

BANQUET & EVENT MENU





TABLE OF CONTENTS

Catering Policies	3
A La Carte	4
Breakfast	5
Refreshments and Snack Breaks	6
Luncheon Buffets	7
Reception	8
Dinner Buffets	10
Bars	11



CATERING POLICIES

FOOD & BEVERAGE

No outside food or beverages are allowed onto the Encore Resort Clubhouse premises. The only exception will be for cakes that are provided by a licensed baker. All food and beverage must be consumed on the premises. Due to food safety, we cannot allow any food or beverage to be taken home from an event.

SPECIAL DIETARY REQUIREMENTS/ALLERGIES

Please report any known allergies or special dietary restrictions to your Catering Coordinator as soon as possible. We will work to accommodate your needs as best as possible. The Encore Resort Clubhouse Kitchen is not an allergen free environment.

ALCOHOLIC BEVERAGES

All alcoholic beverages will be supplied by the resort and must be dispensed by Encore Resort servers and bartenders. We reserve the right to request proper ID of any person and refuse service to anyone. Alcoholic beverages cannot be removed from the property under any circumstances. Any alcoholic beverages brought onto Encore Resort's Clubhouse premises will be confiscated, with no guarantee of return. Failure to comply with these policies may disrupt the continuance of the event. All alcohol service and consumption must conclude by 2:00am EST, in accordance with local law.

MINIMUM ORDERS

There is a 20 guest minimum for all banquet events, unless specifically noted otherwise. If the guaranteed meal count falls below this minimum, the client will still be responsible for payment of 20 meals.

GUARANTEED COUNTS AND PAYMENT

All catering selections must be made at least (10) business days prior to the event. Exceptions will be handled at the discretion of the Food and Beverage Director. Guaranteed meal counts must be submitted at least (5) business days prior to the event. If no guaranteed count is received, catering services will move forward based on the estimated count provided at booking. After this date, no decreases to the guaranteed count will be accepted. Increases in counts will be at the discretion of the Food and Beverage Director and will be subject to a 25% surcharge. Full payment of all charges and a signed credit card authorization form for any day-of charges is due at least (5) business days prior to the event. If payment is not received by this date, event services will not move forward.

LINEN

Table linens are not included for banquet functions. If table linens are desired, please contact your Catering Coordinator at least 72 hours in advance of the event.

SERVICE CHARGE AND TAX

All food and beverage orders are subject to 18% Gratuity, 4% Service Charge and 7.5% Sales Tax. These charges are not included in our menu pricing.

*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All food & beverage pricing and offerings are subject to change.



A LA CARTE

A LA CARTE ITEMS MAY ONLY BE ORDERED IN ADDITION TO A MEAL FUNCTION.

BEVERAGES

Regular and Decaffeinated Coffee	\$35 Per Gallon
Hot Water and Assorted Tea Bags	\$25 Per Gallon
Iced Tea (Unsweetened or Sweet)	\$20 Per Gallon
Lemonade	\$20 Per Gallon
Strawberry Lemonade	\$25 Per Gallon
Infused Water Cucumber Strawberry Lemon Pineapple Mint	\$30 Per Gallon
Orange Juice	\$35 Per Gallon
Apple Juice	\$30 Per Gallon
Cranberry Juice	\$30 Per Gallon
VOSS Water Bottles (11oz.)	\$3 Each
Assorted Soft Drinks (Coke, Diet Coke, Sprite)	\$2 Each

BREAKFAST ITEMS

Egg & Cheese Breakfast Sandwich	\$5 Each
Ham, Egg & Cheese Breakfast Sandwich	\$6 Each
Bacon, Egg & Cheese Breakfast Sandwich	\$6 Each
Assorted Muffins	\$40 Per Dozen
Mini Croissants	\$20 Per Dozen
Assorted Donuts	\$30 Per Dozen
Mini Assorted Bagels with Cream Cheese	\$20 Per Dozen
Hard Boiled Eggs	\$24 Per Dozen

SNACKS & SWEETS

Individual Containers of Fruit Yogurt	\$3 Each
Granola Bars	\$2 Each
Whole Fruit	\$3 Per Piece
Individual Bag of Chips	\$2 Each
Chocolate Chip Cookies	\$24 Per Dozen
Oatmeal Raisin Cookies	\$24 Per Dozen
Sugar Cookies	\$24 Per Dozen
Chocolate Fudge Brownies	\$36 Per Dozen
Assorted Hershey's & Nestle Brand Candy Bars	\$3 Each
Assorted Ice Cream Novelties	\$5 Each



BREAKFAST

TRADITIONAL CONTINENTAL - \$12 PER PERSON

Fresh Brewed Coffee | Hot Tea | Orange Juice | Cranberry Juice | Fresh Seasonal Fruit
Mini Yogurt Parfaits | Mini Croissants | Mini Bagels with Cream Cheese | Jam | Butter

FRESH START - \$18 PER PERSON

Fresh Brewed Coffee | Hot Tea | Orange Juice | Cranberry Juice | Mini Yogurt Parfaits
Fresh Seasonal Fruit | Scrambled Eggs | Mini Bagels with Cream Cheese | Lox | Asparagus | Tomatoes

ALL AMERICAN BREAKFAST - \$20 PER PERSON

Fresh Brewed Coffee | Hot Tea | Orange Juice | Cranberry Juice | Mini Yogurt Parfaits | Fresh Seasonal Fruit
Scrambled Eggs | Breakfast Potatoes with Peppers and Onions | Choice of Applewood Smoked Bacon or
Sausage | Mini Bagels with Cream Cheese

ENCORE SIGNATURE (MINIMUM OF 35 GUESTS) - \$30 PER PERSON

Fresh Brewed Coffee | Hot Tea | Orange Juice | Cranberry Juice | Fresh Seasonal Fruit | Mini Yogurt Parfaits
Choice of Applewood Smoked Bacon or Sausage | Breakfast Potatoes with Peppers and Onions
Mini Croissants | Mini Bagels with Cream Cheese | Jam | Butter | Chef Attended Omelet Station with Farm Fresh
Eggs, Bacon or Sausage, Cheddar Cheese, Red Peppers, Yellow Onions, Button Mushrooms, Tomatoes, Baby
Spinach & Fire Roasted Salsa



REFRESHMENTS & SNACK BREAKS

REFRESHMENTS & SNACK BREAKS

REFRESHMENTS AND SNACKS BREAKS MAY ONLY BE ORDERED IN ADDITION TO A MEAL FUNCTION. PRICING APPLIES FOR UP TO 1 HOUR OF SERVICE.

FAIRFAX FIESTA - \$8 PER PERSON

Tortilla Chips | Cheese Sauce | Fire Roasted Salsa | Guacamole

HEALTHY BREAK - \$9 PER PERSON

Fresh Seasonal Fruit | Granola Bars | Trail Mix | Individual Containers of Yogurt

TAKE ME OUT TO THE BALLGAME - \$10 PER PERSON

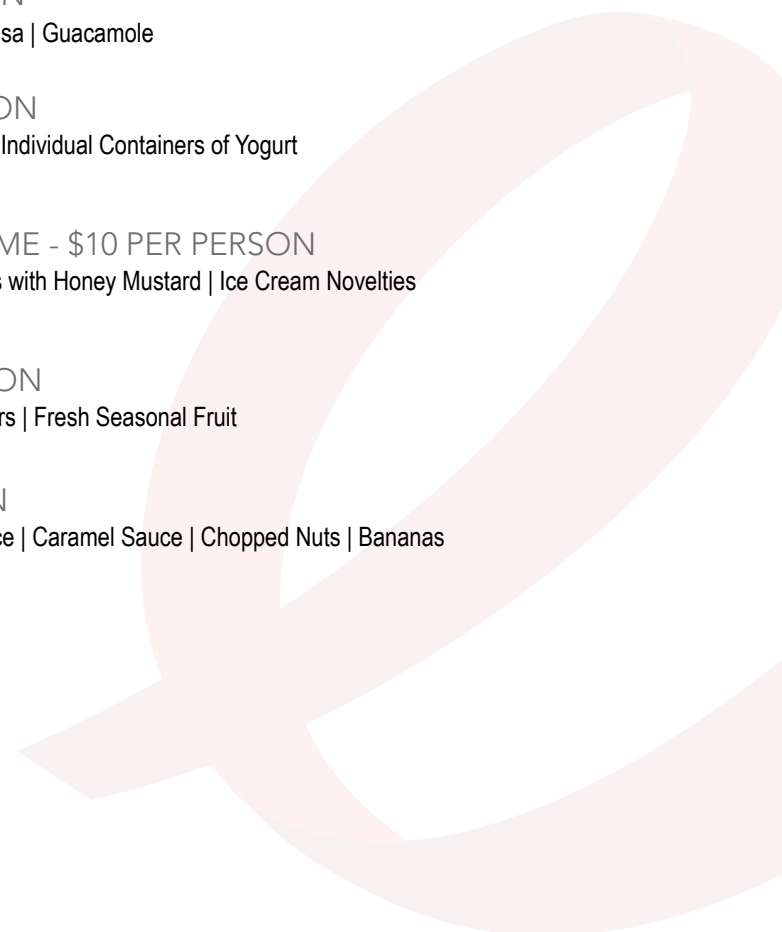
Buttered Popcorn | Cracker Jacks | Soft Pretzels with Honey Mustard | Ice Cream Novelties

SWEET & SALTY - \$10 PER PERSON

Display of Domestic Cheeses | Assorted Crackers | Fresh Seasonal Fruit

SUNDAE BAR - \$11 PER PERSON

Vanilla & Chocolate Ice Cream | Chocolate Sauce | Caramel Sauce | Chopped Nuts | Bananas
Whipped Cream | Cherries | Sprinkles





LUNCHEON BUFFETS

ALL LUNCHEON BUFFETS INCLUDE A WATER STATION AND CHOICE OF ICED TEA OR LEMONADE.

THE DELI - \$16 PER PERSON

Garden or Caesar Salad | Choice of (1) Soup | Chef's Choice of Assorted Sandwiches or Wraps

SOUTHWEST - \$18 PER PERSON

Corn Chips | Fire Roasted Salsa | Guacamole | Seasoned Ground Beef | Shredded Chipotle Chicken
Choice of Flour or Corn Tortillas | Mexican Rice | Charro Beans | Shredded Lettuce | Shredded Cheese
Diced Tomatoes | Onions | Sour Cream

AMERICAN PICNIC - \$18 PER PERSON

Garden Salad | Pasta Salad | Burgers | All Beef Hot Dogs | Hot Dog & Hamburger Buns
Swiss Cheese | American Cheese | Ketchup | Whole Grain Mustard | Relish | Lettuce
Tomatoes | Onions | Pickles

THE PITMASTER - \$22 PER PERSON

8-Way House Rubbed Chicken with Sweet BBQ Sauce | Slow Roasted Pulled Pork with
Carolina Gold BBQ Sauce | Cole Slaw | Classic Potato Salad with Bacon | Baked Beans
Northern Style Corn Bread

MANGIA BENE - \$22 PER PERSON

Caesar Salad | Chicken Scampi | Penne Pasta | Marinara | Roasted Garlic Alfredo
Italian Style Green Beans | Breadsticks

Add a Soup to Accompany your Lunch Buffet for an additional \$3 Per Person

- Creamy Tomato Basil
- Broccoli Cheddar
- Minestrone
- Chicken Noodle
- Chicken Tortilla Soup

Complete your Luncheon Buffet with a Dessert Selection for an additional \$5 Per Person.

Assorted Cupcakes, Churros, Tiramisu or Banana Pudding



RECEPTION MENU

RECEPTION MENU ITEMS MAY ONLY BE ORDERED IN ADDITION TO A MEAL FUNCTION.

CULINARY DISPLAYS

Domestic and Imported Cheese Display with Crackers

Small (Serves 25)	\$75
Medium (Serves 50)	\$100
Large (Serves 100)	\$200

Vegetable Crudité Display | Zucchini, Squash, Carrots, Broccoli, Cauliflower, Celery, Sugar Snap Peas and Ranch Dressing

Small (Serves 25)	\$50
Medium (Serves 50)	\$85
Large (Serves 100)	\$160

Fresh Seasonal Fruit Display | Cantaloupe, Honeydew, Strawberries, Pineapple and Grapes

Small (Serves 25)	\$55
Medium (Serves 50)	\$90
Large (Serves 100)	\$165

Decadent Dessert Display | Chef's Selection of Miniature Sweets

Small (Serves 25)	\$100
Medium (Serves 50)	\$200
Large (Serves 100)	\$400

HORS D'OEUVRES - PRICED PER 50 PIECES

Hot Selections

Meatballs Select One: BBQ, Teriyaki or Spicy Marinara	\$70
Buffalo Chicken Poppers Ranch Dressing	\$75
Fried Pork Pot Stickers Soy Dipping Sauce	\$90
Vegetarian Spring Rolls Plum Sauce	\$95
Spinach Dip Stuffed Mushrooms	\$95
Southwest Chicken Spring Rolls Chipotle Aioli	\$100
Coconut Shrimp Orange Horseradish Marmalade	\$100
Buffalo Chicken Canapés Bleu Cheese & Chives	\$120
Chicken Satay Peanut Sauce	\$125
Miniature Crab Cakes Red Pepper Remoulade	\$150
Beef Skewers Teriyaki, Pineapple & Green Onion	\$180
Beef Tenderloin Canapés Horseradish Cream & Chives	\$250

Cold Selections

Deviled Eggs	\$60
Caprese Skewers	\$60
Bruschetta	\$80
Roasted Vegetable Canapés Herbed Cream Cheese	\$100
Prosciutto Wrapped Asparagus	\$120
Bay Shrimp Canapés Cucumber & Dill Crème Fraiche	\$120
Jumbo Shrimp with Cocktail Sauce	\$230



RECEPTION

RECEPTION MENU (CONTINUED)

RECEPTION MENU ITEMS MAY ONLY BE ORDERED IN ADDITION TO A MEAL FUNCTION.

CARVING STATION

Servings are approximate and are based on Appetizer Sized Portions. Prices include uniformed Chef. Service time is a maximum of 2 hours.

Whole Oven Roasted Turkey (Minimum Order of 2 Required) Cranberry Mostarda & Assorted Rolls (Serves 15)	\$175
Whole Roasted Filet Mignon (Minimum Order of 2 Required) Horseradish Cream, Au Jus & Assorted Rolls (Serves 30)	\$450
Prime Rib of Beef Horseradish Cream, Au Jus & Assorted Rolls (Serves 30)	\$600
Roasted Beef Steamship Horseradish Cream, Au Jus & Assorted Rolls (Serves 125)	\$800

CHEF ATTENDED ACTION STATIONS (MINIMUM OF 35 GUESTS)

Prices include uniformed Chef.

PASTA Choice of Pasta: Fettuccini, Tortellini, Penne or Farfalle Accompanied By: Marinara Basil Pesto Roasted Garlic Alfredo Choice of Chicken or Shrimp Parmesan Cheese Broccoli Florets Onions Tomatoes Mushrooms Baby Spinach Parsley Breadsticks	\$18 Per Person
STIR FRY Choice of Chicken or Shrimp Carrots Broccoli Florets Sugar Snap Peas Red Pepper Mushrooms Yellow Onions Soy Ginger Sauce Choice of Jasmine Rice or Lo Mein Noodles	\$18 Per Person



DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE A WATER STATION AND CHOICE OF ICED TEA OR LEMONADE.

SOUTH OF THE BORDER \$38 PER PERSON

Corn Chips | Fire Roasted Salsa | Guacamole | Choice of Steak or Chicken Fajitas
Salsa Verde Cheese Enchiladas | Choice of Flour or Corn Tortillas | Refried Beans
Spanish Rice | Crema Mexicana | Churros

TOUR OF ITALY \$40 PER PERSON

Caesar Salad | Parmesan Encrusted Chicken | Choice of Vegetarian or Beef Lasagna
Chef's Choice of Pasta | Marinara | Roasted Garlic Alfredo | Breadsticks | Tiramisu

SOUTHERN COMFORT \$42 PER PERSON

Smothered Pork Chops | Fried Chicken | Cole Slaw | Mashed Potatoes
Southern Style Green Beans | Macaroni & Cheese | Buttermilk Biscuits | Banana Pudding

CHINA TOWN \$44 PER PERSON

Chopped Asian Salad | Mongolian Beef with Broccoli | Orange Chicken
Veggie Lo Mein | White Rice | Spring Rolls with Plum Sauce | Coconut Rice Pudding

FARMHOUSE \$44 PER PERSON

Spinach Salad | Airline Chicken Breast | Herb Crusted Salmon with Bleu Cheese Mornay
Green Beans Almandine | Herb Roasted Potatoes | Assorted Rolls | Mini Cupcakes



BARS

OPEN BAR PACKAGES

BAR PACKAGES START WITH A TWO-HOUR MINIMUM.

VINE AND STEIN

\$20 PER PERSON

(Additional Hours priced at \$5 Per Person, Per Hour)

Choice of Pinot Grigio or Moscato | Choice of Cabernet Sauvignon or Pinot Noir
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers

HOUSE

\$25 PER PERSON

(Additional Hours priced at \$5 Per Person, Per Hour)

Choice of Pinot Grigio or Moscato | Choice of Cabernet Sauvignon or Pinot Noir
New Amsterdam Vodka | New Amsterdam Gin | Flor de Cana Four Year Rum | Grant's Blended Scotch
Old Forester's Bourbon | Early Times Whisky | El Jimador Silver Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers

PREMIUM

\$30 PER PERSON

(Additional Hours priced at \$6 Per Person, Per Hour)

Choice of Pinot Grigio or Moscato | Choice of Cabernet Sauvignon or Pinot Noir | Tito's Vodka
Bombay Gin | Bacardi Silver Rum | Dewar's White Label Scotch | Jim Beam Bourbon
Seagram's 7 Whiskey | 1800 Silver Tequila | Selection of (2) Domestic Bottled Beers
Selection of (2) Imported Bottled Beers

TOP SHELF

\$36 PER PERSON

(Additional Hours priced at \$8 Per Person, Per Hour)

Choice of Pinot Grigio or Moscato | Choice of Cabernet Sauvignon or Pinot Noir | Grey Goose Vodka
Tanqueray Gin | Bacardi 8 Rum | Glenlivet Twelve Year Scotch | Woodford Reserve Bourbon
Crown Royal Whisky | Patron Silver Tequila | Selection of (2) Domestic Bottled Beers
Selection of (2) Imported Bottled Beers



BARS (CONTINUED)

DOMESTIC BEER (CLUBHOUSE EVENTS)

Bud Light
Budweiser
Michelob Ultra
Coors Light
Yuengling

IMPORTED BEER (CLUBHOUSE EVENTS)

Corona Extra
Heineken
Stella Artois

DOMESTIC BEER (AQUA PARK EVENTS)

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Yuengling

IMPORTED BEER (AQUA PARK EVENTS)

Heineken
Stella Artois

CASH BAR

Set-Up Fee of \$250. 2 Hour & \$500 Minimum Required
Prices are inclusive of Tax, Gratuity and Service Charge

Domestic Bottled Beer	\$5
Imported Bottled Beer	\$6
Glass of Canyon Road Wine	\$6
House Single Cocktail	\$7
Premium Single Cocktail	\$9
Top Shelf Cocktail	\$12

A LA CARTE

Bollinger Champagne	\$125 Per Bottle
La Marca Prosecco	\$32 Per Bottle
Non-Alcoholic Sparkling Grape Juice	\$10 Per Bottle



ENCORE
RESORT
AT REUNION™

7635 FAIRFAX DRIVE, REUNION, FL 34747 • 407-900-2346 • EVENTS@THEENCORECLUB.COM

