



Abaco



Golf Club

Event Planner & Preferred Vendors



Photography by Patrice Kelly



Photography by Christopher Bridge



Photography by Paul Marino



Photography by Patrice Kelly

Thank you for your interest in Abacoa Golf Club. From the beautiful vistas of lakes and greenery, to the elegance of our Mediterranean style clubhouse, Abacoa Golf Club is a perfect setting for any occasion.

Within this package you will find a wide selection of culinary and beverage choices. We are also prepared to design any type of custom menu if you so desire. Our experienced catering staff will assist you with all the important details to make your event a success.

Our preferred vendors who appear at the end of this planner have been carefully selected because of their talent and their commitment to excellence. We feel confident in recommending them for your upcoming event.

It would be our privilege to host your special affair here at Abacoa Golf Club. Should you have any comments or questions, please don't hesitate to call me.

*Sincerely,
Kris P. Koerber
Clubhouse Manager*

Cover Photography by Paul Marino



105 Barbados Drive • Jupiter, Florida 33458
Phone: 561-622-0036 • Fax: 561-622-5133
www.abacoagolfclub.com

Wedding Plated Dinner

(Custom build your full service dinner package by choosing from each category)

A fully stocked bar will be open throughout the evening (maximum of 5 hours) featuring our call brand liquors, red and white wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices and mixers.

Cocktail Reception

(2 Displays & 5 Butler Passed Canapés & Hot Hors d' Oeuvres)

Reception Displays

(Select Two)

Fresh Seasonal Fruit & Berry Display - Fine Selection of Imported and Domestic Cheeses
Fresh Vegetable Crudité - Assorted Smoked Seafood Display
Antipasto Display (Grilled Vegetables, Prosciutto, Fresh Mozzarella, & Olives)
Wheel of Baked Brie (Toasted Almonds, Honey & Raspberry Sauce)

Cold Canapés

(Select Two)

Grilled Chicken & Herb Mayo Canapé - Camembert Cheese & Apple Canapé
Meat Dolma in Grapevine Leaves - Polenta Diamonds with Sun Dried Tomatoes
Bordeaux Canapé (Shitake Mushroom, Ham & Shallot Butter) - Sweet Melon with Prosciutto
Smoked Salmon Roulade - Grilled Tenderloin with Mediterranean Salsa on Crostini
Smoked Duck Canapé - Spicy Shrimp on a Chip

Hot Hors d' oeuvres

(Select Three)

Orange & Lemon Scented Crab Puffs - Apple & Brie Pizzettes
Miniature Conch Fritters - Spanikopitas
Mushroom Caps with Crab & Sausage - Sweet & Sour Meatballs
Sea Scallops Wrapped in Bacon
Sonoran Pizzas - Mini Chicken or Beef Empanadas - Potstickers with Peanut Dressing

Additional Suggestions

(Add more items to your cocktail reception or may we suggest a custom food station).

Chilled Shrimp with Cocktail Sauce & Lemon (Additional \$5.00 per person)
Stone Crab Claws - Oysters - Clams - Ceviche (All Market Price)
Sushi Boat (Assorted Sushi & Sashimi \$2.50 per piece)
Pasta Station with Two Pastas & Two Sauces (Additional \$4.50 per person and \$50.00 chef fee)
Custom Ice Carving (Many to chose from \$300.00)

Champagne Toast

Soup or Salad

(Select One From This Category)

Crab & Cheddar Bisque - Sherried Lobster Bisque
French Onion Soup Gratinée - Bouillabaisse en Croûte
Mixed Wild Greens with Dried Cranberries, Candied Pecans, Tomatoes and a Champagne Vinaigrette
Classic Caesar Salad - Arugala Salad with Sliced Pears, Candied Walnuts, Tomato, and Crumbled
Blue Cheese - Spinach & Romaine Salad (Marinated Button Mushrooms, Cherry Tomatoes, Lemon Thyme Vinaigrette)
(Have both Soup and Salad add \$3.50 per person)



Photography by
Christopher Bridge



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Entrées

All Entrée Prices Include Hors d' Oeuvres & 5 hr Bar Package
(Select up to Three Entrées)

Meat

Twin Filet Mignon with Sauces Bernaise & Mushroom Bordelaise
Roast NY Strip Loin of Beef with Green Peppercorn Sauce
Roast Prime Rib of Beef with au Jus & Yorkshire Pudding
Classic Osso Bucco (Veal Shank braised with wine, tomatoes, brown veal stock,
and a hint of orange zest)
Roast Loin of Pork with Sauce Robert

Seafood

Broiled Filet of Salmon with a Sorrel Cream Sauce
Grilled Dolphin with a Roasted Red Pepper Butter
Grilled Sea Bass with Shallot-Saffron Vinaigrette
Cayenne-Rubbed Grouper with Tomatillo Salsa
Char Grilled Swordfish with a Lime Beurre Blanc
Salmon en Papillote (Salmon and Sautéed Julienne Vegetables with Fresh Herbs
in Parchment Paper)

Poultry

Classic Chicken Marsalla
Chicken Saltimbocca (Prosciutto, Ricotta, Mozzarella, Parmesan and Fresh Basil)
Sautéed Breast of Chicken with a Bing Cherry Sauce
Roasted Cornish Game Hen (With Corn Bread Stuffing and Creamy Pan Gravy)
Roasted Half Duckling with a Red Currant Sauce

Accompaniments

Choose for Full Service and Buffet Dinners
(Select One from Potatoes & Rice and One from Vegetables)

Potatoes and Rice

Oven Roasted Redskin Potatoes with Fresh Rosemary
Mirelle Potato (Chef Potato Cooked in Chicken Stock with Garlic)
Potatoes au Gratin - Dauphinoise Potato - French Custard Potato
Smashed Redskin Potatoes with Roasted Garlic
Rice Pilaf (with Orzo, Saffron, and Fresh Herbs)
Twice Baked Stuffed Potato
Spaetzle (Alpine Noodle)
(Add \$1.95 per person)

Vegetables

Fresh Vegetable Medley - Green Beans Almondine
Sugar Snap Peas and Carrots
Ratatouille (Classic French Recipe)
Fresh Asparagus (Add \$1.25 per person)

Dessert

For Weddings we will cut your cake at no charge and
serve it with your choice of Ice Cream.
All Prices Subject to 20% Gratuity and 6.5% Sales Tax



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Christopher Bridge



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Wedding Dinner Stations

A fully stocked bar will be open throughout the evening (maximum of 5 hours)
featuring our call brand liquors, red and white wine, assorted imported and
domestic beers, soft drinks, sparkling waters, juices and mixers.

Cocktail Reception

(2 Displays & 4 Butler Passed Canapés & Hors d' Oeuvres) Displays Antipasto
Display Array of Grilled Vegetables, Prosciutto, Fresh Mozzarella & Olives

Champagne Toast

Imported & Domestic Cheese Display
Various International & National Cheeses

Cold Canapés

Mediterranean Canapé
Spicy Shrimp on a Chip

Hot Hors d' Oeuvres

Chilean Empanadas
Apple & Brie Pizzettes

Dinner Stations

Freshly Prepared Salad Station
Arugula & Spinach Salad with Candied Walnuts, Pear Slices, Gorgonzola
Cheese & Champagne Vinaigrette and Classic Caesar Salad with Crusty
French Bread Croûtons & Shredded Parmesan

Pasta Station

Penne Rigate à la Vodka
Farfalle (Bowtie) with Grilled Breast of Chicken, Roasted Red Peppers,
Toasted Pine Nuts & Broccoli in a Light Chicken Broth

Carving Station

Roasted Round of Beef & Fresh Roasted Breast of Turkey with Mini Rolls,
Horseradish Sauce, Whole Grain Mustard, Cranberry Relish,
au Jus & Natural Gravy

Stir Fry Station

Crisp Bok Choy, Snow Peas, Baby Corn, Straw Mushrooms, Breast of Chicken,
Black and White Sesame Seeds, Steamed Gulf Shrimp, Duck Sauce, Chinese
Mustard and Fried Rice

Coffee & Fruit Station

(A perfect complement to your wedding cake) Selection of International
Coffees & Teas, Fresh Fruit & Berry Display with Chocolate Fondue

All prices subject to 20% Gratuity and 6.5% Sales Tax, plus \$40.00 Per Station
Attendant Fee Additional

Wedding Dinner Stations Deluxe

A fully stocked bar will be open throughout the evening (maximum of 5 hours) featuring our call brand liquors, red and white wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices and mixers.

Cocktail Reception

(3 Displays & 4 Butler Passed Canapés & Hors d' Oeuvres)

Champagne Toast

Displays

Imported & Domestic Cheese Display
Various International & National Cheeses

Chicken Curry with Pita Pockets - Bruschetta with Roma Tomato Salsa

Cold Canapés

Grilled Chicken Canapé - Smoked Salmon Roulades
Mini Beef Wellington - Sonoran Pizza

Hot Hors d' oeuvres

Large Chilled Shrimp on Ice served with
Cocktail Sauce & Lemon Wedges

Carving Station

(Select Two)

Roast Round of Beef, Cuban Style Roast Loin of Pork, Fresh Breast of Turkey or Honey Glazed Ham with Horseradish Sauce, Au Jus, Natural Gravy or Raisin Brandy Sauce

Salad Station

Citrus Salad of Wild Greens, Orange & Grapefruit Slices, Fresh Mozzarella Cheese, Dried Cranberries, Orange Glazed Pecans and a Citrus Vinaigrette or Classic Caesar Salad with Crusty French Bread Croûtons & Shredded Parmesan

Pasta Station

Chef's Choice Ravioli
Rigatoni - Bowtie Pasta
Sauces Alfredo, Filletta di Pomodoro, and Wild Mushroom Broth

Outdoor Grilling Station

(Select Three)

Fresh Salmon Steaks - Fresh Filet of Dolphin - Marinated Breast of Chicken
Marinated Flank Steak - Shrimp Skewers

Station Includes

(Select Two)

Red Beans & Rice - Medley of Fresh Vegetables- Grill Roasted Chef & Sweet Potatoes - Roasted Onions - Roasted Tomatoes

Deluxe Coffee Station

Fresh Fruit & Berry Display with Dark & White Chocolate Assortment of Italian & Cuban Mini Pastries Espresso, Cappuccino, Colombian, and Flavored Coffees

All prices subject to 20% Gratuity and 6.5% Sales Tax, plus \$40.00 Per Station
Attendant Fee Additional

Wedding Buffet Dinner

A fully stocked bar will be open throughout the evening (maximum of 5 hours) featuring our call brand liquors, red and white wine, assorted imported and domestic beers, soft drinks, sparkling waters, juices and mixers.

Cocktail Reception

(2 Displays & 4 Butler Passed Canapés & Hors d' Oeuvres)

Displays

Antipasto Display
Array of Grilled Vegetables, Prosciutto, Fresh Mozzarella & Olives
Imported & Domestic Cheese Display
Various International & National Cheeses

Cold Canapés

Spicy Shrimp on a Chip Grilled Chicken Canapé

Hot Hors d' Oeuvres

Chilean Empanadas Orange & Lemon Crab Puffs

Champagne Toast

Buffet Dinner

Salads

(All 4 Salads Listed Below or Equal Substitutes Included)

Classic Caesar Salad
Broccoli & Tomato Salad with Gorgonzola
Mixed wild Greens with Citrus Fruit, Dried Cranberries, Candied Pecans & Champagne Vinaigrette
Marinated Salad of Cucumber & Onion



Photography by Christopher Bridge

Entrées

(Select One item from each category)

Seafood

Grilled Dolphin with Tropical Fruit Salsa Beurre Blanc
Grilled Salmon with Roasted Red Pepper Butter
Pan Roasted Grouper with Wild Mushrooms
Paella Valenciana

Chicken

Chicken Saltimbocca - Classic Chicken Marsala
Chicken Picatta - Chicken Florentine
Sautéed Breast of Chicken with a Bing Cherry Demi Glace

Meat

London Broil with Sauce Mushroom Bordelaise - Tenderloin Tips Burgundy
Cuban Roast Pork Loin (Garlic, Paprika and Smothered Onion)
Roast Round of Beef (Carved to Order, au Jus and Horseradish)

Accompaniments

Rice Pilaf, Baked Penne Rigate and Rolls with Butter included with Buffet
(Select One)

Mirelle Potato (Chef Potato Cooked in Chicken Stock with Garlic)
Potatoes au Gratin - Dauphinoise Potato - French Custard Potato
Smashed Redskin Potatoes with Roasted Garlic - Oven Roasted Redskin Potatoes with Fresh Rosemary
Twice Baked Stuffed Potato (Add \$1.95 per person)
Spaetzle (Alpine Noodle)

(Select One)

Fresh Vegetable Medley - Green Beans Almondine - Sugar Snap Peas and Carrots
Ratatouille - Fresh Asparagus (Add \$1.25 per person)

Dessert

*For Weddings we will cut your cake at no charge and serve it with your choice of Ice Cream.
All prices subject to 20% Gratuity and 6.5% Sales Tax*

For Your Information

It is with great pleasure that we at Abacoa Golf Club present the following pages of banquet selections. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming function. As always, we are ready to prepare a custom menu if you desire.

The following information will help you to plan that successful event.

MEAL GUARANTEE

A meal guarantee is required 72 hours prior to your function. If your function should fall over a weekend, a 96 hour guarantee is required. Abacoa Golf Club will be pleased to set 5% over the guarantee for a function of less than 100 guests and 3% over the guarantee for functions of 100 guests or more. If the number of guests falls below the meal guarantee in either case, the host is responsible for the number guaranteed.

DECORATIONS

Standard linens are provided at no charge for your catered functions. Specialty linens and overlays can be obtained at a nominal fee.

All decorating provided by host or outside contractors must be approved by the clubhouse manager.

Ice sculptures of almost any design can be provided for decoration at an additional charge.

DAMAGE TO FACILITIES

Should Abacoa Golf Club property be damaged by the host or host's guests, the host will be held financially responsible for the repair or replacement of the property damaged.

MUSIC & ENTERTAINMENT

Abacoa Golf Club will be pleased to recommend a variety of musical or entertainment groups if you desire.

AUDIO / VISUAL REQUESTS

Abacoa Golf Club has a variety of A/V equipment for your use. Please inquire with the Clubhouse Manager.

FOOD & BEVERAGE SERVICE

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. Abacoa Golf Club is responsible for the administration of these regulations. It is the Club's policy therefore, that liquor cannot be brought into the Club from outside sources. Additionally, the Club does not allow any food to be brought into the Club (other than specialty cakes) whether purchased or catered from outside sources.

LABOR CHARGES

The cost of one waiter for each 75 guests on receptions where little or no food has been ordered will be \$50.00 for the first three hours and \$12.00 for each hour thereafter.

Bartenders are available at a charge of \$50 for each bartender when a cash bar has been contracted.

A set up fee of \$150.00 is required for an outside patio bar or second bar.

CHEFS & CARVERS

Chefs and carvers are required for some menu items, and are charged at \$40.00 for the first 3 hours and \$12.00 for each hour thereafter.

GRATUITY

A 20% gratuity and 6.5% Florida state sales tax are added to all food and beverage charges.

ROOM RENTALS & CEREMONY FEES

The clubhouse manager will quote you the applicable charges for meeting rooms or ceremony fees for Wedding, Bar / Bat Mitzvahs, etc.

MINIMUM ATTENDANCE

For all meal functions where guarantees are required, a minimum of 50 guests is necessary.

CREDIT ARRANGEMENTS

It is not the policy of Abacoa Golf Club to extend credit or billing privileges to any group or individual.


Photography by Paul Marino



Planning Your Affair

ITEM	ESTIMATED COST	WHO PAYS	ACTUAL COST	+ OR -
Accommodations				
Airport & Limousine Transportation				
Bar/Beverages				
Bartenders/Servers				
Caterer/Food				
Chair Covers & Specialty Linens				
Day Spa				
Disc Jockeys & Entertainment				
Event Disposable Cameras				
Event Specialties				
Floral & Event Décor				
Formal Wear				
Gifts Baskets & Party Favors				
Golf Club				
Gratuities				
Honeymoon/Travel				
Invitations & Party Favors				
Music & Entertainment				
Officiants				
Party Décor & Theme Parties				
Personalized Favors				
Photography & Videography				
Reception Hall				
Rehearsal Dinner				
Rental Equipment				
Special Occasion Cake				
Videography				

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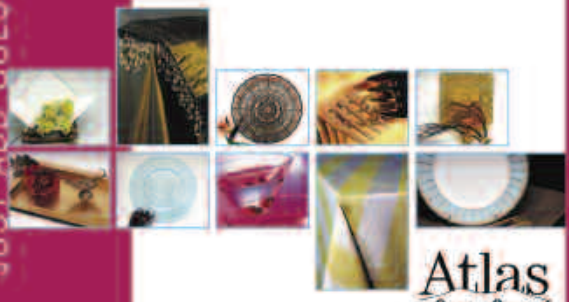
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2007

2008

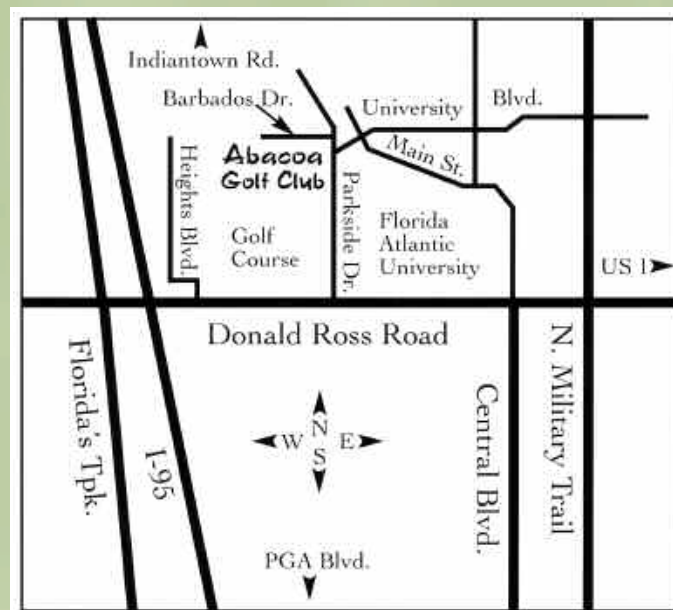
JANUARY	FEBRUARY	MARCH
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Special Dates & Holidays

	2007	2008
New Year's Day	Jan 1	Jan 1
Martin L. King, Jr. Day	Jan 15	Jan 21
Valentine's Day	Feb 14	Feb 14
President's Day	Feb 19	Feb 18
St. Patrick's Day	Mar 17	Mar 17
Daylight Savings Time begins	Apr 1	Apr 6
Palm Sunday	Apr 1	Mar 16
Passover*	Apr 3	Apr 20
Good Friday	Apr 6	Mar 21
Easter Sunday	Apr 8	Mar 23
Mother's Day	May 13	May 11
Memorial Day, observed	May 28	May 26
Father's Day	Jun 17	Jun 15
Independence Day	Jul 4	Jul 4
Labor Day	Sep 3	Sep 1
Rosh Hoshanah*	Sep 13	Sep 30
Yom Kippur*	Sep 27	Oct 9
Columbus Day, observed	Oct 8	Oct 13
Daylight Savings Time ends	Oct 28	Oct 26
Halloween	Oct 31	Oct 31
Veteran's Day	Nov 11	Nov 11
Thanksgiving Day	Nov 22	Nov 27
Hanukkah*	Dec 5	Dec 22
Christmas Day	Dec 25	Dec 25

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



Directions

Just off of Donald Ross Road, east of I-95. Turn north on Parkside Drive to Barbados Drive and make a left turn.

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