



THE WALDORF ASTORIA COLLECTION

# A HOT NIGHT IN HAVANA

Sensual melodies excite the senses as your guests discover the charm of the Latin touch. Tropical colors accent the glorious foods and tastes of old and new cuisine. The night comes alive as the heat of the drums and the rhythm of the beat burns right into your soul.

## DECOR AND ENTERTAINMENT IDEAS:

Bold colorful lighting will enhance the perimeters of your event while gobo patterns will cast shadows on the magnificent tropical landscaped plants. Vignettes of tropical scenes with oversized Bongos & Congos will fill the room and set the mood.

The Havana Cigar factory facade will be created so that an authentic Cuban cigar roller can set up shop and display his craft right before your eyes. A Salsa Merengue band will take center stage and work your guests into a dancing frenzy as the night progresses. Dancers will interact with your guests, performing choreographed routines intermingled with dinner to create a dazzling show.

After dinner, guests will move into a full-blown Havana casino reminiscent of days gone by. All Casino staff will be in ruffled sleeves, styled to the theme. This will give your guests something to salsa about.

## MENU OPTIONS

### SALADS AND APPETIZERS

- Conch Chowder
- Sofrito and Sundried Tomato Pesto

- “Sunburned” Spiced Tuna
- Minted Guava Relish

- Sugar Drop Ceviche
- Scallops with Crisp Plantains in Shells

- Orange Tamarind Chicken
- With Peanut, Goat Cheese and Garden Cress

- Margarita Marinated Hearts of Palm Salad
- With Orange and Mache
- Cumin Vinaigrette

- Latin Lechuga Greens,
- Shaved Onion, Tomato
- Lemon Herb Vinaigrette

### ENTREES

- Guava Glazed Barbecued Swordfish
- With Caramelized Sweet Plantains,
- Vanilla Brown Sugar Drizzle

- Mojito Crab Cake
- With Roasted Corn
- Black Bean Relish

- “Walkerswood” Jerk Chicken
- With Exotic Mushroom Ceviche and
- Garlic Red Stripe Butter

- Yuca with Orange Mojo
- Banana-Sweet Potato Souffle,
- Tamarind Vegetables

### CARVED ITEMS

- Tenderloin of Beef Chimichurri

- Spit Roasted Pork Loin Brushed with
- Garlic, Pineapple and Cane sugar

- Sweet Onion Flats
- Traditional Cuban Bread

### DESSERTS

- Arroz with Roasted Mango
- Cinnamon and Chocolate Sticks

- Puerto Rican Flan
- With a Medley of Exotic Fruit
- and Caramel Wafer

- Coco Cabana Espresso Brulee

- Havana Chocolate Ruffle Cake

- Roasted Pineapple Spiced Cake
- With Vanilla Glaze

- Island Fresh Fruit Display

- Freshly Brewed Colombian Coffee
- Regular and Decaffeinated

- Selection of Teas





## TASTE OF BOCA

The culinary experience and talent that is displayed during this event is staggering. Each of the Resort's fine restaurants are showcased in colorful food stations throughout the venue of this theme party. When taste counts, this range of culinary delights will be sure to please.

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### DECOR AND ENTERTAINMENT IDEAS:

**THE GRILLE ROOM** This vignette is designed with glass blocks, faux glass walls and decorated with a white steer head. Musicians will stroll about your event, for all to enjoy the classy sounds of a saxophone.

**LUCCA** Envision a Tuscan landscape as you enter Lucca, viewing the rolling hills of vineyards enhanced with grapevine arbors. Our brick walls will create the rustic look of the stone ovens that made the earthy dishes of Tuscany famous. You will find Bar Luna with its comfortable setting and moonlit atmosphere serving grappas.

**SEAGRILLE** For a wonderful Floribbean experience, enjoy the Atlantic waters with a taste of the fresh fish caught right off our shores. Cooked to perfection and served with a color changing setting like no other, this vignette features an elevated beach experience with sweeping views and fine or casual dining.

**BEACHES** This menu offers a new twist on food that guests have enjoyed for years. Beach lovers will find an oasis of food, fun and sun. Shaken not stirred, featuring a presentation like you've never seen before. Burgers and sliders can't be topped at Beaches.

**SUSHI SUSHI** Murals of Under the Sea fantasies will enhance your stations, while a larger-than-life mermaid mannequin will share the stage. Hues of blue linens and custom fish sculptures will bring that under the sea world to life.

**SERENDIPITY** Let them eat ice cream!...It's all put into one word - Serendipity! This great adventure is ready to take place with mouthfuls of smooth, sweet chocolate, chocolate and more chocolate, but don't forget the cheese cake and key lime pie. The finest way to end the day.

### MENU OPTIONS

#### THE GRILLE ROOM

New York Strip Steak  
Housemade Steak Sauce  
(carved to order)

Crisp Buttermilk Onion Rings

Baby Iceberg Lettuce Wedge  
Gorgonzola, Tomatoes, Red Onion,  
Green Goddess Dressing

#### LUCCA

Cured Salami and Imported European  
Cheeses with Crusty Baguettes

Caprese Salad, Fresh Mozzarella, Tomato  
and Basil, Marinated Olives,  
Aged Parmesan

Pizzetta  
Crisp Ultra Thin Margherita Pizza

#### SEAGRILLE

Mini Crab Cakes  
Lemon-Old Bay Butter, Roasted Corn-  
Tomato Relish

Wood Grilled Salmon  
Roasted Tomato, Olives, Lemon and Feta

Seared Scallops  
Soy Brown Butter

#### BEACHES

Seabreeze Shrimp Cocktail Cooler  
Horseradish Cocktail Sauce, Key Lime  
Mustard, Lemons, Limes

Singapore Chop-Chop Chicken Salad  
(Shaken Not Stirred by our Chef Tender)

Beaches EVO Mini Burgers Bar  
American Kobe Beef and Tuna Burger,  
Brioche Bun, Condiments, Relishes

#### SUSHI-SUSHI

Nigiri Sushi  
Tuna, Salmon, Whitefish, Shrimp or Tako

Maki Sushi  
Varieties of Rolled Sushi

Sashimi  
Selection of the Finest Sashimi Grade Fish

#### SERENDIPITY

World Famous Frozen Hot Chocolate  
Whipped Cream, Chocolate Shavings

Serendipity Outrageous Ice Cream Station

Forbidden Broadway Chocolate Cake

Strawberry Fields Cheesecake

Hemingway's Dreamy Key Lime Pie

Cappuccino or Latte





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## “BAD TO THE BONE” BIKER BASH

Riding down the highway, looking for adventure, and whatever comes my way.....Born to be wild! Sweet gentle sounds become a roar as off in the distance the rumbling comes closer. Suddenly, a tremendous clamor drowns out the music as your guests turn in surprise to hear the sound and fury of HOGS on parade. Harley Davidsons chopped and ready for action. Harleys pull up to the reception venue to whisk you all away. They're "Bad To The Bone" and the fun begins as guests follow for dinner.

### DECOR AND ENTERTAINMENT IDEAS:

Your guests will enter under a suspended sign welcoming them to "Harley Heaven." Belly up to the specialty bars entitled "Easy Riders". 8' bars constructed from scrap metal are created just for this event. Pinball machines and a regulation pool table as well as Harleys will be placed around the venue, scattered with ropes, chains, old tires and trash cans.

A series of graffiti walls becomes a photo opportunity where guests get their picture taken with the choppers and friends, incorporating your company logo.

Dinner tables and chairs are covered to the floor in black, accented with a Harley orange chair band. Centerpieces will consist of mini coolers filled with colorful flowers. Surrounding each piece will be an assortment of faux tattoos, dark sunglasses, key chains, whistles and fun paraphernalia. A DJ dressed in black leather will spin tunes from ZZ Top.

### MENU OPTIONS

Hell's Angels  
Beer Steamed Shrimp Boil  
With a Barrel of Beer  
Tapped for Cooking

Authentic Saffron Paella  
With Seafood and Meats on a  
Brick Oven Surrounded by  
Tuscan Flat Breads

Oyster Shooters served in Shot Glasses

Stone Crab Claws with  
Brandied Mustard Sauce

Nuts and Bolts Salad

Easy Riders served From  
Galvanized Garbage Cans  
in a Hearty Broth

Individual Bags of Seafood and Meats  
Including:  
Mussels, Clams, Sausage, Corn on the  
Cob, Crab Legs and Herbs Served in  
Kitchen Pots

Harley Davidson Club Spit-Roasted Jack  
Smoke Hog

Baby Back Pork Ribs

Kick-Ass BBQ Chicken Sticks

Black Strap Molasses Baked Beans

Renegade Potato Salad

Carburetor Three Bean Salad

Idle and Choke Macaroni Salad

Beef Jerkey

Old Fashioned Corn Bread

Vodka Spiked Whole Watermelon Displays

The Outlaws Rattlesnake Chili  
With Snake Bite Serum

Buffalo Breath Burgers  
With Garlic and Onions, Buns  
and all the Condiments

Beer Basted Foot Long Hot Dogs  
With Chili Sauce, Relish,  
Onions and Mustard  
Buns and all the Condiments

Harley Hot Wings with  
Blue Cheese Dip and Vegetable Sticks

BBQ Beef Brisket  
Carved from a Wood Fired  
50 Gallon Drum  
Served with BBQ Sauce  
& Whiskey Rolls

Pagan Desserts with Chocolate Center-  
pieces of Motorcycles and Chains

Twinkies, Ho-Ho's, Cup Cakes and  
Snowballs for Display

Magic Brownies, Jell-O Shooters,  
Strawberry Shortcake, Rice Krispy Treats

Giant 10" Chocolate Chip Cookies

Colombian Coffee,  
Regular & Decaffeinated, Selected Teas





## SIR ADDISON'S COURT

Hear Ye! Hear Ye! Let it be known throughout the land that Sir Addison will be throwing a feast for all of his loyal subjects this eve. Allow us to transport your guests to the Medieval age of

Gregorian Chants, Chivalrous Knights and Fair Maidens. Your guests will arrive to find the castle gates open and welcoming. The whole court will be present to welcome your guests including our King and Queen, Maidens and Knights. The Court Jester will entertain your guests. Watch out though, a real sword fight may break out at any time!

### DECOR AND ENTERTAINMENT IDEAS:

Your guests will find each of their Royal Round Tables dressed in a floor length linen. A napkin tied with a tassel will complement each place setting. Charger plates will finish this regal place setting. Centering each table will be a dramatic floral centerpiece accenting the colors of your palette.

The wait staff and servers too can become a part of the Grand Court and will play the role of Franciscan Style Monks.

One of the most beautiful ballrooms housed in the Resort is the grand dame of them all. The Cathedral Ballroom, built to resemble a 15th century Gothic cathedral with tall 18' golden columns lining each side of the massive recessed ceiling, hand-painted in old-world coloring. Large floor to ceiling windows look out onto the Intracoastal waterway. Heraldic banners fly from the wings of each side of this grand room fit for a King and Queen.

### MENU OPTIONS

A King's Table Set with the Following Feast:

Royal Windsor Wine Infused Cheddar Cheese with English Water Biscuits and Seasonal Grapes

Wooden Bowls of Forest Greens and Longbow Vegetables with Red Leicester Dressing And Cheshire Cheese

Smoked Filets of Scottish Salmon with Devonshire Crème and Capers Berries

Black Pepper Duck  
With Wild Blueberries and Apricot  
Cracker Flats

The Butcher's Board of Saucissons,  
Cured Meats and Salami  
and the Minstrel's Spreads

Display of Breads and Loaves to Include:  
Crusty Cobbs, Peasant Bread, Molasses  
Rolls and English Soda Cake with Sweet  
Creamery Butter

Crowned English Rack of Lamb with  
Current Preserves, Port Wine Jus

Meat Filled Cornish Turnovers

Whole Fillets of Dover Sole with  
Morsels of Citrus And Fresh Herbs

A Bounty of Steaming Vegetables  
Scented with Delicate Flowers

Leg of Braised Turkey on Stewed Cabbage  
with Caraway & Buttered Potatoes

"Bangers and Mash"  
On a Fricassee of English Peas with  
a Rich Oxo Gravy

Oak and Apple Grilled Baby Quail  
Served with Mincemeats and a  
Cranberry Glaze

The Chocolate Sherwood Forest  
Layers of Bread and Butter tucked  
into a Rich Pudding

English Strawberry Fool  
surrounded in Chocolate

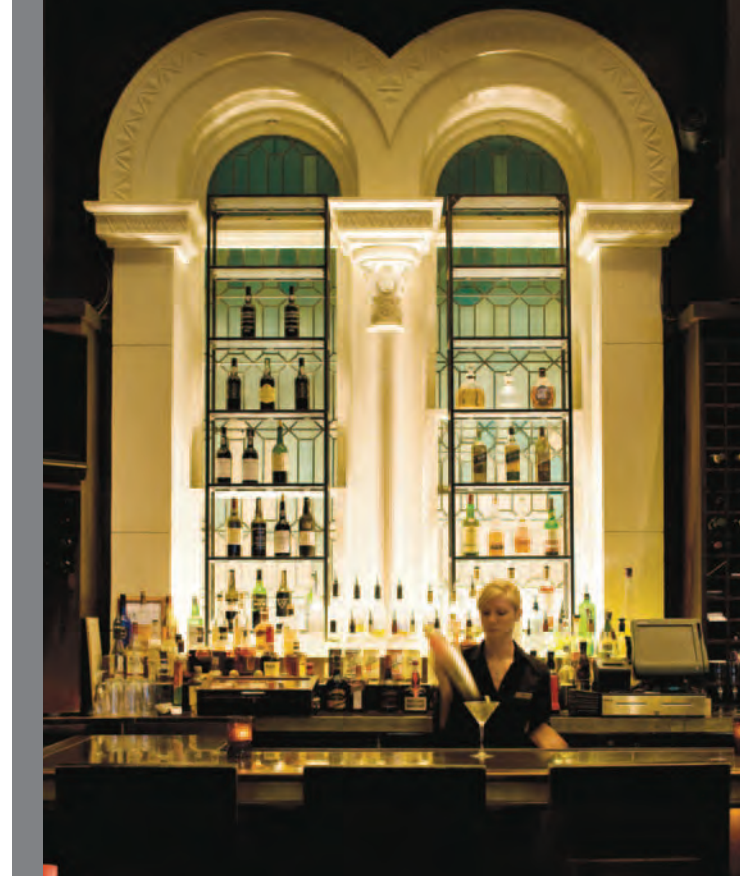
Barrel Whiskey Sponge with  
Chocolate Goblets

Little John's Apple and Blackberry  
Crumble with  
A River of Custard

Robin's Treacle Arrow Tart  
Fruits of the Forrest Gateau with  
Rustles of Cream

Creamery Butter and Home  
Canned Preserves

Freshly Brewed Colombian Coffee,  
Regular & Decaffeinated  
And Selected Teas





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## THE BOCA LOBSTER FEAST

The sense of place and regional flavor is enhanced with the visual appeal of the Lobster Feast. Fresh ocean air excites the taste buds as you dive into these seasonal delights. The island breezes and tropical sky will welcome your guests to lounge and relax as they hear the waves rush onto the shore.

### DECOR AND ENTERTAINMENT IDEAS:

Tiki torches surround your venue. Buffets will be accented with theatrical lighting and decorative props. Themed linens cover the tables and beautiful arrangements of brightly colored blooms with exotic tropical leaves add life to the event. Our attentive banquet staff will be dressed in Resort casual attire. Themed bars from tropical islands such as Key West, Puerto Rico and the West Indies will serve creative libations while tiki huts adorn your table tops.

An authentic island calypso group or a Beach Boy's style band will be playing great background and dance music throughout your event. With special performances and strolling entertainers, your guests will not want to leave!

### MENU OPTIONS

#### APPETIZERS AND SALADS

New England Clam Chowder

Cold Water Shrimp Cocktail  
With Horseradish Cocktail Sauce  
and Lemon

Searched Bay Scallop Salad  
With Tiny Tomatoes, Scallions,  
Peppers and Citrus

Pasta Cobb Salad  
With Cucumbers, Chickpeas, Cheddar,  
Carrots and Buttermilk Vinaigrette

Red and Gold Tomato Salad  
With Extra Virgin Olive Oil,  
Shaved Parmesan

Crisp Cole Slaw  
With Parsley, Pears and Black Pepper

Nantucket Green Salad  
With Baby Greens, Spinach, Sun-Dried  
Cranberries, Spiced Walnuts, Goat  
Cheese, Raspberry Vinaigrette

#### FROM THE SEA AND THE SHORE

Fresh 1 1/4lb. Maine Lobsters  
VIP Cracked and Served  
with Drawn Butter

Rosemary Garlic, Black Pepper Roasted  
Prime Rib of Beef with a Mushroom  
Zinfandel Sauce

Bocapaella  
Saffron Rice with Chorizo Sausage,  
Chicken, Shrimp, Clams and Mussels

Fanny Bay Petite Crab Cakes  
With a Charred Corn-Tomato Relish  
and Old Bay Remoulade

Cape Cod Calamari  
Sautéed with Crushed Tomatoes, Garlic,  
Basil and Crisp Capers

Olive Oil and Oregano Slow Roasted  
Chicken, Natural Pan Jus

Farm Fresh Beans with Crisp Bacon  
and Roasted Onions

Steamed New Potatoes with Sweet  
Butter, Sea Salt and Dill

Chef's Selection of Hearth Baked Rolls,  
and Butter Laced Cornbread  
Creamery Butter

#### DESSERTS

Hampton Style Gourmet Cupcakes  
Berry Coulis & Candied Violette

Cinnamon and Walnut Carrot Cake  
with Cream Cheese Icing

Warm American Apple Brown Betty  
with Vanilla Cream

Sliced Tropical Fruits with Ribbons  
of Fresh Berries

Key Lime Pie

Chocolate Pecan Cluster Pie

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated  
Selected Teas





# VIBE

Sophisticated, Innovative, Exciting...The impeccable, clean design only adds to its allure. The hippest club in town, with an atmosphere of simple elegance and unique flare, we have recreated the best of the best for your guests to indulge. Designer lounge furnishings and hip generation Y remixed music makes this space the place to be. No wannabe's allowed as our bouncers will ensure; only celebs and those who have the means make it into this lounge.

## DECOR AND ENTERTAINMENT IDEAS:

Your guests will enter this extravaganza and instantly feel the vibe that is South Beach. The DJ will play hip lounge music throughout the night and as the sounds heat up, so will the crowd. Beach chic lounge furniture and reception style seating will be scattered around the area for your guests to have a place to rest their drink while they mingle and catch up with friends. Dramatic lighting to accent the interactive food stations and enhance the event will complete the beautiful South Beach ambiance.

Energetic entertainers will add to the evening and interact with your guests. Magicians and cirque-like entertainers will leave your guests talking about each exciting and unbelievable encounter!

## MENU OPTIONS

### STARTERS, SALADS AND SUSHI

Gazpacho Martinis  
Rock Shrimp, Crab or Tomato with Crème Fraiche, Micro Sprouts

Sushi, Maki & Summer Rolls  
Pickled Ginger, Shoyu & Wasabi

Chili Seared Black and Blue Tuna  
Wasabi Ginger Drizzle

Mezzaluna Station  
Warm Tomato Galette, Chopped Italian Greens, Gorgonzola, Crisp Bacon, Cucumber, Olives and Garbanzo Beans

Chargrilled Asparagus, Lemon Zest  
Shaved Manchego

Tender Bibb Salad  
Shaved Hearts of Palm, Teardrop Tomatoes, Orange and Basil, Sherry Vinaigrette, Focaccia Croutons

Wood Roasted Imported Olives  
with Marinated Parmesan

### CARVED ITEMS

"Piedmontese" Beef Bisteca  
New York Strip, Fire Aged Garlic, Port Wine Reduction

Churrasco Chicken  
Charcoal Grilled, Marinated with Olive Oil and Rosemary, Chimichurri Dipping Sauce

### ENTREES

Lemon Roasted Striped Bass  
With a Red Radish Mushroom Salad, Tarragon Artichoke Aioli

Pan Seared Pork Tenderloin  
With Ginger Sweet Miso Glaze and Sweet Potato Gnocchi

Scampi  
Garlic Shrimp, Spinach, Cherry Tomato, EVO, Lemon

Crisp Pencil Beans with Shallots  
and Brown Butter

Oven Roasted Potato Gratin with Roast  
Garlic and Goat Cheese

Savory Pearl Couscous with Tiny  
Tomatoes, Pinenuts and Apricots

Hearth Baked Display of Rolls, Flat  
Breads and Focaccias  
Creamery Butter

### DESSERT

Triple Cream Cheesecake

Tall Lemon Meringue Tart

Florida Key Lime Tart

Rich Belgian Chocolate Shooters

Freshly Sliced Tropical Fruits

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selection of Teas





## THE BOCASTIC

Experience the breezes of Boca Raton, as our hotel's history and splendid beauty inspire this vibrant party.

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Our staff will be set to serve your guests as they embark on this journey of food flavors and Bocastic fun. This event held at any of our pool venues is a great start to a night to be remembered.

### DECOR AND ENTERTAINMENT IDEAS:

Exciting linens and table décor will appeal to your senses. Dueling guitars lead with upbeat music to scale the mood of the party. Synchronized swimmers perform in the pool as the entertainment kicks into overdrive and fireworks explode in mid-air. Tropical birds with handlers will circulate throughout the event while a Beach Boys style band will get your party rocking. There's no doubt your guests will remember this evening of color, flavor and pizzazz.

### MENU OPTIONS

#### SALADS AND APPETIZERS

Jumbo Shrimp on Ice  
With Brandied Cocktail Sauce  
and Lemon

Crisp Green Bean Salad  
Sweet & Sour Cranberries with Shallots

Candied Apple Yam  
Walnuts, Figs, Caramelized Onions

Boston Bibb Lettuce  
With Cucumbers, Maytag Blue Cheese,  
Crisp Bacon, Red Onion

Marinated Beefsteak Tomatoes  
With Basil Leaves, Black Pepper  
and Extra Virgin Olive Oil

Gulf Stream Marinated Seafood Salad  
Tomato and Cilantro-Lime Vinaigrette

Yellow Jacket Potato Salad  
With Crisp Bacon, Celery  
and Spring Onion

Sweet & Crisp Slaw

#### FROM THE GRILL

Charcoaled Garlic-Cracked Pepper  
Marinated Strip Steaks  
Caramelized Sweet Vidalia Onions  
and Mushrooms

Tender St. Louis Style Spareribs  
With Barbecue Sauce

"Way Too Long"  
Honey Roasted Chicken Sticks with an  
Ancho-Ale BBQ Sauce

Grilled Spice Rubbed Salmon  
With a Sun-Ripened Tomato-Pineapple  
Relish and Key Lime Glaze

Creamed Summer Corn Casserole

Fresh Harvest Vegetables

Baked Idaho and Sweet Potatoes  
With Sour Cream, Crumbled Bacon,  
Butter and Shredded Cheddar Cheese

Baskets of Heart Baked Breads  
San Francisco Sourdough, Honey Wheat,  
Jalapeno Cornbread,  
Creamery Butter

#### DESSERTS

Caramelized Pineapple  
Upside Down Cake

Boca's Best Homemade Pies  
Apple Streusel, Cherry and Peach

Our Famous Key Lime Pie

Chilled Watermelon and  
Seasonal Fruit Cocktail

Fresh Fruit Torte

Assorted Freshly Made Cookies,  
Brownies and Lemon Bars

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Selection of Teas





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## KEY WEST PARTY

Travel south on A1A to the very end of the road and you will be at the “Southern Most Point” in the United States-the magical town of Key West, Florida. Take in the breathtaking beauty of the blue waters that surround you and walk along tree-lined sidewalks filled with unique architectural homes from the turn of the century.

### DECOR AND ENTERTAINMENT IDEAS:

At the “Conch Republic” your guests can treat themselves to a photo opportunity with Ernest Hemmingway or on Mile Marker One. A virtual reality fishing game will be set up with a first mate to let your guests make a world record catch, without even getting wet.

The wonderful sunset ceremony is re-enacted right here with the famous Key West Cats. A Key West cigar factory backdrop comes alive as the cigar master rolls his favorite blends right before your eyes. Tight rope walkers, human and felines, give thrills to the audience. Jugglers and stiltwalkers eat fire and blow the conch shell to herald the setting of the sun.

Soft pastel linens mimic the colors of the homes on the island. Tropical flowers adorn the tables and buffets, while vendor carts display the vast array of delicacies local to the Island cuisine.

### MENU OPTIONS

MEL FISHER'S CEVICHE STATION  
Fresh Homemade Ceviche

Scallop, Seafood, Tomato Mozzarella Salad (non-seafood)  
Sushi Boat with Assorted Sushi, Wasabi and Soy Sauce

CHOWDERS  
Key West Conch Chowder and Caribbean Fish Chowder  
Oyster Crackers and Mini Tabasco® Sauce

CONCH REPUBLIC RAW BAR  
Oysters and Clams shucked to order with condiments

Rock Shrimp on Bamboo Skewers  
Tequila Spiked Cocktail Sauce, Horseradish, Citrus Wedges and Hot Sauce, Key Lime Mustard Sauce, Crackers

Mallory Square Conch Fritters  
Key Lime Mustard Sauce

Beer Keg Steamed Clams  
Grilled Blue Point Oysters

Grilled 3" Corn on the Cob,  
Garlic Butter

GRILL STATION  
Stone Crab Cake Sandwiches on Mini Square Buns  
Hearts of Palm Cole Slaw

Calypso Chicken Sandwich with Sliced Avocado and Roasted Peppers

Cheese Burgers in Paradise with Potato Buns, Cheese, Lettuce Tomato, Pickle

Black Beans with Roasted Corn Salsas,  
Tomato Salsa, Green Tomato Salsa,

Lemon Old Bay Aioli, Roasted Tomato Aioli  
Mustards, Mayonnaise, Ketchup, Relish, Remoulade, Cocktail and Tartar Sauces, Pickle Wedges, Heinz 57® Sauce, Tabasco® Sauce

DESSERTS  
Key Lime Pie  
Key Lime Cheese Cake  
Key Lime Sorbet & Popsicles  
Key Lime Cookies Dipped in Chocolate  
Mini Cupcakes  
Assorted Chocolate Delights  
Key Lime Cooler

Hosted Bar To Include  
Specialty Island Beers,  
Cuervo Gold Margaritas







## PIRATES OF THE CARIBBEAN PARTY

Join in the swashbuckling fun as we step into the adventures of the Pirates of the Caribbean. The ocean waves are heard in the distance as Captain Jack and his live monkey and parrots patrol the dock.

### DÉCOR AND ENTERTAINMENT IDEAS:

A Spanish Galleon replica sporting tattered sails and a ship's wheel loom over the night as skeletons stand frozen in time, or so you think! The Crow's nest lookout watches as strange lighting patterns sweep over the night and sounds of the adventure come alive.

3D cannons and cargo crates with old fishing wharfs are used to serve fresh crustaceans from the deep. Pirate chests filled with chef's treasures are accented with fish nets and floral.

Live parrots mingle with roving pirate magic, your waiters are dressed in themed costumes and spine tingling music will create the excitement and revelry for this event to be remembered long after the Black Pearl sails. Be hearty fellows and fill your plate with food and dance a jig of good fortune.

### MENU OPTIONS

Shucked Oysters and Shrimp

#### EAST INDIA TRADING CO.

Mild Chicken Yellow Curry with Cashews,

Red Shrimp Curry with Apples and Sweet Potatoes

Marinated Caribbean Style Seafood,

Calypso Seafood Salad

Rum Glazed Sweet Plantains

Spit Roasted Steamship of Beef

Carved to Order

Wild Foraged Mushrooms with Thyme

Charred Sweet Onions

Island Brown Bread

Galley Special Sauces and Dips

Captain Sae Feng's Shrimp Fried Rice

Crispy Calamari Tossed in Sweet and Sour

Steamed Pot Stickers with Lemon Ginger Shoyu

Hack & Wack Crabcakes with Mini Potato Buns, Shaved Lettuce, Tomato and Tabasco@-Mayo

Captain Barbossa's Short Ribs Mini Soft Buns, Cheese and Crispy Onions

Captain Jack Sparrow Wings Tossed at our Caribbean Jerk Spice Bar with: Orange Garlic Mojo, Papaya Hot Sauce or Jamaican Jerk

Boot Strap Bill's Turkey Chili

### DESSERTS

Sweet Fruits and Chocolates

Coconut Rice Pudding

Spiced Pineapple Cake Cubes

Davy Jones Heart Cookies

Rum Balls

"Gummy" Sea Creatures

Gold Coins

Island Fruits, Berries and Exotics

Lemon Sorbet in Shells

Orange Sorbet in Shells

Freshly Brewed Colombian Coffee

Regular & Decaffeinated, Selected Teas

Hosted Bar to Include Island Beers and Tropical Drinks





# BOCA BAYOU PARTY

The "River of Grass" is the diverse ecological swampland that encompasses most of the southern tip of Florida. This night you will travel to the Everglades Bayou. As your airboat slips up to the dock, you can hear the crickets and swamp creatures sing a song of the full moon. Snakes and alligators are lapping in the near distance as screech owls watch overhead.

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## DÉCOR AND ENTERTAINMENT:

Our Everglades airboat captures the adventure, as swamp characters have been brought out of their habitat for a night of fun with your guests. Along with our live creatures: alligators, panthers, snakes, owls and the occasional brown bear, animals are carved out of ice and displayed among the many food stations along your travels. Our photographer will snap your picture. Yes, that's you holding the alligator and you've got the proof!

Tropical tree and green foliage along with burlap linens and camouflage nets help decorate the tables, bars and buffets. Living orchids and bromeliad plants indigenous to the Glades add a colorful accent. With a touch of charm and sweet spiked cider, we'll treat your guests to real back country hospitality. Zydeco music fills the air and people are dancing everywhere.

As the bonfire blazes in the distance, scents of fresh crawfish and gator cooking on the grills awaken your taste for authentic basin cuisine.

## MENU OPTIONS

Gulf White Shrimp

Sweet Potato-Apple Salad, Lemon, Dijon, Thyme Dressing, Spicy Praline

Crisp Cayenne Parmesan Parsley Shoestring French Fries

Gulf Shucked Oysters and Clams, Lemon, Hot Sauce, Horseradish Cocktail Sauce, Red Wine Vinegar

Bayou Gator, Sweet Corn, Jalapeno Fritters, Green Tabasco® Remoulade

Hack and Wack Crayfish Cake with Wood Fired Tomato-Tabasco® Remoulade

Zatarain's Spiced Crawfish Cocktail

Crispy Gigging Bayou Frog Legs with Spicy Tomato

Wall of Fire Hot Sauce

Paul Prudhommes "The Father of Cajun Food" Chicken Jambalaya

Creole Moutarde, Honey Glazed Chicken with Charred Onion and French Brie, Crusty French Bread

French Quarter Sugar Dusted Beignets (Served in Small White Bags)

Seafood Gumbo

Red Bean Etouffee and Rice

Bourbon Apple Brown Bread Pudding with Cinnamon Cream

Grilled BBQ Shrimp and Andouille Sausage with Soft Cheese Grits

Fried Shrimp and Oyster Po-Boy with Spicy Remoulade, Split French Bread, Shaved Lettuce, Tomato, Crisp Onions

Mini Praline Chocolate Pies with Caramel Drizzle

Dirty Rice

Cast Iron Peach "Swamp Style" Cobbler with Moonshine Cream

Bourbon Street Fried Green Tomatoes with Lemon Tartar Sauce

Blackened Cajun Spiced Prime Rib Minute Steaks with Soft Portuguese Rolls, Red Pepper Remoulade, Shaved Lettuce, Tomato and Red Onion

Gummy Alligators, Gummy Fish and Mason Jars Full of Large Peaches, Pears and Berries

Louisiana "Mini" Muffaletta with Olive Spread

Camp Fire Corn, Black Bean, Green Tomato Salad

Cajun Blackwater BBQ Wild Hog with Molasses Brown Bread and Mason Jars for Five BBQ Sauces (Carved to Order)

Pastry Chef's New Orleans Sweets, Bites and Surprises

Black Eye Pea, Tasso Ham and Yellow Peppers

Fresh Fruit and Berries





THE WALDORF ASTORIA COLLECTION

## CADDYSHACK "THE PARTY"

The challenging game of golf was the centerpiece of the 1980 comedy spoof Caddyshack, which featured Rodney Dangerfield and a host of comic superstars. Filmed in part at the Boca Raton Resort & Club, this cult classic is widely considered one of the funniest movies of all time.

### DÉCOR AND ENTERTAINMENT:

Your guests will arrive at a private venue where they are treated to soft music, fine champagne with passed hors d'oeuvres and Boca's butler service. Suddenly, the calm is broken by none-other than our own "Rodney Dangerfield," arriving by golf cart and "The Party" begins.

Golf carts are lined up to take everyone off to the ninth hole. The fairway is lighted by several 6' diameter floating golf balls. Gophers are digging everywhere. You can test your skills on the putting green and maybe even chip one in the hole. The DJ spins music from the famous movie and you can even watch the film on the giant spandex screen located over the sand trap.

Dining tables are covered in golf print linens and topped with whimsical centerpieces depicting the most feared water traps. Buffets are built around the grounds keeper's machines and you are served your drinks right from our beverage carts.

### MENU OPTIONS

Bushwood Wedge Salad  
Baby Iceberg with Crisp Bacon, Tomato, Red Onion, Crumbled Blue Cheese and Buttermilk Dressing

Bibb Lettuce Cups  
Honey Mustard Chicken, Pecans, Cucumber, Tiny Tomatoes, Snow Peas, Mixed Greens, Champagne Vinaigrette

Marinated Tomato Cubes, White Balsamic, Basil, Olive Oil

Grilled Asparagus Salad  
with Shaved Parmesan,  
Caramelized Sweet-Sour Lemon

Mini Caesar Salad, Crisp Capers,  
Pencil Croutons

Wood Roasted Imported Olives

Sushi Maki Rolls, Assorted Hand Rolls,  
Condiments, and Dipping Sauce

Country Club Raw Bar  
Iced Display of Chilled Titanic Shrimp,  
Oyster, Crab, Gazpacho Shooters,  
Condiments, Lemons, Key Limes

ENTRÉE STATIONS  
"Cocktail" Filet Wellington, Filet Mignon,  
Wild Mushrooms, Madeira Sauce,  
Bernaise (Butler Carved to Order)  
Pan Seared Fondant Potatoes  
Stuffed Tomatoes with  
Creamed Spinach Au Gratin  
Multi Grain Rolls

Salmon Streusel,  
Wild Salmon Choron Sauce  
Cider Glazed Carrots  
Wild Rice with Almonds  
and Sweet Cranberry  
Soft Egg Rolls

Fire Roasted Chicken Churrasco,  
Orange Chimichurri - Grilled To Order  
Mini Twice-Baked Potatoes with Sour  
Cream, Chives, Cheddar

Pencil Bean Bundles Wrapped in  
Applewood Bacon, Black Pepper  
Honey Wheat Bread Stick

Grilled Lobster Tails, Lemon Brulée,  
Assorted Butters  
Sweet Corn Fritters  
Buttered Red Potatoes with  
Dill and Sea Salt

DESSERTS  
Mini Tarts and Pies  
Lemon Meringue, Fruit Pies,  
Key Lime, Chocolate Pecan

Cheese Cakes with Cherries,  
Caramel Turtle  
Assorted Gourmet Lollipops  
Mini Boxes of Fresh Made White  
Chocolate Macadamia Popcorn

Cold Stone Ice Cream Station  
(Fresh Churned Ice Cream)





## WHITE HOT AND BLUE

This is the feeling that sets the mood for a most impressive AfterGlo Reception. Your guests enter a room filled with white glowing bars, buffets and lounge-style furniture. Hundreds of candles flicker atop tiered glass buffet displays featuring all white decadent desserts.

### DÉCOR AND ENTERTAINMENT IDEAS:

Sharpen your skills on the white pool tables while lighted pool balls blink as you hit them into the pockets. Take a chance at Blackjack, Roulette, or Craps and have your company name and/or logo right on the glowing table tops. A white baby grand piano has a white tuxedoed pianist playing softly in the background as the sound of laughter fills the room.

### MENU OPTIONS

Rice Krispies Treats, Blondies

Miniature White Chocolate Souffles  
made to order with Vanilla Sauce

White Chocolate Fondue Station  
Served with Bananas, Grapes, Strawberries,  
Cubed Melons, Cherries and cubed Pound Cake,  
Whipped Cream and bamboo skewers for dipping

Italian Ice: White Sangria with Shaved Granita  
and White Pistachio

Sweet Shots served individually in shot glasses  
with demitasse spoons

Our Pastry Chef's shooter creations:  
Miniature Sweet Bites  
Napolean  
Trio of Mini Porfiteroles  
Banana Rum Cylinder  
Key Lime Tart on a Graham Cracker Crust  
White Chocolate Dipped Strawberries  
White Chocolate Sachette

Freshly Brewed Colombian Coffee  
Regular and Decaffeinated

Libations:  
White Sangria served with White Grapes,  
Green Apples, and Starfruit  
Brandy Alexanders  
White Russians  
Champagne served with Red  
and Golden Raspberries





THE WALDORF ASTORIA COLLECTION™

## BON FIRE MEMORIES

Sitting on the beach with a long wooden stick packed with marshmallows toasting in the fire. The smell of the ocean surf mixed with the crackling of burning logs is the perfect setting as we sing classic campfire songs along with our guitarist. These are some of the memories we create at the Boca Beach Club. Our private beach sets a wonderful backdrop for a walk in the sand and tasty S'mores, while sipping rum hot chocolate and toasting the star studded night.

### MENU OPTIONS

#### S'MORE DELIGHTS

Individual bags filled with:

Graham Crackers, Marshmallows, Chocolate Bars – Each Attendee receives a long wooden stick to heat up their yummy treat

Fresh Fruit Skewers

Chocolate and Caramel Dipping Sauces served with sliced Green Apples, Red Apples, Bananas, and Strawberries

Variety of Home Baked Jumbo Cookies from our Pastry Shop: Chocolate Chip, White Macadamia, Peanut Butter, Oatmeal Raisin. Our own version of the Macaroon dipped in White, Milk and Dark Chocolates, Pastel Meringue Cookies

Assorted Flavors of Popcorn: Caramel, Sea Salt Parmesan, Chili White Cheddar, Sharp Cheddar

Freshly Brewed Coffee

Hot Chocolate

Apple Cider

Rum Hot Chocolate

White Hot Chocolate

Add spice to your bonfire with Egg Nog and Brandy

