



shula's  
hotel and golf club

**Golf Catering Menus**



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## Senator Course Continental

\$ 12 Inclusive Per Person

**Freshly Squeezed Florida Orange Juice**

**Chef's Bakery Basket:  
Assorted Fruit Filled Danish, Butter Croissants,  
And Home-Style Muffins**

**Assortment of Whole Fruit:  
Apples, Bananas and Oranges**

**Sweet Butter, Grape and Strawberry Jams**

**Freshly Brewed Coffee  
Regular Decaffeinated  
Selected Teas**

Upgrade the Senator Course Continental with the Following Enhancements:

**Breakfast Burrito \$2.95 Inclusive Per Person**

**Farm Fresh Hard Boiled Eggs \$7 Inclusive Per Dozen**

**Sliced Bagels, Cream Cheese, Chopped Eggs, Capers \$2.50 Inclusive Per Person**

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

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## Golf Tournament Box Lunches

### “Front Nine”

\$17 Inclusive Per Person

**All Boxed Lunches Include a Bag of Baked Lays Potato Chips  
and Chunky Chocolate Chip Cookie**

Choice of two (2) for your group:

**Sonoma Chicken Salad Wrap**

Raisins, Red Grapes, Celery, Poppy Seed Mayonnaise

**Roast Beef**

Baby Arugula, Gruyere, Horseradish Aioli and Onion Jam, Challah Roll

**Club Sandwich**

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

**Caprese Wrap**

Shula's Tomato, Fresh Mozzarella Cheese, Romaine, Pickled Onion, Pesto Mayo

**Add a Piece of Whole Fresh Seasonal Fruit**

Select (1) Apple, Orange or Banana

**\$1.50 Inclusive per person**

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## Golf Tournament Buffets

### “The 19th Hole”

~\$25 Inclusive Per Person~

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required.  
If Guest Count is Below 25 an Additional \$5 Per Person Will Be Charged.

#### Salads

Shula Greek Pasta Salad  
Traditional Country Potato Salad  
Mixed Spring Lettuce Salad Tomato Wedges,

#### Charcuterie Board

Sliced Oven Roasted Turkey Breast, Herb Roast Beef, Deluxe Ham,  
Mortadella, Salami,  
Aged Cheddar, Baby Swiss  
Tomatoes, Lettuce, Red Onion Rings, Kosher Pickle Halves,  
Mayonnaise, Horseradish Cream Sauce, and Imported Deli Mustard,  
Homemade Bread Selections to include:  
Cuban Bread, Kaiser Rolls, White, Rye, and Wheat  
Assorted Baked Lays Potato Chips

#### Dessert

Assorted Jumbo Cookies  
All Buffets Are Served with Freshly Brewed Coffee and Iced Tea

#### **ADDITIONAL SWEET ENDINGS**

Shula Sweet Watermelon **\$1 Inclusive per person**  
Brownies & Blondie's Ice cream Sundae Bar **\$4 inclusive per person**

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## “The Back Nine BBQ Buffet”

\$28 Inclusive Per Person

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional  
\$5 Per Person Will Be Charged.

**\*\*\$75 Grill Chef Attendant Required\*\***

### Salads

Mixed Greens with Tomatoes, Julienne Carrots, and Sliced English Cucumbers  
House Ranch Dressing and Balsamic Vinaigrette  
Club House NY Style Potato Salad

\*\*\*\*\*

### Build Your Own Burger

American, Cheddar, or Swiss  
Tomato, Red Onion Rings, Shredded Iceberg Lettuce, & Kosher Pickle Halves  
Traditional Condiments

### Quarter Pound All Beef Hot Dogs

Chili, Relish and Cart Style Red Onions

### Additional Back Nine Birdie Selections:

Southern Fried Chicken	\$3.50 per person	Traditional BBQ Chicken	\$3.75 per person
BBQ Beef Short Ribs	\$4.50 per person	Roast Mojo Pork	\$3.50 per person

### Desserts

Sliced Watermelon  
Chunky Chocolate Chip Cookies  
All Buffets Are Served with Freshly Brewed Coffee and Iced Tea

### Additional Side Par Selections:

Sweet Corn on the Cobb	\$1.25 per person	Austin Baked Beans	\$1.00 per person
Jalapeno-Cheese Cornbread	\$1.00 per person	Hot Apple Cobbler	\$2.00 per person

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## “Miami Floribbean Buffet”

\$37 Inclusive Per Person

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional  
\$5 Per Person Will Be Charged.

### Salads

Shula's Tomatoes, Chopped Fresh Herbs, Goat Cheese  
& Buttermilk Dressing  
Mixed Greens Salad with Tomatoes, Cucumbers, Carrots  
and House Balsamic Dressing

### Additional Salad Selection:

Roasted Beet Salad, Pistachios, Goat Cheese, Mandarins, Apples, Radicchio, Lemon Vinaigrette  
**\$1.50 per person**

### Entrees

Grilled Jerk Chicken Breast  
Sliced Roast Pork Loin with Caramelized Onions and Peppers

### Accompaniments

Black Beans and Rice Congri  
Slow Cooked Yucca with Chicharron Gratin  
Cuban Bread

### Additional Entrée & Accompaniment Selections

Churrasco Steak \$4.00 per person      Roasted Plantains \$1.25 per person  
Chimichurri Glazed Mahi Mahi \$3.75 per person

### Miniature Desserts

Tres Leches, Key Lime Tarts, Chocolate Chip Cookies

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## “Sports Bar Championship Buffet”

\$40 Inclusive Per Person

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional  
\$5 Per Person Will Be Charged.

### Build Your Own Nacho Station

Tortilla Chips, Nacho Cheese Sauce, Chili, Chopped Tomatoes,  
Black Olives, Sour Cream, Cheddar Cheese, Jalapenos

Fried Pork Chicharonnes  
With Lime Wedges

Chicken Wings,  
Choice of Naked and Breaded Hot or Mild Wings  
Celery and Bleu Cheese for Dipping

Spinach Dip with Chips

Chicken Tenders

Beef Slider Assortment  
Cuban Rolls

Kettle Chips

### Desserts

Churros  
Chocolate Chips Cookies

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## “South of the Border”

\$45 Inclusive Per Person

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional  
\$5 Per Person Will Be Charged.

Tex-Mex César Salad  
Grilled Vegetable Platter with Lime-Cilantro Vinaigrette

### Entrees (Choice of THREE)

- ◆ Beef Fajitas with Peppers and Onions
- ◆ Vegetarian Enchiladas with Poblano-Cilantro Cream Sauce
- ◆ Roasted Chicken with Traditional Dark Mole Sauce and Toasted Sesame Seeds
  - ◆ Beef Chile Rellenos
  - ◆ Pork Tamales
- ◆ Grilled Mahi Mahi Veracruz, Roasted Tomatoes, Capers, Olives

Mexican Green Rice  
Charro Beans  
Flour and Corn Tortillas  
House Salsa  
Guacamole

Tres Leches Cake  
Sopapillas with Honey

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## “Hole in One Dinner Buffet”

\$48 Inclusive Per Person

All Buffets Are Served with Freshly Brewed Coffee and Iced Tea

A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional \$5 Per Person Will Be Charged.

**\$75.00 Chef Fee**

### **Flat Bread Display**

Assorted Flat Breads to Include Prosciutto and Arugula, Mushroom and Gorgonzola Cheese, BBQ Chicken and Caramelized Onion

### **Antipasto Display**

Selection of Italian Cheeses, Market Place Meats, Genoa Salami, Mortadella, Prosciutto, with Marinated Grilled Vegetables, Marinated Olives & Artichoke Hearts.

Served with Assorted Gourmet Breads

### **Pasta Station**

Penne & Tortellini

Choice of (TWO) Sauces:

Roasted Garlic Cream, Chef's Marinara, Basil Pesto or Smoked Tomato Vodka

Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper

### **Fajita Station**

Marinated Beef and Grilled Chicken, Cheddar Cheese, Guacamole, Shredded Lettuce, Pico do Gallo, Sautéed Onions & Bell Peppers, Sour Cream & Flour Tortillas

### **Jamaican Rubbed Roasted Pork**

Black Bean & Corn Relish

Sweet Plantains, Cuban Bread

### **Individual Miniature Desserts**

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## “The Don”

\$50 Inclusive Per Person

**All Buffets Are Served with Freshly Brewed Coffee and Iced Tea  
A Minimum of 25 Guests is Required. If Guest Count is Below 25 an Additional  
\$5 Per Person Will Be Charged.**

### Salads

Roasted Bell Pepper Salad, Portobello, Artichoke Hearts, Garlic, Sun Dried Tomatoes,  
Fresh Basil, Balsamic Vinaigrette

Baby Arugula, Radicchio & Endive Salad, Sherry Pecorino Dressing  
Cucumber Salad, Red Onions, Chickpeas & Feta

Panzanella Salad, Marinated Tomatoes, Red Onion, Nicoise Olives, Cucumber, Toasted Italian  
Bread, Extra Virgin Olive Oil & Lemon

### Entrees

Piccata Style Fresh Florida Grouper, Mushroom & Asparagus Orzo  
Braised Short Rib & Herb Roasted Fingerling Potatoes

Grilled Rosemary Chicken, Creamy Mascarpone Polenta, Snap Peas, Sun Dried Tomatoes &  
Mustard Marsala Sauce

Herb & Ricotta Manicotti, Plum Tomato Basil Sauce, Broccolini, Crushed Red Pepper

### Desserts

Chef's Selection of Desserts

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## 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
<b>Scotch</b>	Grants	Dewars	Johnny Walker Black Label
<b>Bourbon</b>	Jim Beam	Jack Daniels	Makers Mark
<b>Vodka</b>	Svedka	Absolut	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray	Bombay Sapphire
<b>Rum</b>	Bacardi Silver	Meyer's Dark Rum	Bacardi 151
<b>Canadian</b>	Canadian Club	Crown Royal	Crown Royal
<b>Tequila</b>	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)

### HOURLY HOSTED BAR PACKAGES CHARGED PER PERSON

	Beer & Wine	Popular	Premium	Superior
<b>Four Hours</b>	\$25.00	\$30.00	\$35.00	\$40.00
<b>Three Hours</b>	\$21.00	\$25.00	\$29.00	\$34.00
<b>Two Hours</b>	\$17.00	\$20.00	\$23.00	\$27.00
<b>One Hour</b>	\$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.

Because we believe in serving alcohol with care, the Don Shula Hotel reserves the right to refuse or discontinue service.

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## Ala Carte Menu

<b>Bartender Fees</b>	\$75.00 each (Bartenders are mandatory anywhere alcohol is served including the beverage carts and golf course)
<b>Beverage Cart Attendant</b>	\$65.00 each
<b>Audio Visual Needs</b>	\$150.00 Podium, Microphone, & Speaker Package
<b>Podium</b>	\$25.00 Each
<b>Microphone/Speaker</b>	\$150.00 Each
<b>Electrical needs</b>	\$25.00 Set up fee

**Special Details Regarding Donated & Sponsored Products for Charity Events:**

*Applicable for non-profit or charitable organizations only*

**Beverage Corkage Fee:** \$5.00 per golfer for Bar/Beverages

**Food Corkage Fee:** \$7.00 per golfer for food items

All sponsored bars require a Shula's Hotel trained bartender at \$75 each

*Sponsors are responsible for the complete set-up, breakdown, and clean up of their stations to include: tents, tables, chairs, trash bins, service staff, ice, mixers, cups, bar fruits, stirrers, napkins. Please speak with your Catering Manager for details on supplemental items by Shula's Hotel.*

**\*If a temporary bar setup is needed from Shula's** an additional \$75 charge will be added per bar needed.

**\*For additional table setups on the golf course:** a labor charge of \$75 charge will be added per table needed.

**Beverage Sponsors** must provide hotel with a letter of intent of sponsorship to include: company letterhead with items being donated/sponsored as well as a contact name and phone number.

**Food Sponsors** must provide the hotel with a copy of their Certificate of Liability Insurance in the standard amount of \$1,000,000.00

**\*\*\*All events in Shula's Original Steak House must end no later then 6:30 p.m.**

Please speak with your Catering Manager about later hours available for Monday evenings.