



MIAMI SHORES COUNTRY CLUB  
10000 BISCAYNE BOULEVARD  
MIAMI SHORES, FLORIDA 33138  
305-795-2363

## Introduction

### Welcome

*Thank you for considering Miami Shores Country Club to host your special event. Our staff is dedicated to assuring the highest degree of service and the finest quality of food and beverage available to our clients and their guests. The years of experience of our catering coordinators and the culinary expertise of our kitchen staff insures that your function will be a success. To assist with any questions you may have regarding your arrangements, we have outlined some of the basic policies and services available to you in the pages that follow.*

## *Services*

*We at Miami Shores Country Club have always prided ourselves on our versatility. As a full service Food and Beverage facility, our professional staff of Catering Coordinators will gladly assist you in every way to assure the success of your event.*

*Miami Shores Country Club is the perfect setting for personal or corporate meetings. We can satisfy your audio visual requirements with our in-house projector, projection screens, microphones, lecterns, overhead stereo speaker system, podiums and easels.*

*As one of the largest banquet facilities in the area, it is no wonder that Miami Shores Country Club hosts such varied events as Wedding Ceremonies and Receptions, Fashion Shows, Anniversary Celebrations, Proms, Bat/Bar Mitzvahs, Awards Banquets, Holiday Parties, Quinces, Rehearsal Dinners, Bridal and Baby Showers, Dinner Dances and Golf Tournaments.*

*All of our Wedding Packages offer White Gloved Service, Chiavari Chairs, and Floor Length Linen.*

*For those who desire additional special touches, we offer Ice Carvings, Outdoor Settings, Custom Designed Menus, Outstanding Room Arrangements and an On-Premise Party Planner to help assure that every detail has been attended to.*

*Whether your guest list is comprised of 5 or 500, your next event at Miami Shores Country Club promises to be a success.*

## *Facilities Available*

**Grand Ballroom** – Comfortable seating for up to four hundred and fifty guests. The Grand Ballroom combines views of the Shores Room with the southern exposure of the Village Room.

**Ballroom** – The Village Room together with the Miami Room create the spacious and elegant Ballroom. Easily accommodates up to two hundred and fifty guests.

**Shores Room** – Up to two hundred and thirty guests can enjoy the splendor of the championship golf course Vistas from the Shores Room. Outdoor lighting after dark maintains the panoramic view for an evening affair.

**Village Room** – A full windowed wall provides a southern view of the golf course and floral trellised pathway. Natural light by day and outdoor lighting after dark. Always a garden view for as many as one hundred and fifty guests.

**Miami Room** – The Miami Room is the ideal conference and meeting room. For Luncheons, Cocktail Receptions, Ceremonies and Dinners with seating for up to one hundred and twenty five people. Between the warm ambiance of the main lobby and the sprawling Main Lounge, this room is the ultimate in versatility.

**Garden Patio** – Just off the Shores Room and adjacent to the Main Lounge, The Garden Patio, with seating for forty guests, is the ideal place for a shower, luncheon or any quaint gathering. With its floor to ceiling walls of glass, the view is awesome.

**Outside Deck** – The ideal place for a cocktail hour or small function. It offers a breathtaking view of the golf course.

**Bayshore Room** – With its log burning fireplace and French Doors, thirty five guests can enjoy the warmth and privacy of the Bayshore Room. Brides and their attendant bridal party may enjoy exclusive use of this room as their bridal suite.

**Golf Course** – Designed by renowned architect Red Lawrence, the eighteen hole championship golf course has hosted many prestigious tournaments including the Florida State Open. Our staff of PGA golf professionals are here to coordinate your next tournament or golf outing.

**Tennis Center** – Six superb clay courts, three Hard courts, with a professional teaching staff, the tennis center is the ideal location for your tennis outing.

# ~Silver Event Package~

## Cocktails

Four Hour Unlimited Open Bar Featuring Club Brand Liquors, Domestic Beers, Chardonnay, Cabernet Sauvignon and Rosé Wines, Assorted Soft Drinks and Fresh Fruit Juices

### **Traditional Champagne Toast**

## Hors d' Oeuvres

Presentation of Sliced Fresh Seasonal Fruits and Domestic and Imported Cheeses. Accompanied with an Assortment of Breads and Crackers

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Your Choice of Six Selections from our Silver Hors d' Oeuvres List to be Butler Passed During Cocktail Hour

## Salad Selections

(Choose One)

### **Shores Garden Salad**

Mixed Field Greens, Sweet Grape Tomatoes, Cucumbers, Carrots and Black Olives  
Raspberry Vinaigrette, Ranch or Balsamic Dressing

### **Classic Caesar Salad**

with Homemade Croutons and Fresh Shaved Parmesan Cheese

## Entrée Selections

(Choose One)

**Sautéed Breast of Chicken Picatta with Lemon Caper Sauce** \$64.95

**Chicken Breast Roulade** (Spinach and Ricotta Cheese with Fresh Thyme Mousseline) \$64.95

**Maple Glazed Fillet of Salmon** \$66.95

**Asian Salmon** \$66.95

**Marinated Churrasco Steak with Chimichurri** \$72.95

## Side Item Selections

(Select Two)

Garlic Mashed Potato · Rosemary Potatoes

Rice Pilaf · Gallo Pinto (Red Kidney Beans & Brown Rice)

Seasonal Vegetable Medley · Vegetable Stir Fry

Ratatouille · Broccoli Florets · Plantains

Freshly Baked French Rolls and Butter

Freshly Brewed Arabica Bean Regular and Decaffeinated Coffee or Tea Service

## **Special Occasion Cake**

(Custom Designed Butter Cream Wedding Cake From Edible Creations)

Floor Length Linen and Chiavari Chairs are Included in This Package

Prices Based on a Minimum of 50 Guests

Pre-Determined Choice of Entrées will be Billed at Higher Priced Entrée

All Prices are Per Person and Subject to Gratuities, Service Charge and Sales Tax

## ~Gold Event Package~

### Cocktails

Four Hour Unlimited Open Bar Featuring Call Brand Liquors, Domestic and Imported Beers, Chardonnay, Cabernet Sauvignon and Rosé Wines, Assorted Soft Drinks and Fresh Fruit Juices

### **Traditional Champagne Toast**

### Hors d' Oeuvres

Presentation of Sliced Fresh Seasonal Fruits, Antipasto Display and Domestic and Imported Cheeses. Accompanied with an Assortment of Breads and Crackers

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Your Choice of Six Selections from our Gold Hors d' Oeuvres List to be Butler Passed During Cocktail Hour

### Salad Selections

(Choose One)

#### **Shores Garden Salad**

Baby Mixed Greens, Sweet Grape Tomatoes, Artichokes, Cucumbers and Carrot Strings with Bleu Cheese Vinaigrette

#### **Classic Caesar Salad**

with Homemade Croutons and Fresh Shaved Parmesan Cheese

#### **Shores Select Salad**

Baby Bibb, Tomatoes, Kalamata Olives, Topped with Chilled Shrimp With Lemon Zested Vinaigrette

### Entrée Selections

(Choose One)

**Sautéed Breast of Chicken Picatta with Lemon Caper Sauce** \$77.95

**Chicken Breast Madeira (Madeira Wine and Wild Mushroom Sauce)** \$77.95

**Maple Glazed Fillet of Salmon** \$79.95

**Caribbean Mahi Mahi, Topped with Mango, Jalapeño Relish** \$79.95

**Marinated Churrasco Steak with Chimichurri Sauce** \$82.95

**Roasted Prime Rib of Beef au jus** \$89.95

### Side Item Selections

(Select Two)

Garlic Mashed Potato · Rosemary Potatoes

Rice Pilaf · Gallo Pinto (Red Kidney Beans & Brown Rice)

Seasonal Vegetable Medley · Vegetable Stir Fry

Ratatouille · Broccoli Florets · Plantains

*Freshly Baked French Rolls and Butter  
Freshly Brewed Arabica Bean Regular and Decaffeinated Coffee or Tea Service*

***Special Occasion Cake***

*(Custom Designed Butter Cream Wedding Cake From Edible Creations)*

*Floor Length Linen and Chiavari Chairs are Included in This Package*

***Prices Based on a Minimum of 50 Guests***

***Pre-Determined Choice of Entrées will be Billed at Higher Priced Entrée  
All Prices are Per Person and Subject to Gratuities, Service Charge and Sales Tax***

## *~Platinum Event Package~*

### *Cocktails*

*Five Hour Unlimited Open Bar Featuring Premium Brand Liquors, Domestic and Imported Beers, Chardonnay, Cabernet Sauvignon and Rosé Wines, Assorted Soft Drinks and Fresh Fruit Juices*

*Traditional Champagne Toast*

*Wine Service with Dinner*

### *Hors d' Oeuvres*

*Presentation of Sliced Fresh Seasonal Fruits, Antipasto Display and Domestic and Imported Cheeses. Accompanied with an Assortment of Breads and Crackers*

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*Your Choice of Six Selections from our Platinum Hors d' Oeuvres List to be Butler Passed During Cocktail Hour*

### *Appetizer*

*(Choose One)*

*Maryland Crabcakes with Garlic Aioli*

*Butternut Squash Bisque*

*Beef Carpaccio with Baby Arugula Topped with Shaved Parmesan Cheese*

*Tuna Tartare Drizzled with Soy Ginger Glaze*

### *Salad Selections*

*(Choose One)*

*Miami Caprese*

*Layers of Vine Ripe Tomatoes, Avocado, Fresh Mozzarella and Basil*

*Topped with Homemade Balsamic and Extra Virgin Olive Oil*

*Shores Salad*

*Wild Mixed Greens, Mandarin Oranges and Candied Walnuts with Sesame Ginger Dressing*

*Shores Select Salad*

*Baby Bibb, Watercress, Hearts of Palm, Gorgonzola Cheese and Toasted Pine Nuts with*

*Champagne Vinaigrette*

### *Intermezzo*

*(Choose One)*

*Blood Orange Sorbet with Limoncello*

*Pink Champagne Sorbet with Chambord*

### **Entrée Selections**

(Choose One)

#### ***Stuffed Chicken Valentine***

*(Chicken Breast Stuffed with Creamy Mozzarella and Red Peppers, Topped with Buerre Blanc) \$99.95*

***Fillet of Snapper with Scallops*** *(Pan Seared in Olive Oil, Finished with White Truffle Butter) \$104.95*

***Surf and Turf*** *(Fillet Mignon with Lobster Tail) \$Market Price*

***Fillet Mignon*** *with Pinot Noir Sauce \$114.95*

***Frenched Lamb Chops*** *(Grilled to Perfection, Served with Mint Natural Jus) \$119.95*

### **Side Item Selections**

(Select Two)

*Duchess Sweet Potatoes · Rosemary Potatoes*

*Rice Pilaf · Fingerling Potatoes*

*Baby Carrots · Ratatouille · Broccoli Florets*

*Freshly Baked French Rolls and Butter*

*Freshly Brewed Arabica Bean Regular and Decaffeinated Coffee or Tea Service*

### **Dessert**

***Chocolate Marquesa***

***And***

***Special Occasion Cake***

*(Custom Designed Butter Cream Wedding Cake From Edible Creations)*

*Floor Length Linen and Chiavari Chairs are Included in This Package*

***Prices Based on a Minimum of 50 Guests***

***Pre-Determined Choice of Entrées will be Billed at Higher Priced Entrée***

***All Prices are Per Person and Subject to Gratuities, Service Charge and Sales Tax***



## *~ Buffet Event Package ~*

### *Cocktails*

*Four Hour Unlimited Open Bar Featuring Club Brand Liquors, Domestic Beers, Chardonnay, Cabernet Sauvignon and Rosé Wines, Assorted Soft Drinks and Fresh Fruit Juices*

### *Traditional Champagne Toast*

### *Hors d' Oeuvres*

*Presentation of Sliced Fresh Seasonal Fruits and Domestic and Imported Cheeses. Accompanied with an Assortment of Breads and Crackers*

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*Your Choice of Six Selections from our Silver Hors d' Oeuvres List to be Butler Passed During Cocktail Hour*

### *Salad Station*

*Chef's Selection of Six Assorted Cold Salads*

### *Pasta Station*

*Our Chefs Will Custom Prepare the Pasta of Your Choice.*

*Fettuccini, Tortellini and Penne Pastas, with Your Choice of Marinara, Alfredo, Frutti di Mare, Amatriciana, Pesto Genovese, Vodka, Puttanesca, Aglio e olio or Ai Funghi Sauces*

### *Entrée Selections*

*(Choose Two)*

*Sautéed Breast of Chicken Picatta with Lemon Caper Sauce*

*Stuffed Breast of Chicken Florentine*

*Asian Salmon*

*Blackened Mahi Mahi with Key Lime Sauce*

*Stir Fried Steak with Onions and Peppers*

*Sliced Loin of Pork with Wild Mushroom Demi Glace*

### *Side Item Selections*

*(Choose Two)*

*Garlic Mashed Potato · Rosemary Potatoes*

*Rice Pilaf · Gallo Pinto (Red Kidney Beans & Brown Rice)*

*Seasonal Vegetable Medley · Vegetable Stir Fry*

*Ratatouille · Broccoli Florets · Plantains*

*Freshly Baked French Rolls and Butter*

*Freshly Brewed Arabica Bean Regular and Decaffeinated Coffee or Tea Service*

**Dessert**

***Special Occasion Cake***

*(Custom Designed Butter Cream Wedding Cake From Edible Creations)*

\$73.95

*Floor Length Linen and Chiavari Chairs are Included in This Package*

***Prices Based on a Minimum of 75 Guests***

***All Prices are Per Person and Subject to Gratuities, Service Charge and Sales Tax***

# *~Deluxe Buffet Event Package~*

## *Cocktails*

*Five Hour Unlimited Open Bar Featuring Call Brand Liquors, Domestic and Imported Beers, Chardonnay, Cabernet Sauvignon and Rosé Wines, Assorted Soft Drinks and Fresh Fruit Juices*

## *Traditional Champagne Toast*

## *Hors d' Oeuvres*

*Presentation of Sliced Fresh Seasonal Fruits, Antipasto Display and Domestic and Imported Cheeses. Accompanied with an Assortment of Breads and Crackers*

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*Your Choice of Six Selections from our Gold Hors d' Oeuvres List to be Butler Passed During Cocktail Hour*

## *Salad Station*

*Chef's Selection of Six Assorted Cold Salads*

## *Carving Station*

*(Choose Two)*

*Beef Tenderloin*

*Whole Roasted Turkey*

*Honey Glazed Baked Ham*

*Blackened Loin of Salmon*

*Roasted Leg of Lamb*

## *Pasta Station*

*Our Chefs Will Custom Prepare the Pasta of Your Choice.*

*Fettuccini, Tortellini and Penne Pastas, with Your Choice of Marinara, Alfredo, Frutti di Mare, Amatriciana, Pesto Genovese, Vodka, Puttanesca, Aglio e olio or*

*Ai Funghi Sauces*

## *Entrée Selections*

*(Choose Two)*

*Ricotta and Goat Cheese Stuffed Breast of Chicken with Red Pepper Coulis*

*Sautéed Breast of Chicken with a Peppercorn Sauce*

*Mojo Marinated Loin of Pork*

*Maple Glazed Fillet of Salmon*

*Mahi Mahi with a Caribbean Salsa*

## *Side Item Selections*

*(Choose Two)*

*Duchess Sweet Potatoes · Rosemary Potatoes*

*Rice Pilaf · Fingerling Potatoes*

*Baby Carrots · Ratatouille · Broccoli Florets*

*Freshly Baked French Rolls and Butter  
Freshly Brewed Arabica Bean Regular and Decaffeinated Coffee or Tea Service*

**Dessert**

*Desert Table with Ice Cream Sundae Bar*

*And*

*Special Occasion Cake*

*(Custom Designed Butter Cream Wedding Cake From Edible Creations)*

\$94.95

*Floor Length Linen and Chiavari Chairs are Included in This Package*

*Prices Based on a Minimum of 75 Guests*

*All Prices are Per Person and Subject to Gratuities, Service Charge and Sales Tax*

*~Butler Passed Hors D' Oeuvres~*

*(Please Select 6 from the Appropriate Level)*

**Silver Event Package or Buffet Event Package**

*Sesame Chicken Satay with Thai Peanut Sauce  
Spinach and Goat Cheese in Phyllo Cup  
Grilled Veggie Bruschetta  
Hummus on Toast Points, Topped with Roasted Red Bell Pepper  
Beef and Eggplant Skewer with Tamarind Glaze  
Hummus Deviled Eggs  
Spicy Spinach Stuffed Mushrooms  
Fried Calamari with Garlic Aioli  
Ceviche Shots*

**Gold Event Package or Deluxe Buffet Event Package**

*Belgian Endive, Stuffed with Salmon Mousse, Topped with Caviar  
Thai Chicken Salad in Phyllo Cup  
Mozzarella Caprese Skewers  
Smoked Salmon Canapés  
Crab Cake with Roast Bell Pepper Sauce  
Curried Chicken in Phyllo Cup  
Potato Pancakes, Topped with Sour Cream and Chives  
Beef Teriyaki Skewers*

**Platinum Event Package**

*Coconut Shrimp with Thai Peanut Sauce  
Artichoke Parmesan Hearts with Goat Cheese  
Beef Tartare  
Smoked Salmon and Caviar Canapé's  
Belgian Endive Stuffed with Serrano Ham, Manchego Cheese and Roasted Pepper  
Tuna Tartare, Served on a fried Wonton  
Scallops Wrapped in Bacon, Topped with Mango Sauce  
Wild Mushroom and Artichoke Bruschetta with Shaved Pecorino  
NY Strip, Thinly Sliced and Topped with Caramelized Onions and Horseradish Aioli  
Asparagus Wrapped in Prosciutto, Served with Horseradish Sauce*

## *~ Bar Service Upgrades for Package Menus ~*

### *Call Brands*

*Canadian Club  
Jim Beam  
Dewars  
Sauza Gold  
Beefeater  
Fris  
Bacardi*

### *Premium Brands*

*Crown Royal  
Maker's Mark  
Johnnie Walker Black  
Jose Cuervo Silver  
Tanqueray  
Absolut  
Bacardi  
Captain Morgan*

*Domestic and Imported Beer  
Chardonnay, Rosé  
and Cabernet Sauvignon Wines,  
Champagne Toast Included*

*Domestic and Imported Beer  
Chardonnay, Rosé,  
and Cabernet Sauvignon Wines,  
Champagne Toast Included*

***Upgrade from Club Brands: \$10.00***

***Upgrade from Call Brands: \$15.00***

### *Super Premium*

*Crown Royal Black  
Woodford Reserve  
Johnnie Walker Double Black  
Patron Silver  
Tanqueray N 10  
Ketel One or Grey Goose  
Bacardi Rum 8 Years Rum  
Captain Morgan  
Hennessey VS  
Kahlua  
Baileys*

*Domestic and Imported Beer  
Chardonnay, Pinot Grigio, Merlot,  
Pinot Noir, Sauvignon Blanc and  
Cabernet Sauvignon Wines,  
Champagne Toast Included*

***Upgrade from Premium Brands: \$15.00***

*\* Assorted Soft Drinks, Fruit Juices and Frozen Cocktails are Apart of all Open Bars \*  
All Prices are Person and are Subject to Gratuities, Service Charge and Sales Tax  
(Above Brands Are for Illustration Purposes, May be Substituted for Equivalent Product)*

## *Preferred Vendor List*

### *Cakes*

<i>Edible Creations</i>	954-433-3445
<i>Edda's Cake Designs</i>	305-445-4600

### *Musical Entertainment*

<i>ASM DJ's</i>	786-207-9150
<i>Diamond Dj's</i>	954-572-8511
<i>Tom Caminiti "The Tall Italian"</i>	954-442-9442
<i>Dave Conally Band</i>	561-333-4082

### *Florist*

<i>Reggi and Michael Designs</i>	305-895-4555
<i>Neil O Sinclair</i>	786-486-6345
<i>Floral Designs by Yamir, Inc</i>	305-818-2939

### *Photographer / Videographer*

<i>Lloyd Goradesky Photography</i>	305-915-2691
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### *Make Up Artist*

<i>South Beach Makeup Studio</i>	786-416-1234
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### *Bridal Attire*

<i>A – Z Formalwear</i>	305-893-5032
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### *Chair Covers / Linen*

<i>Intl. Party Designer</i>	305-640-0580
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### *Limo*

<i>Royal Limousines</i>	305-442-1414
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### *Party Planner*

<i>Expression of Elegance Event Planner Inc.</i>	786-343-8786
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