

MEL'S WAY *Bistro*

In Poinciana Country Club

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2026 BANQUET MENU



BANQUET ROOM CHARGES: MINIMUM AMOUNT 50PP

50PP-100PP \$1500 110PP-150PP \$2000 160PP-200PP \$2500 up to 250pp \$3000

ALL BANQUETS REQUIRE A SET UP FEE DEPENDING ON SIZE- \$500-\$1000

WEDDINGS & QUINCE ADDITIONAL SET UP FEE APPLY

ROOM FEES RESERVES THE DATE AND IT'S NON-REFUNDABLE * DATE CANNOT BE CHANGED

ROOM CHARGES ARE BASED ON FULL PACKAGES ONLY

TIME OF EVENT IS 5PM-12AM- MUST BE DONE BY 11:45PM- BY 11PM IF OUTSIDE DECORATORS

ANY HOUR AFTER MIDNIGHT WILL INCUR A \$250 PER HOUR FEE

ALL BANQUETS ROOM FEE INCLUDE:

TABLES AND CHAIRS, BASIC WHITE LINENS, WHITE NAPKINS, SILVERWARE, PLATE WARE, GLASS WARE
BUFFET TABLES, BASIC WHITE LINENS FOR BUFFET AND DESSERT TABLE, CHAFERS, STERNOS AND UTENSILS SPECIALTY
ITEMS ARE AVAILABLE FOR RENTAL AND PRICES VARY – NO DECORATING NO CHAIR COVERS OR SASH
DECORATING FEE ADDITIONAL \$15PP depending on theme

NO OUTSIDE ALCOHOL ALLOWED

DECORATORS REQUIRED CERTIFICATE OF INSURANCE

VALET PARKING IT'S MANDATORY FOR PARTIES LARGER THAN 100 PPL- \$175 FOR 5 HOURS

BANQUET MENU #1

SERVED BUFFET STYLE: \$35 PP PLUS TAX AND 25% SVC CHG – IT'S A SERVED BUFFET AND FOOD IS BASED ON AMOUNT OF GUEST PAID FOR –

SIT DOWN PRECHOSEN STYLE: 50PPL-100PP \$45PP PLUS TAX AND 25% SVC CHARGE OVER 100 PPL NOT AVAILABLE

BREAD AND BUTTER

CHOOSE A SALAD

HOUSE GREEN SALAD
CAESAR SALAD

CHOOSE 3 ENTREES

ADD ANOTHER ENTRÉE \$7 PP

CHICKEN FRANCAISE
CHICKEN MARSALA
ROSEMARY LEMON GRILL CHICKEN
CHICKEN PICCATA
LEMON CHICKEN ON THE BONE
BBQ CHICKEN ON THE BONE
TUSCAN CHICKEN
CHICKEN JULIANNE
POT ROAST
TILAPIA ALMONDINE
TILAPIA MEDITERRANEAN
BROILED HADDOCK
BROILED SALMON
SALISBURY STEAK IN MUSHROOM SAUCE
SLICED SIRLOIN MUSHROOM AUJUS
VEGETABLE LASAGNA
SPAGHETTI MEATBALLS
PENNE WITH BROCCOLI ALFREDO
PENNE BOLOGNESE
EGGPLANT LASAGNA
CUSTOM ITEM

CHOOSE 2 SIDES

ADD ANOTHER SIDE \$3 PP

SAUTEED GREEN BEANS
VEGETABLE MEDLEY (ZUCHINI AND SQUASH
WITH CHERRY TOMATO)
WHITE RICE
YELLOW RICE AND PEAS AND CARROTS
RICE PILAF
GARLIC BROCOLI
ROSEMARY ROASTED POTATOES
RED MASHED POTATOES
CORN AND CARROTS
GREEN BEANS AND CARROTS
PEAS AND CARROTS

LATIN CUISINE AVAILABLE

ARROZ BLANCO
ARROZ AMARILLO CON ZANAHORIA/ARBEJAS
ARROZ MORO
ARROZ CON GANDULES
FRIJOLES GUISADOS
POLLO GUISADO CON HUESO O SIN HUESO
CARNE DESMECHADA (ROPA VIEJA)
PESCADO BLANCO GUISADO
PUERCO MOJO
PUERCO GUISADO
PERNIL
PICADILLO
ARROZ CON POLLO
PAPAS GUISADAS
POLLO JULIANA
LOMO SALTEADO
CARNE ECEBOLLADA
CHULETAS FRITAS
CHULETAS ENCEBOLLADAS
LATIN APPETIZERS:
TOSTON RELLENO
CROQUETAS
CUBAN SLIDER
BOLAS DE ARROZ

HAITIAN CUISINE
JAMAICAN CUISINE

ALMONDIGAS
PAPA REYENAS
JALAPENO POPPER
GUAVA N CHZ BALLS

Cake cutting fee applies
Cake available for order
Dessert table \$8pp
ADD BEVERAGE PCKG \$3PP
SODAS, ICED TEA OR COFFEE

ADD AN APPETIZER PACKAGE
\$8PP

PLUS, TAX AND SVC CHG
STATION OR PASSED AROUND
CHOOSE THREE

COLD HOR D'OUVRES SELECTION

BRUSCHETTA CROSTINI
PRUSCIUTTO WRAPPED ASPARAGUS
ADD \$1
3 COLD CANAPES
DEVILED EGGS
TOM AND MOZZARELLA SKEWER
SMOKED SALMON CANAPE ADD 1.00PP
SHRIMP COCKTAIL CANAPE 1.00
CUSTOM ITEM

HOT HOR D'OUVRES SELECTION

SPANIKOPATA
PIGS IN A BLANKET
BEEF EMPANADAS
FRIED OR STUFFED MUSHROOMS
COCONUT SHRIMP ADD \$1PP
SPRING ROLLS
CHICKEN TERYAKI POTSTICKERS
SWEEDISH MEATBALLS
BONELESS CHICKEN BITES
MINI BAKED MAC N CHEESE BALLS
CHEF CHOICE MINI CANAPES
JALAPENO POPPERS
ONION RINGS
FRIED MOZZARELLA STICKS
MINI CRABCAKES ADD 1.00 PP
BACON WRAPPED SHRIMP ADD 1.00 pp
CONCH FRITTERS ADD 1.00 pp
SEARED TUNA BITES ADD 1.00 pp

PLATTERS SERVE 20PP

WING PLATTER \$120 ADD CELERY AND CARROTS \$15
HUMMUS PLATTER \$75
WITH ORIGINAL HUMMUS OR RTD PEPPER HUMMUS
AND CUCUMBERS, KALAMATA OLIVES, RTD PEPPERS AND PITA CHIPS
CRUDITE PLATTER \$45
MIXED VEGGIES WITH RANCH
SPINACH DIP PLATTER \$95
WITH PITA CHIPS
SMOKED FISH PLATTER \$120

NACHO STATION \$5 PER PERSON

CHEESE, TOMATOES, LETTUCE, GROUND BEEF & BEAN
CHOCOLATE FOUNTAIN MINIMUM 30 \$3pp
With strawberries, marshmallows and bananas

DOMESTIC CHEESE AND FRUIT PLATTER
WITH CRACKERS \$5 PER PERSON (MIN 30PP)

ADD MEATS \$3 XTRA @ \$8PP
Includes sharp cheddar, Monterey jack, mozzarella
PREMIUM CHEESES PRICES VARY UPON SELECTION



BANQUET MENU #2 CAN ALSO CHOOSE MENU #1

SERVED BUFFET STYLE: \$50PP PLUS TAX AND 25% SVC CHG

IT'S A SERVED BUFFET AND FOOD IS BASED ON AMOUNT OF GUEST PAID FOR

SIT DOWN PRECHOSEN STYLE: 50PPL-100PP \$60PP PLUS TAX AND 25% SVC CHARGE OVER 100 PPL NOT AVAILABLE

CHOOSE A SALAD

HOUSE GREEN SALAD

CAESAR SALAD

SEASONAL SALAD

Baby arugula, radicchio, frisse, sundried cranberries
walnuts, goat cheese crumbs

CHOOSE THREE ENTREES

NY STRIP PLAIN OR WITH SAUTEED ONIONS

SLOW ROASTED PRIME RIB with natural au jus and horseradish sauce

SLICED TURKEY BREAST with a walnut cranberry sauce

STUFFED CHICKEN BREAST with spinach and goat cheese
with a tomato pesto sauce

HERB ROASTED RACK OF LAMB with honey mint balsamic glaze

CRAB CAKES with a mango fruit salsa and Dijon aioli

JUMBO SHRIMP SCAMPI- sautéed in lemon butter

CRAB STUFFED SOLE – sole filet stuffed with lump crab meat

VEAL PICCATA- sautéed with lemon butter caper sauce

VEAL SALTIMBOCCA- layered veal with prosciutto and swiss cheese

LEG OF LAMB sliced served with mint demi glaze

SURF AND TURF- SHRIMP AND SIRLOIN

CRABCAKE AND SIRLOIN

PORK TENDERLOIN with apricot demi glaze

PECAN CRUSTED CHICKEN with pesto cherry tomato sauce

SHRIMP AND CHEESE RAVIOLI IN A ROSE VODKA SAUCE

MAHI LEMON BASIL

SALMON MEUNIERE

RED SNAPPER

BRANZINO

CHOOSE 2 SIDES

SAUTEED GREEN BEANS

ROSEMARY ROASTED POTATOES

VEGETABLE MEDLEY

(ZUCHINI AND SQUASH WITH CHERRY TOMATO)

WILD RICE

GARLIC BROCCOLI

YELLOW RICE AND PEAS AND CARROTS

RED MASHED POTATOES

SPECIALTY SIDE

ADD AN APPETIZER PACKAGE

\$8PP

PLUS, TAX AND SVC CHG

STATION OR PASSED AROUND

CHOOSE THREE

COLD HOR D'OUVRES SELECTION

BRUSCHETTA CROSTINI

PRUSCIUTTO WRAPPED ASPARAGUS

ADD \$1

3 COLD CANAPES

DEVILED EGGS

TOM AND MOZZARELLA SKEWER

SMOKED SALMON CANAPE ADD 1.00PP

SHRIMP COCKTAIL CANAPE 1.00

CUSTOM ITEM

HOT HOR D'OUVRES SELECTION

SPANIKOPATA

PIGS IN A BLANKET

BEEF EMPANADAS

FRIED OR STUFFED MUSHROOMS

COCONUT SHRIMP ADD \$1PP

SPRING ROLLS

CHICKEN TERYAKI POTSTICKERS

SWEEDISH MEATBALLS

BONELESS CHICKEN BITES

MINI BAKED MAC N CHEESE BALLS

CHEF CHOICE MINI CANAPES

JALAPENO POPPERS

ONION RINGS

FRIED MOZZARELLA STICKS

MINI CRABCAKES ADD 1.00 PP

BACON WRAPPED SHRIMP ADD 1.00 pp

CONCH FRITTERS ADD 1.00 pp

SEARED TUNA BITES ADD 1.00 pp

COCKTAIL PACKAGES

PRICES DOES NOT INCLUDE TAX

PER HOUR COCKTAIL PACKAGE

\$8 PP PER HOUR

HOUSE LIQUOR, DOMESTIC BEER, HOUSE WINE WINES

\$12 PP PER HOUR

CALL LIQUOR, DOMESTIC BEER, HOUSE WINES PLUS HOUSE LIQUOR

\$15 PP PER HOUR

PREMIUM LIQUOR (NO CORDIALS), DOMESTIC OR IMPORTED BEER,
NAMED WINE PLUS HOUSE AND CALL

(bartender fee is \$150 per 4 hours \$40 per hour after)

CASH BAR PACKAGE

Your guest pays for the drinks, and we set up a complete bar
(bartender fee is \$150 per 4 hours \$40 per hour after)

BAR TAB PACKAGE

YOU SET A BAR TAB OF ANY AMOUNT

COMPLETE BAR SET UP

(bartender fee is \$150 per 4 hours \$40 per hour after)

Cake cutting fee applies

Cake available for order

Dessert table \$8pp

ADD UNLIMITED BEVERAGE

PCKG \$3PP

SODAS, ICE TEA OR COFFEE

OTHER SERVICES

ALA CARTE ROOM RENTAL: 12PM-11PM

\$250 PER HOUR 12AM-2AM NO KITCHEN ACCESS

\$2500 PLUS \$500 SET UP FEE UP TO 100PP

\$3500 PLUS \$500 SET UP FEE 110-230PP INCLUDES VALET

*ROOM CHARGES INCLUDES BASIC WHITE TABLE LINENS & CHAIR COVERS- CHAIRS, ROUND TABLES, 6 FOOT TABLES- **NO NAPKINS***

\$500 CLEANING DEPOSIT REQUIRED-

RETURNED IF ROOM AND NO INCIDENTALS

HIRED DECORATORS REQUIRED CERTIFICATE OF INSURANCE-

OTHER DECORATING RULES APPLY-

BAR MUST BE USED BY MELS' WAY ONLY

*ROOM IS SUPERVISED, **NO OUTSIDE ALCOHOL***

DISHWARE, PLATEWARE MAY BE RENTED BY OUR FACILITY

ROOM CHARGE RESERVES THE DATE AND

IT'S NON-REFUNDABLE AND DATE CANNOT BE CHANGED

FULL AMOUNT DUE AT BOOKING

NO CANCELLATIONS ALLOWED WITH ALA CARTE

BISTRO SIDE AVAILABLE SUNDAY OR MONDAY

NO ROOM CHARGE-\$200-\$500 SET UP FEE

MIN 50PP REQUIRED W/ BANQUET MENU

VALET PARKING

(REQUIRED FOR PARTIES OF 150PPL OR MORE)

\$175 PER HOUR- OVER TIME \$200 PER HOUR

SMALLWARE RENTAL PACKAGES

PLATEWARE 1.00 per plate 2.00 dinner plate

GLASSWARE 1.00 PP

SILVERWARE SET 1.00 PP

CHAFER SET WITH STERNOS (4HR) \$15

HEAT LAMPS \$25.00 EACH

CHARGER PLATES, SILVER OR GOLD \$.50 EACH

SERVICE PACKAGE \$15PP- ALL GLASSWARE, SILVERWARE, PLATEWARE, CHAFERS, AND SERVERS

DECORATING FEE \$15PP INCLUDES, CHARGER PLATES, CHAIR COVER AND SACHE

OVERLAYS, RUNNERS, (DEPENDING ON THEME) CHAIR RENTAL SEPARATE CHARGES APPLY

SPECIAL THEMES REQUIRE ADDITIONAL PRICING MIN 50PP-REAL FLOWERS REQUIRE ADDITIONAL PRICING

ITEMS USED FOR DECORATING ARE RENTED AND MAY NOT BE TAKEN- ANY ITEMS LOST OR BROKEN THE HOST WILL

HAVE TO PAY FOR THEM – ANY DISORDERLY CONDUCT FROM ANYONE MAY RESULT ON PARTY ENDING EARLY

SET UP WEDDING CEREMONY

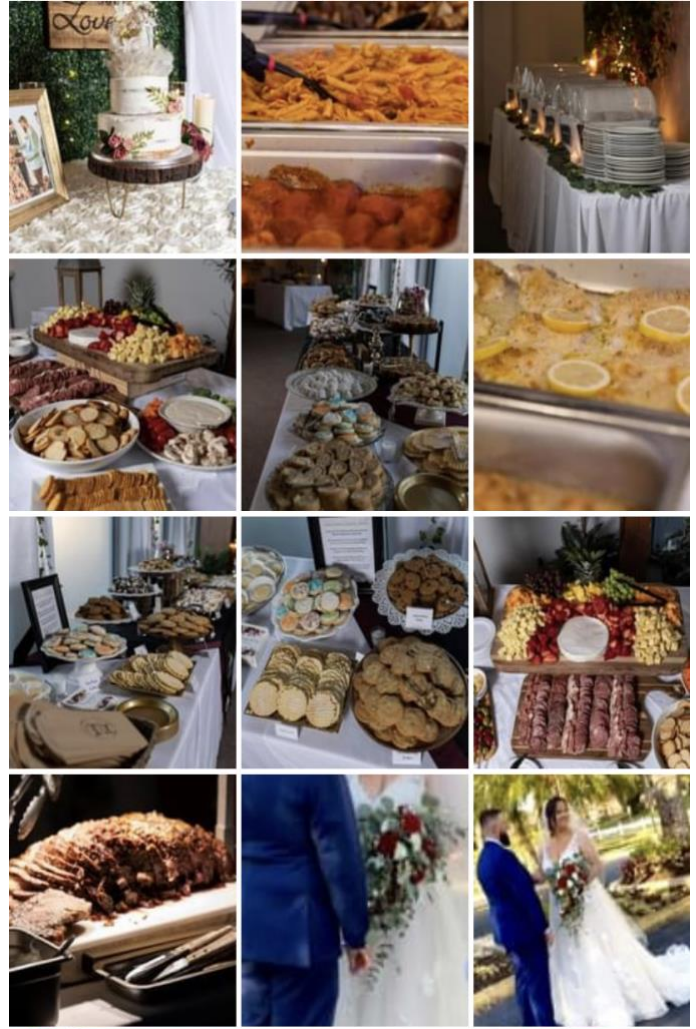
\$500- \$1200 DEPENDING ON SIZE INCLUDES TRULLIS AND CHAIR COVER

CAKES AND PASTRIES AVAILABLE

FLORIST, DECORATIONS, PHOTOGRAPHER, NOTARY AND MUSIC ENTERTAINMENT AVAILABLE UPON REQUEST

** OUTSIDE DECORATORS REQUIRE INSURANCE CERTIFICATE*

NOTE: ITEMS AND PRICES MAY CHANGE -SIGNED CONTRACT TO GUARANTEE PRICES



SPECIAL LINENS

\$10 PER ROUND TABLECLOTH OR OVERLAY

\$3 RUNNERS, REGULAR TABLECLOTHS \$5 EACH

SACH OR BOW \$2

\$1 SPECIAL COLOR NAPKIN

\$5 SPECIAL CHAIR COVER