

Catering Information

2017

Event Sales Coordinator: Amy Winkleman

Phone: 813-489-1415

Email: Awinkleman@vestapropertyservies.com



**Bay Club Event Guidelines**

All food and beverage consumed on property must be purchased through The Bay Club (excluding dessert). A slicing and serving fee of $50 and will apply to all event cakes and/or specialty desserts that are brought on-site for the event. All event dates are subject to availability and are confirmed with a signed, executed contract plus a $2,000 deposit that is non-refundable.

All menus must be finalized one month to two weeks prior to the event. This will depend on the size of the party. A final guaranteed headcount must be provided no later than 14 days prior to the event. This is the minimum amount of guests that you will be billed for. Guarantees not called in will be based on estimated attendance or actual attendance, whichever is greater. All plated events with multiple entrée options also require a final count for each type of entrée prior to the event date.

**\*\* No outside food or beverage allowed on premises. \*\***

**Catering Food & Beverage Minimums**

The catering food and beverage minimums range starts at $500. This will vary upon size and type of event. All revenue figures are exclusive of service charges (setup fee, chef attendant fee, cake cutting fee, butler pass fee, service fees (gratuities), and rentals fees or room charges). Food and beverage are subject to state sales tax of seven percent (7%), and twenty four percent service fee (24%).

**Service Guidelines, Minimums & Up-Charges**

**Plated**

2 staff per 25 people

**Buffet**

2 staff per 50 people

\*\*An additional $150 staff charge will apply (per staff), if client requests more than the amount of staff allotted by our guidelines for their event. A charge of $150 will also apply, if you request an additional bar. \*\*

**Banquet pricing is subject to change. Prices are only guaranteed with a signed contract, and all prices & fees are non-negotiable.**

**Additional Charges**

The Event coordinator can arrange for additional chairs, tables, or a dance floor; from a company chosen by the Bay Club (if requested). These charges will be added to your bill in accordance with the agreed upon proposal. The Bay Club is not responsible for faulty or damaged items rented. The event coordinator can be your day of planner as well for an additional fee that will be added to the proposal for $500 and will take care of the Rehearsal, Day of Itinerary, timeline and execution of the event.

**Available Rooms & Rental Fees**

**The room allotment time is four hours.**

Overtime Fee (Exceeding 4 hours) is $150 per hour if notified ahead of time, $250 on day of Event. Club hours can only be extended to 12am!

**Wedding Ceremony at the Bay Club**

A wedding ceremony at the Bay Club could take place on the center of the pool with breathtaking waterfront view. We also offer alternative spaces due to inclement weather out front under the veranda, and inside our foyer.

**Parking**

All vehicles **must** park in the parking lot that is located to the north west of the Bay Club.

**Fire Alarm**

**If a fire alarm is pulled due to misconduct, a fee of $250 will be applied. This fee is directly from the Fire Department.**

**Event Décor**

Tablecloths in black, white, or ivory and napkins in a variety of colors are available. ($8 per tablecloth needed and $1 per napkin needed for the event.) Cost is based on the number of attendance, and how many tables are needed. Votive candles are available $.50 per candle, and glass mirrors are included at no cost.

Any additional event décor is the responsibility of the event host and must be removed at the conclusion of the event. In the event the client chooses to utilize the club staff to break down the event, then a $150 break down fee is applicable. If trash or other debris is left after an event, a $250 clean up fee will be charged.

**The room is available to decorate on the day of your event as early as 9a.m. (this all depends availability)**

**Directions to Clubhouse**

The Bay Club is located at:

6003 Beacon Shores Street, Tampa, FL 33616

**The Gate House Address is 6001 S. Westshore Blvd.**

(This address is more accepted for mapping devices.)

**Personal Property**

The Bay Club does not assume any liability for the loss of any merchandise or articles left on the premises at any time. The event host will be liable for any and all damages, theft or misconduct of all their guests or outside vendors

**The Bistro** The Bistro is The Bay Club’s main dining room, located on the upper level of the clubhouse. It offers magnificent views of Westshore Yacht Club’s Marina and the beautiful Tampa Bay. The Bistro can accommodate up to 120 guests for a seated function reception, depending on the type of event & function requirements. Room Rental: $2,000 Room Capacity: 70-100 people

**Semi-Private Dining Room** The Semi-Private Dining Room is located right next to the Bistro. It offers gorgeous waterfront views of the Westshore Yacht Club’s Marina. It can accommodate up to 30 people for a seated event and can be configured to accommodate intimate luncheons, business meetings & private dinners. Room Rental: $250 Room Capacity: 30 people

**Studio/Bridal Room** The studio is located to the far right, opposite of the bistro on the second level. If offers a great space for exercise, yoga, and a bridal party so they may get ready for the big day. Room Rental: $250 after Noon Room Capacity: 20-30 people

**Pool Deck/Section of Pool Deck** Facility Fee: $3,000 for section of the pool deck (to be determined based on event necessities)

Pool Deck Capacity: 200 people for a sit down dinner, and 400 people for a cocktail reception event.

 **All music on pool deck needs to end at 11pm (even if time is extended to 12am for the event!).**

**All wedding ceremonies & receptions combined that take place on the pool deck will require a $4 per person set up and clean up fee.**

**A clearing of the pool deck fee of $750 may apply if all the furniture is requested to be removed from the pool deck.**

**\*\*There is NO glass allowed on the pool deck. (Health Code Policy) We do offer up-graded plastic glassware for events @ $2 per person. \*\***

**Additional Fees & Information**

Setup Fee $2 per person Cake cutting Fee $50 Outside Heaters $75 per heater Lighting Package for Pool Deck $280

PA system $200 (Including speakers, microphone, CD player, & aux connections) Projector $150

Microphone and Speaker Only $50 8’x8’ Projector Screen $50

AV Package $350 (Includes PA system, projector, & projector screen)

Day of Coordinator Fee $750

**Wedding Tastings**

The Bay Club offers wedding tastings, only when you choose your final menu. The cost of the tasting is deducted from your deposit. There are no tastings available for buffets, or food stations.

**Event Billing**

Payment in full by check, cash or credit card (Visa, MasterCard or American Express) is required no later than 7 days prior to the date of the event.

**Alcohol Regulations**

**ID is required for alcohol service.**

If a special wine, liquor or beer is desired for your event and is not currently on our beverage list, arrangements must be made at least two weeks prior to the event. Additional fees will apply. A consumption bar may be used in combination with a cash bar if requested. **Prices do not include shots and multi-liquor drinks.**

Alcohol prices & available brands are subject to change without notice. The sale & service of all alcoholic beverages is regulated by the state of Florida. The Bay Club is responsible for the legal & safe dispensing of alcohol; therefore no outside alcohol may be brought onto Bay Club property. As the Bay Club promotes responsible alcohol consumption, requests for shots will not be granted.

**Management will monitor alcohol consumption and reserves the right to refuse bar service to anyone at any time.**

\*No outside food or alcoholic beverages are allowed on premises!\*

**Alcohol will be confiscated if found!!**

**Wedding Receptions**

The Bay Club requires a day of coordinator or a wedding planner in order to execute a perfect wedding.

Our professional event coordinator is available would be honored to help guide you through the process. From your rehearsal to the beginning through the end of the reception for a $750 day of coordinating fee.

**A’ La Carte Refreshments**

Regular & Decaffeinated Coffee Station is $60 (per 50 guests), or $2.50 per guest.

Iced Tea Station is $50 (per 50 guests), or $2.50 per guest.

Lemonade Station is $50 (per 50 guests), or $2.50 per guest.

Assorted Soft Drinks (Coca Cola Products) are $2.50 per person.

Bottled Spring Water $2.50 each or S. Pellegrino $3.50 each

**The Bay Club Breakfast Menu**

All Served with Assorted Juices, Regular & Decaffeinated Coffee.

**The Bistro Spread - $17**

Bakery basket of Danish, muffins and croissants

Array of fresh fruits with seasonal berries

Sweet butter, honey and preserves

**The Mariner Breakfast - $23**

Scrambled eggs Crisp bacon and country sausage Home-fried potatoes Sliced seasonal fruit and berry plate Bakery basket with sweet butter, honey and preserves

**Dockside Buffet - $31**

Scrambled eggs, Eggs Benedict

Blintz Melba

Crisp bacon and country sausage

Home-fried potatoes with fine herbs

Sliced fresh fruit with seasonal berries

Bakery basket

Assorted yogurt

Biscuits and gravy

Sweet butter, honey and preserves

**Lighter Fare Brunch selection** $20

Frittata (Bacon, Potato, Spinach, Onion, and Red Peppers)

Bakery Basket

Fruit

**Chef-attended omelet station with all the trimmings is an additional $5+ + per person on any buffet selection, with a $150 Chef attendant Fee.**

**Assorted Desserts**

Mini cakes, Mini cheesecakes, petit-fours, etc. $3 a piece

\*\*Specialty cakes & pies available upon request\*\*

**Cocktail Reception**

Hors D’oeuvres Selections

Priced per 50 pieces

**Hot Hors D’oeuvres**

Artichoke & Boursin-Parm. Breading $140

Artichoke & goat Cheese-Parm. Breading $140

Asparagus Roll up W/Blue & Asiago Cheese $145

BBQ Chicken Biscuit $130

BBQ Pork Biscuit $130

Beef Mini Franks in a Blanket $110

Beef Tenderloin, Gorgonzola, wrapped in Bacon $185

Beef Teriyaki Satay $175

Beef Wellington $195

Beef Wellington Petit $175

Black Bean & Shrimp Cones $140

Chicken Cordon Bleu Puff $145

Chicken Fontina & Sun Dried Tom.-Breaded $140

Chicken Macadamia Skewer $150

Chicken Nassau W/Coconut & Sesame Breading $135

Chicken Oahu Pinwheel $160

Chicken Pecan Tender $145

Chicken Satay $145

Chicken Wellington $160

Chicken Marquis Nassau W/Coconut & White Sesame Breading $135

Chorizo Stuffed Dates Wrapped in Bacon $165

Crab Cake $180

Crab Rangoon $125

Cranberry & Walnut Brie $140

Edamame Dumpling $130

Empanada-Spicy Beef & Vegetable $130

Empanada-Southwestern Chicken & Vegetable $130

Empanada-Guava $140

Empanada-Lobster W/Black Beans, Peppers & Cheese $165

Empanada-Vegetable $120

Bella Flora-Portabella, Ricotta, & Mozzarella Mushroom Tartlet $140

Mushroom-Stuffed W/Italian Sausage & Herb $140

Mushroom-Wild Tartlet $140

Pear & Almond Brie $140

Plantain Shrimp Skewer $185

Quesadilla-Cheese, Jalapeno & Cilantro Triangles $135

Quesadilla-Chicken & Cheese $140

Quiche Mini-Bacon, Broccoli, Lobster, & Spinach $135

Raspberry & Almond Brie in Phyllo $150

Risotto Croquette W/Asparagus, Mushroom & Asiago $130

Seafood Paella $145

Scallop & Bacon $180

Shrimp Chopsticks $175

Shrimp-Dragon $175

Spanakopita-Spinach & Feta $130

Spinach & Artichoke in a Wonton Flower Cup $130

Spring Roll-Vegetable $110

Spring Roll-Chicken Cashew $130

Spring Roll-Lobster & Shrimp $135

Sun Dried Tomato & Asiago Risotto Croquette $130

**Reception Displays**

(Serves 30 guests)

**Norwegian Smoked Salmon**

Cream cheese, tomato, onion, chopped egg, capers, and baguettes. $325

**Yacht Club Cheese Display**

Imported & Domestic cheese & assorted crackers. $235

**Seasonal Fruit Display**

Seasonal fresh fruit arranged and served with dipping sauce. $225

**Fresh Vegetable Crudities**

Served with salsa ranch and Basil vinaigrette. $165

**Sesame Crusted Ahi Tuna**

Served with seaweed salad, pickled ginger, wasabi, and soy sauce. $275

**Crab & Artichoke Dip**

Warm crab and artichoke dip served with sliced baguettes. $250

**Sushi Rolls**

Assortment of Sushi rolls with pickles ginger, wasabi, and soy sauce. **$18 per Sushi Roll (8 pieces)**

**Jumbo Gulf Shrimp Cocktail**

Shrimp served chilled with cocktail sauce and lemons. **$175- per 50 pieces**

**Chef Attended Stations**

($150 per attendant needed)

All prices are based per person on these stations.

**Beef Tenderloin** Mesquite rubbed beef tenderloin served with creamy horseradish sauce, béarnaise sauce, and French rolls. **$25**

**Turkey Breast** Roasted Tom turkey breast served with apple mint cranberry sauce, Cajun aioli, and French rolls. **$18**

**Prime Rib** Herb rubbed prime rib of beef served with creamy horseradish sauce, au jus, and French rolls. **$25**

**Smoked Ham Honey** glazed bone-in smoked ham served with whole grain honey mustard sauce, and French rolls. **$18**

**Stuffed Pork Loin** Andouille and pear stuffed pork loin served with apple mint cranberry sauce, and French rolls. **$18**

**Pasta Station** Cavatappi pasta and tri-color bow tie pasta served with fresh vegetables, garlic, choice of grilled chicken, shrimp, or meatballs, with fresh tomato sauce and creamy alfredo, and accompanied by fresh Italian breads. **$18**

**Stir Fry Station** Choice of chicken, beef, or shrimp sautéed with peppers, onions, mushrooms, carrots, Bok Choy, snow peas, and broccoli; and served with white rice. **$20**

**Fajita Station** Marinated and grilled skirt steak, and chicken breast, served with sautéed onions and peppers, with flour tortillas, salsa, guacamole, shredded cheese, jalapeno peppers, lettuce, tomato, and sour cream. **$22**

**Mashed Potato bar Your** choice of homemade garlic-mashed potatoes **or** sweet-mashed potatoes; served with your choice of toppings. Cheddar cheese, sour cream, scallions, and crispy bacon, **or** candied pecans, brown sugar, and cinnamon. **$12 per person**

**Salad Bar** Caesar salad and mixed field greens and iceberg lettuce salad, served with an assortment of toppings, and salsa ranch and basil vinaigrette. **$12 per person**

**All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee.**

**THEMED BUFFETS**

Prices are based per person. 40 guests minimum

**Down-Home Barbecue $35**

Fallen’-off-the-bone, hickory-smoked, baby-back ribs

Half-grilled chicken with honey-cilantro barbecue sauce

Bacon-and-bourbon baked beans

Three-potato salad

Mandarin-orange coleslaw

Freshly baked corn muffins

Homemade peach cobbler with whipped cream

Iced tea and lemonade

**The All-American $28** Grilled Angus burgers and Hebrew National® frank with all the trimmings Barbecue-baked beans Southern-style potato salad Sweet-and-sour coleslaw Watermelon Freshly baked chocolate chip cookies Iced tea and lemonade

**The Italian $35** Parmesan-pesto chicken with ricotta, mozzarella and Pomodoro sauce Baked ziti with meatballs, and Ricotta Cheese Grilled Italian sausage with peppers and onions Sautéed seasonal squash with fine herbs Antipasto salad Hail Caesar salad with garlic croutons and an avocado-Caesar dressing Fresh baguettes and toasted garlic bread with sweet butter Mini Cannoli’s Iced tea and coffee

**Fiesta Taco bar $35** Pork tamales & Chicken enchiladas Seasoned taco meat with corn and flour taco shells Shredded lettuce, diced tomatoes, diced onions, jack cheese, salsa and sour cream Spanish rice Tri-colored tortilla chips with salsa Fresca Assorted churros Crispy cinnamon tortillas with vanilla bean dip Iced tea and lemonade **Chicken and Beef Fajitas additional $6 per person**

**Paella Buffet $38** Chicken, andouille sausage, mussels, scallops, clams, shrimp, peas, and red peppers cooked with yellow rice garlic and oil. Tossed salad with iceberg lettuce, Swiss and Romano cheese, olives, and garlic dressing. Fresh baked Cuban bread Flan **or** chocolate chip cookies

**PLATED BAY CLUB ENTRÉES**

Prices are based per person.

**Chicken Baroni - $35** Fire-roasted chicken breast topped with roasted garlic, sun-dried tomatoes, fresh basil, sliced exotic mushrooms and boursin cheese then finished with a lemon-basil butter sauce.

**Chicken Champagne - $35** Tender chicken breast pan-seared with Caramelized onions, smoked Gouda cheese and a house made champagne cream sauce

**Parmesan Pesto Chicken - $35** Chipotle crumb-encrusted chicken breast topped with ricotta, mozzarella, fresh tomatoes, basil, fennel, garlic, Pomodoro sauce.

**Chicken Piccata - $35** Sautéed chicken, served with lemon butter and capers.

**Yucatan Salmon - $38** Tri-colored tortilla encrusted Alaskan salmon filet, broiled and topped with chipotle butter.

**Mahi Mahi Macadamia - $36** Fresh Mahi stuffed with crabmeat and topped with sweet macadamia nuts and finished with a hazelnut-infused lobster butter sauce.

**Tilapia Citrus -$34** Fresh Tilapia topped with a delicious citrus sauce.

**Crab-stuffed Prawns - $42** Large prawns stuffed with crabmeat and served with lemon-hollandaise sauce.

**Apple Orchard Pork Chop - $36** Center-cut, White Marble Farms, pork chop stuffed with apples, pecans and raisins, nicely grilled, then topped with a sun-dried cranberry butter. Served with a baked apple and mashed sweet potatoes.

**Prime Rib - $38** Herb-encrusted prime rib of beef, served with au jus and creamed horseradish.

**Bay Club Stuffed Filet Mignon - $48** A generous eight-ounce center-cut filet mignon stuffed with boursin cheese, fire-roasted, and topped with wild mushroom ravioli and a port wine demi. Served with garlic mashed potatoes and grilled asparagus.

**Roasted Tenderloin - $40** Slices of beef tenderloin served with Béarnaise sauce.

**Salmon & Chicken - $48** BBQ glazed salmon served with a sweet corn relish; paired with pretzel encrusted chicken served with a Yuengling mustard sauce.

**Crab Cakes & Chicken - $48** Chicken Nautical served with a garlic shrimp Florentine sauce; paired with Seaport crab cakes with a tropical fruit salsa.

**Filet & Stuffed Shrimp - $54** 5oz grilled petite filet served with a whole grain mustard demi glaze; paired with Lump crab stuffed shrimp served with a Hazelnut lobster sauce.

**Filet & Chicken - $54** 5oz grilled petite filet served with a whole grain mustard demi glaze; paired with Chipotle encrusted chicken served with a tomato Pomodoro sauce.

**Filet & Mahi - $55** 5oz grilled petite filet served with a whole grain mustard demi glaze; paired with Pistachio encrusted Mahi served with a Key West beurre blanc.

**Filet & Lobster - $70** 6oz grilled petite filet served an exotic mushroom demi sauce; paired with a 6oz lobster tail and saffron butter.

**\*\*Entrees come with a choice of one starch, and one vegetable. \*\***

**Starches**

Garlic Mashed Potatoes

Au Gratin Potatoes

Roasted Red Potatoes

Garden Wild Rice

**Vegetables**

Green Beans Almondine

Glazed Carrots

Vegetable Medley

Asparagus (seasonal only)

All dinners are served with freshly baked bread, butter, a Bay Club house salad or Caesar salad, iced tea or fresh-brewed coffee.

**\*\*Please ask your catering professional about customizing menus. \*\* \*\*All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee. \*\***

**Beverage Services**

**Beer & Wine Hosted Bar**

House wines by the glass and all domestic and imported beers on draft as well as bottles.

**House Wine Selections**

Chardonnay, Pinot Grigio, Riesling, Cabernet sauvignon, Pinot Noir, and Merlot.

**Beer Selections**

Budweiser, Bud Light, Coors Light, Miller light, Michelob Ultra, Corona, & Seasonal draft beers

**Our beer list changes seasonally, but here are some staples on the list.**

**1st Hour**  $15 per person

**Each Additional Hour** $5 per person

**Beer & Wine Consumption/Cash Bar**

(Consumption/Cash Bar Prices are inclusive of tax & Service Fees.)

**House Wines (same selections as above):** $7 per glass

**Beer (includes domestic, imported, draft & bottled):** $6 per beer

**\*No outside alcoholic beverages are allowed on premises!\***

**\*\*All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee. \*\***

**House Hosted Bar**

A fully stocked bar including well liquor, imported and domestic beers, and house wines by the glass, mixers and soft drinks. Charges will be based on a per person charge of the guarantee of attendance or, if greater, the actual number of guests present.

**Includes (house) champagne toast for bride & groom.**..

**House Liquor brands may vary**

Vodka, Gin, Rum, Tequila, Bourbon, Whiskey & Scotch

**1st Hour** $18 per person

**Each Additional Hour** $7 per person

**House Consumption/Cash Bar**

(Consumption/Cash Bar Prices are inclusive of tax & Service Fees.)

**Cocktails (single liquor):** $7 per cocktail

**\*Additional liquor pours:** $2 per liquor

**House Wines:** $7 per glass

**Beer:** $6 per beer

**\*No outside alcoholic beverages are allowed on premises!\***

**\*\*All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee. \*\***

**Call Brands Hosted Open Bar**

A fully stocked bar including call liquor, imported and domestic beers, and house wines by the glass, mixers, and soft drinks. Charges will be based on a per person charge of the guarantee of attendance or, if greater, the actual number of guests present.

**Includes (house) champagne toast for all guests**.

***Call Liquor Brands***

**Vodka**- 3 Olives and 3 Olives Assorted Flavors

**Gin**-Bombay

**Rum**-Cruzan Silver & the flavors we carry: Citrus, Orange, Coconut, Raspberry, Black Cherry & Passion Fruit

Captain Morgan Spiced Rum

**Tequila**-Jose Cuervo

**Bourbon**-Jim Beam

**Whiskey**- Seagram’s 7 & Jack Daniels

 **Scotch**- Dewars

**1st Hour** $ 21 per person

**Each Additional Hour** $9 per person

**Call Brands Consumption/Cash Bar**

(Consumption/Cash Bar Prices are inclusive of tax & Service Fees.)

**Cocktails (single liquor):** $8 per cocktail

**\*Additional liquor pours:** $2 per liquor

**Call Wines:** $8 per glass

**Beer:** $6 per beer

**\*\*All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee. \*\***

**Premium Brands Hosted Bar**

A fully stocked bar including all premium liquors, imported and domestic beers, house wines by the glass, mixers, and soft drinks. Charges will be based on a per person charge of the guarantee of attendance or, if greater, the actual number of guests present.

**Includes (house) champagne toast for all guests**.

**Premium Liquor Brands**

**Vodka**-Grey Goose, Ketle One, Titos, Absolut & Ciroc

**Gin**-Bombay Sapphire & Tanqueray

**Rum**-Bacardi Dark, Bacardi Silver & the flavors we carry: Limon, Pineapple, Wolfberry & Dragon Fruit

**Tequila**-Patron Silver & 1800

**Bourbon-**Knob Creek, & Makers Mark

**Whiskey**- Crown Royal, & Jameson

**Scotch**- Johnny Walker Black

**Misc.-**Kahlua

**1st Hour** $30 per person

**Each Additional Hour** $10 per person

**Premium Brands Consumption/Cash Bar**

(Consumption/Cash Bar Prices are inclusive of tax & Service Fees.)

**Cocktails (single liquor):** $11 per cocktail

**\*Additional liquor pours:** $3 per liquor

**Premium Wines:** $13 per glass

**Beer:** $6 per beer

**\*\*All menu prices are subject to 7% Florida Sales Tax & 24% Service Fee. \*\***

**Fees**

* Room Rental Fees
	+ Bistro Rental Fee $2,000
	+ Private Dining Room Rental Fee $250
	+ Port Room Rental Fee $250
	+ Studio/Bridal Room Rental Fee $250
	+ Pool Deck Rental Fee $3,000
	+ Under the Pool Deck Veranda Rental Fee $250
* Set Up & Clean Up Fees
	+ Adult Set Up Fee $2 per person
	+ Child (ages 2-17) Set Up Fee $4 per person
	+ Clearing Pool Deck Fee (removing all tables and chairs) $750
	+ Break-down Fee (removing all centerpieces and party favors for the event) $150
	+ Holding Fee (if items are left after 48 hours) $75
	+ Housekeeping Fee (our housekeepers stay for your entire event) $85
* Rental Fees
	+ Outside Heaters $75 per heater
	+ PA System (includes speakers, microphone, and CD player) $200
	+ Microphone and Speaker only $50
	+ Projector $150
	+ Projector Screen $50
	+ Lighting Package $280
	+ Wedding Arch $50
	+ Cash Bar $150
	+ Day of Coordinator $750
* Linen Fees
	+ Napkins (Asst. colors) $1.00 per napkin
	+ Table Cloths (Black, White, and Ivory) $8 per table cloth
* Tea lights with Votive Candles $.50 per candle
* Cake Cutting Fee (fee also applies to all desserts brought in) $50
* Butler Pass Fee $75 per butler used
* Chef Attendant Fee $150 per Attendant used
* Additional Staff Fee (adding staff over the recommended amount) $150
* Additional Bar Fee (Add a Satellite bar, includes staff) $150
* Overtime Fee (events are based on 4 hours) $150 per hour
* Day Of Overtime Fee (adding a hour the day of the event) $250 per hour
* Up-graded Hard Plastic ware Fee (for pool deck) $2 per person
* Up-graded Melamine Plastic ware Fee $3 per person
* Fire Alarm Fee (if fire alarm is pulled due to misconduct) $250

**\*\*Not all fees are mandatory, and some may apply only after the event is over. Please ask the Event Coordinator if you have any questions, or concerns. \*\***