

The Westchester Country Club Banquet Center

Wedding Banquet Menu

Setting the Stage for a Successful Event

Located in the heart of Boynton Beach with three newly renovated banquet rooms, this complex is located on one of the most beautiful Golf Courses in South Florida. With an amazing outdoor Gazebo, this hidden treasure with a view of the golf course is a fabulous venue for an elegant wedding or social gathering.

So the next time you are looking to host a business or social event, allow our experienced staff to “set the stage.”



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Westchester Country Club Wedding Packages

Included in Your Package:

Special Room Rates for Out-of-Town Guests

Champagne Toast

4 – Hour Open Bar

Butler & Displayed Hors D' oeuvres

Complimentary Gold Chivari Chairs

Complimentary Linen's

Complimentary Set-up & Tear Down Fee

Skirted Cake & Gift Table

Access to Private Bridal Suite on Wedding Day

Personal Maître D'

Wedding Package Options

Reception

**Displayed Hors D'oeuvres
Vegetable Crudité**

**Butler Passed Hors D' oeuvres
(Choose Five)**

**Beef Tenderloin Canapés with Peppercorn Butter
Tomato Basil Bruschetta
Franks En Croustade**

Spring Rolls with Plum Sauce
Assorted Mini Quiche Canapés
Stuffed Mushroom with Italian Sausage & Marinara Sauce
Stuffed Mushroom with Spinach & Feta
Sesame Thai Chicken Satay with Spicy Peanut Dip
Spinach Feta Cheese Triangles
Oriental Beef Satay with Teriyaki Glaze
Smoked Salmon Pinwheels with Cream Cheese
Bell Peppers with Onion, Mozzarella Cheese & Bread
Crumbs

Champagne Toast

Plated Dinner

Salad
~Choice of One~

Mixed Green Salad with Choice of Two Dressings
Warm Rolls with Butter Rosettes

Caesar Salad with Garlic Croutons

Mixed Baby Green with Sliced Pear, Dried Cherries
Walnuts and Roquefort Vinaigrette Dressing

Plated Dinner Entrees

~Choice of Two~

Sautéed Chicken Piccata with Lemon Caper Sauce
Piped Mash Potato and Asparagus
\$110 per guest

Pan Roasted Chicken Marsala
Shitake Mushroom Sauce and Braised Spinach, Rice Pilaf
Confetti
\$110 per guest

Mediterranean Roast Chicken

Chicken Breast Sautéed with White Wine, Garlic and
Topped with a Lemon Oregano Sauce, Seasoned Oven
Roasted Potatoes
and Vegetable Medley

\$110 per guest

Chicken Breast Florentine
Stuffed with Spinach, Sundried Tomato & Boursin
Cheese Encrusted with Fresh Herbs, Japanese Bread
Crumbs and Finished with a Lemon Dill Sauce, Piped Mash
Potato and Asparagus

\$111 per guest

Tilapia
Sautéed with lemon Tarragon Butter, Rice Pilaf Confetti,
French Green Beans

\$111 per guest

Atlantic Salmon
Baked & topped with Lemon Caper Sauce, Broccoli
Spears,
Parmesan Seasoned Oven Roasted Potatoes

\$113 per guest

Baked Halibut
With a Leek and Lemon Wine Sauce
Rice Pilaf Confetti, Green Beans Almandine
\$116 per guest

Citrus Swordfish
Grilled Swordfish topped with a Tropical Fruit Salsa with
Mango, Pineapple, Oranges, Red Onion and Jalapeno
\$114 per guest

Chilean Sea Bass
Baked Chilean Sea Bass Encrusted with Parmesan Cheese
and Japanese Bread Crumbs, Champagne Leek Sauce,
Asparagus
and Rice Pilaf Confetti
\$130 per guest

Herb Encrusted Prime Rib of Beef

Slow Roasted with Natural Au Jus and Horseradish
Sauce,

Three Cheese Potatoes and Asparagus

\$120 per guest

Sliced Beef Sirloin

Sliced Beef Sirloin with Wild Mushroom Bordelaise Sauce,
Roasted Potatoes and Vegetable Medley

\$117 per guest

Six Ounce Filet Mignon

On a Bed of Roasted Sweet Onions Finished with a Black
Forrest Mushroom Bordelaise Sauce,
Seasoned Oven Roasted Potatoes and Broccoli

\$132 per guest

Grilled Marinated New York Strip Steak

Balsamic Bordelaise or Cabernet Demi Glace

\$119 per guest

Grilled Pork Loin

Sautéed Pork Loin Medallions with a Mushroom Demi
Glaze,

Three Cheese Scalloped Potatoes and Asparagus

\$115 per guest

Sliced Pork Tenderloin

Roasted Garlic and Herbs in a Cabernet Demi Glaze

\$115 per guest

Chicken & Salmon

Grilled Chicken Breast with Lemon Oregano Glaze and
Baked Salmon with Roasted Tomatoes and Capers, Rice

Pilaf Confetti, Asparagus

\$120 per guest

Chicken & Sliced Beef Tenderloin or Sirloin

Chicken Breast with Tarragon Reduction Sauce and Sliced

Beef Tenderloin with Wild Mushroom Bordelaise Sauce,

Roasted Potatoes and Vegetable Medley

\$125 per guest

Petit Filet & Grilled Sea Scallops

Beef Filet with Merlot Reduction and Bacon Wrapped Sea

Scallops served Rosemary Spetzel and Assorted Petit

Vegetables

\$132 per guest

Vegetarian Strudel

Zucchini, Butternut Squash and Carrots sliced and rolled in
a Phyllo Dough topped with a Tomato Sauce

\$109 per guest

Coffee & Tea Service

Dinner Buffet

Dinner Buffet includes bread rolls, a salad bar, a selection of
three entrees, a vegetable, & a starch.

Entrees

~Choice of Three~

Chicken Piccata

Thinly Sliced Breast with
Garlic Lemon Caper Glaze

Chicken Marsala

Mushroom Wine Sauce

Savory Sausage Pasta
Bake

Salmon Filet
Lemon Dill Sauce

Roasted Turkey
Homemade Dressing & Country
Gravy

Grilled Flank Steak
Mushroom Leek Sauce

With Parmesan and
Mozzarella

Pork Loin Medallions
Marsala Sauce

Honey Baked Ham
With Pineapple Maple Glaze

Vegetables

~Choice of One~

Vegetable Medley, Broccoli Spears Parmesan,
Green Beans Almondine, Asparagus

Starch

~Choice of One~

Seasoned Oven Roasted Potatoes, Rice Pilaf,
Garlic Mash Potato

Coffee & Tea Service

\$112 per guest

Dinner Stations Buffet

Dinner Stations Buffet includes bread rolls, a salad bar & a selection of three stations.

Pasta Station

Farfalle and Mini Penne Pasta Sautéed in Olive Oil and Garlic
Served with Clam Marinara, Pesto Cream or Bolognese

Sauces

Garlic Ciabatta Bread

Asian Station

Stir Fried Chicken, Beef & Chinese Vegetables
In a Teriyaki Sauce & Fried Rice

Fajita Station

Southwestern Beef and Chicken with Peppers, Onions, Guacamole, Salsa, Sour Cream and Sharp Cheddar served with warm Soft Tortillas and Spanish Rice

Mashed Potato Bar

A Selection of Garlic Mashed and Sweet Potatoes served with Country Gravy and Assorted Toppings in Glass Tumbler

Mardi Gras

Chicken or Shrimp Jambalaya
Cajun Style with Sweet Peppers and Onions

Paella Station

Scallops, Chicken, Spicy Chorizo, Shrimp & Mussels mixed with a Tomato Saffron Rice with Assorted Toppings Including Red & White Onions, Bell Peppers and Scallions

Carving Station

(Choice of One)

Roasted Tom Turkey

With Homemade Cranberry Sauce & Bread Rolls

or

Honey Glazed Ham

Served with Cajun Mayonnaise, Mustard and Bread Rolls

Coffee & Tea Service

\$115 per guest

Additional Specialty Displays & Carvings

Fresh Seasonal Fruit
Served with Raspberry Chantelle
\$6 per guest

Cheese Display
Assortment of Domestic Cheeses & Crackers
\$8 per guest

International Cheese Board
Imported Cheeses Served with an Assortment of Crackers
and Cured Meats
\$10 per guest

Antipasto Display
A Mediterranean Blend of Olives, Boccachinis, Grilled
Vegetables and Cured Meats
\$12 per guest

Vegetable Crudités
Garden Fresh Vegetables Served with Ranch Dip
\$7 per guest

Grilled Vegetable Display
Zucchini, Yellow Squash, Eggplant, Red Peppers & Portobello
Mushrooms
Marinated in Balsamic Reduction
\$9.00 per guest

Smoked Norwegian Salmon
Salmon Smoked in House and Served with Sweet Onions,
Capers, Cream Cheese
\$12.50 per guest

Roasted Tom Turkey
With Homemade Cranberry Sauce & Bread Rolls
\$10.75 per guest

Herb Encrusted Roast Tenderloin of Beef
Served with Horseradish Sauce, Dijon Mustard & Bread Rolls
\$13.00 per guest

Herb Encrusted Prime Rib of Beef

Served with Natural Au Jus, Horseradish Sauce and Bread Rolls
\$19.50 per guest

Honey Glazed Ham

Served with Cajun Mayonnaise, Mustard and Bread Rolls
\$12 per guest

Roast Pork Loin

Cajun Style Pork Loin with Apricot Glaze Homemade Applesauce
\$11 per guest

Additional Dessert Selections

Chocolate High Killer Cake \$6.00 per guest

Our Favorite Indulgence – Chocolate. This Tempting Dessert is
Converted from Sinner To Saint and Then Back Again with Three
Layers of Chocolate Fudge, Chocolate Shavings & Chocolate Syrup

Tiramisu \$5.50 per guest

Yellow Cake Soaked in Espresso and Kahlua with a Mascarpone Cheese Filling Topped with Whipped Cream & Cocoa Powder

New York Style Cheesecake \$5.50 per guest

Topped with Fresh Strawberry Coulis or a Menage of Fresh Berries

Key Lime Pie \$5.50 per guest

Served with Raspberry Coulis

Miniature Pastry Display \$8.50 per guest

With Assortment of Miniature Pastries and Petit Fours, Tortes, Fresh Fruit and Berries

Chocolate Fondue Fountain \$8.50 per guest

Belgian Chocolate Served with Fresh Fruits, Pretzel Rods, Marshmallows, Cookies and All of Your Dipping Treats

1. A deposit of \$1,000.00 is required if you wish to secure a date at Westchester Country Club for your event. Deposits can be made by cash, check or credit card. Deposits paid to Westchester Country Club will be applied to your invoice. All deposits are non-refundable upon cancellation and non-transferable upon change in the event date unless stated in contract.
2. When you place your deposit to confirm your date, you will be asked for an approximate of guests. Your final count and payment in full is due seven days prior to event date.
3. Payment for 50% of your balance (based on your least expensive menu option and expected guest minimum) will be due 6 months prior to the event. This payment must be made by credit card, personal check or cash.
4. Eight weeks prior to your event, we will schedule a Banquet Event Order appointment with you to select the menu, timing and other details of your event. Menu selections must be confirmed at this time. These details will be put in writing on your Banquet Event Order and mailed to you for your review and signature.
5. Seven days prior to your event, we will require a preliminary guest count and final payment. At this time we will require a completed floor plan (if assigning seating), a breakdown of entrees and full payment for the balance on your invoice. Any charges that are incurred during the event will be due at the conclusion, in the form of credit card, cash or personal check.
6. If you choose to offer multiple entrée choices, we must ask that you provide the specific number of each entrée ordered seven days prior to your function, when you notify The Westchester Country Club Banquet Department of your guaranteed number of guests. We also request that you provide a floor plan with a "per table" breakdown of entrees, as well as indicators (place cards) so that our staff can determine which entrée each guest has ordered. Place cards should be dropped off at the banquet office a minimum of 24 hours prior to your event in alphabetical order.
7. All prices are subject to change until a deposit is received and a contract is signed to confirm the event date.
8. The Wedding Package price is inclusive of service charge and sales tax. All other items ordered will be subject to 7% sales tax and 21% service charge unless stated as "inclusive" on the menu.
9. If your function is tax exempt, it is your responsibility to provide proper documentation in accordance with local statutes by the time payment is due.
10. Mandated time frames may apply to your function to allow for daytime and evening events. Please be sure to have your exact guest arrival and departure times approved with the Banquet Manager. **Your start time must be clearly stated on your invitations.**
11. The Westchester Country Club Banquet Department does not allow food or beverage from outside sources to be brought into or served at banquet functions. All food and beverage must be provided or contracted by Westchester Country Club unless prior approval is received by the Director of Catering.
12. Because of liability issues, Westchester Country Club cannot allow food or beverage to leave the building as "leftovers" or take-out items. Extra cake however, may be packaged for the client if so desired.
13. No alcoholic beverages may be brought into the establishment. We reserve the right to refuse alcoholic beverage service to any guest who cannot provide proper proof of legal age or who appears to be intoxicated.
14. All vendors contracted by the client must sign a damage waived provided by Westchester Country Club.
15. Any decorations provided for the function must be approved by the Westchester Country Club Banquet Department. Confetti, nails, tacks, screws, tape, sticker's and adhesives are among the prohibited items. All decorations must be removed at the conclusion of the event. If items are left, a \$100 clean up fee may be charged at the discretion of the Banquet Manager. Client will be held financially responsible for any damage done to the room.

16. Please note that the following charges may be applicable to your function:

Ceremony Fee..... \$675.00
+ 7% sales tax
Includes White Folding Chairs & Water Station

Bartender Fee..... \$175.00
+ 7% sales tax per bartender

Chef Fee..... \$150.00
+ 7% sales tax per chef

House Fee..... \$200.00
Varies by date & event, subject to sales tax

17. The client assumes sole responsibility for any and all damages caused by their guests, vendors, decorators or other attendees of their booked function. The Westchester Country Club reserves the right to eject or refuse service to any and all persons without liability. The Westchester Country Club reserves the right to accept hold harmless agreement for injuries of person or property that is caused by carelessness or horseplay. The client agrees that The Westchester Country Club assumes no responsibility for the loss or damage of the personal property of the client or their guests before, during or after the event. Any items left in the facility after the conclusion of the event will become the sole property of Westchester Golf & Country Club and will be handled at their discretion.