Jacaranda

Event Planner

Preferred Event Professionals
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.

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!

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, Chair Covers & Bows—not just white, but over 350 colors and fabrics. (Or upgrade to Chiavari Chairs in over 90 color combinations for just $2.50 each). Plus, Panoramic Views from our hillside glass-enclosed Palm Room, Lighting Package including Ceiling Décor, Lighted Trees & LED Uplighting (60+ colors!) are standard at no additional charge.

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!

9200 W. Broward Boulevard • Plantation, Florida 33324
Tel. (954) 474-8998 • Fax (954) 423-4444
Visit us on the web at www.jacarandacc.com
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 • 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

Grilled Cheese Brioche Canapé with Charred Tomato & Sweet Basil Compote
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 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 Rib 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.
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.

**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

**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 Lorange
  - 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 with fresh berries & chocolate covered coffee beans
- Pastry Trays assorted European pastries on tiered silver trays
- Crème Brûlée in Cinnamon Dusted Pastry Shell

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

**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**
    - 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
  - **Crêpe Station**
    - Your guests’ choice of Seafood or Chicken Crêpes 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.

**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

**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.
A Place to Celebrate Life’s Milestones...
Creating Memories to Last a Lifetime
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 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

Champagne Toast garnished with Fresh Strawberries
Appetizers
Chilled Cantaloupe Melon Soup with Lime Granite served in Canteloupe 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 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
Baked Chicken Breast sauce of apples, apricots, raisins & coconut with a hint of curry
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 Napoleons, 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

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 Rolls with Soy, Wasabi and Ginger displayed in a beautiful mahogany boat
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 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, Rémoulade • Stuffed Mushrooms • Monte Cristo Squares • Potato Pancakes Mini Deep Dish Sausage Pizzas • Franks En Croûte • 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

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 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, Sautéed to order and presented with Crushed Red Peppers, Shredded Parmesan Cheese & Hot Garlic Rolls

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

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.

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

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

*Jacaranda Buffet provides 5 hours of room time for your event for evening affairs, 4 hours bar time.
Add Butlered Hot Hors d’Oeuvres or a Specialty Station to your cocktail hour. Prices start at just $6.95!

Celebration

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

Appetizers
Soup Selection Choose from a large variety
Penne Pasta with Sun Dried Tomatoes, Feta Cheese, Artichoke Hearts in Garlic, Basil Oil
Rotella de Vita tossed in a sauce of tomato, basil, cream & parmesan cheese

Salads
Jacaranda Garden Salad traditional lettuce, tomato, cucumber, red cabbage & carrot in our Italian ranch dressing
Roasted Garlic Caesar crisp romaine, grated parmesan and pesto croûtons 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.
Salads

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 à l’Orange and Chef’s Medley of Fresh Vegetables

Italian
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, Cornbread, 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

* Jacaranda Luncheon Buffet provides 4 hours of room time for your event, 3 hours bar time
Exquisite Attention to Detail
**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 Cantaloupe, 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, Creoutons, 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.
Experience a Moment of Romance
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, Rémoulade Sauce • Stuffed Mushrooms
- Monte Cristo Squares • Potato Pancakes
- Mini Deep Dish Sausage Pizzas • Franks en Croûte • 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: $14.90 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)**
- Lollipops 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: $12.45 per person
Upgrade to Celebration: $19.40 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, Shiitake & Enoki Mushrooms sautéed 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 Onions, 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. $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)

**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. $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 Rolls with Soy, Wasabi and Ginger displayed in a beautiful boat! $11.95 per person

**Shrimp Cocktail Station**
Extra Large Shrimp presented on a beautiful illuminated ice display and garnished with Green, Purple & White Kale, Lemon Wedges & Cocktail Sauce. $15.95 per person (75 person minimum).

(All pricing is for Cocktail Hour service only as an addition to package)
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 Napoleons, 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 Strudel 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
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 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 $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 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, 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 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 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.
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 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 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.

**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 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 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 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 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 gently rolling greens.

<table>
<thead>
<tr>
<th></th>
<th>Indoor</th>
<th>Outdoor</th>
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</thead>
<tbody>
<tr>
<td>Friday and Sunday</td>
<td>$395.00</td>
<td>$595.00</td>
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<tr>
<td>Saturday Daytime</td>
<td>$395.00</td>
<td>$595.00</td>
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<tr>
<td>Saturday Evening</td>
<td>$495.00</td>
<td>$695.00</td>
</tr>
</tbody>
</table>

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 6% state sales tax
When you’re planning an event for the most special times in your life, it’s important to make a well-informed decision. We encourage our clients to investigate and inspect other facilities in the area. Use this handy checklist to compare features.

<table>
<thead>
<tr>
<th>VENUE</th>
<th>Jacaranda</th>
<th>Venue #2</th>
<th>Venue #3</th>
<th>Venue #4</th>
<th>Venue #5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hosts only one formal reception at a time</td>
<td>Included</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Country Club setting, panoramic lake and golf course views</td>
<td>Included</td>
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<tr>
<td>Spacious rooms with attractive yet unobtrusive décor</td>
<td>Included</td>
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<tr>
<td>Private dressing/bride’s room</td>
<td>Included</td>
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<tr>
<td>Private, covered drive-up entrance</td>
<td>Included</td>
<td></td>
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<tr>
<td>Lushly landscaped grounds with lakeside photo backdrops</td>
<td>Included</td>
<td></td>
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<tr>
<td>Indoor ceremony setting with lighted gazebo</td>
<td>From $395</td>
<td></td>
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<tr>
<td>Lakeside garden gazebo for outdoor ceremony</td>
<td>From $595</td>
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<tr>
<td>Formal cocktail room for evening events</td>
<td>Included</td>
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<tr>
<td>Disabled access to all areas</td>
<td>Included</td>
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<tr>
<td>All chairs &amp; tables provided</td>
<td>Included</td>
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<thead>
<tr>
<th>SERVICES &amp; DÉCOR</th>
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</thead>
<tbody>
<tr>
<td>LED Room Uplighting in dozens of colors</td>
</tr>
<tr>
<td>Spot lighting for table centerpieces</td>
</tr>
<tr>
<td>Beautiful ceiling décor with lights &amp; tulle</td>
</tr>
<tr>
<td>Lighted trees in ballroom</td>
</tr>
<tr>
<td>Decorated illuminated gazebo for wedding cake setting</td>
</tr>
<tr>
<td>Uplighting of buffets, head tables, cake tables</td>
</tr>
<tr>
<td>Valet parking</td>
</tr>
<tr>
<td>Personal maitre d’</td>
</tr>
<tr>
<td>Cocktail servers at tables</td>
</tr>
<tr>
<td>Tuxedoed serving staff</td>
</tr>
<tr>
<td>Placement of client's favors &amp; personal items</td>
</tr>
<tr>
<td>Recommended vendors for related services</td>
</tr>
<tr>
<td>Coordination of related services at event</td>
</tr>
<tr>
<td>Assistance in ceremony coordination</td>
</tr>
<tr>
<td>Ceremony rehearsal services</td>
</tr>
<tr>
<td>Catering office open seven days per week</td>
</tr>
<tr>
<td>Floor length table linen with overlays &amp; napkins in over 20 colors</td>
</tr>
<tr>
<td>Chair covers and bows (over 300 selections)</td>
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<tr>
<td>Chiavari Chairs in 7 finishes &amp; 30 cushion colors</td>
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<tr>
<td>All china, crystal &amp; flatware provided</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>MENUS/PACKAGES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Open bar with name or premium brands</td>
</tr>
<tr>
<td>Champagne toast and throughout reception</td>
</tr>
<tr>
<td>Hors d’Oeuvres prior to main meal</td>
</tr>
<tr>
<td>Wedding or other occasion cake</td>
</tr>
<tr>
<td>Cake cutting</td>
</tr>
<tr>
<td>Challah for Motzi for Jewish Affairs</td>
</tr>
<tr>
<td>Kosher options available</td>
</tr>
<tr>
<td>Creative, contemporary menus</td>
</tr>
<tr>
<td>Custom menus available</td>
</tr>
<tr>
<td>Mixing and matching of packages</td>
</tr>
<tr>
<td>Fresh foods prepared on premises</td>
</tr>
<tr>
<td>Creative sit-down and buffet presentations</td>
</tr>
<tr>
<td>Menu tasting</td>
</tr>
<tr>
<td>Multiple entrée choice available</td>
</tr>
<tr>
<td>Kids menu available</td>
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</tbody>
</table>

TOTAL ADDITIONAL COSTS

*Minimal additional costs may apply in some circumstances. Ask your Catering Representative for details.
Experience the Difference...
Representing a consolidation of the best traditions of the game combined with the latest in golf course design, Jacaranda Golf Club embodies the best of both worlds for today's golf enthusiast.

Captivating Courses

Expect nothing less than a rewarding day of exceptional golf.

Designed by Bobby Weed, Jacaranda's East and West Courses set an astonishing benchmark for golf course design.

The East Course, longer and slightly more open than the West, provides the most playable surfaces for full swings and first-rate putting surfaces.

The West Course, best known as a shot maker's golf course, has its share of strategically placed hazards to challenge both the mental and physical game.
Extraordinary Events
Experienced in many PGA and USGA tournaments and qualifying events, Jacaranda can meet all your event needs. Extensive banquet options and tournament amenities will make your affair a day to remember.

Catering Packages
Jacaranda offers special golf pricing for guests attending Weddings, Bar/Bat Mitzvahs, and other events hosted by Jacaranda Country Club.

Membership Opportunities
As a semi-private club, memberships are available at very reasonable rates with superb benefits. Jacaranda offers many other valuable options for becoming part of the Jacaranda golf community.

... become part of the Jacaranda family today
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- Traditional Weddings
- Bar/Bat Mitzvahs
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- Baby Namings

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• High speed internet
• Outdoor pool, whirlpool, fitness center
• Internationally award-winning restaurant, Bin 595
• Complimentary on-site parking
• Marriott Rewards Frequent Guest Program

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www.renaissanceplantation.com
1230 South Pine Island Road
Plantation, FL 33324
### 2016

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<th>January</th>
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### 2017

<table>
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<tbody>
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<td>Jan 27</td>
<td>Jan 26</td>
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### 2018

<table>
<thead>
<tr>
<th>January</th>
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<tbody>
<tr>
<td>Jan 1</td>
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<td>Feb 11</td>
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<td>Jan 24</td>
<td>Feb 20</td>
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<tr>
<td>Jan 27</td>
<td>Jan 27</td>
<td>Feb 21</td>
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### Special Dates & Holidays

- **New Year’s Day**: Jan 1
- **Martin L. King Jr. Day**: Jan 18
- **Valentine’s Day**: Feb 14
- **President’s Day**: Feb 15
- **St. Patrick’s Day**: Mar 17
- **Daylight Savings Time begins**: Mar 18
- **Palm Sunday**: Mar 26
- **Passover**: Apr 23
- **Good Friday**: Apr 21
- **Easter Sunday**: Apr 23
- **Mother’s Day**: May 14
- **Memorial Day, observed**: May 30
- **Father’s Day**: Jun 18
- **Independence Day**: Jul 4
- **Labor Day**: Sep 4
- **Rosh Hoshanah**: Oct 2
- **Yom Kippur**: Oct 11
- **Hanukkah**: Dec 25
- **Christmas Day**: Dec 25

*All Jewish holidays begin at sundown the day before they are listed.*
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