

LAKESIDE TERRACE

FOREVER
STARTS HERE



We invite you to celebrate your wedding day at Lakeside Terrace. Our enticing menus and superior staff help to make your dream a memory. These packages are designed to guide you through the planning of your big day!

Please Select:

four butler passed hors d'oeuvres
one reception display
three course plated dinner OR dinner buffet
custom wedding cake
four hour open standard bar
champagne toast

Lakeside Terrace will provide:

personal suite for the newlyweds the night of the wedding
with an amenity at the Hilton Suites Boca Raton
tables with floor length white linens
banquet chairs, chivari chairs, or chair covers & sashes (with your choice of colors)
hardwood dance floor
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

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

RECEPTION

COCKTAIL

Selection of four (4) butler passed hors d'oeuvres
One (1) display table

cold hors d'oeuvres

- . bruschetta with goat cheese
- . curried chicken salad in phyllo cup
- . shrimp cocktail with key lime cocktail sauce
- . endive with ceviche
- . smoked salmon pinwheels on pumpernickel
- . antipasto skewer with fresh mozzarella, black olive, sundried tomato and artichoke
- . blackened scallop medallion on kiwi slice
- . prosciutto wrapped cantaloupe with raw sugar sage glaze
- . deviled eggs with sweet pickle & paprika
- . salami cornets with herb cream cheese

enhancements + 3.00pp

- . gazpacho shooters
- . charred Ahi tuna on cucumber with wasabi aioli

hot hors d'oeuvres

- . fried artichoke hearts with goat cheese
- . spinach artichoke Rangoon
- . vegetable spring roll with orange sweet & sour
- . duck spring roll with hoisin sauce
- . mini beef wellington with cabernet sauce
- . hot spiced chicken lollipop
- . sesame chicken tender with sweet & sour
- . brie with raspberry en croute
- . hibachi beef skewer with soy ginger glaze
- . coconut shrimp with hot & sweet apricot sauce
- . tandoori chicken skewer and mint yogurt sauce
- . new potatoes, sour cream & whipped potatoes
- . thin beef on crostini, mustard cream
- . jumbo lump crab cakes with citrus remoulade

enhancements + 3.00pp

- . bacon wrapped shrimp with jalapeno jack cheese and chipotle bbq sauce
- . baby lamb chops with rosemary cumin jus

display tables

SELECT ONE

- . garden vegetables: display of seasonal vegetables, asparagus, celery, cherry tomatoes, cucumber, carrot sticks, colored peppers and mushrooms, with creamy herb dip
- . cheese board: sharp cheddar, pepper jack, Havarti and boursin with fresh berries and grapes with flat breads, crackers and toasted French bread
- . Mediterranean: capicola, hard salami, prosciutto, fresh mozzarella and roma tomatoes with pesto, roasted vegetables, marinated mushrooms, feta cheese, olives and other relishes, hummus and pita breads
- . fruit harvest: seasonal melons, pineapple and fresh berries accompanied by dried apricots and cranberries served with a raspberry yogurt dipping sauce
- . baked brie: brie wheel layered with an apricot glaze and wrapped in puff pastry garnished with fresh fruit and served with crunchy French bread

enhancements

- . seafood display: large cooked shrimp cocktail, key lime cocktail sauce and citrus remoulade, blue point oysters with vodka tomato relish, cherry stone clams on the half shell - market price (optional ice sculpture)
- . Seafood martini: scallops, shrimp and white fish ceviche - 10 per person | fresh cracked lobster in brandy citrus remoulade - market price | jumbo shrimp cocktail with spicy cocktail sauce - 8 per person

based on 60 minutes of continuous service during cocktail hour
a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

DINNER

BUFFET

DELUXE: (2) Starters, (2) Entrees, (2) Sides \$99 per person

LAVISH: (3) Starters, (3) Entrees, (2) Sides \$103 per person

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

Salads

- . Gemelli pasta salad with sundried tomatoes
- . Caesar with focaccia croutons & Roma tomatoes
- . Tomato and English Cucumber in cider and seed vinaigrette
- . Mixed greens with green goddess dressing
- . Light and crisp coleslaw
- . Mixed greens with cilantro lime vinaigrette
- . Tropical fruit medley, mango, papaya & pineapple
- . Greek salad with mixed greens, black olives, tomato, pepperoncini, cucumbers, red onion & feta cheese
- . Spinach and arugula with pancetta bacon and crumbled blue cheese
- . Shrimp and marinated vegetable pasta salad

entrées

- . Sautéed chicken with prosciutto, spinach, mozzarella & pesto cream
- . Chipotle spiced bbq breast of chicken
- . House made & hand rolled cheese enchiladas
- . London broil with field mushrooms, charred onions and sauce merlot
- . Blackened gulf snapper with a lemon tarragon beurre blanc
- . Mojo marinated grilled pork medallions with caramelized fennel & onions
- . Gemelli pasta, gulf shrimp, Pomodoro sauce
- . Rotisserie French cut chicken
- . Roasted Salmon, braised leeks and basil cream
- . Cioppino with mussels, clams, prawns, and cod in flavorful tomato broth

sides

- . Montage of grilled vegetables
- . Fiesta rice blend
- . Baked macaroni and cheese
- . Linguini, broccoli, garlic, fresh herbs, white wine and extra virgin olive oil
- . Capri vegetable blend
- . Scalloped potatoes with chives
- . Oven roasted Yukon gold potatoes
- . Sautéed French green beans, fresh garlic, and toasted silvered almonds

wedding cake

With our recommended bakeries you are sure to find your sweetest cake ever:

Chef Robbie www.recustomcakes.com 954-775-2633

Nancy's Cakes www.Facebook.com/nancyscakesfortlauderdale 954-205-7769

Please call Robbie and Nancy to set up a tasting and find out what is included in your package.

based on 90 minutes of continuous service during dinner
a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

DINNER

PLATED

- . Dinners Include: Salad, Entrée (see selection for package pricing), Wedding Cake, Bread Basket, and Coffee Service.
- . Maximum of two entrées and selection must be given to venue 14 days in advance of your wedding.

salads

SELECT ONE

- . mixed greens, roma tomato wedges, cucumber, carrot ribbons, buttermilk ranch or balsamic vinaigrette
- . romaine, spinach and iceberg lettuce with mandarin oranges, strawberries and candied pecans with raspberry Dijon vinaigrette
- . Caesar salad with focaccia croutons, parmesan crisp, roma tomato with creamy style Caesar dressing

enhancements + 3.00pp

- . spring greens, toasted walnuts, apples, grape tomatoes with bleu cheese and mango vinaigrette

entrées - (all entrées accompanied with seasonal vegetables)

- . tender seared top sirloin - roasted garlic red wine reduction, white truffle mashed potatoes 99 (substitute with filet mignon for 10 per person additional)
- . chicken roulade - goat cheese, spinach, roasted red pepper wild mushroom risotto 97
- . basil & panko crusted pan seared salmon with lemon basil beurre blanc 99
- . crab stuffed sea bass - lemon butter sauce & braised leeks, duchesse potatoes 103
- . sliced tenderloin of beef - peppercorn brandy sauce, sour cream & chive mashed potatoes 107
- . Pan seared salmon with tomato concasse linguini and crab alfredo 99
- . herb roasted chicken - French cut breast with rosemary, thyme & truffle glaze, Yukon gold mashed potatoes 93

DUETS

- . chicken & shrimp - Napa valley marinated chicken breast, scampi style sautéed shrimp, angel hair pasta 104
- . petit filet & salmon - filet with merlot steak better, roiled salmon with roasted red pepper sauce, maple whipped sweet potato 114
- . sirloin & sea bass - top sirloin with shallot & red wine demi, sea bass with lemon herb sauce, fingerling potatoes with sea salt 109
- . shrimp & sirloin - bacon wrapped sirloin and crab stuffed shrimp, almond croquette potatoes 109

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BEVERAGES

standard brands

FOUR HOURS INCLUDED IN PACKAGE

Sky 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 8

additional hours consumption

- . Standard 8 / Premium 10 / drink
- . domestic brew 6 / bottle
- . imported brew 7 / bottle
- . premium wine 8 / glass
- . soft drinks & bottled water 3 / bottle

mocktail (non alcoholic) bar optional

Please inquire for details & pricing

premium brands

UPGRADE TO PREMIUM FOR \$5 / 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, 13 / martini on consumption

mojito bar: featuring traditional lime, strawberry, watermelon & mango, 13/ mojito on consumption

NOTE: Lakeside Terrace has a no-shot alcohol policy

1 single bar and 1 bartender per 65 guests at \$150/each bartender

our hosted bars do not include frozen/blended drinks

a 22% 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 - 9pp
- . thyme roasted prime rib cooked medium with horseradish sauce, port wine jus & silver dollar rolls - 11pp
- . whole boneless roasted turkey breast with cranberry mayonnaise & grain mustard - 5pp
- . whole tenderloin beef wellington with sun dried tomato, wild mushroom duxelle & madeira sauce - 12pp



action stations

- . mac-n-cheese station - American & parmesan cheese sauces, tomato, fresh basil, bell peppers and mini beef meatballs or Italian sausage - 9pp
- . cheeseburger sliders - slider on freshly baked brioche buns, cheddar & Havarti cheeses, Bermuda onion, pickles, ketchup & mustard - 7pp (add steak fries served in cups - 2pp)
- . fish taco bar - fried or flame broiled grouper, pico-de-gallo, guacamole, shredded iceberg lettuce, black bean & roasted corn salsa, avocado, shredded cheese blend & citrus remoulade - 10pp
- . grilled cheese station - country sourdough, American & smoked provolone, choice of smoked turkey, smoked bacon or Virginia ham, grilled to order - 8pp
- . potato mash - Yukon gold mashed & roasted garlic red skin smashed in martini glasses, sour cream & chives, broccoli & cheese, sweet creamery butter with bacon and lemon garlic aioli - 8pp
- . pasta bar - tortellini & bowtie pastas, tomato Pomodoro, reggiano & parmesan cream, grilled chicken, Italian sausage, artichoke hearts, roasted red peppers, fresh basil, garlic, roasted mushrooms, fresh asparagus, parmesan cheese - 9pp

dessert station

- . family style dessert station - assorted tarts, petite fours, chocolate decadence diamonds, pastry swans and chocolate dipped strawberries 9pp

all action stations must be accompanied by a chef at a charge of \$125 each
for the 60 minute service during cocktail reception

a 22% service charge of the total food and beverage revenue (plus all applicable taxes) will be added

BRUNCH

FAREWELL

Farewell brunch

MINIMUM OF 40 GUESTS

- . freshly brewed coffee, decaffeinated coffee and herbal teas with sweeteners & dairy options
- . selection of chilled juices including orange, apple and cranberry
- . sliced fresh fruit and seasonal berries
- . granola and assorted cereals with chilled milk and berries
- . assorted bagels and jumbo muffins with butter, preserves & cream cheese

- . warm Cinnamon Rolls with cream cheese spread
- . scrambled eggs with Vermont white cheddar cheese and chives
- . chicken salad on petite croissants
- . banana bread French toast with whipped sweet butter, warm spiced peaches and warm maple syrup
- . carved to order roast sirloin of beef with peppercorn crust served with hearty mustard, horseradish cream, au jus and silver dollar rolls - **requires station attendant for additional \$100 fee**

- . apple wood smoked bacon
- . tossed house salad, vegetables & dressings
- . red skinned potato salad

35pp

enhancements

- . omelet station: made-to-order with an assortment of ingredients - 7pp
requires station attendant for additional \$125 fee
- . smoked salmon platter: wood smoked filet of Atlantic salmon classically garnished - 7pp
- . cheese blintzes served warm with blueberry and strawberry sauces - 6pp

brunch beverages

- . prosecco mimosas or spicy bloody Mary's served on consumption - 6/drink

based on 90 minutes of continuous service
a 22% 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.koolkennedy.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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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

Officiants

Ceremony By Cindy	www.ceremoniesbycindy.com	954-781-8822
Mitch Cohen	www.iwedyou.com	954-757-0083
Rabbi Kaplan	www.rabbijk.com	954-346-5030

F.A.Q

The answers are here!

WHEN CAN I TOUR LAKESIDE TERRACE FOR MY WEDDING?

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

WHAT ARE YOUR PRICES?

- . We have a variety of wedding packages starting at \$103 per person.

HOW CAN I RESERVE THE DATE?

- . Once availability is confirmed, a signed wedding 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 10 working days to date of event. Final payments must be received 14 business days in advance if paying by personal check, or 10 business days prior to the wedding 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.

CAN I HAVE MY CEREMONY AT LAKESIDE TERRACE AS WELL?

- . Absolutely, we have a temperature controlled, covered terrace for you to exchange your vows. A set-up fee of \$500 is required.

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 22% 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 or your wedding cake. 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.

DO YOU HAVE CHILDREN'S MENUS?

- . Yes we do for all children 12 and under. Please contact your Catering Sales Manager for menu options.

DO I RECEIVE HOTEL ACCOMMODATIONS AT THE HILTON SUITES BOCA RATON IF I BOOK MY WEDDING AT LAKESIDE TERRACE?

- . Yes, a Suite is included in our complete Wedding Packages for the night of the wedding. Accommodations for your guests are discounted and based on availability. Please contact the Director of Sales at The Hilton Suites for more details and specific rates.

DO YOU HAVE A ROOM FOR THE BRIDE TO GET READY IN?

- . Unfortunately, we do not have a Bridal Suite at Lakeside Terrace. If you would prefer to get ready in a guest room at the Hilton Suites Boca Raton, we recommend that you reserve an additional guest room for the evening before.

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 WEDDING PLANNER?

- . Lakeside Terrace strongly suggests you hire a professional wedding 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 wedding, however, we do not offer wedding planning services.