



The Bay Club at Westshore Yacht Club

2026 Wedding 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 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.

WEDDING PACKAGE

THE CEREMONY



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 background 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.



FIRST MATE PACKAGE

\$90 Per Person Plated

\$100 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
Beef Tenderloin Crostini
Chicken & Waffles
Margarita Shrimp
Seared Tuna
Cuban Cigars with Mayo Mustard
Street Corn Crostini
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, Cucumbers, Red Onions, Carrots, Black Olives, and Croutons

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 **+\$2PP**

Mini Cobb Salad- Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, & Cheddar Jack Cheese **+\$2PP**

Pecan Salad- Mixed Greens, Candied Pecans, Cranberries, Goat Cheese **+\$2PP**

Entree's-Select 2

Sautéed Chicken Breast with Choice of Sauce

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

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

Mahi with Choice of Sauce

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

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

Sides- Select 1 Starch & 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**

HORIZON PACKAGE

\$110 Per Person Plated

\$120 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, Cucumbers, Red Onions, Carrots, Black Olives, & Croutons

Caesar Salad- Hand Torn Romaine with Shaved Parmesan & Croutons

Mini Cobb Salad- Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, & Cheddar Jack Cheese

Ybor Salad- Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, Parmesan Cheese tossed in a Red

Wine Vinaigrette **+\$1PP**

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

Entree's- Select 2

Roasted Airline with Choice of Sauce

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

Chicken Roulade

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

Braised Boneless Short Rib with Red Wine Demi-Glace

Grilled Halibut with Choice of Sauce

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

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

Truffle Potatoes

Potato Gratin Stack

Garlic Mashed Potatoes

Risotto with Wild Mushrooms

Red Jasmine Rice

Bacon & Onion Brussel Sprouts

Roasted Root Vegetable

Baby Carrots with Tops

Asparagus

Hari Coverts

Grilled Vegetables

Broccolini **+\$1PP**

CAPTAIN PACKAGE

\$145 Per Person Plated
\$160 Per Person for Buffet

Stationed Hors D'Oeurnes- 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

Wedge Salad- Iceberg Lettuce, Bacon, Tomato, Blue Cheese, & Red Onions
Ybor Salad- Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives, Parmesan Cheese tossed in a Red Wine Vinaigrette
Mini Cobb Salad- Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, & Cheddar Jack Cheese
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
Grouper Oscar with Crabmeat, Asparagus, and Hollandaise
Grilled Salmon with Choice of Sauce
(Bourbon, Tropical Salsa, Orange Marmalade, Mediterranean OR Beurre Blanc)
Airline Chicken Breast stuffed with Sundried Tomatoes, Artichoke, & Boursin Cheese
Chicken Roulade
Herb Crusted Grilled Pork Medallions with an Apple Demi- Glace, Chimichurri, OR Au Poivre
Braised Boneless Short Rib with Red Wine Demi-Glace
Seared Duck A L 'Orange

Sides- Select 1 Starch & Vegetable

Loaded Mashed Potatoes	Bacon & Onion Brussel Sprouts
Roasted Red Potatoes	Baby Carrots with Tops
Potato Gratin Stack	Asparagus Wrapped in Bacon
Garlic Mashed Potatoes	Hari Coverts
Red Jasmine Rice	Vegetable Bundle
Truffle Potatoes	Broccolini
Risotto with Wild Mushrooms OR Lobster	Roasted Root Vegetable

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

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

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

\$10

Captain

—
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

WEDDING DAY ADD ONS

Breakfast

All Day Coffee Station \$5PP

Assortment of Hot Teas, Regular, & Decaffeinated Coffee

Iced Tea Station \$3PP

Regular and Raspberry Tea

Infused Water \$35 Each

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

Muffins with Butter & Danishes assortment per dozen **\$28**

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

Granola Bars per dozen **\$18**

Parfaits per dozen **\$65**

Lox Platter per dozen **\$80**

Crustless Ham & Cheese Quiche per dozen **\$30**

Traditional Quiche **\$20**

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

- Cinnamon Sugar
- Vanilla
- Plain

All Day Juice Bar \$10 PP

Fresh Orange, Cranberry, & Apple Juice

Bubbly Bar \$28 PP

Prosecco, Orange Juice, Peach Juice & with assorted berries

Juice Carafe \$8 Each

Fresh Orange, Cranberry, Grapefruit, Pineapple & Mango

Bottle of Wycliff \$18 Each

Lunch

- **California Wrap**- Diced Chicken, Cheddar Jack Cheese, Avocado, Bacon, Lettuce, Tomato, Cilantro Lime Aioli, Served in a Spinach Tortilla **\$17**
- **Chicken Caprese Sandwich**- Grilled Chicken, Tomato, Mozzarella, Pesto-Mayo, & Red Onion on a French Baguette **\$16**
- **Italian Sandwich**- Ham, Salami, Provolone, Red Onion, Banana Peppers, Lettuce, Tomato on French Baguette **\$16**
- **Cuban Sandwich**- Mojo Pork, Ham, Salami, Swiss Cheese, Mayonnaise, Mustard, & Pickles on Cuban bread **\$17**
- **Classic Club**- Ham, Turkey, & Swiss or Cheddar, Mayo, Lettuce, Tomato, & Bacon on Toasted White or Wheat Bread **\$16**

Late Night Snacks

Cheese Pizza **\$18**

Pepperoni Pizza **\$20**

Mini Cubans **\$125 Per 50 PCS**

Chicken Wings with Choice of Sauce **\$150 Per 50 PCS**

Chicken Tenders **\$125 Per 50 PCS**

Twister or Wedge Fries **\$75 Full Pan**

Chicken & Waffles with Pipette **\$275 Per 50 PCS**

Biscuits & Gravy **\$225 Per 50 PCS**

Hamburger Sliders **\$250 Per 50 PCS**

Pulled Pork Sliders **\$250 Per 50 PCS**

Buffalo Chicken Sliders **\$275 Per 50 PCS**

Meatloaf Sliders **\$300 50 PCS**

Cheese Steak Sliders **\$300 Per 50 PCS**

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, & 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**



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.