

THE CLUB AT

IBIS



Banquet & Catering Package



Rise and Shine!

CONTINENTAL BREAKFAST \$15 per person

Display of assorted chilled fruit juices, choice of three: orange juice, grapefruit juice, cranberry juice, tomato juice, apple juice

Display of sliced seasonal fresh fruit

Basket of fresh, whole seasonal fruit

Assorted cold cereals

Assorted plain and fruit yogurts

Freshly-baked petite pastries and breakfast breads

Assorted bagels with traditional and flavored cream cheeses, butter, and assorted jams and jellies

AMERICAN BREAKFAST \$23 per person

Display of assorted chilled fruit juices, choice of three: orange juice, grapefruit juice, cranberry juice, tomato juice, apple juice

Display of sliced seasonal fresh fruit

Basket of fresh, whole seasonal fruit

Assorted cold cereals

Assorted plain and fruit yogurts

Freshly-baked petite pastries and breakfast breads

Assorted bagels with traditional and flavored cream cheeses, butter, and assorted jams and jellies

Fluffy scrambled eggs with chives

Red bliss home-fried potatoes with peppers

Apple-smoked bacon and country link sausage

Oatmeal with golden raisins and brown sugar

THE IBIS BRUNCH BUFFET \$35 per person, buffets require 35+ people

Display of assorted chilled fruit juices to include orange juice, grapefruit juice, cranberry juice, tomato juice, apple juice

Display of sliced seasonal fresh fruit

Yogurt parfaits with mini yogurt martinis topped with berries and granola

The Bakery Station

Freshly-baked petite pastries and breakfast breads to include muffins, assorted Danishes, croissants, and rugalach

Assorted bagels with traditional and flavored cream cheeses, butter, and assorted jams and jellies

Omelet Station *Chef Attendant Required*

Chef-attended station preparing your made-to-order omelet: eggs, egg whites, and egg beaters; onions, peppers, broccoli, tomatoes, mushrooms, spinach, ham, salsa, mozzarella, cheddar, and feta cheeses

Red bliss home-fried potatoes with peppers

Bacon

Sausage

Traditional eggs benedict

Mini Plate Station

Caesar salad with seasoned croutons and parmesan tuile with homemade caesar dressing

Poached salmon with German potato salad with dill and mustard sauce

Caprese salad of tomatoes and fresh mozzarella with basil oil

Steak and egg with tomato compote and toasted brioche

Corned beef hash with poached egg

In Silver Chafing Dishes

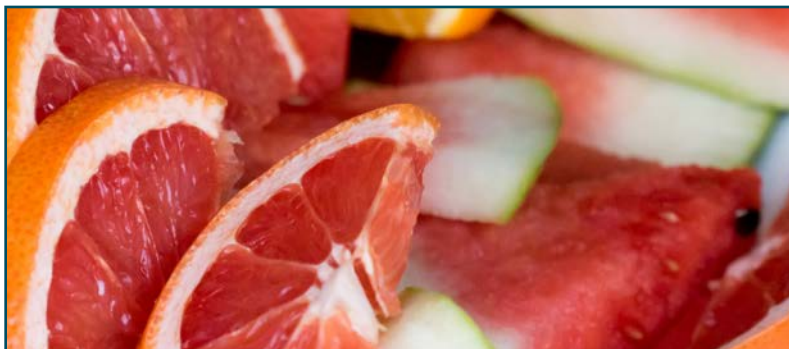
Cheese blintzes with sour cream and blueberry compote

French toast with warm maple syrup

Dessert

Assorted cookies and no-sugar-added cookies

Petite dessert pastries, French macarons, and chocolates



Enhancements

Additional culinary creations to enhance your Breakfast or Brunch Buffet

SMOKED FISH STATION \$8 per person

Smoked salmon

Smoked whitefish

Herring in wine

Herring in cream sauce

Kippered salmon

Accompanied by lemon wedges, sliced tomatoes, and traditional condiments



CARVING STATION \$8 per person, Chef Attendant Required

Whole roasted turkey with cranberry sauce and pan gravy

Beef brisket with red wine sauce

SMASHED AVOCADO TOAST STATION \$13 per person

Assorted artisan breads, bacon, micro herbs, tomato, onion and flavored finishing salts

FRESH FRUIT SMOOTHIE STATION \$6 per person

Choice of two:

Strawberry banana

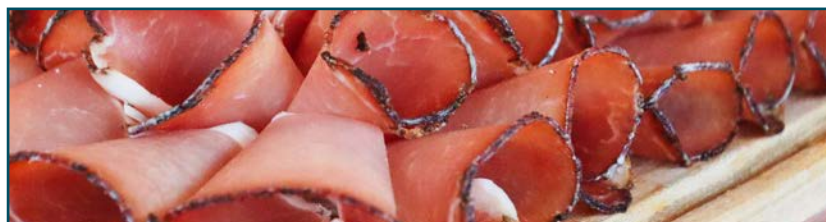
Pineapple mango

Mixed berry

Vanilla peach

Strawberry kiwi

Green machine



Midday Meal

PLATED LUNCH \$32 per person

First Course *Select one*

Ibis Signature Salad

Baby greens, yellow and red grape tomatoes, toasted pine nuts, curled carrots in a cucumber cup with zinfandel dressing

Classic Caesar Salad

Crisp romaine, seasoned croutons, and parmesan tuile with homemade caesar dressing

Endive and Bibb Salad

Port wine-poached pear, gorgonzola cheese, sundried tomatoes, and mustard tarragon dressing

Summer Salad

Baby spinach, strawberries, mango, candied pecans, and goat cheese with raspberry vinaigrette

Fresh Mozzarella Stack

Grilled eggplant, red and yellow tomatoes, basil oil, and balsamic reduction

Choice of Hot or Cold Soup

With cheese straw

Main Course *Select one*

Baked Chicken Cordon Bleu

Prosciutto and gruyere, herb-roasted fingerling potatoes, honey carrots, and natural jus

Seared Chicken Scallopini

Herb-roasted fingerling potatoes, spinach flan, and wild mushroom oregano stew

Braised Beef Brisket

Red wine sauce, garlic mashed potatoes, and honey-glazed carrots

Chilled Poached Salmon

Grilled asparagus and seasonal fruit with fresh herb mustard sauce

Seared Salmon en Persillade

Artichoke tatin, basmati rice, and lemon butter sauce

Crab-Stuffed Shrimp

Hot gazpacho sauce and fontina-glazed polenta cake

Broiled Bronzino

Roasted red pepper coulis and vegetable ratatouille

Pistachio-Crusted Yellowtail Snapper

Topped with mango papaya salsa, coconut basmati rice, and crispy julienned vegetables

Dessert Select one

Warm Apple Streusel, vanilla ice cream and caramel sauce

Bananas Foster Cheesecake, caramel ice cream and rum sauce

Trio of Sorbet, in chocolate tulip cup with fresh berries

Warm, Fresh Berries Sabayon Gratin with soaked banana bread

Chocolate Marquise with vanilla sauce

White Chocolate and Raspberry Cheesecake with raspberry sauce

Pineapple Sorbet in pineapple shell with warm mango pineapple relish



Midday Buffet

THE DELI MENU \$26 per person, buffets require 35+ people

Soup Station

Matzo ball soup

Mushroom barley soup

Salad Station

Assorted baby greens, assorted toppings, vegetables, nuts, dried cranberries, and cheeses

Selection of homemade salad dressings

Potato salad, macaroni salad, coleslaw, and New York coleslaw

Tuna salad, chicken salad, and egg salad

Deli pickles - half sour and full sour

Carving Station *Chef Attendant Required*

Roasted turkey with cranberry sauce and pan gravy

Slow-cooked corned beef with deli mustard

New York-style beef pastrami

Dill mustard crusted salmon

Accompaniments

Rye and seedless rye bread

Potato latkes with sour cream and applesauce

Steamed broccoli

Dessert

Fresh fruit display

Assorted cookies and no-sugar-added cookies

Sugar-free Jell-o

Mandel bread

Apple pie

Soft-serve yogurt station with sprinkles, hot fudge, caramel sauce, crushed cookies, nuts, and assorted toppings



THE PALM MENU \$35 per person, buffets require 35+ people

Soup Station

Select a total of two hot or cold soups with saltine and oyster crackers

Salad Station

Assorted baby greens, assorted toppings, vegetables, nuts, dried cranberries, and cheeses

Selection of homemade salad dressings

Chef's choice of three composed salads

Carving Station *Chef Attendant Required*

Roasted turkey with cranberry sauce and pan gravy

Salmon and vegetables en croute with lemon butter sauce

Grilled, marinated top sirloin with red wine sauce

Accompaniments

Herb-roasted fingerling potatoes

Grilled summer vegetables

Steamed haricot verts almandine

An assortment of warm rolls and breads

Dessert

Fresh fruit display, assorted cookies and no-sugar-added cookies

Ricotta cheesecake with berry salad, chocolate crème brulee pie, and French apple tart

Soft-serve yogurt station with sprinkles, hot fudge, caramel sauce, crushed cookies, nuts, and assorted toppings



Supper Is Served

PLATED DINNER

Four-Course Dinner, price based on selected entree choice

First Course *Select One*

Ibis Signature Salad

Baby greens, yellow and red grape tomatoes, toasted pine nuts, curled carrots in a cucumber cup with zinfandel dressing

Classic Caesar Salad

Crisp romaine, seasoned croutons, and parmesan tuile with homemade caesar dressing

Endive and Bibb Salad

Port wine-poached pear, gorgonzola cheese, sundried tomatoes, and mustard tarragon dressing

Summer Salad

Baby spinach, strawberries, mango, candied pecans, and goat cheese with raspberry vinaigrette

Fresh Mozzarella Stack

Grilled eggplant, red and yellow tomatoes, basil oil and balsamic reduction

Wild Mushroom Ravioli

Mushroom tarragon cream sauce topped with shaved parmesan

Pepper and Pernod-Cured Salmon

Pickled radishes, olive tapenade, lemon oil, and pumpernickel toast

Frisee Lettuce

Baked brie croutons with warm pear brandy relish

Antipasto Salad

Grilled vegetables, olives, onion confiture, prosciutto de parma and mache lettuce

Lobster Bisque

With sherry

Goat Cheese Tart

With yellow grape tomatoes and basil salad

Second Course *Select one sorbet intermezzo*

Lemon

Raspberry

Mango

Pineapple

Blood orange

Pear

Passion fruit

Coconut



Third Course Select One

Slow-Roasted Beef Prime Rib \$49 per person

Double-baked cheddar potato, chef's seasonal vegetables, au jus and horseradish sauce

Slow-Braised Veal Osso Buco Milanese \$53 per person

Soft mascarpone polenta and broccoli rabe

Grilled Beef Filet Mignon \$61 per person

William pear potato, chef's seasonal vegetables, red wine mushroom sauce or au poivre sauce

Seared Lollipop Veal Chop \$65 per person

Grilled King Trumpet mushrooms, au gratin potatoes, chef's seasonal vegetables, and red wine demi-glace

Parsley-Crusted Rack of Lamb \$63 per person

Garlic mashed potatoes, chef's seasonal vegetables, and natural jus

Grilled Citrus Honey-Glazed Mahi Mahi \$44 per person

Basmati rice, crispy julienned vegetables, and Shiitake mushrooms

Mustard Crusted Mediterranean Salmon \$44 per person

Sautéed spinach, and onion soubise sauce

Seared Chilean Sea Bass \$59 per person

Garlic mashed potatoes, chef's seasonal vegetables, caramelized fennel, basil oil, and tomato olive compote

Seared Grouper and Sea Scallops \$61 per person

Red pepper gnocchi, sautéed spinach, and white wine saffron sauce

Herb-Marinated Half Rotisserie Chicken \$42 per person

Garlic mashed potatoes, caramelized onions, and natural jus

Baked Chicken Cordon Bleu \$44 per person

Prosciutto and gruyere, herb-roasted fingerling potatoes, honey carrots and natural jus



Dessert *Select one*

Warm Apple Streusel

Vanilla ice cream and caramel sauce

Banana's Foster Cheesecake

Caramel ice cream and rum sauce

Trio of Sorbet

Served in a chocolate tulip cup with fresh berries

Warm Fresh Berries Sabayon Gratin

With soaked banana bread

Chocolate Marquise

Vanilla sauce and fresh berries

White Chocolate and Raspberry Cheesecake

Raspberry sauce

Frasier Cake

Strawberry sorbet and crème anglaise

Classic Chocolate Opera

Coffee ice cream and chocolate sauce

Classic Baked Alaska

Raspberry sauce and crispy chocolate tuile

Deconstructed Black Forest Cake

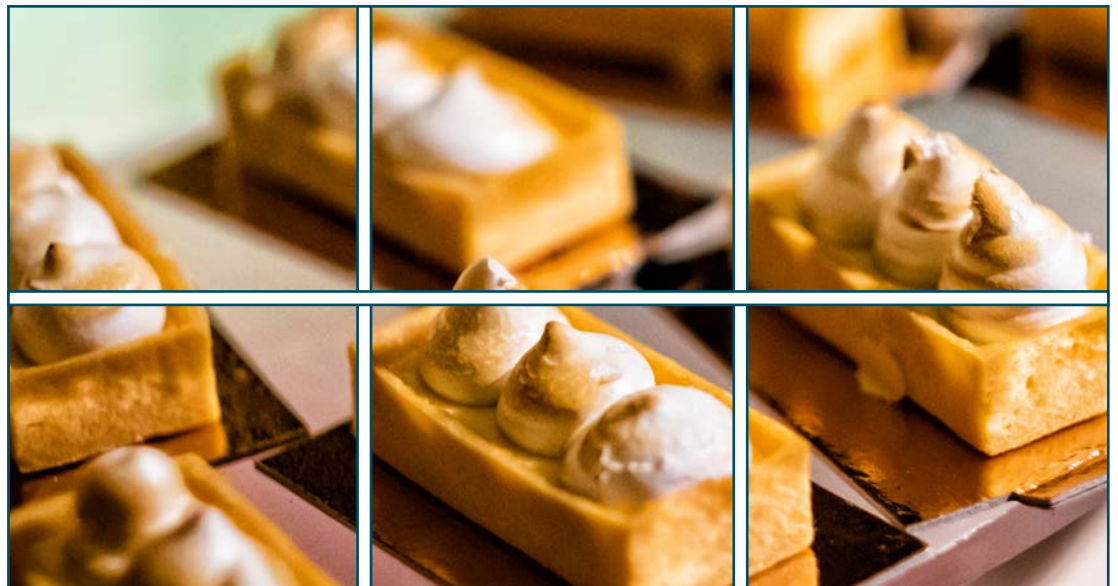
Cherry sorbet and whipped cream

Warm Chocolate Lava Cake

Vanilla ice cream, cherry coulis, and cherries

Lemon Raspberry Meringue Tart

Raspberry sorbet and fresh raspberries



DINNER BUFFET \$69 per person, buffets require 35+ people

Soup Station

Select two hot or cold soups with saltine and oyster crackers

Salad Station

Assorted baby greens, assorted toppings, vegetables, nuts, dried cranberries, and cheeses

Selection of homemade salad dressings

Chef's choice of three composed salads

Carving Station *Chef Attendant Required*

Beef tenderloin with red wine sauce

Baked snapper in tomato and zucchini crust with lemon oil

In Silver Chafing Dishes

Hunter-style chicken breast with mushrooms and onions over parmesan risotto

Shrimp and scallop cioppino

William pear potato

Roasted herb cauliflower

Steamed haricot vert almandine

Dessert

Fresh fruit display

Assorted cookies and no-sugar-added cookies

French apple tart

Marquise chocolate cake

Individual chocolate mousse

Assorted mini petit fours and French macarons

Soft-serve yogurt station with sprinkles, hot fudge, caramel sauce, crushed cookies, nuts, and assorted toppings



Small Bites

STATIONARY HORS D' OEUVRES

Imported and domestic cheese display, assorted crackers, sliced artisan breads, and toast points \$7 per person

Crispy raw vegetable display, dips, assorted hummus, tapenade, and marinated olives \$7 per person

BUTLER-PASSED CANAPES AND HORS D'OEUVRES

Per person pricing based on a passing time period of one hour, unless otherwise noted

COLD ITEMS

Smoked fish dip and chive puff \$3

California rolls with ginger soy sauce \$3

Smoked salmon and beet, goat cheese brioche \$3

Tuna poke on crispy wonton \$3

Fresh oyster and spiked gazpacho shooters \$3

Crab, orange, and tomato ceviche shooters \$3.50

Cauliflower pana cotta spoon with balsamic caviar \$3

Pineapple gazpacho with blueberry stirrer \$3

Chilled jumbo shrimp with homemade cocktail sauce \$4

Crispy vegetable caponata and fresh herb sauce spoons \$2.50

Smoked ham and gruyere montecristo with tomato jam \$3

Marinated grape tomato and baby mozzarella skewers in pesto oil \$3

Hackleback caviar on creamer potatoes and crème fraiche \$6

Lobster BLT on toasted brioche with tarragon mustard sauce \$6



HOT ITEMS

- Tuscan shrimp and pepper flatbread \$3
- Cone chicken quesadilla with salsa \$3
- Scallops wrapped with bacon \$3
- Lemongrass chicken potstickers \$3
- Coconut shrimp with plum sauce \$4
- Baked brie and raspberry in phyllo \$3
- Chestnut agnolotti and brown butter spoon with crispy prosciutto \$3
- Ibis pigs in a blanket with deli mustard \$2
- Spicy buffalo shrimp with mustard aioli \$4
- Lobster brandy consommé shooters \$3
- Cumin scented roasted cauliflower floret and herb sauce \$2.50
- Vegetarian spring rolls with sweet chili sauce \$2.50
- Mini beef and mushroom duxelles Wellington \$3
- Goat cheese tart with basil oil \$3
- Petite escargot with Pernod garlic butter bouches \$3
- Baked brie and walnut baguette toast with pear relish \$3
- Crisp mini potato latkes with apple sauce and sour cream \$2
- Crispy salmon lollipop with red pepper aioli \$3
- Braised beef short ribs and mascarpone cheese polenta spoon \$3
- Maryland-style crab cakes with spicy remoulade \$5
- Grilled herbs de provence-marinated New Zealand lamb chops with mint jelly \$7



Enhancements

Ibis is prepared to assist you in customizing your menu to appeal best to your group, theme, tastes, and dietary preferences. Below are some additional culinary items that can be added to the menus to enhance and personalize your event.

Selection of decorative ice carvings or luges \$400 per block

Fresh Fruit Display \$4 per person

Pineapple, cantaloupe, honeydew, grapes, strawberries, and watermelon skewers on a pineapple tree display. Served with raspberry coulis and blueberry low-fat yogurt

Antipasto Display \$7 per person

Grilled summer squash, artichokes, eggplant, and red peppers with olive oil and balsamic vinegar
Imported fontina, parmesan reggiano, truffle caciotta, soppressata, sweet coppa, and dry cacciatore

Focaccia, baguette, and cornichons

Mashed Potato and Polenta Bar \$3.50 per person

Mashed and sweet mashed potatoes, mascarpone polenta cheese, chives, bacon, broccoli, cheddar cheese, crumbled blue cheese, butter, sour cream, mushroom jus, brown sugar, cinnamon, spicy pecans, and marshmallows

Flatbread Station \$3.50 per person

Vegetable flatbread, southwestern flatbread, quartto formaggi, and Greek flatbread display with parmesan cheese, red pepper flakes, and chili oil

Sushi and Sashimi \$12 per person based on four (4) pieces per person

Tuna, salmon, hamachi, ebi, tamago, california rolls, and vegetarian rolls with soy sauce, low-sodium soy sauce, wasabi, and pickled ginger

Chilled Seafood Display \$14 per person (add stone crab claws at market price)

Jumbo shrimp, snow crab claws, and seasonal oysters on the half shell

Cocktail sauce, mustard sauce, mignonette, lemon, and tabasco sauce

Tuna and Salmon Poke Station \$16 per person

White rice, crispy wontons, chips, seaweed salad, micro herbs, cucumber, onions, jalapeños, and wasabi aioli

Omelet/Egg station \$9 per person ~ Chef attendant required

Chef-attended station preparing your omelet to order.

Eggs, egg whites, and egg beaters

Onions, peppers, broccoli, tomatoes, mushrooms, spinach, ham, salsa

Mozzarella, cheddar, and feta cheeses

Apple-smoked bacon, country link sausage

Red bliss home-fried potatoes with peppers

Pasta Station \$15 per person ~ Chef attendant required

Penne pasta, linguini, whole wheat spaghetti, and gluten-free pasta

Shrimp, scallops, chicken, Italian sausage, and an array of vegetables

Marinara, alfredo, and pesto sauces, garlic bread

Asian Stir Fry Station \$15 per person ~ Chef attendant required

Chicken and shrimp with an array of Asian vegetables with orange ginger soy sauce

Fried rice and soba noodles

Asian Noodle Bar \$14 per person ~ Chef attendant required

Asian noodles, chicken, pork, snow peas, bok choy, shiitake mushrooms, bean sprouts, tofu, soy broth, and miso broth

Outdoor Slider Station \$11 per person ~ Chef attendant required

Cheeseburger and mini hot dog sliders

Grilled to order with sauerkraut, caramelized onions, chili, lettuce, and tomatoes on mini buns

Fajita and Taco Bar \$15 per person ~ Chef attendant required

Sizzling marinated beef, chicken, onions, and peppers with flour tortillas

Seasoned ground beef with corn tortillas

Shredded cheddar and pepper jack cheeses

Lettuce, tomato, sour cream, guacamole, and pico de gallo

Candy Store \$12 per person

Artfully-presented candy display with assorted candies to include jelly beans, gummy bears, licorice, mini chocolate candies, skittles, M&M's, mints, etc. Served with mini bags and ties

Ice Cream Sundae Shop \$9 per person ~ Chef attendant required

Chef-attended scooped ice cream: chocolate, vanilla, and strawberry ice cream with assorted toppings to include hot chocolate fudge, caramel, crushed Oreo cookies, M&M's, toasted coconut, nuts, chocolate chips, strawberries, sprinkles, cherries, fresh whipped cream, served in cups or waffle cones



Beverages

All non-alcoholic, water-based beverages are included with any selection.

Hosted Bar by the Hour

Based on per person, per hour in accordance to the guaranteed amount of guests. Bartender fee included.

Time	Standard	Premium	Limited
1 Hour	\$22	\$24	\$10
2 Hours	\$30	\$32	\$16
3 Hours	\$36	\$38	\$22
4 Hours	\$42	\$44	\$28
5 Hours	\$46	\$48	\$34

Standard Brands

Include but are not limited to: Absolut, Stolli, Beefeater, Tanqueray, Jose Cuervo, Bacardi, Captain Morgan, Dewars, Johnny Walker Red, Canadian Club, Seagrams 7, Jack Daniels, Buffalo Trace, Hennessy VS, Bulleit Rye, Bailey's, Frangelico, house wine, domestic and imported beers.

Premium Brands

All standard brands plus: Grey Goose, Ketel One, Titos, Belvedere, Hendricks, Bombay Sapphire, Camarena Blanco, Patron Silver, Myers Dark Rum, Glenfiddich 12YR, Johnny Walker Black, Crown Royal, Chivas Regal 12, Makers Mark, Remy Martin VS, craft beers.

Limited Open Bar

Domestic, imported and craft beer, house wine, sodas, sparkling water, and assorted juices.





Consumption/Cash Bar

Consumption is based on an inventory system of the number of drinks consumed during the event. Consumption bars will incur a \$125 per bartender charge, unless bar sales exceed \$500.

Bloody Mary Station

Including but not limited to: pickle spears, pepperoncini peppers, jalapenos, cucumber spears, olives, cherry tomatoes, bacon, and cheese.

1 Hour	\$15
2 Hours	\$18
3 Hours	\$21
4 Hours	\$24

Bottomless Mimosas

1 Hour	\$10
2 Hours	\$14
3 Hours	\$18
4 Hours	\$22



The Club at Ibis Policies

Meal and Guest Count Guarantee

A meal guarantee is required three days prior to your event. If the number of guests falls below the meal guarantee, the host is responsible for the number guaranteed.

Decor

All décor is the responsibility of the host. Complimentary linen, votive candles, charger plates, and personalized menus at each setting are available. The Events Department will be happy to assist you in choosing these items or any additional rental items. All rented items should be picked up within 72 hours of the event.

Damage to Facilities

Should any Ibis property be damaged by the host's guests, the host will be held financially responsible for the repair or replacement of the items or property damage. Outside vendors must contact the Events Department at 561.625.8500, Ext. 5120 prior to the event, to discuss limitations, liability insurance, and set-up needs.

Food and Beverage Service

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. The Club at Ibis is responsible for the administration of these guidelines, and it is the Club's policy that alcoholic beverages cannot be brought into the Club from outside sources. Additionally, outside food is not permitted, aside from specialty cakes.

Ibis is happy to assist you in customizing a menu that is tailored to your personal tastes or cultural preferences, as our award-winning culinary team is highly talented. Should you prefer a customized menu, please discuss this with the Events Department.

Dress Code

Every person on Club property is expected to dress tastefully and wear appropriate attire at all Ibis facilities. The Dress Code applies to children 12 years of age or older. Hosts are responsible to ensure that children under 12 wear appropriate attire. Head coverings worn for medical or religious reasons are allowed at all times. The following items are not permitted at any time: Wet/sweaty clothing, clothing or tattoos that display offensive language or design, clothing that exposes undergarments or private areas. Bare feet, shower shoes, pedicure slippers, and soiled shoes.

Set-Up and Staff Fees

The Grand Ballroom: \$1,000

Cypress Ballroom: \$500

Banyan Ballroom: \$425

Boardroom: \$150

Panache: Minimum \$2,500 Food and Beverage
(excluding service charge and tax)

The Bistro: Minimum \$1,500 Food and Beverage
(excluding service charge and tax)

Ficus Room and Palm Room: \$200 per room / \$300 combined

Attended chef fee, where required: \$95 per chef, one chef per every 65 guests

A minimum of two valet per event are required for 50 or more guests at the cost of \$250 for up to six hours, each additional valet is \$125 per 50 guests.

Bartender fee is \$125 per bartender, unless a package price is used or bar sales exceed \$500.

Additional fees may be applicable based on the services requested. Contact the Events Department with any questions regarding staff and set-up fees.

Service Charges and Tax

A 20% service charge will be added to all food and beverage charges.

A 7% state sales tax will be added to all charges.

Payment and Deposits

Payment is due in full three days prior to your event. Payment methods include member account, credit card, money order, or check.

The event date and room will not be guaranteed until your signed contract and deposit have been received. Booking deposits are based on the total of the event's estimated charges. An estimated 25% of the total event charges are due at the time of booking.

Contact

Events Department

561.625.8500, ext. 5120

Avazquez@clubatibis.com

