

To the Happy Couple,

Congratulations on your upcoming wedding. This is such an unforgettable and joyous time to celebrate each other, your families and your friends.

Tropical Acres has provided numerous special events for our community for over sixty years. Our commitment to you is to assist you in a memorable and personalized wedding. Our expertise, quality, and service will help guide you to fulfill all of your needs for your special day.

The following information will aid you in selecting the right menu and amenities to create a wedding you will cherish for a lifetime. Whether you decide on a luncheon, sit-down dinner or buffet you can be assured that each and every detail will be professional and elegant.

Please review our wedding brochure to see our various selections. We have also included a list of vendors to help you with any additional planning. We look forward to being a part of your special day.



*Sincerely,
Tropical Acres*

For additional information please contact Jack, Carolyn or Francie at 954.989.2500 or stop by anytime.



Signature Packages

Veil Package

Two Hour Unlimited Bar
 Champagne Toast
 Luncheon
 Tiered Wedding Cake
 \$37.75~ \$40.50

Bouquet Package

Two Hour Unlimited Bar
 Wine Toast
 Complete Dinner
 (Sliced Sirloin or Chicken Francaise)
 Tiered Wedding Cake
 \$45.25

Honeymoon Package

Two Hour Unlimited Bar
 Champagne Toast
 Complete Dinner
 (Prime Rib or Norwegian
 Salmon)
 Tiered Wedding Cake
 \$46.95

Vows Package

Two Hour Unlimited Bar
 Hors d'Oeuvres During Cocktails
 Champagne Toast
 Complete Dinner
 (Sliced Sirloin or Chicken Francaise)
 Tiered Wedding Cake
 \$49.95

"Something Blue" Package

Three Hour Unlimited Bar
 Champagne Toast
 Hot Buffet Dinner*
 Tiered Wedding Cake
 \$51.00

"With This Ring" Package

Four Hour Unlimited Bar
 Hors d'Oeuvres During Cocktails
 Champagne Toast
 Complete Dinner
 (Prime Rib or Norwegian Salmon)
 Tiered Wedding Cake
 \$62.95

"I Do" Package

Four Hour Unlimited Bar
 Hors d'Oeuvres During Cocktails
 Champagne Toast
 Complete Dinner
 (Filet Mignon)
 Tiered Wedding Cake
 \$65.75

* Based on an \$18.⁰⁰ buffet, we will adjust the price according to your selections.
 6% Sales tax and 18% service charge will be added to all prices.
 (Packages based on a minimum of 50 guests ~ minor increases will be made if
 there are less than 50 guests)

luncheon

Appetizers (choice of one)

fresh florida fruit
tossed salad or caesar salad
choice of soup
(additional appetizer add \$2.25)

Entrees (choice of two)

sliced sirloin of beef _____	15.50
stuffed breast of chicken _____	14.95
chicken cordon bleu _____	14.95
chicken francaise _____	14.95
roast prime ribs of beef _____	17.50
baked ham _____	13.95
baked northern scrod _____	14.95
broiled salmon fillet or mahi-mahi _____	15.95
chilled tri-salad plate (no vegetable or potato) (min.20) _____	13.95

rolls ~ butter ~ coffee ~ tea

Vegetables (choice of one)

green beans
sliced carrots
peas & mushrooms
california mix

Potatoes (choice of one)

lyonnaise
baked idaho
au gratin
whipped potatoes
stuffed baked potato(+.50)

Desserts (choice of one)

sherbet	chocolate mousse
ice cream cake roll	ice cream
new york style cheese cake	key lime pie (extra)
rum cake	apple pie (extra)
black forest cake	

***luncheon arrival anytime between 11:00 am & 1:00 pm
children \$10.95 or \$1.50 less than adult
luncheons must depart by 3:30 unless management adjusts***

DINNER

FIRST COURSE (choice of one)

TOSSED GREEN SALAD
 CAESAR SALAD
 MANICOTTI WITH SAUCE

CHOICE OF SOUP
 FRESH SEASONAL FRUIT
 SHRIMP COCKTAIL (extra)

ENTREE SELECTION (choice of two)

NORWEGIAN SALMON FILLET _____	21.95
CHICKEN FRANCAISE _____	19.95
VEAL PARMIGIANA _____	20.50
MAHI-MAHI (Florida Dolphin) _____	20.75
ROAST PRIME RIB (King Cut 23.50) _____	22.95
FILET MIGNON _____	25.75
SLICED SIRLOIN OF BEEF _____	20.95
NEW YORK STRIP STEAK _____	23.95
STUFFED BREAST OF CHICKEN - Traditional Bread Stuffing _____	19.95
SHRIMP SCAMPI _____	22.50
BROILED FLORIDA RED SNAPPER _____	22.50
BOSTON SCROD-BAKED _____	20.95
STUFFED BREAST OF CHICKEN - Artichoke Parmesan _____	19.95

VEGETABLES (choice of one)

PEAS & MUSHROOMS
 BROILED VEGETABLE MEDLEY
 GREEN BEANS AMANDINE
 HONEY GLAZED SLICED CARROTS
 BROCCOLI ITALIAN

POTATOES (choice of one)

BAKED IDAHO - sour cream & butter
 LYONNAISE
 AU GRATIN
 STUFFED BAKED POTATO (+.50)
 PARSLEY POTATO

SIDE ORDERS

ONION RINGS one order per 6 people 4.95
 SAUTEED MUSHROOMS one order per 4 people 4.95
 INTERMEZZO COURSE SORBET - ADDITIONAL 2.00
 BREADS ~ BUTTER ~ COFFEE ~ TEA

*menu selection, number of each entree
 and minimum number attending must be confirmed 10 days in advance.
 \$5.00 per person deposit is required to confirm a reception.
 all deposits received must be used for reception on date requested and are not refundable
 room charge (if no dinner or for additional room) ~ \$250.00 - \$400.00
 estimated payment due for all receptions 3 weeks prior to date
 6% sales tax and 18% service charge will be added to all prices
 Room fee after 5 hours \$250.00*

BUFFET

75 minimum

Each buffet includes breads, vegetables, potato, dessert and beverage plus minimum selection of 6 of the following:

Price is determined by total of your selections.

(Luncheon Buffet - Price is determined by 4 selections + \$2.00 and also includes bread, vegetables, potato, dessert and beverages)

- | | |
|----------------|----------------|
| CAESAR SALAD | PASTA SALAD |
| GARDEN SALAD | WALDORF SALAD |
| RELISH TRAY | RICE PILAF |
| CHEESE PLATTER | CHOICE OF SOUP |

\$3.00 each selection

- | | |
|-------------------------|-------------------|
| FRESH VEGETABLE DISPLAY | BAKED HAM |
| FRESH FRUIT DISPLAY | BAKED ZITI |
| CHICKEN WINGS | SEAFOOD SALAD |
| VEGETABLE LASAGNA | CAPRESE SALAD |
| ESCARGOT | ITALIAN MEATBALLS |
| SAUSAGE & PEPPERS | |

\$3.50 each selection

- | | |
|----------------------|-----------------------|
| BAKED STUFFED SHELLS | DOLPHIN PICCATA |
| CHICKEN PICCATA | PENNE POMODORO |
| ROAST TURKEY | BAKED STUFFED CLAMS |
| CHICKEN DIVAN | FILET TIPS BORDELAISE |
| BAKED BOSTON SCROD | SLICED ROAST BEEF |

\$4.00 each selection

- | | |
|-------------------------|-----------------------------|
| VEAL MARSALA | BROILED NORWEGIAN SALMON |
| SEAFOOD NEWBURG | COCONUT SHRIMP |
| CANADIAN BABY BACK RIBS | ROAST BEEF, CARVED |
| SEAFOOD LINGUINE-SAUTE | WHOLE ROAST SIRLOIN OF BEEF |
| SESAME SEARED TUNA | (add \$2.00) |

\$4.50 each selection

-
- | | | |
|--------------------------------|------------------------------|------------------------------|
| VEGETABLES (choose one) | POTATOES (choose one) | DESSERTS (choose one) |
| PEAS & MUSHROOMS | PARSLEY | RUM CAKE |
| HONEY GLAZED SLICED CARROTS | STUFFED BAKED (+.50) | ICE CREAM CAKE ROLL |
| GREEN BEANS AMANDINE | LYONNAISE | CHOCOLATE MOUSSE |
| BROILED VEGETABLE MEDLEY | AU GRATIN | ICE CREAM |
| BROCCOLI ITALIAN | | BLACK FOREST CAKE |
| | BEVERAGE | SHERBET |
| | COFFEE - TEA - DECAF | NEW YORK CHEESECAKE |

HORS D'OEUVRES

\$98.00 per platter

Approximately 80 pieces per platter
platters include a selection of 4 of the following:
(one platter serves approximately 20)

fried zucchini
gorgonzola toast
miniature egg rolls
potato latka
mini calzones
franks in blanket
fried mushrooms
miniature quiche
pizza squares
bar-b-que meatballs

following assorted trays - \$148.00
stuffed mushroom caps, bacon-wrapped scallops, canadian back ribs,
rumaki, escargot, beef satay, mini crab cakes, chicken kabob

fresh vegetable tray- \$56.00 Fruit & cheese - \$65.00
smoked Fish Dip - \$56.00 bowl of snacks \$14 - \$21
shrimp cocktail tray -100 peeled, cold with cocktail sauce - \$165.00
cheese spread & crackers - \$37.00

young adult menu

\$12.95 OR \$1.50 LESS THAN ADULT SELECTION

APPETIZER (CHOICE OF ONE)

*TOSSED SALAD WITH DRESSING
FRESH FRUIT*

ENTREE SELECTION (CHOICE OF ONE)

EACH SERVED WITH FRIES

HAMBURGER

CHEESBURGER

PIZZA

CHICKEN TENDERS

DESSERTS (CHOICE OF ONE)

ICE CREAM

ICE CREAM CAKEROLL WITH CHOCOLATE SAUCE

cocktail bar in room (min. 40 dinner, 75 lunch) premium brands,
 standard cocktails, beer & wine by the drink - \$4.00 ~\$9.00
 by the hour (min. 50) - \$7.00 per person Call
 \$9.00 per person Premium

beverages

champagne/rum punch - \$95.00 2 gal bowl (50 glasses)
 fruit punch - \$75.00 2 gal bowl (50 glasses)
 champagne punch fountain - 50 glasses \$115.00
 soft drink bar set-up (per 50 guests) - \$75.00
 soft drink - \$2.00
 pitcher - \$5.95

from

..... the

BAR

house wines

carafes (6-7 glasses) burgundy, chablis, white zinfandel - \$18.00
 bottles cabernet, chardonnay, white zinfandel - \$19.00
 champagne bottle (8 glasses) - \$18.75
 champagene non-alcoholic - \$14.75
 corkage fee per 750ml bottle - \$12.00

DRINKS

Bourbon

early times
 jack daniels
 jim beam

Tequila

cuervo gold/ 1800
 juarez

Vodka

absolut
 skyy
 smimoff
 stoli

Cordials & Liqueurs

imported
 amaretto disaronno
 baileys
 drambuie
 grand marnier

kahlua

Gin

beefeater
 tanqueray

Whiskey

canadian club
 jameson (also 12 year)
 seagrams 7

Rum

admiral nelson spice
 bacardi light
 bacardi limon
 bacardi 151
 captain morgan
 parrot bay
 mount gay
 myers dark rum

ron carlos

Scotch

cutty sark
 dewars 12 year old
 J&B

Wedding Cakes

TA

TIERED CAKES

\$4.95 per person

50-60 guests ~ 2 tiers

75-100 guests ~ 3 tiers

100+ guests ~ 3 or 4 tiers

SHEET CAKES

1/4 (20-24) \$45

1/2 (45-50) \$69

Full sheet \$115 (Bible or cross is an additional \$50)

CAKE FLAVORS

yellow or chocolate

rum cake: rum flavoring throughout

cannoli: filled with ricotta cheese and chocolate chips

assorted fillings: custard, chocolate custard,
buttercream, whipped cream

~fresh fruit is 1.50 extra per person~

Cakes brought in will have a service charge of \$1.00 per person

Sundae bar (min 20) \$3.95 per person

Viennese table (min 50) \$4.95 per person

Chocolate fountain \$200.00 set up plus \$2.00 per person
(includes strawberries, bananas, lady fingers, vanilla wafers,
marshmallows, pretzels, pound cake)

Linens & Things

*Choose from our assortment of cloth napkins to
accompany our all white table linens*

Elegant White

Devoted Red

Cherished Green

Enchanted Blue

Room Arrangements

*Let us design a
special floor plan
for you and we will
mail it to you for
your approval*

ROUND TABLES

RECTANGULAR TABLES

HEAD TABLE

CAKE TABLE

GIFT TABLE

RECEPTION TABLE

ASSIGNED TABLE NUMBERS

MUSIC

Tall Italian Productions
954.442.9442
www.tallitalianproductions.com

A #1 D.J.
954.434.7961
954.434.9228

Mike Perry
1.800.924.MIKE
www.mikeperrydj.com

Flute in the Room
954.9895999

Eclipse
561.330.6634
www.lunartunes.net

Superstar Productions
954.646.6773

Music45-M
954.929.7342

Charlene Conner
Harpist
954.425.3070
305.649.6050

Top Ten Sounds
954.563.4126
www.toptensounds.com

Private Stock Band
954.922.5448
www.privatestockband.com

PHOTO/VIDEO

Winston Delawar
954.424.0886
954.651.0358

Tom Weber Photography
954.942.3555

Mel Englander
954.434.1321
www.englanderphotography.com

Signature Photography
954.434.7422

Photo Video Network
1.888.397.0230
www.photovideosouthflorida.com

Reel Magic Productions
954.430.8646
954.661-REEL

Alain Photography and Video
305.412.4412

V.I.P Video Productions
954.434.9228

FLORIST

Lady's Flowers
305.888.0304
786.201.5772

Eden Florist & Gift Baskets
954.981.5515
www.edenflorist.com

A Floral Affair
954.792.0072
www.aflorallaffair.org

The Rainflorist
954.741.8900
www.blooms4u.com

An Affair to Remember
954.961.1966
1.800.960.1966

White Dove Florist
954.447.8822
1.800.WHI.DOVE
www.whitedoveflorist.com

Petals Panache
954..FLOWERS
502.387.6194
www.petalspenache.com

Field of Flowers
954.680.2406
954.680.6888
www.fieldofflowers.com

Please let us
know if we
can help
you find
a vendor
you are
looking for

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*We look forward to helping
you plan your special day.
Please let us know if we
can be of any further
assistance to you.*