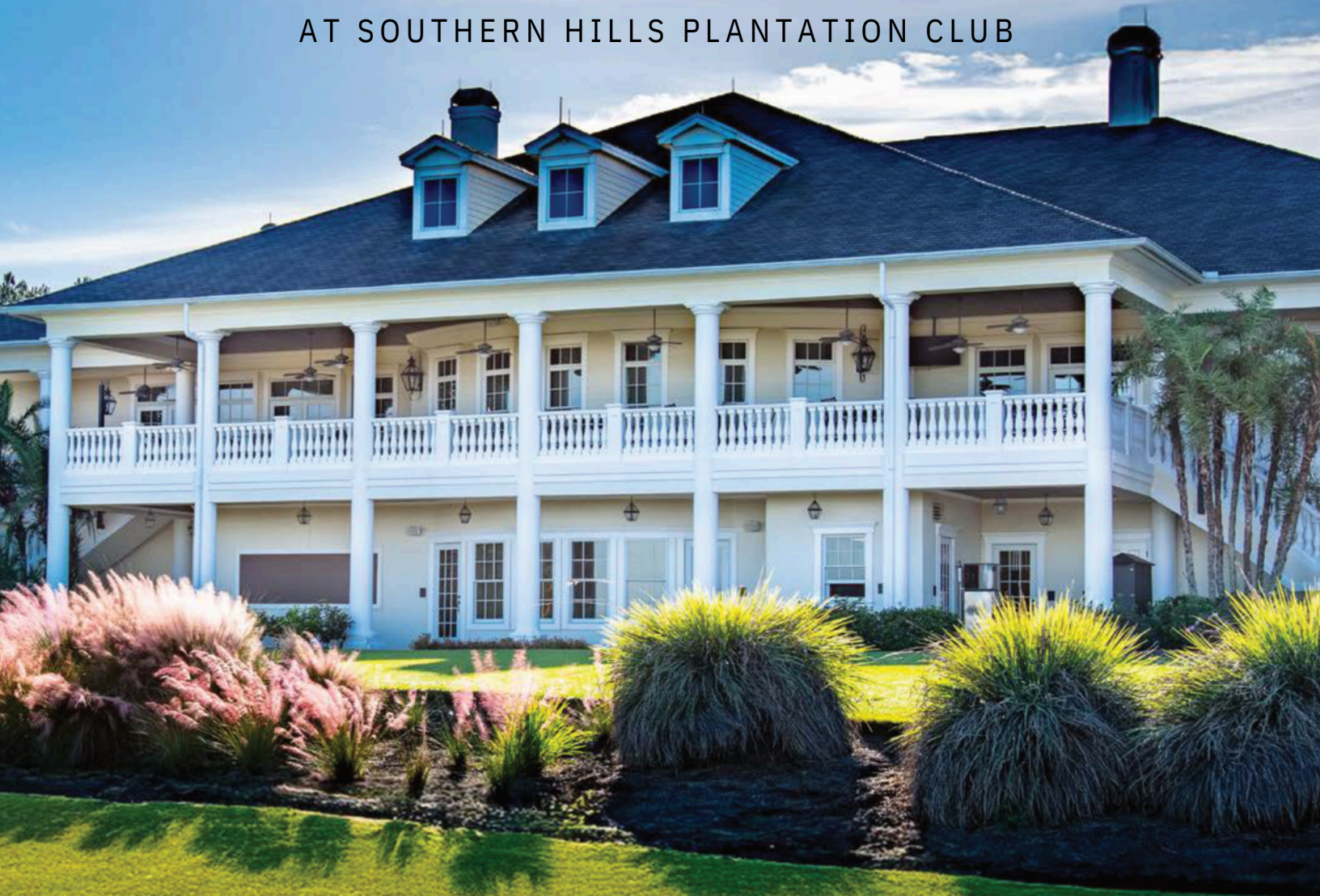


Special Events

AT SOUTHERN HILLS PLANTATION CLUB



Southern Hills
PLANTATION CLUB

352.277.5000 | SOUTHERNHILLSPLANTATIONCLUB.COM
4200 SUMMIT VIEW DRIVE | BROOKSVILLE, FL 34601



Room Rental

GRAND DINING ROOM | \$600

4-Hour Space Rental | 100 Guests

The Grand Dining Room is the perfect representation of elegance, charm and superb attention to detail. With tall, vaulted ceilings, beautiful chandeliers and plenty of space for entertaining.

PRIVATE DINING ROOM | \$400

4-Hour Space Rental | 40 Guests

The club's Private Dining Room upholds a classic southern style, equipped with dazzling chandeliers, coffered ceilings and rustic wooden flooring. The Private Dining Room may be used as a main

ROOMS COLLECTION | \$1500

4-Hour Space Rental | 150 Guests

Includes the utilization of the entire elegant clubhouse and second floor veranda for additional seating and/ or entertainment space.

Southern Hills
PLANTATION CLUB



Morning Dishes

Breakfast Selections and Substitutions are priced per person

Classic Continental.....\$15

Assorted Fruit Juices, Seasonal Sliced Fruit, Assorted Danishes and Pastries, Southern Hills Signature Coffee

BUFFET BREAKFAST

Plantation Breakfast..... | \$18

*Assorted Fruit Juices, Seasonal Sliced Fruit, Scrambled Eggs, Applewood-Smoked Bacon or Country Sausage
Breakfast Potatoes, Buttermilk Biscuits and Southern Hills Signature Coffee*

BRUNCH BUFFET

Southern Hills Brunch.....\$32

*Assorted Fruit Juices, Seasonal Sliced Fruit, Scrambled Eggs, Applewood-Smoked Bacon, Country Sausage
Breakfast Potatoes, Buttermilk Biscuits, Chef's Seasonal Vegetables, Salad and Choice of Two Entrées*

ENTRÉES

Bourbon Pecan Salmon | Tuscan Chicken | Rigatoni Bolognese
Braised Beef Tips with Cabernet Demi | Southern Fried Chicken & Waffles

*Substitute Scrambled Eggs for:
Eggs Florentine \$1 | Eggs Benedict \$2*

CHEF-ATTENDED OMELET STATION

\$125 Chef-attendant fee applies

Made-to-Order Omelets.....\$6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$5000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.



Hors D'oeuvres

COLD & HOT SELECTIONS

Priced per 50 pieces

Smoked Salmon Crostini.....	\$150
Iced Jumbo Peeled Shrimp.....	Market Price
<i>Cocktail Sauce, Lemon</i>	
Tomato & Mozzarella Bruschetta.....	\$75
<i>Toast Points</i>	
Caprese Skewers.....	\$100
<i>Tomato, Mozzarella, Basil, Balsamic Glaze</i>	
Mini Crab Cakes.....	\$150
Beef Tenderloin Crostini.....	\$150
Mini Cubanos.....	\$75
Chicken Cordon Bleu Puffs.....	\$75
Beef Empanadas.....	\$75
Spanakopita.....	\$100
Mini Southern Chicken & Waffles.....	\$100
Whipped Ricotta Crostini.....	\$100
Crab Rangoon Phyllo Cups.....	\$150

Mini Beef Wellingtons.....	\$150
Vegetable Spring Rolls.....	\$100
Sausage Stuffed Mushroom Cups.....	\$100
Swedish or Italian Meatballs.....	\$75
Bacon-Wrapped Shrimp.....	\$150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.



Cocktail Party

Cocktail Party Selections and Enhancements are Priced Per Person

Southern Soirée.....\$32

*Includes Charcuterie Board with Cured Meats, Cheeses, Olives, Nuts, Crackers and Fruit
Choice of 4 hand -passed or stationed Hors D'oeuvres for 1 Hour*

HORS D'OEUVRES

Boneless Wings with Buffalo or BBQ Sauce | Beef Tenderloin Crostini | Vegetable Spring Rolls
Spanikopita | Mini Crab Cakes with Rémooulade | Tomato & Basil Bruschetta | Bacon-Wrapped Shrimp
Caprese Skewers | Mini Beef Wellington | Cordon Bleu Chicken Puffs
Swedish Meatballs | Mini Southern Chicken & Waffles Bites | Assorted Desserts

ENHANCEMENTS

Priced Per Person

Chef's Carving Table.....\$10
With Rolls, Sauces and your choice of Protein: Spiral Honey Ham, Roast Beef, Top Round or Roast Turkey Breast

Prime Rib Carving Table.....\$14
Au Jus and Horseradish Sauce

SWEET ENDINGS

Priced Per Person

Three-Tier Chocolate Fountain.....\$10
Flowing with Dark Chocolate, Accompanied with: Pretzels, Strawberries, Marshmallows, Sugar Wafers, Graham Crackers

Assorted Dessert Table.....\$10

Bananas Foster.....\$16
Warm bananas caramelized with butter, brown sugar, cinnamon and rum, flambéed and served over creamy vanilla ice cream

Cherries Jubilee.....\$16
Sweet cherries simmered in a rich cherry sauce, flambéed and served warm over creamy vanilla ice cream.

Build Your Own Sundae Bar.....\$10
*Guests can create their own sundae with vanilla and chocolate ice cream
Selection of sauces, sprinkles, crushed cookies, assorted candies, whipped cream, and cherries.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.



Themed Buffets

Themed Buffet Selections and Add-ons are Priced Per Person | 25-Guest Minimum

The Grill.....\$27

*Beef Hot Dogs, Hamburgers, Buns, Sliced Cheeses, Lettuce, Tomato, Onion, Pickles, Coleslaw, Baked Beans
Potato Salad and Freshly Baked Cookies*

Taste of Tampa.....\$33

Citrus Slaw, Fresh Cuban Bread, Mojo Roast Pork, Cuban Roasted Chicken, Yellow Rice, Black Beans and Tres Leches

Southern Hills BBQ.....\$31

*BBQ Chicken, BBQ Pulled Pork, Buns, Smoked Gouda Mac & Cheese, Coleslaw, Bourbon Baked Beans
House- Made Southern Peach Cobbler*

Fiesta Buffet.....\$32

Carne Asada, Chipotle Chicken, Soft Tortillas and Toppings, Seasoned Pinto Beans, Spanish Rice and Churros

Coastal Florida.....\$37

*Southern Hills Garden Salad, Artisan Dinner Rolls, Blackened Chicken Breast, Citrus Herb Mahi,
Coconut Rice, Seasonal Vegetable Medley and Key Lime Pie*

Tuscan Table.....\$33

*Garlic Breadsticks ,Caesar Salad, Tuscan Chicken, Parmesan Herb Rice Pilaf, Roasted Seasonal Vegetables
Rigatoni Bolognese and Tiramisu*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.



Personalized Menu

PLATED \$35

Create-Your-Own Selections are priced per person / 25-Guest Minimum

Includes House or Caesar Salad, Rolls with Butter, Three Entrées, Two Sides, One Dessert, Iced Tea and Coffee

ENTRÉES (SELECT THREE)

Tuscan Chicken
Spinach Roasted Tomato, Mozz Ragu
Spinach & Boursin-Stuffed Chicken
Garlic Jus
Chicken Picatta
Lemon Butter Caper Sauce
Braised Beef Tips
Cabernet Demi
Herb Crusted New York Strip
Herb Butter
Bourbon Glazed Pork Loin
Pineapple Bourbon Glaze

Bourbon Pecan Salmon
Maple Bourbon Pecan Glaze
Blackened Gulf Grouper
Lemon Butter Sauce
Shrimp Scampi
Garlic Butter Wine Sauce
Eggplant Parmesan
House-Made Sauce
Wild Mushroom Ravioli
Creamy Sage Sauce

SIDES (SELECT TWO)

Garlic Whipped Mashed Potatoes, Roasted Fingerling Potatoes, Potatoes
Au Gratin, Parmesan Herb Rice Pilaf, Smoked Gouda Mac & Cheese,
Roasted Broccoli, Honey Glazed Carrots, Haricot Verts Almondine,
Chef Seasonal Vegetables

DESSERTS (SELECT ONE)

Fresh Baked Cookies, Cherry Cheesecake, Flourless Chocolate Torte, Bread Pudding

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.

Personalized Menu

BUFFET \$37

Create-Your-Own Selections are priced per person | 25-Guest Minimum

Includes One Salad, Rolls with Butter, Two Entrées, Two sides, One Dessert, Iced Tea and Coffee

SALADS (SELECT ONE)

House Salad | Classic Caesar

ENTREES (SELECT TWO)

Tuscan Chicken

Boursin Cream Sauce

Chicken Piccata

Lemon Butter Caper Sauce

Spinach & Boursin Stuffed Chicken

Garlic Jus

Beef Braised Beef Tips

Cabernet Demi

Herb Crusted New York Strip

Herb Butter

Bourbon Pecan Salmon

Maple Bourbon Pecan Glaze

Parmesan Crusted Cod

Lemon Beurre Blanc

Wild Mushroom Ravioli

Cream Sage Sauce

Eggplant Parmesan

Home-Made Sauce

Bourbon Glazed Pork Loin

Pineapple Bourbon Glaze

SIDES (SELECT TWO)

Garlic Whipped Mashed Potatoes, Potatoes Au Gratin, Roasted Fingerling Potatoes Smoked Gouda Mac & Cheese, Parmesan Herb Rice Pilaf, Roasted Broccoli, Haricut Verts Almondine Honey Glazed Baby Carrots, Chef Seasonal Vegetables

DESSERTS (SELECT ONE)

Fresh Baked Cookies, Cherry Cheesecake, Flourless Chocolate Torte, Bread Pudding



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.



Cocktails

TRADITIONAL OPEN BAR

House Wine | Seltzers | Domestic & Imported Beer | Soda

4-Hour Open Bar.....\$30

Open Bar pricing based on guaranteed number of Guests | Priced per person

DELUXE OPEN BAR

*Titos Vodka | Tinkerman's Gin | Bacardi Rum | Captain Morgan | Parrot Bay Rum | Corazón Tequila
Dewar's Scotch Whiskey | Traveller's Whiskey | Buffalo Trace Bourbon | House Cordials | House Wine
Seltzers | Domestic & Imported Beer | Soda*

4-Hour Open Deluxe.....\$40

Open Bar pricing based on guaranteed number of Guests | Priced per person

SPECIALTY DRINKS

Traditional Champagne Toast.....\$4

Southern Hills Punch.....\$300

Per 3 Gallons | House-Made Punch with Vodka, Rum or Tequila

Southern Hills Sangria.....\$300

Per 3 Gallons | House-Made White, Red or Sparkling Sangria

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make the event coordinator aware of any food allergies. Minimum purchase of \$2000 in food and beverage required. 22% taxable service charge and 6.5% sales tax will be applied. Due to FDA regulation, no food is allowed to be taken off the premises.

Ultimate Vendors

DISC JOCKEY

SBS Events: 727.992.5678
Elite Sounds: 352.263.4683
Rhythm Makers DJ: 813.732.3008
Jason Pond Mobile DJ & Emcee: 352.650.7402

FLORIST

Sherwood Florist: 352.686.1662
Westover's Flowers: 352.796.3519
Allen's Florist: 352.796.4541

PHOTOGRAPHY

Napoleoni Photography: 718.772.8886
www.napoleoniphotography.com
Central Florida Weddings: 863.430.2088
www.centralflorida-weddings.com
Shawna Meadors Photography: 352.232.5125
www.shawnameadors.com

CAKES & DESSERTS

Designer Desserts Tampa: 352.810.9164
Cupcake Heaven: 352.610.4433

Additional Services

HORSE CARRIAGE SERVICE

Avalon West Carriage Service: 352.428.9608

HAIR & MAKEUP

Vanity Box (Nicole): 352.584.6786
REH Styles (Robert): 256.499.8661

Terms & Conditions

ATTIRE

Appropriate country club attire is required in the clubhouse. Men's hats must be removed when entering.

DEPOSIT

A \$500 non-refundable retainer in the form of check, money order, cash or credit card must be received upon execution of the contract at Southern Hills Plantation Club, in order to secure the event date.

FINAL COUNT

Menus are to be finalized fourteen (14) days prior to your event. A final guarantee of attendees is due fourteen (14) days prior to arrival. When offering a choice of entrées, precounts are required fourteen (14) days prior to the event. You will be charged for the guaranteed number of Guests attending and extra Guests over the final guaranteed number.

ADDITIONAL CHARGES & MINIMUMS

Events may be subject to additional charges as follows: Chef & attendant fee: \$125 minimum per hour, additional rental time: \$500 per hour. Events held outdoors require additional labor for set-up, break-down and service. Client will be charged accordingly. Outdoor set-up fee: \$1500 minimum. \$2000 food & beverage minimum for all events.

TAXES & GRATUITY

All food and beverage items are subject to state sales tax and gratuity.

FOOD POLICY

No food is to be brought into Southern Hills Plantation Club without the approval of the Food & Beverage Director. All leftover food will remain the property of Southern Hills Plantation Club and cannot be removed from the catered event by the client.

This policy is intended to limit the risk of foodborne illness due to improper handling or storage of leftover food items. All leftover food will be disposed of by the Club at the conclusion of the function.

SERVICE OF ALCOHOLIC BEVERAGES

Alcoholic beverages, of any kind, brought in or taken out of Southern Hills Plantation Club is strictly prohibited. Southern Hills reserves the right to confiscate any alcoholic beverages brought to the facility in violation of this policy. The club reserves the right, in its sole discretion, to refuse service to any person for any reason whatsoever. All food and beverages consumed at the club must be furnished by Southern Hills Plantation Club unless previously approved by the club; this includes alcoholic party favors.

COMBUSTIBLES/CANDLES

Sparklers, Chinese floating lanterns, fireworks, pyrotechnics and any other combustible or fire-based items are strictly prohibited on the Southern Hills property. Candles are permitted as long as the flame is completely secured from exposure; no candelabras.

INDEMNIFICATION

Southern Hills Plantation Club is not and will not be responsible or liable for any damage, theft, casualty, loss, or destruction involving personal property.

DAMAGE

In the event that there are damages to Southern Hills Plantation Club, client will be responsible for applicable fees. Excess cleaning will result in a minimum \$300 cleaning fee.

FORCE MAJEURE

In the event an occurrence renders the event space uninhabitable, Southern Hills Plantation Club and the client agree to reschedule the event to a mutually convenient date and time and any prepayments and deposit fees shall be applied to the bill for the rescheduled event without penalty. In the instance that the event is unable to be rescheduled, all monies remitted to Southern Hills Plantation Club will be refunded to the client. For purposes of this agreement, a Force Majeure event shall include, without limitation, natural disaster (fire, hurricanes, floods), war, riot or any similar event beyond the control of the club.

terms + conditions

