

*Catering
Menu*

THE
Beach Club
G U L F S H O R E S

THE *Beach Club* GULF SHORES

We are so pleased that you have chosen The Beach Club to cater your special function. We are committed to creating a memorable experience for you and your guests by providing wonderfully presented and great tasting food and beverage, along with the highest standards of service. We can also assist you in selecting outside vendors to make your event complete. If you have questions at any time during your planning process, please do not hesitate to contact our catering coordinator.

Throughout this packet, you will find many wonderful items to choose from to create the type of event you would like to present to your guests. For receptions, you might choose to select a buffet consisting of heavy hors d'oeuvres and a carving station or you may choose to have a seated dinner with a set menu. No matter what selections you make, we will strive to make your day or evening perfect.

The available locations to choose from will be determined by the size of your function as well as the type of food and beverage service you desire.



Guidelines & Fees

GUIDELINES & FEES

1. All food and beverage must be purchased from The Beach Club. No food or beverage items, other than a wedding cake, may be brought in. The Alcohol Beverage Commission (ABC) regulates the sale and service of all alcoholic beverages. It is a policy that no alcoholic beverages may be brought into any Beach Club facilities for banquet functions.
2. All decorations must be approved by a Beach Club representative and must be removed within 24 hours of your function (unless otherwise stated in your contract) or they will be discarded.
3. A \$500.00 non-refundable deposit is due upon booking your event.
4. All menus must be finalized and contracts must be signed 30 days prior to your function.
5. An additional non-refundable 25% of the estimated charges will be due 90 days prior to the function date. 25% of contract is due upon signing, (this must be done within 14 days of the function date). The remaining balance will be due at the end of your function.
6. Functions may be paid for with cash, check, or credit card. A 20% service charge and 7.5% sales tax will be added to your food and beverage total. Please refer to the Catering Contract for detailed billing information.
7. Daily facility rental fees are as follows:

☞ Bayview East - \$300.00	☞ Island Room - \$1,500.00
☞ Bayview West - \$300.00	☞ Village Meeting Place (entire space) - \$2,000.00
☞ Gulfview East - \$450.00	☞ Veranda* - \$2,000.00
☞ Gulfview West - \$450.00	☞ Poolside* - \$6,000.00
☞ Gulfview - \$800.00	☞ Beach Ceremony (west of Doral Boardwalk only)
☞ Event Room - \$850.00	– with 50 chairs \$600.00
	– with 100 chairs \$1,200.00
8. Specific room assignment for your functions will be based on availability at time of booking. Final room assignment will be made by our Catering Manager according to the guaranteed number of attendees anticipated and weather conditions, if applicable. A minimum of 75 guests, \$40.00 per person in food and beverage (not including alcohol). Facility rental fees include the use of the facility, banquet equipment, china, glass, silverware, linen, and banquet tables with skirting. An additional charge applies to linen requests exceeding the normal limit.
9. A Beach Club representative must approve all bands and DJ services.
10. For Veranda/Poolside events only:

☞ This is a semi-private area for members and guests of The Beach Club.
☞ Under no circumstances may The Beach Club restrict members and guests from access to or use of the “Common Areas” (Clubhouse Pool Area, Condominium Pool Areas, Tiki Bar, or any area of the Beach). Thus, any event held in this area will only be semi-private.
☞ All entertainment must conclude by 10 pm in order to comply with quiet time restrictions in the governing documents of the property. Only three musicians are allowed per band unless otherwise approved. The Beach Club reserves the right to stop the entertainment at any time during the event if there are complaints of any nature (e.g., too loud, offensive language, etc.). There will be no exceptions.

Audio Visual & Entertainment Fees

All prices are per day.

PROJECTOR

Projector 4000 Lumen LCD	\$150.00
Overhead projector	\$40.00
14x10 front projection outdoor screen	\$100.00

SCREENS

Front projection/portable 6x6	\$40.00
Front projection 8x8	\$50.00
Front projection 10x10	\$60.00

VIDEO PLAYER

VCR 1/2" S-VHS Play/Record	\$50.00
DVD player	\$50.00

MICROPHONES

Wireless hand-held	\$65.00
Wireless lavalier	\$65.00
Patch fee	\$20.00

MEETING SUPPORT

Easel	\$5.00
Flip chart	\$10.00
Paper for flip chart (purchase)	\$10.00
Markers 4 color	\$5.00
32" color television	\$50.00

PODIUM

Deluxe floor w/mic speaker	\$75.00
Floor standing podium	\$65.00

POINTER

Laser pointer (purchase)	\$20.00
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INTERNET CONNECTION

High speed internet connection	\$175.00
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DANCE FLOOR

12x12 oak parquet dance floor	\$250.00
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STAGE

24x24 outdoor stage	*see note
8x12 indoor stage	*see note
Set up and delivery fee	*see note
*Stages are rented through an outside company, so prices will vary.	

TENT

40x100	*see note
Tent Lights (each set)	*see note
*Tents are rented through an outside company, so prices will vary.	

SILVER CAKE STAND	\$25.00
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PINEAPPLE PALM TREES	\$150.00
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Breakfast

BREAKFAST BUFFET

50 person minimum (\$100 charge for buffet under 50 people).

BREAKFAST #1	<i>Coffee and tea Assorted juices Fresh fruit Breakfast breads Yogurt and granola</i>	\$9.95/person
BREAKFAST #2	<i>Coffee and tea Assorted juices Scrambled eggs Texas toast and English muffins</i>	\$14.95/person
BREAKFAST #3	<i>Coffee and tea Assorted juices Fresh fruit Assorted muffins Scrambled eggs Rosemary potatoes Hickory bacon Sausage links</i>	\$16.95/person
BREAKFAST #4	<i>Coffee and tea Assorted juices Fresh fruit Assorted muffins Scrambled eggs Rosemary potatoes Smoked tomato and cheddar grits Hickory bacon Sausage links French toast with fruit compote</i>	\$18.95/person
COFFEE & TEA	<i>Regular and decaffeinated coffees and teas With sweeteners and half and half</i>	
FRUIT JUICES	<i>Apple, orange, cranberry, or grapefruit juice</i>	
FRESH FRUIT	<i>Bananas, apples, assorted melons, pineapple, strawberries, and other tropical and citrus fruits</i>	
ASSORTED CEREALS	<i>Served with low-fat and whole milk</i>	

OMELET STATIONS

Add to any breakfast. All omelets are made-to-order. A \$40 attendant fee applies.

OMELET STATION #1	<i>Two-egg omelet with choice of cheddar cheese, bell peppers, chives, cubed ham, red onion, and diced bacon.</i>	\$4.95/person
OMELET STATION #2	<i>Two-egg omelet with choice of cheddar or mozzarella cheese, bell peppers, chives, ham, red onion, diced bacon, lump crab meat, and shrimp. Served with Texas toast and English muffins</i>	\$7.95/person

Breakfast

PLATED BREAKFAST

*Please pre-select your choices to aid our Chef in preparing for your event.
All egg dishes are served with a choice of rosemary-roasted potatoes or
smoked gouda cheese grits, fresh fruit, and assorted muffins.*

TWO-EGG BREAKFAST	<i>Two scrambled eggs with a choice of hickory bacon or sausage links.</i>	\$12.95/person
CHEDDAR & HAM OMELET	<i>Fresh ham and mild cheddar cheese folded into a fluffy three-egg omelet.</i>	\$13.95/person
MUSHROOM, TOMATO & CHEESE FRITTATA	<i>Caramelized wild mushrooms covering a three-egg frittata, topped with Monterey Jack cheese and red and green tomatoes.</i>	\$14.95/person
BANANA-STUFFED FRENCH TOAST	<i>Batter-dipped French bread stuffed with caramelized cinnamon bananas and fried until golden brown. Served with Canadian bacon and fresh fruit.</i>	\$16.95/person
CRABMEAT OMELET	<i>Sautéed crabmeat and Monterey Jack cheese folded into a fluffy three-egg omelet, topped with hollandaise sauce.</i>	\$17.95/person

Breaks

MORNING

MINI BREAK	<i>Assorted mini muffins and sweet drop biscuits. Served with whipped butter, jams, and jellies.</i>	\$6.95/person
A LITTLE TASTE OF HEAVEN	<i>Flaky croissants, fruit-filled Danishes, cinnamon rolls, and bagels with cream cheese.</i>	\$8.95/person

AFTERNOON

MID DAY STRETCH	<i>Delicious fresh sliced fruits, granola bars, and assorted flavored yogurts.</i>	\$7.95/person
CHEESE & FRESH FRUIT	<i>A varied selection of domestic and imported cheeses, crackers, and sliced fresh fruit.</i>	\$7.95/person
CHIPS, SALSA & VEGGIES	<i>Crispy multi-colored corn chips, fresh tomato salsa, fresh vegetables, and assorted dressings for dipping.</i>	\$7.95/person
DRY SNACKS	<i>Fancy mixed nuts, salted peanuts, and dinner mints.</i>	\$17.95/pound
BROWNIES	<i>Homemade fudge brownies.</i>	\$22.00/dozen
COOKIES	<i>Assorted fresh baked cookies.</i>	\$18.00/dozen

Lunch Selections

Served 10 am to 3 pm.

50 person minimum (\$100 charge for buffet under 50 people).

All lunch selections are served with bread and butter and a bottomless tea or soft drink. Includes dessert.

BUFFET ENTRÉES

GRILLED FISH OR CHICKEN	<i>A filet of fish or breast of chicken grilled and served with steamed fresh vegetables and our house rice pilaf.</i>	\$18.95/person
GRILLED CARIBBEAN CATCH	<i>A grilled fresh catch served over mashed sweet potatoes and topped with a tropical fruit salsa.</i>	\$18.95/person
GRILLED SHRIMP SKEWER	<i>A fresh Gulf shrimp skewer, grilled and served with steamed fresh vegetables and our house rice pilaf.</i>	\$18.95/person
HERBED CATCH OF THE DAY	<i>An herb-crusted fresh fish filet, pan-seared, and served with crawfish succotash and mashed potatoes.</i>	\$18.95/person
VEGETARIAN PLATTER	<i>A grilled Portobello mushroom, sautéed corn, steamed fresh vegetables, fresh tomato, and specialty grains.</i>	\$14.95/person
DELI BUFFET	<i>Assorted breads, sliced roast beef, turkey breast and ham, American and Swiss cheeses served with potato salad, Florida slaw and potato chips, lettuce, tomato, and assorted condiments.</i>	\$16.95/person
BARBEQUE	<i>BBQ chicken and pulled pork sandwiches served with potato salad, coleslaw, French fries, and baked beans.</i>	\$17.95/person
BEACH CLUB SALAD TRIO	<i>Our own South Beach Salad, Almond Chicken Salad, and Shrimp Salad, with mixed greens, cherry tomatoes, cucumbers, sliced mushrooms, assorted gourmet crackers, assorted gourmet breads, & our homemade Caesar bleu cheese and oregano vinaigrette dressing.</i>	\$17.95/person

Any of the above Buffet Style Lunches may be served Plated for groups of less than 25 people.

Lunch Selections

Served 10 am to 5 pm.

SANDWICHES

All sandwiches are served with a choice of French fries, Florida slaw or sweet potato chips, and a dill pickle.

HAMBURGER	<i>A half-pound of hand-pattied choice beef, grilled, and served with lettuce and tomato. With cheese or bacon, add 75¢.</i>	\$8.95/person
FRESH FISH SANDWICH	<i>A fresh daily selection served grilled, blackened, or fried with lettuce, tomato, and remoulade dressing.</i>	\$9.95/person
SMOKEHOUSE CHICKEN SANDWICH	<i>Marinated chicken breast grilled and topped with smoked cheddar cheese, Applewood smoked bacon, lettuce, and tomato.</i>	\$9.95/person
FRENCH QUARTER POBOY	<i>Choose from shrimp, oysters, or crawfish tails fried golden brown and served on French bread with lettuce and tomato.</i>	\$11.95/person

SIDE SALADS

Add a salad to any sandwich or entrée.

All salads are served with fresh bread and butter. Add a grilled shrimp skewer or grilled chicken to most salads for \$5.00.

FARM GREENS	<i>Our house salad mixture of assorted greens with your choice of dressing.</i>	\$3.95/person
WEDGE SALAD	<i>A wedge of crisp iceberg lettuce topped with our homemade buttermilk blue cheese dressing, diced tomatoes, and fresh dill.</i>	\$3.95/person
NEW CAESAR SALAD	<i>Romaine lettuce tossed in our own Caesar dressing with salmon bacon, croutons, and shaved Parmesan.</i>	\$4.95/person
GREEK SALAD	<i>Crisp iceberg and romaine lettuces tossed in a Greek vinaigrette and topped with feta cheese, kalamata olives, grape tomatoes, pepperocini, and red onion.</i>	\$4.95/person

Lunch Selections

Served 10 am to 5 pm.

BOX LUNCHES

Minimum 8 orders – 24 hour notice
Perfect for a working lunch, picnic, or people on-the-go.

SALADS	<i>Choose a farm greens salad or a new Caesar salad. Served with a French roll, butter and a fresh-baked cookie. (Add grilled shrimp or chicken for \$5.00)</i>	\$4.95/person
COLD SANDWICHES	<i>Served on French bread with lettuce, tomato, and condiments with potato chips and a fresh-baked cookie.</i> <i>Roast Beef and Havarti Almond Chicken Salad Turkey and Swiss Ham and Cheddar</i>	\$9.95/person
TORTILLA WRAPS	<i>Served with potato chips and a fresh-baked cookie.</i> <i>Jamaican Chicken</i> <i>Jerk-seasoned chicken breast with black beans, peppers, and onions.</i> <i>Smoked Turkey</i> <i>Smoked turkey breast with herb cream cheese spread, field greens, and fresh tomatoes.</i> <i>Crisp Vegetable</i> <i>Carrots, squash, zucchini, field greens, and tomatoes with herb cream cheese.</i> <i>Club</i> <i>Turkey, ham, bacon, field greens, and tomato.</i>	\$8.95/person

KID'S BOX LUNCHES

All sandwiches served on white or wheat bread.

PEANUT BUTTER & JELLY	<i>With chips, a fruit cup, cookie, and milk or a juice box.</i>	\$4.95/person
TURKEY OR HAM & SWISS	<i>With chips, celery, and carrot sticks. Served with ranch dressing, cookie, and milk or a juice box.</i>	\$5.95/person
BOAR'S HEAD BOLOGNA	<i>With chips, a fruit cup, cookie, and milk or a juice box.</i>	\$5.95/person

Hors D'oeuvres & Appetizers

These items are available for buffet presentation or butler service.

COLD SELECTIONS

Assorted

WEST INDIES SALAD	<i>Stacked on cucumber cups</i>	\$275.00/100 pcs.
JUMBO SHRIMP COCKTAIL	<i>With cocktail sauce and lemon</i>	\$175.00/5 lbs.
STUFFED ROMA TOMATOES	<i>With parmesan cheese and fresh pesto</i>	\$200.00/100 pcs.
SMOKED SALMON ROLLUPS	<i>With Borsini cheese</i>	\$225.00/100 pcs.
MARINATED CRAB CLAWS		Seasonal/Market
SEARED AHI TUNA	<i>Stacked on cucumber cups</i>	\$250.00/100 pcs.
PROSCIUTTO & MELON ROLLUPS	<i>Rolled on cantaloupe and honeydew</i>	\$250.00/100 pcs.
SUSHI PLATTERS	<i>Assorted rolls</i>	\$275.00/100 pcs.
PEEL & EAT SHRIMP	<i>With cocktail sauce and lemon</i>	\$125.00/5 lbs.
POACHED SALMON	<i>With dill and lemon, served with crostinis (7-9 lbs.)</i>	\$225.00/each
MINIATURE PUFFS	<i>Chilled shrimp salad</i>	\$200.00/100 pcs.
	<i>Blue crab salad</i>	\$200.00/100 pcs.
	<i>Asian vegetable with cream cheese</i>	\$200.00/100 pcs.
	<i>Almond chicken salad</i>	\$200.00/100 pcs.
FRESH TOMATO SALSA	<i>With tortilla chips</i>	\$75.00/gallon
TROPICAL FRUIT SALSA	<i>With sweet potato chips</i>	\$75.00/gallon
SMOKED TUNA SPREAD	<i>With garlic crostinis</i>	\$95.00/gallon

Tortilla Wraps

A large flour tortilla overstuffed and cut into six pieces.

JAMAICAN CHICKEN	<i>Jerk-seasoned chicken breast with black beans and pepper jack cheese</i>	\$200.00/100 pcs.
SMOKED TURKEY	<i>Smoked turkey breast with herb cream cheese spread, field greens, and fresh tomatoes</i>	\$200.00/100 pcs.
CRISP VEGETABLE	<i>Carrots, squash, zucchini, field greens, and tomatoes with herb cream cheese</i>	\$200.00/100 pcs.
CLUB WRAP	<i>Turkey, ham, bacon, field greens, and tomato</i>	\$200.00/100 pcs.

Miniature Sandwiches

ROASTED TURKEY	<i>With Havarti cheese and mayonnaise</i>	\$200.00/100 pcs.
SUGAR-GLAZED HAM	<i>With American cheese and mustard</i>	\$200.00/100 pcs.
CHILLED SHRIMP SALAD	<i>With lemon mayonnaise</i>	\$200.00/100 pcs.
ROAST BEEF & CHEDDAR	<i>With mustard aioli</i>	\$200.00/100 pcs.

Hors D'oeuvres & Appetizers

These items are available for buffet presentation or butler service.

HOT SELECTIONS

PISTACHIO ENCRUSTED SALMON CAKES	<i>With dill aioli</i>	\$225.00/100 pcs.
STUFFED MUSHROOMS	<i>With crawfish cornbread dressing</i>	\$225.00/100 pcs.
LOBSTER & SPINACH RAVIOLI	<i>With smoked tomato sauce</i>	\$200.00/100 pcs.
MINI ASSORTED QUICHE	<i>Lorraine, vegetable, and ham and cheese</i>	\$175.00/100 pcs.
JUMBO COCONUT SHRIMP	<i>With tangy island dipping sauce</i>	\$250.00/100 pcs.
GRILLED CHICKEN TENDERLOINS	<i>With Jamaican jerk seasoning</i>	\$200.00/100 pcs.
FRIED CHICKEN TENDERS	<i>With honey mustard and ranch for dipping</i>	\$175.00/100 pcs.
JUMBO FRIED SHRIMP	<i>With cocktail sauce</i>	\$250.00/100 pcs.
FRIED CRAB CLAWS (SEASONAL)	<i>With cocktail sauce and lemon</i>	Market
CRAB CAKES	<i>With remoulade</i>	\$350.00/100 pcs.
BACON-WRAPPED SCALLOPS	<i>Grilled to perfection</i>	\$225.00/100 pcs.
VEGETABLE EGG ROLLS	<i>With soy-lime sauce</i>	\$175.00/100 pcs.
MUFFALETTA PINWHEELS	<i>With assorted meats and cheeses</i>	\$200.00/100 pcs.
CHEESE PINWHEELS	<i>Rolled in a puff pastry</i>	\$200.00/100 pcs.
CHOCOLATE FONDUE	<i>With assorted fruits and cakes</i>	\$4.00/person
SPINACH & ARTICHOKE CHEESE DIP	<i>With crostinis</i>	\$75.00/gallon
WARM CRAB DIP	<i>Served in a freshly baked bread bowl with crackers</i>	\$125.00/each
MINI BEEF WELLINGTON		\$250.00/100 pcs.

Plated Dinners

Each menu offers a choice of one salad, choice of three entrées with appropriate sides, and choice of one dessert.

SALAD SELECTIONS

Host chooses one salad.

Farm Greens

Our house salad mixture of assorted greens with your choice of dressing.

Wedge Salad

A wedge of crisp iceberg lettuce topped with our homemade buttermilk blue cheese dressing, diced tomatoes, and fresh dill.

New Caesar Salad

Romaine lettuce tossed in our own Caesar dressing with salmon bacon, croutons, and shaved Parmesan.

Greek Salad

Crisp iceberg and romaine lettuces tossed in a Greek vinaigrette and topped with feta cheese, kalamata olives, grape tomatoes, pepperocini, and red onion.

ENTRÉE SELECTIONS

Host chooses three entrée selections.

Appropriate side selections and bread and butter accompany each entrée.

Beef

Filet Mignon (8 oz.) \$44.95/person
New York Strip (14 oz.) \$59.95/person

Seafood

Fresh Catch \$59.95/person
Pecan Encrusted Grouper \$59.95/person
Shrimp & Scallop Skewer \$59.95/person
Ahi Tuna \$59.95/person

Surf & Turf

Filet & Lobster Napoleon \$49.95/person
Strip & Shrimp \$44.95/person

Chicken

Free Range Chicken Stuffed with Spinach, Artichokes, & Cream Cheese \$59.95/person

Pork

Bone-In Pork Chop \$59.95/person

DESSERT SELECTIONS

Host chooses one dessert.

Strawberry & White Chocolate Bread Pudding
Chocolate Truffle Cake
Key Lime Pie

Buffets

50 person minimum (\$100 charge for buffet under 50 people).

SEAFOOD BUFFET

\$58.95/person

Price may vary due to market cost.

Grilled fresh Mahi Mahi, fried shrimp, fried crab claws, fried oysters, and seafood gumbo. Served with yellow rice, new potatoes, and grilled vegetables (eggplant, zucchini, yellow squash, Portobello mushrooms, asparagus, and red onion).

LOW COUNTRY BOIL

Seasonal/Market

Gulf shrimp and sausage boiled while you watch. Served with corn on the cob, red skin potatoes, Florida slaw, and bread and butter. Accompanied by drawn butter and cocktail sauce.

COUNTRY PICNIC

\$29.95/person

Fried chicken, baby back ribs, and BBQ beef brisket. Served with mashed potatoes and gravy, baked beans, corn on the cob, macaroni and cheese, coleslaw, watermelon, and sourdough rolls.

TROPICAL LUAU

\$54.95/person

Pulled pork with guava and chipotle, Jamaican jerk Mahi Mahi, pineapple palm tree with peel and eat shrimp, Hawaiian chicken, grilled vegetables (eggplant, zucchini, yellow squash, Portobello mushrooms, asparagus, and red onion), Cuban yellow rice, and sweet potato chips with fresh fruit salsa. Ask about adding a whole pig!

ITALIAN FEAST

\$29.95/person

Spaghetti with meat sauce, fettuccini Alfredo, and a choice of baked lasagna or eggplant parmigiana, served with Italian house salad, grated Parmesan, and fresh hot garlic bread.

MEXICAN FIESTA

\$22.95/person

Build your own crisp and soft taco with refried beans, Mexican rice, seasoned beef and chicken shredded lettuce, diced tomatoes, onion, pico de gallo, shredded cheese, sour cream, guacamole, and salsa. Served with cheese enchiladas, carna asada, and chips and salsa.

Buffet Enhancements

The items on this page are intended to accompany a buffet of light or heavy hors d'oeuvres.

CARVED SPECIALTIES

*A \$50 carving fee applies for two hours/attendant fee.
All carved items are served with assorted dinner rolls and butter.*

STEAMSHIP ROUND OF BEEF	<i>Served with au jus (50-60 lbs. – serves 150)</i>	\$600.00/each
TOP ROUND	<i>Served with horseradish cream (20-25 lbs. – serves 45+)</i>	\$275.00/each
ROASTED TURKEY BREAST	<i>Served with herbed mayonnaise (8-10 lbs.)</i>	\$175.00/each
BEEF TENDERLOIN	<i>Served with veal demi glace (4-5 lbs.)</i>	\$275.00/each
SMOKED HAM	<i>Served with Dijon mustard (8-10 lbs.)</i>	\$175.00/each
PRIME RIB	<i>Served with au jus (8-10 lbs.)</i>	\$275.00/each
WHOLE PIG (LUAU)	<i>Serves 75 people</i>	\$550.00/each

PLATTERS

GOURMET CHEESE PLATTERS	<i>A selection of imported and domestic cheeses garnished with grapes and seasonal berries. Served with crackers.</i>	
Small	<i>(serves 25)</i>	\$100.00
Medium	<i>(serves 50)</i>	\$200.00
Large	<i>(serves 100)</i>	\$400.00
VEGETABLE PLATTERS	<i>Fresh assorted raw and marinated vegetables. Served with a garlic-herb dip.</i>	
Small	<i>(serves 25)</i>	\$100.00
Medium	<i>(serves 50)</i>	\$200.00
Large	<i>(serves 100)</i>	\$400.00
SEASONAL FRUIT PLATTERS	<i>Fresh, seasonal tropical and citrus fruits, melons, and berries.</i>	
Small	<i>(serves 25)</i>	\$100.00
Medium	<i>(serves 50)</i>	\$200.00
Large	<i>(serves 100)</i>	\$400.00
TOMATO & MOZZARELLA PLATTERS	<i>Beefsteak tomatoes, fresh mozzarella, red onion, fresh basil, and oregano vinaigrette.</i>	
Small	<i>(serves 25)</i>	\$100.00
Medium	<i>(serves 50)</i>	\$200.00
Large	<i>(serves 100)</i>	\$400.00

Buffet Enhancements

SEAFOOD BOIL

\$150/5 lbs.

Shrimp and Dungeness crab legs.

PAELLA

\$500/tray (serves 50 people)

Traditional Spanish paella with shrimp, chicken, duck, and mussels.

SMASHED POTATO BAR

\$4.95/person

Creamy smashed potatoes blended to order and served in a martini glass with your choice of butter, shredded cheddar cheese, shredded pepper jack cheese, bacon bits, sour cream, chives, roasted garlic, balsamic grilled onions, or jalapenos.

SALAD BAR

\$3.25/person

Crisp iceberg lettuce and field greens with cherry tomatoes, cucumbers, sliced mushrooms, red onions, cheese, radishes, croutons, and bacon bits. Served with your choice of bleu cheese, sherry shallot vinaigrette, ranch or Italian dressing.

Beverages

NON-ALCOHOLIC

COFFEE OR TEA	<i>Iced or hot</i>	\$28.00/gallon
FRUIT JUICES	<i>Apple, orange, cranberry, or grapefruit juice</i>	\$20.00/gallon
SOFT DRINKS	<i>Coke, Sprite, Diet Coke, Dr. Pepper</i>	\$1.50/each
MILK	<i>Whole or 2%</i>	\$1.50/each
HOT CHOCOLATE OR HOT TEA		\$1.50/bag
FRUIT PUNCH		\$20.00/gallon

LIQUOR

BARTENDER	<i>For host bar</i>	\$50.00
PREMIUM BRAND BAR	<i>Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniels, Canadian Club, Dewar's White Label Scotch, Jose Cuervo Gold Tequila</i>	\$4.95/cocktail
SUPER PREMIUM BRAND BAR	<i>Ketel One Vodka, Sapphire Gin, Bacardi Gold Rum, Makers Mark Bourbon, Crown Royal, The Glenlivet Scotch Jose Cuervo Gold Tequila</i>	\$5.95/cocktail
TROPICAL FROZEN DRINK BAR (POOLSIDE ONLY)	<i>Frozen Piña Coladas, Strawberry, Banana, Peach Daiquiris, Frozen Rum Runners</i>	6.95/cocktail

BEER

DOMESTIC DRAFT	<i>Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Light</i>	\$275.00/keg
IMPORT KEG	<i>Bas Ale, Heineken, Killian's Red</i>	\$325.00/keg
DOMESTIC BOTTLE	<i>Budweiser, Bud Light, Miller Lite, Coors Light, Icehouse</i>	\$3.75/each
IMPORT BOTTLE	<i>Corona, Heineken, Amstel Light</i>	\$4.00/each

WINE

Please refer to our wine list for a complete listing. Wine is sold by the bottle.

HOUSE WINE – Copper Ridge	<i>Merlot, Cabernet Sauvignon, Chardonnay, and White Zinfandel</i>	\$18.00/.750 liter bottle \$32.00/1.5 liter bottle
Butterfields	<i>Chardonnay</i>	\$40.00/bottle
Lindemans	<i>Cabernet Sauvignon or Merlot</i>	\$40.00/bottle
Stella	<i>Pinot Grigio</i>	\$40.00/bottle
CHRISTALINO CHAMPAGNE		\$24.00/bottle
CHAMPAGNE PUNCH		\$35.00/gallon

A \$50 bartender fee applies for each bartender required. No glass containers are allowed for poolside functions. All beverages except for Keg Beer are priced based on consumption.

Host Bars

A \$50 bartender fee applies for each bartender required. Host bars provide unlimited beverages.

PREMIUM BRAND BAR

\$12.00/person per hour, plus tax, gratuity, and bartender fee

PREMIUM BRAND BAR

Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniels, Canadian Club, Dewar's White Label Scotch, Jose Cuervo Gold Tequila

HOUSE WINE

Copper Ridge

DOMESTIC BOTTLE BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Icehouse

IMPORT BOTTLE BEER

Corona, Heineken, Amstel Light

SUPER PREMIUM BRAND BAR

\$14/person per hour, plus tax, gratuity, and bartender fee

SUPER PREMIUM BRAND BAR

Ketel One Vodka, Sapphire Gin, Bacardi Gold Rum, Makers Mark Bourbon, Crown Royal, The Glenlivet Scotch Jose Cuervo Gold Tequila

HOUSE WINE

Butterfields Chardonnay, Lindemans Cabernet Sauvignon or Merlot, Stella Pinot Grigio

DOMESTIC BOTTLE BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Icehouse

IMPORT BOTTLE BEER

Corona, Heineken, Amstel Light

Floor Plans

