



shula's
hotel and golf club



shula's hotel and golf club

Wedding Policies and Procedures

Payment Information

The signed contract, a non-refundable deposit and a valid credit card presented to remain on file are required to validate your contract and secure your wedding date. Advance payments are non-refundable. The following schedule is required for the advance payments:

Date of Signed Contract

To secure space on a definite basis

Advance Payment %

30% of estimated charges

Sixty (60) days prior to the date of the event

50% of estimated charges

Seven (7) days prior to the date of the event

100% of estimated charges

Payments can be made by cash, personal check, bank/teller check, or credit card. Final payments must be made by cash, bank/teller check, or credit card. Personal checks will not be accepted for final payments.

In the event that payment is not received by the specified time, charges will automatically be posted to the credit card on file. Any additional charges that are incurred on the day of your wedding will be posted to the credit card on file at the completion of your event.

Cancellation

You may cancel this Agreement only upon giving written notice to us. The parties agree and understand that in the event of a cancellation, our actual damages would be difficult to determine. Should you cancel the event or move the event to another facility or city, such decision would constitute a breach of its obligation to Culinaire of Florida and Culinaire of Florida would be harmed. Therefore, the parties agree to the following terms and amounts paid as liquidated damages:

Cancellation Date

From the Date of this Contract to within

One Hundred and Twenty (120) days prior to the event

Cancellation Fee %

Deposit plus 30% of Food & Beverage Minimum

From Ninety (90) days prior to the event to within

Thirty one (31) days prior to the event

Deposit plus 50% of Food & Beverage Minimum

From Thirty (30) days prior to the event

to the date of the event

Deposit plus 100% of Food & Beverage Minimum

Menu Selection

Menu selection and set-up details should be arranged at least Sixty (60) days in advance of your event. If the event is booked within Sixty (60) days of occurrence, the menu selections are due with the Agreement. A banquet event order will be provided once the menu selections have been made.

Entrée choice policy is as follows: Maximum of two (2) entrée choices is permitted. Salad and dessert selections are the same for all guests. Final counts for each entrée selection must be received no later than Ten (10) days prior to your event. If the selected entrees have different prices, the higher-priced menu item will apply to both selections.

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

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Alcoholic Beverages

Culinaire of Florida is responsible for the sale and service of alcoholic beverages as regulated by the State of Florida. Culinaire of Florida's alcoholic beverage license requires Culinaire of Florida to (1) request proper proof of legal age to consume alcohol; (2) refuse alcoholic beverage service if the person cannot provide the proper identification and (3) refuse alcoholic beverage service to any person who, in Culinaire of Florida's judgment, appears intoxicated.

Outside Food and Beverage

Culinaire of Florida does not allow food and beverage to be brought into the function spaces at any time unless approved in writing by the Director of Catering.

Food and Beverage Removal

Due to food safety regulations, the removal of food and beverage from the function spaces is not permitted at any time.

Security

If by our sole judgment it is determined that you need uniformed security personnel to maintain adequate security measures in light of the size and/or nature of your event, you will provide security personnel supplied by a reputable licensed guard or security agency doing business in the local area at your expense. The agency will be subject to our prior approval.

Vendors

Shula's Hotel & Golf Club must approve all vendor agreements 30 days prior to your wedding reception. These vendors must be licensed and insured. All vendors are guaranteed access to the function room approximately 1 hour prior to the start of the event. Vendors are required to break down and clean up all of their supplies and accessories at the conclusion of the event. No storage will be provided for left items and Shula's Hotel & Golf Club accepts no responsibility for lost or misplaced items. In the event that supplies, accessories or decorations have been left on hotel property after the event has concluded, a \$500.00 clean-up charge will be administered to the wedding master account.

Overnight Accommodations

If you would like to discuss sleeping room accommodations for your wedding guests, please contact Noelia Trana at noelia.trana@donshulahotel.com or 305.820.8055. The Bride and Groom may reserve their complimentary one night stay in one of our guest rooms for the evening of the wedding by contacting Noelia Trana. Noelia will also offer a small block of rooms for your friends and family at a discounted rate, based upon availability.

Guest Amenities

A \$5.00 charge will apply for each amenity that is personally delivered to a guest room. A \$3.00 charge will apply for each amenity that is presented to the guest upon check-in to the hotel.

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The Wedding Ceremony of Your Dreams

Shula's Courtyard

Lush Tropical Garden with Water Feature Nestled in the Heart of Shula's Hotel

Ceremony

Includes the following:

White Garden Chairs

Rose Petals for Aisle

Bridal Party Holding Room

Champagne & Cheese Display for Bridal Party

Ceremony Rehearsal Space Day Prior to Wedding

****Please contact Shula's Wedding Expert for pricing****

Shula's Wedding Packages

Amenities and Services Included:

White Table Linen

White Chair Covers

Chair Ties and Matching Napkins in Your Choice of Color

Appointed Tables with Matching Linens:

Head Table and Cake Table

Place Setting to Include:

China, Glassware and Flatware

Table Number and Stanchions

Staging

Wooden Dance Floor

Champagne or Sparkling Cider Toast

A Specially Designed Wedding Cake

**(Butter Cream Only, Upgrades Available at Additional Charges)*

White Glove Service

Cake Cutting and Service

Wedding Specialist to Help Coordinate All Aspects of Reception

Complimentary Suite for

Bride and Groom on the Evening of the Reception

Special Guest Room Rates for Your Out of Town Guests

Complimentary Parking

Welcome Amenity

Complimentary Tasting for Up to 4 Guests

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Culinary Creations

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Plated Sit-Down Lunch Menu

Food Service Must Start Before 2:00 PM

This Package Includes a Three-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

Cocktail Reception

Choice of One (1) Display

Fresh Seasonal Crudités

Fresh Vegetables Paired with Artichokes, Roasted Pepper Hummus, Ranch and Bleu Cheese Dips

Antipasto Display

Selection of Italian Cheeses, and Cured Meats: Sopresseta, Salami Prosciutto, Mortadella Pickled and Grilled Vegetables, Country Olives and Artichoke Hearts Served with Assorted Breads, Crostini, Bread Sticks, Assorted Nuts

Artesian Cheese Table

Selection of Domestic and Imported Cheeses Served with Chef's Choice of Crostini and Crackers Garnished with Almonds, Fruit Chutney and Vanilla Honey

Salads

(Select One)

Shula's House Salad

Crisp Cucumbers, Cherry Tomatoes, Shredded Carrots, Fresh Mozzarella Cheese and House Balsamic Vinaigrette Dressing

Hearts of Romaine Caesar

Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing

Arugula & Spinach Salad

Goat Cheese Fritter, Ruby Red Grapes, Candied Pecans and Concord Grape Vinaigrette

Baby Greens

Baby Greens, Toasted Almonds, Green Beans, Marinated Feta and Sweet Herb Vinaigrette

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*All Entrees Include Warm Rolls with Butter, Freshly Brewed Coffee, Decaf and Iced Tea
If a Selection of (2) Entrées is made, there will be an additional \$5 per person added to the price of the meal*

Entrées

Select One (1)

🍗 Poultry 🍗

Chicken Roulade Florentine

Mushroom Risotto, Lemon Scented Broccoli, Sweet Herb Cream Sauce

\$60 ++ Per Person with Open Bar

\$50 ++ Per Person with a Non-Alcoholic Bar

Spit Roasted Honey & Ginger Rubbed Chicken

Sun Dried Tomato Polenta & Grilled Asparagus

\$63 ++ Per Person with Open Bar

\$53 ++ Per Person with a Non-Alcoholic Bar

🐠 Seafood 🐠

5 oz. Teriyaki Glazed Salmon

Orange Glazed Salmon, Florida Avocado Puree, Citrus Scented Quinoa, Pickled Cabbage Cilantro Salad

\$63 ++ Per Person with Open Bar

\$53 ++ Per Person with a Non-Alcoholic Bar

Bacon Wrapped Mahi-Mahi

Caramelized pineapple, Braised Onions, Watercress

\$64 ++ Per Person with Open Bar

\$54 ++ Per Person with a Non-Alcoholic Bar

🍖 Meat 🍖

Slow Braised Short Ribs

Stone Ground Grits, Kale, Onion Jam and Fried Shallots

\$62 ++ Per Person with Open Bar

\$52 ++ Per Person with a Non-Alcoholic Bar

Grilled Flat Iron Steak

Rosemary Merlot Reduction, Herb Roasted Potatoes, String Beans

\$66 ++ Per Person with Open Bar

\$56 ++ Per Person with a Non-Alcoholic Bar

Herb Crusted Filet Mignon

Port Wine Demi Glaze, Oven Roasted New Potatoes & Grilled Asparagus

\$72 ++ Per Person with Open Bar

\$62 ++ Per Person with a Non-Alcoholic Bar

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Vegetarian Options

For Individual Vegetarian Requests We Offer a Separate Selection

Select One (1) Only

Grilled Vegetable Stack

*Zucchini, Squash, Portabella Mushrooms, Oven Roasted Tomatoes
Served with Grilled Polenta Cakes in a Saffron Tomato Broth*

Pasta Primavera

Assorted Roasted Vegetables in a Pesto Sauce

Risotto with Black Truffle Oil and Asparagus

Mushroom Ragout and Asiago Cheese

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

*****House Wine to be served During Meal*****

Additional \$6.00++ Per Person

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Cocktail Reception Menu

Butler Passed Hors d' oeuvre

*Applewood Bacon Wrapped Barbeque Shrimp
Assorted Maki Rolls*

Tiered and Displayed Stations

10 Foot Tapas Station (Choice of Five)

Selection of Small Dishes to Include:

Gazpacho Shooters

Fava and Green Bean Salad with Ham

Bleu Cheese Stuffed Olives

Chorizo Sausage Roasted Peppers and Almonds

Grilled Shrimp, Citrus Segments and Fennel

Artichokes and Split Tomatoes with Extra Virgin Olive Oil and Aged Balsamic

Vegetable Escabeche

Spanish style Tortilla

Chicken Empanadillas

Croquetas

Garlic Mushrooms

Rosemary Scented Almonds

Gourmet Salad Station

Spinach and Arugula with Candied Pecans, Goat Cheese, Chopped Strawberries, Ripe Avocado and Raspberry Vinaigrette

Southwest Seasoned Grilled Chicken with Iceberg and Romaine, Black Beans, Corn, Avocado, Tortilla Strips and Chipotle Ranch Dressing

Italian Mix with Iceberg and Romaine, Salami, Olives, Roasted Pepper, Artichokes and Red Wine Vinaigrette

Pasta Station

Penne & Tortellini

Choice of (2) Sauces:

Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Carbonara

Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper

Prime Rib of Beef Carving Station

Roasted with Herbs and Spices

Au Jus and Creamed Horseradish Sauce

*** Carver Fee of \$75 Each for Every 100 Guests*

(All Carving Stations Served with Miniature Rolls)

\$63 ++ Per Person with Open Bar

\$53 ++ Per Person with a Non-Alcoholic Bar

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Plated Sit-Down Dinner Menu

This Package Includes a Four-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

Cocktail Reception

*During your White Glove Butler Style Cocktail Reception, We Will Serve Your Selection of Any **Four** of the Following Hot & Cold Hors d'oeuvres*

Butler Passed Hors d'oeuvres

Chilled Selections

*Goat Cheese Confit with Braised Pears, Watercress or Crostini
Caesar Salad Cone
Beef Tartare, Potato Gallette, Truffle Oil
Smoked Salmon Gougere, Whipped Boursin Cheese
Mozzarella, Tomato and Basil
Vegetable Crudit  Cups with Ranch Dressing
Golden Gazpacho Shooter with Basil Pesto*

Hot Selections

*Miniature Assorted Quiche
Jerk Chicken Wraps with Black Beans and Cilantro Cream
Satay Chicken Skewer with Spicy Peanut Sauce
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Cinnamon-Sugar Dusted Churro with Dule De leche
Smoked Salmon and Goat Cheese Lollipops
Beef Picadillo Empanada with Vegetable Escabeche
Churrasco Skewer, Marinated Steak with Chimichuri Sauce
Key West Crab Cakes with Mango Pico de Gallo*

Salads

Select One (1)

Shula's House Salad

*Crisp Cucumbers, Cherry Tomatoes, Shredded Carrots, Fresh Mozzarella Cheese
and House Balsamic Vinaigrette Dressing*

Hearts of Romaine Caesar

Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing

Arugula & Spinach Salad

Goat Cheese Fritter, Ruby Red Grapes, Candied Pecans and Concord Grape Vinaigrette

Shula's New Mixed Greens

Baby Greens, Toasted Almonds, Green Beans, Marinated Feta and Sweet Herd Vinaigrette

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*All Entrees Include Warm Rolls with Butter, Freshly Brewed Coffee, Decaf and Iced Tea
If a Selection of (2) Entrées is made, there will be an additional \$5 per person added to the price of the meal*

Entrées

Select One (1)

🍗 Poultry 🍗

Wild Mushroom and Leek Stuffed Breast of Chicken

Served with Pea Risotto, Tomato Confit, and Chicken Jus

\$70 ++ Per Person with Open Bar

\$60 ++ Per Person with Non-Alcoholic Bar

Pan Roasted Chicken Statler Breast

Served with Asparagus Gratin, Potato-mushroom Ragout, and Green Asparagus Coulis

\$70 ++ Per Person with Open Bar

\$60 ++ Per Person with Non-Alcoholic Bar

🐠 Seafood 🐠

Herb Crusted Salmon

Served with Stewed Onions, Red Potatoes, Green Beans, and Onion Soubise

\$73 ++ Per Person with Open Bar

\$63 ++ Per Person with Non-Alcoholic Bar

Grilled Mahi-Mahi

Served with Baby Vegetables, Couscous, and Ginger-Carrot Essence

\$75 ++ Per Person with Open Bar

\$65 ++ Per Person with Non-Alcoholic Bar

Seared Tuna Loin

Served with Warm Kimchee, Mandarins, and Soy Molasses

\$78 ++ Per Person with Open Bar

\$68 ++ Per Person with Non-Alcoholic Bar

🍖 Meat 🍖

Braised Short Rib

Served with Bousin Cheese Grits, Stewed Corn and Tomatoes, and Arugula

\$73 ++ Per Person with Open Bar

\$63 ++ Per Person with Non-Alcoholic Bar

Grilled Flat Iron Steak

Served with Black Bean Risotto, Fried Plantains, and Chimichurri 2 ways

\$82 ++ Per Person with Open Bar

\$72 ++ Per Person with Non-Alcoholic Bar

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Smoked Beef Tenderloin

Served with Caramelized Onions, Potato Plank, Frisse, and Bourbon-Caramel Sauce

\$85 ++ Per Person with Open Bar

\$75 ++ Per Person with Non-Alcoholic Bar

Herb Crusted Filet Mignon

Served with Grilled Asparagus, New Potato, Mushroom Ragout, Sweet Herbs, and Port Wine jus

\$87 ++ Per Person with Open Bar

\$77 ++ Per Person with Non-Alcoholic Bar

🍷 Duets 🍷

Chicken Spinach Roulade and Citrus Glazed Mahi Mahi

Served with Sweet herb risotto, Sautéed Spinach, and Orange Jus

\$85 ++ Per Person with Open Bar

\$75 ++ Per Person with Non-Alcoholic Bar

Herb Roasted Chicken and Petite Filet Mignon

Served with Horseradish potato puree, Caramelized Garlic, Green Beans, and Thyme Jus

\$87 ++ Per Person with Open Bar

\$77 ++ Per Person with Non-Alcoholic Bar

Smoked Petite Filet Mignon and Bacon Wrapped BBQ Shrimp

Served with White Cheddar Grits, Grilled Asparagus, and Tomato Molasses

\$89 ++ Per Person with Open Bar

\$79 ++ Per Person with Non-Alcoholic Bar

Herb Crusted Filet and Honey Mustard Salmon

Served with Fondant Potatoes, Lemon Scented Broccoli, Lemon Butter, and Pinot Noir Sauce

\$91 ++ Per Person with Open Bar

\$81 ++ Per Person with Non-Alcoholic Bar

Vegetarian Options

For Individual Vegetarian Requests We Offer a Separate Selection

Select One (1) Only

Grilled Vegetable Stack

Zucchini, Squash, Portabella Mushrooms, Oven Roasted Tomatoes

Served with Grilled Polenta Cakes in a Saffron Tomato Broth

Pasta Primavera

Assorted Roasted Vegetables in a Pesto Sauce

Risotto with Black Truffle Oil and Asparagus

Mushroom Ragout and Asiago Cheese

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

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Buffet Dinner Menu

This Package Includes a Four-Hour Open Bar including Popular Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request

Cocktail Reception

*During your White Glove Butler Style Cocktail Reception, We Will Serve Your Selection of Any **Four** of the Following Hot & Cold Hors d'oeuvres*

Butler Passed Hors d'oeuvres

Chilled Selections

*Goat Cheese Confit with Braised Pears, Watercress or Crostini
Caesar Salad Cone
Beef Tartare, Potato Gallette, Truffle Oil
Smoked Salmon Gougere, Whipped Boursin Cheese
Mozzarella, Tomato and Basil
Vegetable Crudité Cups with Ranch Dressing
Golden Gazpacho Shooter with Basil Pesto*

Hot Selections

*Miniature Assorted Quiche
Jerk Chicken Wraps with Black Beans and Cilantro Cream
Satay Chicken Skewer with Spicy Peanut Sauce
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Cinnamon-Sugar Dusted Churro with Dule De leche
Smoked Salmon and Goat Cheese Lollipops
Beef Picadillo Empanada with Vegetable Escabeche
Churrasco Skewer, Marinated Steak with Chimichuri Sauce
Key West Crab Cakes with Mango Pico de Gallo*



(The Following Comes with the Buffet Dinner Package)

Caesar Salad

*Romaine, Parmesan Cheese, Focaccia Croutons,
Cracked Black Pepper and Traditional Dressing*

Vine Ripe Tomato Salad

EVOO and Aged Balsamic

Bread Station

Creamery Butter

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Please Select One (1) of the Following Four Entrée Collections

Entrée Collection One

Breast of Chicken Scaloppini
Forged Mushrooms and Madeira

Basil Brushed Salmon
Artichoke and Olive Salad

Paella
Chicken, Chorizo, Shrimp, Clams and Traditional Spices

Garlic Mashed Potatoes

Garden Ratatouille

\$78 ++ Per Person with Open Bar
\$68 ++ Per Person with Non-Alcoholic Bar

Entrée Collection Two

Spit Roasted Mojo Pork Loin
Onions and Parsley

Poached Atlantic Salmon
Lemon-Caper Butter

Hand Carved Argentinean "Spiced" Skirt Steak

Steamed Red Bliss Potatoes

Crisp Green Beans with Fried Shallots

\$83 ++ Per Person with Open Bar
\$73 ++ Per Person with Non-Alcoholic Bar

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Entrée Collection Three

"Brasserie" Spring Chicken

Red Wine Reduction and Baby Red Onions

Key Lime Crusted Yellow Tail Snapper

Citrus Butter

Carved Top Sirloin

Au Jus

Cheddar Cheese and Chive A Gratin Potatoes

Corn and Leek Casserole

\$91 ++ Per Person with Open Bar

\$81 ++ Per Person with Non-Alcoholic Bar

Entrée Collection Four

Grilled Shrimp Cocktail

Brandied Cocktail Sauce and Citrus Segments

Spinach Risotto Stuffed Chicken Breast

Burgundy Reduction

Super Lump Crab Crusted Black Grouper

Lobster Cream Essence

Black Angus Prime Rib of Beef

Thyme Au Jus and Horseradish Sauce

Tarragon and Apricot Wild Rice-Orzo

Brown Butter Broccolini and Baby Carrots

\$98 ++ Per Person with Open Bar

\$89 ++ Per Person with Non-Alcoholic Bar

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Children's Meals

Children 12 and under

(Choose One)

Chicken Tenders with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

Grilled Cheese Sandwich with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

Steamed Vegetable Plate with Melted Cheese and Mashed Potatoes

Fresh Diced Fruit and Jumbo Chocolate Cookie

Grilled Chicken Breast Sandwich with French Fries

Fresh Diced Fruit and Jumbo Chocolate Cookie

\$20 ++ Per Child

Vendor Meals

Signature Boxed Lunch

Choice of One

Roast Beef

Aged Sharp Cheddar Cheese, Tomato, Crisp Lettuce, Sliced Red Onion, Spicy Honey Mustard, Pretzel Bread

\$20 ++ Per Person

Club Sandwich

Turkey, Ham, Bacon, American Cheese, Crisp Lettuce and Tomato with Pesto Mayonnaise Ciabatta Bread

\$20 ++ Per Person

Buffalo Chicken Wrap

Crisp Romaine Lettuce, Chipotle Ranch Dressing, Whole Wheat Wrap

\$20 ++ Per Person

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Beverage Selections

Hourly Bar Menu

A fully stocked bar featuring our Popular, Premium or Superior selection of Liquors, House Red and House White Wine, assorted Domestic and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers, Bars are priced per person for a specified period of time, not exceeding five (5) hours.

Popular Brands

(Grants, Jim Beam, Svedka, Beefeater, Bacardi Silver, Canadian Club, Rio Grande)

1 Hour	\$14
2 Hours.....	\$20
3 Hours.....	\$25
4 Hours.....	\$30
5 Hours.....	\$35

Premium Brands

(Dewars, Jack Daniels, Absolut, Tanqueray, Meyer's Dark Rum, Crown Royal, Cuervo Gold)

1 Hour	\$16
2 Hours.....	\$23
3 Hours.....	\$29
4 Hours.....	\$35
5 Hours.....	\$40

Superior Brands

(Johnny Walker Black Label, Makers Mark, Grey Goose, Bombay Sapphire, Bacardi 151, Crown Royal, 1800 Reposado)

1 Hour	\$18
2 Hours.....	\$27
3 Hours.....	\$34
4 Hours.....	\$40
5 Hours.....	\$45

Beer & Wine

(Selection of 2 Domestic, 2 Import, House Red & White Wine, Assorted Sodas & Juices)

1 Hour	\$12
2 Hours.....	\$17
3 Hours.....	\$21
4 Hours.....	\$25
5 Hours.....	\$30

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Per Consumption Menu

The Hosted Bar

A fully stocked bar featuring our Popular, Premium or Superior selection of Liquors, Red and White Wine, Assorted Premium and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed.

Popular Brands	\$7
Premium Brands	\$8
Superior Brands	\$9
Domestic Beer	\$4.50
Imported Beer.....	\$5.50
Wine by the Glass.....	\$6.50
Cordials	\$8
Soft Drinks & Juices.....	\$3
Mineral Waters.....	\$3

The Cash Bar

*Guests Purchase Drinks Individually. Bartender Charges are the Responsibility of the Sponsoring Organization.
Cash Bar Prices 7% Florida Sales Tax. Gratuity is at the Discretion of the Guest.
A Gratuity Jar will be Placed on Each Bar.*

Popular Brands	\$7.50
Premium Brands	\$8.50
Superior Brands	\$9.50
Domestic Beer	\$5
Imported Beer.....	\$6
Wine by the Glass	\$7
Cordials	\$8.50
Soft Drinks & Juices.....	\$4
Mineral Waters.....	\$4

*Bartenders Are Required at a Charge of \$75 per Bartender, for up to Five Hours
Cash Bars Also Requires a \$50.00 Cashier Fee for up to Five Hours
Because We Believe in Serving Alcohol with Care, Shula's Hotel Reserves the Right
to Refuse or Discontinue Service*

*****Signature Drink Creation Available Upon Request*****

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