



EVENTS

at Broken Sound Club



BROKEN SOUND
CLUB

Table of Contents

Breakfast Buffets	3
Breakfast Enhancements	4
Breakfast Action Stations	4
Plated Lunch: Starters	5
Plated Lunch: Entrées	6
Plated Lunch: Desserts	6
Butler Passed Hors D’oeuvres	7
Display Stations	9
Deluxe Entrée Stations	13
Carving Stations	17
Plated Dinner: Starters	18
Plated Dinner: Entrées	19
Plated Dinner: Desserts	20
Dessert Tables	21
Dessert Action Stations	22
Broken Sound Cakes	23
Bar Packages	24
Event Guidelines & Policies	26

Breakfast

BREAKFAST BUFFETS

Continental | \$20 pp

Seasonal Sliced Fruit Display
Mini Individual Greek Yogurts, Seasonal Berries, Granola
House Baked Pastries & Assorted Bagels
Sweet Butter, Cream Cheese, Assorted Jams
Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Varietal Teas

Power Break | \$24 pp

Individual Bags of Assorted Nuts & Housemade Trail Mix
Assorted Protein Bars & Housemade Granola Bars
Seasonal Whole Fruits
Bottled Fruit Smoothies & Cold Pressed Juices
Iced Tea
Freshly Brewed Regular & Decaffeinated Coffee
Varietal Teas

Premier Breakfast | \$34 pp

Seasonal Sliced Fruit Display
Mini Individual Greek Yogurts, Seasonal Berries, Granola
House Baked Pastries & Assorted Bagels
Sweet Butter, Cream Cheese, Assorted Jams
Smoked Nova Salmon, Sliced Bermuda Onions, Tomatoes, Cucumbers, Capers
Scrambled Eggs
Applewood Smoked Bacon
Red Bliss Breakfast Potatoes
Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Varietal Teas

BREAKFAST ENHANCEMENTS

House Made Pop Tarts | \$ 10 pp

Strawberry, Blueberry, Chocolate, Apple Cinnamon

Mini Muffins | \$ 8 pp

Blueberry Streusel, Raisin Bran, Lemon Poppyseed, Cranberry Orange Streusel

House Made Hand Pies | \$ 14 pp

Banana & Nutella, Fig & Goat Cheese, Guava & Cheese

Artisanal Pastry Basket | \$ 8 pp

Assorted House Baked Pastries to include Danish, Coffee Cake, Mini Muffins

Bagels & Toast Basket | \$ 12 pp

Assorted Artisanal Bagels & Breads, Butter, Cream Cheese, Assorted Jam

Breakfast Sides

Homefries | \$4 pp

Bacon | \$6 pp

Sausage | \$6 pp

Fresh Seasonal Sliced Fruit Platter | \$8 pp

BREAKFAST ACTION STATIONS

Chef Attendant Required, \$150.00 Chef Attendant Fee

Buttermilk Pancakes & Crepes | \$18 per person

*Strawberries, Blueberries, Bananas, Milk Chocolate Chips, White Chocolate Chips,
Whipped Cream, Maple Syrup, Butter*

Belgian Waffle | \$18 per person

*Strawberries, Blueberries, Bananas, Milk Chocolate Chips, White Chocolate Chips,
Whipped Cream, Maple Syrup, Butter*

Omelet & Egg | \$22 per person

Cage Free Eggs, Egg Whites

Ham, Bacon, Sausage

*Swiss Cheese, American Cheese, Cheddar Cheese, Pepper Jack Cheese
Tomato, Bell Peppers, Jalapeño, Onion, Spinach, Mushroom, Avocado*

Smashed Avocado Station | \$16 per person

Avocado

Multigrain Toast

Radish, Cherry Tomato, Onion, Balsamic Vinaigrette, Arugula

Plated Lunch

PLATED LUNCH STARTERS

Crab Cocktail | \$14 pp

Yuzu Aioli, Plantain Crisps, Micro Cilantro

Shrimp Cocktail | \$14 pp

Classic Cocktail Sauce, Lemon Wedge

Scallop Ceviche | \$14 pp

Citrus Jalapeño Glaze, Corn Nuts, Pickled Red Onions, Micro Cilantro

Burrata | \$12 pp

Baby Arugula, Roasted Tomato Jam, Balsamic Glaze, Garlic Crostini

White Bean Hummus Dip | \$8 pp

Za'tar Spiced Pita Chips, Olive Oil, Sumac

Crispy Chicken Pot Stickers | \$12 pp

Ginger Soy Glaze, Chili Crunch, Scallions

Beet Carpaccio | \$8 pp

Whipped Goat Cheese, Micro Basil, Pommery Mustard Vinaigrette

Avocado Toast | \$12 pp

Whipped Hass Avocados, Cherry Tomatoes, Thick Cut Multigrain Toast, Pea Shoots, Citrus Vinaigrette

Classic Wedge Salad | \$10 pp

Heirloom Cherry Tomatoes, Crumbled Bleu Cheese, Red Onions, Neuske Bacon, Bleu Cheese Dressing

Caesar Salad | \$10 pp

Brioche Croutons, Locatelli, Caesar Dressing

Watermelon Gazpacho | \$8 pp

Grilled Compressed Basil Watermelon, Red Onions

Rocket Arugula Salad | \$10 pp

Dried Cranberries, Toasted Almonds, Crumbled Goat Cheese, Raspberry Poppy Seed Vinaigrette

PLATED LUNCH ENTRÉES

Chicken or Lemon Sole Piccata | \$34 pp

Baby Spinach, Artichoke & Cherry Tomato Caper Sauce

Herbed Crusted Salmon | \$36 pp

Chimichurri Cous Cous, Citrus Vinaigrette, Crispy Rice Pearls

Grilled Petit Filet | \$38 pp

Cauliflower Puree, Sauteed Broccolini, Classic Brandy Peppercorn Demi

Roasted Chicken Breast | \$34 pp

Mediterranean Cous Cous Salad, Lemon Oregano Glaze

Mezze Rigatoni Pomodoro | \$32 pp

CilieGINE, Basil, Puttanesca Crumbs

Mojo Roasted Mahi | \$36 pp

Coconut Scallion Rice, Mango Pineapple Relish

Puerco Frito (Crispy Braised Shredded Pork) | \$38 pp

Sweet Plantain Hash, Guava Citrus Glaze

Beyond Bolognese Cavatappi | \$32 pp

Cherry Tomatoes, Basil, Garlic, Truffled Breadcrumbs

Crispy Tofu | \$32 pp

Chili Spiced Tomato, Jasmine Rice, Ginger Soy Glaze

PLATED LUNCH DESSERTS

Fresh Fruit Tart | \$12 pp

Citrus Cremeux, Fresh Fruit, Seasonal Gelee

Key Lime Tart | \$12 pp

Toasted Meringue, Guava Rum Sauce, Coconut Crisp

Chocolate Cake | \$14 pp

Chocolate Cake, Dark Chocolate Cremeux, Canilla Chantilly, Raspberry Sauce

Tropical Delight | \$16 pp

Coconut Lime Dacquoise, Piña Colada Mousse, Mango Passion Compote, Coconut Chips

Blueberry Lemon Cheesecake | \$14 pp

Lemon Cake, Cheese Mousse, Citrus Blueberry Compote, Cassis Air

Butler Passed Hors D'oeuvres

With Dinner

1 Hour = \$34 Per Person | 2 Hours = \$46 Per Person

Reception Only

1 Hour = \$56 Per Person | 2 Hours = \$68 Per Person | 3 Hours = \$80 Per Person

Select (2) Hors D'oeuvres from Each Tier

TIER ONE

Cold Selections

Fresh Mozzarella, Cherry Tomato, Pesto, Balsamico
Whipped Goat Cheese Canapes, Candied Walnuts | Curried Chicken Salad, Brioche Crostini
Deviled Egg, Caviar, Paprika, Chive | Musk Melon with Prosciutto
Eggplant Caponata, Pastry Squares | Beet Hummus, Mini Pita Chips, Parsley
Olive Tapenade, Baguette Crisp | California Roll, Soy Sauce, Wasabi, Pickled Ginger
Prosciutto Wrapped Asparagus

Hot Selections

Hand Rolled Pastry Franks, Deli Mustard | Vegetable Spring Rolls, Duck Sauce
Shrimp Siu Mai, Ginger Soy | Spanakopita, Yogurt Dipping Sauce
Brie and Raspberry en Croute | Potato Pancake, Sour Cream, Apple Sauce
Vegetable Indian Samosa, Tamarind Dip | Mahogany Wings, Ranch & Blue Cheese
Arancini, Charred Tomato Sauce | Boursin Stuffed Balsamic Button Mushroom

Butler Passed Hors D'oeuvres

TIER TWO

Cold Selections

Sesame Seared Tuna, Cucumber Ribbon, Furikake
Salmon Mousse, Bagel Chips, Everything Bagel Spice
Grilled Beef Tenderloin Rolatini, Truffle Cream, Cress | Cocktail Crab Claw, Mustard Sauce
Grilled Chicken Skewer, Castlevetrano Olive, Cucumber, Feta Cream
Classic Shrimp Cocktail, Cocktail Sauce
Red Shrimp Ceviche, Tomato & Lime Juice, Cilantro, Red Onion
Spicy Tuna Spoon, Togarashi, Eel Sauce
Smoked Salmon Rose, Pumpernickel Crisp, Tear Drop Pepper
New Potato, Smoked Salmon Mousse, Chive, Yuzu Caviar

Hot Selections

Petite Beef Wellington | Coconut Shrimp, Mango Chutney
Crab Stuffed Roasted Button Mushroom
Grilled Tenderloin Crostini, Onion Jam, Brie Cream
Braised Short Rib Empanada, Tomato Salsa
Mini Reuben, Seeded Rye, Corned Beef, Sauerkraut, Thousand Island, Swiss
Mini Rachel on Marble Rye Pastrami, Coleslaw, Thousand Island Swiss
Tempura Shrimp, Ginger Soy | Bang Bang Shrimp, Bamboo Cone
Whipped Duck Confit Tarts, Fig Jam

TIER THREE

Cold Selections

Jumbo Shrimp Cocktail, Cocktail Sauce | Lump Crab Martini, Mustard Sauce
Mini Lobster Roll, Remoulade, Caviar, Split Top Bun
American Caviar, Blini, Crème Fraiche, Chive

Hot Selections

Rosemary Roasted Lamb Chops, Maple Mustard Sauce
Lump Crab Cakes, New Orleans Remoulade
Coconut Lobster Tail, Herb Remoulade | Bacon Wrapped Day Boat Scallop

Display Stations

Fresh Seasonal Fruit Display | \$12 pp

A Presentation of the Season's Freshest Fruit

Imported and Domestic Farmstead Cheeses | \$14 pp

Broken Sound Honey, Chutney
Selection of Country Breads & Crackers
Dried Fruit

Artisan Cheese & Charcuterie Board | \$18 pp

Imported & Domestic Farmstead Cheeses
Genoa Salami, Sopressata, Prosciutto, Cappelletti
Broken Sound Honey, Chutney
Selection of Country Breads & Crackers
Dried Fruit

Fresh Seasonal Raw Vegetable Display | \$14 pp

A Presentation of the Season's Freshest Vegetables
Cilantro Lime Ranch
Bleu Cheese Dip
Hummus

Chips & Dips | \$16 pp

Housemade Potato Chips, Pita Chips, Tortilla Chips
French Onion Dip, Spinach Artichoke Dip, Tzatziki, Guacamole, Fire Roasted Salsa

Grilled Vegetable Display | \$14 pp

Grilled Zucchini, Summer Squash, Fire Roasted Tri Color Peppers, Eggplant, Broccoli, Carrots
Marinated with Balsamic Vinegar, Fresh Herbs and Olive Oil

Israeli Display | \$20 pp

Hummus, Baba Ghanoush, Muhammara, Labneh, Tabbouleh,
Marinated Mushroom Salad, Cured Olives, Fire Roasted Red Peppers
Couscous with Cucumbers & Tomatoes
Selection of Grilled Bread, Pita & Lahvosh

Tuscan Display | \$24 pp

Genoa Salami, Sopressata, Prosciutto, Cappicola
Aged Provolone Cheese
Vine Ripened Tomatoes with Imported Buffalo Mozzarella and Fresh Basil
Grilled Vegetables, Marinated Mushrooms
Marinated Fennel & Artichoke Hearts
Fire Roasted Red Peppers, Cured Olives and Pepperoncini
Selection of Artisanal Breads and Brick Oven Focaccia

Authentic Sushi & Sashimi Display | \$32 pp

Assorted Sashimi, Maki Sushi and Nigiri
Tuna, Salmon, Eel, Shrimp, Crab
Seaweed Salad, Warm Edamame with Sea salt
Displayed in Japanese Style Boats with Chop Sticks, Soy Sauce, Wasabi and Pickled Ginger

Raw Bar | \$48 pp

Chilled Jumbo Atlantic Shrimp
Tequila Spiked Cocktail Sauce and Lemon Crowns
Oysters and Clams on the Half Shell
Mignonette, Lemons
Display in Scalloped Ice Sculpture \$500

Flatbreads | \$18 pp

Choice of Three:
Margarita, Old Fashioned, Quattro Formaggio, Pepperoni, Meatball, Sausage, Hawaiian
Crispy Buffalo Chicken, Barbeque Chicken, Wild Mushroom & Ricotta, Ratatouille
Roasted Garlic & Basil Ricotta

Mac & Cheese | \$24 pp

Choice of Three:
Artisanal Cheddar
Lobster, Peas & Tarragon
Wild Mushroom & Truffle
Buffalo Chicken & Bleu Cheese
Neuskes Bacon

Wing Bar | \$24 pp

Sicilian Chicken Wings

Rosemary, Garlic, Caramelized Onions and Grated Aged Romano

Oven Baked Mahogany Chicken Wings

Scallions, Toasted Sesame Seeds, Ginger Soy Lacquer

“Fire Kissed” Buffalo Wings

Served with Carrot & Celery Sticks, Ranch & Bleu Cheese Dressings

New Orleans Station | \$32 pp

Jambalaya

Chicken, Pork Tenderloin, Andouille Sausage, Seasoned Rice

Muffaletta

Cured Meats, Mozzarella Cheese, Provolone Cheese, Olive Dressing, Sesame Seed Roll

Paella Station | \$36 pp

Paella

Atlantic Shrimp, Littleneck Clams, Prince Edward Island Mussels, Chicken, Chorizo, Saffron Rice

Fried Padron Peppers, Sea Salt, Mustard Aioli

Crusty Artisan Bread

CLASSIC SALAD STATIONS

Caesar | \$10 pp

Hearts of Romaine with Fire Roasted Peppers, White Anchovies

Homemade Croutons, Shaved Parmesan Cheese, and Classic Caesar Dressing

Cobb | \$14 pp

Baby Mixed Field Greens, Crispy Applewood Smoked Bacon, Vine Ripened Tomatoes, Sweet Onions, Avocado, Fresh Corn, Chopped Egg, Crumbled Bleu Cheese, and Ranch Dressing

Greek | \$12 pp

Hearts of Romaine, Cherry Tomatoes, Red Onion, Green Bell Pepper,

Banana Peppers, Feta Cheese, Kalamata Olives, Avocado, and Greek Dressing

CREATE YOUR OWN SALAD STATION

\$18 pp

Offer your Guests a Custom Salad Bar to create the Salad of their Choice.

Lettuce

Choice of Two:

Baby Spinach, Hearts of Romaine, Chopped Mixed Greens, Baby Gem Lettuce, Kale

Toppings

Choice of Eight:

Mushrooms, Carrots, Cucumbers, Cherry Tomatoes,
Bell Peppers, Sunflower Seeds, Sun Dried Cranberries, Edamame, Red Onions, Black
Olives, Kalamata Olives, Chickpeas, Celery, Croutons, Radish, Hearts of Palm, Blueberries,
Strawberries, Avocado, Eggs, Walnuts, Pineapple, Apples, Bacon Bits

Dressing

Choice of Three:

Pomegranate Vinaigrette, Green Goddess, Balsamic Vinaigrette, Bleu Cheese, Ranch,
Thousand Island, Greek Dressing, Lemon-Oregano Vinaigrette, Poppy-Seed Vinaigrette,
Carrot-Ginger Vinaigrette, Oil & Vinegar, Caesar Dressing

Cheese

Choice of Three:

Feta, Crumbled Bleu Cheese, Cheddar, Gorgonzola, Shaved Parmesan

Protein Additions:

Can be added to all Classic and Create Your Own Stations

Grilled Chicken | \$10 pp

Atlantic Shrimp | \$14 pp

Salmon | \$14 pp

Steak | \$16 pp

Falafel | \$8 pp

Deluxe Entrée Stations

SLIDER STATION

\$24 pp

Sliders on a Brioche Bun

Choice of Three:

Cheeseburger Sliders with Pickles
Pulled Pork Sliders with Honey Barbecue
Crab Cake Sliders with Creole Remoulade
Grilled Chicken Sliders Garlic Aioli
Buffalo Chicken Sliders
Vegetarian Antipasto Sliders
Rueben & Rachel Sliders
Cuban Sandwich Sliders

Sides

Choice of Four:

Coleslaw, Potato Salad, Housemade Potato Chips, Onion Rings, French Fries,
Sweet Potato Fries, Chopped Fresh Fruit, Vegetable Crudite, Mediterranean Pasta Salad

ITALIAN TABLE
\$16 pp + Protein Selection Pricing

Pasta

Choice of Two:

Penne, Mezze Rigatoni, Orecchiette, Cavatappi, Linguine, Cheese Tortellini, Capellini

Sauce

Choice of Three:

Filetto de Pomodoro, Bolognese, Alfredo, Pesto, Arrabbiata
White Clam Sauce, Marinara Sauce, Vodka Sauce

Vegetables

Choice of Three:

Mushrooms, Bell Peppers, Eggplant, Squash, Spinach, Sun-Dried Tomatoes,
Artichokes, Black Olives, Broccoli, Peas, Red-Onion

Includes an Assortment of Garlic Bread, Brick Oven Focaccia,
Freshly Grated Parmesan Cheese

Protein Selections

Grilled Chicken | \$10 pp

Meatballs | \$12 pp

Atlantic Shrimp | \$14 pp

Italian Sausage | \$12 pp

Make it an Action Station with a Chef! \$150 Chef Attendant Fee

FIESTA BAR

\$14 pp + Protein Selection Pricing

Shell

Soft Corn and Flour Tortillas, Hard Corn Taco Shells

Toppings

Shredded Lettuce, Diced Tomato, Diced Onion, Sour Cream, House Made Guacamole, Jalapeño Peppers, Lime Wedges, Cheddar Cheese, Roasted Corn, Pico De Gallo

Sides

Spanish Rice, Black Beans, Refried Beans, Tortilla Chips & Salsa

Protein Selections

Grilled Tequila Flamed Skirt Steak | \$16 pp

Portobello Mushrooms, Sauteed Tri Color Peppers and Sweet Onions | \$8 pp

Grilled Adobo Marinated Shrimp | \$14 pp

Blackened Fresh Catch | \$14 pp

Marinated Grilled Chicken | \$10 pp

Make it an Action Station with a Chef! \$150 Chef Attendant Fee

ASIAN FLARE STATION

\$22 pp + Protein Selection Pricing

Starch

Fried Rice, Steamed White Rice, Asian Noodles

Wok-Fry Vegetables

Broccoli, Mushrooms, Carrots, Baby Corn, Bell Pepper, Water Chestnut,
Zucchini, Edamame, Bean Sprouts, Onions

Sauces

Soy Sauce, Duck Sauce, Hot Mustard

Sides

Vegetable Spring Rolls and Fortune Cookies

Protein Selections

General Tso's Chicken | \$10 pp

Szechuan Beef | \$16 pp

Jumbo Atlantic Shrimp | \$14 pp

Orange Chicken | \$10 pp

Marinated Tofu | \$8 pp

Make it an Action Station with a Chef! \$150 Chef Attendant Fee

LIVE ACTION AUTHENTIC SUSHI & SASHIMI STATION

\$42 pp

Displayed in Japanese Style Boats with Chop Sticks, Soy Sauce, Wasabi and Pickled Ginger

Chef Attendant Required: \$150 Chef Attendant Fee

Carving Stations

Sage Roasted Whole Turkey | \$14 pp

Cranberry Sauce, Turkey Gravy

New York Deli | \$20 pp

*Kosher Salami, Corned Beef, Pastrami, Beef Brisket
Deli Style Mustard, Thousand Island Dressing, Kosher Pickles
Rye and Seedless Rye Bread*

Whole Beef Tenderloin Roasted | \$30 pp

Red Wine Jus

Roasted Prime Rib | \$28 pp

Au Jus, Horseradish Creme and Peter Luger Steak Sauce

Grilled Skirt Steak | \$24 pp

Chimichurri

Herb Crusted Imported Rack of Lamb | \$34 pp

Goat Cheese Jus, Mint Jelly

Chef Attendant Required, \$150.00 Chef Attendant Fee

Plated Dinner

PLATED DINNER STARTERS

Lobster & Crab Bisque | \$16 pp

Shrimp & Corn Fritter, Brandy Crème Fraîche

Tomato Bisque | \$10 pp

Alto Cucina Tomato, Fresh Basil, Cream

Chicory Salad | \$12 pp

*Blood Orange Segments, Avocado Mousse, Marcona Almonds, Shaved Tri Color Carrots
Citrus Herb Vinaigrette*

Classic Caesar Salad | \$10 pp

Brioche Croutons, Locatelli, Caesar Dressing

Warm Petit Crab Cake | \$14 pp

Yuzu Butter Sauce, Lotus Root Chip, Tobiko

Cucumber Wrapped Baby Green Salad | \$10 pp

Heirloom Cherry Tomatoes, Sundried Cranberries, Balsamic Vinaigrette

Campanelle & Pesto | \$10 pp

Crispy Artichokes, Black Truffle Shavings

Sweet Soy Glazed Pork Belly | \$14 pp

Crispy Green Tomato, Mango Cilantro Chutney, Crispy Garlic

White Truffle Mushroom Risotto | \$12 pp

Wild Mushroom Medley, Arborio Rice, Parmesan

Fried Green Tomato | \$10 pp

Herb Corn Meal Crusted Tomatoes, Chipotle Remoulade

Mushroom Ravioli | \$12 pp

Wild Mushroom Medley, Fine Herbs, Madeira Cream

PLATED DINNER ENTRÉES

Grilled Filet | \$90 pp

Fingerling Potato Confit, Wild Cauliflower, Red Wine Demi

Braised Short Rib | \$90 pp

Mascarpone Polenta, Slivered Asparagus, Port Wine Reduction, Hazelnut Crunch

Roasted Chicken Marsala | \$70 pp

Crispy Polenta Cake, Asparagus Spears, Wild Mushroom Marsala Pan Jus

Airline Chicken Breast | \$70 pp

Smashed Yukon Golds, Haricot Verts, Lemon Thyme Chicken Jus

Herb Seared Salmon | \$76 pp

Red Chief Lentil Sautee, Parsnip Puree, Lemon Basil Pan Sauce

Roasted Salmon | \$76 pp

White Bean Tomato Ragout, Sherry Beurre Blanc

Miso Glazed Seabass | \$82 pp

Baby Bok Choy Stir Fry, Mushroom Dashi Broth, Tobiko

Roasted Yellow Tail Snapper | \$82 pp

Melted Tomatoes, Salsa Verde

Lobster Ravioli | \$90 pp

Confit Tomatoes, Sherry Cream Sauce, Basil Oil

Roasted Spaghetti Squash | \$65 pp

Vegetable Tomato Bolognese, Crispy Basil

Beyond Bolognese Cavatappi | \$65 pp

Cherry Tomatoes, Basil, Garlic, Truffled Breadcrumbs

PLATED DINNER DESSERTS

Foret Blanche | \$16 pp

White Chocolate Mousse, Chocolate Biscuit, Brandied Cherries, Chocolate Crunch

Baklava Tart | \$18 pp

Pistachio Tart, Baklava Shard, Citrus Honey Sauce, Pistachio Powder

Cappuccino | \$16 pp

Kahlua Mousse, Espresso Cake, Toasted Coffee Bean Whipped Ganache

Tropical Delight | \$16 pp

Coconut Lime Dacquoise, Piña Colada Mousse, Mango Passion Compote, Coconut Chips

White Chocolate Cheesecake | \$16 pp

White Chocolate Cheesecake, Seasonal Berry Sauce, Fresh Berries, Biscoff Sable

Rocher | \$18 pp

Dark Chocolate Mousse, Candied Hazelnut Crunch, Chocolate Cake, Bailey's Anglaise

Dessert Tables

Assortment of Petite Desserts.

Ask about Gluten Free, No Added Sugar, and Vegan options.

Dessert Basics | \$14 pp

Select (3) desserts

Deluxe Dessert Table | \$22 pp

Select (6) desserts

Broken Sound Premium Table | \$28 pp

Select (10) desserts

Viennese Table | \$54 pp

Chef's selection of (20) desserts

Dessert Selections:

Tequila Lime Tart
Lemon Chiffon Tart
Salted Caramel Chocolate Tart
Bourbon Pecan Tart
Pistachio Tart
Raspberry Tart
Strawberry Torte
Hazelnut Financier
Seasonal Fruit Tart
Blueberry Lemon Cheesecake
Double Chocolate Cake
S'mores Brownie

Brown Butter Blondie
Magic Bar
Pistachio Date Bar
Seeds Bar
Yogurt Panna Cotta
Vanilla Panna Cotta
Nutella Panna Cotta
Espresso Panna Cotta
Matcha Panna Cotta
Chocolate Praline Mousse
Peach & Cream Verrine
Mango Mojito Verrine
Cheesecake Parfait

Black Forest Verrine
Red Velvet Verrine
Banana Pudding Verrine
Apple Cobbler Verrine
Peanut Butter & Jelly Verrine
Coconut Arroz Con Leche
Pot De Crème
Crema Catalana
Malibu Tres Leches
Chocolate Flan
Cheese Flan
Baklava

Assorted Profiteroles

*Dulce de Leche Custard, Raspberry Cremieux,
Dark Chocolate*

Assorted Mini Cupcakes

*Citrus Vanilla, Bailey's Chocolate, Rum Raisin,
Carrot Cake, Red Velvet*

Assorted Cookies

*Chocolate, White Chocolate, Cranberry,
Dulcey Pecan, Oatmeal, M&M*

Assorted Cannoli

Cherry, Cookies & Cream, Citrus

Dessert Action Stations

Sundae Bar | \$20 pp

Assorted Selection of Ice Cream & Sorbet

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Toasted Almond Slices, Mixed Berries, Marmalade, Toasted Coconut, Chocolate Chips, M&Ms

Paletas | \$30 pp

Tropical Mango, Raspberry Cheesecake, Dark Chocolate Crunch

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Toasted Almond Slices, Mixed Berries, Marmalade, Toasted Coconut, Chocolate Chips, M&Ms

“Popsicle” Dip | \$25 pp

House Made Mousse Bars

Milk Chocolate Hazelnut Crunch, White Chocolate Raspberry, Mango Passion

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Toasted Almond Slices, Mixed Berries, Marmalade, Toasted Coconut, Chocolate Chips, M&Ms

S’mores | \$25 pp

House Made Marshmallows

Vanilla, Raspberry, Salted Caramel, Milk & Dark Chocolate Squares

Graham Crackers

Donut Bar | \$25 pp

Fresh Made Brioche Donuts

Fillings: Nutella, Vanilla Custard, Raspberry Jam

Icings: Mojito, Bourbon Bacon, Chocolate, Birthday Confetti

Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Toasted Almond Slices, Mixed Berries, Marmalade, Toasted Coconut, Chocolate Chips, M&Ms

Chef Attendant Required, \$150.00 Chef Attendant Fee

Broken Sound Cakes

All Standard Cake Orders must be submitted (48) hours in advance.

Detailed Specialty Cakes are available upon request and must be requested (14) days in advance and approved by the Pastry Team.

Cake Size & Shape

6" Round (Servers 2-4) | \$35

8" Round (Serves 6-8) | \$45

10" Round (Serves 10-16) | \$55

12" Round (Serves 20-30) | \$65

Half Sheet Cake (Serves up to 45) | \$112

Cake Flavor

Vanilla | Chocolate | Red Velvet

Specialty Flavor Requests: \$20 additional charge

Gluten Free and Vegan Options available upon request

Filling & Icing Selection

Vanilla Pastry Cream

Vanilla Buttercream

Chocolate Pastry Cream

Chocolate Buttercream

Cream Cheese Frosting

Specialty Filling & Icing | \$10 Each

Mouselline, Lemon Curd, Dulce de Leche, Chocolate Ganache, Fresh Berries, Homemade Raspberry Jam, Hazelnut Praline & Cream, Pistachio & Praline Cream, Peanut Butter Frosting

Embellishment & Inscription

Available upon request, may incur an additional charge depending on desired selection.

Bar Packages

A fully stocked bar featuring our Standard or Platinum Selection of Liquors, Red, White, and Sparkling Wine, Assorted Premium, Imported, and Craft Beers, Soft Drinks, Mineral Waters, Juices and Mixers, priced per person for a specified period of time. Shots are not permitted.

BEER & WINE OPEN BAR

2 Hours \$22 pp | 3 Hours \$28 pp | 4 Hours \$34 pp | 5 Hours \$40 pp

Beer & Wine Selections

Brands comparable to:

Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona, Stella Artois, Guinness,
Cigar City “Frost Proof”, Screaming Reals IPA
Red, White & Sparkling Wine are Broken Sound Club House Selection

STANDARD OPEN BAR

2 Hours \$35 pp | 3 Hours \$45 pp | 4 Hours \$55 pp | 5 Hours \$65 pp

Standard Liquors

Brands comparable to:

Pinnacle Vodka, Stolichnaya Vodka, Absolut Vodka, Pinnacle Gin, Beefeater Gin,
Cruzan Aged Light Rum, Sauza Silver Tequila, Jim Beam Bourbon,
Jack Daniels Tennessee Whiskey, Famous Grouse Scotch

PLATINUM OPEN BAR

2 Hours \$42 pp | 3 Hours \$54 pp | 4 Hours \$66 pp | 5 Hours \$78 pp

Platinum Liquors

Brands comparable to:

Grey Goose Vodka, Ketel One Vodka, Tito’s Vodka, Bombay Gin, Tanqueray Gin,
Captain Morgan Spiced Rum, Bacardi Silver Rum, Patron Silver Tequila,
Don Julio Blanco Tequila, Buffalo Trace Bourbon, Bulleit Bourbon,
Johnny Walker Black Label Scotch, Glennfiddich 12 Year Old Scotch

SPECIALTY BARS

Martini

\$28 Per Person Per Hour or \$16 Per Drink

Platinum Martinis include but are not limited to:

Lemon Drop, Cosmopolitan, Sour Apple, French, Espresso, Manhattan,
Boulevardier, Side Car, Rob Roy, Tequini

Margarita

\$24 Per Person Per Hour or \$15 Per Drink

Platinum Tequila, Broken Sound Selection of

(3) Specialty Margaritas, The Classic, and Mix Your Own.

*Featuring Fresh Pressed Juices, Assorted Berries, Lemon, Lime, Orange, Jalapeño,
Variety of Herbs, and Flavored Salts/Spices.*

Mojito

\$22 Per Person Per Hour or \$14 Per Drink

Platinum Silver and Flavored Rum, Broken Sound Selection of

(3) Specialty Mojitos, The Classic, and Mix Your Own.

Featuring Fresh Pressed Juices, Assorted Berries, Lemon, Lime, Orange, and a Variety of Herbs

Sparkling Bubbles

\$20 Per Person Per Hour or \$12 Per Drink

Classic Sparkling Cocktails include but are not limited to:

French 75, Mimosa, Champagne Cocktail, Kir Royale,
Bellinis, Aperol Spritz, or Mix Your Own.

Featuring Fresh Pressed Juices, Assorted Berries, and Mixed Fruit

Bourbon Bar

\$28 Per Person Per Hour or \$16 Per Drink

Platinum Bourbons Mixed into the Classic Cocktails,

Broken Sound Selection of (3) Specialties, or Mix Your Own.

Featuring Fresh Pressed Juices, Assorted Berries, Mixed Fruit, Variety of Herbs, and Flavored Bitters

Shandy Bar

\$15 Per Person Per Hour or \$8 Per Drink

Assorted Premium, Imported, and Craft Beers,

Broken Sound Selection of (2) Specialty Shandys, or Mix Your Own.

Featuring Fresh Pressed Juices, Assorted Berries, and Mixed Fruits

Bloody Mary

\$22 Per Person Per Hour or \$14 Per Drink

Platinum Vodkas, Broken Sound Signature Bloody Mary, or Mix Your Own.

Featuring Broken Sound Bloody Mary Mix, Tomato Juice, Clamato Juice, Salt, Pepper, Cajun Seasoning, Horse Radish, Worcestershire Sauce, Tajin Spice, Old Bay Seasoning, Celery Stalks, Lemon, Lime, Gibson Onions, Regular and Bleu Cheese Stuffed Olives, Pickle Spears, Hot Sauces, Bacon Strips, and Peppers

EVENT GUIDELINES & POLICIES

Contract

In order to secure your date, the contract must be signed and received within the specified time frame along with the non-refundable deposit of \$1,000. Otherwise, the space and date may be released. Member or Non-Member Events may not be booked if they conflict with any Club Events already confirmed on the Club's Calendar. All terms and policies listed here and in the final event contract provide further detail and are fully binding upon securing event date. Please contact your Event Representative for additional information and details.

Payment, Deposits & Final Bill

All Events will incur a taxable service charge of 20% for Members and 22% for Non-Members and 7% Sales Tax. All payments can be made via Personal Check, Certified Check, Money Order, or through Membership Charge. If an organization wishes to acknowledge tax-exemption for a private event, the certificate must be on file with the Events Department no later than (7) days in advance. Gratuity to Broken Sound Club Staff is at the discretion of the host and may be distributed at the host's discretion.

Final Guarantee & Menus

Final attendee counts are required (7) business days in advance. The Final Guarantee will stand as the minimum number of attendees charged. If the number of attendees exceeds the Final Guarantee, the host of the event will be billed for the final total of attendees. Final menu selections and counts are also required (7) business days in advance, or additional charges may be incurred. If multiple Entrée Selections are chosen, the higher priced selection will prevail, to include vegetarian/vegan options.

Food & Beverage Service

No outside Food & Beverage is permitted on

Broken Sound Club premises. The food provided by the Club is for the time allotted; therefore, it is against policy to take to-go containers for leftovers. The Club may make special arrangements with clients for outside catering as it relates to Kosher Services, this will be pre-approved by the Club and coordinated as such. The Club will follow all Florida regulations regarding alcohol service without exception. Individuals under the age of 21 are prohibited from consuming alcoholic beverages, Club Staff reserve the right to request valid photo identification.

Room Rental Fees & Minimums

Please consult your Event Representative for current Room Rental Fees and applicable Food & Beverage Minimums associated with your desired and necessary space(s) on selected date(s). Please note that Room Rental Fees and Food & Beverage Minimums are subject to change based on availability.

Set-Up & Labor Fees

These fees will be applied to all Events based on approved floorplan, including but not limited to set up of tables, chairs, dance floor, staging, etc.

Server Fee

All Events are staffed with the appropriate amount of professionals. Any additional servers requested by the host of the event or required by the Events Department for the event, will incur a \$150 per Server.

Bartender Fee

All Events hosted at Broken Sound Club that will have Beverage Service and/or Beverage Bar are required to have a Bartender. The Bartender Fee is \$175 per Bartender.

Chef Attendant Fee

Any Buffet or Food Station may require a Food

Station. Chef Attendants are \$150 per Chef. Please speak with your Event Representative for more information about enhancing your Food Stations.

Wine Corkage Fee

All outside wine will be charged \$34 per Bottle Wine Corkage Fee to be opened and/or consumed at Broken Sound Club.

Cake Cutting Fee

All outside cakes will incur an \$8 per Person Cake Cutting Fee.

Restroom Attendant Fee

The Club recommends Restroom Attendants for all large Events, \$125 Restroom Attendant Fee will apply.

Parking & Valet

The Club will coordinate all Valet necessary for your Event. There is a \$5 Per Person Valet Fee associated with all Events utilizing Club parking and valet. If outside transportation has been secured and guests will be utilizing shuttles to and from the Club, the valet fee may be waived by the Club.

Gate Access: Guest List & Gate Expeditors

Attendees are required to utilize the Club's Main Gate at 5210 St. Andrews Boulevard. An alphabetized list of all attendees and vendors is required to be submitted to the Events Department via email a minimum of (7) business days in advance. All non-members will be required to present a valid government issued photo ID at the gate.

A Gate Expediter will be required for Events with more than (100) attendees. The Gate Expeditor is a flat-rate fee of \$200. An additional Gate Expediter will be required for Events more than (250) attendees.

Outside Vendors & Partners

Vendors will be required to utilize the Jog Road Gate between the hours of 7:00 am – 4:00 pm.

Special access must be provided outside of those hours through the Main Gate. Events with outside vendors are required to provide a Load & Strike timeline approved by the Club a minimum of (5) days in advance. Vendors are required to completely strike at the conclusion of the event, prior approval must be granted for a different strike time. All outside vendors are required to provide the Club with a Certificate of Insurance naming "Broken Sound Club" as additionally insured with a minimum of insured amount of \$1 million. The Certificate of Insurance must be submitted to the Club a minimum of (30) business days prior to the wedding. All Design/Décor Vendors are required to complete a formal Final Vendor Walk-Through with the Events Department a minimum of (14) business days prior to the event. Outside vendors and subcontractors may not consume alcoholic beverages under any circumstance. The Club has standard options for Vendor Meals, alternatives may be provided and may incur an additional charge. If a vendor requires a "Green Room" or other storage space, this must be booked through the Club in advance.

Weather & Outdoor Events

For all outdoor functions, appropriate indoor space will be reserved as a backup option in case of inclement weather. A weather call will be made by the client upon the recommendation of Club Management. If the Client or Member is unavailable, Club Management will make the weather call based on their behalf.

Weather calls will be made according to the following schedule:

Morning Function: The evening prior to the Event

Mid-Day Function: By 9:00am

Evening Function: (4) Hours prior to the Event

Specialty Rentals & Decorations

Specialty décor and rental items are available through the Club at an additional cost. Rentals coordinated by the Club will be itemized and produced with the final bill. The Club will provide

standard banquet tables, chairs, and linen for all Events. Displays or decorations are not permitted to be attached to any walls or furnishings. Please discuss the details of your decorations with the Events Department to ensure the Club has approved each element and has planned accordingly.

Signage

No signage of any kind is permitted in the General Member Spaces of the Club. The Club reserves the right to remove or relocate signage.

Pyrotechnics

All types of indoor pyrotechnics are banned from usage on Broken Sound Club Property without prior approval from Club Management. This includes Cold-Spark Boxes, Sparklers, Aerial Fireworks, etc. The Client or Member may be charged an associated clean-up fee or Fire Marshall Attendant Fee. Please see your Event Representative for details.

Wedding Packages & Fees

Event Representatives will quote the exact applicable charges for venue spaces and associated fees based on your overall vision and flow of your wedding day. Additional details can be located within the Broken Sound Wedding Package.

Security

The Club may require Security for certain functions as deemed necessary by the Events Department. The Club reserves the right to inspect and control all private functions within the Club to insure that they are being conducted in a manner consistent with the operations of the Club, safety procedures, federal, state and local laws or regulations, and with the comfort and safety of the other guests in mind. The Club can assist in arranging security. Security personnel hired by the Client must be approved by Club Management. In the instance where the primary attendees to an Event are minors, additional Security will be required.