Pensacola Country Club



Special Event Packages

**Table of Contents**

**General Information**

Pricing & Services ……………………………………….…………………………………………………………………….………………………….3

Preferred Vendors ……………………………………….…………………………………………………………………….………………………….4

**Food & Beverage Menu**

Brunch Selections …..……………………………………………..….……………………….……….……………………..………………….…….4

Passed Hors D’oeuvres …………….……………………………..….……………………………….………………………………..…….………5

Plated Selections

Lunch ..………….……………………………………………………………….…………………………………………………………….….6 Dinner ………………………………………………………………………………………………………………….…………..……….…….8

Side Options …………………………………………………………………………………………………………………………..………10

Dessert .…………………………………………………………………………………………………..…………………………..…..………11

Buffet Selections

 Chef’s Buffets .…………………………….…………………………………………….…………………….………………………..…….12

 Standard Buffets ……………………………………………………………………………………………..………………………..…..13

Premium Buffets ..………………………………………………………………………………………………….…………...…..…….14

Specialty Buffet Desserts ………………………………………………………………………………………………………….…..15

Beverage Selections

Bronze Package ..………………………………………………………………………………………………………….……………….16

Silver Package …………………………………………………………………………………………….…………………….……….…..17

Gold Package …………………………………………………………………………………………….……..………………..……..…..18 Consumption & Cash Bars…………………………………………………………………….…………………….……..….…..19

**General Information**

**Pricing & Services**

* Initial Event Reservation Fees
	+ $300 Event Deposit, Signed Contract and Member Sponsorship Form
	+ $250 Indoor special event fee for use of President’s Room (four-hour maximum)

*Maximum Capacity of 32 Seated Guests* ***or*** *40 Standing Guests*

* + $500 Indoor special event fee for use of Bayview Room (four-hour maximum)

*Maximum Capacity of 150 Seated Guests* ***or*** *200 Standing Guests*

* + $750 Outdoor Event Fee (Clubhouse Lawn Only)
	+ $75 per bartender/chef attendant (One Bartender Required for Every 75 Guests)
	+ 20% (Members) or 22% (Non-members) Food and Beverage Service Charge
	+ 7.5% Sales Tax applied to all event charges
	+ Included in our indoor event fees are set-up and break-down of the event room, tables and chairs for your guests, white table linens, glassware, China and silverware
* Additional Rental Fees (Optional)
	+ $300 Dance Floor Rental
	+ $100 Projector and Screen Rental
	+ $1,000 Fee for each additional hour past the four-hour allotted event time

*(must be approved by Special Events Coordinator and General Manager)*

* + $30+ per Menu Tasting Session

**Preferred Vendors**

**Florals**

FIORE of Pensacola

850.469.1930 | ciaobella@fioreofpensacola.com

Supposey | Florals, Rentals & Events

850.776.0553 | hello@supposey.co

Celebrations the Florist

850.433.2022 | celebrationsfl@gmail.com

Sunshine Designs Florist

850.477.5358 | sunshinedesigns24@gmail.com

**DJ Services**

Powell Entertainment

850.501.1078 | matt@powellentertain.com

ADJ Connection

850.968.1916 | sales@adjconnection.com

Any Day DJ

850.312.0820 | booking@anydaydj.com

**Lighting & Rentals**

Gulf Coast Tents | Tenting, Lighting, Table/Chair/Equipment Rental

850.932.3311 | gulfcoasttents@aim.com

Kent’s Special Events | Tenting, Lighting, Table/Chair/Equipment Rental

850.932.3505 | info@gokents.com

Powell Entertainment | Lighting

850.501.1078 | matt@powellentertain.com

**Breakfast Selections**

**Continental Breakfast - $10 per Guest**

Seasonal Fruit Medley

Muffin, Pastry & Danish Assortment

Bagels & Cream Cheese

**Custom Breakfast Buffet - $20 per Guest**

Seasonal Fruit Medley

Muffins, Pastries, Danish or Bagels

Breakfast Burrito

*Sausage, Onions, Peppers and Cheddar Cheese*

Scrambled Eggs, Eggs Benedict, or Ham & Cheese Frittata

Egg & Cheese English Muffins or Spinach & Ham Quiche

Classic Grits, Cheese Grits or Shrimp & Grits

Classic French Toast or Pancakes

Bacon, Sausage or Country Ham

Hash Browns, Home Fries or Sweet Potato Hash

**Beverage Selections**

Fresh Coffee

*Included with Breakfast Selection*

Fresh Orange Juice

*$2 per Guest*

Bottomless Mimosas

*$10 per Guest*

**Passed Hors D’oeuvres**

\**Market Price May Vary*

**Cold Selections**

*Farmers Market Crudité' Display*

*Imported and Domestic Cheese and Fruit*

*Miniature Eggplant Pizzas*

*Shrimp Cocktail Shooter*

*Sesame Tuna on English Cucumber*

***\*****Iced Jumbo Shrimp*

***\*****Oysters on the Half Shell*

*Crab n’ Phyllo*

**Hot Selections**

*Beef or Chicken Satay with Peanut Sauce*

*Beef and Bleu Cheese Mushroom Caps*

***\*****Blackened Tenderloin of Beef Crostini with Sun-dried Tomato Aioli*

*Pork & Cabbage Spring Roll*

*Chicken Francaise Skewer*

*Miniature Southwest Quesadillas*

*Country Ham on Mini Biscuits with Honey Butter*

*Vegetarian Pot stickers*

*Spinach & Feta Strudel*

*Coconut Shrimp*

*Volcano Shrimp*

*\*Bacon Wrapped Scallops*

*Oysters Casino*

*Oysters Rockefeller*

*Miniature Crab Cakes*

*Brie & Raspberry en Croute*

**Price per Guest**

*Selection of 4 Items …………………………………………………$14.00 per Guest*

*Selection of 5 Items …………………………………………………$16.00 per Guest*

*Selection of 6 Items …………………………………………………$18.00 per Guest*

*Fewer than 4 selections are priced at $5.00 per selection (per guest) up to one hour*

**Plated Lunch Selections**

**Plated Lunch Events Require a Minimum of 20 Guests at $25 Each**

**Guests May be Offered a Maximum of (2) Main Entrée Selections**

*All Entrées Served with House Salad, Rolls with Butter,*

*Choice of (1) Vegetable and (1) Starch, and Choice of Dessert*

**Poultry**

**Stuffed Breast of Chicken**

*Roasted and Filled with Sundried Tomatoes, Zucchini and Feta Cheese with a*

*Rosemary Demi-Glace*

**Chicken Paillard**

*Pan Seared Medallions of Chicken served with your choice of Piccata or Marsala Sauce*

**Chicken Oscar**

*Topped with Jumbo Lump Crab Meat, Asparagus Spears and Béarnaise Sauce*

**Seafood**

*\*Market Price May Vary*

**Crab Cakes (2)**

*PCC’s Jumbo Lump Crab Cakes drizzled with Sambal Aioli*

**Grilled Shrimp Skewers (2)**

Grouper, Atlantic Salmon, Mahi Mahi, Wahoo, Swordfish or Snapper, with Choice of Preparation:

*Blackened with Fresh Avocado Mousse*

*Pan Seared with Lemon Beurre Blanc Sauce*

*Pesto Crusted*

*Grilled with Garlic Butter*

**Beef**

**Beef Entrees are Prepared at One Temperature for All Guests**

**Grilled Filet Mignon**

*6 oz. Center Cut Filet Mignon accompanied by Wild Mushroom Ragout*

**Pork**

**Grilled Pork Mignon**

*6 oz. Center Cut Pork Mignon accompanied by Apple Cider Jus lie*

**Roasted Berkshire Loin of Pork**

*Topped with a Roasted Mushroom Demi-Glace*

**Cold Selections**

**Tri Salad**

*Shrimp Salad, Chicken Salad and Tuna Salad Served Over a Bed of Greens with Miniature Croissants and Fresh Fruit*

**West Indies Crab Salad**

*Served Over Mixed Greens and Fresh Citrus*

**Grilled Chicken Caesar Salad**

*Served with Croutons, Hard Boiled Eggs and Freshly Shaved Parmesan*

**Asian Tuna Salad**

*Served Over Mixed Greens with Ginger, Slivered Almonds, Fresh Citrus and Peanut Dressing*

**Plated Dinner Selections**

**Plated Dinner Events Require a Minimum of 20 Guests at $35 Each**

**Guests May be Offered a Maximum of (2) Main Entrée Selections**

*All Entrées Served with House Salad, Rolls with Butter,*

*Choice of (1) Vegetable and (1) Starch, and Choice of Dessert*

**Poultry**

**Stuffed Breast of Chicken**

*Roasted and Filled with Sundried Tomatoes, Zucchini and Feta Cheese with a*

*Rosemary Demi-Glace*

**Chicken Oscar**

*Topped with Jumbo Lump Crab Meat, Asparagus Spears and Béarnaise Sauce*

**Seafood**

*Market Price May Vary*

**Crab Cakes (2)**

*PCC’s Jumbo Lump Crab Cakes drizzled with Sambal Aioli*

**Grilled Shrimp Skewers (2)**

**Grouper, Atlantic Salmon, Mahi Mahi, Wahoo, Swordfish or Snapper**

*with Choice of Preparation:*

*Blackened with Fresh Avocado Mousse*

*Pan Seared with Lemon Beurre Blanc Sauce*

*Pesto Crusted*

*Grilled with Garlic Butter*

**Beef**

**Beef Entrees are Prepared at One Temperature for All Guests**

**Grilled Filet Mignon**

*8 oz. Center Cut Filet Mignon Accompanied by*

*Wild Mushroom Ragout*

**Prime Rib with Au Jus**

*10 oz. Cut Accompanied by Au Jus*

**Ribeye**

*Harris Ranch 12 oz. Ribeye Accompanied by Red Wine Demi*

**Steak Diane**

*Sirloin Steak with Sauce Diane and Crispy Onions*

**Veal Champignon**

*Veal Medallions Sautéed with Wild Mushrooms, Fresh Herbs and Wine Sauce*

**Pork**

**Grilled Pork Mignon**

*8 oz. Center Cut Pork Mignon accompanied by Apple Cider Jus lie*

**Roasted Berkshire Loin of Pork**

*Topped with a Roasted Mushroom Demi-Glace*

**Duets**

**Filet & Crab**

*Grilled Petite 5 oz. Filet Mignon with Burgundy Demi-Glace accompanied by a Jumbo Lump Crab Cake Drizzled with*

*Roasted Red Pepper Aioli*

**Filet & Shrimp**

*Grilled Petite 5 oz. Filet Mignon with Burgundy Demi-Glace accompanied by two Jumbo Shrimp filled with Crab Imperial*

**Plated Entrée Side Options**

Choice of (1) Vegetable and (1) Starch

**Vegetable Selections**

*Corn Macque Choux*

*Zucchini and squash*

*Haricots Verts*

*Seasonal Succotash*

*Honey and citrus glazed carrots*

*Asparagus*

*Broccoli*

*Seasonal Medley*

 **Starch Selections**

*Southwest Quinoa*

*Rice Medley Blend*

*Mashed Potatoes*

*Roasted Fingerling Potatoes*

*Whipped Sweet Potatoes*

*Sweet Potato and Butternut Squash Hash*

*Herb Roasted New Potatoes*

*Wild Mushroom Risotto*

**Dessert Selections**

**Brownie ala Mode**

*Homemade Fudge Brownie & Vanilla Ice Cream Drizzled with Raspberry Sauce*

**Chocolate Mousse**

*Dark Chocolate Mousse with Berry Garnish*

**Key Lime Pie**

*Garnished with Shaved Chocolate and Whipped Cream*

**Chocolate Lava Cake**

*Decadent Chocolate Cake with a Warm Fudge Center*

*Elegantly Plated with a Fresh Berry Garnish, Fruit Sauce and a Dusting of Cocoa*

**Classic New York Cheesecake**

*Luscious, Creamy Cheesecake Garnished with Fresh Peach Sauce and Fresh Assorted Berries*

 **Chef’s Buffet Selections**

**All Special Event Buffets Require a Minimum of 50 Guests**

**1902 Buffet - $37.95 per Guest**

*Mixed Greens with Assorted Toppings and Dressings*

*Warm Rolls and Butter*

*Seasonal Vegetable Medley*

*Herb Roasted New Potatoes*

*Pasta Caprese*

*Roasted Berkshire Loin of Pork*

*with Apple Cider Jus lie*

*Chicken Paillard*

*Assorted Miniature Desserts*

**Bay View Room Buffet - $45.95 per Guest**

Warm Rolls with Butter

Traditional Caesar Salad Bar

*Crisp Romaine, Home-made Herb Croutons, Freshly Grated Pecorino-Romano Cheese and our own Caesar Dressing*

*Southern Style Green Beans*

*Mashed Potatoes*

*Francaise Chicken*

*Roasted Tenderloin of Beef with Wild Mushroom Ragout and Horseradish Cream*

**Southern Buffet - $28.95 per Guest**

*Tossed Salad*

*Collards or Vegetable du Jour*

*Southern Slaw*

*Mac n' Cheese or Hoppin Johns Rice and Beans*

Entrée (Select 2)

*Low country Boil (Shrimp, Clams, Sausage, Corn and Potatoes), Pulled Pork, Fried or Grilled Chicken, or Grilled Mahi*

*Biscuits and Cornbread*

Choice of One Dessert

*Chocolate Lava Cake or Key Lime Pie*

**Picnic Buffet - $20.95 per Adult | $9.95 per Child**

*Grilled Burgers & Hot Dogs*

*Southern Fried Chicken or Grilled Chicken Breast*

*Choice of Two Picnic Salads:*

*Tossed Salad, Potato Salad, Pasta Salad or Cole Slaw*

*Baked Beans and Corn on the Cob*

*Biscuits, Cornbread and Rolls*

*Condiments, Lettuce, Tomato, Onion, Pickle*

*Assorted Cookies & Brownies*

**Standard Buffet Selections**

**All Special Event Buffets Require a Minimum of 50 Guests**

Three-Entrée Buffet - $35 per Guest

Choice of salad, three entrees, two vegetables, two starches, and one dessert

 Two-Entrée Buffet - $25 per Guest

Choice of salad, two entrees, one vegetable, one starch, and one dessert

**Salad Selections**

Traditional Caesar Salad or Garden Salad

Salad Dressing (Select Two)

*Thousand Island, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Avocado Ranch, Herb Ranch*

**Entrée Selections**

Presented with Choice of Petite Rolls, Cornbread or Biscuits and Butter

*Southern Fried Chicken*

 *Baked Virginia Ham with Pineapple Rum Glaze*

*Roast Pork Loin with Apple Cider Jus lie*

*Grilled Chicken with Grain Mustard Demi*

*Grilled Mahi with Citrus Relish*

*Chicken Pillard*

*Shrimp Scampi*

*Shrimp Primavera with Bowtie Pasta*

*Top of Round Beef with Au Jus*

*Pasta Primavera (V)*

*Eggplant Parmesan (V)*

**Vegetable Selections**

*Corn Macque Choux*

*Zucchini and squash*

*Haricots Verts*

*Seasonal Succotash*

*Honey and Citrus Glazed Carrots*

*Asparagus*

*Broccoli*

*Seasonal Medley*

 **Starch Selections**

*Southwest Quinoa*

*Rice Medley Blend*

*Mashed Potatoes*

*Roasted Fingerling Potatoes*

*Whipped Sweet Potatoes*

*Sweet potato and butternut squash hash*

*Herb Roasted New Potatoes*

*Wild Mushroom Risotto*

**Dessert Selections**

Apple Crisp, White Chocolate Bread Pudding, NY Cheese Cake, Chocolate Mousse, Peach Cobbler, Assorted Dessert Display

**Premium Buffet Selections**

**All Special Event Buffets Require a Minimum of 50 Guests**

 Three-Entrée Buffet - $40 per Person

Choice of salad, three entrees, two vegetables, two starches, and one dessert

Two-Entrée Buffet - $30 per Person

Choice of salad, two entrees, one vegetable, one starch, and one dessert

**Salad Selections**

Traditional Caesar Salad or Garden Salad

Salad Dressing (Select Two)

*Thousand Island, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Avocado Ranch, Herb Ranch*

**Entrée Selections**

Presented with Choice of Petite Rolls, Cornbread or Biscuits and Butter

*Baked Virginia Ham with Pineapple Rum Glaze*

*Roast Pork Loin with Apple Cider Jus lie*

*Prime Rib of Beef with Au Jus and Horseradish Cream*

*Cedar Plank Salmon with Dill Cream*

*Pan Seared Grouper with Piccata Sauce*

*Stuffed Chicken Breast with lemon butter sauce*

*Chicken Oscar*

*Tenderloin of Beef with Cabernet Wine Demi-Glace*

*Top of Round Beef with au jus*

*Pasta Primavera (V)*

*Eggplant Parmesan (V)*

**Vegetables**

*Corn Macque Choux*

*Zucchini and Squash*

*Haricots Verts*

*Seasonal Succotash*

*Honey and Citrus Glazed Carrots*

*Asparagus*

*Broccoli*

*Seasonal Medley*

**Starch**

*Southwest Quinoa*

*Rice Medley Blend*

*Mashed Potatoes*

*Roasted Fingerling Potatoes*

*Whipped Sweet Potatoes*

*Sweet Potato and Butternut Squash Hash*

*Herb Roasted New Potatoes*

*Wild Mushroom Risotto*

**Dessert Selections**

Apple crisp, White Chocolate Bread Pudding, NY Cheese Cake, Chocolate Mousse, Assorted Dessert Display

**Specialty Dessert Stations**

**Flambé Station**

*Your choice of Bananas Foster, Cherries Jubilee or Hawaiian Flambé served over Vanilla Ice Cream*

*$7 per Guest*

**Assorted Dessert Display**

*An Assortment of Miniature Dessert Bars Including Brownie, Cheesecake, Peanut Butter, Lemon-Berry, Apple Crumble and Chocolate Turtle*

*$5 per Guest*

**Chocolate Fountain**

*Luscious Flowing Dark Chocolate Accompanied by Strawberries, Bananas, Pineapple, Maraschino Cherries, Pretzels, Marshmallows, Pound Cake and Graham Crackers*

*$10 per Guest*

**Bronze Beverage Package**

Bronze Beverage Package Includes the Following Beer, Wine and Champagne Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Yuengling Lager*

*Budweiser*

*Bud Lite*

*Heineken*

*Corona*

*Corona Lite*

**Wine**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

**Champagne**

*J. Roget Champagne*

*Two-Hour Package…………… ……………………………………………………$18.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$24.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$28.00 per Guest*

**Silver Beverage Package**

Silver Beverage Package Includes the Following Beer, Wine, Champagne and Liquor Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Yuengling Lager*

*Miller Lite*

*Heineken*

*Heineken Light*

*Stella Artois*

*Sierra Nevada Pale Ale*

*Bell’s Two-Hearted Ale*

**Wine**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

**Champagne**

*J. Roget Champagne*

**Liquor**

*Jim Beam*

*Jack Daniels*

*Smirnoff*

*Bacardi*

*Beefeater*

*Dewars*

*Jose Cuervo Tequila*

*Two-Hour Package…………… ……………………………………………………$22.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$28.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$32.00 per Guest*

**Gold Beverage Package**

Gold Beverage Package Includes the Following Beer, Wine, Champagne and Liquor Selections, as well as Assorted Soft Beverages:

**Domestic & Import Beer**

*Yuengling Lager*

*Miller Lite*

*Heineken*

*Heineken Light*

*Stella Artois*

*Sierra Nevada Pale Ale*

*Bell’s Two-Hearted Ale*

**Wine**

*Cabernet Sauvignon*

*Pinot Noir*

*Merlot*

*Chardonnay*

*Pinot Grigio*

*Sauvignon Blanc*

**Champagne**

*J. Roget Champagne*

**Liquor**

*Jim Beam*

*Jack Daniels*

*Smirnoff*

*Bacardi*

*Beefeater*

*Dewars*

*Jose Cuervo Tequila*

*Crown Royal*

*Maker’s Mark*

*Absolut*

*Titos*

*Captain Morgan*

*Tanqueray*

*Two-Hour Package…………… ……………………………………………………$26.00 per Guest*

*Three-Hour Package…………… ………………………………………….………$32.00 per Guest*

*Four-Hour Package…………… …………………………………………………...$36.00 per Guest*

**Beverages by Consumption**

*Domestic Beer per Bottle - $4*

*Imported Beer per Bottle - $5*

*Standard Liquor - $6*

*Premium Liquor - $8*

*Wine per Glass - $7*

*Champagne per Glass - $7*

**Champagne & Wine Pour**

*J Roget - $17 per Bottle*

*Avissi Prosecco - $35 per Bottle*

*Chandon - $45 per Bottle*

**Cash Bar Pricing**

Cash Bar Prices are Inclusive of 7.5% Florida Tax and 20% Service Charge

*Soft Beverage - $3*

*Beer - $5*

*Standard Liquor - $8*

*Premium Liquor - $10*

 *Wine per Glass - $8*

*Champagne per Glass - $9*