



# WEDDINGS

at Broken Sound Club



BROKEN SOUND  
CLUB

## BROKEN SOUND CEREMONY

**Ceremony Fee \$8.00 Per Person**

Includes:

Chiavari Chairs

One Hour Rehearsal the Day Before your Wedding

Illuminations Terrace Ceremony Location

Indoor Back-Up Ceremony Location

Passed Welcome Beverages (Sparkling Water, Fruit Infused Water)

## BROKEN SOUND RECEPTION

**Clubhouse Facility Fee \$5,000 Illuminations Ballroom**

Includes:

Scheduled Menu Tasting for up to Four People

Custom Wedding Cake Consultation

Table Numbers

Printed House Standard Place Cards & Menus

Dance Floor up to 36' x 36'

Stage up to 16' x 24' or 12' x 32'

Selection of House Charger Plates

Standard White or Ivory Linen and Option of Colored Napkins

Banquet Tables to include 72" Round, 60" Round, Royal Tables

House Banquet Chairs or Chiavari Chairs

Specialty Rentals Available upon Request and Priced Accordingly.

Please refer to the Wedding Guidelines page for a comprehensive description of additional fees that may be applicable.

## BROKEN SOUND WEDDING RECEPTION MENU SELECTION

The Broken Sound Wedding Package is priced per person based on the highest priced Entrée chosen, with all inclusions as referenced below. Recommended Hors D'oeuvres, Bar Offerings, Starters, Entrées and Desserts are provided for selections as necessary. Additions and modifications are available upon request, and priced accordingly, for all portions of the evening including Display Stations, Additional Courses, Bar Enhancements, Wedding Favors and alternative menus. Please share your requests with our Event Representative to create the perfect Wedding Package for your special day!

### COCKTAIL HOUR

Includes:

Passed Welcome House Champagne or House Champagne Toast during Dinner

Domestic & Imported Cheese Display

(1) Hour of Open Bar Package

Selection of (6) Butler Passed Hors D'oeuvres from the Following:

Steak Tartare  
*Garlic Crostini*

Roasted Lamb Chops  
*Dijon Mustard Maple Glaze*

Oyster Shooters  
*Pickled Red Onions*

Crab Cakes  
*Old Bay Remoulade*

Shrimp / Scallop / Steak Ceviche  
*Crispy Tostones / Micro Cilantro*

Beef Wellingtons  
*Horseradish Crème Fraiche*

Vegetable Sushi Roll  
*Sweet Soy Glaze / Tobiko*

Au Poivre Steak Skewers  
*Brandy Peppercorn Sauce*

Tuna Tartare Spoon  
*Sesame Oil / Avocado / Micro Cilantro*

Lobster Bisque Cappuccino  
*Caviar / Crème Fraiche*

Shrimp Cocktail  
*Tequila Spiked Cocktail Sauce*

Steamed Vegetable Pot Stickers  
*Ginger Soy Glaze / Scallions*

Wild Mushroom Crostini  
*Chevre / Chive Oil*

Crispy Vegetable Spring Rolls  
*Kabayaki / Sesame Seeds*

Deviled Eggs  
*Pancetta / Chili Oil*

Sesame Seared Tuna  
*Wasabi Beurre Blanc / Sweet Soy / Sesame Spoon*

Smoked Salmon  
*Caper Crème Fraiche / Caviar*

Mini Pastry Franks  
*Spicy Mustard*

## OPEN BEVERAGE BAR

### **A Fully Stocked Bar Featuring:**

Standard Liquors  
Red, White, and Sparkling Wine  
Assorted Premium, Imported, and Craft Beers  
Soft Drinks, Mineral Waters, Juices and Mixers

Shots are not permitted.

### **Beer & Wine Selections:**

Brands comparable to: Bud Light, Miller Lite, Michelob Ultra, Heineken, Corona, Stella Artois, Guinness, Cigar City "Frost Proof", Screamin' Reels IPA, House Preferred Red, White, and Sparkling Wine

### **Liquor Selections:**

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

### **Tableside Wine Service:**

Elevate your Dinner Service by having House preferred Red and White Wine served to your Guests tableside at \$32 per bottle. Upgraded Wine available upon request.

## PLATED DINNER

Includes:  
(4) Hour Open Bar Service  
Starter Course  
Entrée Course  
Custom Wedding Cake  
Coffee & Tea Service with Dessert

### Starter Course

Select (1) from the Following:

Butter Poached Lobster Tail  
*Sauce Americaine, Red Wine Salt*

Colossal Shrimp Cocktail  
*Horseradish Cocktail Sauce, Lemon Vinaigrette*

Wild Mushroom Ravioli  
*Foie Bechamel, Crispy Shallots, Basil Oil*

Salmon & Crispy Rice  
*Scallions, Tomatoes, Yuzu, Coconut Chips, Black Lava Salt*

Italian Prosciutto Toast  
*Frisée, Heirloom Tomatoes, Shaved Prosciutto, Fresh Mozzarella, Citrus Avocado Ricotta, Balsamic Glaze*

Bang Bang Cauliflower  
*Sweet Thai Chili, Cilantro, Rice Pearls*

Frisée Salad  
*Lardons, Shaved Radishes, Goat Cheese Crumbles, Asian Pears, Citrus Vinaigrette*

Arcadia Mix Salad  
*Carrot & Beet Curls, Hemp Seeds, Marcona Almonds, Cherry Tomatoes, Citrus Poppy Seed Vinaigrette*

Classic Caesar Salad  
*Brioche Croutons, Locatelli, Caesar Dressing*

Burrata Salad  
*Baby Arugula / Roasted Tomato Jam / Balsamic Glaze / Garlic Crostini*



## Entrée Course

Select (1) from the Following:

Filet & Lobster | \$245 pp

*Black Garlic Jus, Caviar Citrus Beurre Blanc, Potato Puree, Grilled Asparagus*

Filet & Shrimp | \$235 pp

*Red Wine Demi, Potato Puree, Citrus Glazed Baby Carrots*

Chicken & Shrimp | \$235 pp

*Moroccan Spiced Cous Cous, Marcona Almonds, Golden Raisins, Fine Herbs*

Filet Au Poivre | \$225 pp

*Truffled Whipped Potatoes, Grilled Asparagus, Classic Brandy Peppercorn Demi*

Roasted Lamb Chops | \$220 pp

*White Bean Tomato Ragout, Crispy Shallots, Sherry Pan Sauce*

Grilled Pork Chop | \$220 pp

*Bourbon Sweet Potato Puree, White Asparagus, Maple Beurre Blanc*

Grilled Veal Chop | \$220 pp

*Locatelli Orzo Risotto, Melted Shallots, Herbed Gremolata, Port Wine Reduction*

Roasted Artic Char | \$200 pp

*Leek & Cauliflower Risotto, Orange Fennel Broth, Fennel Pollen*

Baked Sea Bass | \$200 pp

*Potato Puree, Heirloom Tomato Ragout, Saffron Broth*

Sole Meuniere | \$200 pp

*Crispy Smashed Yukon Golds & Haricot Verts, Citrus Brown Butter Pan Sauce*

Roasted Chicken Breast | \$190 pp

*Herbed Polenta, Wild Mushroom Sauté, Roasted Chicken Demi*

Airline Chicken Breast | \$190 pp

*Asparagus & Oyster Mushroom Ragout, Lemon Thyme Demi*

Chicken Francese | \$190 pp

*Garlic Spinach, Caper Beurre Blanc, Dill Fronds*

Broken Sound Eggplant Stack | \$190 pp

*Crispy Eggplant Fresh Mozzarella, Pomodoro Sauce, Balsamic Glaze*

Beyond Bolognese Cavatappi | \$190 pp

*Cherry Tomatoes, Basil, Garlic, Truffled Breadcrumbs*



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## Dessert Course

Broken Sound Custom Wedding Cake  
Three Tier Classic Wedding Cake Custom Designed by our Pastry Chef

Select from the Following:

### Cake Flavor | Select (1) Flavor

Matcha | Vanilla | Chocolate | Carrot | Red Velvet

### Cake Filling & Icing Selection

Vanilla Pastry Cream | Vanilla Buttercream | Chocolate Pastry Cream  
Chocolate Buttercream | Mousseline & Fresh Berries | Lemon Curd & Fresh Berries  
Homemade Raspberry Jam & Dulce De Leche | Cream Cheese Frosting

## Plated Dessert Enhancements

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*

**Kids' Menu** (*Ages 12 and Under*)

**\$25 Per Child**

**Starter**

Celery, Carrots, and Ranch Dip

**Entrée**

Select (1) from the following, served with French Fries & Broccoli:

Chicken Tenders

Grilled Cheese

Penne Pasta with Marinara

Grilled Salmon

Grilled Chicken

**Event Partner Daytime Buffet**

**\$25 Per Person**

Assorted non-alcoholic beverages & bottled water

Garden Salad

Mediterranean Pasta Salad

House Chips

Assorted Sandwiches & Wraps

**Event Partner Evening Buffet**

**\$45 Per Person**

Assorted non-alcoholic beverages & bottled water

Garden Salad

Chicken Entrée

Pasta Dish

Vegetable

Starch



## WEDDING 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. Otherwise, the space and date may be released. Member or Non-Member Weddings 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 wedding date. Please contact your Event Representative for additional information and details.

### 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 entrée 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.

### Gate Access: Guest List & Gate Expeditors

Attendees will be 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 weddings more than (100) attendees. The Gate Expediter is a flat-rate fee of \$200.00. An additional Gate Expediter will be required for weddings more than (250) attendees.

### Parking & Valet

The Club will coordinate all Valet necessary for

your wedding. There is a \$5.00 Per Person Valet Fee associated with all weddings 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.

### Outside Vendors & Partners

Vendors will be required to utilize the Jog Road Gate between the hours of 7:00am – 4:00pm. Special access must be provided outside of those hours through the Main Gate. All weddings 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 wedding, 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.

### Specialty Rentals & Decorations

The Club will provide standard banquet tables, chairs, and linen for all weddings. Specialty décor and rental items are available through the Club at an additional cost. Rentals coordinated by the Club will be itemized and included with the final bill. Displays or decorations are not permitted to be attached to any walls or furnishings. Please discuss

## WEDDING GUIDELINES & POLICIES

the details of your decorations with the Events Department to ensure the Club has approved each element and has planned accordingly.

### **Room Rental, Ceremony & Set-Up Fees**

Your Event Representative will quote the exact applicable charges for venue spaces and associated fees based on your overall vision and flow of your wedding day. The prices listed below are outlined as the Standard Package.

### **Ceremony Fee: \$8.00 Per Person.**

Includes the Following:

- Chiavari Chairs
- One Hour Rehearsal the Day Before your Wedding
- Illuminations Ballroom Terrace Location
- Indoor back-up Ceremony Location
- Passed Welcome Beverages (Sparkling Water & Fruit Infused Water)

### **Reception Fee: Illuminations Ballroom \$5,000.00**

Includes the Following:

- Scheduled Menu Tasting for up to (4) people
- Custom Wedding Cake Consultation
- Standard Table Numbers
- Printed House Standard Place Cards & Menus
- Dance Floor up to 36' x 36'
- Stage up to 16' x 24' or 12' x 32'
- Selection of House Charger Plates
- Standard White or Ivory Linen & Option of Colored Napkins
- Banquet Tables to include 72" Round, 60" Round, Royal Tables
- House Banquet Chairs or Chiavari Chairs
- (2) Bartenders

### **Bridal Suite & Bridal Attendant: \$1,200.00**

The Club will provide a Private Room at the Club for the Bridal Party to utilize throughout the day with a designated Bridal Attendant present. This includes a Continental Breakfast, House Preferred Mimosas, and Artisanal Lunch Platters for up

to (12) people. Additional Food & Beverage or other services available upon request and priced accordingly. The Club is not responsible for items left in the Suite after the completion of the Wedding Reception and may not be able to store remaining personal items following the completed Vendor Strike timeline.

### **Groomsmen Suite: \$400.00**

The Club will provide a reserved location in the Men's Locker Room for the Groom and Groomsmen to utilize. This includes a Designated Attendant, Assorted Beer Bucket, and Light Bites.

### **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.

### **Cake Cutting Fee**

A cake cutting fee of \$8.00 Per Person will be charged for all outside cakes

### **Service Charge & Gratuity**

A Member 20% Service Charge and a Non-Member 22% Service Charge is added to all Food & Beverage charges, plus Florida State Sales Tax of 7%. Gratuity to Broken Sound Club Staff is at the discretion of the host and may be distributed at the host's discretion.

### **Event Staffing**

Proper staffing will be scheduled for each

## WEDDING GUIDELINES & POLICIES

wedding based on the number of attendees, menu selections, etc. Additional staffing is available upon recommendation or request and may incur an additional charge.

### **BSC Day-of Coordinator: \$3,500.00**

The Club requires all weddings to have a Day-Of Coordinator. If there has not been an outside coordinator booked, the Club will be required to staff an additional Event Representative to attend to Vendor Load & Strike, Day-Of Timeline, Ceremony Order, etc.

### **Additional Server(s): \$150.00 Per Server**

The Club executes all weddings with an approximate calculation of (1) Server per every (16) Guests. If additional servers are requested for any portion of the evening above this recommended execution plan, the Additional Server Fee will apply.

### **Attendant(s): \$125.00 Per Attendant**

The Club can provide additional attendants for Gift/Guest Tables, Greeting & Seating, etc. per request of the host. Speak with your Event Representative should you require additional support from talented Broken Sound Staff.

### **Additional Bartender(s): \$175.00 Per Bartender**

The Club recommends (1) Bartender per every (50) Guests and will schedule accordingly. Additional requests for Bartenders will incur the Bartender Fee.

### **Restroom Attendant(s): \$125.00 Per Attendant**

The Club recommends Restroom Attendants for all weddings, and requires them for weddings over (150) Guests.

### **Chef Attendant(s): \$150.00 Per Attendant.**

Chef Attendants are required for all action stations and are priced based on a maximum of (2) hours of service.