



 NAPLES

DINNER 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.

ALCOHOL



The sale and service of all alcoholic beverages are regulated by the Florida State Division of Alcoholic Beverages and Tobacco. Tiburón Golf Club is responsible for

the administration of those regulations. No alcoholic beverages may be brought into the club or on the course, at any time. In addition, no food may be brought into the club for any catered events. Florida law requires all alcohol service to end at 2 am.

TIBURÓN GOLF CLUB

EVENT BAR INFORMATION OPEN CONSUMPTION BAR PRICES PER DRINK

PREMIUM BRANDS 13

Vodka: Grey Goose & Ketel One
Gin: Bombay Sapphire & Tanqueray
Tequila: Patron Silver
Rum: Myers & Mount Gay
Scotch: Chivas Regal
Whiskey: Crown Royal
Bourbon: Maker's Mark

CALL BRANDS 12

Vodka: Absolut
Gin: Beefeater
Rum: Captain Morgan
Scotch: Dewar's
Whiskey: Seagram's 7 & VO
Bourbon: Jack Daniels
Tequila: Jose Cuervo 1800

WELL BRANDS 11

Vodka: Smirnoff
Gin: Gordon's
Rum: Bacardi
Scotch: J & B
Whiskey: Canadian Club
Bourbon: Jack Daniels
Tequila: Cuervo Gold

BOTTLED WINES 32

BV Chardonnay
BV Pinot Grigio
Two Oceans Sauvignon Blanc
BV Cabernet Sauvignon
BV Merlot
BV Pinot Noir

DOMESTIC BEERS 6

Budweiser, Bud Light, Coors Light,
Miller Lite, Michelob Ultra,
Sam Adams, O'Doul's

IMPORTED BEERS 7

Amstel Light, Heineken, Heineken
Light, Corona, Corona Light
Beck's N/A, Guinness

SOFT DRINKS 4

Coke, Diet Coke, Sprite, Ginger Ale
Tonic, Club Soda, Orange Juice,
Cranberry Juice, Grapefruit Juice,
Lemonade



TIBURÓN GOLF CLUB

HOSTED HOURLY BAR INFORMATION

This is an open bar stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. The pricing below is based on a four hour bar minimum. This bar package is charged for all adult guests. Should additional bar service be requested, at the end of the allocated event time, additional charges will apply. Prices are subject to 7% sales tax & 22% Service Charge.

PREMIUM BAR

\$24 per person for the first hour/ \$11 per person for each additional hour
(\$57 per person for a four hour event)

CALL BRAND BAR

\$22 per person for the first hour/ \$10 per person for each additional hour
(\$52 per person for a four hour event)

WELL BRAND BAR

\$20 per person for the first hour/ \$9 per person for each additional hour
(\$47 per person for a four hour event)

ADDITIONAL INFORMATION

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 one month prior to the event. Additional fees will apply. An open consumption bar may be used in combination with a cash bar if requested.

Alcohol prices & available brands are subject to change without notice. The sale & service of all alcoholic beverages is regulated by the state of Florida. Tiburón Golf Club is responsible for the legal & safe dispensing of alcohol; therefore, no outside alcohol may be brought onto Tiburón property. As Tiburón 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 anytime.



TIBURÓN GOLF CLUB

HORS D'OEUVRES MENU

DISPLAYED HORS OEUVRES

(Price per person)

DOMESTIC & IMPORTED ARTISANAL CHEESES

With assorted crackers and appropriate accompaniments 11

TIBURÓN LOCALLY GROWN VEGETABLE CRUDITÉ GF

Gorgonzola-scallion green goddess 10

CHARCUTERIE & GRILLED VEGETABLE DISPLAY

Dried fruits, jams, spreads and mustard with French bread slices 14

CHILLED JUMBO KEY WEST PINK SHRIMP COCKTAIL GF

Key lime cocktail sauce and burnt orange mustard 17

Add chilled cocktail claws 10

CHIPS, AWARD WINNING SALSA & TIBURÓN QUESO

Secret spiced corn and flour tortilla chips with pico de gallo 10

CHICKEN & EDAMAME LETTUCE WRAP STATION GF

Red curry melted onions, Bibb lettuce, sesame slaw, sweet chili aioli 14

TIBURÓN DIPS & SPREADS DISPLAY

Your choice of three

Guacamole, award winning salsa, roasted red pepper hummus, roasted eggplant babaganoush, kalamata olive tapenade or charred elote-poblano salsa with lime served with corn tortilla chips, sliced baguette and everything flatbreads 12

THE ULTIMATE CHILLED SEAFOOD DISPLAY GF



Key West pink shrimp, snow crab claws, fresh shucked oysters and jumbo green lip mussels, with trio of dips, black pepper mignonette grilled lemon wedges 38






PASSED HORS D'OEUVRES

(Price per piece minimum of 25 each)


CHILLED HORS D'OEUVRES 5

Mini avocado toast with roasted tomato and whole grain crostini
Charred corn and Boursin cheese in toasted phyllo with micro greens
"Farmer Mikes" Heirloom tomato and basil bruschetta
Gazpacho shooter, with cucumber-tomato salsa and micro cilantro 
Prosciutto and parmesan bruschetta with sundried tomato tapenade
Gorgonzola-chive green goddess and candied bacon shooters 


CHILLED HORS D'OEUVRES 7

Toma-Tola Bloody Mary Key West pink shrimp shooter 
Mini Lobster BLT with bay spiced aioli, scallion and brioche
Florida Black Grouper ceviche cones with petite diced tomato salsa 
Key West pink shrimp ceviche cones with jalapeno and cilantro 
Smoked salmon, rye seed crostini with lemon crème fraiche

HOT HORS D'OEUVRES 6

Crispy vegetable spring roll with sweet chili sauce
Mini serrano chili relleno with cotijo cheese and chipotle honey aioli
Traditional vegetable samosa with sweet tamarind sauce
Phyllo wrapped triple cream brie and almonds with honey-raspberry jam
Wild mushroom arancini with roasted pepper pesto
Crispy truffled mac-n-cheese bites with bacon ranch
Soffrito chicken empanada with avocado and chipotle crema
Blue cheese, melted onion and bacon stuffed silver dollar mushrooms
Indonesian chicken thigh satay with sesame-soy peanut sauce 
Braised beef short rib empanada with harissa spiced red pepper aioli

HOT HORS D'OEUVRES 7

Miniature lump crab cake with roasted pepper and lemon remoulade
Coconut crusted jumbo shrimp with mango fuego BBQ sauce
Mini wagyu beef slider with aged cheddar and shallot-bacon jam
Candied apple smoked pork belly steak sliders with basil aioli, tomato and Bibb
Grilled rosemary spiced lamb lolli pop chops, with garlic-mint pesto 
Breaded sweet onion and dill oyster sliders with bay spiced aioli and brioche roll



TIBURÓN GOLF CLUB

DINNER BUFFET SELECTIONS

Minimum of 25 Guests, Includes fresh baked rolls and butter for the table, iced tea, water and lemonade.

TASTE OF TIBURÓN 95pp + chef attendant

Chef's soup du jour

Tiburón salad bar with Duet of mixed greens and romaine, Farmer Mikes tomatoes, red onions, julienne carrots, cucumbers, trio of cheese, roasted nuts, seeds, Asian noodles, trio of Caesar, ranch and balsamic dressings

Apple and gorgonzola "Waldorf" salad with creamy vanilla- sherry vinaigrette

Carved beef tenderloin with rosemary jus, tomato jam and horseradish sauce

Pan seared cold water salmon with charred lemon beurre blanc and mango salsa

Grilled jumbo asparagus with cognac flambe' baby carrots

Garlic and white cheddar whipped red skin potatoes

Key lime pie with whipped cream, fresh berries and buttery oat streusel

Chocolate bomb cake with whipped cream, ganache and raspberry melba

MEDITERRANEAN STATION BUFFET 88pp (40 people minimum)

Mediterranean white bean soup vegetables, spiced kale chips and red onions

Charcuterie and cheese display with marinated olives and accompaniments

Tri-color quinoa and kale, lemon, basil, roasted garlic, EVOO with dried tomatoes

Artichoke, tomato, cucumber, feta and Grecian vinaigrette and roasted pine nuts

Roasted red pepper hummus with Pita chips, EVOO micro basil and paprika

Slow roasted Grecian leg of lamb rosemary-garlic and lemon lamb jus

Seafood and sausage paella with prawns, mussels, clams and Calabrese sausage

Crispy Grecian lemon chicken thigh with charred lemon herb sauce

Mediterranean vegetable ratatouille with zucchini, eggplant and tomatoes

Roasted coconut Baklava with spiced raspberry-ouzo melba and fresh mint

Warm mini Valrhona chocolate bomb cakes with cream and berries on the side



THE TUSCAN SUNSET 80pp

Charred tomato and basil bisque with asiago and garlic croutons

Tiburón salad bar with Duet of mixed greens and romaine, Farmer Mikes tomatoes, red onions, julienne carrots, cucumbers, trio of cheese, roasted nuts, seeds, Asian noodles, trio of Caesar, ranch and balsamic dressings

Moscato blanched fennel, red onion, ricotta salata and basil orange vinaigrette

Braised beef short ribs with red wine and rosemary jus and asiago potato puree

Jumbo garlic-bruschetta roasted prawns with EVOO and fresh basil pesto

Wine braised mushroom, pecorino and arugula risotto with chianti syrup

Broccolini with fried garlic slices and tomato-olive caponata

Duet of Riscossa pasta with tomato-vodka sauce and classic basil Pomodoro

Classic tiramisu with espresso soaked lady fingers and whipped mascarpone

Warm Italian zeppole doughnuts with powdered sugar and salted caramel

DEEP SOUTH CLASSIC 70pp

Tiburón salad bar with Duet of mixed greens and romaine, Farmer Mikes tomatoes, red onions, julienne carrots, cucumbers, trio of cheese, roasted nuts, seeds, Asian noodles, trio of Caesar, ranch and balsamic dressings

Roasted peach, red onions and pecan salad with bourbon-maple dressing

Chef Jason's Coca Cola braised spare ribs with trio of BBQ sauces

Pecan- crusted gulf fresh white fish with bacon-sweet corn veloute

Chicken, sausage and shrimp jambalaya with toasted red rice

Roasted Farmer Mike's heirloom carrots with melted onions, lardon and maple

4 cheese-buttermilk hominy grits with roasted sweet corn

Red velvet cake with buttery oat streusel, chocolate chips and cream cheese icing

Bourbon bread pudding with crème anglaise and pralines



TIBURÓN GOLF CLUB

DINNER BUFFET ADD-ONS

Priced as an accompaniment to buffet only Minimum of 25 Guests,

PASTA STATION 21 pp + chef attendant

Rigatoni and tortellini pasta with your choice of 2sauces

Tomato-vodka cream, Parmesan Alfredo, White wine supreme, marinara, basil pesto or sausage Pomodoro

Includes: Grilled chicken, Italian sausage, roasted peppers, mushrooms, melted onions, spinach, roasted garlic and grated parmesan

ASIAN NOODLE BAR 24 pp + chef attendant

Lo mein and pad Thai noodles with marinated chicken, and shrimp

Bell peppers, onions, broccoli florets, snap peas, shiitake mushrooms, bamboo shoots, snow peas, water chestnuts and carrots

Miso-ginger sauce and sweet chili-soy sauce

CHEF JASON'S MAC-N-CHEESE STATION 22 pp + chef attendant

Cavatappi and penne pasta with Havarti-wine fondue and cheddar ale sauce with smoked bacon, ham, Cajun grilled chicken breast, broccoli, spinach, sweet peas, diced tomatoes, melted onions and trio of cheese with butter crumb topping

Add lobster and truffle cheese sauce 11

RISOTTO STATION 24 pp + chef attendant

Slow cooked Arborio rice with pancetta lardon, chicken, shrimp, parmesan, cream, truffle oil, oven dried tomatoes, basil, broccoli, wine braised mushrooms, chives, artichokes and arugula with trio of Italian cheese on side

Add lobster 11

CARVING STATION Priced per person + chef attendant

Roasted airline turkey breast with cranberry-orange chutney and Yankee Gravy 18

Smoked pit ham with apple chutney and spicy mustard 20

Miami style mojo roasted pork loin with sweet pickled onions and mustard 20

Cast iron pan seared flank steak with chimichurri and pico de gallo 22

Slow roasted prime rib with horseradish sauce and garlic au jus 28

Herbed beef tenderloin with roasted pepper aioli and cabernet onions 38



TIBURÓN GOLF CLUB

PLATED DINNER SELECTIONS

Includes fresh baked rolls and butter for the table, house or Caesar salad, preset water and iced tea

SPECIALTY SALADS 5pp

Traditional iceberg wedge salad with gorgonzola, bacon, scallions, grape tomatoes and garlic ranch dressing with balsamic glaze GF

Arugula with Moscato blanched fennel, grape tomatoes, red onion, ricotta salata and basil orange vinaigrette GF

“Sliceberg” salad with roasted peaches, red onions, grape tomatoes and sweet heat pecans with bourbon-maple dressing GF

Mixed greens with marinated artichoke hearts, grape tomatoes, cucumber, feta and Grecian vinaigrette with roasted pine nuts GF

Fresh mozzarella and Farmer Mike’s tomato caprese with basil pesto, EVOO, Kalamata olives, balsamic glaze and micro basil GF

PLATED ENTREE SELECTIONS

FROM THE LAND *Add a second entrée for a duet plate for additional 20*

We use only the finest Angus beef, humanely raised pork and lamb as well as milk fed veal

Herb roasted and sliced Berkshire pork loin with charred Fuji apple jam 58 GF

Grilled bone-in pork porterhouse with Bing cherry pearl onion gastrique 58 GF

Cast iron pan roasted hanger steak with red onion marmalade and scallion 65 GF

New York Strip with mushroom, leek and cabernet demi-glace 75 GF

Grilled 8 oz. filet mignon with wild cognac flambéed wild mushrooms 78 TroonFIT

Filet mignon and king crab “Oscar” with tarragon béarnaise sauce 88

Mustard and herb crusted lamb rack with roasted garlic lamb jus 75

Grilled veal chop with prosciutto mushroom and Marsala reduction 85 GF



FROM THE AIR *Add a second entrée for a duet plate for additional 25*

Antibiotic free chicken and duck

- Roasted airline chicken breast with Madeira mushroom buerre blanc 50 GF
- Pan roasted chicken with Parma ham, smoked Gouda and sherry cream 48 GF
- Chicken saltimbocca with prosciutto, basil and parmesan demi-glace 49 GF TroonFIT
- Parmesan crusted chicken breast with roasted tomato-basil and asiago relish 48
- Chicken breast with fresh basil and mushroom Marsala sauce and provolone 49 GF
- Maple glazed crispy skinned duck breast with dried cherry reduction 58 TroonFIT

FROM THE SEA *Add a second entrée for a duet plate for additional 25*

Sustainable and responsibly sourced seafood whenever possible

- Sautéed Florida Black Grouper with lemon butter and tomato pico 68
- Citrus grilled arctic water Salmon with mango salsa and lemon butter 60 GF
- Jerk spice and key lime grilled Caribbean Mahi Mahi with citrus butter 58 GF
- Pecan crusted Alaskan blue nose cod with sweet corn and bacon veloute 60
- Diver scallops with charred tomato fondue and vegetable relish 62 TroonFIT GF
- Crab and buttery cracker stuffed colossal shrimp with roasted garlic aioli 65
- Roasted Caribbean lobster tail with charred lemon and drawn butter 75 TroonFIT GF

FROM THE EARTH

Locally grown produce whenever possible

- Grilled polenta, grilled asparagus, fresh mozzarella and charred tomatoes 42 GF
- Roasted vegetables, spinach and ricotta filled manicotti with Pomodoro 42
- Quinoa, kale, lemon, basil, roasted garlic, EVOO with dried tomatoes 44 TroonFIT
- Grilled Portobello and veggies with zucchini “noodles” and EVOO 48 TroonFIT GF
- Vegetable Stromboli with pecorino cheese and chunky tomato Pomodoro 46



STARCH OPTIONS

Choose one for all entrees


Garlic and asiago whipped Jones Potato Farm red skin potatoes
Roasted rosemary and garlic Jones Potato Farm red skin potatoes
Wild rice blend pilaf with root vegetables and fresh herbs
Four cheese polenta with roasted sweet corn

VEGETABLE OPTIONS

Choose one for all entrees

Haricot verts with brandy flambéed carrots almandine
Jumbo asparagus with wine braised shitake mushrooms and melted onions
Broccoli wedge with roasted red peppers and fried garlic chips
Roasted baby heirloom carrots with honey-garlic and fresh thyme
Bacon, onion and EVOO roasted Brussels sprouts

PLATED DESSERT OPTIONS *Priced in addition to a plated dinner party*

Reese's Peanut Butter Mousse pie with chocolate ganache and whipped cream 7
Oreo chocolate bomb cake with whipped chocolate painted plate, fresh berries 7
Cheesecake, raspberry melba, whipped cream, berries and sweet oat streusel 7.5
Carrot cake with whipped mascarpone, salted caramel and churro shreds 7
Florida style key lime pie with whipped cream, lime coulis and raspberries 8
Warm chocolate melting cake with vanilla ice cream and chocolate ganache 9
Fresh seasonal berries with fresh whipped cream and mint 7 

 500 Calories or Less

 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

