



Bradenton Yacht Club

2014 Important Banquet Information

Thank you for choosing Bradenton Yacht Club to provide your banquet and catering needs. This banquet information package has been designed as a guide of our banquet and catering services. The menus and services described within are the most frequently requested items in our Chef's repertoire and should serve as a guide for your event. If you desire a special menu, we will be happy to create a menu to your specifications. If you have any questions about your event or this banquet package, please contact us at 941-722-5936, extension 203. We will be happy to answer your questions and help guide you through the party planning stage and beyond. Please see the back of this guide for pertinent information pertaining to your event



4307 Sned Island Road, Palmetto, FL 34221

BYC Breakfasts

Freshly brewed coffee, decaffeinated coffee, and an assortment of hot teas.

\$3.00 per person

Chilled Florida orange juice, grapefruit juice and tomato juice

\$3.00 per person

Breakfast Buffet Menus

All of the selections below include freshly brewed coffee, decaffeinated coffee, an assortment of hot teas and chilled fresh juices

The BYC Continental

Assorted breakfast baked items to include N.Y. style bagels, fresh baked muffins, assorted Danish, served with cream cheese, whipped butter and assorted preserves and a fresh fruit platter.

\$9 per person

The Traditional

Farm fresh scrambled eggs, crispy bacon, country sausage, breakfast potatoes & French toast with warm maple syrup, accompanied by assorted muffins & bagels with butter & preserves, plus fresh fruit platter.

\$13 per person

Brunch Buffet Menus

Brunch buffets include coffee, hot tea and an assortment of chilled juices

Buffets are prepared for 30 or more guests (\$100.00 up-charge for parties under 30)

The BYC Brunch Menu

Assorted Bagels & Muffins with Cream Cheese and Preserves

Fresh Tropical Fruit Platter, Domestic Cheese Display with Assorted Crackers

Traditional Eggs Benedict with Hollandaise, Hash Brown Potato Casserole

Lean Bacon and Sausage

Garden or Caesar Salad, Rice Pilaf & Garden Patch Vegetables

Choice of Roasted Sirloin of Beef or Honey Glazed Ham

Assorted Mini Pastries & Homemade Desserts

\$22 per person

The Commodore's Brunch Menu

Assorted Bagels & Muffins with Cream Cheese and Preserves

Fresh Tropical Fruit Platter

Smoked Salmon Display with Onions, Capers, Tomatoes and Chopped Egg

Eggs Florentine, Potatoes Lyonese

Salad Bar, French Style Green Beans with Brown Butter & Toasted Almonds

Grouper "Oscar Style", Confetti Coconut Rice

Prime Rib of Beef with Shallot Port wine Jus

Chocolate Covered Strawberries, Assorted Mini Pastries

\$28 per person

Cold ~ Served Lunches

Available 11:00 a.m. to 3:00 p.m.

All Sandwich entrees include: a cup of Chef's soup du Jour, iced tea, freshly brewed coffee, decaffeinated coffee, and an assortment of hot teas.

Sandwiches and boxed lunches

Grilled Chicken Wrap

Grilled marinated chicken breast, assorted lettuce greens, tomatoes & Caesar lime vinaigrette rolled in a soft tortilla. Served with choice of side salad and fresh fruit garnish.

\$11 per person

The Italian Basket

Deli sliced Italian meats stacked on a submarine roll with lettuce, tomato and provolone cheese. Includes a choice of side salad, and fresh fruit, and a crisp dill pickle spear

\$13 per person

The Club Basket

A flaky, buttery croissant piled high with honey glazed turkey, Swiss cheese, bacon, lettuce and tomato.

Served with a choice of side salad and fresh fruit, and a crisp dill pickle spear

\$10.95 per person

The above sandwiches available as Boxed Meals for off Property or Picnic Lunches

All boxed lunches include a house made cookie, or a brownie, condiment packets, plastic utensils, napkin and a mint. Served with your choice of a soft drink or bottled water. Boxed Lunches plus \$2.00

Salads

All Salad entrees include: a cup of Chef's soup du Jour, iced tea, freshly brewed coffee, decaffeinated coffee, an assortment of hot teas, and fresh rolls with butter.

Salad Scoop Trio

Our homemade Chicken salad, Tuna salad, and Egg Salad

Served on a bed of mixed greens with carrots, cucumbers, tomatoes and balsamic vinaigrette.

\$11 per person

Chicken Salad Fruit Plate

Lightly curried chicken salad with pineapple, cantaloupe, honeydew, strawberries and grapes, served in a Pineapple shell with mango chutney.

\$12 per person

BYC Caesar Salad

Crisp romaine lettuce tossed with our own Caesar dressing, house made croutons, And Parmesan cheese

\$9

Add grilled chicken \$12 Add grilled shrimp \$15

Selections limited to 2 choices for parties of 50 or more, multiple entrée menus, add \$1.00 per entrée up charge.

Hot ~ Served Lunches

All lunch menus are available 11:00 a.m. to 3:00 p.m.

All luncheon entrees include house garden salad, warm rolls and butter, freshly brewed coffee, decaffeinated coffee, and an assortment of hot teas.

Served Lunches are prepared for 20 or more guests (\$2.00 per item up-charge for parties under 20 people)

Char-Grilled New York Strip Steak

With red wine braised mushrooms, accompanied by twice baked potatoes, and glazed carrots
\$17 per person

Grilled Flat Iron Steak

With porcini mushroom butter, accompanied by roasted vegetables and rosemary Yukon gold potato hash
\$15 per person

Salmon Grilled, Roasted or Sautéed

Served with a citrus Beurre blanc, grilled vegetables and Jasmine confetti rice
\$14 per person

Tilapia, Rockefeller or Puttanesca

Topped with a blend of spinach, cheeses, Pernod and a Hollandaise drizzle, or with a tomato based sauce of herbs and Kalamata olives, served with garden patch vegetables and Jasmine confetti rice
\$13 per person

Chicken: Choice of, Marsala or Piccata

Boneless breast of chicken, served with wild rice pilaf and sautéed vegetables
\$13 per person

Napa Valley Chicken

Marinated chicken breast, grilled and topped with a champagne beurre blanc, served with herbed green beans and a savory bread pudding
\$14 per person

Dessert Selections

Choice of: \$2 Florida Key Lime Pie, or \$3 Triple Chocolate Layer Cake, or \$2 Fruit Crumble with vanilla ice cream, or \$2 Peppermint Ice Cream with Chocolate Ganache

BYC Lunch Buffet

Served with Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee

Lunch Buffets are prepared for 30 or more guests. (\$100.00 up-charge for parties under 30)

To Ensure the Freshest Foods, We Must Limit Buffet Service to Two Hours.

2 House Made Soups with Crackers and Condiments, Full Salad Bar with Mixed Greens, Salad Accompaniments, Two Dressings, And Two Composed Salads. A Selection of Quality Breads, Deli Meats, Cheeses and Toppings to Include: Ham, Turkey, Roast Beef, Swiss and Cheddar Cheeses, Vine Ripe Tomatoes, Bermuda Onions Crisp Iceberg Lettuce and Pickle Spears.

Chef's selection of Hot Luncheon Entrée

\$15 per person

Kid's Parties

2 Varieties of House Made Pizza, Chicken Fingers, Tater Tots & Fresh Fruit	\$11
Hamburgers, Cheeseburgers, Hot Dogs, Tater Tots & Fresh Fruit	\$11
Corn Dogs, Macaroni & Cheese, Jello & Fresh Fruit	\$10
Soda by the Pitcher	\$5
Juice or Fruit Punch by the pitcher	\$6

For children ages 2 to 14 years old. All adults are plus \$2.00 per person

Cold Hors d'oeuvres suggestions

Priced per 50 pieces

Mini Bruschetta with Fresh Tomatoes, Basil and Mozzarella	\$60
Pita Crostini with Spinach & Boursin Cheese Dip	\$70
Crispy Wonton with Tuna Tartare, Wasabi Aioli & Radish Sprouts	\$120
Crab, Avocado & Mango Spoons	\$120
Smoked Salmon Pinwheels on mini bagels	\$120

Hot Hors d'oeuvres suggestions

Priced Per 50 Pieces

Spinach and Feta wrapped in Phyllo dough	\$75
Thai Spring Rolls with Sweet & Sour Sauce	\$65
Pork Pot Stickers with Asian Dipping Sauce	\$85
BYC Oysters Rock-a-feller	\$175
Mini Crab Cakes with Key Lime Mustard	\$125
Roasted Bacon wrapped Sea Scallops	\$150
Coconut Shrimp with Orange-Chili Marmalade	\$120
Stuffed Mushrooms with Italian Sausage Stuffing	\$90
Cocktail Meatballs with choice of: Barbecue, Marinara or Swedish Style	\$80
Buffalo Chicken Wings with Blue Cheese and Celery	\$70
Miniature Beef Wellington	\$150

Culinary Displays

All Displays Serve a Minimum 25 People

International Fruit and Cheese Display

Domestic and International Cheeses garnished with Seasonal fruits surrounded by assorted crackers
\$3 per person

Baked French Brie en Croute

French Brie baked in puff pastry with your *choice of apricot preserves and almonds, Guava and caramelized onions ~or~ fresh raspberries, garnished with fresh fruit and pita points
\$2 per person

Crudités Platter

Overflowing assortment of garden patch vegetables
Served with choice of dipping dressings
\$2 per person

Antipasto Platter

Assorted Italian meats and cheeses to include prosciutto, pepperoni, salami and provolone and fontina cheeses. Marinated mushrooms, roasted peppers, artichokes and olives. Served with crusty Italian bread and infused olive oils and grainy mustard
\$8 per person

Smoked Salmon Display

Norwegian smoked salmon served with chopped eggs, sliced tomatoes and onions, lemon, Dill and capers. Served with rye squares and cream cheese.
\$8 per person

Sushi Platter

A selection of Hand Rolls to include Tuna, Crab and Vegetable
Accompanied by Wasabi, pickled Ginger and Soy sauce
\$10 per person

Assorted Spreads

Your choice of Spinach, crab and Artichoke dip ~or~ Roasted Red Pepper & Crab
Accompanied by fresh vegetable garnish & pita points
\$5 per person

Jumbo Shrimp Cocktail

Chilled jumbo shrimp with sliced lemon and Key West cocktail sauce
\$2.5 each (minimum 3 pieces per person, we suggest 5 per person)

Raw Bar Display

Shucked raw oysters, Cajun Crawfish, U-Peel-Em Shrimp, Mussels in a garlic and white wine broth, Cocktail Sauce, Tater Sauce and Remoulade
\$18 per person

Fresh Fruit Platter

Rainbow of sliced seasonal fruits and berries with yogurt dipping sauce
\$3 per person

Charcuterie Display

Assorted sliced sausages and salamis with Pate Mason, a chicken galantine & Vegetable terrine, with miniature toast squares and rounds
\$9 per person

Dessert Display

Petite fors, Miniature cream puffs, miniature Napoleons, Miniature éclairs,
Assorted house baked cookies
\$7 per person

Specialty Plated Dinners

All dinner entrees include House or Caesar salad, rolls and butter, your choice of starch and vegetables, freshly brewed coffee, decaffeinated & an assortment of hot teas.

Chicken: Choice of, Marsala or Piccata

Boneless breast of chicken, with choice of Mushroom, Marsala wine sauce, or lemon butter sauce with capers
\$17 per person

Stuffed Chicken Roulade

Boneless chicken breast stuffed with, spinach and fontina cheese served with chive veloute'
\$18 per person

Macadamia Crusted Chicken, or Chicken Princess

Macadamia crusted pan seared chicken breast, with Florida citrus beurre blanc, or with Canadian Bacon, Asparagus & Morney Sauce
\$19 per person

Fresh Florida Grouper

Fresh Florida Grouper filet, grilled, roasted or sautéed with a lemon butter caper sauce
\$29 per person

BYC Salmon

Orange scented Salmon fillet, served with citrus butter sauce
\$19 per person

Sliced Pork Loin

Herbed loin of pork, sliced and served with an apple, raisin compote with Sauce Robert
\$18 per person

Stuffed Shrimp

Five jumbo shrimp with crab stuffing baked with lemon and white wine, then drizzled with hollandaise
\$22 per person

New York Strip

A 12-oz cut, grilled to perfection, with a port wine demi glace & Fried haystack onions
\$28 per person

Prime Rib of Beef

Slow Roasted Choice Prime Rib au Jus. Served Medium Rare
\$28 per person

Butter knife Grilled Filet Mignon

A perfectly chargrilled tender 6 oz. Filet with a portobello-port wine demi
\$30 per person

Florida Surf & Turf

Grilled Petite Filet Mignon and Crab Stuffed Gulf Shrimp with Port Wine Demi Glace & Citrus Beurre Blanc
\$33 per person

Vegetarian and Vegan Options are Available Upon Request

In Season Vegetable Accompaniments

Citrus Butter glazed Baby Carrots ~ Green Beans Almondine ~Garden Patch Vegetable Medley
Sugar Snap Pea Stir Fry ~Steamed or Grilled Asparagus Spears

Starch Accompaniments

*Roasted Red Pepper Rice Pilaf ~ Oven Roasted Red Potatoes with Fresh Herb ~ Savory Bread Pudding ~
Roasted Garlic Mashed Potatoes~ Creamy Polenta ~ Coconut Confetti Rice~*

Dessert Selections

New York Cheese Cake ~ Triple Chocolate Layer Cake ~ Fruit Crumble with vanilla ice cream, or
Key Lime Pie ~Peppermint Ice Cream with Chocolate Ganache Add \$2

Dinner Buffets

Themed Dinner Buffets

Dinner Buffets are prepared for 30 or more guests

\$150.00 Service Charge will be applied to events that do not meet guest minimum requirements

The Yacht Club Grill

Jumbo Hot Dogs & Ground Sirloin Burgers with Condiment Platter, Pasta Salad with Julienne Vegetables, Fresh Tropical Fruit Platter, Home-style Red Bliss Potato Salad, Traditional Coleslaw, Corn on the Cob with Butter, Southern Baked Beans with sugar cured bacon, Assorted Homemade Cookies

\$16 per person

The Southern Barbecue

Tossed House Salad with Ranch Dressing, Honey-Chipotle BBQ Ribs & Smoked Chicken, Roasted Red Bliss Potatoes, Braised Greens, BBQ Baked Beans, Grilled Vegetable Platter, Pasta Salad, Fresh Tropical Fruit Platter, Rolls and Butter, Fresh Baked Key Lime Pie

\$20 per person

The Tuscan Dinner Buffet

Caesar Salad with Croutons & Parmesan Cheese, Antipasto Display, Chicken Marsala, Grilled Italian Sausage with Peppers & Onions, Penne Pasta ala Vodka with Sun Dried Tomatoes, Zucchini Provencal Garlic Bread, Mini Cannoli & Biscotti

\$25 per person

Custom Buffet Menu

Custom Buffet Dinners include Choice of Spinach, Garden or Caesar Salad, Fresh Rolls and Butter, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee and your Choice of Dessert

Choose Three Accompaniments & Two to Five Entrée Selections:

Two Entrée Selections	\$26 per person
Three Entrée Selections	\$27 per person
Four Entrée Selections	\$28 per person
Five Entrée Selections	\$30 per person

Choice of Entrees

Chicken Piccata, or Marsala,	Braised Beef Tips in a Mushroom Wine sauce,
Grilled Chicken with Fresh Fruit Salsa,	Herb & Cheese Crusted Tilapia,
Marinated Chicken with Tequila Lime Sauce,	Seafood au Gratin,
Sliced Turkey with Cornbread Stuffing	Bronzed Mahi-Mahi with Pineapple Salsa,
Herb Roasted Chicken with Lemon Butter Sauce,	Grilled Salmon with Florida Citrus Glaze,
Sliced Marinated Pork Loin, w/ Scalloped Apples	Tilapia Puttanesca,
Glazed Ham Steaks with Champagne Sauce,	Baked Ziti with Italian Sausage,
Flat Iron Steaks with Chimichurri,	Meat & Cheese, or Cheese Lasagna,
Yankee Pot Roast with Jardinière Vegetables	Stuffed Shells with Marinara Sauce

Choice of Vegetable Accompaniments

Broccoli with red pepper,	Fresh squash medley,	Buttered corn and red pepper,
Honey glazed baby carrots,	Green bean Almondine,	Fresh asparagus with
Sugar snap peas,	Medley of baby vegetables,	hollandaise,
Snow Pea & Mushroom medley,	Fall Vegetable medley,	Creamed Spinach

Choice of Starch Accompaniments

Garlic mashed potatoes,	Cajun rice,
Three cheese potatoes au gratin,	Creamy Polenta,
Oven Roasted New potatoes with rosemary,	Roasted Red Pepper Rice Pilaf,
Island rice, Long grain and wild rice,	Ratatouille

Choice of Desserts

Carrot Cake,	Chocolate Cake,	Apple Tart
Key Lime Pie,	Pecan Pie,	Philadelphia Cheese Cake

Dinner Buffet Action Stations

Add one of these to your buffet, to round out your dinner selections
Uniformed Chefs are required for the following stations
@ \$75.00 per Chef

Roasted Turkey Breast

Hand carved with honey Dijon sauce,
& cranberry- mandarin orange relish,
\$3 + + per person

Slow Roasted Honey Glazed Ham

Hand Carved with grainy mustard, &
apricot-jalapeno marmalade,
\$3 + + per person

Prime Rib of Beef

Slow Roasted Herb Crusted Tender Beef thinly sliced to order
With roasted shallot au jus, & fresh grated horseradish cream
\$6 per person

Pasta Station

Penne & Fusilli pasta with Alfredo Sauce,
Marinara, & Focaccia Bread
\$3 per person

Stir Fry Station

Marinated Chicken or Beef stir fried with Fresh
Vegetables in a Citrus-Ginger-Soy Glaze with
Jasmine Rice
\$4 per person

Baron of Beef

Slow Roasted, Herb Crusted Strip Loin of Beef, with Béarnaise Sauce
\$5 per person

Dessert Stations

Chocolate Fondue Station

A variety of Fresh Strawberries, Pineapple
Wedges, Marshmallows and Sponge Cake
And our rich, delicious Dark Chocolate Fondue
\$5 per person

Tour du Monde Station

Miniature desserts to include Mini Cheesecakes,
Carrot Cake, Miniature Napoleons, Petite Mousse
Cups Éclairs and Cream Puffs
\$7 per person

Ice Cream Station

Your choice of 3 flavors and 6 toppings
\$4 per person

Strawberry Shortcake

Bright red Strawberries, in their sweet juice, sweet
biscuits or shortcake and fresh made whipped
cream
\$4 per person

Assorted Dessert Buffet

A choice of three of the Chef's great house-made
desserts, and a berry cobbler with fresh whipped
cream
\$6 per person

Refreshment Break

Sunrise Break

Seasonal Fruit Salad, granola bars, assorted yogurts with toppings.
\$7 per person

Ball Park Break

Individual bags of potato chips, roasted peanuts and warm Bavarian pretzel sticks with Dijon mustard.
\$7 per person

Southwest Fest

Giant tortilla chips with spicy salsa, guacamole and sour cream.
\$4 per person

Light Break

Domestic and Imported Cheese display & Roasted Red Pepper Hummus with water crackers and pita chips
\$7 per person

The Sweet Break

Your choice of home-style cookies and whole fresh fruit.
\$5 per person

Cookies by the dozen

Your choice of chocolate chip, peanut butter, oatmeal raisin, or white chocolate macadamia nut
\$7.00/dzn

Brownie Break

Fudge Brownies with Fresh Strawberries & assorted Dessert Bars
\$6 per person

Afternoon Refresh

Freshly brewed Coffee, Decaffeinated Coffees, Hot Herbal Teas,
Assorted Soft Drinks and Bottled water
\$5.95 per person

Additional Break Selections

Assorted Juice Boxes (10oz)	\$1 each
Assorted Soft Drinks (12oz can)	\$2 each
Sparkling Water (Perrier 11.5oz)	\$3 each
Bottled Water (Still 20oz)	\$2 each
Iced Tea	\$20 per gallon
Lemonade	\$20 per gallon
Coffee	\$20 per gallon
Tazo® Teas	\$20 per gallon
Hot Chocolate	\$1.5 each

Beverage Prices

Open Bar by consumption (charges per 1/10 bottle)

For Open or Cash Bars that do not exceed \$400.00 of Bar Business, a \$40.00 Bar Set-Up charge will be added to the bill. Extra Bartenders can be had, for \$60.00 each. All inclusive Open Bar prices available on request.

Open Bar Charged Per 1/10 Bottle:

Super Premium Bottles	\$150
Chivas Regal, Kettle One, etc...	
Premium Bottles	\$130
Grey Goose Vodka, Johnnie Walker Red, Knob Creek Whiskey, etc...	
Call Bottles	\$120
Dewars, Absolute, Bacardi, Jose Quervo, Smirnoff, J&B, Jack Daniels, Jim Beam, Bombay etc...	
Well Bottles	\$85
Skol Vodka, Skol Gin, Old Thompson Whiskey, Cluny Scotch, etc...	
Bottled Beer	\$5
Bud, Bud Light, Miller Light, Michelob Light	
Cans of Soda	\$2
Coca Cola Products	

House Wine (per 1.5 liter)

White Zinfandel ,	\$50
Chardonnay	\$50
Merlot	\$60
Cabernet Sauvignon	\$60

Champagne and Sparkling Wines –

Verdi Spumante	\$19
Cooks, California, Brut	\$20
Martini & Rossi, Asti Spumante	\$36
Korbel	\$41
Moet & Chandon, White Star	\$130

Open Bar includes Bartender, Liquor, wine, Beer, Soda. All Open Bar prices are plus tax and gratuity.

Cash Bar (charges per drink only):

Premium	\$8.00
Call	\$7.00
Well	\$6.00
Wine	\$6.00
Beer	\$5.00
Soda	\$3.00

All Cash Bar Prices include Tax and Gratuity

Also available per gallon:

Champagne Punch	\$60.00
Liquor Punch	\$60.00
Bloody Mary Punch	\$55.00
Plain Punch	\$30.00

ARRANGEMENTS:

A member of the Bradenton Yacht Club must sponsor all banquets.

If you do not know a member of the Bradenton Yacht Club, please speak to the General Manager. All banquet and menu arrangements must be completed in conjunction with the Banquet Director, or the General Manager, no less than one month prior to the function date. The scheduling of an event with the Club, by a member will require a signed agreement, or e-mail verification. **All member sponsored events for a non-member requires a non-refundable \$200.00 fee to reserve the room.**

Cancellation Fees: If a scheduled event were to cancel within one month of the scheduled date, a 25% fee will be charged to the member's/member sponsor's account to cover costs and potential lost profits. During the month of December and for all Holiday weekend dates, cancellations made between ninety and 61 days before the event will result in a 25% fee, or \$1,000.00 whichever is greater. During that same time frame, events cancelled 60 to 31 days before the event will incur a 50% fee or \$2,000.00 whichever is greater, and events canceling with 30 days or less notice will result in a charge of 100% of the party, or \$4,000.00 whichever is greater. Non-members will be held responsible for cancellation fees, if the member/member sponsor does not pay.

FOOD AND BEVERAGES:

All food and beverages consumed on the premises of the Bradenton Yacht Club must be purchased from the Club, with the exception of wedding and specialty cakes. These must be prepared by licensed, inspected facilities. **Ala Carte entrée selections are limited to 3 entrees (split menu). Each item on a split menu will incur a \$1.00 per item up charge.** Hosts of a split menu sit down function must provide place cards to be placed above each place setting on the table with entrée selections clearly visible for service staff to see. Special menu requests must be made 2 weeks in advance. **Food and beverage prices are subject to availability and market change and could fluctuate without notice. Guaranteed prices will be given no more than 60 days in advance of the function date.**

GUARANTEES AND CHARGES:

Guarantees for exact attendance at functions must be made Seventy-Two (72) hours or three (3) working days prior to the function before Noon. **Guarantees are not subject to reduction after the guarantee has been received.** If no guarantee is received in the specified time frame, the group will be billed according to the expected count given plus 10%. The Club will physically set for 5% over the guarantee; however food preparation will be exactly for the guarantee. Overages of the same entrée will be provided if preparation time permits, or an entrée at comparable value will be substituted. If the actual number of guests is lower than the guarantee, the party will be billed at the guarantee number and if possible, meals will be provided to go.

FACILITY USAGE:

The Club reserves the right to limit the space of any particular group. If counts drop, or usage requirements change, room assignments may be adjusted. Items attached to walls, ceilings, windows and or furniture must have written approval from the Manager. The Manager, based on the Club's schedule of events, may curtail beginning and ending times for functions. **Rooms will be available for 4 hours per function, unless otherwise arranged in writing with the Banquet Director, or General Manager. Additional hours will be billed at \$200.00 per hour.** Rooms will be ready in advance for decorating when possible. The Management reserves the right to lower music volume for the consideration of other people in the Clubhouse. Smoking is not allowed inside the Clubhouse, smoking areas are available outside for your convenience.

Charges for room setup of tables, chairs, table accoutrements, linen in stock and podium are based on the type of function being held and set at the management's discretion. Specialty linen, candles, mirrors and/or ice sculptures are available for an additional fee. All decorations provided by the host or guest must be removed by same at the end of the function. Items left behind are at the peril of the party host and will be stored for 48 hours, when possible.

Service Staff:

The Club will provide what they consider adequate professional staff for all events. We average a Server for every 25 guests, a Server's Assistant for every 50 guests, a Bartender if needed for every 100 guests. If you are interested in us scheduling more staff the following fees will apply:

Server, \$40.00,

Bartender, \$60.00

Server Assistant, \$50.00

Buffet Attendant, \$60.00

Chef/Carver, \$75.00

These fees will be added to your bill at the end of the event if necessary.

HOUSE CHARGES AND TAX:

In addition to your food and beverage charges, a 20% House Charge (formerly known as gratuity) will be added to all banquet food and beverage costs. All applicable charges will be assessed a 6.5% sales tax, unless a current Tax Exempt certificate has been filed with the Club in advance of the event.

Prices listed in this guide do not include tax and gratuity.

LIABILITY:

The Club will not be responsible for any loss, damage or theft to any personal property in the club or on its premises before, during or after a function. Function hosts are responsible for all damage to or theft of Club property. There will be a \$400.00 room cleaning charge if wedding cake and/or decorations are mishandled by guests at the event. The Club expects that certain amount of cleaning will be necessary after any event, but will not tolerate abuse of Club property in any way.

Persons under the age of 21 may not consume alcoholic beverages, by state law. The Club reserves the right to refuse service to anyone under the minimum age, as well as those without proper identification, or any persons whom in the judgment of the management appears intoxicated. Alcoholic beverages may not be removed from the premises under any circumstances, nor may beverages of any kind be brought onto Club Property. These policies on alcohol consumption are not negotiable and are for your safety as well as the Club's.

Children, at all functions must be under the control of their parents or guardians. The Club does not offer any child care services, nor does it accept the responsibility of curtailing children's unacceptable behavior. Children will be warned once when inappropriate action is being displayed, the second warning could result in the child and responsible family members being asked to leave. Shirts and shoes must be worn at all times while at an inside function.

The Club shall not be liable for failure to complete a function due to natural disasters or other causes beyond its control. In a case such as this, all efforts will be made to reschedule the event at a time and date amiable to all parties involved.

BILLING:

All charges for private parties are due upon receipt of the final bill directly after the function. The Club accepts cash, and certified checks, on the day of the function. Payments made with personal checks must be made in advance. All payment must be made to a Manager of the Club. Receipts will be given for all payments. Member functions will be billed to the member's account, and must be paid during the next billing cycle.

BANQUET AND MEETING ROOMS

The Commodore's Room can comfortably seat up to 64 people for a sit down event, or as many as 48 for a buffet setup. It includes a pool view, with full P/A system and private sound system access. It is available for most any day or night functions, as coincides with club availability. Room Usage Minimum with food and beverage, \$200.00, without food and beverage, \$50.00

The Palm Room can comfortably seat up to 12 people for a sit down event and or meeting This is a private, intimate room, perfect for meetings and quiet dinners. Room Usage Minimum, with food and beverage, \$100.00, without food and beverage, \$25.00

The River Room can comfortably seat up to 12 people for a sit down event and or meeting This is a private, intimate room, perfect for meetings and quiet dinners. Room Usage Minimum, with food and beverage, \$100.00, without food and beverage, \$25.00

Note, the above two rooms may be combined to seat up to 24 people.

The Main Dining Room can seat up to 150 people for a sit down dinner, and as many as 120 for a buffet setup. It includes a water view; this room is considered a more formal area. It is available for most any day or night functions, as coincides with club availability. Room Usage Minimum, with food and beverage, \$600.00, without food and beverage, \$200.00

The Burgee Room can seat up to 100 people for a sit down dinner, and as many as 60 with a buffet setup. The Burgee Room is adjacent to the Main Dining Room and the two can be combined for seating up to 240. It includes a water view; this room is considered a more casual area. It is available for most any day or night functions, as coincides with club availability. Room Usage Minimum, \$400.00

The pool area is available for poolside events both day and night, there is space for covered dining, tables with umbrellas and combined with the adjacent Commodore's Room is a very versatile function space.

Gazebo area is a wonderful spot, located adjacent to the Manatee River, and the Governors Cut. It is available for weddings and events.

Permission from the General Manager must be obtained in writing to alter in any way the rules and requirements listed in this banquet guide. Please speak with the Club's Banquet Director for any further information.

Added Event Fees The following fees apply to some special events and or circumstances:

Nonmember usage fee, \$200.00	Room Cleaning Fee if Cake mess is made \$400.00
Specialty Linen \$.25 per napkin, \$16.00 per round cloth	Party Room fees for rooms used over 4 hours, \$200.00 per hour
Skirt charge for non-food tables \$5.00 per skirt	Helium tank usage (you supply the balloons) \$35.00
Dance floor, \$200.00	Monday party staffing fee, \$800.00
Tents for outside events, \$100.00 and up	Early opening fee \$100.00
Outside event set up fee, \$200.00	
Room Clearing Fee, \$200.00	

These fees will be added to your bill at the end of the event if necessary.