

# Wedding Packages



Charles Sano, Sales Director | 954.384.4670 | [csano@theclubatwestonhills.com](mailto:csano@theclubatwestonhills.com)



# Weddings

## At The Club at Weston Hills

A private country club situated in the heart of Weston, Florida. The Club at Weston Hills will make your vision of the perfect wedding day a reality. Custom built menus designed with your needs in mind. With choices of a plated meal, buffet, or chef-attended stations, your options are limitless and no request is too small or large. Our experienced Executive Chef will guarantee nothing but excellence for the couple and all guests.

Our experienced event professionals are with you from day one to ensure your vision becomes a reality.

Are you ready to customize and create your picture-perfect and memorable wedding?

It is your day and we want it to be perfect!



Food and Beverage minimums and room rental charges may apply  
20% service charge on food and beverage and 7% sales tax apply



# Ceremonies

Patio / Glades Ballroom

Create the day you have always imagined starting with saying 'I do!' The Club at Weston Hills has 3 spectacular locations, both indoor and outdoor, to host your ceremony.

Our Patio allows you to host up to 220 guests, either with a morning or an evening ceremony. Surrounded by towering palm trees and views of the stunning golf course, lake and fountains, you and your guests will enjoy being under the Florida sky.

Our Glades Ballroom can accommodate a ceremony up to 228 guests. With soaring ceilings and beautifully appointed chandeliers, will create a picture perfect moment.

Our Library can host up to 70 of your guest. With the beautiful mahogany bookcase to accentuate the bold beauty that is The Club at Weston Hills.



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20% service charge on food and beverage and 7% sales tax apply





# Wedding Packages

Orchid | Royal | Diamond Rose

All Wedding Packages include:

White Glove Service | Dance Floor | Champagne Toast | Wedding Cake  
Coffee and Tea Service with Wedding Cake

## Orchid Package

Starting at \$120++ per person

Five Hour Event

Four Hour Name Brands Open Bar

One Hour Cocktail Reception:

Three Butler Passed Hors d'oeuvres

One Cold Display

Three Course Meal, Plated

Salad | Entrée | Wedding Cake

## Royal Package

Starting at \$135++ per person

Five Hour Event

Five Hour Name Brands Open Bar

One Hour Cocktail Reception:

Four Butler Passed Hors d'oeuvres

Two Cold Displays

Three Course Meal, Plated

Salad | Entrée | Wedding Cake

## Diamond Rose Package

Starting at \$155++ per person

Five Hour Event

Five Hour Premium Brands Open Bar

White and Red Wine Table Side Service with Dinner

One Hour Cocktail Reception:

Four Butler Passed Hors d'oeuvres

Two Cold Displays

Four Course Meal, Plated

Appetizer | Salad | Entrée | Wedding Cake

**THE CLUB AT  
WESTON HILLS**



Food and Beverage minimums and room rental charges may apply  
20% service charge on food and beverage and 7% sales tax apply

# Hors D'oeuvres

Cocktail Hour | Butler- Passed Hors D'oeuvres

Orchid Package: Choose Three | Royal Package: Choose Four | Diamond Rose Package: Choose Four

## **Orchid, Royal, and Diamond Rose Packages**

Mini Sesame Chicken Skewers | Honey Dijon dipping sauce

Lime and Maple Glazed Scallops Wrapped in Bacon | Maple Green Chile Ponzu

Mini Beef Empanadas | Smoked Paprika Chimichurri

Mini Chicken Empanadas | Cilantro Chimichurri

Heirloom Tomato Bruschetta | Parmesan | EVOO

Vegetarian Sushi Roll served with Soy Sauce

Cuban Style Grilled Mine Sandwich Points

## **Royal and Diamond Rose Packages\***

\*Can choose from hors d'oeuvres listed above as well

Malibu Coconut Shrimp | Shrimp | Malibu Rum | Coconut breading

FOD Ceviche Verrines | Avocado Mousse | Mango Pico | Tortilla Chip

Jamon Serrano Croquettes | Sriracha Aioli

# Hors D'oeuvres, continued

Cocktail Hour | Butler- Passed Hors D'oeuvres

Orchid Package: Choose Three | Royal Package: Choose Four | Diamond Rose Package: Choose Four

## Diamond Rose Package\*

\*Can choose from hors d'oeuvres listed in all packages

Shrimp Cocktail Verrines | Horseradish Lime Cocktail Sauce

Mini Beef Wellington | Wine Braised Beef served in a Puff Pastry

Wild Mushroom and Goat Cheese Rangoon

Mini Pan Seared Lollipop Lamb Chops served with Mint Jelly

## Enhancements

Additional Passed Hors D'oeuvres

\$7++ per person

# Cold Displays

## Cocktail Hour

Orchid Package: Choose One | Royal Package: Choose Two | Diamond Rose Package: Choose Two

## Orchid, Royal and Diamond Rose Packages

### Imported and Domestic Cheeses

*Including Hard | Soft | Blue Cheese | Grapes | Dried Fruits | French Bread | Lavosh bites |*

### Seasonal Crudites served with Za'thar Yogurt and Hummus

*Baby Carrots | Bell Peppers | Cucumbers | Celery | Fennel | Radish | Tricolor Cauliflower*

### Textures of Crispy Chips and Dips

*Garbanzo Hummus | Mango Pico de Gallo | Tortilla Chips | Lavosh Bites | Home-style Potato Crisps  
Cheddar Cream Dip*

## Royal and Diamond Rose Packages\*

\*Can also choose from displays listed above

### Mediterranean Mezze Display

*Hummus | Tapenade | Vegetable Crudit  | Marinated Artichokes | Labneh  
Dukka Spices | Couscous Salad | Fresh Pita Chips*

## Diamond Rose Package\*

\*Can also choose from displays listed above

### Antipasti Board

*Pate de Campagne | Capicola Ham | Prosciutto | Genoa Salami | Provolone & Bocconcini cheeses |  
Roasted Red Peppers | Marinated Mushrooms | Artichoke Hearts | Olives | Pepperoncini and Pickles | English  
mustard*

## Sushi Display (\$28 per person)\*

*Assorted Sushi Rolls*

*Combination of Nigiri | Maki | Vegetarian Rolls served with Pickled Ginger and Wasabi*

# Appetizer | Diamond Rose Package

Choose one | Enhance Orchid or Royal Package for \$10++ per person

## **Pan Seared Rosemary Crusted Lollipop Lamb Chops**

Ufra Yogurt | Chickpea Bites | Pepperonatta | Mint Jelly

## **Sesame Crusted Ahi Tuna**

Hiyashe Wakame Salad | Cucumber | Avocado Mousse | Green Chile Ponzu Dressing

## **Grilled and Chilled Portobello Mushroom Stack**

Portobello Mushroom | Tomato | Zucchini | Yellow Squash | Fresh Mozzarella Cheese | Balsamic Vinaigrette  
Basil Infused Olive Oil

## **Prosciutto and Melon**

Three Melons | Sliced Prosciutto | Gorgonzola | Boconccini | Balsamic Glaze



# Salads

All salads served with French Dinner Rolls and Butter Rosettes

Orchid Package: Choose One | Royal Package: Choose One | Diamond Rose Package: Choose One

## Orchid, Royal Diamond Rose Packages

### Harvest Club Salad

*Arugula | Roasted Heirloom Beets | Sweet Potato | Goat Cheese Mousse | Caramelized Pecan | Grapefruit | Balsamic Glaze | Lemon Vinaigrette*

### Kale Caesar Salad

*Romaine Leaves | Crispy Kale | Marinated Anchovies | Shaved Parmesan | Torn Croutons | House made Caesar Dressing*

## Royal and Diamond Rose Packages\*

\*Can choose from salads listed above

### Strawberry Fields Salad

*Mixed Field Greens | Cucumber | Heirloom Tomatoes | Cured Red Onions | Blue Cheese Crumbles | Candied Pecans | Strawberries | Balsamic Glaze and Vinaigrette*

## Diamond Rose Package\*

\*Can choose from salads listed above

### Burrata Salad

*Heirloom Tomatoes | Arugula Leaves | Melon | Kalamata Olives | Basil Pesto | Balsamic Glaze*

# Entrees | Orchid Package

## Seafood

### Pan Roasted Atlantic Salmon

*\*Purple Potato | Artichoke | Shaved Fennel | Beurre Rouge*

### Branzino Oreganata

*\*Crispy Baked Branzino | Lemon Garlic Mash | Green Beans | Vierge Butter Sauce*

## Vegetarian

Heart of Palm Pasta with Vegetarian Meatballs

### Starch Options:

Lemon Garlic Mash  
Wheat Berry Primavera  
Truffle Creamy Polenta  
Paris Mashed Potato

### Vegetable Options:

Green Beans  
Maple Baked Carrots  
Garlic Broccolini  
Green Peas

## Chicken

## Seafood

### Tender and Slow Cooked Short Rib

### Dual Plate of Seafood and Chicken

### Dual Plate of Beef and Other

### Advance Choice\* of Two Entrées

\$120++ per person

\$130++ per person

\$135++ per person

\$135++ per person

\$138++ per person

Highest priced entrée selected

Vegetarian Entrée is priced the same as your entrée(s) selected.  
Starch and vegetables are included in entrée's preparation.

\*Advanced Choice: your guests will make their selection in advance (via RSVP with your invitation). The Club at Weston Hills requires a final entrée count one week prior to your event.

## Chicken

### Rosemary Parmesan Roasted Chicken Breast

*\*Wheat Berry Primavera | Maple Baked Carrots | Thyme Lemon Au Jus*

### Crispy Skin Roasted Chicken Breast

*\*Truffle Creamy Polenta | Garlic Broccolini | Tomato Sherry Sauce*

## Beef

### Slow Cooked Braised Short Rib

*\*Roasted Carrots | Green Peas | Paris Mashed Potato | Malbec Au Jus*

## Orchid Package Includes

Five Hour Event  
White Glove Service  
Professional Coordination of your Event  
Dance Floor

Four\* Hour Name Brands Open Bar  
Champagne Toast

One Hour Cocktail Reception:  
Three Butler Passed Hors d'oeuvres  
One Cold Display

Three Course Meal, Plated  
Salad | Entrée | Wedding Cake  
Coffee and Tea Service with Wedding Cake

# Entrees | Royal Package

## Seafood

### Pan Roasted Atlantic Salmon

*\*Purple Potato | Artichoke | Shaved Fennel | Beurre Rouge*

### Branzino Oreganata

*\*Crispy Baked Branzino | Lemon Garlic Mash | Green Beans Vierge Butter Sauce*

### Pan Roasted Grouper

*\*Saffron Mashed Potato | Heirloom Pepperonata | Sundried Tomato | Chimichurri Sauce*

## Vegetarian

*Heart of Palm Pasta with Vegetarian Meatballs*

## Chicken

## Seafood

## Tender and Slow Cooked Short Rib

## Dual Plate of Seafood and Chicken

## Dual Plate of Beef and Other

## Advance Choice\* of Two Entrees

## Filet Mignon Option

\$135++ per person

\$145++ per person

\$145++ per person

\$150++ per person

\$153++ per person

Highest priced entrée selected

Additional \$15++ per person

Vegetarian Entrée is priced the same as your entrée(s) selected.  
Starch and vegetables are included in entrée's preparation.

\*Advanced Choice: your guests will make their selection in advance (via RSVP with invitation). The Club at Weston Hills requires a final entrée count one week prior to your event.

## Chicken

### Rosemary Parmesan Roasted Chicken Breast

*\*Wheat Berry Primavera | Maple Baked Carrots | Thyme Lemon Au Jus*

### Crispy Skin Roasted Chicken Breast

*\*Truffle Creamy Polenta | Garlic Brocolini | Tomato Sherry Sauce*

## Beef

### Tender and Slow Cooked Short Rib

*\*Roasted Carrots | Green Peas | Paris Mashed Potato | Malbec jus*

### Char Grilled Filet Mignon

*\*Roasted Maple Carrots | Potato Pave | Malbec Au Jus*

## Royal Package Includes

Five Hour Event

White Glove Service

Professional Coordination of your Event

Dance Floor

Five Hour Name Brands Open Bar

Champagne Toast

One Hour Cocktail Reception:

Four Butler Passed Hors d'oeuvres

Two Cold Displays

Three Course Meal, Plated

Salad | Entrée | Wedding Cake

Coffee and Tea Service with Wedding Cake

# Entrees | Diamond Rose Package

## Seafood

### Pan Roasted Atlantic Salmon

*\*Purple Potato | Artichoke | Shaved Fennel | Beurre Rouge*

### Branzino Oreganata

*\*Crispy Baked Branzino | Lemon Garlic Mash | Green Beans  
Vierge Butter Sauce*

### Pan Roasted Grouper

*\*Saffron Mash Potato | Heirloom Pepperonata | Sundried Tomato Chimichurri Sauce*

## Vegetarian

*Heart of Palm Pasta with Vegetarian Meatballs*

## Chicken

## Seafood

## Beef

### Dual Plate of Seafood and Chicken

### Dual Plate of Beef and Other

### Surf and Turf (Add shrimp)

### Advance Choice\* of Two Entrees

\$155++ per person

\$165++ per person

\$165++ per person

\$170++ per person

\$173++ per person

\$12++ per person

Highest priced entrée selected

Vegetarian Entrée is priced the same as your entrée(s) selected.  
Starch and vegetables are included in entrée's preparation.

\*Advanced Choice: your guests will make their selection in advance (via RSVP with invitation). The Club at Weston Hills requires a final entrée count one week prior to your event.

## Chicken

### Rosemary Parmesan Roasted Chicken Breast

*\*Wheat Berry Primavera | Maple Baked Carrots | Thyme Lemon Au Jus*

### Crispy Skin Roasted Chicken Breast

*\*Truffle Creamy Polenta | Garlic Brocolini | Tomato Sherry Sauce*

## Beef

### Ash Roasted Split NY Striploin

*\*Pickle Mustard Baked Carrots | Oyster Mushroom | Short Rib Mini Empanada | Malbec Au Jus*

### Tender and Slow Cooked Short Rib

*\*Roasted Carrots | Green Peas | Paris Mashed Potato | Malbec jus*

### Char Grilled Filet Mignon

*\*Roasted Maple Carrots | Potato Pave | Malbec Au Jus*

## Diamond Rose Package Includes

Five Hour Event

White Glove Service

Professional Coordination of your Event

Dance Floor

Five Hour \*Premium Brands Open Bar

White and Red Wine Table Side Service with Dinner  
Champagne Toast

One Hour Cocktail Reception:

Four Butler Passed Hors d'oeuvres

Two Cold Displays

Four Course Meal, Plated

Appetizer | Salad, Entrée | Wedding Cake

Coffee and Tea Service with Wedding Cake

# Sweets Display

Dessert Display | Enhance Packages 3 items for \$25 per person (1 for \$10)

## **Mini Chocolate S'mores Cake**

Moist Chocolate Cake Layered with Chewy Croustillant | Chocolate Cremeux | Dulce de Leche | Chocolate Croustillant

## **Mini Key Lime Pie**

Traditional Florida Keys Style | Creamy with just enough key lime 'Tart' from Real Florida Key Limes | Over a Graham Cracker Crust

## **Mini Mango Panacotta**

Shredded Mango Coulis Layers | Sweet Vanilla Panacotta | Fruit

## **Mini New York Style Cheesecake**

Topped with Fresh Strawberry | Raspberry Coulis | Blueberry

## **Assorted Cookies**

Chocolate Chip | Red Velvet | White Chocolate and Macadamia

# Late Night Stops

Enhance Packages items for \$25 per person per Station | Choice of 1 Stop for 1-hour Butler Passed Service

## **Chicago Stop**

50/50 sliders | Beef and Bacon Patties with Pepper Jack Cheese

Chicago style mini Hot dog served with Onion Relish | Ketchup and Mustard

## **Latin America Stop**

Chicken Tinga Tacos | Chipotle Aioli | Radish | Cilantro Lime

Cheese Tequenos served with Aji Verde Sauce

Beef Cuming Empanadas served with Chimichurri Sauce

## **Miami Stop**

Pork Chicharrones | Aioli Criollo

Mini Cuban Sandwiches

Pan Con Lechon | Sliced Tomato | Green Leaf Lettuce | Pickles | Mojo Verde

## **NYC Stop**

Gravy and Cheese Curd served with Hand Cut Fries | Home-Style Gravy and Melted Cheese Curds

Mini Rueben Sandwiches | Pastrami | Sauerkraut | Swiss Cheese | Thousand Island | Rye Bread



# Beverages

## **Beer Wine and Soda Bar**

Domestic and Imported Beers | Budweiser | Bud Light | Michelob Ultra | Coors Lite | Miller Lite  
Heineken | Heineken Light  
House Chardonnay | Cabernet Sauvignon | Merlot | Blush Wines  
Assorted Soft Drinks | Fruit Juices | Bottled Waters

## **Name Brands Bar | Included with the Orchid\* and Royal Packages**

**\*Orchid Package | Add 5<sup>th</sup> hour for \$4++ per person**

Jim Beam Whiskey/Bourbon | Dewars Scotch | New Amsterdam Gin | Svedka Vodka,  
Bacardi Rum | Captain Morgan Rum | Jose Cuervo Tequila | Hennessy Cognac | Disaronno Cordial  
Domestic and Imported Beers | Budweiser | Bud Light | Michelob Ultra | Coors Lite | Miller Lite  
Heineken | Heineken Light  
House Chardonnay | Cabernet Sauvignon | Merlot | Blush Wines  
Assorted Soft Drinks | Fruit Juices | Bottled Waters

## **Premium Brands Bar | Included with the Diamond Rose Package | Available for Upgrade**

**\*Royal Package upgrade, additional \$6++ per person**

Jack Daniels Whiskey/Bourbon | Crown Royal Canadian Whiskey | Johnny Walker Black Scotch | New Amsterdam Gin | Titos  
Vodka, Bacardi Rum | Kraken Rum | 1800 Tequila | Hennessy Cognac | Disaronno Cordial  
Domestic and Imported Beers | Budweiser | Bud Light | Michelob Ultra | Coors Lite | Miller Lite  
Heineken | Heineken Light  
House Chardonnay | Cabernet Sauvignon | Merlot | Blush Wines  
Assorted Soft Drinks | Fruit Juices | Bottled Waters  
Liqueurs | Kahlua | Amaretto | Baileys

## **Super Premium Brands Bar | Available for Upgrade**

**\*Royal Package upgrade, additional \$10++ per person**

**\*Diamond Rose Package upgrade, additional \$4++ per person**

Makers Mark Whiskey | Gentleman's Jack Whiskey/Bourbon | Glenlivet 12 Scotch | Bombay Sapphire Gin  
Grey Goose Vodka | Appleton Rum | Patron Tequila | Remy Martin VSOP Cognac  
Grand Marnier Cordial | Cointreau Cordial | Frangelico Cordial  
Domestic and Imported Beers | Budweiser | Bud Light | Michelob Ultra | Coors Lite | Miller Lite  
Heineken | Heineken Light  
House Chardonnay | Cabernet Sauvignon | Merlot | Blush Wines  
Assorted Soft Drinks | Fruit Juices | Bottled Waters  
Liqueurs | Kahlua | Amaretto | Baileys

Food and Beverage minimums and room rental charges may apply  
20% service charge on food and beverage and 7% sales tax apply

# Additional Charges

**Outside Dessert Garnish Plating Assemble Fee\*** \$5++ per person

\*Outside desserts MUST come from a licensed bakery

## Painted Plate Choice of:

-**Mixed Berries & Cream** | Strawberry sauce | Almond Croustillant

-**Chocolate Cream** | Chocolate Sauce | Caramel | Cocoa Croustillant

**Restroom Attendants** (optional, recommended) \$200+ per attendant

**Room Rental and Food and Beverage minimums apply to all events**

**20% Service Charge on Food and Beverage and 7% sales tax apply**

## **Vendor Meals | \$45**

Hot Entrée' and bottled water served to your vendors in a separate room soon after your guest have been served.

(Vendor will be served the same entrée as guest)



# Wedding Guidelines

## **Tax and Service Charges**

All food, beverage and additional service prices provided by ARCIS are subject to an ARCIS SERVICE CHARGE of 20 % which will be included in the estimate payment and final account of charges. The Host is responsible for the payment of all state sales tax incurred in connection with the event. Food, Beverage, Service Charge and Room Fees are taxable.

## **Ceremony Fees**

The Club at Weston Hills offers multiple locations with indoor and outdoor options.

## **Minimum Food and Beverage Expenditure**

Arcis has reserved appropriate function space and offered Host pricing based on your event and expected attendance. This is the minimum amount that must be spent by the Host or the Host's guests at the Host's event for food and beverages, even if the number of guests who attend the Host's event is less than the final attendance figure that the Host provided to us. Please note that the Minimum Expenditure does not include rentals, cash bar sales, service charges or sales tax.

## **Food and Beverage Service and Consumption**

Arcis does not allow outside food and beverage to be brought into the meetings rooms and function spaces at any time unless approved in writing by Arcis' Private Event Director or General Manager. Arcis reserves the right to confiscate food or beverages that are brought onto Arcis' property including the parking lot and golf course. Due to food safety regulations, the removal of food and beverage from the meeting rooms and function spaces is not permitted at any time.

## **Alcoholic Beverage Services**

It is the policy of the golf course to serve alcohol in a responsible manner. Arcis is responsible for the sale and service of alcoholic beverages as regulated by State Law.

## **Confirmation of Event**

Arcis must receive final menu selections, room arrangements and other details at least Twenty-one (21) days prior to the Host's event.

## **Guarantees**

A final guarantee of attendance must be submitted by 10:00 AM ten (10) business days prior to your event. The attendance figure you provide by this date will be the guaranteed minimum and cannot be reduced. If you do not provide a final attendance figure by this date, then the Expected Attendance number the Host provided above will be used for preparation, staffing, calculation of the final per-person charges, and food quantities for the Host's event.

## **Decorations**

All displays and/or decorations will be subject to the Arcis prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. Glitter, feathers, confetti are NOT allowed. Host is responsible for the removal of all decorations at the conclusion of the function.

## **Wedding Vendors**

Your Wedding Professional may refer vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide a vendor, a copy of the vendor's insurance policy evidencing \$1,000,000 is required.

## **Final Account of Charges**

This Final Account of Charges may or may not apply to the Host's specific event if the host did not have any additional upgrades or event-day purchases. This ticket will be presented to the Host at the conclusion of the event for final payment that lists the final charges due and owing. The Host is responsible for full payment of the final charges listed on the ticket upon presentation. If final charges are not paid to Arcis within 24 hours following the end time of the event as defined herein, the Host's credit card will be charged.