

Celebrate the Season
& Close the Year on a Happy Note
At Shula's Hotel and Golf Club!

Shula's Hotel and Golf Club is a one-of-a-kind venue to host your memorable corporate or social holiday party.

With eight exceptional event spaces, including our scenic lagoon outdoor patio and courtyard area, we welcome you to celebrate the holidays with exceptional cuisine in the heart of Miami Lakes.

Whether a large corporate party or an intimate family gathering, our experienced and full-service catering team will ensure your holiday season is as stress-free affair.

For your special occasion our culinary team has created a unique and complete holiday menu for you to enjoy.

Your Holiday Event will Include
the Following Complimentary Amenities:

- * *Signature Holiday Welcome Drink*
- * *Shula's Holiday Centerpieces with Votive Candles*
- * *Festive Décor Throughout the Hotel*
 - * *Guest Parking*
 - * *A Parquet Dance Floor*
- * *Creatively Decorated Buffet Tables*

Our Shula's Hotel Catering Managers will also assist you with recommendations for florists, entertainment, lighting and audio-visual upgrades.

Prices are subject to 21% Banquet Service Charge and applicable State & Local taxes.

All prices quoted are subject to change; however, prices will be guaranteed no later than 60 days prior to the function



PLATED LUNCH

Miracle on "Main Street"

\$33 ++ Per Person

Complimentary Welcome Drink

Warm Wassail

Warm Apple Cider with Cinnamon and Cloves

OR

Tableside Toast of Chilled Sparkling Cider Welcome Drink

Salad

Fresh Strawberry Salad

*Baby Greens, Bleu Cheese, Walnuts, Strawberries, Red Onions
and Balsamic Vinaigrette*

Entrée

(Choose One)

Apple Cider Glazed Chicken Breast

Butternut Squash Risotto, Sautéed Kale, Cider Au Jus

OR

Roasted Pork Loin "Cassoulet"

Spinach, White Beans, Sausage, Roasted Pork Essence

Daily Homemade Bread Selection

Dessert

(Choose One)

Red Velvet-Peppermint Mousse Cake

Apple-Orange Frangipan Tart

Chocolate Mousse Cake with Port Spiked Cranberries



LUNCH BUFFET

“A Christmas Story”

\$36 ++ Per Person

Complimentary Welcome Drink

Warm Wassail

Warm Apple Cider with Cinnamon and Cloves

OR

Tableside Toast of Chilled Sparkling Cider Welcome Drink

Salad

Roasted Red Beet Salad

Spiced Walnuts, Treviso, Pickled Onions, Champagne Vinaigrette

Shula's House Salad

Carrots, Cucumbers, Tomatoes, Balsamic Vinaigrette

Entrees

Roasted Salmon

Creamed Leeks, Celery, Red Wine Butter Sauce

Brandy-Apricot Glazed Turkey Breast

Roasted Butternut Squash and Port Spiked Cranberries

Braised Short Ribs

Roasted Root Vegetables and Arugula

Sourdough and Apple-Raisin Stuffing

Buttermilk Whipped Potatoes

Roasted Vegetable Ragout

Daily Homemade Bread Selection

****Chef's Selection of Holiday Inspired Sweet Treats****



LUNCH BUFFET

“It’s a Wonderful Life”

\$38 ++ Per Person

Complimentary Welcome Drink

Warm Wassail

Warm Apple Cider with Cinnamon and Cloves

OR

Tablesides Toast of Chilled Sparkling Cider Welcome Drink

Salad

Baby Spinach Salad

Roasted Butternut Squash, Salami and Creamy Parmesan Vinaigrette

Noche Buena Salad

Roasted Beets, Orange, Jicama, Apples, Pomegranate, Pepitas

Baby Arugula

With Herb Garlic Vinaigrette

Caldo Gallego

Pork Hominy Stew

Entree

Mahi Mahi with Rice Pilaf

Roasted Pork with Mojo Onions

Stuffed Roasted Turkey

Baked Yucca with Bacon Gratin

Roasted Plantains

Daily Homemade Bread Selection

*****Chef’s Selection of Holiday Sweet Treats*****



COCKTAIL RECEPTION

“The Polar Express”

\$49 ++ Per Person

Complimentary Holiday Poinsettia Welcome Drink

Butler Passed Hors D'Oeuvres

*Smoked Duck on Cranberry Palmiers
Sweet Potato Nugget, Pulled Turkey, Fruit Chutney
Basmati-Beef Meatball with Dark Mole and Sesame
Goat Cheese Confit with Poached Pears, Watercress on Brioche
Shrimp Arancini with Romesco and Parsley*

Antipasto Display

*Genoa Salami, Mortadella, Cappicola, Prosciutto with Pickled Vegetables,
Marinated Olives and Artichoke Hearts, Assorted Gourmet Breads and Mustards*

Action Stations

Cheese Tortellini with Sage

Parmesan Cheese and Butternut Squash Cream

Potato-Tini Station

Whipped Potatoes

Served with Beef Tips, Lobster, Bacon Bits, Cheddar Cheese, Scallions, Sour Cream

OR

Whipped Sweet Potato

Honey, Marshmallows, Brown Sugar, Candied Pecans, Toasted Almonds

Holiday Carving Station

(Choose One)

Smoked Ham

Caramelized Honey Mustard Glaze

OR

Herb Roasted Breast of Turkey

Cranberry Sauce and Pesto Mayonnaise

Daily Homemade Bread Selection

****Chef's Selection of Holiday Inspired Sweet Treats****



PLATED DINNER

“White Christmas”

\$49 ++ Per Person

Complimentary Holiday Poinsettia Welcome Drink

Butler Passed Hors D’ Oeuvres

*Smoked Duck on Cranberry Palmiers
Bacon Wrapped Scallops with Cider Mustard
Bocconcini and Tomato Skewer with Pine Nut Pesto*

Soup/Salad

(Choose One)

Butternut Squash Soup

Braised Apples, Chopped Pecans, Maple Cream

OR

Baby Arugula Salad

Macerated Cranberries, Bleu Cheese, Candied Walnuts

Entrée

(Choose One)

Orange Glazed Chicken Breast

Spaghetti Squash, Haricot Verts, Orange Butter Sauce

OR

Seared Salmon

Caramelized Cauliflower, Brussels Sprouts, Bacon, Romesco Sauce

OR

Beef Tenderloin

Braised Onions, Asparagus Gratin, Truffle Potato Hash

Daily Homemade Bread Selection

Dessert

(Choose One)

Red Velvet-Peppermint Mousse Cake

Apple –Orange Frangipan Tart

Chocolate Mousse Cake with Port Spiked Cranberries



DINNER BUFFET

"A Holiday Affair"

\$55 ++ Per Person

Complimentary Holiday Poinsettia Welcome Drink

Butler Passed Hors D'Oeuvres

Thyme Basted Crab Cakes, Preserved Lemon, Tabasco Remoulade

Herbed Cheese Crostini with Tomato-Basil Relish

Chicken Satay with Mint-Cucumber Salad

Antipasto Display

*Genoa Salami, Mortadella, Cappicola, Prosciutto with Pickled Vegetables,
Marinated Olives and Artichoke Hearts, Assorted Gourmet Breads and Mustards*

Grilled Seasonal Vegetables with Balsamic Syrup

Imported and Domestic Cheeses

Bourbon Vanilla Honey, Fruit Jam, Assorted Crostini's

Displayed Salad Station

Caesar Salad

Parmesan Cheese, Garlic Croutons, Grilled Chicken or Poached Baby Shrimp

House Salad

Baby Greens, Cucumbers, Olives, Tomatoes, Shaved Carrot,

Balsamic and Ranch Dressing

Holiday Carving Stations

Top Round of Beef

Dijon Mustard and Horseradish Cream

Herb Roasted Breast of Turkey

Cranberry Sauce and Pesto Mayonnaise

Roasted Garlic Mashed Potatoes

Fresh Green Beans Amandine with Toasted Almonds

Daily Homemade Bread Selection

*****Chef's Selection of Holiday Inspired Sweet Treats*****



Cocktail Reception Enhancements

(Price is based per person)

Caprese Salad

Preserved Summer Tomatoes, Baby Mozzarella Cheese, Basil, Extra Virgin Olive Oil
\$4pp ++

Flatbread

Steak, Caramelized Onion, Bleu cheese, Arugula
\$5pp ++

Fajita Bar*

Warm Flour Tortillas, Pico De Gallo, Guacamole, Salsa, Sour Cream, Lettuce
Chicken \$8pp++
Beef \$10pp++

Imported and Domestic Cheese Display

Bourbon Vanilla Honey, Fruit Jam, Assorted Crostini's
\$5.50pp++

Cold Boiled Shrimp

Fig Preserved, Almonds, and Country French Bread
\$6.00pp++

Crudité Display

Hummus and Creamy Sweet Herb Dressing
\$4.50pp++

Banana's Foster Station*

Sliced Bananas, Brown Sugar, Flambéed with Rum, Vanilla Ice Cream
\$8pp++

Presentation of Petit Pastries

Petite Palmiers, Tarts, Parisian Macaroons, Chocolate Petit Fours
\$8pp++

**Requires Chef Attendant*



BAR PRICE LIST

BAR SERVICES

	Host Bar	Cash Bar
Superior Brands	\$ 9.00	\$ 9.50
Premium Brands	\$ 8.00	\$ 8.50
Popular Brands	\$ 7.00	\$ 7.50
Imported Beer	\$ 5.50	\$ 6.00
Domestic Beer	\$ 4.50	\$ 5.00
Wine by the Glass	\$ 6.50	\$ 7.00
Cordials	\$ 8.00	\$ 8.50
Martini Bar	\$11.00	\$12.00
Soft Drinks & Juices	\$ 3.00	\$ 4.00
Mineral Waters	\$ 3.00	\$ 4.00

BRANDS OFFERED

	Popular Brands	Premium Brands	Superior Brands
Scotch	Grants	Dewars	Johnny Walker Black
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Vodka	Svedka	Absolut	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi Silver	Meyer's Dark Rum	Bacardi 151
Canadian	Canadian Club	Crown Royal	Crown Royal
Tequila	Rio Grande	Cuervo Gold	1800 Reposado

Cordials Bailey's Irish Cream, Amaretto, Kahlua and Grand Marnier

Martini bar Classic, Apple, Cosmopolitan and Chocolate (Call Brand Vodka)

Price Will Increase with Change to Premium Liquor or Superior Liquor

HOURLY HOSTED BAR PACKAGES CHARGED PER PERSON

	Beer & Wine	Popular	Premium	Superior
Four Hours	\$25.00	\$30.00	\$35.00	\$40.00
Three Hours	\$21.00	\$25.00	\$29.00	\$34.00
Two Hours	\$17.00	\$20.00	\$23.00	\$27.00
One Hour	\$12.00	\$14.00	\$16.00	\$18.00

A Bartender Fee of \$75.00 per every 100 guests will be added to all host bars and cash bars

A Cashier Fee of \$50.00 will be added to all cash bar

21% service fee is added to hosted bar prices.



WINE & CHAMPAGNE LIST

SPARKLERS & CHAMPAGNE

	Btl \$
Chateau Ste Michelle, Brut, Washington	\$32
Zonin Prosecco	\$36
Totts Brut	\$30

WHITES

Pinot Grigio, Le Rime, Italy	\$32
Mutua Valley, Sauvignon Blanc, Marlborough, NZ	\$46
Copper Ridge, White Zinfandel, CA	\$28
Le Crema, Chardonnay, CA	\$56
Mainstreet, Chardonnay, Napa Valley	\$35
Copper Ridge, Chardonnay, CA	\$28

REDS

Estancia, Pinot Noi, Monterey	\$54
Terrazas, Malbec, Napa Valley	\$38
Kendall Jackson, Meritage, CA	\$49
Copper Ridge, Cabernet Sauvignon, CA	\$28
Main Street, Cabernet Sauvignon, Napa Valley	\$35
Copper Ridge, Merlot, CA	\$28
Main Street, Merlot, Napa Valley	\$35

