



Wedding Packages

Plated Menu

Five (5) Gourmet Butler Passed Hors D'oeuvres

Toast

Choice of One (1) Salad

- Chopped Hearts of Romain Lettuce, Sourdough Garlic Croutons, Caesar Dressing and Fresh Parmesan Cheese
 - Mixed Greens, Shaved Carrots, Sliced Red Onions, Grape Tomatoes and European Cucumbers with Champagne Vinaigrette
 - Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, and a Balsamic reduction
- Baby Wedge Iceberg Salad, classic baby iceberg lettuce, crispy bacon, crumbled blue cheese, grape tomatoes and ranch dressing

Warm Rolls & Butter

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Main Entrées

10 oz Oven Roasted Airline Chicken Breast served with a Parmigiano Reggiano cream Sauce

Oven Roasted Airline Chicken Breast served with Mushroom Chicken Jus

6oz Atlantic Salmon served with a Lemon Beurre Blanc sauce.

Flamed Grilled 8oz Churrasco served with a homemade Chimichurri sauce

Braised Boneless Short Ribs in Red Wine sauce

6oz Seared Filet Mignon served with a Port Wine reduction Sauce

Pan Seared Branzino served with a Pomegranate Beurre Blanc Sauce.



Choice of two (2) Accompaniments

Oven Roasted Idaho potatoes, Garlic Mashed Potatoes, Jasmine Rice, Mushroom Risotto, Forbidden Black Rice with Mandarin. Sautéed Veggies (Baby Carrot, Green Onions, Mushrooms, Asparagus)

Action Stations

Five (5) Gourmet Butler Passed Hors D'oeuvres

Toast

House Salad Bar

Mixed greens, tomatoes, cucumbers, red onions, shaved carrots, garbanzo beans, Feta Cheese, black olives, candied walnuts, and House made croutons

(Choice of 2 dressings) Blue Cheese, Buttermilk Ranch, Balsamic or Champagne Vinaigrette.

Mini French Rolls

Italian Pasta Station

Baked Penne with Ricotta Cheese, topped with Mozzarella in a Tomato-Basil Sauce
Tri-Color Cheese Tortellini with Creamy Garlic-Parmesan Sauce and grated Parmesan

Roasted Salmon

Lemon and Fresh Dill marinated Salmon Filet roasted whole served with Garlic Butter Sauce
with a choice of an accompaniment

Roasted Turkey Breast

Roasted Skin on Turkey Breast with Gravy and Cranberry Jam se
Served with a choice of an accompaniment.
(Attendant Required)

Baked Pork Loin

Cinnamon and Brown Sugar marinated pork loin with Apple Chutney with a choice of an accompaniment
(Attendant Required)



Certified Angus New York Strip Loin crusted with Herbs & Cracked Pepper

*Served with Creamy Horseradish, Dijon Red wine Sauce & a choice of accompaniment.
(Attendant Required)*

Street Tacos

*Chicken Tinga (Mexican Fricasé), Low & Slow Braised Pork Carnitas
Flour Tortillas shredded Lettuce, Jack & Cheddar Cheese, Pico De Gallo, Guacamole*

Available:

4 Stations

5 Stations

6 Stations

*(Stations can be manned or set up as buffet, there will be an hourly charge per Attendant for each manned
Chef – Action station)*

Children' Plated Menu Options

*Penne Pasta Chicken Alfredo
Chicken Fingers and French Fries
Penne Pasta Alla Bolognese, Parmesan Cheese*



Butler Passed Hors D' Oeuvres

Your selection of Five (5)

Kanikama Crab Toston – Crispy fried plantain toston bite topped with savory kanikama, citrus alioli and dill

Barbecue Pork Toston - Fried plantain toston bite topped with BBQ pulled pork

Salmon Poke on Crispy Wonton – Fresh Salmon marinated with poke sauce served on a crispy wonton bite

Tuna Tartare – Fresh-cut raw tuna tossed with Sriracha aioli served over a Persian cucumber cup.

Mushroom Arancini – Fried breaded rice balls stuffed with wild mushrooms and mozzarella.

Tequenos – Traditional Venezuelan breaded cheese stick with Guava sauce.

Bruschetta - Toasted bread topped with Tomato, Garlic, Basil, and Extra Virgin Olive Oil.

Croquettes – Ham served with a Garlic Aioli sauce.

Empanada – Choice of Chicken or Beef served with Cilantro Ranch dressing.

Beef Satay – Ginger and soy marinated Beef Skewer glazed with Teriyaki sauce.

Antipasto Skewer – Mozzarella, Mixed Olives, Sundried Tomato and Balsamic Reduction.

Coconut Shrimp – Crispy Coconut Shrimp served with a Mango Cocktail sauce.

Ceviche Spoon – Marinated fresh raw corvina with red onions, lime juice, and aji Amarillo leche de Tigre.

Shrimp Cocktail – Tender-cooked shrimp served with a horseradish cocktail sauce.

Bacon Wrapped Scallops – Sea Scallops wrapped in applewood-smoked bacon.

Mini Crab Cakes – Seared jumbo lump Crab Cakes with Old Bay Mayo.

Steak Frites – Roasted beef with potato fries and caramelized onion aioli.

Mini Cuban sandwich – Traditional Cuban grilled sandwich with pulled pork, ham, gruyere cheese, pickles, and mustard.

Brie & Raspberry roll – Soft Brie cheese smothered with raspberry jam in flaky phyllo dough.



Included in the packages

Table linens & napkins ivory or white
Tables, Glassware & Flatware
Chiavari chairs with cushion
4-Hour Reception
4-Hour Open Bar, Featuring Name Brand Liquor
Coffee service

*DANCE FLOOR (REQUIRED FOR THE SILVER PALMS
ROOM)*

Upgrade available

On-site Ceremonies

White Folding Chairs with Padding
Table with white or ivory linens

Upgrades

Premium Bar
Wine service during dinner

Enhancements

Antipasto Display

Prosciutto Ham, Italian Salami,
Pickled & Marinated Vegetables, Assorted Olives, Candied
Pecans, and Toasted Baguettes. -
Crispy Flat Bread Crackers

Cheese Board

(Choose Three)

French Brie, Dutch Gouda, Italian Provolone, Vermont
Sharp Cheddar, French Chevre Goat, Italian Reggiano
Parmesan, Danish Havarti, Italian Gorgonzola with
Seedless Grapes, Fresh Seasonal Berries, and Sun-Dried
Cranberries Assorted Crackers

Chocolate Fountain

Warm melted Chocolate with Strawberries, Marshmallows,
Pretzel rods,
and Ladyfingers



Open Bar Categories

Premium Bar

Scotch: Johnny Walker Black, Buchanan 12 yrs., Rye: Crown Royal, Bourbon: Jack Daniels, Vodka: Absolut, Tito's, Gin: Bombay, Rum: Bacardi Superior, Captain Morgan, Malibu, Tequila: Jose Cuervo Gold, Dry & Sweet vermouth
Beer: Domestic & Imported
House wines: Red & White
Prosecco

Name Brand (Included in the package)

Scotch: Dewars White Label, J&B, Rye: Seagram's 7 Crown, Bourbon: Jim Bean, Vodka: Smirnoff, Gin: Beefeater, Rum: Bacardi Silver & Parrot Bay, Tequila: Pueblo Viejo Reposado, Dry & Sweet vermouth.
Beer: Domestic and Imported
House wines: Red & White
Prosecco



Event Policies

No Food or Beverage shall be brought or removed from the premises or Location
(Except specialty cake & desserts).

Confetti, Rice Throwing, Fake Rose Petals, sparklers and smoke machine are not permitted. Doral Park will not allow any Vendor items to remain overnight and will not be responsible for any personal items left behind.

Doral Park Country Club will not permit the use of outside vendors for linen service or chair rentals.
Pipe & Drape service has to be done through Doral Park Country Club referred vendor

EVENT SET UP: 3 HOURS BEFORE THE EVENT
EVENT BREAKDOWN: 1 HOUR AFTER THE EVENT

Holiday Season Events/Decoration

The Club decorates for the holiday season immediately following Thanksgiving. All events following this holiday should expect holiday decoration throughout the club house. Decorations will not be removed for any events.

For Pricing Requests

Please Contact Us

305-591-8800 ext. 105

events@doralpark.org

Doral Park Country Club

5001 NW 104th AVE. Doral, FL. 33178