



Special Events Menu

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Event Rooms & Spaces



Bistro Room

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 beautiful Tampa Bay. The Bistro can accommodate up to 100 guests for a seated function, depending on the type of event.

Rental Fee: \$2,500 Room Capacity: 100 people



Private Dining Room

The Semi-Private Dining Room is located right next to the Bistro. It offers gorgeous water 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.

Rental Fee: \$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 small birthday parties, baby showers and perfect as a bridal room suite.

Rental Fee: \$250 Room Capacity: 30-40 people



Pool Deck

The Pool Deck is a perfect place to have a waterfront view of Tampa Bay, to watch the sunset with all of your guest.

Rental Fee: \$400 - \$3,500 Deck Deck Capacity: 250 people for a sit down dinner, and 400 people for a reception style event.



Mandalay Room

The Mandalay Room is a perfect small intimate room that is great for a business meeting or a small get together

Rental Fee: \$250 Mandalay Capacity: 20 people

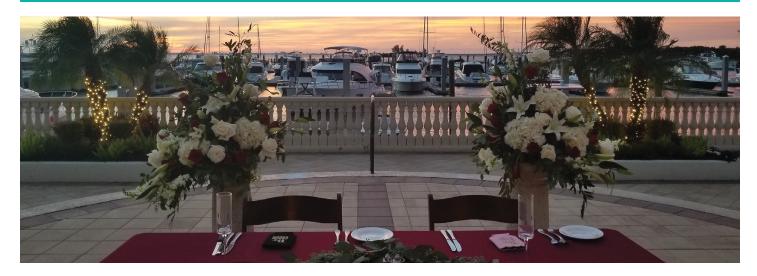


Port Room

The Port Room is a great room for a small intimate gathering for business meetings with power point presentations and a nice balcony to enjoy.

Rental Fee: \$250 Port Room Capacity: 20 people

Event Guidelines & Information



Minimums, Service Charge & Sales Tax

The catering food and beverage minimums start at \$500 and varies upon size and type of event. Food and beverages are subject to state sales tax, currently eight and a half percent (8.5%) and twenty four percent service fee (24%). Banquet Pricing is subject to change. All event dates are subject to availability and are confirmed with a signed contract and a \$1,000 deposit fee that is non-refundable. Prices are only guaranteed with a signed contract. All food and beverages consumed on property must be purchased through The Bay Club. If your group is tax exempt, valid state of Florida tax exemption certificate must be provided prior to event start date.

Guarantees

All food and beverage guarantees are due seven (7) business days prior to the event. This will be considered the minimum guarantee, which is not subject to reductions. If we do not receive a guaranteed number seven business days in advance, we will use the contracted number of guests as your guaranteed number, for which you will be billed. All items ordered must serve the minimum guaranteed number of guests in order to protect the service and quality of your event.

Menus

All menus must be finalized one month prior to the event. A final guaranteed guest count and final list of attendees must be provided no later than 7 business days prior to the event.

A service fee of \$50 will apply to all event cakes and/or specialty desserts that are brought for the event.

No food or beverage may be brought onto or taken off premises (exception of a wedding cake).

Our culinary team has an extensive background and can create and customize towards any ethnic background or palate. Please ask for availability details for tasting.

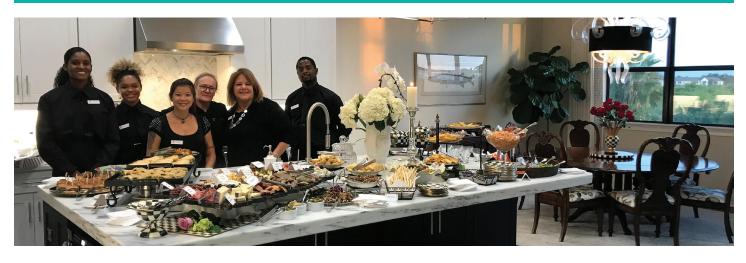
Time _

Space rental includes a four hour time frame for the event with a two hour set up and a two hour break down. Additional time may be purchased through the event coordinator.

Overtime Fee (Exceeding 4 hours) is \$150 per hour if notified ahead of time, \$250 on day of event.

Event hours can only be extended to 12am indoors & 11pm on the pooldeck.

Event Guidelines & Information



Staff

Staff Requirements are based on the number of guests attending the event and the style of the event. For buffet style events we will provide one server per 50 guests and/or one server per twenty five guests per plated meal. Our staff members are honest, discreet and qualified professionals and always help make your special event a success. Pre-event on-site inspection with one of our event coordinators is usually necessary.

For all weddings and vow renewals there is a day of coordination fee that is implemented of \$750, please ask for the guidelines.

In order to ensure your event is set up successfully we highly recommend a final meeting with the coordinator no later than two weeks prior to the event.

Liability _

Our company is fully licensed and insured. We will handle your personal items with the utmost care. However, The Bay Club is not be responsible for damage or loss to personal items.

Rentals _

We can provide any rentals you may want for your event; China, silverware, glasses, tables and chairs, linens, heaters, portable AC Units, and much more.

Upgrades

Seating charts, place cards, favors, centerpieces are additional charges or can be brought in with the responsibility of the host.

• **A/V** - Available but not limited to: high definition sound system, wireless microphone, lavalier microphones, sound board/mixer, high definition projectors, televisions, screens and AV technicians

- Sparkler Exit \$1.50 per person
- Linen Fee Ask for colors, sizes and pricing
- Chargers Silver or Gold for \$1 per person

- Cake Stand \$20
- Bluetooth Speaker \$20
- White Arch \$50
- Bamboo Arch \$200
- **Centerpiece** Options Available, ask for details and pictures

Breakfast Selections

Available Until Noon



All breakfasts served with freshly brewed regular & decaffeinated coffee & assortment of fresh juices & water.

Minimum of 20 guests

The Sunrise Package - Continental _

\$10 per person

- Freshly baked assorted croissants
- House made fruit filled danish
- · Assortment of freshly baked muffins
- · Accompaniments of whipped butter, fruit preserves & jams
- Mélange of fresh fruit

Breakfast Sandwiches

\$10 per person {Includes a fresh fruit cup}

Choose one

- Power Up Wrap, egg whites, spinach & mozzarella in a spinach wrap
- Sausage, egg & cheese biscuit
- Bacon, egg & cheese english muffin

Rise & Shine _

\$20 per person

- Farm fresh fluffy scrambled eggs
- Crispy applewood smoked bacon & breakfast sausage
- Roasted breakfast potatoes
- Sliced seasonal fruit & berry display
- · Basket of freshly baked fruit filled danish, muffins & croissants
- Whipped butter, fruit preserves & jams





Dockside Brunch Buffet

\$28 per person

- Sliced seasonal fruit & berry display
- Chef's freshly baked sweet loaves
- Freshly baked croissants

Please select one

- Farm fresh fluffy scrambled eggs
- Vegetable & egg soufflé
- Vegetarian Strudel scrambled eggs, spinach, mushroom & mozzarella
- Meat Lover's Strudel scrambled egg, cheddar cheese, bacon, sausage, pepper & onions

Lighter Fare

\$28 per person

Choice of 8 selections

- Freshly chilled strawberry soup shooters
- Caprese salad skewers with balsamic glaze
- Spicy shrimp on cucumber with herb cream cheese
- Classic chicken salad profiteroles
- Prosciutto wrapped asparagus
- Mini quiche assortment
- · Fresh fruit brochettes
- Avocado deviled eggs
- Assorted mini muffins
- Fruit infused scones with cream cheese & jams

- Roasted breakfast potatoes
- Applewood bacon & breakfast sausage
- Southwest Skillet peppers, onions, cheddar cheese, chorizo & pico de gallo
- Mediterranean Skillet baby spinach, feta cheese, roasted red peppers, zucchini & plum tomatoes

- · Shot glass vegetable crudités with green goddess sauce
- Finger Sandwiches choose one Cabernet poached pear with bleu cheese & walnut Pimento cheese & ham Smoked turkey & cranberry Bacon, egg & tomato
- Open Faced Mini Bagels choose one Smoked salmon, chive crème fraiche, pickled onion Roast beef, boursin & sliced radish Smoked turkey, smoked gouda, caramelized onion Shrimp with dill & lemon crème fraiche

Daytime Enhancements

Make it Great Food Enhancements

•	Biscuits & Gravy	\$3pp
•	Hash Brown & Cream Cheese Casserole	\$3pp
•	Assorted Mini Donuts apple cider, red velvet, double chocolate	\$4pp
•	Benedict Florentine with heirloom tomatoes	\$6pp
•	Omelet Station (\$150 per attendant)	\$6pp
•	Quiche	
	Ham & Cheese	\$18 per pie
	Broccoli & Cheese	\$16 per pie
•	Bagel Bar	\$8pp

assorted bagels with sweet & savory cream cheese spreads, whipped butter, nutella, sliced tomato, cucumber & red onion slices

• Belgian Waffle Bar	\$8pp
pearl sugar waffles, fruit toppings, whipped crean flavored butters, candied pecans, chocolate chip & maple syrup	
Add bacon pieces	\$2pp
Add petite fried chicken pieces	\$3pp
 Smoked Salmon Benedict 	\$8pp
 Grits Bar cream cheese grits with bacon, caramelized onions, cheddar cheese, tomatoes, scallions, maple syrup & butter 	\$8pp
Add spicy shrimp	\$4pp
 Smoked Salmon Display egg, capers, onion, tomato, flat bread, crackers & cream cheese 	\$4pp \$12pp



Make it Great Drink Enhancements

- All Day Coffee Station \$5pp Assortment of Hot teas, Regular & Decaffeinated Coffee
- All Day Juice Bar \$5pp Fresh Orange Juice, Cranberry, Apple Juice & Water
- Bubbly Bar \$12pp Prosecco, Orange Juice, Peach Juice, Passionfruit Juice & Assorted Berries
- Bloody Mary Bar \$15pp Vodka, Pepper Vodka, Citron Vodka, Zing Zang Bloody Mary Mix, Worcestershire Sauce, Tabasco, Celery, Olives, Lemon Wedges, Lime Wedges

 Infused Water 	\$35 per dispenser	
Choice of		
Cucumber & Mint	Strawberry	
Pineapple & Strawberry	Basil & Lemon	
Citrus Blueberry	Lemon Lime	

By the Platter

	Small 8-10ppl	Medium 12-16ppl	Large 18-24ppl
• Fresh Fruit Tray	\$30	\$48	\$72
• Fresh Berry Bowl	\$40	\$58	\$80
• Breakfast breads, flavored butters & jams,	\$35	\$75	\$90
croissants			





{All lunch meals are served with water, iced tea, regular & decaffeinated coffee}

The Mezzanine		
PLATED: 1 Soup or Salad & 1 Sandwich - \$20 per p	erson	
OR BUFFET: 1 Soup, 1 Salad & 2 Sandwich selecti	ONS – \$24 per person	
Soups		
 Roasted plum tomato & vegetable soup 		
Crab & roasted corn chowder		
 Grilled chicken & tortilla soup 		
Salads		
 Bay Club House Salad lettuce, tomato, red onion, cucumber croutons 		
• Classic Hand Torn Caesar hearts of romaine, shaved parmesan, crutons & classic Ca	esar dressing	
• Chopped Kale Caesar kale, shaved parmesan, crutons & classic Caesar dressing		
• South Tampa Citrus artisan lettuce, mandarin oranges, hearts of palm & avoca	do +\$3pp	
 Plant City Salad arugula, goat cheese, strawberries, toasted almond 	+\$3pp	
Sandwiches		
 Chicken Waldorf Croissant classic chicken salad, white meat chicken, mayo, candied walnut, apple & celery 	• Classic Club ham, turkey, & swiss or cheddar, lettuce, tomato & bacon on toasted white or wheat	
 Roasted Turkey & Baby Swiss Wrap spinach & tomato 	• Bay Club Lobster Roll +\$7 lobster salad with lettuce & tomato on brioche bun	10pp 1
 Caprese on Cuban tomato, mozzarella, guacamole, pesto-mayo & red onion on Cuban bread 	• Sliced Beef Tenderloin +5 boursin cheese, roma tomato, crisp greens, horseradish mayo on Cuban bread	58pp
 Antipasto Sandwich ham, salami, provolone, red onion, banana peppers, lettuce, tomato on Cuban bread 		

LUNCh Available until 3pm



{All lunch meals are served with water, iced tea, regular & decaffeinated coffee}

Plated Options	
• California Cobb traditional cobb salad with ranch & Italian vinaigrette dressing & assorted rolls with Hawaiian salt but	\$18pp ter
 Cuban mojo pork, yellow rice, black beans, sweet plantains, house salad & Cuban bread 	\$20pp
• Floribbean Grilled Chicken grilled chicken salsa, rice pilaf, vegetable, house salad & dinner rolls	\$20pp

Build Your Own Sandwich Buffet

{Accompanied with lettuce, tomato, pickle & hand-cut chips} \$18 per person

Choose two:	Choose one:	Choose two:	Choose two:
• White	• Egg salad	• Turkey	• Swiss
• Wheat	 Chicken salad 	• Roast beef	• Cheddar
• Brioche bun	• Tuna salad	• Ham	 Muenster
• Cuban	• Lobster salad +\$10pp	• Salami	 Provolone

Afternoon Pick Me Up _____

{By the Platter Enhancements - Minimum of a dozen per order}

- Chocolate Chip Cookies
- Brownies
- Mini Cheesecakes

Chef's Sweet Treats



{Coming Soon!}

Reception Selections







- - Hors d'oeurves Displays Chef Carving Stations Themed Buffets Plated Dinners

Hors D'Oeurves

Priced per 50pcs



Comfort Food Bites

Meatballs with marinara	\$75
Chicken Quesadilla with salsa	\$125
 Corn Muffins stuffed with pulled pork & bbq Sauce 	\$125
• Frank en Croute with spicy ketchup	\$125
• Mac & Cheese Muffins	\$125
• Beef or Chicken Empanada's with salsa	\$150
Cheeseburger Eggrolls with mac sauce	\$150
 Chicken Cordon Bleu Puff with honey mustard sauce 	\$150
Popular Bites	
Chorizo Stuffed dates with bacon	\$175
Chicken or Beef Satay with peanut sauce	\$150
Corn Pancake with goat cheese & prosciutto	\$150
Stuffed Mushroom with italian sausage	\$150

- Cuban Cigars with mayo-mustard sauce
- Short Rib Arepa cilantro & avocado crema
- Beef Wellington with horsey sauce
- Gorgonzola Tenderloin in bacon

Garden Lovers

Caprese Skewers	\$125
• Guava Goat Cheese Tarts	\$125
 Individual Crudité Luxuries 	\$125
• Spanakopita	\$125
• Veggie Spring Roll with sweet chili sauce	\$125
Boursin Stuffed Artichoke	\$150
• Cranberry Walnut Brie	\$150
Raspberry Almond Brie	\$150
 Stuffed Mushrooms with spinach 	\$150

From the Sea _____

\$175	 Crab Rangoon with sweet chili sauce 	\$125
\$150	 NOLA Shrimp & Grits on a spoon 	\$175
\$150	• Paella bites with shrimp, chorizo & garlic aioli	\$175
\$150	• Smoked Salmon Crostini with boursin	\$175
\$150	• Stuffed Mushrooms with crab & cream cheese	\$175
\$175	 Togarashi Tuna Wonton with wasabi 	\$175
\$200	• Tuna Poke Tart	\$175
\$200	 Bacon Wrapped Scallops 	\$200
	• Mini Crab Cakes with remoulade sauce	\$200
	• Lobster Phyllo Tarts	\$200

Displays Medium 12001 · Large 24001

• Lemon, ricotta, kale & pine nuts

Medium 12ppl · Large 24ppl			
Garden Display		medium \$75	large \$150
a collection of fresh raw, steamed & pickled veg and served with dipping sauces	etables, artfully arranged		
Seasonal Fruit Display		medium \$75	large \$150
hand cut seasonal fruit platter with an assortme			
grapes & a berry yogurt dipping sauce			
Lebanese Duo Display		medium \$75	large \$100
black bean hummus & cumin-lime hummus, veg served with naan	gies, tzatziki sauce		
Yacht Club Cheese Display		medium \$125	large \$25(
imported & domestic cheeses with an assortmen	nt of crackers &		
crostini with fresh & dried fruits & nuts			
Shrimp Cocktail Display			\$175 per 50pc
jumbo shrimp, cocktail sauce, louis sauce & fres	h lemons		
Antipasto Display		medium \$200	large \$30(
Italian style, sliced meats & cheeses with olives, Tuscan bean salad with crostini & breadsticks	pickled vegetables &		
Dip City	Wing City		
{Served with crostini & tri-colored tortilla chips}	50pcs = \$75, 100pcs = \$	140, 150pcs = \$195	
your choice of	Flavors	Dry rubs	
• spinach & artichoke \$100	• Buffalo	 blackened 	
• buffalo chicken \$125	 Daytona BBQ 	 lemon pepp 	ber
• spicy louisiana shrimp \$150	• Carolina BBQ		
• 7 layer \$100	 garlic parmesan 		
• chili cheese \$100	• sweet thai chili sauc	e	
Flatbread		\$40	per flatbread
• Black & bleu beef tenderloin tips sliced mushroom, green onion & blue cheese cream sauce	 Roasted garlic, tom feta & Kalamata oli 		
• Chicken & smoked gouda with spinach	• Buffalo chicken wit	h bleu cheese	
• Shrimp Margarita			

Chef Carving Stations

\$150 per attendant needed & based per person



 Mojo pork steamship with dijon mustard & petite rolls 	\$14
 Beef steamship with dijon mustard & petite rolls 	\$16
 Spiral cut ham with honey mustard & petite rolls 	\$16
 Fresh herb & garlic rubbed beef tenderloin with horseradish sauce & petite rolls 	\$22
 Prime rib with horseradish sauce, au jus & petite rolls 	\$28

Specialty Food Stations

Bay Club Salad Bar

with artisan greens and an array of fresh ingredients of tomato, cucumber, diced red onion, feta, cheddar-jack cheese, sliced black olives, croutons, dried cranberries, candied pecans & garbanzo beans

Choice of Two Dressings

balsamic vinaigrette, cucumber wasabi, ranch, creamy italian vinaigrette or blueberry-pomegranate vinaigrette, blue cheese

Mashed Potato Bar

with Idaho redskin & Georgia sweet potatoes with a collection of toppings to include sour cream, bacon bits, cheddar-jack cheese, steamed broccoli, diced chicken, marshmallows & candied pecans

French Fry Bar

with shoestring, waffle cut fries & tater tots with toppings to include chili, queso, cheddar-jack cheese, banana peppers, ranch dressing & guacamole

\$12

\$12

Themed Buffets

includes iced tea & lemonade

BBQ Buffet

\$30 per person

- BBQ bone in chicken with choice of Carolina gold, honey cilantro or classic bbq sauce
- Mojo pulled pork in a classic bbq sauce
- Corn muffins
- Hickory smoked baby back ribs +\$5pp with choice of sauce
- Fruit cobbler with whipped cream

Choose 3 Sides

- House made mac & cheese
- Corn cobbettes
- House or caesar salad
- Loaded potato salad
- Mandarin orange cole slaw
- Bourbon baked beans
- Mexican street corn
- +\$3pp

+\$10pp

tater tots & waffle fries with cheese, jalapenos, scallions, sour cream, bacon & queso

Spa Buffet

Fry bar

\$28 per person

- Fresh fruit & berry yogurt parfaits
- Fresh veggie crudité with cilantro-lime hummus
- Grilled chicken with pico de gallo
- Grilled salmon with tropical fruit salsa
- Super veggie slaw
- Red jasmine rice & quinoa salad
- Chocolate dipped strawberries

Make it great with one of these additions

 Avocado toast 	+\$3pp
 Shrimp luxury with cocktail sauce or guacamole 	, ćana
with cocktail sauce of guaramole	+\$3pp
• Gazpacho	+\$3pp
classic tomato or tropical fruit	

All American Buffet ____

\$28 per person

- Grilled angus burgers with all the trimmings
- Hebrew National hot dogs with all the trimmings
- Classic tater tots
- Hand cut watermelon slices
- Traditional cole slaw
- Southern style potato salad
- Assorted cookies

Make it great with one of these additions

• Beer brats	+\$3pp
 Grilled chicken breast 	+\$4pp
• Kielbasa	+\$4pp

Themed Buffets

includes iced tea & lemonade

Taste of Tuscany _

{House made garlic bread & mini canoli luxuries included}

\$32 per person

Choose One		Choose Two		Choose One
• Bay Club house salad		• Chicken Limone		• Baked Ziti with marinara
• Italian		• Chicken Parmesan		• Pasta Primavera with alfredo
• Caprese		• Grilled Sausage		• Stuffed Shells spinach alfredo
 Chopped 	+\$5pp	• Classic Marinara Meatballs		• Lasagna with bolognese +\$2pp
		• Short Rib Barolo	+\$5pp	Gnocchi with marinara or bolognese sauce +\$2pp

Let's Taco 'bout It

\$32 per person

- Chicken enchiladas
- Seasoned taco meat
- Corn & flour tortillas
- Shredded lettuce
- Freshly diced tomatoes & onions
- Cheddar jack cheese
- Homemade salsa
- Sour cream
- Spanish rice
- Tri-Colored tortilla chips with salsa fresca
- Churros

Make it great with one of these additions

- Chicken flautas +\$3pp
 Salsa trio bar +\$4pp
 Chicken & steak fajitas +\$6pp
- Shrimp & scallop ceviche shooters +\$6pp

Havana Nights

\$30 per person

- Mini Cuban sandwiches
- Ensalada Cubana with garlic vinaigrette
- Chili-lime plantains
- Yuca fries with garlic aioli
- Mojo pulled pork
- Chicken margarita over yellow rice
- Flan OR Guava luxury

Make it great with one of these additions

- Black beans with white rice +\$3pp
- Ham croquettes +\$3pp
- Picadillo with white rice +\$3pp
- Stuffed potatoes +\$3pp
- Arroz con pollo +\$4pp

Dinner, Buffet or Plated

\$60 per person

The First Mate		Salad choose one
{Includes iced tea, regular & decaffeinat	ed coffee}	{With freshly baked rolls
Displayed choose two		• House Salad
• Spinach & artichoke dip		tomato, olives, cucumb
• Chips & queso dip		Caesar Salad, parmesa
• Artichoke & bacon dip		 Spinach & Bacon Sala with sliced mushroom
 Buffalo chicken dip 		• Bay Club Citrus Salad
• Hummus trio tray		mandarin, hearts of pa
• NOLA bbq shrimp dip	+\$2pp	• Wedge Salad
• Assorted cheese & brie display	+\$3pp	bacon, blue cheese, dri
• Cheese & charcuterie board	+\$6pp	Entrées choose two
• Raw bar	+market price	 Sautéed Chicken Brea
Passed Butler Style choose three		champagne, bruschetta
Served Hot		bleu cheese, marsala w
• Cuban cigars		 Roasted White fish piccata, ginger & soy sa
• Meatballs with marinara		• Herb Crusted Grilled
• Corn muffins stuffed with pulled por	k	with an apple demi-gla
 Chicken cordon bleu puff 		 Braised Boneless Sho with red wine demi-gla
• Spanakopita		Flat Iron Steak
• Frank en croute		with chimichurri sauce
• Empanadas (beef, chicken or vegetable	2)	Pecan Crusted Salmo
 Bacon wrapped scallops 	+\$2pp	with honey mustard cre
• Crab cakes	+\$2pp	Prime Rib with horser
Served Cold		Accompaniments cho
 Traditional bruschetta 		 Garlic mashed potato
• Roasted grape, thyme & goat cheese	e on crostini	 Roasted red potatoes
• Peach, prosciutto & ricotta crostini		• Rice pilaf
• Grilled corn, crema Mexicana & cilar	itro crostini	 Pesto orzo with toma
• Boursin with grilled asparagus & almor	nds crostini	 Cilantro & saffron ric
 Caprese skewers 		 Green beans
 Antipasto skewers 		 Vegetable medley
• Icy spicy shrimp on a cucumber whe		 Broccolini
 Grouper Ceviche shooters 	+\$3pp	 Asparagus

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ls & butter}

- bers, red onion, croutons
- san & croutons
- lad +\$1pp & egg
- d +\$2pp alm, red onion, goat cheese
- +\$2pp ried cranberries, candied pecans
- ast a style, open face cordon with mushrooms
- sauce, cilantro cream sauce
- **Pork Medallions** ace
- ort Rib ace
- c
- +\$3pp on ream
- +\$5pp radish & au jus
- oose two
- oes
- s
- ato
- ce
- +\$1pp • White cheddar chipotle mashed +\$2pp • Cauliflower rissoto +\$2pp

Dinner, Buffet or Plated

\$75 per person

The Horizon Packages _

{Includes iced tea, regular & decaffeinated coffee}

Displays choose two

- Dirty martini dip with crostini, pretzels & bagel chips
- Artisan cheese display
- NOLA crab dip
- Raw veggie crudité with hummus & naan
- Chef Garden

pickled carrots, balsamic grilled asparagus, grilled eggplant, roasted parmesan tomato, marinated mushrooms, blistered green beans, roasted sweet peppers

• Flatbread Trio

Lemon, ricotta & kale

Roasted garlic, tomato, artichoke, feta & Kalamata olives Buffalo chicken, bleu cheese

Passed Butler Style choose three

- Beef wellington with horseradish sauce
- Lobster phyllo tarts
- Crab cakes with remoulade
- Cheeseburger eggrolls
- Chorizo stuffed dates with bacon
- Bacon wrapped scallop
- Paella bites with shrimp & chorizo
- NOLA shrimp & grits spoon
- Togarashi tuna wonton
- Smoked salmon crostini with boursin cheese
- · Corn pancake with goat cheese & prosciutto
- Mac & cheese muffins
- Short rib arepa with cilantro & avocado crema

Salad choose one

{Includes fresh baked rolls & butter}

- Bay club citrus salad mandarin, hearts of palm, red onion, goat cheese
- Wedge salad bacon, blue cheese, dried cranberries, candied pecans
- Spinach & Bacon Salad, sliced mushroom & egg
- Plant City arugula, goat cheese, strawberries, toasted almonds
- Ybor +\$1pp salami, parmesan, green olives, swiss cheese
- Caprese, tomato, basil & fresh mozzarella +\$2pp
- Entrées choose two
- Roasted Airline Chicken Breast with lemon & rosemary
- Pecan Crusted Salmon with honey mustard cream
- Crab Stuffed Shrimp with a rosemary lemon butter sauce
- Sweet Onion Braised Short Rib with tomato balsamic jus
- Grilled Duroc Pork Chop with artichoke, bacon & leek cream
- · Mahi Mahi Macadamia with a coconut mango glaze
- Prime Rib with au jus & horseradish +\$3pp
- Bacon Wrapped Filet +\$8pp

Accompaniments choose two

- · Chipotle white cheddar mashed
- Roasted red potatoes
- Potato gratin
- Cauliflower rissoto
- Red jasmine rice blend
- Bacon mac & cheese
- Broccolini
- Bacon & onion brussel sprouts
- · Roasted vegetable medley
- Asparagus +\$1pp
- Mushroom risotto cake
 +\$2pp
- Twiced baked potato +\$2pp
- Lobster mac & cheese +\$4pp

Dinner, Buffet or Plated

\$90 per person

The Captain

{Includes iced tea, regular & decaffeinated coffee}

- Displayed choose two
- Dirty Martini Dip with crostini, pretzels & bagel chips
- Artisan Cheese Display
- NOLA Crab Dip
- Raw Veggie Crudité with hummus & naan
- Chef Garden

pickled carrots, balsamic grilled asparagus, grilled eggplant, roasted parmesan tomato, marinated mushrooms, blistered green beans, roasted sweet peppers

- Flatbread Trio
 - Lemon, ricotta & kale

Roasted garlic, tomato, artichoke, feta & Kalamata olives

Buffalo chicken, bleu cheese

Passed Butler Style choose three

- Beef wellingtons with horsey sauce
- Lobster phyllo tarts
- Crab cakes with remoulade
- Cheeseburger eggrolls
- Chorizo stuffed dates with bacon
- Bacon wrapped scallop
- Paella bites with shrimp & chorizo
- NOLA shrimp & grits spoon
- Togarashi tuna wonton
- Smoked salmon crostini with boursin cheese
- Corn pancake with goat cheese & prosciutto
- Mac & cheese muffins
- Short rib arepa with cilantro & avocado crema

Salad choose one

{Fresh baked rolls & butter}

- Bay Club Citrus Salad mandarin, hearts of palm, red onion, goat cheese
- Wedge Salad bacon, blue cheese, dried cranberries, candied pecans
- Spinach & Bacon Salad, sliced mushroom & egg
- Plant City arugula, goat cheese, strawberries, toasted almonds
- Ybor salami, parmesan, green olives, swiss cheese +1pp
- Caprese, tomato, fresh mozzarella & basil +2pp
- Entrées choose two
- Grilled Filet Mignon with coffee crust & blackberry demi
- Lobster Stuffed Filet Mignon with boursin demi
- Sea Scallops with a sweet chili butter cream
- Steamed Lobster Tail with lemon and butter
- Grouper Oscar with crabmeat, asparagus & hollandaise
- NY Strip with mushroom madeira sauce
- Crab Stuffed Flounder with lobster sauce

Accompaniments choose two

- Chipotle white cheddar mashed
- Roasted red potatoes
- Potato gratin
- Cauliflower rissoto
- Red jasmine rice blend
- Bacon mac & cheese
- Broccolini
- Bacon & onion brussel sprouts
- Roasted vegetable medley
- Aspargus +1pp
- Mushroom risotto cake +\$2pp
- Twiced baked potato +\$2pp
- Lobster mac & cheese +\$4pp

Beverage Services

Pricing Per Drink



Upon Consumption & Cash Bars

• Additional Bar Fee - \$150

Liquor Selections

Red Bull/Ginger Beer Mixers \$1 per drink

Crew \$7	Mate \$9	Captain \$12
• Smirnoff	• Tito's	• Grey Goose
• Ron Rio	• Endless Summer	• Bacardi
 Trader Vic's 	• Captain Morgan	• Mount Gay
McCormick	• Bombay	• Bombay Sapphire
• Rio Grande	 Jose Cuervo 	Patron
• Early Times	• Jack Daniels	• Crown Royal
McCormick	• Jim Beam	• Makers Mark
• Clan Macgregor	• Dewar's White Label	• Glenfiddich 12yr
Domestic Beer Selections		ctions
• Micheloh Illtra		• Corona
 Seasonal Draft Beers 	• Stella	 New Castle
	 Smirnoff Ron Rio Trader Vic's McCormick Rio Grande Early Times McCormick Clan Macgregor 	 Smirnoff Ron Rio Endless Summer Trader Vic's Captain Morgan McCormick Bombay Rio Grande Jose Cuervo Early Times Jack Daniels McCormick Jim Beam Clan Macgregor Dewar's White Label

• Miller Lite

Wine Selections

Crew	\$7	Mate	\$10	Captain	\$15
• Chardonnay	/	• Hahn Char	rdonnay	• Sonoma Cu	itrer Chardonnay
• Pinot Grigic		• San Angel	o Pinot Grigio	Loveblock	Pinot Grigio
• Merlot		• Charles Sr	nith Merlot	• Meiomi Me	rlot
• Cabernet B	end	• Hahn Cabe	ernet	Chateau Me	ontelena Cabernet

NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES! Prices are inclusive of tax and service charge

Beverage Services

Hosted Open Bars

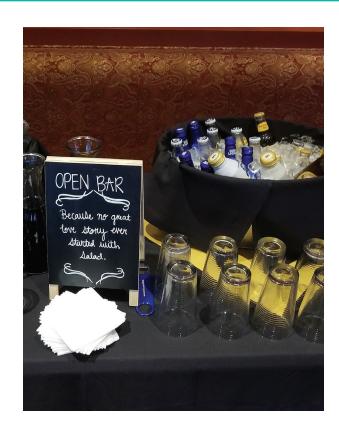
{Pricing is on a per person basis}

• Additional Bar Fee - \$150

	Beer & Wine	Crew	Mate	Captain
1st Hour	• \$15	• \$18	• \$23	• \$30
Each Additional Hour	• \$5	• \$7	• \$9	• \$10

Suite Packages

Buddiy Bottles	
Carafe of House Prosecco	\$22
• Grandial Champagne	\$26
• Zonin Prosecco	\$30
• Haute Couture Rose	\$65
• Schramsberg Blanc de Blanc	\$65
• Charles Heidsick Rose	\$95
Buckets of Splits	
 Mionetto Prosecco Brut 4 splits for \$30 OR \$10 each 	
• Pommery Pop Extra Dry Brut or Mix or Match 4 Splits for \$60 OR \$20 ed	
Buckets of Beer	
• Domestic Beers	5 for \$25
 Imported/Craft Beers 	5 for \$30
 Pitchers of beer 	\$20 (64oz)



Glassware Packages

Enhance the elegance of your gathering with these available upgraded packages!

Acrylic Glasses \$3 per person

- Water
- Stemless Wine
- Champagne Flutes
- Coffee Mugs

Hard Plastic Glasses

\$4 per person

- Water
- Wine
- Champagne Flutes
- *NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES!* Prices are inclusive of tax and service charge

Gourmet Beverage Stations



\$12pp

\$15pp

Bubbly Bar

• Champagne Flutes

- Prosecco
- Orange Juice
- Peach Juice
- Passionfruit Juice
- Assorted Berries

Liquor Upgrade Options+\$2pp

- Peach, Apricot or Blackberry Schnapps
- Chambord
- St Germaine

Bloody Mary Bar

- Glassware & Ice
- Vodka
- Pepper Vodka
- Citron Vodka
- Zing Zang Bloody Mary Mix
- Worcestershire Sauce
- Tabasco
- Celery
- Olives
- Lemon Wedges
- Lime Wedges

Upgrade Options+\$3pp

- Antipasto Skewers
- Shrimp Skewers
- Bacon

Mule Bar

Copper Mule Mugs

- .
- Ice
- Vodka
- Ginger Beer
- Lime Juice
- Lime Wedges

Upgrade Options+\$3pp

- Deep Eddy Flavored Vodkas
- Assorted Fruit & Berries



Gourmet Coffee Station

\$10pp

\$12pp

- Irish Coffee Mugs
- Regular Coffee
- Decaf Coffee
- Hot Tea
- Cream & Sugar
- Flavored Syrups
- Kahlua
- Baileys
- Frangelico
- Rock Candy Swizzle Sticks

NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES! Prices are inclusive of tax and service charge

Specialty Beverage Displays

Pitchers & Dispensers



Bay Club Sangria

Red or White Wine, Bacardi Limon, Peach Schnapps, Blackberry Brandy, Orange Juice, Pineapple Juice, Assorted Berries & Citrus

- 1 Pitcher (90oz) \$50
- Dispenser (3 Gallon) \$200

Bay Club Margarita

Tequila, Triple Sec, Sour Mix, Orange Juice, Fresh Lime Juice, Muddled Limes & Muddled Orange

- 1 Pitcher (90oz) \$60
- Dispenser (3 Gallon) \$240

Rum Punch_

Light Rum, Dark Rum, Orange Juice, Pineapple Juice, Cranberry Juice, Grenadine & Fresh Lime Juice

- 1 Pitcher (90oz) \$60
- Dispenser (3 Gallon) \$240

Cucumber Cooler _____

Vodka, St Germaine, Muddled Mint, Muddled Cucumber, Fresh Lime Juice & Soda Water

- 1 Pitcher (90oz) \$65
- Dispenser (3 Gallon) \$260

Signature Cocktails

Add a custom cocktail crafted by one of our mixologists.

Displayed and/or butler passed at your event!