

BANQUET & EVENT MENU





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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. There is a 2 hour time limit on all buffets.

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 count falls below this minimum a \$200.00 staffing fee will apply.

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 26% 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

BEVERAGES

Regular and Decaffeinated Coffee	\$40 Per Gallon
Hot Water and Assorted Tea Bags	\$40 Per Gallon
Iced Tea (Unsweetened or Sweet)	\$30 Per Gallon
Lemonade	\$30 Per Gallon
Fresh Strawberry Lemonade	\$35 Per Gallon
Infused Water Cucumber Strawberry Lemon Pineapple Mint	\$35 Per Gallon
Fresh Squeezed Orange Juice	\$40 Per Gallon
Apple Juice	\$35 Per Gallon
Fiji Water Bottles (500ml)	\$6 Each
Assorted Soft Drinks (Coke, Diet Coke, Sprite)	\$6 Each

BREAKFAST ITEMS

Chef's Choice Breakfast Sandwich	\$12 Per Person
Assorted Muffins	\$50 Per Dozen
Mini Croissants	\$40 Per Dozen
Mini Assorted Bagels with Cream Cheese	\$40 Per Dozen
Hard Boiled Eggs	\$34 Per Dozen

SNACKS & SWEETS

Individual Containers of Fruit Yogurt	\$4 Each
Assorted Granola Bars	\$3 Each
Assorted Whole Fruit	\$6 Per Person
Assorted Bags of Chips	\$3 Each
Assorted Cookies	\$32 Per Dozen
Chocolate Fudge Brownies	\$40 Per Dozen
Assorted Candy Bars	\$3 Each
Assorted Ice Cream Novelties	\$5 Each



BREAKFAST

BREAKFAST

TRADITIONAL CONTINENTAL - \$26 PER PERSON

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

FRESH START - \$32 PER PERSON

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

ALL AMERICAN BREAKFAST - \$36 PER PERSON

Fresh Brewed Coffee | Hot Tea | Fresh Squeezed Orange Juice | Mini Yogurt Parfaits | Fresh Seasonal Fruit
Scrambled Eggs | Breakfast Potatoes with Peppers and Onions | Choice of Applewood Smoked Bacon,
Chicken Sausage or Pork Sausage | Bagels with Cream Cheese, Jam and Butter | French Toast or Pancakes

ENCORE SIGNATURE BRUNCH - \$44 PER PERSON

Fresh Brewed Coffee | Hot Tea | Fresh Squeezed Orange Juice | Mini Yogurt Parfaits | Fresh Seasonal Fruit
Garden Salad | Scrambled Eggs | Breakfast Potatoes with Peppers and Onions | Seasonal Vegetables
Choice of Applewood Smoked Bacon, Chicken Sausage or Pork Sausage | Pan Seared Salmon with Butter Sauce |
Assorted Danish | French Toast or Pancakes

ADD ONS

ENHANCE YOUR BREAKFAST BUFFET BY ADDING A CHEF ATTENDED OMELET STATION

OMELET STATION - \$10 PER PERSON & \$150.00 CHEF FEE

Farm Fresh Eggs | Peppers | Onions | Ham | Cheese | Mushrooms | Tomato | Spinach | Sausage | Pico de Gallo



REFRESHMENTS & SNACK BREAKS

PRICING APPLIES FOR UP TO 30 MINUTES OF SERVICE AND IS BASED ON ADDING TO EVENTS WITH AN EXISTING MEAL FUNCTION.

FAIRFAX FIESTA - \$10 PER PERSON

Tortilla Chips | Cheese Sauce | Fire Roasted Salsa | Guacamole

HEALTHY BREAK - \$11 PER PERSON

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

TAKE ME OUT TO THE BALLGAME - \$12 PER PERSON

Buttered Popcorn | Caramel Popcorn with Peanuts | Soft Pretzels with Honey Mustard | Ice Cream Novelties

SWEET & SALTY - \$12 PER PERSON

Display of Domestic Cheeses | Assorted Crackers | Fresh Seasonal Fruit

SUNDAE BAR - \$15 PER PERSON

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



LUNCHEON BUFFETS

AVAILABLE BETWEEN 11:00AM AND 4:00PM

ALL LUNCHEON BUFFETS INCLUDE YOUR CHOICE OF AN ICED TEA OR LEMONADE STATION AND COFFEE SERVICE ON CONSUMPTION. SERVICE TIME IS A MAXIMUM OF 2 HOURS.

THE DELI - \$28 PER PERSON

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

SOUTHWEST - \$30 PER PERSON

Corn Chips | Pico de Gallo | Guacamole | Seasoned Ground Beef | Shredded Chipotle Chicken | Choice of Flour or Corn Tortillas | Mexican Rice | Black Beans | Shredded Lettuce | Shredded Cheese | Diced Tomatoes | Sour Cream

ENCORE SLIDER BAR - \$36 PER PERSON

Garden Salad | Pasta Salad | Artisan Rolls | Angus Beef | BBQ Pulled Pork | Mahi Mahi American Cheese | Ketchup | Whole Grain Mustard | Lettuce | Tomatoes | Pickles

THE PITMASTER - \$38 PER PERSON

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

MANGIA BENE - \$36 PER PERSON

Caesar Salad | Chicken Scampi | Meatballs | Chef's Choice of Pasta | Marinara | Roasted Garlic Alfredo | Italian Style Green Beans | Breadsticks

ADD ONS

ENHANCE YOUR LUNCHEON BUFFET WITH THE ADDITION OF A DELICIOUS SOUP AND SWEET TREATS.

DESSERT - \$5 PER PERSON

Chef's Assortment of Miniature Sweets

SOUP - \$5 PER PERSON

Select One

Creamy Tomato Basil | Broccoli Cheddar | Minestrone | Chicken Noodle | Chicken Tortilla | Corn Chowder



RECEPTION

CULINARY DISPLAY AND HORS D'OEUVRES

PRICING IS BASED ON ADDING TO EVENTS WITH AN EXISTING MEAL FUNCTION.

CHEESE TABLE - \$12 PER PERSON

Presentation of Imported & Domestic Seasonal Cheeses | Fresh Fruits | Assorted Crackers

VEGETABLE TABLE - \$10 PER PERSON

Zucchini | Squash | Carrots | Broccoli | Cauliflower | Celery | Sugar Snap Peas | Ranch Dressing

MEDITERRANEAN TABLE - \$12 PER PERSON

Grilled Pita | Seasonal Hummus | Olive Tapenade | Feta Cheese | Cucumbers | Chef's Grilled Vegetables

BUILD YOUR OWN BRUSCHETTA TABLE - \$18 PER PERSON

Grilled Breads | Tomato Bruschetta | Diced Kalamata Olive | Fresh Italian Parsley | Roasted Mushrooms
Basil Pesto | Aged Parmesan | Feta Cheese | Roasted Peppers

HORS D'OEUVRES - PRICED PER 50 PIECES

Hot Selections

Meatballs Select One: BBQ, Teriyaki or Spicy Marinara	\$90
Fried Pork Pot Stickers Soy Dipping Sauce	\$110
Vegetarian Spring Rolls Plum Sauce	\$115
Spinach Dip Stuffed Mushrooms	\$115
Coconut Shrimp Orange Horseradish Marmalade	\$120
Chicken Satay Peanut Sauce	\$145
Miniature Crab Cakes Red Pepper Remoulade	\$170

Cold Selections

Deviled Eggs	\$80
Caprese Skewers	\$80
Bruschetta	\$100
Garlic Roasted Hummus Crostini with Diced Cucumber	\$100
Brie and Prosciutto Crostini with Seasonal Jam	\$135
Aji Poke Canapes	\$170
Jumbo Shrimp with Cocktail Sauce	\$250
Bloody Mary Shrimp	\$250



CHEF ATTENDED STATIONS

PRICING IS BASED ON ADDING TO EVENTS WITH AN EXISTING MEAL FUNCTION. SERVINGS ARE APPROXIMATE AND ARE BASED ON APPETIZER SIZED PORTIONS. PRICING INCLUDES ONE UNIFORMED CHEF. ADDITIONAL CHEFS ARE AVAILABLE AT \$150 PER CHEF. SERVICE TIME IS A MAXIMUM OF 2 HOURS

CARVING STATION

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

ACTION STATIONS

PASTA	\$25 Per Person
Choice of One Pasta: Capellini, 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	
STIR FRY	\$27 Per Person
Choice of Chicken or Shrimp Carrots Broccoli Florets Sugar Snap Peas Red Peppers Mushrooms Yellow Onions Soy Ginger Sauce Choice of Jasmine Rice or Fried Rice	



DINNER BUFFETS

SERVED BETWEEN 4:00PM AND 11:00PM

ALL DINNER BUFFETS INCLUDE YOUR CHOICE OF AN ICED TEA OR LEMONADE STATION, COFFEE SERVICE ON CONSUMPTION AND CHEF'S ASSORTMENT OF MINIATURE SWEETS. SERVICE TIME IS MAXIMUM OF 2 HOURS.

SOUTH OF THE BORDER \$60 PER PERSON

Corn Chips | Fire Roasted Salsa | Guacamole | Chicken, Shrimp and Steak Fajitas | Cheese Enchiladas
Choice of Flour or Corn Tortillas | Charro Beans | Mexican Rice | Crema Mexicana

TOUR OF ITALY \$62 PER PERSON

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

SOUTHERN COMFORT \$64 PER PERSON

St. Louis Style BBQ Spareribs | Fried Chicken | Cole Slaw | Mashed Potatoes
Southern Style Green Beans | Macaroni & Cheese | Sweet Rolls

FARMHOUSE \$64 PER PERSON

Spinach Salad | Frenched Chicken Breast with Lemon Garlic Cream Sauce
Herb Crusted Salmon with Bleu Cheese Mornay | Green Beans Almandine | Herb Roasted Potatoes | Assorted Rolls

ISLAND FARE \$70 PER PERSON

Garden Salad | Grilled Mahi-Mahi with Pineapple Salsa | Grilled Steak with Chimichurri Sauce
Yellow Rice | Sofrito Black Beans | Sweet Plantains



BARS

OPEN BAR PACKAGES

BAR PACKAGES START WITH A TWO-HOUR MINIMUM.

VINE AND STEIN

\$28 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

\$32 PER PERSON

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

Choice of Pinot Grigio or Moscato | Choice of Cabernet Sauvignon or Pinot Noir
Stoli Vodka | Islamorada Gin | Bacardi Silver Rum | Cazadores Silver Tequila
Selection of (2) Domestic Bottled Beers | Selection of (2) Imported Bottled Beers

PREMIUM

\$38 PER PERSON

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

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

TOP SHELF

\$42 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 | Diplomatico Rum | Glenlivet Twelve Year Scotch | Woodford Reserve Bourbon
Crown Royal Whiskey | 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
Yuengling

DOMESTIC BEER (AQUA PARK EVENTS)

Bud Light
Budweiser
Michelob Ultra
Yuengling

A LA CARTE

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

CASH BAR

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

Domestic Bottled Beer	\$10
Imported Bottled Beer	\$11
Wine by Glass	\$12
House Single Cocktail	\$12
Premium Single Cocktail	\$14
Top Shelf Cocktail	\$16

IMPORTED BEER (CLUBHOUSE EVENTS)

Corona Extra
Heineken
Stella Artois

IMPORTED BEER (AQUA PARK EVENTS)

Heineken
Stella Artois



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