

Jacaranda



*Event Planner
&
Preferred Event Professionals*





Inside Photography by Ron Wood Photo

Why choose Jacaranda?

STYLE

Specifically...yours! Your celebration should carry your signature, not be 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!

SIMPLICITY

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. You won't be confused by hundreds of individually priced items that require a CPA to estimate the cost of your event. No bartender fees, attendant fees, maitre d' fees, venue rental fees...that's already included.

CHOICE

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!

VALUE

Look closely at what's included in our Party Packages and compare it to other venues. Our per person pricing already includes **Open Bar, Champagne Toast, Custom Designed Celebration Cakes, Hors d'Oeuvres, Floor Length Linens in nearly 50 popular colors, and Chiavari Chairs** in many different finishes and cushion colors at no extra charge! Plus, Panoramic Views from our hillside glass-enclosed Palm Room, Lighting Package including Ceiling Décor & **LED Uplighting** (60+colors!) are standard.

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 all 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.

EXPERTISE

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—over 20 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!

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Visit us on the web at www.jacarandacc.com

Photography by Leo Photography

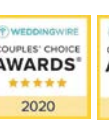


Photography by Pedal & Stems



Cover Photography:

- Top Image: Leo Photography
- Bottom Center & Right Image:
Michelle Lawson Photography



Jacaranda Country Club Menus



Add a premium bar featuring over 30 top shelf brands plus imported beers for just \$4.95!

Wow your guests with choices from Sliders to Sushi with a Specialty Station starting at \$7.95

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

After dinner treats? Ask about Demitasse, Butler Passed Pastries and Viennese Tables

Festival

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 crudité 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 • Breaded Spinach Artichokes
Spicy Korean Gochujang Meatballs • Chicken Potstickers, Ginger Soy Dipping Sauce
Almond Stuffed Dates Wrapped in Bacon • Miniature Crab Cakes, Remoulade Sauce • Stuffed Mushrooms
Franks En Crouete • Caribbean Jerk Meatballs • Mini Grilled Three-Cheese with Tomato Basil Soup Shooters
Seafood or Chicken Quesadilla Fingers, Sour Cream Rosette & Cilantro

Champagne Toast

Appetizers

Spinach & Mushroom Crêpe 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 croûtons 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 à 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 Crêpe 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.

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 Cantaloupe, 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

Chutney Marinated Plantains Wrapped in Bacon

Phyllo Wrapped Asparagus with Prosciutto

Bang-Bang Shrimp Shooters

Phyllo Cups with Ricotta & Thyme

Sliced Steak on Garlic Toast

Four-Cheese Stuffed Artichokes

Brie & Raspberry in Phyllo Pockets, Moroccan Chicken Satay

Chicken & Waffle Skewer, Honey Sriracha Sauce

Stuffed Mushrooms with Sausage, Cream Cheese, Onions & Garlic

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

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-Marinated 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 a l'orange • Yellow Squash Boats with asparagus & carrot

Puff Pastry Potato • Haricot Verts with Julienne Carrot • Roasted Vegetable Stack

Desserts

Tiramisu with fresh berries & chocolate covered coffee beans • Pastry Trays assorted European pastries butler passed after dinner

Crème Brûlée in Cinnamon Dusted Pastry Shell

Upgraded Selection of Custom Made Occasion Cakes • Jacaranda's Custom Roasted Coffees and Teas • White Glove Service



Photography by Curtis Smith Studios
Decor by Floral Promotions

Creating memories that
last a lifetime



Photography by Michelle Lawson Photography



Photography by Complete Weddings & Events

For an unforgettable day - start
with our unforgettable location



Photography by Ron Wood Photo

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)

Stuffed Cabbages
Clams Casino, Sausage & Peppers
Roasted Prince Edward Island Mussels
Argentinean Skirt Steak Chimichurri

Hot Butlered

(choose four)

Lollipop Lamb Chops/Mint Jelly
Korean BBQ Shrimp Skewers
Lobster Empanadas
Crab Beignets with Mustard Aioli
Seared Beef Crostini, Herbed Bleu Cheese Cream
& Caramelized Red Onion
French Brie with Dried Cranberries in
Phyllo Baskets
Grilled Stuffed Jalapenos with Bacon,
Cheddar & Cream Cheese

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 Croûte

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
Rémoulade; Citrus Curried Chicken Tender
with a Dried Pear and Cranberry Yogurt
Relish and Mesclun Greens

Crêpe Station

Your guests' choice of Seafood or Chicken
Crêpes 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

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 Croûtons, 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 Piña 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 & Cappucino
Double Upgrade Selection of Custom Made Occasion Cakes • White Glove Service

Jacaranda Gold Dinner Buffet

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 crudité 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 Cantaloupe, 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 • Breaded Spinach Artichokes
Spicy Korean Gochujang Meatballs • Chicken Potstickers, Ginger Soy Dipping Sauce
Almond Stuffed Dates Wrapped in Bacon • Miniature Crab Cakes, Remoulade Sauce • Stuffed Mushrooms
Franks En Croute • Caribbean Jerk Meatballs • Mini Grilled Three-Cheese with Tomato Basil Soup Shooters
Seafood or Chicken Quesadilla Fingers, Sour Cream Rosette & 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, Croûtons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Harvest Kale 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 \$5.95 per person)

Served with Duchesse Potatoes à l’Orange and Chef’s Medley of Fresh Vegetables.

Italian

(Choose any two Pastas and two Sauces)

Linguine • Fettuccine • 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

Southern

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

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 Cantaloupe, 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 • Chutney Marinated Plantains Wrapped in Bacon
Phyllo Wrapped Asparagus with Prosciutto • Bang-Bang Shrimp Shooters • Phyllo Cups with Ricotta & Thyme
Sliced Steak on Garlic Toast • Four-Cheese Stuffed Artichoke • Brie & Raspberry in Phyllo Pockets • Moroccan Chicken Satay
Chicken & Waffle Skewer, Honey Sriracha Sauce • Stuffed Mushrooms with Sausage, Cream Cheese, Onions & Garlic

Champagne Toast

Premium Buffet Station Selections

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, Croûtons, 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 a` 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

An assortment of Minaiture Eclairs, Creampuffs, Napoleons, Petit Fours, Fruit Tarts and Cheesecake Bites
butler passed after dinner

Upgraded Selection of Custom Decorated Cakes

Jacaranda’s Custom Roasted Colombian Coffees and Tea

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 crudité 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 Cantaloupe, 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, Croûtons, Dressings. Mediterranean Orzo Salad with Roasted Vegetables & Feta; Santa Fe Salad of Toasted Tortilla, Lime Chicken, Corn, Tomato, Cilantro & Black Bean; Harvest Kale 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 \$5.95 per person)

Served with Duchesse Potatoes à l'Orange and Chef's Medley of Fresh Vegetables

Italian

(Choose any two Pastas and two Sauces)

Linguine • Fettuccine • 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 & Tabbouleh 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

Crêpes

Your guests' choice of Seafood or Chicken Crêpes 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 Crêpe 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

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



Turn your special moments
into memories



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.

Complement
your Brunch Bar
Selections with
a Full Open Bar
Option at just
\$8.95 per person.

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 \$4.00 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 \$5.95 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, Croûtons, 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



Discover the possibilities





Celebration

Add Butlered Hot Hors d'Oeuvres or a Specialty Station to your cocktail hour. Prices start at just \$8.95!

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 crudité 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.

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, Rémoûlade Sauce • Stuffed Mushrooms
Monte Cristo Squares • Potato Pancakes

Mini Deep Dish Sausage Pizzas • Franks en Croûte • Churrasco
Chimichurri on Bamboo Skewers

Grilled Cheese Brioché Canapé' with Charred Tomato &
Sweet Basil compote
Seafood or Chicken Quesadilla Fingers

Add to Celebration or Elegance: \$11.95 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

Baked Guava and Almond Empa  adas

Upgrade to Festival: \$6.95 per person

Upgrade to Celebration: \$16.95 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: \$9.50 per person

Upgrade to Festival: \$14.50 per person

Upgrade to Celebration: \$21.50 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 Vodka's 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, Shiitake & 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. \$8.95 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 Rémoûlade; Citrus Curried Chicken Tender with a Dried Pear and Cranberry Yogurt Relish and Mesclun Greens. \$8.95 per person

Baked Potato Station

Sweet & Yukon Gold Potatoes with toppings bar of Cheddar, Bleu Cheese, Bacon, Caramelized Onions, Sauteed Mushrooms, Roasted Red & Yellow Peppers, Chives, Sour Cream, Sundried Tomato, and Scallions. \$7.95 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. \$8.95 per person (For more than one meat: \$5.95 per person per item)

Cr  pes

Your guests' choice of Seafood or Chicken Cr  pes made to order with a selection of Tomato, Scallion, Cheese, Mushrooms & Spinach and served with a Light Cream Sauce. \$8.95 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. \$8.95 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 \$8.95 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! \$12.95 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. \$18.95 per person (75 person minimum).

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





Photography by 84 West Events



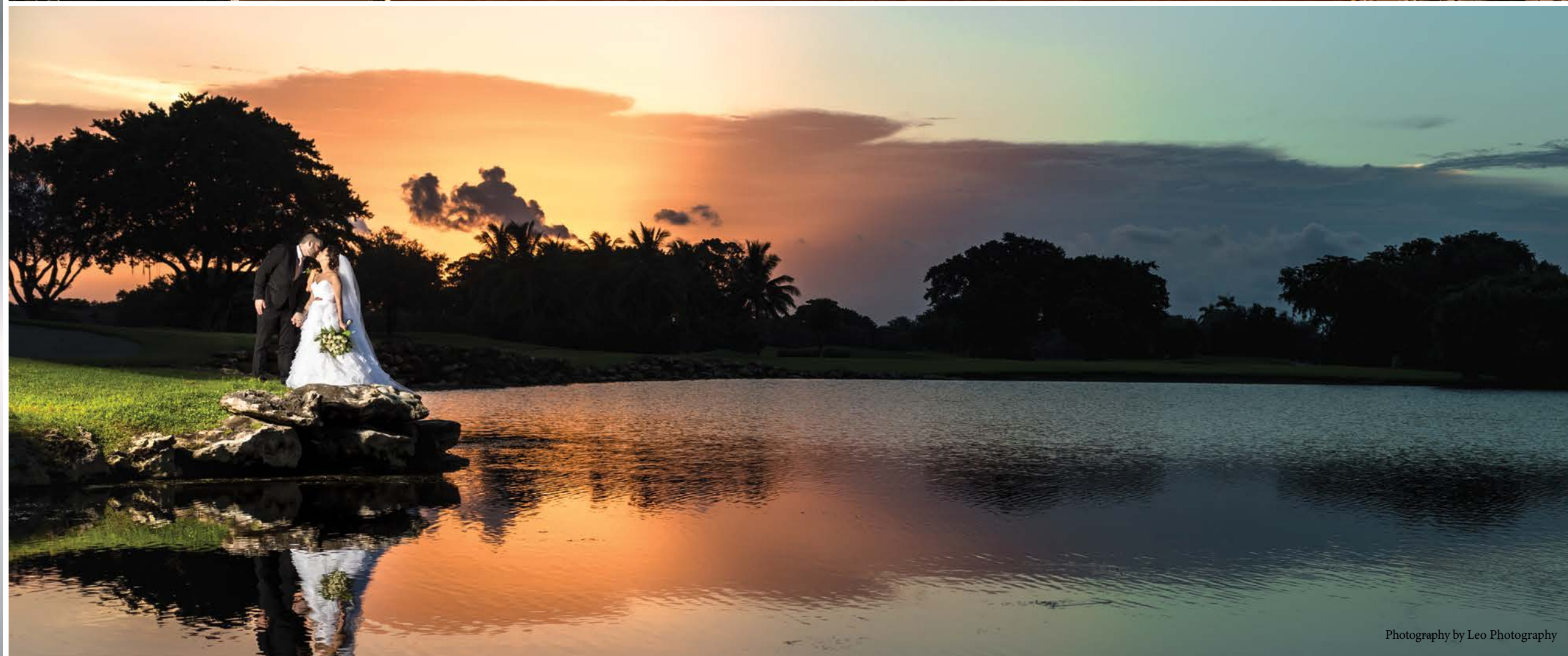
Decor by One of a Kind Event Designs



Photography by 84 West Events



Decor by One of a Kind Event Designs



Photography by Leo Photography



Photography by Lauren & Jim



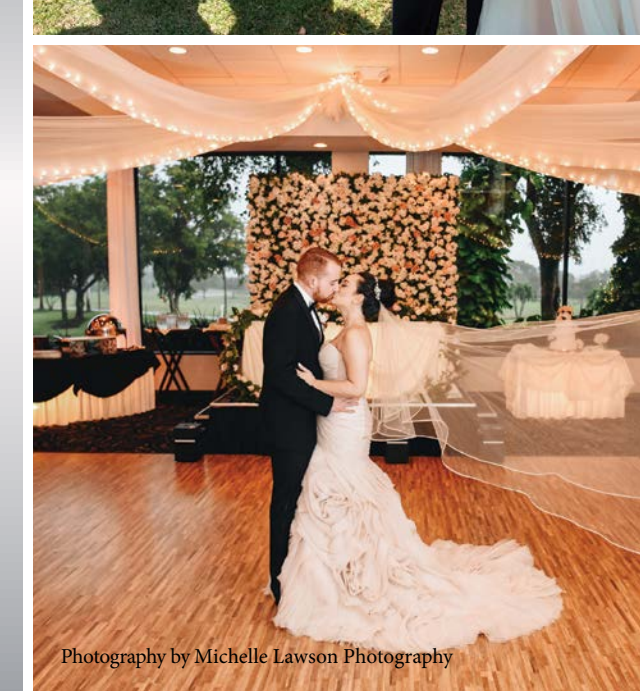
Photography by Michelle Lawson Photography



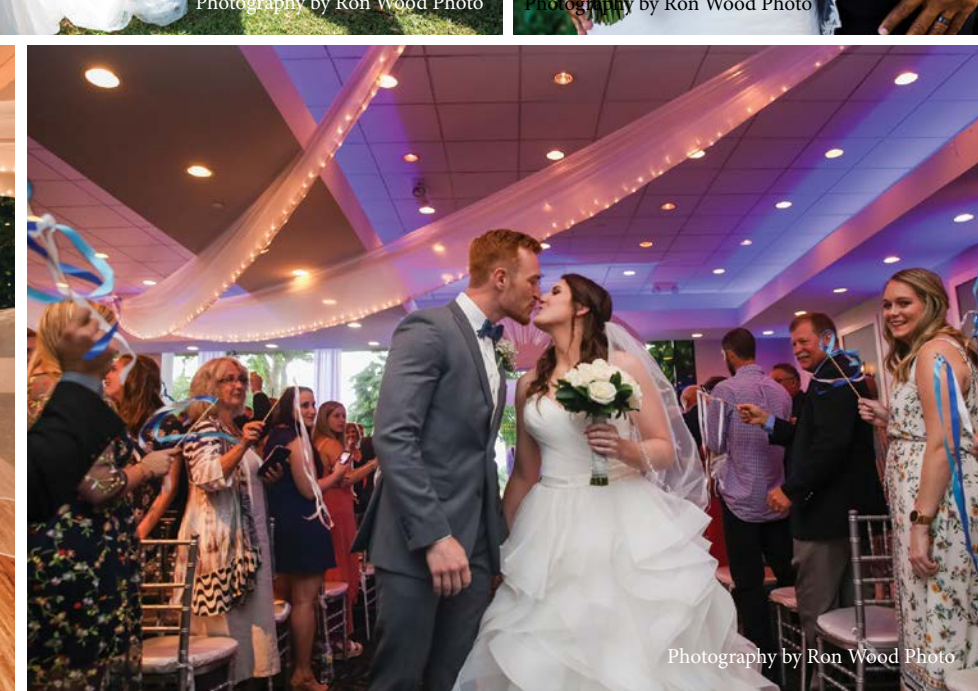
Photography by Ron Wood Photo



Photography by Ron Wood Photo



Photography by Michelle Lawson Photography



Photography by Ron Wood Photo

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 Pia Colada Mousses, Four Gourmet Layer Cakes, Cheesecakes with Cherry, Blueberry & Chocolate Chip Toppings, and a Fresh Fruit Display with Chocolate Fondue
\$12.95 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.
\$15.95 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 Strudel with Whiskey Sauce and Cannolis filled to order.
\$18.95 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 Crêpe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!
\$8.95 per person

Not-So-Light Dessert Table

Same as the Light Dessert Table, but adds Assorted European Pastries
\$11.95 per person

Pastry Trays

Featuring an assortment of Miniature European Pastries, Petit Fours, Fruit Tarts and Cheesecake Bites butler-passed to your guests
\$8.95 per person

Served Desserts

Included with our Festival Package, desserts such as our Jacaranda Crêpe, Cheesecake Martinis, Peach Nut Crisp, Black Forest Cobbler or Amaretto Parfait can be added to other packages as an additional finishing touch
\$6.95 per person

Deluxe Served Desserts

Tiramisu, Crème Brulee, Cherries Jubilee or Bananas Foster Included with the Gala Package, may be added to Festival Package: \$5.95 per person
All other packages: \$7.95 per person

Cafe & Cordials

Demitasse Station

Espresso & Cappuccino with steamed, frothed milk brewed to order and served with Cinnamon & Chocolate
\$4.95 per person

Premium Demitasse Station

Espresso & Cappuccino with Premium Cordials including Frangelica, Baileys, Kahlua, Courvosier, Amaretto di Sarrono and more!
\$6.95 per person

Yes, It’s Included!

The Per-Person Pricing Below Includes:

- Open Bar
- Champagne Toast
- Cocktail Hour Hors d'Oeuvres
- Sit Down or Buffet Brunch, Lunch, or Dinner Service
- Custom Designed Wedding, Mitzvah, & Quince Cakes
- Settings in Fine China, Crystal & Flatware
- Floor Length Table Linens in over 50 colors with coordinating Napkins
- Chiavari Chairs or Chair Covers & Sashes in over 100 colors and finishes

- LED Lighting Package with Wall and Ceiling Uplighting in your color scheme
- Dance Floor with Lighted Overhead Décor
- Panoramic Waterfront & Golf Course Views from our hillside glass-enclosed Palm Room
- Lushly Landscaped Gardens, Sparkling Lakes, and Spectacular Sunsets
- Professional Event Coordinators
- Friendly, Attentive, Experienced Service Team to staff your celebration

| Festival | |
|---------------------------------------|-----------|
| Chicken Delmonico or Bruschetta | \$112.95* |
| Chicken Chasseur or Romani..... | \$112.95* |
| Prime Rib of Beef..... | \$122.95* |
| Sliced Tenderloin of Beef..... | \$122.95* |
| Almond Coconut Tilapia | \$118.95* |
| Grilled Salmon | \$118.95* |

| Gala | |
|------------------------------------|-----------|
| Chicken Mesquite or Chipolte | \$122.95* |
| Chicken Medallions | \$122.95* |
| Prime Rib of Beef..... | \$134.95* |
| Sliced Tenderloin of Beef..... | \$134.95* |
| Sliced Pork Tenderloin | \$126.95* |
| Oven Roasted Salmon | \$131.95* |
| Grilled Caribbean Cod..... | \$131.95* |
| Grilled Flounder | \$131.95* |

| Extravaganza | |
|--|-----------|
| Chicken Picatta | \$143.95* |
| Chicken Saltimbocca..... | \$146.95* |
| Chicken Apple & Apricot..... | \$146.95* |
| Crab Mousse Stuffed Chicken | \$148.95* |
| Sliced Tenderloin of Beef..... | \$154.95* |
| Sliced Pork Tenderloin | \$144.95* |
| Roast Leg of Lamb | \$146.95* |
| Veal Chop..... | \$163.95* |
| Shrimp Scampi | \$151.95* |
| Stuffed Flounder..... | \$151.95* |
| Green Mountain Maple Roasted Salmon..... | \$151.95* |
| Coconut Milk Mahi Mahi | \$150.95* |
| Dijon Potato Crusted Halibut..... | \$151.95* |
| Macadamia Crusted Sea Bass..... | \$163.95* |

Jacaranda Gold Dinner Buffet

| | |
|---------------------|-----------|
| Four Stations | \$112.95* |
| Five Stations | \$117.95* |
| Six Stations | \$121.95* |

Jacaranda Platinum Dinner Buffet

| | |
|---------------------|-----------|
| Four Stations | \$122.95* |
| Five Stations | \$127.95* |
| Six Stations | \$131.95* |

Celebration Sit Down Luncheon

| | |
|---------------------------------|---------|
| Chicken Marsala | \$82.00 |
| Chicken Monte Carlo..... | \$82.00 |
| Jerk Chicken..... | \$82.00 |
| Sliced London Broil..... | \$88.00 |
| Prime Rib of Beef..... | \$90.00 |
| Grilled Chardonnay Salmon | \$86.00 |
| Sole Amandine | \$87.00 |

Jacaranda Silver Luncheon Buffet

| | |
|--|---------|
| Four Stations | \$86.95 |
| Five Stations | \$90.95 |
| Six Stations | \$93.95 |
| <i>(Jacaranda Luncheon Buffet pricing based on 75 adult minimum; groups of 50-74 please add \$3.00 per person)</i> | |

Elegance Brunch

| | |
|------------------------------|---------|
| With 50-75 guests | \$79.95 |
| With 75 or more guests | \$76.95 |

**Packages marked with an asterisk (*) offer a \$10.00 per person discount for Friday and Sunday evenings
Please remember to add 20% Service Charge and 7% Sales Tax to all package pricing.*



Additional Services & Amenities

Ceremonies

Jacaranda Country Club offers two beautiful locations for your most special day: our beautiful romantically lit indoor wedding canopy and our outdoor gazebo overlooking our sparkling blue lakes and gently rolling greens.

Fees are as follows:

| | | |
|-------------------|-----------------|------------------|
| Friday and Sunday | Indoor \$495.00 | Outdoor \$695.00 |
| Saturday Daytime | Indoor \$495.00 | Outdoor \$695.00 |
| Saturday Evening | Indoor \$595.00 | Outdoor \$795.00 |

Both include the use of our gazebo, setup of white cushioned chairs and six (6) columns for a typical 30 minute ceremony. Ceremonies requiring additional time may incur additional charges. **Outdoor ceremony fees always include the availability of indoor facilities at no additional charge in case of inclement weather.**

Above prices subject to 7% state sales tax



Photography by Rosse Events

Photography by Leo Photography

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 \$5.95 per person, per hour with continued bar service or \$3.95 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, would violate municipal restrictions, or is not feasible due to staffing and scheduling issues. **Overtime must be requested a minimum of 90 minutes before your contractually scheduled adjournment.**

Can I offer an entrée choice on a sit down dinner? Yes, up to three choices when we are given an entrée count 3 business days in advance of the event. This means asking your guests to specify their entire preference on the invitation response card, and giving us the totals for each entrée. Your per person price will be the average of these entrées. We also offer an option of entrée orders taken at the tables without advance counts, but this will incur an additional charge of \$5.00 per person.

Are there separate prices for kids? In most cases, yes. For Bar and Bat Mitzvahs, Quinceañeras 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 \$24.95 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 setup 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 setup 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, 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 setup? In most cases we provide a two hour setup 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 \$25.95 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 \$80.00 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: We regret that we cannot allow sparklers, 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. Confetti machines or “cannons” are strictly prohibited. Use of these or similar items will result in a \$500.00 clean up fee paid immediately in order for event to continue. 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 setup during the two hours prior to your event and full breakdown and removal of décor within one hour after. Please check with your catering representative regarding other items. **Under no circumstances can Jacaranda be responsible for the storage or safekeeping of host’s items after the event and will not provide financial reimbursement should items left behind be lost, stolen or damaged.**

Damage to Facilities: Should Jacaranda property or facility be damaged by the host, host’s guests or host’s hired vendors, 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 parents or legal 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. 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. **No verbal representation of any staff member at Jacaranda to you or your vendors may supercede this policy. Any items left behind are entirely at the risk of the vendor and will not be reimbursed by Jacaranda.**

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 judgment, scheduling permits, we may be able to grant earlier setup 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. 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 Country Club

Jacaranda Country Club feels confident in suggesting the following professionals for your upcoming event.
Superior in their field, they have been hand-selected to enhance your occasion.

ACCOMMODATIONS

Courtyard by Marriott Plantation
888-236-2427
www.plantationcourtyard.com

Holiday Inn Express
954-472-5600
www.express.ihg.com/FLLPL

Hyatt Place Plantation
954-370-2220
www.hyattplaceplantation.com

Renaissance Plantation
954-308-4502
www.renaissanceplantation.com

Sheraton Suites Plantation
954-424-3300
www.marriott.com/fllsi

BRIDAL SALON

LinDi Bridal
954-471-2327
www.lindibridal.com

CAKES

Edda’s Cake Designs
305-666-6999
www.eddascakedesigns.com

Edible Creations
954-433-3445
www.ediblecreationscakes.com

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

The Cake Lovers
954-707-8010
www.thecakelovers.com

CAKES-JAMAICAN RUM

Port Royal Cake Company
954-682-5796
@pt.royalcake

CLASSIC CARS & YACHT CHARTERS

A Classy Affair Limo Service
954-821-5087
www.aclassyaffairsouthfla.com

DÉCOR-FLORAL & EVENT

Events by EO
954-722-2223
www.eventsbyeo.com

Floral Promotions
954-584-8006
www.floralpromotions.com

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

Nandi Chin Events
954-258-0913
www.nandichinevents.com

Petals & Stems
954-533-6611
FB: petalsandstemsfloral

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