

**shula's**  
hotel and golf club

***Quince Package***

*Billed for a Minimum of 75 People*

**Choice of One Display**

**Or**

**Three Butler Passed Hors D' Oeuvres Selections**

**Salad**

**Dinner**

**Celebration Cake**

**Freshly Brewed Coffee**

**Champagne & Cider Toast**

**A Complimentary Changing Room for the Honoree**

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**Reception**

**Display Selections**

(Select One)

**Fresh Seasonal Crudités**

Fresh Vegetables Paired with Artichoke &  
Roasted Pepper Hummus, Ranch & Blue  
Cheese Dips

**Homemade Chips & Dip**

Assorted Tortilla Chips with Homemade Salsa  
& Guacamole. Hummus & Baba Ganuosh  
with Pita Chips. Colossal Chips with Maytag  
Blue Cheese Fondue and Artichoke & Spinach  
Dip

**Artisanal Cheese Display**

Selection of Domestic and Imported Cheeses Served with Chef's Choice of Crostini, Focaccia  
and Crackers, Garnished with Berries and Grapes

**OR**

**Butler Passed Hors d'oeuvres**

(Select Three)

**Cold**

- ~ Chicken Caesar Bite
- ~ Skewered Mozzarella, Tomato & Basil
- ~ Smoked Brie & Candied Fruit Tart
- ~ Assorted Brushetta

**Hot**

- ~ Sesame chicken with Teriyaki Glaze
- ~ Vegetable Spring Rolls with Sweet & Sour  
Dipping Sauce
- ~ BBQ Meatballs
- ~ Spanakpita with Spinach & Feta in a Phyllo  
Cup

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**Plated Dinner**

**Salad Course**

(Select One)

**Shula's House Salad**

With Crisp Cucumbers, Cherry Tomatoes,  
Shredded Carrots, Fresh Mozzarella  
Cheese and House Balsamic Vinaigrette

**Arugula Salad**

With Goat Cheese, Cherry Tomatoes, Ruby  
Red Grapes, Candied Pecans and  
Raspberry Vinaigrette

**Hearts of Romaine Caesar Salad**

With Crunchy Focaccia Croutons,  
Shredded Parmesan Cheese and Caesar  
Dressing

**Field Greens**

With Hearts of Palm, Mandarin Oranges,  
Crisp Cucumbers, Cherry Tomatoes, Dried  
Cranberries and Citrus Vinaigrette

**Main Course**

(Select One)

**Chicken Scaloppini**

Mozzarella Cheese, Spinach with Madeira Sauce  
Garlic Mashed Potatoes and Chef's Selection of Fresh Seasonal Vegetables

\$45.00 Per Person

**Herb Apple Cider Glazed Airline Breast of Chicken**

With Apple Cider Reduction  
Cheddar Cheese & Chive Au Gratin Potatoes and Chef's Selection of Fresh  
Seasonal Vegetables

\$46.00 Per Person

**Key Lime Crusted Salmon**

With Citrus Butter  
Wild Mushroom Risotto and Chef's Selection of Fresh Seasonal Vegetables

\$49.00 Per Person

**Three Citrus Glazed Mahi-Mahi**

With Tropical Fruit Salsa and Coconut Rum Sauce  
Smashed Sweet Potatoes and Chef's Selection of Fresh Seasonal Vegetables

\$49.00 Per Person

**Sesame Crusted Ahi Tuna**

With Wasabi Cream  
Tarragon & Apricot Wild Rice and Chef's Selection of Fresh Seasonal Vegetables

\$50.00 Per Person

**Grilled Flat Iron Steak**

With Chimichuri Sauce & Sweet Plantains  
Oven Roasted New Potatoes and Chef's Selection of Fresh Seasonal Vegetables

\$52.00 Per Person

**Herb Crusted Filet Mignon**

With Port Wine Demi Glaze  
Garlic Mashed Potatoes and Chef's Selection of Fresh Seasonal Vegetables

\$56.00 Per Person

**Filet Mignon & Bacon Wrapped Jumbo Shrimp**

With Port Wine Sauce  
Cheddar Cheese & Chive Au Gratin Potatoes and Chef's Selection of Fresh  
Seasonal Vegetables

\$60.00 Per Person

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**Additional Enhancements**

**Optional Appetizer Course**

(Select One)

**Mini Baked Brie**

Served with Toasted Baguette and Apple and  
Cranberry Chutney

**\$6.00 Per Person**

**Vegetarian Risotto**

Served with Broccolini, Oven Roasted  
Tomatoes & Chicken Jus

**\$5.00 Per Person**

**Shrimp Cocktail**

Served with Cilantro and Lime Cocktail Sauce  
on Seaweed Salad

**\$7.00 Per Person**

**Island Lump Crab Cake**

Homemade Lump Crab Cakes with Lemon and  
Mustard Aioli Served with Spinach Salad

**\$12.00 Per Person**

**Optional Intermezzo**

(Select One)

**Raspberry Sorbet**

Grand Marnier Fresh Berries & Mint

**\$5.00 per person**

**Lemon Sorbet**

Sparkling Champagne Fresh Berries & Mint

**\$5.00 per person**

**Additional Dessert Enhancement**

**Chocolate Fondue**

Decadent Chocolate Fondue Served with Fresh  
Strawberries, Pineapple, Bananas,  
Marshmallows, Pretzels & Pound Cake

**\$8.00 per person**

**Build Your Own Ice Cream Sundaes**

Accompanied by your Childhood Favorites to  
Include, Toppings, Candies, Cookies and  
Assorted Waffle Cones

**\$15.00 per person**

**Linen package**

Special tablecloths for guest tables; your choice of colors & materials. Chair covers with bows,  
color coordinated napkins, Cake & Book Tables decorated with special linens

**\$6.00 per person**

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**2011 Bar Price List**

**BAR SERVICES**

	<b>Host Bar</b>	<b>Cash Bar</b>
Superior Brands	\$ 9.00	\$ 9.50
Premium Brands	\$ 8.00	\$ 8.50
Popular Brands	\$ 7.00	\$ 7.50
Imported Beer	\$ 5.50	\$ 6.00
Domestic Beer	\$ 4.50	\$ 5.00
Wine by the Glass	\$ 6.50	\$ 7.00
Cordials	\$ 8.00	\$ 8.50
Martini Bar	\$11.00	\$12.00
Soft Drinks & Juices	\$ 3.00	\$ 4.00
Mineral Waters	\$ 3.00	\$ 4.00

**BRANDS OFFERED**

	<b>Popular Brands</b>	<b>Premium Brands</b>	<b>Superior Brands</b>
<b>Scotch</b>	Cutty Sark	Dewars	Johnny Walker Black Label
<b>Bourbon</b>	Jim Beam	Jack Daniels	Makers Mark
<b>Vodka</b>	Svedka	Absolut	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray	Bombay Sapphire
<b>Rum</b>	Bacardi Silver	Meyer's Dark Rum	Bacardi 151
<b>Canadian</b>	Canadian Club	Crown Royal	Crown Royal
<b>Tequila</b>	Rio Grande	Cuervo Gold	1800 Reposado

**Cordials**      Bailey's Irish Cream, Amaretto, Kahlua & Grand Marnier

**HOURLY HOSTED SODA/BAR PACKAGES CHARGED PER PERSON**

	<b>Soda Bar</b>	<b>Beer &amp; Wine Only</b>	<b>Popular</b>	<b>Premium</b>	<b>Superior</b>
<b>Four Hours</b>	\$15.00	\$30.00	\$35.00	\$40.00	\$45.00
<b>Three Hours</b>	\$12.00	\$24.00	\$28.00	\$32.00	\$36.00
<b>Two Hours</b>	\$9.00	\$18.00	\$21.00	\$24.00	\$27.00
<b>One Hour</b>	\$6.00	\$12.00	\$14.00	\$16.00	\$18.00

*21% service fee is added to hosted bar prices.*

*All prices are subject to change without notice.*

*Because we believe in serving alcohol with care, the Don Shula Hotel reserves the right to refuse or discontinue service*

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