FUNCTION BOOKING INFORMATION

\$10.00 per person deposit is required to confirm a function date. Any and all deposits received must be applied to the date requested and are neither transferable nor refundable.

No checks accepted within 3 weeks of function. Estimated Payment is due 3 weeks prior to function date.
Final Payment in full due 7 days before.

> Minimum guarantee guest count is required 72 hours in advance.

If you have chosen 3 entrées, add \$4 to the price of each entrée. Number of each entrée and guest count must be confirmed 10 days prior.

ROOM CHARGES

If an additional room is needed for a meeting, ceremony or displays there will be a charge of \$400-\$600. Meeting & Seminars with a duration of over 6 hours are subject to a fee of \$2.00 per person per hour. If your group is < 25 there will be a \$400 room fee plus your meals from our Dining Room menu.

Display tables are available at \$10 each. • White Chair covers \$3 each Bose Audio System for ipod or audio device - \$75 Projector Rental (HDMI, VGA, comp, S-video) - \$85 Projector Screen - \$25 • Microphone - \$15

All decorations including balloons must be removed and usage of glitter, confetti or candle wax will incur a \$50 clean up fee.

* Prior approval must be obtained for all music brought in.*

Sales Tax and 20% Service Charge will be added to all Prices.

Banquet Rooms on Sundays: Food & Beverage minimum \$2000

BREAKFAST BUFFET

Minimum 60 Adults @ \$19 per person

CHOICE OF ONE SCRAMBLED EGGS, ENHANCED WITH ONE CHOICE OF CHIVES, PEPPERS OR CHEESE SCRAMBLED EGGS WITH HAM (+\$2) **OMELET STATION (+\$3)** Includes Spinach, Mushrooms, Tomatoes and Onions

CHOICE OF ONE HASH BROWN POTATOES OR HOME FRIES

CHOICE OF ONE FRENCH TOAST CASSEROLE, PANCAKES OR CHEESE BLINTZES

CHOICE OF TWO CORNED BEEF HASH, SAUSAGE LINKS, BACON OR BISCUITS AND GRAVY

CHOICE OF TWO DANISH, BAGELS, ENGLISH MUFFINS, **CROISSANTS OR TOAST**

7 Items plus Coffee, Tea, Fruit & Juice Add a Nova Lox Platter for +\$10PP with Tomatoes, Onions, Cream Cheese and Capers

CONTINENTAL BREAKFAST (MIN 40) 9PP

LUNCHEONS (Minimum 30 Adults)

Luncheons may arrive between 11 a.m. and 1 p.m and MUST DEPART BY 3:30

CITINEES (Choice of Two) *	
ROAST PRIME RIB OF BEEF	. 3
SLICED SIRLOIN OF BEEF	
FILET MIGNON 6 OZ.	. 3
STUFFED BREAST OF CHICKEN	. 2
CHICKEN CORDON BLEU	
CHICKEN FRANCAISE	
SEABASS FRANCAISE	. 3
BROILED SALMON FILLET	. 3
SEABASS WITH TOMATO & GORGONZOLA	. 3

DINNERS (Minimum 25 Adults)

ENTREES SELECTION (Choice of Two) *
ROAST PRIME RIB (KING CUT 46)
FILET MIGNON
SLICED SIRLOIN OF BEEF
NEW YORK STRIP STEAK
CHICKEN FRANCAISE
STUFFED BREAST OF CHICKEN - Traditional
STUFFED BREAST OF CHICKEN - Artichoke Parmesan
BROILED SALMON FILLET
SEABASS FRANCAISE
SEABASS WITH TOMATO & GORGONZOLA
V. Harry have also an O author and \$4.00 to the price of each author

* If you have chosen 3 entrées add \$4.00 to the price of each entrée.

ALL LUNCHEONS & DINNERS

Include a Choice of the following:

FIRST COURSE (Choice of one)

TOSSED GREEN SALAD CAESAR SALAD WEDGE SALAD (+4)

CHOICE OF SOUP FRESH SEASONAL FRUIT SHRIMP COCKTAIL (+11)

VEGETABLES (Chef's Choice)

POTATOES (Choice of one)

BAKED POTATO WHIPPED POTATO PARSLEY POTATO

MASHED SWEET POTATO STUFFED BAKED (+\$1.00) LYONNAISE

(Choose one)

DESSERTS

CHOCOLATE MOUSSE ICE CREAM CAKE CHOCOLATE BROWNIE ALA MODE (+3)

ICE CREAM **BLACK FOREST CAKE** N.Y. STYLE CHEESECAKE **KEY LIME PIE (+3)**

All Banquets include Rolls + Butter, Coffee or Tea

Additional course choice +\$8

Minimum 50 Adults

DINNER BUFFET: Selection of 6 of the following

LUNCHEON BUFFET: Selection of 4 of the following plus \$2

Buffet price is determined by the total of your selections. Buffet includes Chef's Vegetable and your selection of Potato & Dessert from lower, center panel.

CAESAR SALAD **GARDEN SALAD RELISH TRAY CHEESE PLATTER**

PASTA SALAD PENNE POMODORO

RICE PILAF

GRILLED VEGETABLE MEDLEY

\$6.00 each selection

CHICKEN TENDERS CHICKEN FRANCAISE

LASAGNA - MEAT OR MEATLESS BAKED ZITI

CAPRESE SALAD PEPPER STEAK

SAUSAGE & PEPPERS

BAKED HAM

ITALIAN MEATBALLS WALDORF SALAD

\$6,50 each selection

BAKED STUFFED SHELLS CHICKEN PICCATA **ROAST TURKEY**

CHICKEN DIVAN SEABASS FRANCAISE **CHICKEN WINGS CHICKEN PARMIGIANA** BEEF STROGANOFF SLICED ROAST BEEF SEABASS WITH TOMATO & GORGONZOLA

\$7.00 each selection

DOLPHIN PICCATA

BROILED LYONNAISE SALMON CARVED PRIME RIB (+4)

COCONUT SHRIMP **ROAST BEEF CARVED (+1)**

WHOLE ROAST

NEW YORK STRIP CARVED (+4)

\$7.50 each selection

CHILDREN'S MENU

(12 & Younger - One Selection Only) CHICKEN TENDERS, HAMBURGER or SPAGHETTI Includes Salad, French Fries, Beverage and Dessert

\$20

SIDE ORDERS Enhance your Dinners with one of the following side orders

ONION RINGS (SERVES 4) \$10 SAUTÉED MUSHROOMS (SERVES 4) \$8

HORS D'OEUVRES

APPROXIMATELY 60 PIECES PER PLATTER **MAXIMUM SELECTION OF 4 OF THE FOLLOWING:**

> (One Platter Serves Approximately 20) \$115 PER PLATTER

FRIED ZUCCHINI **GORGONZOLA TOAST** MINIATURE EGG ROLLS POTATO LATKA **SPANAKOPITA**

FRANKS IN BLANKET FRIED MUSHROOMS MINIATURE QUICHE ITALIAN MEATBALLS

\$160 PER PLATTER

STUFFED MUSHROOM CAPS ESCARGOT

MINI CRAB CAKES **COCONUT SHRIMP** **BACON WRAPPED SCALLOPS** CONCH FRITTERS

SKEWERED SIRLOIN RIBBONS CAPRESE SALAD SKEWER

FRESH VEGETABLE TRAY - \$75

FRUIT & CHEESE - \$85 SMOKED FISH DIP - \$65 BRIE WHEEL & FRUIT - \$70

COLD SHRIMP TRAY WITH COCKTAIL SAUCE (60) - \$190 CHEESE SPREAD & CRACKERS - \$45

SPINACH ARTICHOKE DIP - \$69

BAR SERVICE
COCKTAIL BAR SET-UP IN ROOM (MIN. \$300 SALES & 30 GUESTS) PREMIUM BRANDS, STANDARD COCKTAILS, BEER & WINE

BY THE DRINK 6-15

BY THE HOUR (MIN. 50) 15 Per person CALL BRANDS 22 Per person PREMIUM BRANDS

HOUSE WINES

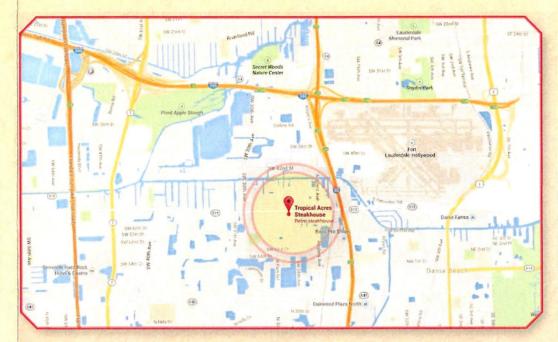
BOTTLES (Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Merlot)	33
CHAMPAGNE BOTTLE (8 glasses)	35
CHAMPAGNE (Non-Alcoholic)	22
CORKAGE FEE (per 750 ml Bottle)	20

BEVERAGES

CHAMPAGNE OR RUM PUNCH 2 Gal. punch bowl (40 gla	ses)160
FRUIT PUNCH 2 Gal. punch bowl (40 glasses)	90
SOFT DRINK BAR SET-UP	.(Cost Per 50 Guest) 75
SOFT DRINKS	2 / Pitcher 10

CAKES

SHEET CAKES Quarter 45 / Half 80 / Full 140
CAKES BROUGHT IN - CUTTING FEEPer person 1
SUNDAE BAR (Min. 25)
CHOCOLATE FOUNTAIN





2500 GRIFFIN ROAD FT. LAUDERDALE, FL 33312 954-989-2500 WWW.TROPICALACRES.COM











"OVER 75 YEARS OF EXCELLENCE"

Accommodations From 25 - 250

2500 GRIFFIN ROAD FT. LAUDERDALE, FL 33312 954-989-2500

WWW.TROPICALACRES.COM



