

Sawgrass Country Club
— BANQUETS —





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Sawgrass Beach

CLUBHOUSE

Considered to be the tropical oasis of Sawgrass Country Club, our 24,000 square foot beach club is the ideal location to host your next event.

The Living Room (Jay's Bar) features a view through expansive glass behind its lowered "orchestra-pit" bar that opens up to a breath-taking panorama of sea and sky to the horizon. Adjacent to the Living Room (Jay's Bar) is the Ocean's Edge banquet/dining room and the outdoor Ocean's Edge Deck. This is the preferred venue for your beach-side receptions and special events.

Sawgrass Members'

CLUBHOUSE

A newly built clubhouse with magnificent views of the golf courses, the Sawgrass Members' Clubhouse is approximately 65,000 square feet of breathtaking beauty.

Have a picturesque wedding or host a meeting in one of our grandiose banquet rooms, among other amenities. Enjoy the spectacular views from our Terrace, or enjoy a cocktail in the luxurious Tower Room.

Beverage

PRICING

Banquet bars are sold as either a Consumption Bar or Per Person Package and billed accordingly. Consumption Bars are inventoried at the conclusion of the function and charged on the basis of 25 drinks per liter bottle. Per Person Packages are charged on guaranteed attendance for a predetermined period of time for everyone over the age of 21.

Packages do not include tax and gratuity

*All packages include domestic beers, import beers and house wines

PER PERSON, PER HOUR PACKAGE BAR PRICING

SOFT BAR	HOUSE BAR	DELUXE BAR	PREMIUM BAR	SUPER PREMIUM BAR
1 Hour \$15	1 Hour \$15	1 Hour \$25	1 Hour \$30	1 Hour \$35
2 Hour \$20	2 Hour \$25	2 Hour \$35	2 Hour \$40	2 Hour \$45
3 Hour \$30	3 Hour \$35	3 Hour \$45	3 Hour \$50	3 Hour \$55
4 Hour \$35	4 Hour \$45	4 Hour \$55	4 Hour \$60	4 Hour \$65
5 Hour \$40	5 Hour \$55	5 Hour \$65	5 Hour \$70	5 Hour \$75
6 Hour \$50	6 Hour \$65	6 Hour \$75	6 Hour \$80	6 Hour \$85

LIQUOR OPTIONS	HOUSE BAR	DELUXE BAR	PREMIUM BAR	SUPER PREMIUM BAR
Vodka	Pinnacle	Smirnoff	Tito's	Grey Goose
Gin	Kamchatka	Gordon's	Tanqueray	Tanqueray 10
Rum	Conch Republic	Myer's Platinum	Capt. Morgan White	Bacardi 8
Bourbon	Evan Williams	Elijah Craig	Larceny	Maker's Mark
Blended Whiskey	Canadian Mist	Canadian Club	Seagrams VO	Crown Royal
Scotch	100 Pipers	Grant's	Dewar's	J. Walker Black
Tequila	Arandas	Sauza Gold	Lunazul Blanco	Don Julio Resposado

HOUSE WINE AND SPARKLING WINE

Sycamore Lane Cabernet Sauvignon, Merlot, Pinot Noir,
Chardonnay, Pinot Grigio, White Zinfandel,
Canyon Road Sauvignon Blanc, Wycliff Sparkling Brut

PREMIUM WINE AND SPARKLING WINE

Simi Cabernet Sauvignon, Ken Wright
"Sawgrass" Private Label Pinot Noir, Wente Merlot, Simi
Chardonnay, Ruffino Pinot Gris, Kim Crawford Sauvignon Blanc
and Mumm Napa Prestige Sparkling Brut

*Additional premium wines are available upon request.

For wine pairing consultations for your event please contact our Club Sommelier Bo Cure at (239)234-3555 or email him at jcure@sawgrasscountryclub.com for suggestions, tastings, and pricing.



COCKTAIL PRICES FOR CASH BAR

Inclusive of service charge and sales tax:

Soda \$3

Bottled Water \$2.5

Domestic and Non-Alcoholic Beer \$5

Imported Beer \$7

House Brand Cocktails and Wine \$9

Premium Wine \$12

Deluxe Brand Cocktails \$10

Premium Brand Cocktails \$11

Super Premium Brand Cocktails \$12

Cordials/Liqueurs \$12

Cashier Fee \$25

DOMESTIC BEER

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Yuengling

IMPORT BEER

Heineken, Heineken Light, Stella, Amstel Light, Corona, Corona Light

*Specialty beers also available by request

*Bars with a consumption total of less than \$250 will be charged a \$75 bartender fee.

*As a condition of our On-Premise Liquor License, no alcohol may be brought in or leave the club grounds.

*Beverage Cart: Should you have a group playing golf & wish to have beer, wine & soft drinks, we can accommodate you with a driver, cart & bar supplies for \$150.00 per driver, per cart. Beverages are charged on consumption.

Breakfast

SELECTIONS

BREAKFAST ENHANCEMENTS

Choice of Breakfast Meats	\$5
<i>Bacon, Sausage, Chicken Apple Sausage, Smoked Ham</i>	
Sous Vide Egg Bites	\$6
<i>Spinach with Feta, Ham and Cheddar, Bacon and Swiss</i>	
Breakfast Wrap	\$6
<i>Eggs, Cheese, Potato, Sausage, Pico de Gallo</i>	
Smoothie Station	\$6
<i>Freshly made Fruit and Vegetable Smoothies</i>	
Chia Pudding	\$4
<i>Chia Seeds, Almond Milk, Fresh Berries</i>	
Overnight Oats	\$4
<i>Oats, Chia Seeds, Almond Milk, Raisins</i>	
Steel Cut Oatmeal Station	\$4
<i>Butter, Assorted Toppings, Cream</i>	
Congaree & Penn Grits	
<i>Smoked Cheddar, Bacon Lardons</i>	

SAWGRASS CONTINENTAL

\$25pp++ \$15pp++ Minimum of 15 Persons

Fresh Baked Croissant, Muffins & Biscuit Bar
 Selection of Butter, Jams and Preserves
 Seasonal Fresh Fruits and Berries
 Yogurt Parfait Station
 Artesian Sliced Cheeses
 Freshly Brewed Coffee and Assorted Teas
 Freshly Squeezed Orange and Grapefruit Juice

LIGHT BREAKFAST

\$22pp++ \$16pp++ Minimum of 15 Persons

Breakfast Biscuit Sandwich with Smoked Bacon, Farm fresh Egg, Cheese
 Seasonal Fresh Fruit Display
 Freshly Brewed Coffee and Assorted Teas
 Freshly Squeezed Orange and Grapefruit Juice

BAGEL BAR

\$16pp++

Assortment of Fresh Baked Bagels
 The Jersey Pork Roll, Fried Egg, American Cheese
 Smoked Salmon & Avocado
 Freshly Brewed Coffee and Assorted Teas
 Freshly Squeezed Orange and Grapefruit Juice

BREAKFAST BUFFET

\$35pp++ \$25pp++

Fresh Baked Croissant, Muffins & Biscuit Bar
 Selection of Butter, Jams and Preserves
 Seasonal Fresh Fruit Display
 Yogurt Parfaits
 Congaree & Penn Grits with Smoked Cheddar
 Apple wood smoked Bacon
 Pork or Chicken Apple Sausage
 Scrambled Eggs
 Cinnamon Roll French Toast Souffle
 Freshly Brewed Coffee and Assorted Teas
 Freshly Squeezed Orange and Grapefruit Juice
 Breakfast Potatoes





REFRESH BREAKS

Minimum 15 Persons

DETOX STATION 10

Java Bar French Press Coffee, Cold Brew, Flavored Syrups

FIT FUEL 10

Whole Fruit, Crudité with Loaded Hummus and Crispy Pita Chips

POWER BREAK 16

Assorted Health and Energy Bars, Whole Fresh Fruit, Infused Coconut Water

SWEET TREATS 12

Freshly Baked Cookies, Salted Caramel Brownies

TREE HUGGER 14

Build your own Trail mix, Green Goddess Juice and Granola Bars \$8

CART FUEL BOX LUNCHES

\$30pp++ 15pp++ Member

PICK A SANDWICH (CHOICE OF TWO)

Serrano Ham Manchego, Arugula, Fig Preserves

Oven Roasted Turkey Provolone, Tomato, Lettuce

Country Ham and Swiss

Roast Beef, Red Dragon Cheese, Arugula, Radish Aioli

Chicken Salad

PICK A SIDE

CHOICE OF:

Fresh Fruit Salad | Watermelon Feta | Whole Fruit

Pasta Salad | Green Apple Slaw

PICK A SNACK

Chocolate Chip Cookie | Potato Chips | Pretzels

INCLUDES

N/A Beverage | Iced Tea | Lemonade | Water

Harro d'Ouernes

PREMIUM COLD SELECTIONS

\$3 PP

Beet Crostini
with Goat Cheese, Candied Pecan

Brie Wontons
with Pineapple Vanilla Compote

Caprese Pipettes
with Cherry Tomato, fresh mozzarella

Smoked Salmon Mousse
with Cucumber

Fried Oyster Deviled Eggs

Prosciutto & Goat Cheese Stuffed Peppadew Pepper

\$3.50 PP

Poached Mayport Shrimp Display

\$4 PP

Royal Red Shrimp Ceviche Wontons

Mini Charcuterie Board

Mayport Shrimp Ceviche
Served in Mini Martini Glasses

Hawaiian Tuna Poke
with Wakame Seaweed Salad, Macadamia Nuts

\$6 PP

Butter Poached Lobster
with Mascarpone Caviar on Brioche

Prime steak tartar
on Brioche Crostinis

Beef Tenderloin Crostini
with a Bacon Onion Compote

Lobster Martini
with Avocado Mousse

Colossal Crab Martini

\$13 PP

Double Brie
with Fig Jam Crostini

PREMIUM HOT SELECTIONS

\$3 PER PIECE

Chicken satay
Peanut Sauce

Mini Kobe Burgers
Cheese

Edamame Pot stickers

Wild Mushroom Tart

\$4 PER PIECE

Pork Belly Skewers
Soy Glaze, Pineapple

Mini Crab Cakes
Fruit Salsa

Short Rib Crostini
Goat Cheese

\$5 PER PIECE

Lamb lollipops
Apple Mint Chutney

Chile crusted Scallop
Siracha Aioli

Luncheon

\$45PP++

STARTER (CHOICE OF 1)

Sawgrass Signature Salad

Romaine, Bacon, cauliflower, Sweet Garlic Dressing
Caesar Salad Romaine, Croutons, Parmesan Cheese

House Salad

Artesian Greens, Heirloom Tomato, Cucumber,
Pickled Onions

Burrata Salad

Balsamic Tomato and fresh berries

Spinach Salad

Bacon, Beets, Goat cheese

Wedge Salad

Applewood Bacon, Blue Cheese, Tomato, Ranch

Watermelon Gazpacho

Tuscan Bean Soup

Cannellini Beans, Kale, Sausage

Butternut Squash Soup

Crème Fraiche, Toasted pumpkin seeds

Tomato Bisque

Goat Cheese Crostini

ENTREES (CHOICE OF 1)

Seared Tuna Sushi

Rice, Yuzu Asian slaw, Wasabi Peas, Siracha Aioli

Chicken Crepes

Wild Mushroom, Dijon Cream, Juliane Vegetables

Seared Salmon

Roasted Beets, Parmesan Gnocchi, Parsnip puree

Chicken Caper Berries

Angel Hair Pomodoro, Lemon Caper Butter

Seared Scallops

Green Pea Risotto, Asparagus, Heirloom Carrot Ribbon

Wild Mushroom Ravioli

Son & Skye Roasted Mushrooms, Green Peas,
Boursin Crème

DESSERTS (CHOICE OF 1)

Carrot Lava Cake

Cereal Milk Panna Cotta

Chocolate Lava Cake

Flourless Chocolate Torte

Crème Brule

Humming Bird Trifle

Bourbon Crème Filled Oatmeal Cookies



Plated

DINNER

\$55PP++ MEMBER

STARTER (CHOICE OF 1)

Sawgrass Signature Salad

Romaine, Bacon, Cauliflower, Sweet Garlic Dressing

Caesar Salad

Romaine, Croutons, Parmesan Cheese

House Salad

Mixed Greens, Tomato, Cucumber, Kalamata Olives

Spinach Salad

Bacon, Beets, Goat cheese

Wedge Salad

Applewood Bacon, Blue Cheese, Tomato, Ranch

Watermelon Gazpacho

Tuscan Bean Soup

Cannellini Beans, Kale, Sausage

Butternut Squash Soup

Crème Fraiche, Toasted Pumpkin Seeds

Tomato Bisque

Goat Cheese Crostini

ENTREES

Seared Scallops

Green Pea Risotto, Asparagus, Heirloom Carrot Ribbon

Beef Short Rib

Parsnip Puree, Roasted Potato, Honey Roasted Carrots

Chicken Parmesan

Tomatoes, Mozzarella, Linguini, Garlic Broccolini

Seared Salmon

Creamed Leeks, Asparagus, Potato puree

Catch

Rice Pilaf, Artichokes, Lemon Caper Butter

Filet Mignon

Horseradish Whipped potato, Chef's Garden Selection

Brined Pork Chop

Sweet Potato Bacon Hash, Green Beans, Truffle Caramel

Sesame Crusted Tuna

Sushi Rice, Asian Slaw

DESSERTS (CHOICE OF 1)

Carrot Lava Cake | Chef's Panna Cotta | Chocolate Lava Cake

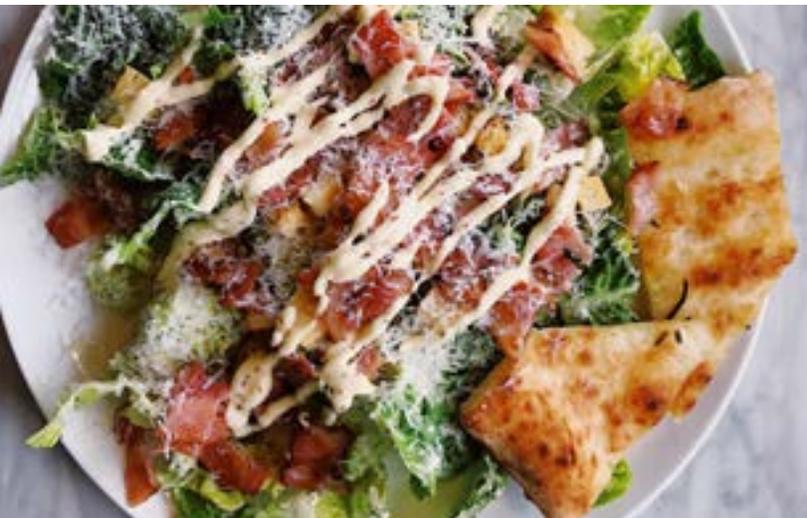
Crème Brulee | Hummingbird Trifle

ENHANCEMENTS

Split Lobster Tail | Royal Red Shrimp | Oscar

Blue Crab, Asparagus Bearnaise

Point Reyes Blue Cheese Crust



Steakhouse

\$60PP++ MEMBER



STEAKS (MP) (CHOICE OF 1)

Ribeye | NY Strip Steak | Filet Mignon
Tomahawk Ribeye | American Wagyu Steak
Hanger Steak | Lamb Chops
Double Cut Pork Chop

SIDES (CHOICE OF 2)

White Cheddar Mac and Cheese | Truffle Creamed Corn
Creamed Spinach | Garlic Whipped Potatoes
Scalloped Potatoes | Steamed Broccoli
Baked Potato | Son & Skye Wild Mushrooms | Asparagus

SAUCES (CHOICE OF 1)

Béarnaise | Au poivre | Beach Club Steak Sauce
Horseradish Cream | Red Wine Bordelaise

DESSERTS (CHOICE OF 1)

Carrot Lava Cake | Chef's Panna Cotta
Chocolate Lava Cake | Crème Brule
Hummingbird Trifle



*Signature
Buffets*



All American

COOKOUT

\$30PP++ MEMBER

APPETIZERS

Spinach and Caramelized Onion Dip *Fresh Veggies*
Homemade Guacamole *Tortilla Chips*
Shrimp Bruschetta

SALADS

Tossed Garden Salad Bar | Grilled Vegetable Salad
Pasta Salad | Green Apple Cole Slaw
Tomato Cucumber Salad

ENTREES

Kobe Beef Sliders | Mini Gourmet Hot Dog Bar
PBR Fried Chicken | Datil Creamed Corn

DESSERTS

Salted Caramel Brownies | Carrot Lava Cake
Bourbon Crème Oatmeal Cookies

ENHANCEMENTS

Sawgrass Ice Cream Bar \$10/8
Signature Hydroponic Salad bar \$10

CHEF ON DECK! \$200



Barbeque

\$40PP++ MEMBER



APPETIZERS

Fried Oyster Deviled Eggs

Compressed Watermelon *Goat Cheese, Pecans, Seasonal Berries, Arugula*

BBQ Meatballs

SALAD

Tossed Salad bar | Minted Watermelon Salad

Cornbread | Biscuits

ENTREES

Dry Rub Beef Brisket | Pulled Pork Butt | BBQ Chicken
White Cheddar Mac and Cheese | Kimchi Collard Greens

DESSERTS

Strawberry Panna Cotta

White Chocolate Raspberry Bread Pudding

Carrot Lava Cake

ENHANCEMENTS

Sawgrass Ice Cream Bar \$10pp/\$8 Member



— THE — *Floridian*

\$50PP++ MEMBER

APPETIZERS

Mayport Shrimp Ceviche

Beef Empanadas

Fried Plantains

SALADS

Artesian Greens with Strawberry Datil Vinaigrette

Roasted Corn tomato and basil

Florida citrus and Spinach

ENTREES

Mayport Shrimp and Grits

Blackened Snapper

Mojo Roasted Pork

Rice and Beans

Grilled Seasonal Vegetables

DESSERTS

Key Lime Pie

Hummingbird Trifle

ENHANCEMENTS

Floridian Paella \$20pp

Raw Bar \$45pp



Asian Bistrot

\$45PP++ MEMBER

APPETIZERS

Edamame Pot stickers

Tuna Poke Nachos

Chili Lime Chicken Sate

SALADS

Spinach Edamame Salad

Radishes, Sesame Dressing

Asian Pad Thai Salad

Rice Noodles, Peanut Lime Dressing, Bell Peppers, Carrots

Rice Noodle Salad

with Cilantro

ENTREES

Carved Korean BBQ Flank Steak

Perry's Salt and Pepper Shrimp

Pineapple Ginger Chicken

Wok-fry Vegetables

Pork Belly Fried Rice

Cauliflower Fried Rice

DESSERTS

Fried Cheesecake

Housemade Coconut Ice Cream

Almond Cookies

ENHANCEMENTS

Dragon Sushi Bar \$20pp

Raman noodle Bar \$15pp

Sake Pairing \$15



Italian Buffet

\$45PP++ MEMBER

APPETIZERS

Arancini

Prosciutto Wrapped Grissini

Antipasti Display

Prosciutto, Salami, Roasted Red Peppers, Asparagus, Basil

Assorted Cheeses Display

Imported Italian Cheeses

SALADS

Arugula

Crispy Pancetta, Balsamic Pears, Almonds, Brioche Crouton,

Goat Cheese

Caprese

Tomato, Mozzarella, Basil, Evoo

Caesar Salad

Romaine, Croutons, Parmesan

ENTREES

Chicken Parmesan

Mayport Shrimp

Orzo Pasta, Sundried Tomatoes

Italian Sausage

Bell Peppers, Onions

Garlic Broccolini

Eggplant Parmesan

DESSERTS

Cannoli

Tiramisu

House Made Spumoni

ENHANCEMENTS

Homemade Pasta Station - 18++

Risotto Bar with Mayport Shrimp and Chicken - 18++

House Made Gelato Bar - 10++

4 Flavors with Waffle Bowls and Toppings



Surf & Turf

\$65PP++ MEMBER

APPETIZERS

Crab Salad Martini
Avocado Mousse
Brie Wontons
Vanilla Bean Pineapple Compote

SALADS

Wedge Salad Display
Burrata & Heirloom Tomatoes

ENTREES

Carved Beef Tenderloin
Split Maine Lobster with Drawn Butter
Truffle Whipped Potatoes

DESSERT

Chocolate Lava Cake
Key lime Shooter

ENHANCEMENTS

Sawgrass Raw Bar - 36++
Hydroponic Salad Bar - 10++
Candied Bacon Bar - 10++
Homemade Ice Cream Shop - 10++/8++ Member

Catering Policies

ROOM SPECIFICATIONS: AVAILABILITY, MINIMUMS & CAPACITY

Sawgrass Country Club will entertain requests by members and non-members to sponsor a private function within twelve (12) months from the date of request, subject to prior scheduling. Arrangements must be made with the catering manager. Members sponsoring a private party on behalf of a non-member will be responsible for the conduct of the party or any agent of the party (i.e decorator, musician, etc.). The sponsoring member will also be financially responsible for the full payment of the services rendered by the Club. A non-member, sponsored by a Member, will be required to pay 100% of the estimated cost of the function 30 days prior to the event. If payment of any balance due has not been received by the end of the second billing cycle the sponsoring member will be held financially responsible. Members do not qualify for food minimum credits for non-family sponsored events, such as corporate events, non family weddings, etc.

Non-members may hold a function at the Club provided they meet all requirements set forth within and are approved by the Board of Governors. A non-member event approved by the Board must be paid for at least thirty (30) days prior to the event. Payment terms, including the initial deposit, will follow guidelines established for Banquet and Wedding Receptions. The Chairman of the House Committee will be the official sponsor of such events. The chairman will not be held responsible for the conduct nor the financial performance of the non-member. The following restrictions will apply.

FUNCTION ROOM CAPABILITY

BEACH CLUB

Area	Reception	Seated
Ocean's Edge	200	150
Ocean's Edge South & Deck	75	40

MEMBERS' CLUBHOUSE

Area	Reception	Seated
Ballroom	250	175
Atrium	175	100
Sawgrass East	75	45
Sawgrass West	75	45
Terrace	200	100

WEDDING COORDINATOR POLICY:

The Club requires that you hire a licensed and insured wedding planner for all ceremonies and receptions.



SPECIAL EVENTS / MEETINGS

Food and beverage minimums will apply for each room. Any difference between the food and beverage charges (before tax and service charge) and the applicable minimum will be charged a room rental fee. We will be happy to advise you in additional choices in food and beverage, which will bring you up to the agreed upon minimum for your function. Minimums that are met will not be charged a room rental fee. To ensure satisfaction of all your event needs, we will make every effort to meet your requirements by reserving the proper room to suit your event. Should another room become available at a later date that would better suit your needs, the Club reserves the right to relocate your group upon receipt of your final guarantee. The Club will not relocate your event to another room without notification. Events requiring usage beyond contracted times incur a labor charge of \$250 per half hour.

INCLEMENT WEATHER

The decision to move an outdoor function to an inside location due to inclement weather will be made 4 hours prior to the start of the function. Every attempt will be made to consult with the group contact; however Sawgrass Country Club reserves the right to make the final decision. There may be an additional setup and breakdown charge that would be determined according to the specific requirements and needs of each function.

MENU SELECTION

Sawgrass Country Club requires that all food and beverage served on Club property be provided by the Club. For your convenience, we offer complete menus that will satisfy your reception dining needs. In addition, the catering manager and our executive chef are available to custom design your ultimate reception experience. Your final menu selections must be received by the catering manager no later than one month prior to your scheduled event. For plated entrees up to three selections can be made; the highest priced menu item will be charged for all entrees chosen. Selections must be indicated at time of final guarantee and place cards must be provided to each guest indicating their meal selection. The Club has the right to substitute seasonal items without notice. Food left on buffets can not be taken from the licensed Club premises due to public health regulations. Children's menus and vendor meal options are available upon request.

ALCOHOLIC BEVERAGE POLICY

In accordance with regulations set forth in the Florida statutes enforced by the State Liquor Commission, all alcohol served on Club property must be procured by the Club through an authorized State of Florida distributor and may not be removed from the premises. The Club reserves the right to discontinue service to patrons who, at the Club's discretion, should not be served additional alcoholic beverages. The Sawgrass Country Club standard is one bartender for up to 75 guests. No alcoholic beverages may be distributed by anyone other than Sawgrass Country Club personnel and no alcoholic beverages will be served to guests under 21 years of age. "Shots" of alcohol are not permitted under any circumstances. Service of alcoholic beverages will not continue for a period longer than five hours. The Club does not announce "last call" under any circumstances.



PRICING

All food and beverage is subject to 21% service charge and 6.5% Florida state sales tax, which is added to the total cost of the function. All food and beverage prices are subject to change without notification.

A) MEMBERS' CLUBHOUSE

- The Atrium and Sawgrass Rooms may be booked at anytime, subject to the Club function schedule.
- The Sawgrass Ballroom may be booked for private functions only when the Clubhouse is closed to the Membership, or when alternate dining arrangements can be made.
- Golf Clubhouse Food and Beverage minimum: \$25,000 on Friday and Saturday night.
- The Sawgrass East / West Rooms may be booked anytime, subject to the Club function schedule. Food and Beverage minimum: \$4,000 on Friday and Saturday night.

B) OCEAN'S EDGE

- The entire Ocean's Edge can be booked Wednesday through Sunday subject to the Club function schedule and the normal operating hours of the specific facility. Sunday through Friday, Ocean's Edge may be booked for dinner for a private function when the dining facility is closed to the membership or when alternate dining arrangements can be made. Ocean's Edge Food and Beverage minimum: \$20,000 on Friday and Saturday night
- Ocean's Edge South may be booked anytime, subject to the Club function schedule, or when alternate dining arrangements can be made. Ocean's Edge South Food and Beverage minimum: \$4,000 on Friday and Saturday night.

*Minimums are subject to change due to days of the week and time of the year





Sawgrass[®]
COUNTRY CLUB