

LAKESIDE TERRACE



Mis Quince

QUINCEAÑERA PACKAGES

Celebrating a Rite
of Passage

Lakeside Terrace will provide:

Room rental

tables with floor length white linens and napkins

banquet chairs, chivari chairs, or chair covers & sashes (with your choice of colors)

hardwood dance floor

Professional banquet captain & wait staff, white glove service upon request

complimentary self parking for you and your guests

discounted room rates for pre and post suites for out of town guests, based on availability

Complimentary referral service of trusted vendors network

For additional information and
further details call our event
specialist at 561.483.8338

TRADITIONAL MENU

Elegant Plated Dinner served to Adults; Teen-Friendly Buffet for Youths

Classic (Tier 1)

\$83 Per Adult

Four Passed Hors D'oeuvres
One Display
Three Course Dinner
Four Hour Open Bar

Milestone (Tier 2)

\$93 Per Adult

Five Passed Hors D'oeuvres
One Display
Three Course Dinner
Five Hour Open Bar

Diamond (Tier 3)

\$103 Per Adult

Guest of Honor's Name on Wall or Dance Floor
Five Passed Hors D'oeuvres
One Display or One Action Station Upgrade
Three Course Dinner with Upgraded Entrée
Five Hour Premium Open Bar

Traditional Youth Buffet

\$45 per Youth

One Hour Hors D'oeuvres and Display
Unlimited Soft Drinks
Teen Friendly Buffet

hors d'oeuvres

- . Brie, Raspberry in Puff Dough
- . Coconut Shrimp with Sweet Apricot Sauce
- . Toast Points with Whipped Boursin and Black Grape
- . Mini Pizza- Cheese or Pepperoni
- . Mini Chicken Quesadillas
- . Ultimate Pig in a Blanket
- . Paradise Chicken Wings, Jerk, Barbeque or Buffalo Style
- . Sesame Chicken Tenders with Sweet and Sour
- . Vegetable Spring Rolls with Honey Mustard
- . Antipasto Skewers with Black Olive, Artichoke Heart, Mozzarella
- . Curried Chicken Salad in Phyllo Cup
- . Chicken Satay with Thai Peanut sauce
- . Mini Beef Wellington with Cabernet Sauce
- . Fried Artichoke Hearts with Goat Cheese
- . Cozy Thai Shrimp with Mandarin Chili Sauce
- . Smoked Salmon Rosette with Cheese & Capers
- . Scallops Wrapped in Bacon
- . Hibachi Beef Skewer
- . Lump Crab Cake with Citrus Remoulade
- . Mozzarella Sticks with Marinara

display tables

SELECT ONE

Bruschetta Crostinis with Goat Cheese

Gourmet Cheese Display with Assorted Breads and Crackers

Seasonal Vegetables with Creamy Fresh Herb Dip

Fresh Assorted Display of Fruit and Berries with Vanilla Yogurt

Mediterranean Platter

(\$2 Additional)

Fresh Mozzarella and Tomato with Pesto, Grilled Vegetables,
Marinated Mushrooms, Olives and Other Relishes, Feta Cheese,
Hummus and Pita Bread, Assorted Cured Deli Meats

based on 60 minutes of continuous service during cocktail hour
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

TRADITIONAL MENU

Plated Adult Menu

. includes dinner rolls with butter, freshly brewed coffee, decaffeinated coffee & hot water with assorted herbal teas.

Salads

SELECT ONE

Romaine & Spinach Salad, Feta Cheese, Kalamata Olives, Red Bell Peppers, Crispy Fried Onions, Oregano Vinaigrette

House Salad, Mixed Greens, Roma Tomato, Cucumber, Carrot Ribbons, Buttermilk Ranch or Balsamic Vinaigrette

Romaine, Spinach and Iceberg Lettuce with Mandarin Oranges, Strawberries and Candied Pecans, Raspberry Dijon Vinaigrette

Caesar Salad with Focaccia Croutons, Parmesan Crisp, Roma Tomato, Creamy Style Caesar Dressing

entrées

All Entrees are served with Chef's Selected Seasonal Vegetables

(Please Select Two)

- . Herb Roasted Chicken, French Cut, Semi Boneless Breast of Chicken, Prepared with Sherry, Thyme and Shallots, Yukon Gold Mashed Potatoes
- . Chipotle Beef Strip Loin, Slow Roasted with a Chipotle Citrus Rub, Garlic and Shallot Jus, Roasted New Potatoes with Sea Salt
- . Balsamic Glazed Salmon, Steamed Jasmine Rice with Lemon Zest
- . Basil and Panko Crusted Salmon, Lemon Buerre Blanc, Potatoes Anna
- . Mediterranean Lemon Chicken, Roasted Pear Tomatoes, Garlic Cloves, Artichokes and Feta Cheese
- . Tender Top Sirloin Red Wine Reduction, Sour Cream and Chive Mashed Potatoes
- . Chicken Roulade of Spinach, Roasted Red Pepper, Boursin Cheese, Roasted Red Pepper Sauce
- . Boston Baked Stuffed Sole, Sauce Francese

Optional Entrée Upgrades

- . Filet Mignon, Sauce Merlot, Grilled Vidalia Onion Cap, Roasted Root Vegetable Hash *(\$10 additional)*
- . Filet and Sea Bass, Rosemary Seared Filet with Sauce Espagnole, Pan Seared Sea Bass with Tarragon Beurre Blanc, Steamed New Potatoes, Filled with Carrot Mousse *(\$10 additional)*
- . Chicken and Shrimp, Napa Valley Marinated Chicken Breast, With Sautéed Shrimp Scampi and Linguini Pro-vençal *(\$6 additional)*

Choice of Dessert

. Plated and Served

- . Passion Fruit Cheesecake, Lemon Cream Tart, Chocolate Ganache Cake

. Family Style or Stationed

- . Chocolate Covered Strawberries, Assorted Mini European Pastries, Chocolate Decadence

based on 90 minutes of continuous service during dinner

a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

TRADITIONAL MENU

Teen-Friendly Youth Buffet

Includes One Hour Hot and Cold Hors D'oeuvres and Display and Unlimited Soft Drinks

Starters

Please Select One

- . Classic Caesar Salad with Garlic Croutons
- . Tossed Garden Salad with Assorted Dressings
- . Fresh Vegetables with Dipping Sauces
- . Fresh Cubed Fruit Display

Buffet Selections

(Please Select Four)

- . Beef Tacos, Corn and Flour Tortillas and all the Fixings
- . Grilled Cheese Planks on Sour Dough
- . Chicken Tenders with Honey Mustard or Ranch Dipping Sauce
- . Manicotti Bolognese
- . Baked Ziti
- . Fettuccini Alfredo
- . World's Best Macaroni and Cheese
- . Ham- & Cheeseburger Sliders on Brioche Buns
- . Seasoned Steak Fries
- . Nachos with Cheese Sauce, Sour Cream & Salsa
- . Grouper Fingers and Tartar Sauce

Dessert Station

Please Select One

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Creams,
With Toppings of Hot Fudge, Caramel and Strawberry Sauces
Crushed Oreo Cookies, M&Ms
Coconut, Gummy Bears
Chopped Nuts, Sprinkles
Whipped Cream and Cherries

Create Your Own Cupcakes

Chocolate & Vanilla Cupcakes,
To top with Chocolate, Vanilla and Strawberry Icings,
Reese's Pieces, M&Ms,
Coconut, Chocolate Chips,
Mini Marshmallows, Sprinkles,
Jelly Beans and Red Hots

based on 90 minutes of continuous service during dinner

a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

A CASUAL APPROACH

Themed Station Menu, Designed for Adults & Young Adults Alike

Casual Classic

\$77 Per Adult / \$41 Per Young Adult

Four Passed Hors D'oeuvres

One Display Station / Two Themed Stations

Soda & Bottled Water Station

Four Hour Adult Open Bar

Casual Milestone

(Tier 2)

\$93 Per Adult / \$49 Per Young Adult

Four Passed Hors D'oeuvres

One Display Station / Three Themed Stations

Soda & Bottled Water Station

Five Hour Adult Open Bar

Casual Diamond

(Tier 3)

\$102 Per Adult / \$53 Per Young Adult

Guest of Honor's Name on Wall or Dance Floor

Five Passed Hors D'oeuvres

One Display or Action Station Upgrade

Three Themed Stations with Attendant

Soda & Bottled Water Station

Five Hour Premium Open Bar

One Hour Butler Passed Hors d'oeuvre Reception

Please select from options listed on page 2

Display Hors d'oeuvres Station

Please select from options listed on page 2

THEMED STATIONS

Upgrade to Chef Attended Stations for additional \$125.00. Ask your sales manager for details!
(additional station options on the following page)

Home Sweet Home

(Select Three of the following)

Hamburger and Cheese Burger Sliders

Macaroni and Cheese Cupcakes

BBQ Chicken Skewers

Chicken Fingers and French Fries

Overstuffed Grilled Cheese Sandwiches

Steamed Dogs with all the Fixings

New York Deli

(Select Three of the following)

Carved Corned Beef with Mini White and Rye Rolls

Carved Peppercorn Hot Pastrami, Mini White & Rye Rolls

Cole Slaw, Potato Salad and Pasta Salad

Carved Roast Beef with Mayonnaise, Mustard and Rolls

Slow Roasted Turkey with Cranberry Aioli & Mustard

Chicken and Tuna Salad on Small Croissants

based on 90 minutes of continuous service during dinner

a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

A CASUAL APPROACH

Themed Station Menu, Designed for Adults & Young Adults Alike

THEMED STATIONS, CONTINTUED

Upgrade to Chef Attended Stations for additional \$125.00. Ask your sales manager for details!

Southwestern

(Select Three of the following)

Fire and Ice Fruit Salad

Steak or Chicken Quesadillas with Salsa & Sour Cream

Cheese Enchiladas

Beef Tacos, Lettuce, Cheese, Pico de Gallo, Guacamole

Nachos with Cheese Sauce, Jalapenos, Chopped Tomato,
Black Olives and Sour Cream

Black Beans and Yellow Rice

Little Italy

(Select Three of the following)

Caesar Salad

Fettuccini Alfredo

Garlic Cheesy Bread

Seven Layer Lasagna

Assorted Pizzas

Stuffed Shells with Marinara or Bolognaise

Far East

(Select Three of the following)

Stir Fried Beef and Shrimp and

Vegetables with Jasmine Rice

Split Vegetable Eggrolls, Hot Mustard and Duck Sauce

Duck Pancakes with Hoisin Sauce & Spring Onion

Pork or Chicken Dumplings

Lo Mein Noodles

Six Piece Assorted Sushi Boat *(\$3.00 Additional)*

Mediterranean

(Select Three of the following)

Greek Salad with Grape Tomatoes, Cucumbers, Kalamata
Olives, Red Onion, Feta Cheese and Oregano Vinaigrette

Grilled Pita with Hummus and Baba Ganoush

Beef and Lamb Kefte with Tzatziki

Lemon Chicken Kabobs

Grilled Vegetable Kabobs

Oven Roasted Potatoes with

Olive Oil, Garlic and Rosemary

Island Flair

(Select Three of the following)

Tomato, Cucumber and Papaya Salad

Hibachi Beef Skewers

Grilled Pineapple Wedges with Raw Sugar Glaze

Grouper Fingers with Citrus Remoulade

Flame Broiled Mojo Chicken Skewers

Warm Crab and Shrimp Dip, Sour Dough Planks

based on 90 minutes of continuous service during dinner

a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

ENHANCEMENTS

COCKTAIL RECEPTION

carving stations

MINIMUM OF 50 GUESTS

- . whole Atlantic salmon wrapped and baked in puff pastry with lemon dill cream - 8pp
- . thyme roasted prime rib cooked medium with horseradish sauce, port wine jus & silver dollar rolls - 10pp
- . whole boneless slow roasted turkey breast with cranberry mayonnaise & grain mustard - 4.5pp
- . whole tenderloin beef wellington with sun dried tomato, wild mushroom duxelle & madeira sauce - 11pp

Optional Dessert Station Upgrades

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Creams,
With Toppings of Hot Fudge, Caramel and Strawberry Sauces
Crushed Oreo Cookies, M&Ms, Coconut, Gummy Bears
Chopped Nuts, Sprinkles, Whipped Cream and Cherries
\$6 Per Guest

S'Mores To Order

Real Fire Roasted Marshmallows,
Honey Graham Crackers, Selection of Decadent
Chocolate Bars, Expertly Constructed to Order
\$6 per Guest

Create Your Own Cupcakes

Chocolate & Vanilla Cupcakes,
To top with Chocolate, Vanilla and Strawberry Icings,
Reese's Pieces, M&Ms, Coconut, Chocolate Chips,
Mini Marshmallows, Sprinkles, Jelly Beans and Red Hots
\$6 Per Guest

Youth Beverage Upgrades

Frozen Drinks
\$6 Per Young Adult

Shirley Temple Bar with Attendant
\$3 Per Young Adult

all action stations must be accompanied by a chef at a charge of \$100 each
for the 60 minute service during cocktail reception
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added



BEVERAGES

standard brands

Skyy Vodka | Beefeater Gin | Jose Cuervo Gold Tequila
Jim Beam Bourbon | Southern Comfort | Dewar's Scotch
Bacardi Silver Rum

Domestic brews

Budweiser, Bud Light, Miller Lite,
Michelob Ultra, Coors Light

Imported brews

Sam Adams, Corona, Heineken

Premium white & red wines

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot, White Zinfandel
Assorted soft drinks and juices

additional hours open

each additional hour 7

additional hours consumption

- . Standard 7 / Premium 9 / drink
- . domestic brew 5 / bottle
- . imported brew 6 / bottle
- . premium wine 7 / glass
- . soft drinks & bottled water 3 / bottle

mocktail (non alcoholic) bar optional

Please inquire for details & pricing

premium brands

UPGRADE TO PREMIUM FOR \$4 / PERSON / HOUR

Grey Goose Vodka | Bombay Sapphire Gin | Patron Silver Tequila | Crown Royal Whiskey
Jack Daniels Black | Johnnie Walker Red Scotch | Jameson Irish Whiskey | Captain Morgan Rum

Domestic brews

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

Imported brews

Sam Adams, Corona, Heineken

Premium white & red wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel
Assorted soft drinks and juices

specialty bars

ADDITIONAL BARTENDER REQUIRED

martini bar: your choice of 4 types of fresh martinis shaken & stirred to perfection, 12 / martini on consumption

mojito bar: featuring traditional lime, strawberry, watermelon & mango, 12/ mojito on consumption

NOTE: Lakeside Terrace has a no-shot alcohol policy
1 single bar and 1 bartender per 65 guests at \$125/each bartender
our hosted bars do not include frozen/blended drinks
a 21% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

PREFERRED VENDORS

TRUSTED PROFESSIONALS—STRONGLY RECOMMENDED!

Event Design and Planning

84 West Studios	www.84weststudios.com	954-236-9000
Party Perfect	www.facebook.com/PartyPerfectEventsBocaRaton	561-994-8833
Dalcimer's	www.dalsimer.com	954-418-0608
Weddings By Bailey	www.weddingsbybailey.com	305-527-9413
Creations by Blanca	www.creationsbyblanca.com	954-701-6007
Alessandra's Events	www.alessandraanizio.com	561-541-2638

Accommodations

Hilton Boca Raton Suites, Scarlet Weiss	www.bocaratonsuites.hilton.com	561-852-4024
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Photography & Video

Santa Barbara Photography	www.santabarbarawedding.photos/	561-929-4579
Michael Wright	www.michaelwrightphoto.com	954-543-1616
Toni Jade Photography	www.Tonijade.com	646-406-3001
RKG Photography	www.rkgstudio.com	561-715-2199

DJ

MC Alex Entertainment Group	www.mcalexentertainment.com	954-568-9890
Mike Sipe Entertainment/Pure Energy	www.themikesipe.com	954-782-9118
Jorge Antonatos	www.soundeventdjs.com/author/djvision	754-224-6929
Brett – Outrageous Productions	www.outrageousproductions.net	954-214-9870
Steve Warner – “Sir Rockwell”	www.rockdabox.net/sir-rockwell-2	954-696-1917

Specialty Music

Michael Kennedy – Saxophone	www.koolkenedy.com	954-434-0397
Maurice Walker -Vocalist	www.emacmusic.com/2016/08/22/maurice-walker	772-237-6057
Jorge Guzman – Latin Band	www.reverbnation.com/amereida	954-254-4187

Formal Attire

Formal Traditions	www.formaltradition.net	954-776-5563
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Invitations

Alexander Designs – Samantha	www.Alexandermasondesigns.com	305-335-0225
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Cakes

Chef Robbie	www.recustomcakes.com	954-775-2633
Nancy's Cakes	www.Facebook.com/nancycakesfortlauderdale	954-205-7769

Limousine Transportation

Black Tie	www.btlimousine.net	561- 856-2103
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Games & Activities

Cocktail Hour Entertainment	www.cocktailhourentertainment.com	888-995-3836
Premier Xtras	www.Premierxtras.com	954-873-6720

Photo Booths

Eventz Photo Booth	www.Eventzphotobooth.com	561-391-9100
Imagenius Photo Booths	www.imageniustoo.com	561-410-9535

F.A.Q

The answers are here!

WHEN CAN I TOUR LAKESIDE TERRACE FOR MY EVENT?

- . Please call the Sales and Catering Department at 561-483-8338 to schedule an appointment

WHAT ARE YOUR PRICES?

- . We have a variety of packages starting at \$41/youth, \$77/adult.

HOW CAN I RESERVE THE DATE?

- . Once availability is confirmed, a signed agreement and a deposit will guarantee your special date!

IS MY DEPOSIT REFUNDABLE?

- . All deposits will be credited toward the final bill. All deposits are non-refundable and nontransferable.

WHEN IS FINAL PAYMENT EXPECTED?

- . The signed contract and a non-refundable deposit of 20% of the estimated total, is required to validate your contract and secure your wedding date. Cash, personal check and credit cards are accepted. A payment plan will be outlined and final balance is due 72 hours prior. Final payments must be received 14 business days in advance if paying by personal check, or 3 business days prior to the event if paying with credit card, cashier's check or cash. All deposits will be credited toward the final bill. At this time, your final head count will be due and approval and signature on your final Banquet Event Order will be required. In the event that payment is not received by the specified time, charges will automatically be posted to the credit card on file.

WHEN DO YOU NEED THE FINAL COUNT?

- . Final Entrée count is due 10 days prior. Final guarantee guest count is due 3 business days prior to your scheduled event. If your guarantee is not received, your estimated attendance as listed in the contract will become your guarantee number and will be charged accordingly. The exception to this would be if your actual number of guests exceed your guarantee, in which case you would be charged for the actual number of guests that attended your event.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

- . This is a spending requirement for your total spend in both food and beverages for your event. The food and beverage minimum does not include sales tax or the 21% service fee

CAN I BRING MY OWN WINE, ALCOHOL OR FOOD?

- . All food and beverage must be provided by Lakeside Terrace with the exceptions of Kosher food, a cake or other specialty dessert. Our staff will provide cake cutting services.

MAY I CUSTOMIZE THE MENU PACKAGES?

- . Absolutely! We can customize menus to reflect your taste and style.

CAN I OFFER TWO ENTREES?

- . It is possible for you to provide your guests with a choice of entrée in advance. The following stipulations apply:
 - . Multiple Entrees are limited to a choice of two published entrees.
 - . Lakeside Terrace will provide vegetarian entrees appropriate to the menu.
 - . All other courses must be the same for all guests.
 - . A form of entrée identification is required at the guest table, i.e. clearly marked place cards.

F.A.Q

The answers are here!

WHEN DO YOU NEED THE MENU SELECTION?

- . The complete menu selection, including both food and beverage items, must be confirmed no later than 30 days prior to your function (unless booked within the month). Requests for changes made to the menu after this time cannot be guaranteed. Entrée choice policy is as follows: Maximum of two entrée choices are permitted. Salad and dessert selections are the same for all guests. Final counts for each entrée selection must be received no later than ten days prior to your event.

WHAT DÉCOR IS PERMITTED BY LAKESIDE TERRACE

- . Ceiling draping is permitted as long as it is done by a licensed professional. We do not permit any items hung on the walls. We also do not permit glitter, confetti and sparklers in the facility. Any other décor must be approved by our Catering Manager.

WHERE DO MY GUESTS PARK THEIR CARS?

- . Lakeside Terrace offers complimentary self-parking or you can request valet parking. Fees will be based on a minimum of two valets per hour and total guest count.

DO I HAVE TO USE YOUR VENDORS?

- . No, you do not have to use our vendors. Vendors hired to provide services must be appropriately licensed, insured and approved by Lakeside Terrace.

HOW DO I FEED MY VENDORS?

- . We discuss in our planning process the option for feeding your vendors. We find that most vendors are happy with a simple and quick meal in order not to take extended breaks. Vendors are not permitted to drink alcoholic beverages at the event.

ARE YOU MY EVENT PLANNER?

- . Lakeside Terrace strongly suggests you hire a professional planner to assist you in the preparation leading up to your special day, as well as day of assistance. You will work with a catering sales manager to review menus, pricing and terms of contract, detailing of the reception and catering function as it pertains to your event, however, we do not offer event planning services.