$138.95*
Stuffed Flounder	\$138.95*
Green Mountain Maple Roasted Salmon	\$138.95*
Coconut Milk Mahi Mahi	\$137.95*
Dijon Potato Crusted Halibut	\$138.95*
Macadamia Crusted Sea Bass.....	\$150.95*

Jacaranda Gold Dinner Buffet

Packages marked with an asterick () offer a \$10.00 per person discount for Friday and Sunday evenings and all daytime events.

Please remember to add 20% Service Charge and 6% Sales Tax to all package pricing.

General Information

A non-refundable prepayment (deposit) of \$750.00 is required to reserve space on a confirmed basis. One-third of the remaining balance is required 120 days prior to the affair and another one-third is payable 60 days prior. These payments become non-refundable at those times. In most cases a one-week tentative hold can be placed on a single date and time after an in-person consultation appointment at the club. Ask your catering representative for more details.

Final guaranteed attendance counts must be given to the catering office by 12 noon on the Tuesday preceding Friday, Saturday or Sunday events, and three business days prior in all other cases. Final payments are also due three business days prior, and must be made in cash, teller's check or other certified local funds. Sorry, we cannot accept credit cards on any deposits or prepayments. In cases of overtime or additional charges incurred during the event, Visa, Mastercard or American Express will be accepted, and payment must be made for these charges at the conclusion of the event.

Saturday evening events usually require a minimum guarantee of 100 persons. All other times require 50 persons minimum, unless otherwise specified.

Prices in this brochure may change without notice. Prices for specific menus on signed contracts are guaranteed unless otherwise noted.

Four Stations	\$99.95*
Five Stations	\$104.95*
Six Stations	\$108.95*

Jacaranda Platinum Dinner Buffet

Four Stations	\$109.95*
Five Stations	\$114.95*
Six Stations	\$118.95*

Celebration Sit Down Luncheon

Chicken Marsala.....	\$69.00
Chicken Monte Carlo	\$69.00
Jerk Chicken.....	\$69.00
Sliced London Broil.....	\$75.00
Prime Rib of Beef.....	\$77.00
Grilled Chardonnay Salmon	\$74.00
Sole Amandine	\$74.00

Jacaranda Silver Luncheon Buffet

Four Stations	\$73.95
Five Stations	\$77.95
Six Stations	\$80.95

(Jacaranda Luncheon Buffet pricing based on 75 adult minimum; groups of 50-74 please add \$3.00 per person)

Elegance Brunch

With 50-75 guests.....	\$68.95
With 75 or more guests	\$65.95



Additional Services and Amenities

Ceremonies

Jacaranda Country Club offers two beautiful locations for your most special day, our beautiful romantically lit indoor gazebo and our outdoor gazebo overlooking our sparkling blue lakes and gentle rolling greens. Fees are as follows:

<i>Friday and Sunday Saturday Daytime</i>	<i>Indoor \$395.00</i>	<i>Outdoor \$595.00</i>
<i>Saturday Evening</i>	<i>Indoor \$495.00</i>	<i>Outdoor \$695.00</i>

Both include the use of our gazebo, set up of white cushioned chairs and six (6) columns for a typical 30 minute ceremony. Ceremonies requiring additional time may incur additional charges.

Above prices subject to 6% state sales tax

Glass Charger Plates

Nothing completes your table setting like beautiful Charger Plates! We have a wide selection of custom made glass chargers in a vast array of finishes and colors. Most are available at \$3.50 per plate; ask your Catering Representative for details!

Specialty Linens

Although we include a wide selection of solid color floor-length linens and napkins, we also have access to hundreds of rental linen options. Specialty fabrics include everything from fine satins to burlap and everything in between in hundreds of solid colors and prints to work with almost any motif, theme or look you have in mind. Ask us for more information!

Our Preferred Event Professionals

*Look
closely at
what's
included in
our Party*

ATIONS
Marriott Plantation

www.plantationcourtyard.com

Hampton Inn Plantation
954-382-4500
www.ftlauderdaleplantation.hamptoninn.com

Holiday Inn Express & Suites Plantation
954-472-5600
www.expressplantation.com

Renaissance Plantation
954-308-4507
www.renaissanceplantation.com

Sheraton Suites Plantation
954-424-3300
www.sheratonsuitesplantation.com

AIRPORT & LIMOUSINE SERVICE
A Classy Affair Limo Service
954-821-5087
www.aclassyaffairsouthfla.com

A Class Limos
954-271-2900
www.a-class-limos.com

CAKES
Elite Cake Creations
954-450-2685
www.elitecake.com

DANCE LESSONS
Florida Dancesport
954-616-8481
www.fldancesport.com

DÉCOR- BALLOON THEME & EVENT
A-Way 2 Go Balloons & Special Events
954-587-5003
www.away2goballoons.com

DÉCOR- FLORAL & EVENT
Agapé Flowers and Events
954-321-8880
www.flowersandeventsfl.com

Creations by Blanca
954-972-1993
www.floralcreationsbyblanca.com

Elite's Flowers
786-261-3897
www.elitesflowers.com

Lush Celebrations at Field of Flowers
800-963-7374
www.lushcelebrations.com

Pink Pussycat Flower Shop
954-584-7045
www.pinkpussycatflowers.com

DJS & ENTERTAINMENT
1 Team, Elegant Occasions

954-722-2223
www.eoep.com

84 West Events
954-236-9000
www.84westevents.com

Complete Weddings + Events
954-499-8099
www.completemediaevent.com/jacaranda

Eddie B & Company
954-721-9911
www.eddieb.com

Jammin' Express
954-659-3472
www.jamminexpress.com

Sound Event DJs & Lighting
954-505-4175
www.soundeventdjs.com

FITNESS & PERSONAL TRAINING
KoKo Fit Club
954-628-5631
fl.plantation@kokofitclub.com

FULL SERVICE SALON & SPA
Ganesh Salon & Spa
954-473-2506
www.ganeshsalonspa.org

HONEYMOON/TRAVEL
Cruise Planners
954-990-7690
www.goexoticvacations.com

HORSE DRAWN CARRIAGES
Miami Carriages
786-395-4044
www.miamicarriages.com

INTERACTIVE ENTERTAINMENT &
PHOTO FAVORS
Motiv8Events
954-753-7500
www.motiv8events.com

INVITATIONS
Invites and Events
954-797-8022
www.invitesandevents.com

MOBILE MAKEUP & HAIR
Ultimate Bridal Beauty
561-251-7081
www.ultimatebridalbeauty.com

OFFICIANTS
Rabbi Jonathan Kaplan
Interfaith, Traditional
954-346-5030
www.rabbijk.com

Rev. Arlene Goldman
Interfaith, Non-Denominational
954-946-6656
www.ido4ever.com

Priceless Vows
Non-Denominational
954-433-0405
www.pricelessvows.com

Rabbi Larry Shuval
Modern Liberal Rabbi 954-683-0906
www.reblarry.com

Rev. Gerald F. Radson
Interfaith, Non-Denominational
954-540-4070
www.weddingofficiantsofflorida.com

Weddings by Lowell
Interfaith Specialty, Notary
954-240-1944
www.weddingsbylowell.com

PHOTO BOOTH & PAPER FLOWER
BACKDROP
Photo Booth For Good
954-534-2881
www.photoboothforgood.com

PHOTOGRAPHY & VIDEO
1 Team, Elegant Occasions
954-722-2223
www.eoep.com

84 West Events
954-236-9000
www.84westevents.com

Affordable Affairs Photo & Video
954-241-7001
www.aaphotofl.com

AP Photo & Video
954-978-9776
www.apphotovideo.com

Complete Weddings + Events
954-499-8099
www.completemediaevent.com/jacaranda

Michelle Lawson Photography
305-986-7029
www.michellelawson.com

Partigliani Photography & Cinema
561-929-0868
www.partigliani.com

SHOWERS & REHEARSAL DINNERS
Renaissance Plantation
954-308-4507
www.renaissanceplantation.com

Sheraton Suites Plantation
954-424-3300
www.sheratonsuitesplantation.com

WEDDING PLANNING IDEAS
Gay & Lesbian Wedding Resources
www.blacktiepublishing.com/justvows2016