



The Bay Club at Westshore Yacht Club

2025 Breakfast and Lunch Package

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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 Criossant 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, **\$15 PP**
Cream Cheese, Whipped Butter, Sliced Tomato,
Capers, Red Onion Slices

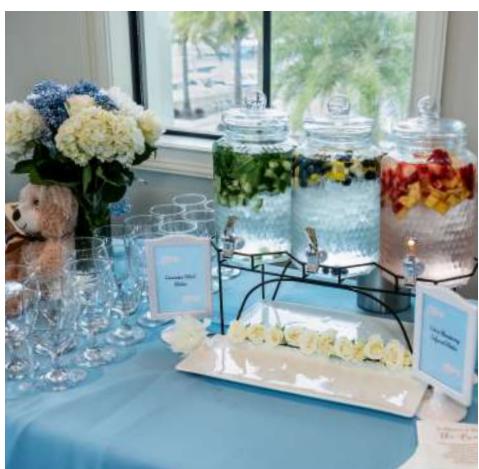
Belgian Waffle Bar **\$14 PP**
Waffles, Fruit Toppings, Whipped Cream, Butter, **\$14 PP**
Candied Pecans, Chocolate Chips & Maple Syrup

All Day Coffee Station **\$5PP**
Assortment of Hot Teas, Regular, &
Decaffeinated Coffee

All Day Juice Bar **\$10PP**
Fresh Orange, Cranberry, Apple Juice, &
Passion Fruit

Bubbly Bar **\$28 PP**
Prosecco, Orange Juice, Peach Juice &
Passion Fruit with assorted berries

Infused Water **\$35 each**
Cucumber & Mint, Pineapple & Strawberry,
Citrus Blueberry, Basil & Lemon



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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

Glazed Carrots

Steamed White Rice

Green Beans with Toasted Almonds

Coconut Rice

Vegetable Medley

Roasted or Mashed Sweet Potatoes

Collard Greens

Au Gratin Potatoes

Grilled Vegetables

Garlic Mashed Potatoes

Bourbon Crème Corn

Herb Roasted Red Potatoes

Asparagus +\$2pp

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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.



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2026 Lunch and Dinner Package

Amy Cole

Private Event Manager

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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



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PLATED LIGHT LUNCH

\$22 Per Person

Minimum of 15 guests, Includes Ice Tea and Lemonade

Must be served by 2pm

Select 1 Soup OR Salad & 1 Sandwich

Soup

- Roasted Plum Tomato & Vegetable
- Broccoli & Cheese
- Tomato Bisque
- Black Bean with Yellow Rice
- Italian Wedding **+\$1PP**
- New England Clam Chowder **+\$1PP**

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
- Pecan Salad- Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans **+\$2PP**
- Ybor Salad topped with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette **+\$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 Lemonade & 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 **+\$2PP**

Ybor Salad- Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette **+\$2PP**

Second Course Maximum of 2 Selections

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

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

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

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

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

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

Bourbon Glaze Salmon **\$28**

Grouper Picatta **\$40**

Pan Seared Filet topped with Red Wine Demi Glace **\$40**

Vegetarian Options

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

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**

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

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

Side Items Select 1 Starch and 1 Vegetable

Rice Pilaf

Glazed Carrots

Steamed White Rice

Green Beans with Toasted Almonds

Coconut Rice

California Blend

Mashed Sweet Potatoes

Normandy Blend

Au Gratin Potatoes

Broccoli

Garlic Mashed Potatoes

Grilled Vegetable

Herb Roasted Red Potatoes

Baby Carrots with Tops **+\$2PP**

Orzo Pasta with Spinach & Parmesan

Asparagus **+\$2PP**

CREATE YOUR OWN BUFFET

Lunch: 2 Entrees \$32- 3 Entrees \$40
Dinner: 2 Entrees \$45- 3 Entrees \$60
Includes Ice Tea, Lemonade, Fresh Rolls, and Butter
Min. Of 25 Guest- Lunch Served Before 2PM

Salad Bar 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 **+\$2PP**

Ybor Salad- Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, & Parmesan Cheese tossed in a Red Wine Vinaigrette **+\$2PP**

Entrée Selections

Roasted Chicken Breast with Choice of Sauce
(Bruschetta, Picatta, Marsala, Champagne, Florentine)
Pecan Crusted Chicken with Maple Beurre Blanc
Grilled Caprese Chicken
Sliced Flank Steak with Bordelaise Sauce OR Au Poivre
Rosemary & Thyme Roasted Turkey
Salmon with Bourbon Glaze Or Tropical Salsa
Sliced Honey Baked Ham with Pineapple Glaze
Grilled Mahi With Tropical Salsa Or Lemon Beurre Blanc
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
Braised Short Ribs **+\$5PP**

Side Items Select 1 Starch and 1 Vegetable

Rice Pilaf	Glazed Carrots
Steamed White Rice	Green Beans with Toasted Almonds
Coconut Rice	California Blend
Mashed Sweet Potatoes	Normandy Blend
Au Gratin Potatoes	Broccoli
Garlic Mashed Potatoes	Grilled Vegetables
Herb Roasted Red Potatoes	Baby Carrots with Tops +\$2PP
Orzo with Spinach & Parmesan	Asparagus +\$2PP

LUNCH/ DINNER THEMED BUFFETS

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

Summer Fresh Buffet- Tuna Salad, Chicken Salad, Egg Salad, & a build your own Salad Bar with Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing with White and Wheat Bread and Pub Chips- **\$25**

Deli Board Buffet- Salad Bar with 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- **L- \$30 D- \$40**

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 **L- \$28 D-\$40**

All American Buffet- Mixed Greens with Tomatoes, Cucumbers, Onions, Carrots, Black Olives, Cheese, & Croutons with Ranch & Balsamic Dressing, Diced Watermelon, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Tomato, Cheese Platter & Pub Chips **L- \$28 D- \$32**

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 **L- \$26 D-\$30**

Afternoon Pick Me Ups By The Dozen

Brownies \$45
Assorted Chips \$30
Hummus Cups \$60

Nutri-Grain Bars \$36
Assorted Cookie \$24
Mini Trail Mix \$40

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
Cruzen
Captain Morgan
Beefeater
Sauza
Jack Daniels
Four Roses
Dewar's White Label

\$10

Captain Package

—
Grey Goose
Mount Gay
Bacardi
Bombay Sapphire
Lalo
Crown Royal
Woodford Reserve
Glenfiddich 12yr

\$15

Import Beer \$7

Domestic Beer & Seltzers \$6

—
Corona
Heineken
Stella
Miller Lite
Michelob Ultra
Guinness
Bud Light
Coors Light
Youngling
Seasonal IPA
High Noon
White Claw
Surfside

House Wine

*Cabernet Sauvignon, Merlot,
Chardonnay, Pinot Grigio, Sauvignon Blanc, &
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~ \$35
2 Hours~ \$45
3 Hours ~\$55
4 Hours ~\$65
5 Hours~ \$75

Bubbly Bottles:

Wycliff \$18

La Marca \$28

All Other Bottles upon Request

HORS D'OEUVRES

Priced per 50 pieces- Minimum of 50 pieces
Butler passed \$75 per attendant

Cold Hors D'Oeuvres

Watermelon Brochettes **\$125**

Avocado Point **\$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 **\$200**

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**

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 Artichoke with Marinated Mozzarella Pearls , Assorted Meats, Assorted Cheese, Mustard, Fig Jam, Honey, Cashews, Crostini's & assorted Crackers

Sm-\$100 Med-\$200 Lg-\$400

Charcuterie Board- Imported & Domestic Cheeses, Meats, Pickled Vegetables, Pepperoncini, Olives, Mustard, Fig Jam Honey, Cashews, Crostini's & assorted Crackers

Sm-\$85 Med- \$175 Lg- \$350

Mediterranean Trio- Bruschetta, Tzatziki, and Hummus Served with Pita Bread, Crostini's & Fresh Vegetables

Sm-\$60 Med-\$125 Lg-\$250

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

Ahi Tuna Display- Wontons, Wakame, Sweet Thai Chili Sauce, Cucumber Wasabi Sauce , Soy Sauce and Wasabi
\$300 Per 100 PCS

Shrimp Cocktail Display- Cocktail Sauce, Remoulade, Tarter, Cajun Season, Old Bay and Lemons
\$300 Per 100 PCS

HOMEMADE DIPS

Serves 50 Guests

Hot Crabmeat Dip with Crostini's & Grilled Naan **\$250**

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

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

Buffalo Chicken Dip with Tri-Colored Tortilla Chips & Crostini's **\$175**

Beer Cheese Dip with Pretzel Bites **\$160**

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

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 ~\$350

Roasted Turkey Breast with Cranberry Relish & Rolls serves 35 ~\$250

Roasted Prime Rib of Beef & Rolls serves 20~ \$675

Tenderloin with Au Jus, Horse Radish & Rolls serves 15 ~\$575

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

DESERTS

\$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 Cherry, 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

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 for an additional cost. Please note when all 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 with final count and with 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 servings are replenished frequently to maintain a quality appearance. Meals are served for a maximum of 120 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 30 days prior to your event.

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 buffets. 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 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 valid 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. For private events at the Bay Club at the discretion of the Event Manager client may be required to carry liability insurance with the coverage of \$1 million per occurrence. As well as a \$1 million per aggregation and property damage. Proof of Insurance and liability is required 30 days after a signed contract with cancellation/ postponement coverage with the minimum of \$35,000 is required with the recommendation of full coverage for the full wedding. For your convenience please contact Donna Smith at 813-222-4147 or email at dsmith@protectmywedding.com with The Wedding Protection.

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 \$4,000, 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 \$1,500, 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 \$250 per hour if notified ahead of time, \$500 on day of event. Event hours can only be extended to 12am indoors & 11pm on the pool deck.

CEREMONY CHARGE:

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. The Bay Club has decor and displays available complementary that are subject to change and not guaranteed

VENDORS & SET-UP:

All vendors must be through our restricted list or be pre-approved and/ or apply & sign our guideline agreement. The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and guideline agreement. 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.