

*Clearwater
Country Club
Established 1921*

Clearwater Country Club

Catering Guidelines

Thank you for choosing Clearwater Country Club to provide your banquet needs. This banquet information packet has been designed as a guide to our services. We will be happy to create a menu to meet your particular specifications.

Three Rooms to Suit your Needs

Main Dining Room

Clearwater Country Club Main Dining Room is available for breakfast, lunch and dinner. This elegant room comfortably seats up to 225 people. This room may also be split into three separate rooms for smaller group functions. The room features beautiful views of our golf course landscaped with live oaks and Florida palms.

East Dining Room Rental Fee \$150.00

West Dining Room Rental Fee \$150.00

Full Dining Room Rental Fee \$300.00

The Grille Room

Clearwater Country Club Grille Room is available during certain times of the year. It can accommodate up to 75 guests.

\$100.00 room fee

The Meeting Room

The Meeting Room is a meeting and conference room which comfortably seats up to 20 people. Meetings may be scheduled in 4 hour increments or by the day, with food and beverage service available.

\$50.00 room fee

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Banquet Space is available for four (4) hours unless otherwise arranged with the Food and Beverage Manager. Additional hours will be billed at \$150.00 per hour with a maximum of 6 hours per event.

Tables, table accoutrements, chairs, stock linens, podium and piano are considered part of the normal room set-up and are available at no additional cost. Specialty linens, chair covers, candles, mirrors, and projector screen, are available for an additional charge.

#### *Decorations*

All decorations must be approved by the Clearwater Country Club Food and Beverage Manager. No confetti or flitter is permitted. All decorations provided by the host/group may be put up 2 hours prior to the event. Additional hours needed may be subject to a \$50.00 fee per hour. All decorations must be removed the same day at the end of the event. Items left at the Clearwater Country Club are at the peril of the Host and will be stored when possible for a maximum of forty-eight (48) hours.

No item may be attached to the walls, ceilings, windows, or furniture without the written approval of the Food and Beverage Manager.

### Menu Selections

All menu selections shall be considered definite and not subject to change fourteen (14) working days prior to the function date. Items listed on our menus are by no means the only items available. The Clearwater Country Club Catering Representative will be most willing to discuss alternate menu selections specially requested for your event.

### Tastings

Tastings of entrees are available during our regular dining hours Monday thru Sunday 7:30am – 3:00pm. A 72 hour notice is required for the reservation with your food choices.

There is an additional charge for these entrees and payment is required the day of the tasting.

### Food and Beverage Policies

The Clearwater Country Club must provide all food and beverage, with the exception of special occasion cakes. Food or Liquor may not be brought to and consumed on Clearwater Country Club property. All food and beverage must be consumed in the banquet facility at Clearwater Country Club. Any excess food or beverage not consumed may not be removed from the property or packaged “to go.”

### Entertainment

No entertainment may be schedule to perform later than 11:00pm. After the entertainment has completed their performance, one hour will be allowed for take down and removal of their equipment. Any additional time spent will incur charges of \$50.00 per hour to the Host of the party.

### Audio Visual

Clearwater Country Club can provide any audio-visual requirements, at an additional cost. CCC must be notified in advance of any outside company or producer coming on property, and reserve the right to advance approval, restrict or deny.

### Deposits and Payment

A deposit payable by check, cash or credit card is required to reserve and secure your function date.

This varies by type of event, room and season.

**Fifty percent (50%) of payment is due thirty (30) days prior to the event** by cash, check or credit card. **Full payment is due seven (7) days prior to the event** by cash, check, or credit card.

*A seven percent (7%) Florida State Sales Tax will be added to the total base charges of the function. A suggested gratuity for breakfast, lunch, and evening events will be shown on final bill. Final billing shall be presented at the end of the function for any additional charges, and all charges due are payable in full at that time.*

### Tax Exempt

For events with tax exempt status, Clearwater Country Club must be in receipt of a copy of the client's tax exempt letter from the Florida Department of Revenue **at time of signing** of this contract.

### Cancellation Policy

Once scheduled, the room rental charge is forfeited upon cancellation of the secured date. Should an event fail to be completed due to acts of God or other causes beyond our control, this deposit may be transferable to secure another date (within the same calendar year) with no penalty to the client or Clearwater Country Club.

### Guarantees

A guarantee of fifty (50) guests is the minimum requirement for evening functions in the Main Dining Room at the Clearwater Country Club. The Grille Room is available for smaller sized groups. Final attendance guarantees must be made fourteen-days (14) days prior to the event. Once received, guarantees are not subject to reduction.

***Food and Beverage prices are subject to availability and market change, and can fluctuate without notice. Menu prices are non-negotiable and are subject to change up to 60 days prior to the event.***

All food and beverage consumed on the premises of Clearwater Country Club must be purchased from the Club. Wedding or specialty cakes are allowed to be brought in.

Clearwater Country Club reserves the right to limit the space of any group or function. Venue assignments may be changed or adjusted depending on the guaranteed counts or usage requirements.

### Liability

Clearwater Country Club will not be responsible for any loss, theft, or damage to any personal property in the Club or on its premises before, during, or after a function. Function Hosts are responsible for any damage to the Club or theft of Club property.

Clearwater Country Club reserves the right to refuse service to anyone under the minimum age, as well as those without proper identification, or any persons who, in the judgment of the management, appear intoxicated. Alcoholic beverages may not be removed from the premises under any circumstances, nor may beverages of any kind be brought onto Club property. These policies on alcohol and food consumption are non negotiable and are for your safety of your guests.

Children must be under the control of their parents or guardians.

# *Clearwater Country Club*

## *Linen Costs*

Linen packages include tablecloths and napkin settings for 6-10 persons per table.

### *Included with Room Rental:*

Standard napkin color is gold.

Standard tablecloths are white.

Registration Table.

Up to three (3) banquet tables.

(4 foot to 8 foot available)

### *Special Orders:*

To The Floor Tablecloths

\$10.00 each

Specialty Color Napkins

\$1.50 each

White Chair Covers with Colored Sash

\$5.00 each

Additional Banquet Tables:

4 foot, 6 foot, and 8 foot Skirted Banquet Tables

\$10.00 each

# *Clearwater Country Club*

## *Liquor Prices*

The Clearwater Country Club carries a wide variety of all types of alcoholic beverages.  
A full liquor list is available upon request.

## *Open Bar Prices*

*Two hour minimum, four hour maximum.* Prices are per person per hour. *Minimum of 50 guests.*

## *Per Person per Hour*

|                                   |         |
|-----------------------------------|---------|
| Beer, Wine, & Soda                | \$7.00  |
| Beer, Wine, Soda & Well Liquor    | \$10.00 |
| Beer, Wine, Soda & Call Liquor    | \$12.00 |
| Beer, Wine, Soda & Premium Liquor | \$14.00 |

*House Champagne by the bottle* \$18.00

*House Wine by the bottle* \$18.00

*Other wine selections available upon request.*

## Hors D'Oeuvres

*Prices based on 100 Guests. Minimum of 50 guests.*

|                                                                  |                     |
|------------------------------------------------------------------|---------------------|
| <i>Nuts and Mints</i>                                            | <i>\$50.00</i>      |
| <i>Chips &amp; Salsa</i>                                         | <i>\$75.00</i>      |
| <i>Stuffed Celery with Cream Cheese and Herbs</i>                | <i>\$75.00</i>      |
| <i>Deviled Eggs</i>                                              | <i>\$100.00</i>     |
| <i>Broccoli &amp; Cheddar Bites</i>                              | <i>\$115.00</i>     |
| <i>Mini Pot Pies (chicken &amp; beef)</i>                        | <i>\$150.00</i>     |
| <i>Fresh Vegetable Display w/ Ranch</i>                          | <i>\$125.00</i>     |
| <i>Fresh Vegetable &amp; Cheese Display w/ Ranch</i>             | <i>\$175.00</i>     |
| <i>Franks in Puff Pastry</i>                                     | <i>\$150.00</i>     |
| <i>Egg Rolls with Hot Sauce</i>                                  | <i>\$150.00</i>     |
| <i>Mini Flatbread Pizzas</i>                                     | <i>\$150.00</i>     |
| <i>Mozzarella Sticks</i>                                         | <i>\$155.00</i>     |
| <i>Assorted Finger Sandwiches (egg, chicken &amp; ham salad)</i> | <i>\$155.00</i>     |
| <i>Ham &amp; Turkey Pinwheels</i>                                | <i>\$175.00</i>     |
| <i>Mushroom Caps with Herb Stuffing</i>                          | <i>\$175.00</i>     |
| <i>Mushroom Caps with Sausage Stuffing</i>                       | <i>\$200.00</i>     |
| <i>Chicken Wings with Honey Mustard &amp; BBQ Sauce</i>          | <i>\$200.00</i>     |
| <i>Swedish Meatballs</i>                                         | <i>\$200.00</i>     |
| <i>Scallops Wrapped in Bacon</i>                                 | <i>\$300.00</i>     |
| <i>Tenderloin in Puff Pastry</i>                                 | <i>\$300.00</i>     |
| <i>Assorted Miniature Quiche</i>                                 | <i>\$225.00</i>     |
| <i>Fresh Fruit &amp; Deluxe Cheese Display</i>                   | <i>\$300.00</i>     |
| <i>Gulf Shrimp (U-Peel-Em with cocktail sauce)</i>               | <i>Market Price</i> |
| <i>Gulf Shrimp (Peeled with cocktail sauce)</i>                  | <i>Market Price</i> |

*Lunch Events.....Minimum \$500++ spent*

*Evening Events.....Minimum \$1,000++ spent*

*Passed Hors D'oeuvres.....Add \$25 to each hors d'oeuvres*

# Plated Cold Banquet Luncheon Menu

*Parties over 30 may choose Two items*

*Parties over 50 may choose Three items*

*All entrees include a cup of soup, rolls with butter, coffee or tea*

## *Egg Salad*

*Served over a bed of baby greens & accompanied with fresh fruit & cottage cheese*

**\$9.95**

## *Tuna Salad*

*Served over a bed of baby greens & accompanied with fresh fruit & cottage cheese*

**\$9.95**

## *Fruit Salad*

*Selection of local and imported melons, pineapple, citrus and berries*

*Served with cottage cheese*

**\$9.95**

## *Chicken Salad*

*Served over a bed of baby greens & accompanied with fresh fruit & cottage cheese*

**\$12.95**

## *Par 3 Salad*

*Chicken Salad, Tuna Salad, & Egg Salad*

*Served over a bed of baby greens & accompanied with fresh fruit & cottage cheese*

**\$12.95**

## *Cobb Salad*

*Chopped greens topped with turkey, bacon, tomato, egg, bleu cheese and avocado*

**\$12.95**



## *Chef Salad*

*Julienne strips of ham, salami, and Swiss cheese*

*Served on a bed of mixed greens with tomato, Italian dressing and sliced hardboiled egg*

**\$12.95**

## *Chicken Caesar Salad*

*Crisp romaine lettuce, baked croutons and pecorino cheese*

*Tossed in a classic Caesar dressing with sliced grilled chicken*

**\$12.95**

## *Clearwater Country Club Salad*

*Baby spinach leaves topped with mandarin oranges, strawberries, walnuts, dried cranberries and sliced grilled chicken with a raspberry vinaigrette dressing*

**\$12.95**

## *Quiche*

*Choice of Ham & Cheese, Broccoli & Cheddar, Bacon & Cheese or Sausage & Potato*

*Served with fresh fruit & cottage cheese all on a bed of baby greens*

**\$12.95**

# Plated Hot Banquet Luncheon Menu

Parties over 30 may choose Two items

Parties over 50 may choose Three items

A minimum of 20 orders is required for each hot entrée

All entrees include a house salad OR cup of soup, starch and vegetable, rolls with butter, coffee, tea & dessert

## Entrée Selections:

### **Chicken Marsala**

Boneless chicken breast, lightly breaded and sautéed  
until golden brown

Finished with sautéed mushrooms in a marsala wine  
sauce

**\$14.95**

### **Baked Ham**

Glazed and slow cooked, served sliced with a citrus  
rum sauce

**\$14.95**

### **Roast Turkey**

Traditional Roast Turkey, sliced and served with  
seasoned stuffing

**\$14.95**

### **Roast Pork Loin**

Cooked to perfection and served with apple salsa

**\$14.95**

### **Chicken Cordon Bleu**

Golden chicken breast layered with grilled ham, Swiss  
cheese and Dijon cream sauce

**\$14.95**

### **Stuffed Shells**

Jumbo shells stuffed with ricotta cheese and topped  
with homemade marinara sauce

**\$14.95**

### **Old Fashioned Pot Roast**

Simmered until fork tender, sliced to perfection

**\$14.95**

### **Grilled Citrus Salmon**

Grilled Salmon filet drizzled with a citrus sauce, and  
garnished with lemon

**\$18.95**

### **Herb Crusted Grouper**

Filet of Grouper, coated with herbs and baked

**\$19.95**

## Choose One From Each:

### Starch

Roasted Red Potatoes

Garlic Mashed Potatoes

Sweet Potatoes

Mac & Cheese

Rice

### Vegetable

Broccoli Au Gratin

Country Green Beans

Vegetable Medley

California Medley

Glazed Carrots

Grilled Veggies

### Dessert

Ice Cream Sundae

Sherbet

Chocolate Mousse

Fudge Brownie

Assorted Cookies

# *Banquet Dinner Menu*

*Parties over 30 may choose Two items*

*Parties over 50 may choose Three items*

*A minimum of 20 orders is required for each hot entrée*

*All entrees include House or Caesar Salad, Vegetable, Starch, Rolls with butter*

*Dessert, coffee, tea, and ice tea.*

*Athenian Chicken*

*Chicken Marsala*

*Chicken Picatta*

*Lemon Grilled Chicken*

*Baked Filet of Sole*

*Parmesan or Herb Crusted Tilapia*

*Baked Flounder w/Seafood Stuffing*

*Roast Turkey w/gravy*

*Beef Burgundy Tips*

*Roast Pork Loin*

*Sliced Roast Beef with Mushroom Gravy*

*Vegetable or Meat Lasagna*

*Mediterranean Pasta w/Grilled Chicken*

*Chicken Florentine Pasta*

*Stuffed Baked Shells*

**\$23.95 p/p**

*Parmesan, Herb, or Onion Crusted Grouper*

*Grilled Citrus Salmon*

*NY Strip Steak*

*Sirloin*

*Prime Rib (carved)*

*Honey Roasted Glazed Ham (carved)*

**\$27.95 p/p**

*Next Page for Starch, Vegetable, and Dessert Selections ...*

*Choose One from Each:*

**Starch**

*Roasted Red Potatoes*  
*Potatoes Au Gratin*  
*Garlic Mashed Potatoes*  
*Mashed Sweet Potatoes*  
*Scalloped Potatoes*  
*Baked Potato*  
*Mac & Cheese*  
*Penne Pasta Alfredo*  
*Butter Egg Noodles*  
*Rice Pilaf*  
*Wild Rice*  
*Plain Rice*  
*Seasoned Stuffing*

**Vegetable**

*Broccoli w/Garlic Butter*  
*Broccoli Au Gratin*  
*Country Green Beans*  
*Vegetable Medley*  
*California Medley*  
*Green Bean Almandine*  
*Country Green Beans*  
*Glazed Carrots*  
*Grilled Veggies*  
*Asian Stir Fry*

**Dessert Choices:**

*Ice Cream Sundae*  
*Chocolate Mousse*  
*Sherbet*  
*Fudge Brownie*  
*Banana Pudding*  
*Apple Pie*

*Specialty pies available upon request*

