



 **NAPLES**

LUNCH CATERING MENUS

Catering and Event Manager: Kathy Zalewski



TIBURÓN GOLF CLUB

EVENT SPACES

THE MELBOURNE

The Melbourne is Tiburón Golf Club's main event room, located on the lower level of the Tiburon Clubhouse. It offers magnificent views of Tiburón's Gold golf course and features an adjacent covered patio, complete with fire pit. The Melbourne can accommodate up to 150 guests for a seated function and 225 guests for a standing reception.

Room Rental Fee: \$700

PRIVATE DINING ROOM

The Private Dining Room is located directly across from The Melbourne. It offers gorgeous views of the golf course & The Ritz-Carlton Golf Resort. It can accommodate up to 30 people for a seated event and can be configured to accommodate intimate luncheons, receptions, and dinners as well as business meetings.

Room Rental Fee: \$275

CLUB ROOM

The Club Room is located adjacent to the Tiburon Clubhouse. It is a beautiful room that overlooks the golf course and The Ritz-Carlton Golf Resort. The Club Room is an ideal space for a private reception, luncheon, dinner or a business meeting. The room features a covered balcony, with balcony seating, overlooking our, *remastered*, Gold Course. The room can accommodate 120 for a seated event and up to 200 for a reception.

Room Rental: \$675

Includes the Use of a Screen & Wireless Internet.

SYDNEY'S PUB

Sydney's Pub is the signature restaurant located, on the upstairs level, of the Tiburón Clubhouse. It is available for private rental and special events depending upon the event date & time. The Pub can accommodate up to 60 guests inside and has a balcony, with additional seating, for 28 guests.

Room Rental Fee: Based on availability and Date & Time of Event

THE BACK LAWN

The Back Lawn is the ideal location for a wedding ceremony, a cocktail reception, lunch, or even a plated dinner. The Back Lawn features gorgeous views of the golf course and is located just outside The Melbourne. The Back Lawn is perfect for intimate events and larger functions.

Site Fee starts at \$1,750.00 (Set-Up Fees Vary Depending upon the Event)



TIBURÓN GOLF CLUB

INFORMATION & POLICIES

EVENT DÉCOR

Tablecloths in ivory, black or white and napkins, in a variety of colors, are included at no additional cost. Votive candles are also included. Your catering manager can assist you in planning and selecting any additional décor items to enhance your event. Tiburón Golf Club works with a variety of vendors, throughout the community.

GUARANTEED GUEST COUNT

A guaranteed guest count is required five business days prior to the date of your event. This is the number of guests you will be charged for even if fewer guests attend. If the number of attendees exceeds your guarantee, you will be charged accordingly. If your catering manager is not informed of the guaranteed guest count, the initial expected number of guests noted on the contract will become the guarantee. A fee may apply if your event doesn't meet the minimum number of guests required. Your catering manager will inform you of this, and it will be noted on your banquet event order(s).

VALET PARKING FEE

Required for all evening functions and will be priced according to the size of your event.

CHEF ATTENDANT FEES

\$75 per attendant, per hour, may apply to your function, and will be noted on your banquet event order(s).

BARTENDER FEE

\$100 per bartender will apply. Tiburón Golf Club staffs one bartender for every 25 guests to ensure excellent service is provided.

OTHER FEES

Other fees ranging from \$200 to \$400 may apply for any food and beverage set-up on the course and/or in one of our event spaces. Your catering manager will review all pricing and fees with you.

WEATHER CALL FOR OUTDOOR FUNCTIONS

A weather call, for morning events, will be made at 6:00 PM, by the Host, the evening prior to the event. If the Catering Manager is unable to get in touch with the host by 6:00 PM, the Catering Manager will make the call.

A weather call, for an afternoon event, will be made, at 9:00 AM, by the Host. If the Catering Manager is unable to get in touch with the Host at that time, the Catering Manager will make the Call.

A weather call, for an evening event, will be made, at 3:00 PM, by the Host. If the Catering Manager is unable to get in touch with the Host at that time, the Catering Manager will make the call.

Tiburón Golf Club may override the decision of the Host, if the forecasted weather poses any danger or threat to the guests and/or the Ladies and Gentlemen of the Tiburón Golf Club.

TIBURÓN GOLF CLUB EVENT LUNCH MENUS



LUNCH BUFFETS *Minimum of 25 Guests - Price per Guest*

GOLFER'S BARBECUE 32

Artisan Green Salad Bar, Tomatoes, Red Skin Potato Salad, Carrots, Cucumbers and Duet of Dressings
Grilled Chicken Breasts
Chargrilled Hamburgers and Kosher Hot Dogs
Display of Lettuce, Tomatoes, Red Onion, Pickles and Cheese Slices
Southern-Style Baked Beans
Assorted Kettle Potato Chips
Freshly Baked Tiburón Cookies & Brownies

SOUTHERN BARBECUE 32

Fresh Fruit Salad, Traditional Coleslaw and Macaroni Salad
Braised Collard Greens with Melted Onions and Applewood Smoked Bacon
Pulled House Roasted Pork with Trio of BBQ Sauces
Grilled Chicken Breasts
Kaiser Rolls and Display of Lettuce, Tomatoes, Red Onion and Pickles
House-Made Secret Spiced Potato Chips
Freshly Baked Tiburón Cookies & Brownies

TIBURÓN GOURMET 30

Chef's Selection of House-Made Soup and Fresh Fruit Salad
Cobb Salad with Warm Sliced Grilled Chicken Breasts and Duet of Dressings
Assorted Deli Wraps and Mini Sandwiches
Assorted Kettle Potato Chips
Freshly Baked Tiburón Cookies and Brownies

MEDITERRANEAN COAST 38

Artisan Salad Bar with Artichokes, Kalamata Olives, Feta Cheese, Grape Tomatoes, Pine Nuts and White Balsamic Vinaigrette
Pan Seared Salmon with Charred Lemon Buerre Blanc and Tomato-Herb Scallion Relish
Baked Ziti with Italian Sausage and Basil Pomodoro, Mozzarella and Ricotta Cheese
Broccolini with Fried Garlic, Roasted Tomatoes and Grana Padano
Herb, Garlic and EVOO Roasted Red Skin Potatoes
Espresso Soaked Ladyfinger and Whipped Mascarpone Tiramisu



TIBURÓN GOLF CLUB EVENT LUNCH MENUS

LUNCH BUFFETS CONTINUED *Minimum of 25 Guests - Price per Guest*

TEX-MEX BUFFET 39

Artisan Green Salad with Roasted Corn Salsa, Pico de Gallo, Cotijo Cheese and Smoked Jalapeno Ranch

Gulf Shrimp Ceviche with House-Made Tortilla Chips

Taco Bar with Spicy Braised Chicken and Ground Beef

Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole, Mixed Cheese, Shredded Cabbage

Steamed Pork Tamales with Spicy Ranchero-Cilantro Sauce

Roasted Poblano Polenta with Cotija Cheese

Black Bean & Corn Salad with Cilantro & Lime

Salted Caramel Cupcakes with Buttery Oat Struessel

TIBURON DELI 30

Chef's Selection of House-Made Soup

Fresh Fruit Salad and Rotini Pasta Salad

Albacore Tuna Salad and Walnut Chicken Salad

Display of Freshly Sliced Boar's Head® Roasted Turkey, Ham and Roast Beef

Sliced Assorted Cheese with Assortment of Bread and Condiments

Freshly Baked Tiburón Cookies & Brownies



TIBURÓN GOLF CLUB PLATED LUNCH MENU 2019

If offering multiple options to guests, the count for each type of entrée must be provided at least five days prior to the event. Host must provide place cards identifying each guest's entrée selection.

PLATED HOT LUNCH MENU

All hot plated entrees are accompanied by seasonal vegetables, warm rolls and butter
And your choice: garlic and asiago mashed potatoes, herb roasted red potatoes or wild rice pilaf

5 OZ. BLACK ANGUS SIRLOIN STEAK

Choice of preparation

Madeira wild mushroom demi-glace* GF

Charred onion tomato, Iberico ham and cilantro soffrito* GF

Rosemary-cabernet reduction with steak butter* GF

6 OZ. PRESTIGE FARMS CHICKEN BREAST

Choice of preparation

Tiburón style with prosciutto, smoked Gouda and sweet sherry cream GF

Charred tomato fondue with tomato basil bruschetta and smoked mozzarella GF

Lightly breaded chicken cordon blue with julienne smoked ham and Mornay sauce

Tropical tomato-mango salsa and sweet molasses jerk BBQ sauce TroonFIT GF

Charred sweet corn and andouille sausage succotash and voo doo cream sauce GF

6 OZ. ATLANTIC SALMON

Choice of preparation

Charred lemon-basil buerre blanc with fresh pico de gallo* GF

Cajun style with chardonnay butter and roasted corn-tomato salsa* GF

Herb crusted with fresh dill sauce and charred lemon* TroonFIT GF

6 OZ. ALASKAN BLUENOSE COD

Choice of preparation

Pecan crusted with sweet corn and bell pepper cream sauce

Charred lemon-basil buerre blanc with fresh pico de gallo

Herb crusted with fresh dill sauce and charred lemon

6OZ SLICED PORK MEDALLIONS

Choice of preparation

Herb roasted carved pork loin with Madeira mushroom and leek demi GF

Blackened with tomato Iberico ham and cilantro soffrito GF

Classic Pork Marsala with Florio wine-basil mushroom sauce and shredded provolone GF



PLATED CHILLED LUNCH MENU

Include warm rolls and butter and choice of dessert

CHILLED SALAD OPTIONS

Choice of preparation

Roasted beet and pear salad with chicken breast, baby mixed greens, grape tomatoes and white balsamic vinaigrette **TroonFIT GF**

Classic Cobb with grilled chicken, romaine, avocado, blue cheese, grape tomatoes, scallions, bacon and buttermilk dressing **GF**

Mediterranean with chicken, romaine, olives, tomato, Feta Cheese, pepperoncini and lemon-basil vinaigrette **TroonFIT GF**

BANQUET DESSERT OPTIONS

Choice of one per event

Reese's Peanut Butter Mousse pie with chocolate ganache, whipped cream and Reese's peanut butter cup

Oreo chocolate cheesecake with fresh whipped chocolate painted plate and fresh berries

Salted caramel carrot cake with whipped mascarpone icing and churro shreds

New York cheesecake with raspberry ginger gastrique, whipped cream, fresh berries and sweet oat streusel

Turtle Mousse pie with candied pecans, salted caramel and fresh berry and whipped cream

Florida style key lime pie with whipped cream, lime coulis raspberries and citrus gremolata

Fresh baked assorted cookies and brownies (per table)

Fresh Berries and light whipped cream **GF**

PLATED LUNCH PRICING OPTIONS

\$28++ per guest includes chilled salad option, warm rolls and butter and plated dessert

\$30++ per guest, includes warm rolls and butter, choice of entrée and plated dessert

\$34++ per guest includes small Tiburon salad, warm rolls and butter, choice of entrée and plated dessert

TroonFIT 500 Calories or Less

GF Gluten Free Items

**Consumer advisory: consumption of raw or undercooked meat, seafood eggs and poultry may increase the risk of illness*

An additional 7% sales tax and 22% service charge will be added to all functions

