

THE CLUB AT

IBIS



## Banquet & Catering Package



# Rise and Shine!

## **CONTINENTAL BREAKFAST** \$18 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** \$28 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

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## **THE IBIS BRUNCH BUFFET** \$40 per person, buffets require 35+ people

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

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**

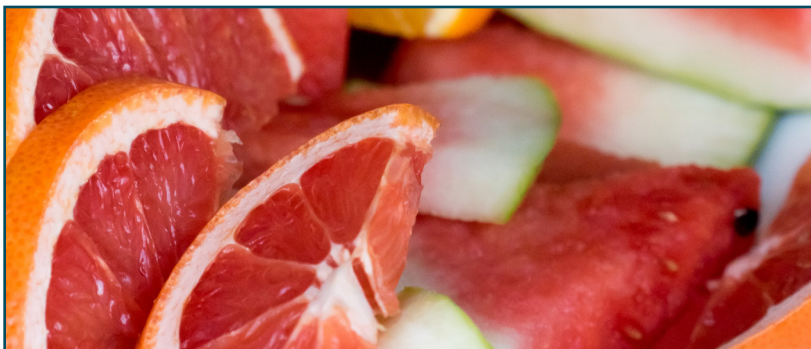
Cheese blintzes with sour cream and blueberry compote

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** \$12 per person

Smoked salmon

Smoked whitefish

Herring in wine

Herring in cream sauce

Kipperd salmon

Accompanied by lemon wedges, sliced tomatoes, and traditional condiments



## **CARVING STATION** \$10 per person, Chef Attendant Required

Whole roasted turkey with cranberry sauce and pan gravy

Beef brisket with red wine sauce

## **SMASHED AVOCADO TOAST STATION** \$14 per person

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

## **FRESH FRUIT SMOOTHIE STATION** \$7 per person

Choice of two:

Strawberry banana

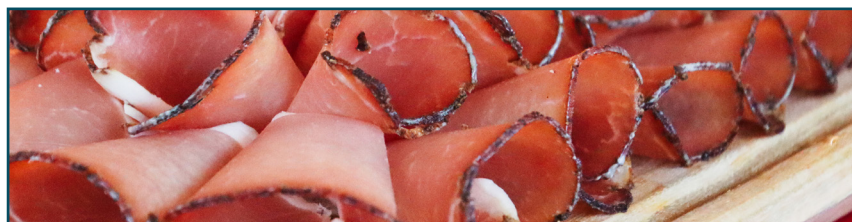
Pineapple mango

Mixed berry

Vanilla peach

Strawberry kiwi

Green machine





# Midday Meal

## **PLATED LUNCH** \$38 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**

Served 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** \$32 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** \$41 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** *\$55 per person*

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

**Slow-Braised Veal Osso Buco Milanese** *\$59 per person*

Soft mascarpone polenta and broccoli rabe

**Grilled Beef Filet Mignon** *\$68 per person*

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

**Crispy Breaded Lollipop Veal Chop Milanese** *\$72 per person*

Baby arugula salad, tomato, onions, and balsamic vinaigrette

**Parsley-Crusted Rack of Lamb** *\$70 per person*

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

**Miso Crusted Seabass** *\$69 per person*

Warm mango chutney, julienne carrots and snow pea, and coconut basmati rice

**Seared Scallop** *\$71 per person*

Mashed celery root, corn saffron sauce and turned vegetables

**Seared Mahi Mahi** *\$56 per person*

Tomato, onions, and pepper stew, lima bean rice, cilantro scent

**Roasted Salmon with Preserve Lemon and Dill** *\$53 per person*

Roasted garlic butter sauce, potato gnocci, roasted red pepper

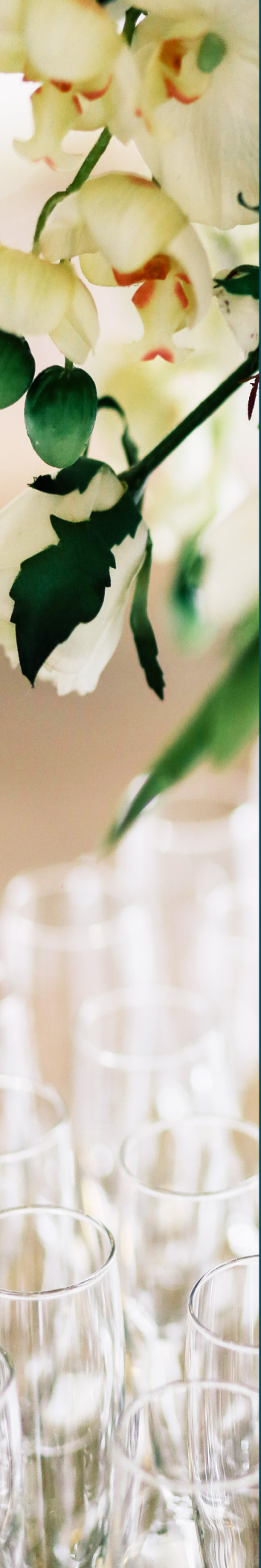
**Herb-Marinated Half Rotisserie Chicken** *\$47 per person*

Garlic mashed potatoes, caramelized onions, and natural jus

**Baked Chicken Cordon Bleu** *\$49 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** \$66 per person, buffets require 35+ people

### **Mini Plates**

Butternut squash bisque cappuccino with pumpkin seed oil

Cesar salad with parmesan crisp

Tomato mozzarella stack with basil oil and balsamic reduction

Roasted asparagus with herb preserve lemon

Mediterranean tossed shrimp and eggplant radicchio cup

### **Carving Station** *Chef Attendant Required*

Marinated top sirloin with port wine demi

Baked snapper in tomato and zucchini crust with lemon oil

Turkey breast milanese with baby arugula salad

*If you would prefer to have tenderloin as opposed to sirloin, an upcharge of \$15 per person will be applied.*

### **In Silver Chafing Dishes**

Crab stuffed shrimp with pernot herb butter sauce

Roasted fingerling potato

Roasted cumin scent cauliflower

Steamed haricot vert almondine

### **Dessert**

Fresh fruit display

Assorted cookies and no-sugar-added cookies

Assorted petite desserts including chocolate opera, key lime pie, strawberry almond tart, apple blueberry cobbler, and coconut panna cotta

Soft-serve frozen 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 \$8 per person

Crispy raw vegetable display, dips, assorted hummus, tapenade, and marinated olives \$8 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 \$4

Marinated grape tomato and baby mozzarella skewer in pesto \$4

Rosemary marinated manchego and quince paste stack \$4

Greek salad skewer with balsamic reduction \$4

Chipotle deviled egg crostini \$3.50

Watermelon cube with cranberry mascarpone \$3.50

Spanish chorizo with artichoke heart and olives skewer \$4

Cucumber and avocado tartare spoon with micro basil \$3.50

California rolls with ginger soy sauce \$4

Smoked salmon and beet, goat cheese brioche \$4

Tuna poke on crispy wonton \$4

Crab, orange, and tomato ceviche shooters \$4.50

Chilled jumbo shrimp with housemade cocktail sauce \$5





### HOT ITEMS

Baked brie and raspberry in phyllo \$4

Quattro formaggio and mushroom flatbread \$4

Vegetarian spring rolls with sweet chili sauce \$3.50

Crispy mini potato latkes with apple sauce and sour cream \$3

Mushroom risotto spoon with truffle oil \$4

Lemongrass chicken potstickers \$4

Mac n' cheese popper with smoked ham \$3.50

Ibis pigs in a blanket with deli mustard \$3

Mini brioche cheeseburger sliders \$4

Wild mushroom tart \$4

Clam and bacon casino style \$4

Chicken asado nacho with queso blanco cilantro aioli \$4

Veal meatball in Dijon cream sauce \$4

Baked sweet potato slice, goat cheese and plump dry cherries \$3.50

Grilled herbs de provence-marinated New Zealand lamb chops with mint jelly \$8.50

Petite escargot with pernod garlic butter bouches \$4

Coconut shrimp with plum sauce \$5

Maryland-stlye crab cakes with spicy remoulade \$6



# 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** \$420 *per block*

**Fresh Fruit Display** \$6 *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** \$9 *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** \$6 *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** \$6 *per person*

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

**Sushi and Sashimi** \$15 *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** \$17 *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** \$18 *per person*

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



**Omelet/Egg station** \$11 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** \$18 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** \$18 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** \$17 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** \$14 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** \$17 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** \$14 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** \$10 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	\$26	\$28	\$13
2 Hours	\$34	\$36	\$19
3 Hours	\$40	\$42	\$26
4 Hours	\$47	\$49	\$32
5 Hours	\$51	\$53	\$38

### Standard Brands

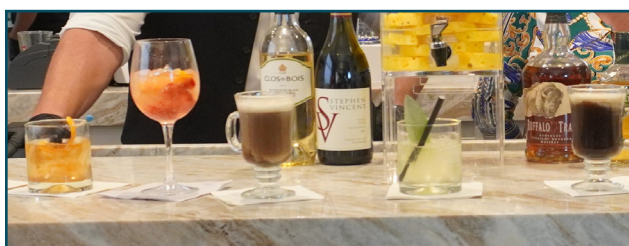
Include but are not limited to: Absolut, Stolli, Beefeater, Tanqueray, Jose Cuervo, Bacardi, Captain Morgan, Dewars, Johnny Walker Red, Canadian Club, Seagrams 7, Jack Daniels, Buffalo Trace, Hennessy VS, Bulleit Rye, Bailey's, Frangelico, house wine, domestic and imported beers.

### 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	\$16
2 Hours	\$19
3 Hours	\$22
4 Hours	\$26

## Bottomless Mimosas

1 Hour	\$11
2 Hours	\$15
3 Hours	\$19
4 Hours	\$24





# *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

Banyan and Cypress: \$800

Cypress and Magnolia: \$650

Magnolia Ballroom: \$350

Wine Room: \$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

