



shula's
hotel and golf club



shula's hotel and golf club

Wedding Policies and Procedures

Payment Information

The signed contract, a non-refundable deposit and a valid credit card presented to remain on file are required to validate your contract and secure your wedding date. Advance payments are non-refundable. The following schedule is required for the advance payments:

<u>Date of Signed Contract</u>	<u>Advance Payment %</u>
To secure space on a definite basis	30% of estimated charges
Sixty (60) days prior to the date of the event	50% of estimated charges
Seven (7) days prior to the date of the event	100% of estimated charges

Payments can be made by cash, personal check, bank/teller check, or credit card. Final payments must be made by cash, bank/teller check, or credit card. Personal checks will not be accepted for final payments.

In the event that payment is not received by the specified time, charges will automatically be posted to the credit card on file. Any additional charges that are incurred on the day of your wedding will be posted to the credit card on file at the completion of your event.

Cancellation

You may cancel this Agreement only upon giving written notice to us. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Should you cancel the event or move the event to another facility or city, such decision would constitute a breach of its obligation to Culinaire of Florida and Culinaire of Florida would be harmed. Therefore, the parties agree to the following terms and amounts paid as liquidated damages:

<u>Cancellation Date</u>	<u>Cancellation Fee %</u>
From the Date of this Contract to within One Hundred and Twenty (120) days prior to the event	Deposit plus 30% of Food & Beverage Minimum
From Ninety (90) days prior to the event to within Thirty one (31) days prior to the event	Deposit plus 50% of Food & Beverage Minimum
From Thirty (30) days prior to the event to the date of the event	Deposit plus 100% of Food & Beverage Minimum

Menu Selection

Menu selection and set-up details should be arranged at least Sixty (60) days in advance of your event. If the event is booked within Sixty (60) days of occurrence, the menu selections are due with the Agreement. A banquet event order will be provided once the menu selections have been made.

Entrée choice policy is as follows: Maximum of two (2) entrée choices is permitted. Salad and dessert selections are the same for all guests. Final counts for each entrée selection must be received no later than Ten (10) days prior to your event. If the selected entrees have different prices, the higher-priced menu item will apply to both selections.

Prices are subject to 21% Banquet Service Charge and applicable State & Local taxes.

All prices quoted are subject to change; however, prices will be guaranteed no later than 60 days prior to the function

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Alcoholic Beverages

Culinaire of Florida is responsible for the sale and service of alcoholic beverages as regulated by the State of Florida. Culinaire of Florida's alcoholic beverage license requires Culinaire of Florida to (1) request proper proof of legal age to consume alcohol; (2) refuse alcoholic beverage service if the person cannot provide the proper identification and (3) refuse alcoholic beverage service to any person who, in Culinaire of Florida's judgment, appears intoxicated.

Outside Food and Beverage

Culinaire of Florida does not allow food and beverage to be brought into the function spaces at any time unless approved in writing by the Director of Catering.

Food and Beverage Removal

Due to food safety regulations, the removal of food and beverage from the function spaces is not permitted at any time.

Security

If by our sole judgment it is determined that you need uniformed security personnel to maintain adequate security measures in light of the size and/or nature of your event, you will provide security personnel supplied by a reputable licensed guard or security agency doing business in the local area at your expense. The agency will be subject to our prior approval.

Vendors

Shula's Hotel & Golf Club must approve all vendor agreements 30 days prior to your wedding reception. These vendors must be licensed and insured. All vendors are guaranteed access to the function room approximately 1 hour prior to the start of the event. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items and Shula's Hotel & Golf Club accepts no responsibility for lost or misplaced items. In the event that supplies, accessories or decorations have been left on hotel property after the event has concluded, a \$500.00 clean-up charge will be administered to the wedding master account.

Overnight Accommodations

If you would like to discuss sleeping room accommodations for your wedding guests, please contact Noelia Trana at noelia.trana@donshulahotel.com or 305.820.8055. The Bride and Groom may reserve their complimentary one night stay in one of our guest rooms for the evening of the wedding by contacting Noelia Trana. Noelia will also offer a small block of rooms for your friends and family at a discounted rate, based upon availability.

Guest Amenities

A \$5.00 charge will apply for each amenity that is personally delivered to a guest room. A \$3.00 charge will apply for each amenity that is presented to the guest upon check-in to the hotel.

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The Wedding Ceremony of Your Dreams

Shula's Courtyard

Lush Tropical Garden with Water Feature Nestled in the Heart of Shula's Hotel

Ceremony

Includes the following:

White Garden Chairs

Aisle Runner

Rose Petals for Aisle

Bridal Party Holding Room

Champagne & Cheese Display for Bridal Party

Ceremony Rehearsal Space Day Prior to Wedding

****Please contact Shula's Wedding Expert for pricing****

Shula's Wedding Packages

Amenities and Services Included:

White Table Linen

White Chair Covers

Chair Ties and Matching Napkins in Your Choice of Color

Appointed Tables with Matching Linens:

Head Table and Cake Table

Place Setting to Include:

China, Glassware and Flatware

Table Number and Stanchions

Staging

Wooden Dance Floor

Champagne or Sparkling Cider Toast

A Specially Designed Wedding Cake

**(Butter Cream Only, Upgrades Available at Additional Charges)*

White Glove Service

Cake Cutting and Service

Wedding Specialist to Help Coordinate All Aspects of Reception

Complimentary Suite for

Bride and Groom on the Evening of the Reception

Welcome Amenity

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Culinary Creations

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Plated Sit-Down Lunch Menu

Food Service Must Start Before 2:00 PM

This Package Includes a Three-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

Cocktail Reception

Choice of One (1) Display

Fresh Seasonal Crudités

Fresh Vegetables Paired with Artichoke and Roasted Pepper Hummus, Ranch and Bleu Cheese Dips

Antipasto Display

Selection of Italian Cheeses, Market Place Meats, Genoa Salami and Prosciutto, with Marinated Grilled Vegetables, Marinated Olives and Artichoke Hearts Served with Assorted Breads

Artisan Cheese Display

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

Salads

(Select One)

Shula's House Salad

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

Hearts of Romaine Caesar

Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing

Florida Citrus Salad

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

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Entrées

Select One (1)

🍗 Poultry 🍗

Chicken Scaloppini

Mozzarella Cheese, Spinach and Oven Roasted Tomatoes with Madeira Sauce

\$62.00++ Per Person with Open Bar

\$52.00++ Per Person with a Non-Alcoholic Bar

Herb-Apple Cider Glazed Breast of Chicken

Apple Cider Reduction

\$62.00++ Per Person with Open Bar

\$52.00++ Per Person with a Non-Alcoholic Bar

🐟 Seafood 🐟

Key Lime Crusted Salmon

Citrus Butter

\$65.00++ Per Person with Open Bar

\$55.00++ Per Person with a Non-Alcoholic Bar

Three Citrus Glazed Mahi Mahi

Tropical Fruit Salsa and Coconut Rum Butter

\$66.00++ Per Person with Open Bar

\$56.00++ Per Person with a Non-Alcoholic Bar

🥩 Meat 🥩

Mojo Marinated Pork Loin

Golden Sautéed Apples

\$64.00++ Per Person with Open Bar

\$54.00++ Per Person with a Non-Alcoholic Bar

Grilled Flat Iron Steak

Chimichuri Sauce and Sweet Plantains

\$68.00++ Per Person with Open Bar

\$58.00++ Per Person with a Non-Alcoholic Bar

Herb Crusted Filet Mignon

Port Wine Demi Glaze

\$74.00++ Per Person with Open Bar

\$64.00++ Per Person with a Non-Alcoholic Bar

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Accompaniments

Select One (1) For All Entrées

*Au Gratin Potatoes
Whipped Mashed Potato
Sweet Mashed Potato
Black Beans and Yellow Rice
Tarragon and Apricot Wild Rice
Oven Roasted Potatoes*

Chef's Selection of Fresh Market Vegetables

Vegetarian Options

For Individual Vegetarian Requests We Offer a Separate Selection

Select One (1) Only

Grilled Vegetable Stack

*Zucchini, Squash, Portabella Mushrooms, Oven Roasted Tomatoes
Served with Grilled Polenta Cakes in a Saffron Tomato Broth*

Pasta Primavera

Assorted Roasted Vegetables in a Pesto Sauce

Risotto with Black Truffle Oil and Asparagus

Mushroom Ragout and Asiago Cheese

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

*All Entrees Include Warm Rolls with Butter, Freshly Brewed Coffee, Decaf and Iced Tea
If a Selection of (2) Entrées is made, there will be an additional \$7.00 pp added to the price of the meal*

*****House Wine to be served During Meal*****

Additional \$6.00++ Per Person

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Cocktail Reception Menu

Butler Passed Hors d' oeuvre

*Applewood Bacon Wrapped Barbeque Shrimp
Assorted Maki Rolls*

Tiered and Displayed Stations

"Ten Foot" Tapas

Selection of Small Dishes to Include:

*Char-Grilled Asparagus with Shaved Reggiano
Chorizo Sausage, Roasted Peppers and Almonds
Grilled Shrimp, Citrus Segments and Fennel Salad
Wood Roasted Imported Olives with Shaved Parmesan*

Gourmet Salad Station

*Spinach and Arugula with Candied Pecans, Goat Cheese, Chopped Strawberries, Ripe Avocado and
Raspberry Vinaigrette
Southwest Seasoned Grilled Chicken with Iceberg and Romaine, Garbanzo Beans, Black Beans, Corn,
Avocado, Tortilla Strips and Chipotle Ranch Dressing
Italian Mix with Iceberg and Romaine, Mozzarella and Pepper Jack Cheeses, Salami, Olives, Roasted Pepper,
Artichokes and Red Wine Vinaigrette*

Pasta Station

*Penne & Tortellini
Choice of (2) Sauces:
Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Smoked Tomato Vodka
Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper
\$9.00++ Per Person*

Prime Rib of Beef Carving Station

*Roasted with Herbs and Spices
Au Jus and Creamed Horseradish Sauce
** Carver Fee of \$75 Each for Every 100 Guests
(All Carving Stations Served with Miniature Rolls)*

*\$65.00++ Per Person with Open Bar
\$55.00++ Per Person with a Non-Alcoholic Bar*

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Plated Sit-Down Dinner Menu

This Package Includes a Four-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

Cocktail Reception

During your White Glove Butler Style Cocktail Reception, We Will Serve Your Selection of Any Four of the Following Hot & Cold Hors d'oeuvres

Butler Passed Hors d'oeuvres

Chilled Selections

*Chicken Caesar Bite
Skewered Mozzarella, Tomato and Basil
Seared Sesame Tuna in a Crispy Wonton
Assorted Bruschetta*

Hot Selections

*Sesame Chicken with Teriyaki Glaze
Vegetable Spring Rolls
Tini Tiny Cheeseburgers
Miniature Beef Wellington
Key West Crab Cakes with Mango Aioli
BBQ Shrimp and Grits Crisp*

Appetizer or Soup Course Available Upon Request

Salads

Select One (1)

Shula's House Salad

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

Hearts of Romaine Caesar

Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing

Florida Citrus Salad

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

Baby Spinach Salad

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

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Entrées

Select One (1)

🍴 Poultry 🍴

Chicken Scaloppini

Spinach and Oven Roasted Tomatoes with Madeira Sauce

\$72.00++ Per Person with Open Bar

\$62.00++ Per Person with Non-Alcoholic Bar

Herb-Apple Cider Glazed Breast of Chicken

Apple Cider Reduction

\$72.00++ Per Person with Open Bar

\$62.00++ Per Person with Non-Alcoholic Bar

🍴 Seafood 🍴

Key Lime Crusted Salmon

Citrus Butter

\$75.00++ Per Person with Open Bar

\$65.00++ Per Person with Non-Alcoholic Bar

Three Citrus Glazed Mahi Mahi

Tropical Fruit Salsa and Coconut Rum Butter

\$78.00++ Per Person with Open Bar

\$68.00++ Per Person with Non-Alcoholic Bar

🍴 Meat 🍴

Mojo Marinated Pork Loin

Golden Sautéed Apples

\$75.00++ Per Person with Open Bar

\$65.00++ Per Person with Non-Alcoholic Bar

Prime Rib of Beef, Portion Cut 10oz

Au Jus and Horseradish Cream

\$78.00++ Per Person with Open Bar

\$68.00++ Per Person with Non-Alcoholic Bar

Grilled Flat Iron Steak

Chimichuri Sauce and Sweet Plantains

\$84.00++ Per Person with Open Bar

\$74.00++ Per Person with Non-Alcoholic Bar

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Herb Crusted Filet Mignon

Port Wine Demi Glaze

\$85.00++ Per Person with Open Bar

\$75.00++ Per Person with Non-Alcoholic Bar

🍷 Duets 🍷

Pan Seared Chicken Breast & Three Citrus Glazed Mahi-Mahi

\$83.00++ Per Person with Open Bar

\$73.00++ Per Person with Non-Alcoholic Bar

Filet Mignon & Bacon Wrapped Jumbo Shrimp

Port Wine Sauce

\$88.00++ Per Person with Open Bar

\$78.00++ Per Person with Non-Alcoholic Bar

Accompaniments

Select One (1) For All Entrées

Au Gratin Potatoes

Whipped Mashed Potato

Sweet Mashed Potato

Black Beans and Yellow Rice

Tarragon and Apricot Wild Rice

Oven Roasted Potatoes

Chef's Selection of Fresh Market Vegetables

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Vegetarian Options

For Individual Vegetarian Requests We Offer a Separate Selection

Select One (1) Only

Grilled Vegetable Stack

*Zucchini, Squash, Portabella Mushrooms, Oven Roasted Tomatoes
Served with Grilled Polenta Cakes in a Saffron Tomato Broth*

Pasta Primavera

Assorted Roasted Vegetables in a Pesto Sauce

Risotto with Black Truffle Oil and Asparagus

Mushroom Ragout and Asiago Cheese

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

*All Entrees Include Warm Rolls with Butter, Freshly Brewed Coffee, Decaf and Iced Tea
If a Selection of (2) Entrées is made, there will be an additional \$7.00 pp added to the price of the meal*

*****House Wine to be served During Meal*****

Additional \$6.00++ Per Person

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Chef's Favorites

Executive Chef Troy's Inspired Culinary Creations.....

Cobb Salad

*Mache and Lollo Rossa Greens, Kalamata Olives, Tomato, Cucumber
Garbanzo Beans, Feta Cheese and Lemon-Oregano Dressing*

Intermezzo

Lemon Sorbet with a Splash of Champagne and Fresh Mint

Sliced Five Spiced Tenderloin of Beef

*Cabernet Reduction served with Asiago Cheese Au Gratin Potatoes
Asparagus Tips and Oven Roasted Roma Tomato*

\$59.00++ Per Person with-out Open Bar

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Three Cheese Ravioli

Short Rib Ragout, Micro Greens and Truffle Oil

Florida Citrus Salad

*Crisp Greens, Tomato, Cucumber, Mandarin Oranges
Dried Cranberries and Citrus Vinaigrette*

Barrel Cut Swordfish

*Served with a Shrimp "Scampi" Sauce
Wild Mushroom Risotto and Brown Butter Broccolini*

\$69.00++ Per Person with-out Open Bar

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Seafood "Sampler"

*Citrus Rock Shrimp Ceviche, Roasted Peppers and Spices
Ahi Tuna Tartar, Yuzu Poke Sauce and Tequila Spiked Gazpacho*

Intermezzo

Lemon Sorbet with a Splash of Champagne and Fresh Mint

Hearts of Romaine Salad

Reggiano Parmesana, Garlic-Herb Croutons, Cracked Black Pepper and Caesar Dressing

Surf and Turf

*5 oz Petite Filet Mignon coupled with Bacon Wrapped BBQ Shrimp
Red Bliss Mashed Potatoes, French Cut Green Beans and Oblique Carrots*

\$79.00++ Per Person with-out Open Bar

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Buffet Dinner Menu

This Package Includes a Four-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request

Cocktail Reception

During your White Glove Butler Style Cocktail Reception, We Will Serve Your Selection of Any Four of the Following Hot & Cold Hors d'oeuvres

Butler Passed Hors d'oeuvres

Chilled Selections

*Chicken Caesar Bite
Skewered Mozzarella, Tomato and Basil
Seared Sesame Tuna in a Crispy Wonton
Assorted Bruschetta*

Hot Selections

*Sesame Chicken with Teriyaki Glaze
Vegetable Spring Rolls
Tini Tiny Cheeseburgers
Miniature Beef Wellington
Key West Crab Cakes with Mango Aioli
BBQ Shrimp and Grits Crisp*

(The Following Comes with the Buffet Dinner Package)

Caesar Salad

*Romaine, Parmesan Cheese, Focaccia Croutons,
Cracked Black Pepper and Traditional Dressing*

Vine Ripe Tomato Salad

EVOO and Aged Balsamic

Bread Station

Creamery Butter

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Please Select One (1) of the Following Four Entrée Collections

Entrée Collection One

Breast of Chicken Scaloppini
Forged Mushrooms and Madeira

Basil Brushed Salmon
Artichoke and Olive Salad

Paella
Chicken, Chorizo, Shrimp, Clams and Traditional Spices

Garlic Mashed Potatoes

Garden Ratatouille

\$80.00++ Per Person with Open Bar
\$50.00++ Per Person with Non-Alcoholic Bar

Entrée Collection Two

Spit Roasted Mojo Pork Loin
Onions and Parsley

Poached Atlantic Salmon
Lemon-Caper Butter

Hand Carved Argentinean "Spiced" Skirt Steak

Steamed Red Bliss Potatoes

Crisp Green Beans with Fried Shallots

\$85.00++ Per Person with Open Bar
\$75.00++ Per Person with Non-Alcoholic Bar

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Entrée Collection Three

"Brasserie" Spring Chicken
Red Wine Reduction and Baby Red Onions

Key Lime Crusted Yellow Tail Snapper
Citrus Butter

Aged New York Strip Steak (6 oz)
Caramelized Onions Mushrooms

Cheddar Cheese and Chive A Gratin Potatoes

Corn and Leek Casserole

\$93.00++ Per Person with Open Bar
\$83.00++ Per Person with Non-Alcoholic Bar

Entrée Collection Four

Grilled Shrimp Cocktail
Brandied Cocktail Sauce and Citrus Segments

Spinach Risotto Stuffed Chicken Breast
Burgundy Reduction

Super Lump Crab Crusted Black Grouper
Lobster Cream Essence

Black Angus Prime Rib of Beef
Thyme Au Jus and Horseradish Sauce

Tarragon and Apricot Wild Rice-Orzo

Brown Butter Broccolini and Baby Carrots

\$100.00++ Per Person with Open Bar
\$90.00++ Per Person with Non-Alcoholic Bar

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Children's Meals

*Children 12 and under
(Choose One)*

Chicken Tenders with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

Grilled Cheese Sandwich with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

Steamed Vegetable Plate with Melted Cheese and Mashed Potatoes

Fresh Diced Fruit and Jumbo Chocolate Cookie

Grilled Chicken Breast Sandwich with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

\$25.00++ Per Child

Vendor Meals

Signature Boxed Lunch

Choice of One

Roast Beef

Aged Sharp Cheddar Cheese, Tomato, Crisp Lettuce, Sliced Red Onion, Spicy Honey Mustard, Pretzel Bread

\$20.00++ Per Person

Club Sandwich

Turkey, Ham, Bacon, American Cheese, Crisp Lettuce and Tomato with Pesto Mayonnaise Ciabatta Bread

\$20.00++ Per Person

Buffalo Chicken Wrap

Crisp Romaine Lettuce, Chipotle Ranch Dressing, Whole Wheat Wrap

\$20.00++ Per Person

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Beverage Selections

Hourly Bar Menu

A fully stocked bar featuring our Popular, Premium or Superior selection of Liquors, House Red and House White Wine, assorted Domestic and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers, Bars are priced per person for a specified period of time, not exceeding five (5) hours.

Popular Brands

(Grants, Jim Beam, Svedka, Beefeater, Bacardi Silver, Canadian Club, Rio Grande)

1 Hour	\$14.00
2 Hours.....	\$21.00
3 Hours.....	\$28.00
4 Hours.....	\$35.00
5 Hours.....	\$40.00

Premium Brands

(Dewars, Jack Daniels, Absolut, Tanqueray, Meyer's Dark Rum, Crown Royal, Cuervo Gold)

1 Hour	\$16.00
2 Hours.....	\$24.00
3 Hours.....	\$32.00
4 Hours.....	\$40.00
5 Hours.....	\$45.00

Superior Brands

(Johnny Walker Black Label, Makers Mark, Grey Goose, Bombay Sapphire, Bacardi 151, Crown Royal, 1800 Reposado)

1 Hour	\$18.00
2 Hours.....	\$27.00
3 Hours.....	\$36.00
4 Hours.....	\$45.00
5 Hours.....	\$50.00

Beer & Wine

(Selection of 2 Domestic, 2 Import, House Red & White Wine, Assorted Sodas & Juices)

1 Hour	\$12.00
2 Hours.....	\$18.00
3 Hours.....	\$24.00
4 Hours.....	\$30.00
5 Hours.....	\$36.00

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Per Consumption Menu

The Hosted Bar

A fully stocked bar featuring our Popular, Premium or Superior selection of Liquors, Red and White Wine, Assorted Premium and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed.

<i>Popular Brands</i>	<i>\$7.00</i>
<i>Premium Brands</i>	<i>\$8.00</i>
<i>Superior Brands</i>	<i>\$9.00</i>
<i>Domestic Beer</i>	<i>\$4.50</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Wine by the Glass</i>	<i>\$6.50</i>
<i>Cordials</i>	<i>\$8.00</i>
<i>Soft Drinks & Juices</i>	<i>\$3.00</i>
<i>Mineral Waters</i>	<i>\$3.00</i>

The Cash Bar

*Guests Purchase Drinks Individually. Bartender Charges are the Responsibility of the Sponsoring Organization.
Cash Bar Prices 7% Florida Sales Tax. Gratuity is at the Discretion of the Guest.
A Gratuity Jar will be Placed on Each Bar.*

<i>Popular Brands</i>	<i>\$7.50</i>
<i>Premium Brands</i>	<i>\$8.50</i>
<i>Superior Brands</i>	<i>\$9.50</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$6.00</i>
<i>Wine by the Glass</i>	<i>\$7.00</i>
<i>Cordials</i>	<i>\$8.50</i>
<i>Soft Drinks & Juices</i>	<i>\$4.00</i>
<i>Mineral Waters</i>	<i>\$4.00</i>

*Bartenders Are Required at a Charge of \$75 per Bartender, for up to Five Hours
Cash Bars Also Requires a \$50.00 Cashier Fee for up to Five Hours
Because We Believe in Serving Alcohol with Care, Shula's Hotel Reserves the Right
to Refuse or Discontinue Service*

*****Signature Drink Creation Available Upon Request*****

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Menu Enhancements

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Plated Appetizers

Vegetarian Risotto

Broccolini, Oven Roasted Tomatoes and Chicken Jus
\$5.00++ Per Person

Shrimp Cocktail

Served with Cilantro, Lime Cocktail Sauce and Citrus Segments
\$7.00++ Per Person

Tuna Tare Tare

Mandarin Oranges with Belgian Endive and Cilantro Vinaigrette
Presented in Martini Glasses
\$9.00++ Per Person

Sweet Water Maryland Lump Crab Cake

Homemade Lump Crab Cakes with Lemon Butter Served with Spinach Salad
\$12.00++ Per Person

Intermezzo Course

Refreshing Raspberry Sorbet

Grand Marnier Fresh Berries and Mint
\$5.00++ Per Person

Refreshing Lemon Sorbet

Sparkling Champagne, Fresh Berries and Mint
\$3.00++ Per Person

Soups

Lobster Bisque

Tarragon Sour Crème
\$6.00++ Per Person

Roasted Tomato Basil Bisque

Heirloom Tomatoes, Basil Cream
\$6.00++ Per Person

Chicken Tortilla Soup

Plum Tomatoes, Chiles, Corn Tortillas
\$6.00++ Per Person

Steamy Island Conch Chowder

Stewed Tomatoes, Caribbean Spices
\$6.00++ Per Person

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Reception Stations

(Prices are Based on a One-Hour Period)

Displays

Flat Bread Display

*Assorted Flat Breads to Include Prosciutto and Arugula, Mushroom and Gorgonzola Cheese,
BBQ Chicken and Caramelized Onion
\$5.00++ Per Person*

Fresh Seasonal Crudités

*Fresh Vegetables Paired with Artichokes, Roasted Pepper Hummus, Ranch and Bleu Cheese Dips
\$6.00++ Per Person*

Homemade Chips & Dip

*Assorted Gourmet Tortilla Chips with Homemade Salsa and Guacamole
Hummus and Baba Ganuosh with Pita Chips
Colossal Chips with Maytag Bleu Cheese Fondue and Creamy Artichoke and Spinach Dip
\$6.00++ Per Person*

Tropical Fruit Display

*An Array of Sliced Tropical Fresh Fruit
\$6.00++ Per Person*

Artesian Cheese Display

*Selection of Domestic and Imported Cheeses Served with Chef's Choice of Crostini and Crackers Garnished
with Berries and Grapes
\$7.00++ Per Person*

Antipasto Display

*Selection of Italian Cheeses, Market Place Meats, Genoa Salami and Prosciutto, Marinated
Grilled Vegetables, Marinated Olives and Artichoke Hearts
Served with Assorted Breads
\$8.00++ Per Person*

Sushi Display

**Minimum Order of 150 Pieces per Order
(3 per person)*

*Platters of Assorted Rolls Served with Soy Sauce, Wasabi Horseradish, Pickled Ginger
\$13.00++ Per Person*

Chilled Seafood Bar

*Fresh Shrimp, Oysters and Clams, Cocktail Sauce, Tabasco Sauce and Citrus Segments
\$16.00++ Per Person*

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Action Stations

****Chef Fee of \$75.00 for each station for every 100 guests**

Homemade Guacamole Station

Fresh Ripe Avocados Mashed with Onions, Cilantro and Garlic Served with Black Bean Salsa and Pico de Gallo with an Assortment of Homemade Chips
\$8.00++ Per Person

Pasta Station

Penne & Tortellini
Choice of (2) Sauces:
Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Smoked Tomato Vodka
Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper
\$9.00++ Per Person

Latin Street Festival

Arepas: Sweet Corn and Mozzarella with Brown Butter
Quesadillas: Jalapeno Jack Cheese, Roasted Peppers, Scallions and Grilled Chicken
Variety of Salsas, Frescas, Frijoles, Sour Cream, Fresh Guacamole and Warm Spicy Queso
\$11.00++ Per Person

Fajita Station

Marinated Beef and Grilled Chicken, Cheddar Cheese, Chef's Guacamole, Shredded Lettuce
Pico de Gallo, Sautéed Onions and Bell Peppers, Sour Cream and Flour Tortillas
\$12.00++ Per Person

"Ten Foot" Tapas Station

Selection of Small Dishes to Include:

Char-Grilled Asparagus with Shaved Reggiano
Chorizo Sausage Roasted Peppers and Almonds
Grilled Shrimp, Citrus Segments and Fennel
Artichokes and Split Tomatoes with Extra Virgin Olive Oil and Aged Balsamic
Wood Roasted Imported Olives with Shaved Parmesan
\$12.00++ Per Person

Potato Tini Station

Whipped Yukon Gold Potatoes
Beef Tips, Lobster, Bacon Bits, Cheddar Cheese, Scallions and Sour Cream
Or
Whipped Sweet Potato
Honey, Marshmallows, Brown Sugar, Candied Pecans and Toasted Almonds
\$13.00++ Per Person

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Reception Carving Stations

***Stations are Designed for 25 or More Guests*

***Carver Fee of \$75.00 Each*

(All Carving Stations Served with Miniature Rolls)

Sage Infused Roasted Breast of Turkey

Cranberry Sauce and Pesto Mayonnaise

(Serves 40 Guests)

\$175++ Each

Honey Roasted Ham

With Maple Glaze

(Serves 50 Guests)

\$175.00++ Each

Pomora Honey Glazed Salmon

Citrus Lacquer

(Serves 25 Guests)

\$200.00++ Each

Jamaican Rubbed Pork Loin

Black Bean and Corn Relish

Sweet Plantains, Cuban Bread

(Serves 45 Guests)

\$200.00++ Each

Prime Rib of Beef

Roasted with Herbs and Spices

Au Jus and Creamed Horseradish Sauce

(Serves 40 Guests)

\$300.00++ Each

Five-Spice Rubbed Beef Tenderloin

Chimichurri Sauce

(Serves 25 Guests)

Market Price

Steamship Round of Beef

Dijon Mustard, Horse Radish Cream and Pesto Mayonnaise

(Serves 150 Guests)

\$500.00++ Each

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Dessert Stations

Chocolate Fondue

*Decadent Chocolate Fondue Served with Fresh Strawberries, Pineapple, Bananas,
Marshmallows, Pretzels and Pound Cake
\$8.00++ Per Person*

Viennese Dessert Table

*Wonderful Array of Chef' Cakes, Pastries, Cookies, Individual Desserts and Petit Fours
\$12.00++ Per Person*

Serendipity

*Build Your Own Ice Cream Sundaes Accompanied by Your Childhood Favorites to Include,
Toppings, Candies, Cookies and Assorted Waffle Cones
\$15.00++ Per Person*

Cupcakes...Cupcakes...Cupcakes

*Assorted Cupcakes to Include Miniature, Standard and Cheesecake Cupcakes
Assorted \$9.00++ per person
Specialty Design \$12.00++ Per Person*

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***Rehearsal Dinner
&
Farewell Brunch***

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Rehearsal Dinner Menus

Prepared for a Minimum of 25 Guests / Prices are based on a Two-Hour Period

***A \$5.00 per Person Additional Charge for Less than 25 Guests*

A Taste of Italy

Salads

Antipasto Display of Roasted Artichokes, Marinated Tomatoes and Imported Olives. Market Place Meats and Cheeses: Prosciutto, Salamis, Provolone and Reggiano. Served with Focaccia and Boules

Hearts of Romaine, Parmesan Cheese with Traditional Caesar Dressing

Entrées

Chicken Picatta with a Lemon Caper Sauce

Three Cheese Baked Lasagna

Chef's Selection of One Pasta with Marinara Sauce and Meatballs

Baskets of Garlic Bread

Desserts

Seasonal Fruit Display

Cannolis, NY Style Cheesecake and Biscotti

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$33.00++ Per Person with-out Open Bar

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A Hot Night in Havana

Salads

Lechuga Mixed Greens, Shaved Onion and Mango Vinaigrette

Hearts of Palm Citrus Salad with Cilantro Dressing

Entrées

Grilled Mahi Mahi with Tropical Salsa

Spit Roasted Mojo Pork Loin, Onions and Parsley

Accompaniments

Black Beans and Rice

Sweet Plantains

Fried Yuca with Sea Salt

Desserts

Fresh Seasonal Fruit Display

Individual Desserts to Include:

Coconut Cake, Tres Leches, Spiced Carrot Cake

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$38.00++ Per Person with-out Open Bar

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New England Style Clam Bake

Prepared for a Minimum of 75 Guests / Prices are based on a Two-Hour Period

***A \$5.00 per Person Additional Charge for Less than 75 Guests*

Soup

New England Clam Chowder with French Boules

Salads

Iceberg Wedge Salad, Tomatoes, Crumbled Gorgonzola and Chopped Bacon

Chilled Seafood Salad, Citrus Segments and Champagne Vinaigrette

Entrées

Herb Crusted Chicken Breasts, Lemon Butter

Crisp Beer Battered Cod with Tartar Sauce and Coleslaw

Samuel Adams Steamed Clams and Mussels, Carrot and Leek Julienne

Hand Carved Flank Steak

Accompaniments

Corn and Wild Ramp Casserole

Miniature Baked Potatoes

Desserts

*Three Layer Chocolate Cake, Boston Cream Pie,
Jumbo Cookies and Fudge Brownies*

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

\$45.00++ Per Person with-out Open Bar

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Farewell Brunch

Prepared for a Minimum of 50 Guests / Prices are based on a Two-Hour Period

***A \$5.00 per Person Additional Charge for Less than 50 Guests*

**Station Attendant Required at \$75.00 per Attendant*

Breakfast Items

Display of Seasonal Fresh Fruit

Assorted Breads and Breakfast Pastries with Sweet Butter and Fruit Preserves

*Display of Sliced Norwegian Smoked Salmon with Shaved Onion, Chopped Eggs, Capers,
Cream Cheese and Sliced Bagels*

Hickory Smoked Bacon and Sausage Links

Deep Dish Golden Hash Brown Casserole

Thick Cut French Toast Served with Fruit Compote and Warm Maple Syrup

**Omelets Cooked to Order*

(Choice of Six Toppings)

*Diced Ham, Tomatoes, Mushrooms, Cheddar Cheese, Monterey Jack Cheese, Sausage, Bell Peppers, Onions,
Spinach Bay Shrimp, Turkey Breast*

Salads

Crisp Greens with Cherry Tomatoes and Cucumbers

Fresh Mozzarella Cheese and Tomatoes with Basil

Entrées

Grilled Flat Iron Steak with Foraged Mushrooms and Barolo Wine Sauce

Lemon Poached Salmon with Dill Butter Sauce

Desserts

Chef's Choice of Assorted Homemade Desserts

Fresh Squeezed Florida Orange Juice

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal Tea

\$35.00++ Per Person

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Brunch Station Enhancements

***Prime Rib of Beef**

*Roasted with Herbs and Spices
Au Jus, Creamed Horseradish Sauce
(Serves 40 Guests)
\$300.00++ Each*

***Gourmet Waffle Station**

*Belgium Waffles (Prepared to Order)
Served with Fruit Compote, Brown Sugar, Whipped Cream, Maple Syrup and Toasted Pecans
\$10.00++ Per Person*

***Bloody Mary Bar & Mimosa Station / Per Person**

	<i>Popular</i>	<i>Premium</i>	<i>Superior</i>
<i>Four Hours</i>	<i>\$28.00</i>	<i>\$29.00</i>	<i>\$30.00</i>
<i>Three Hour</i>	<i>\$21.00</i>	<i>\$22.00</i>	<i>\$23.00</i>
<i>Two Hour</i>	<i>\$14.00</i>	<i>\$15.00</i>	<i>\$16.00</i>
<i>One Hour</i>	<i>\$7.00</i>	<i>\$8.00</i>	<i>\$9.00</i>

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