



# The Bay Club at Westshore Yacht Club

2025 Wedding Package

**Amy Winkleman**

Private Event Manager

Office: 813-489-1415

Cell: 813-704-9136

[awinkleman@bayclubatwestshore.com](mailto:awinkleman@bayclubatwestshore.com)

6003 Beacon Shores St. Tampa Fl. 33616

# Event Rooms and Spaces

---

## Bistro



The Bistro, situated in the main dining room on the upper level of the clubhouse, is a delightful dining destination offering breathtaking views of Westshore Yacht Club's Marina and the stunning Tampa Bay. Through expansive floor-length windows, guests can enjoy the scenic beauty while relishing a meal. With a seating capacity of up to 100 guests, The Bistro is perfectly equipped to host an array of gatherings, from intimate dinners to larger celebrations. Its unique ambiance and picturesque setting make it an ideal choice for those looking to experience fine dining in an exquisite environment.

---

## The Studio



The studio, situated on the far right and directly opposite of the bistro on the second level, is an excellent choice for hosting a variety of intimate events. Whether you're planning a small birthday party, a cozy baby shower, or need a stylish bridal room, this versatile space has you covered. With the capacity to comfortably accommodate up to 40 guests, it provides an inviting and functional environment for your special gatherings.

---

## Semi-Private Dining Room



The Semi-Private Dining Room, situated in the cozy alcove of the Bistro, provides a stunning setting with its mid floor-length windows that offer breathtaking water views of Westshore Marina. This versatile space is perfect for hosting intimate luncheons, business meetings, or semi-private dinners, comfortably accommodating up to 40 guests for a sit-down meal.

---

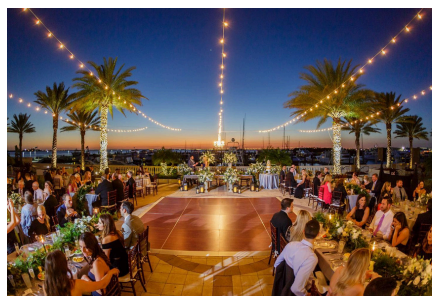
## The Port Room



The Port Room is an ideal venue for small, intimate gatherings, perfect for business meetings or professional presentations. Equipped with state-of-the-art facilities, it accommodates PowerPoint presentations seamlessly, ensuring your meeting runs smoothly. The space comfortably holds up to 32 guests, providing a cozy yet professional atmosphere.

---

## The Pool Deck



The Pool Deck is the perfect place to enjoy a waterfront view and watch the sunset with all your guests. It can comfortably accommodate up to 250 people for a sit-down dinner and a maximum of 400 people for a reception-style event. Whether you're planning a wedding, corporate event, or any special gathering, the Pool Deck offers a stunning backdrop and ample space to create unforgettable memories.

---



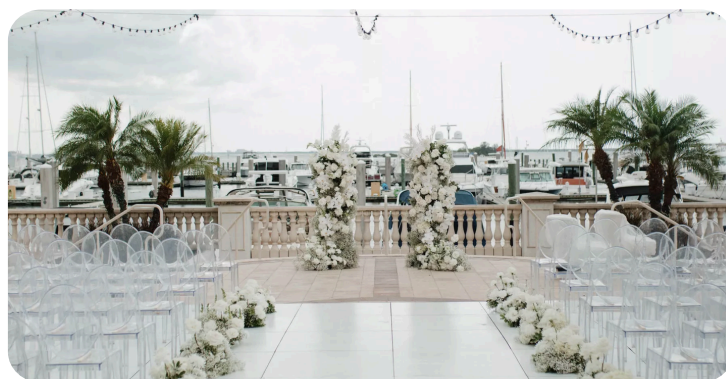
# WEDDING PACKAGE

## THE CEREMONY



### POOL DECK

The ideal serene setting for an outdoor wedding features a stunning sunset backdrop and white garden chairs for your vow exchange. Our dedicated staff will meticulously attend to every aspect, enabling you to unwind and fully embrace the happiness and love of your wedding day.



### PORTO COCHERE

In the front of our venue to create a different back ground from your ceremony to your reception our beautiful Porto Cochere can be a perfect place to say "I Do" with a beautiful floral background. As you transition to the reception, the change of scenery offers a delightful surprise, making each moment uniquely memorable. The Porto Cochere provides not just a stunning backdrop, but also a sense of elegance and charm that will make your wedding day truly extraordinary.



## HORS D'OEUVRES

Priced per 50 pieces- Minimum of 50 pieces

Butler passed \$75 per attendant

### Cold Hors D'Oeuvres

- Texas Caviar- \$125
- Jumbo Shrimp Cocktail \$200
- Tuna Poke on Wonton Chips- \$175
- Prosciutto Wrapped Asparagus- \$125
- Cranberry, Cream Cheese & Prosciutto-\$100
- Chicken Salad with Grapes & Pecans on a Crostini-\$125
- Lobster Salad on Endive- \$175
- Tomato Caprese Skewer- \$150
- Stuffed Peppadew-\$100
- Icy Spicy Shrimp- \$150
- Bruschetta- \$125
- Antipasto Skewers- \$175
- Street Corn Crostini- \$125
- Mini Cubans- \$125
- Strawberry, Goat Cheese & Balsamic Crostini- \$125

### Hot Hors D' Oeuvres

- Flank Steak Skewers with Chimichurri \$175
- Fried Ravioli with Marinara \$125
- Pressed Mini Cubans \$150
- Mini Crab Cakes with Remoulade \$200
- Cuban Cigars with Mayonnaise and Mustard \$150
- Crab Rangoon's with Sweet Thai Chili \$150
- Sausage & Pepper Skewers \$100
- Bourbon Chicken Skewers \$150
- Bacon Wrapped Tenderloin with Gorgonzola \$200
- Coconut Shrimp with Thai Chili Sauce \$200
- Bacon Wrapped Shrimp with Bang Bang Sauce \$200
- Bacon wrapped Scallops with Barbeque Sauce \$125
- Bacon Wrapped Figs with Sweet Thai Chili Sauce \$125
- Stuffed Mushrooms with Choice of Bread Crumbs, Crab Meat OR Italian Sausage \$175
- Meatballs with Choice of Sauce \$125
- Vegetable OR Pork Pot Stickers \$150
- Chicken Quesadilla with Salsa \$125



## MAKE IT GREAT ENHANCEMENTS

\$250 Chef Fee Required per Attendant  
Must accompany a variety of Hors D'Oeuvres

### Specialty Carved Stations

Glazed Ham with Honey Mustard & Rolls serves 25 ~\$400

Roasted Turkey Breast with Cranberry Relish & Rolls serves 35 ~\$550

Roasted Prime Rib of Beef & Rolls serves 20 \$650

Tenderloin with Au Jus, Horse Radish & Rolls serves 15 ~\$550

Top Round With Au Jus & Creamy Horseradish & Rolls serves 25~\$550

### Specialty Action Stations

#### **Fresh Garden Salad Station~ \$10 Per Person**

Choice of Caesar OR Bay Club House Salad

#### **Mashed Potato Bar~ \$15 Per Person**

Creamy Mashed Potatoes & Sweet Mashed Potatoes topped with Cheddar Jack Cheese, Candied Pecans, Crumbled Bacon, Whipped Butter, Sour Cream, Marshmallows, Brown Sugar & Chives

#### **Add Baby Chicken OR Baby Shrimp \$18**

#### **Pasta Explosion Action Station \$20 Per Person**

Pasta Sautéed with Marinara & Alfredo Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Sliced Mushrooms, Peppers, Black Olives, Onion, Garlic, Spinach, & Garlic Rolls

#### **Add Chicken OR Meatballs \$25 PP Add Shrimp \$28 PP**

#### **Macaroni & Cheese Bar ~ \$18 Per Person**

Macaroni served in a Martini Glass with Cheese & Alfredo Cream Sauce, with Sun Dried Tomatoes, Diced Ham, Bacon, Jalapeños, Roasted Corn, Basil, Parmesan Cheese

#### **Add Shrimp OR Popcorn Chicken \$20 PP**

#### **Stir Fry Action Station \$25 Per Person**

Carrots, Onions, Peppers, Broccoli, Chives, Green Beans, Peas, Zucchini, Pineapple, & Nuts over Sweet Thai Chili OR Teriyaki Sauced & Steamed Rice

#### **Add Shrimp, Chicken OR Beef \$28 PP**

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.

## RECEPTION PACKAGE

\$85 Per Person Plated

\$95 Per Person for Buffet

### Stationed Hors D'Oeuvres- select 4

Grilled Bacon Wrapped Figs  
Vegetable Egg Rolls with Sweet Thai Chili  
Meatballs with Choice of Sauce  
Prosciutto Wrapped Asparagus  
Cuban Cigars with Mayo Mustard  
Street Corn Crostini  
Texas Caviar  
Breaded Artichoke Hearts with Romano Cheese  
Stuffed Peppadew  
Icy Spicy Shrimp  
Antipasto Skewers  
Caprese Skewers  
Strawberry, Goat Cheese & Balsamic Crostini

### Salad- Select 1

#### Served with Baked Rolls & Butter

**House Salad-** Mixed Greens, Tomato, Olives, Cucumbers, Red Onions, Carrots, & Black Olives

**Caesar Salad-** Hand Torn Romaine with Shaved Parmesan & Croutons

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, Parmesan Cheese tossed in a Red Wine Vinaigrette +1pp

**Mini Cobb Salad-** Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack Cheese, Croutons +2pp

**Pecan Salad-** Mixed Greens, Candied Pecans, Cranberries, Goat Cheese +1pp

### Entree's-Select 2

Sautéed Chicken Breast with Choice of Sauce

(Champagne, Bruschetta, Picatta, Marsala, Tropical Salsa)

Mahi with Choice of Sauce

(Picatta, Tropical Salsa, Cilantro Cream, Teriyaki Glaze)

Herb Crusted Grilled Pork Medallions with an Apple Demi- Glace, Chimichurri, OR Au Poivre

Braised Boneless Short Rib with Red Wine Demi-Glace

Flank Steak with Chimichurri, Au Poivre, OR Diane

Grilled Salmon with Bourbon, Tropical Salsa, Orange Marmalade, Mediterranean or Beurre Blanc

Filet with Chimichurri, Au Poivre OR Diane +5pp

### Sides- Select 1 Starch & 1 Vegetable

Rice Pilaf

Steamed White Rice

Roasted OR Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Potatoes

Broccoli

Glazed Carrots

Green Bean Almondine

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

## HORIZON PACKAGE

\$100 Per Person Plated

\$110 Per Person for Buffet

### Stationed Hors D'Oeuvres- select 4

Beef Wellington With Horseradish Sauce  
Bacon Wrapped Scallop with Bbq Sauce  
Tuna Poke Wonton Chips  
Stuffed Mushrooms With Italian Sausage OR Crabmeat  
Mini Crab Cakes with Remoulade  
Cuban Cigars with Mayo Mustard  
Vegetable Egg Rolls with Sweet Thai Chili  
Shrimp Cocktail  
Cajun Shrimp & Grits  
Street Corn Crostini  
Bruschetta  
Smoked Salmon Crostini With Boursin Cheese  
Stuffed Peppadew  
Antipasto Skewers

### Salad- Select 1

#### Served with Baked Rolls & Butter

**House Salad-** Mixed Greens, Tomato, Olives, Cucumbers, Red Onions, Carrots, & Black Olives

**Caesar Salad-** Hand Torn Romaine with Shaved Parmesan & Croutons

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, Parmesan Cheese tossed in a Red Wine Vinaigrette +1pp

**Mini Cobb Salad-** Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack Cheese, Croutons +1pp

**Flower Salad-** Leaf Lettuce, Flowered Carrots, Radishes, Tomatoes, Red Onions, Cucumber, Cranberries +2pp

### Entree's- Select 2

Sautéed Chicken Breast with Choice of Sauce

(Champagne, Bruschetta, Picatta, Marsala, Tropical Salsa)

Grilled Mahi with Choice of Sauce

(Picatta, Tropical Salsa, Cilantro Cream, Teriyaki Glaze)

Herb Crusted Grilled Pork Medallions with an Apple Demi- Glace, Chimichurri, OR Au Poivre

Braised Boneless Short Rib with Red Wine Demi-Glace

Flank Steak with Chimichurri, Au Poivre, OR Diane

Grilled Salmon with Choice of Sauce

(Bourbon, Tropical Salsa, Orange Marmalade, Mediterranean OR Beurre Blanc)

Filet with Chimichurri, Au Poivre OR Diane +5pp

### Sides- Select 1 Starch & 1 Vegetable

Loaded Mashed Potatoes

Roasted Red Potatoes

Potato Gratin Stack

Garlic Mashed Potatoes

Red Jasmine Rice

Bacon & Onion Brussel Sprouts

Risotto

Roasted Red Vegetables

Asparagus

Truffle Potatoes



## CAPTAIN PACKAGE

\$145 Per Person Plated

\$160 Per Person for Buffet

### Stationed Hors D'Oeuvres- select 4

Beef Wellington With Horseradish Sauce  
Bacon Wrapped Scallop with Bbq Sauce  
Tuna Poke Wonton Chips  
Stuffed Mushrooms With Italian Sausage OR Crabmeat  
Mini Crab Cakes with Remoulade  
Cuban Cigars with Mayo Mustard  
Coconut Shrimp with Orange Thai Chili Sauce  
Flank Steak Skewers with Teriyaki  
Shrimp Cocktail  
Cajun Shrimp & Grits  
Lobster Endive  
Bruschetta  
Smoked Salmon Crostini With Boursin Cheese  
Stuffed Peppadew  
Antipasti Skewers

### Salad- Select 1

#### Served with Baked Rolls & Butter

**House Salad-** Mixed Greens, Tomato, Olives, Cucumbers, Red Onions, Carrots, & Black Olives  
**Caesar Salad-** Hand Torn Romaine with Shaved Parmesan & Croutons  
**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, Parmesan Cheese tossed in a Red Wine Vinaigrette +1pp  
**Mini Cobb Salad-** Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack Cheese, Croutons  
**Flower Salad-** Leaf Lettuce, Flowered Carrots, Radishes, Tomatoes, Red Onions, Cucumber, Cranberries

### Entree's- Select 2

Chateaubriand with Herbed Garlic Butter  
Grilled Filet Mignon with Coffee Crust OR Demi-Glace OR Oscar  
Sea Scallops with a Beurre Blanc Sauce  
Chilean Sea Bass poached with a Teriyaki Sauce  
Airline Chicken Breast stuffed with Sundried Tomatoes, Artichoke, & Boursin Cheese

### Sides- Select 1 Starch & Vegetable

Loaded Mashed Potatoes	Bacon & Onion Brussel Sprouts
Roasted Red Potatoes	Risotto with Wild Mushrooms OR Lobster
Potato Gratin Stack	Roasted Red Vegetables
Garlic Mashed Potatoes	Asparagus Wrapped in Bacon
Red Jasmine Rice	Truffle Potatoes
Broccolini	

## DESSERTS

\$250 Chef Fee Required per Attendant

### Stations

#### **Sundae Bar~ \$10 Per Person**

Vanilla & Chocolate Ice Cream, Chopped Nuts, Hot Fudge, Hot Caramel Sauce, Sprinkles, Chocolate Chips, Crumbled Cookies, & Whipped Cream

#### **Cobbler Action Station~ \$8 Per Person**

Fruit Cobbler A La Mode, Your Choice of Cheery, Apple, OR Peach, Topped with Vanilla Bean Ice Cream

#### **Banana Foster Action Station~ \$12 Per Person**

Sauce Of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur, & Flambeed Bananas served with Vanilla Ice Cream

#### **Cherries Jubilee Action Station~ \$10 Per Person**

Cherries & Liqueur Flambeed & Served over Vanilla Ice Cream

#### **Flaming Donut Action Station~ \$12 Per Person**

Glazed Donuts Tossed in a Flambeed Bourbon Sauce Served over Vanilla Ice Cream

### By The Piece

\$6 Per Slice

Apple Pie OR Pecan Pie

Red Velvet Cake

Cheesecake topped with Seasonal Fruit

Classis Chocolate Cake

## CHEFS SIGNATURE LUXURIES

Ordered By the Dozen \$3.50 Each

Apple Pie

Chocolate Mousse

Panna Cotta

Key Lime Pie

Tiramisu

Stacked Boston Cream Pie

Banana Pudding

Strawberry Shortcake

Tres Leches

Carrot Cake

Red Velvet Pudding Shots

Chocolate & Peanut Butter Creme

Deconstructed Cheesecake

Chocolate Covered Strawberries

## CASH BAR & UPON CONSUMPTION PRICING

*Cash Bar is available for a fee of \$150 per Bartender*

*The State Of Florida Liquor Control Board regulates the sale and service of alcoholic beverages, It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises, We reserve the right to refuse the service to anyone who appears intoxicated or underage. NO Shots, Doubles OR Straight Pours Permitted*



### Mate Package

*Tito's  
Blue Chair Bay  
Captain Morgan  
Beefeater  
Sauza  
Jack Daniels  
Jim Bean  
Dewar's White Label*

**\$9**

### Captain Package

*Grey Goose  
Bacardi  
Mount Gay  
Bombay Sapphire  
Patron  
Crown Royal  
Makers Mark  
Glenfiddich 12yr*

**\$14**

### Import & Domestic Beer

*Corona  
Heineken  
Stella  
Miller Lite  
Michelob Ultra  
Guinness  
Bud Light  
Coors Light  
Youngling  
Seasonal IPA*

**\$7**

**House Wine**  
*Cabernet Sauvignon, Merlot  
Chardonnay Pinot Grigio  
Champagne*

**\$9**

**Gourmet  
Beverage Station**  
**\$5**

**Assorted Soda  
&  
Bottled Water**

**\$2.50**



# *Open Bar Service*

Prices are on a Per Person Basis

Completely Stocked Bars featuring Call OR Premium Brand Liquors charged on a per Hour Basis  
Charges are based upon measured quantities of liquor with a standard pour. The number of bartenders will be determined based upon proper service standards for the guaranteed service.

## *Beer & Wine*

1 Hour~ \$25  
2 Hours~ \$31  
3 Hours ~\$35  
4 Hours ~\$40  
5 Hours~ \$45

## *Mate*

1 Hour~ \$28  
2 Hours~ \$35  
3 Hours ~\$45  
4 Hours ~\$58  
5 Hours~ \$62

## *Captain*

1 Hour~ \$30  
2 Hours~ \$40  
3 Hours ~\$50  
4 Hours ~\$60  
5 Hours~ \$70

Bubbly Bottles:  
Champagne \$28  
All Other Bottles upon Request

# CATERING INFORMATION & GUIDELINES

Please review the following information to ensure that your experience is memorable & successful

## GUIDELINES ON MENU SELECTION:

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten free, or personal preferences so that we may provide a positive dining experience. **Please note all prices are subject to change and ALL food and beverage must be provided by The Bay Club.**

## BUFFETS:

Buffet tables are replenished frequently to maintain a quality appearance. Meals are served by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may **NOT** be removed from function locations.

## TAX & GRATUITY:

All Food & Beverage is subject to 24% service fee and applicable taxes. If your organization is tax exempt a valid form must be provided.

## GUARANTEE COUNT:

All headcounts will be due no later than 7 days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

## PAYMENT:

A NON-REFUNDABLE deposit of \$2500 (may vary based on your party details). To secure function space your deposit will be required within fourteen days of your booking date. 90 days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than 7 days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

## LIABILITY:

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

## FACILITY ROOM FEES:

Fees apply to a 4-hour maximum time allotment. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Clearing of the entire pool deck fee is \$2,500, please ask for the guidelines.

## STAFF:

Staff requirements are based on number of guests attending the event and the style of the event. For ALL weddings and vow renewals there is a day of coordination fee that is implemented of \$1,200, please ask for the guidelines.

## PARTY OVERTIME:

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$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 pool deck.

## CEREMONY CHARGE:

Outdoor ceremony including garden chairs, set-up & ceremony time, is a flat fee of \$1,200.

## DISPLAYS, DECOR & FAVORS:

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our Event Manager. Any décor that requires a ladder must be executed either by a licensed and insured décor company or by an individual that has signed a liability waiver. The use of confetti and glitter is not permitted in or on anything. Non-LED candles must be contained.

## VENDORS & SET-UP:

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and sign a liability waiver. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Please arrange for a member of your party to remove all personal items at the end of the event. Any items left will be brought to our Event Manager's office to be picked up by Tuesday following event. If not picked up items will be discarded.



# The Bay Club at Westshore Yacht Club

2025 Breakfast and Lunch Package

**Amy Winkleman**

Private Event Manager

Office: 813-489-1415

Cell: 813-704-9136

[awinkleman@bayclubatwestshore.com](mailto:awinkleman@bayclubatwestshore.com)

6003 Beacon Shores St. Tampa Fl. 33616



# Event Rooms and Spaces

---

## Bistro



The Bistro, situated in the main dining room on the upper level of the clubhouse, is a delightful dining destination offering breathtaking views of Westshore Yacht Club's Marina and the stunning Tampa Bay. Through expansive floor-length windows, guests can enjoy the scenic beauty while relishing a meal. With a seating capacity of up to 100 guests, The Bistro is perfectly equipped to host an array of gatherings, from intimate dinners to larger celebrations. Its unique ambiance and picturesque setting make it an ideal choice for those looking to experience fine dining in an exquisite environment.

---

## The Studio



The studio, situated on the far right and directly opposite of the bistro on the second level, is an excellent choice for hosting a variety of intimate events. Whether you're planning a small birthday party, a cozy baby shower, or need a stylish bridal room, this versatile space has you covered. With the capacity to comfortably accommodate up to 40 guests, it provides an inviting and functional environment for your special gatherings.

---

## Semi-Private Dining Room



The Semi-Private Dining Room, situated in the cozy alcove of the Bistro, provides a stunning setting with its mid floor-length windows that offer breathtaking water views of Westshore Marina. This versatile space is perfect for hosting intimate luncheons, business meetings, or semi-private dinners, comfortably accommodating up to 40 guests for a sit-down meal.

---

## The Port Room



The Port Room is an ideal venue for small, intimate gatherings, perfect for business meetings or professional presentations. Equipped with state-of-the-art facilities, it accommodates PowerPoint presentations seamlessly, ensuring your meeting runs smoothly. The space comfortably holds up to 32 guests, providing a cozy yet professional atmosphere.

---

## The Pool Deck



The Pool Deck is the perfect place to enjoy a waterfront view and watch the sunset with all your guests. It can comfortably accommodate up to 250 people for a sit-down dinner and a maximum of 400 people for a reception-style event. Whether you're planning a wedding, corporate event, or any special gathering, the Pool Deck offers a stunning backdrop and ample space to create unforgettable memories.

---

## BREAKFAST BUFFET

Minimum of 25 Guests Required  
Includes Regular, & Decaf Coffee & Hot Tea

### Continental Buffet \$15 pp

Sliced Fresh Fruit with Yogurt Dipping Sauce & an assortment of Fresh Baked Muffins & Danishes, & Bagels with Cream Cheese

### Sunrise Buffet \$25 pp

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danishes, Biscuits, Hickory Bacon, Sausage Patties & Grits,

#### Please Select One:

- Crustless Quiche- Ham and Cheese OR Quinoa & Jalapeño OR Broccoli & Cheese
- Fluffy Scrambled Eggs
- Veggie Scramble with Eggs, Spinach, Mushrooms, Tomato, & Mozzarella
- Meat Lovers Scramble with Eggs, Cheddar Cheese, Bacon, Sausage, Peppers, & Onions
- Mediterranean Scramble with Baby Spinach, Feta, Roasted Red Peppers, Black Olives, & Tomatoes

### Dockside Buffet \$28 pp

Sliced Fresh Fruit, Fresh Baked Muffins & Danishes, Western Scrambled Eggs (cheddar cheese, onions, & peppers), OR Scrambled eggs with Cheese, Hickory Bacon, Sausage Patties, Breakfast Potatoes, Biscuits with Sausage Gravy, & Southern Grits

## PLATED BREAKFAST

Minimum of 15 Guests Required  
Includes Regular & Decaf Coffee , Hot Tea, & Assorted Juice

### Breakfast Sandwich \$12

Bacon, Ham, OR Sausage, Cheese & Scrambled Eggs on an English Muffin, Biscuit OR Croissant with Fresh Fruit

### Buttermilk Waffle OR Pancakes \$14

Homemade Waffles OR Pancakes, Whipped Cream, & Maple Syrup Served with Hickory Bacon OR Sausage Patties

### Rise and Shine Breakfast \$15

Fluffy Scrambled Eggs, Hickory Bacon, Sausage Patties, Breakfast Potatoes & Fresh Fruit

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.

## A LA CARTE

Muffins & Danishes per dozen **\$24**

Bagels with Cream Cheese & Assorted Jelly per dozen **\$36**

Granola Bars per dozen **\$15**

Parfaits per dozen **\$45**

Lox Platter per dozen **\$35**

Crustless Quiche per dozen **\$30**

Donut Hole Bar with Chocolate, Caramel, & Raspberry Sauce per dozen **\$24**

- Cinnamon Sugar
- Vanilla
- Plain

## MAKE IT GREAT ENHANCEMENTS

Must accompany a Plated or Buffet Entree

### Bagel Bar

**\$10 PP**

Assorted Bagels, Cream Cheese Spreads,  
Whipped Butter, Nutella

### Lox Bagel Bar

**\$15 PP**

Assorted Bagels, Smoked Salmon, Chopped Egg,  
Cream Cheese, Whipped Butter, Sliced Tomato,  
Capers, Red Onion Slices

### Belgian Waffle Bar

**\$14 PP**

Waffles, Fruit Toppings, Whipped Cream, Butter,  
Candied Pecans, Chocolate Chips & Maple Syrup

### All Day Coffee Station

Assortment of Hot Teas, Regular, &  
Decaffeinated Coffee

**\$5PP**

### All Day Juice Bar

Fresh Orange, Cranberry, Apple Juice, &  
Passion Fruit

**\$10PP**

### Bubbly Bar

Prosecco, Orange Juice, Peach Juice &  
Passion Fruit with assorted berries

**\$28 PP**

### Infused Water

Cucumber & Mint, Pineapple & Strawberry,  
Citrus Blueberry, Basil & Lemon

**\$35 each**



Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.



# LIGHTER BUFFET

Minimum of 25 guests, includes Regular & Decaf Coffee & Hot Tea  
Must be served by 2pm  
\$30 per person

## Choice of 5 selections

- Strawberry & Goat Cheese Crostini
- Icy Spicy Shrimp on Cucumber
- Fruit Scones
- Bruschetta
- Street Corn Crostini
- Ham & Cheese Crustless Quiche
- Spinach & Tomato Crustless Quiche
- Jalapeño & Quinoa Crustless Quiche
- Caprese Salad Skewers
- Prosciutto Wrapped Asparagus
- Fresh Fruit Brochettes
- Vegetable Garden Display
- Chicken Salad Crostini
- Chocolate Croissant
- Buffalo Chicken Lettuce Wraps



## Choice of 2 selections

- Ham & Swiss with Pickle on a Hawaiian Roll with Garlic Butter
- Smoked Turkey & Cranberry Finger Sandwich
- Egg Salad with Bacon, Lettuce, & Tomato
- Smoked Salmon, Chive Crème Fraiche, & Pickled Onion mini Bagels
- Roast Beef, Provolone Cheese, Horseradish Cream Sauce, Caramelized Onion on a Mini Bagel
- Smoked Turkey, Smoked Gouda & Caramelized Onion on a Mini Bagel
- Tuna OR Chicken Salad Mini Croissant

# LUNCH THEMED BUFFETS

Minimum of 25 guests, Includes Lemonade & Tea  
Must be served by 2pm

**Summer Fresh Buffet-** Tuna Salad, Chicken Salad, & Egg Salad, Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing with assorted Rolls and Pub Chips- **\$25**

**Deli Board Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch and Balsamic Vinaigrette, Fresh Fruit, Baked Ham & Roasted Turkey, Sliced American & Swiss Cheese, Lettuce, Tomatoes, Onions, Creamy Cole Slaw, Rolls and Pub Chips- **\$25**

**Italian Buffet-** Tossed Caesar Salad, Chicken Parmigiana OR Chicken Marsala, Meatballs OR Italian Sausage with Peppers and Onions, Penne Pasta with Choice of Sauce, Italian Seasoned Green Beans OR Chef Vegetable Medley & Garlic Rolls with Butter-**\$28**

**Southern Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch and Balsamic Vinaigrette, Chef's Bone in Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables OR Bourbon Crème Corn & Rolls with Butter- **\$28**

**All American Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing, Watermelon Salad, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Tomato, Cheese Platter & Pub Chips-**\$26**

**Fiesta Buffet-** Seasoned Ground Beef & Fajita Style Chicken, Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice, Refried Beans, Jalapeños & Tortilla Chips with Fresh Salsa & Guacamole- **\$26**

## Afternoon Pick Me Ups By The Dozen

Brownies \$36

Assorted Chips \$24

Hummus Cups \$60

Yogurt Parfaits \$72

Cookies

(Oatmeal, Sugar,  
Peanut Butter,  
Chocolate Chip,  
Macadamia) \$24

Nutra Grain Bars \$36

Granola Bars \$36

Donut Holes \$24

Mini Trail Mix \$38

# LUNCH BUFFET

2 Entrees \$32

3 Entrees \$40

Minimum of 30 Guests

Must be Served by 2pm

## Salad Bar

**Bay Club House-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Vinaigrette Dressing

**Caesar Salad-** Hand Torn Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing

**Pecan Salad-** Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans +\$1

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette +1

## Entrée Selections

Roasted Chicken Breast with Choice of Sauce

(Bruschetta, Picatta, Marsala, Champagne, Florentine)

Pecan Crusted Chicken with Maple Beurre Blanc

Baked Caprese Chicken

Chicken Breast Florentine with White Wine Sauce

Cabernet Sliced Flank Steak topped with Button Mushrooms

Sliced Flank Steak with Bordelaise Sauce

Braised Short Ribs +\$2

Rosemary & Thyme Roasted Turkey

Salmon with Bourbon Glaze

Sliced Honey Baked Ham with Pineapple Glaze

Grilled Mahi With Tropical Salsa

Citrus Salmon topped with Homemade Salsa

Herb Roasted Pork Loin with Brown Gravy

Pasta Primavera with Shrimp

Pork Tenderloin with a Marsala Rosemary Demi Glace

## Side Items

Select 1 Starch and 1 Vegetable

Rice Pilaf

Steamed White Rice

Coconut Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Glazed Carrots

Green Beans with Toasted Almonds

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +\$2pp

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.

# PLATED LIGHT LUNCH

**\$22 Per Person**

Minimum of 15 guests, Includes Lemonade & Iced Tea

Must be served by 3pm

## Select 1 Soup OR Salad & 1 Sandwich

### Soup

- Roasted Plum Tomato & Vegetable
- Broccoli & Cheese
- Italian Wedding
- Tomato Bisque
- Black Bean with Yellow Rice
- New England Clam Chowder

### Salad

- Bay Club House Salad topped with Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing
- Classic Hand Torn Caesar Salad topped with Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing
- Ybor Salad topped with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette **+3pp**
- Plant City Salad topped with Arugula, Goat Cheese, Strawberries, & Toasted Almond **+3pp**

### Sandwiches

- **Chicken Waldorf Croissant**- Classic Chicken Salad, Mayo, Candied Walnuts, Apple & Celery
- **California Wrap**- Diced Chicken, Cheddar Jack Cheese, Avocado, Bacon, Lettuce, Tomato, Cilantro Lime Aioli, Served in a Flour Tortilla
- **Caprese Sandwich**- Tomato, Mozzarella, Guacamole, Pesto-Mayo, & Red Onion on Cuban Bread
- **Antipasto Sandwich**- Ham, Salami, Provolone, Red Onion, Banana Peppers, Lettuce, Tomato on Cuban Bread
- **Classic Club**- Ham, Turkey, & Swiss or Cheddar, Mayo, Lettuce, Tomato, & Bacon on Toasted White or Wheat Bread
- **Sliced Beef**- Provolone Cheese, Lettuce, Tomato, Caramelized Onions, Horseradish Mayo on Cuban Bread



# PLATED LUNCH

Include Coffee & Tea, Fresh Rolls, & Butter  
Place Cards are Required for Multiple Entrée Selections  
Must be served by 2pm

## First Course Select one

**Bay Club House-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Vinaigrette Dressing

**Caesar Salad-** Hand Torn Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing

**Pecan Salad-** Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans +\$1

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette +1

## Second Course Maximum of 2 Selections

Pan Seared Filet topped with Red Wine Demi Glace **\$30**

Bourbon Glaze Salmon **\$28**

Grouper Picatta **\$30**

Shrimp and Grits & Assorted Cheese **\$23**

Mahi Mahi with Sundried Tomatoes & Artichoke Beurre Blanc **\$28**

Sautéed Chicken Breast with Choice of Sauce **\$24**  
(Champagne, Bruschetta, Picatta, Marsala, Florentine)

Pineapple Rum Marinated Pork Tenderloin **\$22**

Au Poivre Pork Tenderloin with Peppercorn Sauce **\$24**

Flank Steak with Chimichurri or Au Poivre Sauce **\$26**

## Vegetarian Options

Stuffed Red Pepper with Coconut Rice with an array of Grilled Vegetables topped with Balsamic Glaze & Feta **\$26**

Beyond Burger topped with Lettuce, Tomato, Onion, Choice of Cheese  
Served on a Pretzel Bun **\$20**

Cauliflower Steak Served with Candied Carrots &  
Roasted Red Peppers **\$26**

Mediterranean Penne Pasta with Spinach, Tomato, Artichoke, Olives, Capers, Basil, Parsley, Green Onion, Garlic, Red Pepper Flakes, Linguine, Sautéed with White Wine Topped with Feta Cheese, & Lemon Wedges **\$24**

## DISPLAYS

Small for 5 to 10 guest ~Medium for 15 to 25 guest~ Large for 30 to 50 guest

**Anti Pasta Display-**Grilled Zucchini, Asparagus, Squash, Peppers, Roasted Asiago, Artichoke with Marinated pearls Mozzarella, Assorted Meats, Assorted Cheese, Mustard, Fig Jam, Crostini & assorted Crackers Sm-\$100 Med-\$200 Lg-\$400

**Charcuterie Board-** Imported & Domestic Cheeses, Meats, Pickled Vegetables & Spreads Sm-\$85 Med- \$175 Lg- \$350

**Trio Of Bruschetta-** Bruschetta & Sliced Bread, Crostini, Assorted Crackers, & Grilled Naan Sm-\$45 Med-\$100 Lg-\$150

**Seasonal Fruit Display-** Seasonal Fruits served with Berry Yogurt Dipping Sauce  
Sm-\$60 Med- \$125 Lg-\$250

**International Cheese Display-** Display of International & Domestic Cheeses, Assorted Cracker's & Sliced Bread Sm-\$75 Med- \$140 Lg- \$265

**Fresh Garden Display-** Celery, Carrots, Broccoli, Grape Tomatoes, Served with Ranch & Blue Cheese Sm-\$60 Med- \$125 Lg-\$250

**Tzatziki & Hummus Display-** Served with Pita Bread & Fresh Vegetables  
Sm-\$45 Med-\$75 Lg-\$125



## HOMEMADE DIPS

Serves 50 Guests

Hot Crabmeat Dip with Crostini's \$250

Cheese Queso Dip served with Tri-Colored Tortilla chips \$150

Spinach & Artichoke Dip with Tri-Colored Tortilla Chips \$150

Buffalo Chicken Dip with Tri-Colored Tortilla Chips \$175

Beer Cheese Dip with Pretzel Bites \$160

7 Layer Dip with Tri-Colored Tortilla Chips \$150

# CATERING INFORMATION & GUIDELINES

Please review the following information to ensure that your experience is memorable & successful

## GUIDELINES ON MENU SELECTION:

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten free, or personal preferences so that we may provide a positive dining experience. **Please note all prices are subject to change and ALL food and beverage must be provided by The Bay Club.**

## BUFFETS:

Buffet tables are replenished frequently to maintain a quality appearance. Meals are served by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may **NOT** be removed from function locations.

## TAX & GRATUITY:

All Food & Beverage is subject to 24% service fee and applicable taxes. If your organization is tax exempt a valid form must be provided.

## GUARANTEE COUNT:

All headcounts will be due no later than 7 days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

## PAYMENT:

A NON-REFUNDABLE deposit of \$2500 (may vary based on your party details). To secure function space your deposit will be required within fourteen days of your booking date. 90 days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than 7 days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

## LIABILITY:

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

## FACILITY ROOM FEES:

Fees apply to a 4-hour maximum time allotment. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Clearing of the entire pool deck fee is \$2,500, please ask for the guidelines.

## STAFF:

Staff requirements are based on number of guests attending the event and the style of the event. For ALL weddings and vow renewals there is a day of coordination fee that is implemented of \$1,200, please ask for the guidelines.

## PARTY OVERTIME:

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$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 pool deck.

## CEREMONY CHARGE:

Outdoor ceremony including garden chairs, set-up & ceremony time, is a flat fee of \$1,200.

## DISPLAYS, DECOR & FAVORS:

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our Event Manager. Any décor that requires a ladder must be executed either by a licensed and insured décor company or by an individual that has signed a liability waiver. The use of confetti and glitter is not permitted in or on anything. Non-LED candles must be contained.

## VENDORS & SET-UP:

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and sign a liability waiver. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Please arrange for a member of your party to remove all personal items at the end of the event. Any items left will be brought to our Event Manager's office to be picked up by Tuesday following event. If not picked up items will be discarded.



# The Bay Club at Westshore Yacht Club

2025 Lunch and Dinner Package

**Amy Winkleman**

Private Event Manager

Office: 813-489-1415

Cell: 813-704-9136

[awinkleman@bayclubatwestshore.com](mailto:awinkleman@bayclubatwestshore.com)

6003 Beacon Shores St. Tampa Fl. 33616



# Event Rooms and Spaces

---

## Bistro



The Bistro, situated in the main dining room on the upper level of the clubhouse, is a delightful dining destination offering breathtaking views of Westshore Yacht Club's Marina and the stunning Tampa Bay. Through expansive floor-length windows, guests can enjoy the scenic beauty while relishing a meal. With a seating capacity of up to 100 guests, The Bistro is perfectly equipped to host an array of gatherings, from intimate dinners to larger celebrations. Its unique ambiance and picturesque setting make it an ideal choice for those looking to experience fine dining in an exquisite environment.

---



## The Bridal Room

The studio, situated on the far right and directly opposite of the bistro on the second level, is an excellent choice for hosting a variety of intimate events. Whether you're planning a small birthday party, a cozy baby shower, or need a stylish bridal room, this versatile space has you covered. With the capacity to comfortably accommodate up to 40 guests, it provides an inviting and functional environment for your special gatherings.

---



## Semi-Private Dining Room

The Semi-Private Dining Room, situated in the cozy alcove of the Bistro, provides a stunning setting with its mid floor-length windows that offer breathtaking water views of Westshore Marina. This versatile space is perfect for hosting intimate luncheons, business meetings, or semi-private dinners, comfortably accommodating up to 40 guests for a sit-down meal.

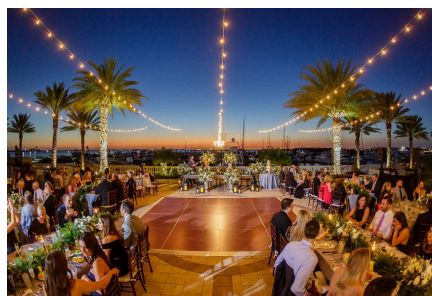
---



## The Port Room

The Port Room is an ideal venue for small, intimate gatherings, perfect for business meetings or professional presentations. Equipped with state-of-the-art facilities, it accommodates PowerPoint presentations seamlessly, ensuring your meeting runs smoothly. The space comfortably holds up to 32 guests, providing a cozy yet professional atmosphere.

---



## The Pool Deck

The Pool Deck is the perfect place to enjoy a waterfront view and watch the sunset with all your guests. It can comfortably accommodate up to 250 people for a sit-down dinner and a maximum of 400 people for a reception-style event. Whether you're planning a wedding, corporate event, or any special gathering, the Pool Deck offers a stunning backdrop and ample space to create unforgettable memories.

---

# PLATED LIGHT LUNCH

**\$22 Per Person**

Minimum of 15 guests, Includes Lemonade & Iced Tea

Must be served by 3pm

## Select 1 Soup OR Salad & 1 Sandwich

### Soup

- Roasted Plum Tomato & Vegetable
- Broccoli & Cheese
- Italian Wedding
- Tomato Bisque
- Black Bean with Yellow Rice
- New England Clam Chowder

### Salad

- Bay Club House Salad topped with Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing
- Classic Hand Torn Caesar Salad topped with Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing
- Ybor Salad topped with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette **+3pp**
- Plant City Salad topped with Arugula, Goat Cheese, Strawberries, & Toasted Almond **+3pp**

### Sandwiches

- **Chicken Waldorf Croissant**- Classic Chicken Salad, Mayo, Candied Walnuts, Apple & Celery
- **California Wrap**- Diced Chicken, Cheddar Jack Cheese, Avocado, Bacon, Lettuce, Tomato, Cilantro Lime Aioli, Served in a Flour Tortilla
- **Caprese Sandwich**- Tomato, Mozzarella, Guacamole, Pesto-Mayo, & Red Onion on Cuban Bread
- **Antipasto Sandwich**- Ham, Salami, Provolone, Red Onion, Banana Peppers, Lettuce, Tomato on Cuban Bread
- **Classic Club**- Ham, Turkey, & Swiss or Cheddar, Mayo, Lettuce, Tomato, & Bacon on Toasted White or Wheat Bread
- **Sliced Beef**- Provolone Cheese, Lettuce, Tomato, Caramelized Onions, Horseradish Mayo on Cuban Bread

## PLATED LUNCH & DINNERS

Include Coffee & Tea, Fresh Rolls, & Butter  
Place Cards are Required for Multiple Entrée Selections  
Must be served by 2pm

### First Course Select one

**Bay Club House-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Vinaigrette Dressing

**Caesar Salad-** Hand Torn Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing

**Pecan Salad-** Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans +\$1

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette +1

### Second Course Maximum of 2 Selections

Pan Seared Filet topped with Red Wine Demi Glaze **\$30~ \$45**

Bourbon Glaze Salmon **\$28~ \$38**

Grouper Picatta **\$30~\$38**

Shrimp and Grits & Assorted Cheese **\$23~\$33**

Mahi Mahi with Sundried Tomatoes & Artichoke Beurre Blanc **\$28~\$38**

Sautéed Chicken Breast with Choice of Sauce **\$24~\$34**  
(Champagne, Bruschetta, Picatta, Marsala, Florentine)

Pork Tenderloin with Pineapple Rum or Au Poivre Sauce **\$24~\$32**

Flank Steak with Chimichurri or Au Poivre Sauce **\$26~\$36**

### Vegetarian Options

Stuffed Red Pepper with Coconut Rice with an array of Grilled Vegetables topped with Balsamic Glaze & Feta **\$24~\$30**

Beyond Burger topped with Lettuce, Tomato, Onion, Choice of Cheese  
Served on a Pretzel Bun **\$20~\$26**

Cauliflower Steak Served with Candied Carrots &  
Roasted Red Peppers **\$24~\$30**

Mediterranean Penne Pasta with Spinach, Tomato, Artichoke, Olives, Capers, Basil, Parsley, Green Onion, Garlic, Red Pepper Flakes, Linguine, Sautéed with White Wine Topped with Feta Cheese, & Lemon Wedges **\$24~\$30**

# LUNCH THEMED BUFFETS

Minimum of 25 guests, Includes Lemonade & Tea  
Must be served by 2pm

**Summer Fresh Buffet-** Tuna Salad, Chicken Salad, & Egg Salad, Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing with assorted Rolls and Pub Chips- **\$25**

**Deli Board Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch and Balsamic Vinaigrette, Fresh Fruit, Baked Ham & Roasted Turkey, Sliced American & Swiss Cheese, Lettuce, Tomatoes, Onions, Creamy Cole Slaw, Rolls and Pub Chips- **\$25**

**Italian Buffet-** Tossed Caesar Salad, Chicken Parmigiana OR Chicken Marsala, Meatballs OR Italian Sausage with Peppers and Onions, Penne Pasta with Choice of Sauce, Italian Seasoned Green Beans OR Chef Vegetable Medley & Garlic Rolls with Butter-**\$28**

**Southern Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch and Balsamic Vinaigrette, Chef's Bone in Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables OR Bourbon Crème Corn & Rolls with Butter- **\$28**

**All American Buffet-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing, Watermelon Salad, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Tomato, Cheese Platter & Pub Chips-**\$26**

**Fiesta Buffet-** Seasoned Ground Beef & Fajita Style Chicken, Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice, Refried Beans, Jalapeños & Tortilla Chips with Fresh Salsa & Guacamole- **\$26**

## Afternoon Pick Me Ups By The Dozen

Brownies \$36

Assorted Chips \$24

Hummus Cups \$60

Yogurt Parfaits \$72

Cookies

(Oatmeal, Sugar,  
Peanut Butter,  
Chocolate Chip,  
Macadamia) \$24

Nutri-Grain Bars \$36

Granola Bars \$36

Donut Holes \$24

Mini Trail Mix \$38



## CREATE YOUR OWN BUFFET

Lunch: 2 Entrees \$32- 3 Entrees \$40

Dinner: 2 Entrees \$45- 3 Entrees \$60

Minimum of 30 Guests

Lunch Served by 2pm

### Salad Bar

**Bay Club House-** Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Vinaigrette Dressing

**Caesar Salad-** Hand Torn Hearts of Romaine, Shaved Parmesan, Croutons, & Caesar Dressing

**Pecan Salad-** Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans +\$1

**Ybor Salad-** Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette +1

### Entrée Selections

Roasted Chicken Breast with Choice of Sauce

(Bruschetta, Picatta, Marsala, Champagne, Florentine)

Pecan Crusted Chicken with Maple Beurre Blanc

Baked Caprese Chicken

Chicken Breast Florentine with White Wine Sauce

Cabernet Sliced Flank Steak topped with Button Mushrooms

Sliced Flank Steak with Bordelaise Sauce

Braised Short Ribs +\$2

Rosemary & Thyme Roasted Turkey

Salmon with Bourbon Glaze

Sliced Honey Baked Ham with Pineapple Glaze

Grilled Mahi With Tropical Salsa

Citrus Salmon topped with Homemade Salsa

Herb Roasted Pork Loin with Brown Gravy

Pasta Primavera with Shrimp

Pork Tenderloin with a Marsala Rosemary Demi Glaze

### Side Items

Select 1 Starch and 1 Vegetable

Rice Pilaf

Steamed White Rice

Coconut Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Glazed Carrots

Green Beans with Toasted Almonds

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +\$2pp

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.

## DISPLAYS

Small for 5 to 10 guest ~Medium for 15 to 25 guest~ Large for 30 to 50 guest

**Anti Pasto Display-** Grilled Zucchini, Asparagus, Squash, Peppers, Roasted Asiago, Artichoke with Marinated pearls Mozzarella, Assorted Meats, Assorted Cheese, Mustard, Fig Jam, Crostini & assorted Crackers Sm-\$100 Med-\$200 Lg-\$400

**Charcuterie Board-** Imported & Domestic Cheeses, Meats, Pickled Vegetables & Spreads Sm-\$85 Med- \$175 Lg- \$350

**Trio Of Bruschetta-** Bruschetta & Sliced Bread, Crostini, Assorted Crackers, & Grilled Naan Sm-\$45 Med-\$100 Lg-\$150

**Seasonal Fruit Display-** Seasonal Fruits served with Berry Yogurt Dipping Sauce Sm-\$60 Med- \$125 Lg-\$250

**International Cheese Display-** Display of International & Domestic Cheeses, Assorted Cracker's & Sliced Bread Sm- \$75 Med- \$140 Lg- \$265

**Fresh Garden Display-** Celery, Carrots, Broccoli, Grape Tomatoes, Served with Ranch & Blue Cheese Sm-\$60 Med- \$125 Lg-\$250

**Tzatziki & Hummus Display-** Served with Pita Bread & Fresh Vegetables Sm-\$45 Med-\$75 Lg-\$125



## HOMEMADE DIPS

Serves 50 Guests

Hot Crabmeat Dip with Crostini's \$250

Cheese Queso Dip served with Tri-Colored Tortilla chips \$150

Spinach & Artichoke Dip with Tri-Colored Tortilla Chips \$150

Buffalo Chicken Dip with Tri-Colored Tortilla Chips \$175

Beer Cheese Dip with Pretzel Bites \$160

7 Layer Dip with Tri-Colored Tortilla Chips \$150

## **HORS D'OEUVRES**

Priced per 50 pieces- Minimum of 50 pieces

Butler passed \$75 per attendant

### **Cold Hors D'Oeuvres**

Texas Caviar- \$125  
Jumbo Shrimp Cocktail \$200  
Tuna Poke on Wonton Chips- \$175  
Prosciutto Wrapped Asparagus- \$125  
Cranberry, Cream Cheese & Prosciutto-\$100  
Chicken Salad with Grapes & Pecans on a  
Crostini-\$125  
Lobster Salad on Endive- \$175  
Tomato Caprese Skewer- \$150  
Stuffed Peppadew-\$100  
Icy Spicy Shrimp- \$150  
Bruschetta- \$125  
Antipasto Skewers- \$175  
Street Corn Crostini- \$125  
Mini Cubans- \$125  
Strawberry, Goat Cheese & Balsamic Crostini- \$125

### **Hot Hors D' Oeuvres**

Flank Steak Skewers with Chimichurri \$175  
Fried Ravioli with Marinara \$125  
Pressed Mini Cubans \$150  
Mini Crab Cakes with Remoulade \$200  
Cuban Cigars with Mayonnaise and Mustard \$150  
Crab Rangoon's with Sweet Thai Chili \$150  
Sausage & Pepper Skewers \$100  
Bourbon Chicken Skewers \$150  
Bacon Wrapped Tenderloin with Gorgonzola \$200  
Coconut Shrimp with Thai Chili Sauce \$200  
Bacon Wrapped Shrimp with Bang Bang Sauce \$200  
Bacon wrapped Scallops with Barbeque Sauce \$125  
Bacon Wrapped Figs with Sweet Thai Chili Sauce \$125  
Stuffed Mushrooms \$175  
Meatballs with Choice of Sauce \$125  
Vegetable OR Pork Pot Stickers \$150  
Chicken Quesadilla with Salsa \$125

## MAKE IT GREAT ENHANCEMENTS

\$250 Chef Fee Required per Attendant  
Must accompany a variety of Hors D'Oeuvres

### Specialty Carved Stations

Glazed Ham with Honey Mustard & Rolls serves 25 ~\$400

Roasted Turkey Breast with Cranberry Relish & Rolls serves 35 ~\$550

Roasted Prime Rib of Beef & Rolls serves 20 \$650

Tenderloin with Au Jus, Horse Radish & Rolls serves 15 ~\$550

Top Round With Au Jus & Creamy Horseradish & Rolls serves 25~\$550

### Specialty Action Stations

#### **Fresh Garden Salad Station~ \$10 Per Person**

Choice of Caesar OR Bay Club House Salad

#### **Mashed Potato Bar~ \$15 Per Person**

Creamy Mashed Potatoes & Sweet Mashed Potatoes topped with Cheddar Jack Cheese, Candied Pecans, Crumbled Bacon, Whipped Butter, Sour Cream, Marshmallows, Brown Sugar & Chives

#### **Add Baby Chicken OR Baby Shrimp \$18**

#### **Pasta Explosion Action Station \$20 Per Person**

Pasta Sautéed with Marinara & Alfredo Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Sliced Mushrooms, Peppers, Black Olives, Onion, Garlic, Spinach, & Garlic Rolls

#### **Add Chicken OR Meatballs \$25 PP Add Shrimp \$28 PP**

#### **Macaroni & Cheese Bar ~ \$18 Per Person**

Macaroni served in a Martini Glass with Cheese & Alfredo Cream Sauce, with Sun Dried Tomatoes, Diced Ham, Bacon, Jalapeños, Roasted Corn, Basil, Parmesan Cheese

#### **Add Shrimp OR Popcorn Chicken \$20 PP**

#### **Stir Fry Action Station \$25 Per Person**

Carrots, Onions, Peppers, Broccoli, Chives, Green Beans, Peas, Zucchini, Pineapple, & Nuts over Sweet Thai Chili OR Teriyaki Sauced & Steamed Rice

#### **Add Shrimp, Chicken OR Beef \$28 PP**



## DESSERTS

\$250 Chef Fee Required per Attendant

### Stations

#### **Sundae Bar~ \$10 Per Person**

Vanilla & Chocolate Ice Cream, Chopped Nuts, Hot Fudge, Hot Caramel Sauce, Sprinkles, Chocolate Chips, Crumbled Cookies, & Whipped Cream

#### **Cobbler Action Station~ \$8 Per Person**

Fruit Cobbler A La Mode, Your Choice of Cheery, Apple, OR Peach, Topped with Vanilla Bean Ice Cream

#### **Banana Foster Action Station~ \$12 Per Person**

Sauce Of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur, & Flambeed Bananas served with Vanilla Ice Cream

#### **Cherries Jubilee Action Station~ \$10 Per Person**

Cherries & Liqueur Flambeed & Served over Vanilla Ice Cream

#### **Flaming Donut Action Station~ \$12 Per Person**

Glazed Donuts Tossed in a Flambeed Bourbon Sauce Served over Vanilla Ice Cream

### By The Piece

\$6 Per Slice

Apple Pie OR Pecan Pie

Red Velvet Cake

Cheesecake topped with Seasonal Fruit

Classis Chocolate Cake

## CHEFS SIGNATURE LUXURIES

Ordered By the Dozen \$3.50 Each

Apple Pie

Chocolate Mousse

Panna Cotta

Key Lime Pie

Tiramisu

Stacked Boston Cream Pie

Banana Pudding

Strawberry Shortcake

Tres Leches

Carrot Cake

Red Velvet Pudding Shots

Chocolate & Peanut Butter Creme

Deconstructed Cheesecake

Chocolate Covered Strawberries

## CASH BAR & UPON CONSUMPTION PRICING

*Cash Bar is available for a fee of \$150 per Bartender*

*The State Of Florida Liquor Control Board regulates the sale and service of alcoholic beverages, It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises, We reserve the right to refuse the service to anyone who appears intoxicated or underage. NO Shots, Doubles OR Straight Pours Permitted*



### Mate Package

*Tito's  
Blue Chair Bay  
Captain Morgan  
Beefeater  
Sauza  
Jack Daniels  
Jim Bean  
Dewar's White Label*

**\$9**

### Captain Package

*Grey Goose  
Bacardi  
Mount Gay  
Bombay Sapphire  
Patron  
Crown Royal  
Makers Mark  
Glenfiddich 12yr*

**\$14**

### Import & Domestic Beer

*Corona  
Heineken  
Stella  
Miller Lite  
Michelob Ultra  
Guinness  
Bud Light  
Coors Light  
Youngling  
Seasonal IPA*

**\$7**

### House Wine

*Cabernet Sauvignon, Merlot  
Chardonnay Pinot Grigio  
Champagne*

**\$9**

### Gourmet

**Beverage Station**

**\$5**

Assorted Soda

&

Bottled Water

**\$2.50**

Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.  
All food & Beverage prices are subjected to change and have a service charge and tax added.

# *Open Bar Service*

Prices are on a Per Person Basis

Completely Stocked Bars featuring Call OR Premium

Brand Liquors charged on a Per Hour Basis

Charges are based upon measured quantities of liquor with a standard pour. The number of bartenders will be determined based upon proper service standards for the guaranteed service.

## *Beer & Wine*

1 Hour~ \$25  
2 Hours~ \$31  
3 Hours ~\$35  
4 Hours ~\$40  
5 Hours~ \$45

## *Mate*

1 Hour~ \$28  
2 Hours~ \$35  
3 Hours ~\$45  
4 Hours ~\$58  
5 Hours~ \$62

## *Captain*

1 Hour~ \$30  
2 Hours~ \$40  
3 Hours ~\$50  
4 Hours ~\$60  
5 Hours~ \$70

Bubbly Bottles:

Champagne \$28

All Other Bottles upon Request

# CATERING INFORMATION & GUIDELINES

Please review the following information to ensure that your experience is memorable & successful

## GUIDELINES ON MENU SELECTION:

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten free, or personal preferences so that we may provide a positive dining experience. **Please note all prices are subject to change and ALL food and beverage must be provided by The Bay Club.**

## BUFFETS:

Buffet tables are replenished frequently to maintain a quality appearance. Meals are served by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may **NOT** be removed from function locations.

## TAX & GRATUITY:

All Food & Beverage is subject to 24% service fee and applicable taxes. If your organization is tax exempt a valid form must be provided.

## GUARANTEE COUNT:

All headcounts will be due no later than 7 days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

## PAYMENT:

A NON-REFUNDABLE deposit of \$2500 (may vary based on your party details). To secure function space your deposit will be required within fourteen days of your booking date. 90 days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than 7 days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

## LIABILITY:

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

## FACILITY ROOM FEES:

Fees apply to a 4-hour maximum time allotment. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Clearing of the entire pool deck fee is \$2,500, please ask for the guidelines.

## STAFF:

Staff requirements are based on number of guests attending the event and the style of the event. For ALL weddings and vow renewals there is a day of coordination fee that is implemented of \$1,200, please ask for the guidelines.

## PARTY OVERTIME:

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$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 pool deck.

## CEREMONY CHARGE:

Outdoor ceremony including garden chairs, set-up & ceremony time, is a flat fee of \$1,200.

## DISPLAYS, DECOR & FAVORS:

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our Event Manager. Any décor that requires a ladder must be executed either by a licensed and insured décor company or by an individual that has signed a liability waiver. The use of confetti and glitter is not permitted in or on anything. Non-LED candles must be contained.

## VENDORS & SET-UP:

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and sign a liability waiver. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Please arrange for a member of your party to remove all personal items at the end of the event. Any items left will be brought to our Event Manager's office to be picked up by Tuesday following event. If not picked up items will be discarded.