





Bonita Bay Club is an invigorating and creative setting for any group. All nine of our function rooms are complemented by scenic views or patios and most of all — our unforgettable golf course. Inventive, fresh culinary style and stunning presentations await you. With accommodations from 8 to 250 guests within our beautiful 55,000 square foot clubhouse, the choices are easy and endless. Our friendly, helpful staff and modern amenities ensure every detail is taken care of. Whether it's for business or special occasions, large or small, fancy or more down to earth, Bonita Bay Club is unsurpassed for style, flexibility and comfort.

At Bonita Bay Club we set the standard in elegance and overlook nothing. With five championship golf courses designed by two legendary architects, an 18 court tennis center, two welcoming clubhouses, Lifestyle Center with a state-of-the-art fitness center and spa and a world class staff make Bonita Bay Club South Florida's premier country club.

Two clubhouses provide exceptional cuisine, from casual lunches to elegant weddings. A well thought-out wine list enhances your dining experience, and a professional, attentive staff is eager to serve, inform and indulge you.

We invite you to visit Bonita Bay Club soon.

Bonita Bay Club
Catering Department
(239) 949-5072





Details



Morning
Meetings & breaks
Brunch



Afternoon
Luncheons (Buffets
& Suggestions)



Evening
Hors d'oeuvres
Entrees
Buffets
Action Stations
Grand Finale



Lively
Libations
Consumption Bar
Bar Package



Vendors

CATERING AGREEMENT

All reservations and catering requirements for private banquet functions are made upon and subject to the guidelines of and the following conditions:

A 20% taxable service charge and 6.5% sales tax will be added to food, beverage, and miscellaneous charges. Prices are subject to change. Pricing will be guaranteed within 60 days of the function date.

A guaranteed confirmation of attendance is required five business days prior to all events. If an attendance guarantee is not received within three business days, the original estimated attendance number would be used. Once attendance guarantee has been agreed upon, it may not be reduced. Charges will be based on the attendance guarantee or actual attendance, whichever is greater.

If the food and beverage room minimum is not met the Client will be charged the difference between the actual amount of food and beverage incurred (prior to tax and service), and the specified food and beverage room minimum.

A \$90 service fee will be billed to parties 20 or under.

If the actual attendance is over 5% of the guaranteed amount, and additional food is required, the Club reserves the right to select the meals that will be served to the additional attendees. The Client will be responsible for the cost of any meals prepared above and beyond the guaranteed amount, which will be due and payable on the day of the event.

No food or beverage will be permitted to be brought into the Club by the client or guests without the permission of Director of Culinary Operations. No food or liquor may be removed from the premises.

The Client agrees to discuss their event arrangements and/or food and beverage functions with the Catering Manager to determine whether labor and/or special service charges, if any will apply in addition to those set forth in this Agreement. All banquet, catering details and charges will be set forth on a separate agreement, which is available from the Catering Manager, and once signed will become a part of this Agreement.



The Club shall not be liable or responsible in any manner whatsoever for damages sustained by any party to the Contract caused by any person, firm, or corporation; and the Client agrees and undertakes to indemnify The Club against any and all claims and expenses presented by any persons, firm, or corporation for any loss or damages resulting from:

- a. This establishment being unable to perform the services set in our banquet event order as a result of any strike, flood, fire, force majeure, or Act of God.
- b. The conduct of any person or persons attending the function.

The Club reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Client is held responsible for any damage to the premises by their guest or independent contractors on their behalf.

Valet Parking is required for parties over 75 guests during lunch hours of 10:30am-2:00pm Monday-Friday and is determined on an average of 40 cars per event at \$175.00 per valet.

•Dress Code•

Guests are expected to dress appropriately for the Club. Jeans, (including designer), T-shirts, undershirts, gym shorts, tennis shorts, and sweat suits are not permitted. Gentlemen must wear collared shirt. Catered functions guests must remain in the catering area of the clubhouse and not permitted in the Members Only areas of the clubhouse.

•Cancellation Policy•

If any function is cancelled within sixty (60) days of the scheduled date, and The Club is unable to re-book the room at an equivalent revenue value, the client will be charged 50% of the planned menu cost. If a deposit was required it will be non-refundable.

Functions cancelled due to the force of nature will be reviewed on a per function basis.

100% of the estimated charges will be due if the function is cancelled within 48 hours of the scheduled event.



ROOM RATE CHARGES

Ballroom.....	\$3,500
Vista Room.....	\$500
Fireside Room.....	\$1,500
Fireside Private Dining Room.....	\$300
Clubroom.....	\$3,000
Patio.....	\$1,500
Founders Room.....	\$1,500
Boardroom.....	\$500
Naples Club.....	\$3,500



Details

ADDITIONAL SERVICES

Audio Visual Charges

LCD Projector with Screen, Table and Electric.....	\$175
Laptop.....	\$125
Easel or Flip Chart.....	\$35
Podium and Microphone.....	\$50
Lavaliere or Cordless Microphone.....	\$35
60" TV with Stand.....	\$175
Stage 8x4.....	\$175

Optional Services

Floral Arrangements.....	<i>Quoted Price</i>
Entertainment	<i>Quoted Price</i>
Photographer.....	<i>Quoted Price</i>
Tents.....	<i>Quoted Price</i>
Specialty Linen.....	<i>Quoted Price</i>
Ice Carving.....	<i>Quoted Price</i>
Dance Floor.....	\$750
Valet Parking.....	\$175
Cake Cutting Fee.....	\$2.50
Bartender Fee.....	\$85
Chef Attendant Fee.....	\$85



MEETINGS AND BREAKS

• Coffee Station •

\$7.25 per person

Regular and Decaffeinated Coffee, Water

• Continental •

\$17.50 per person

Regular and Decaffeinated Coffee, Water, Orange Juice, Breakfast Pastry, Sliced Fruit

• Executive Break •

\$19.75 per person

Regular and Decaffeinated Coffee, Water, Orange Juice, Breakfast Pastry, Sliced Fruit, Muffins, Bagels, Assorted Cream Cheese, Preserves, Whipped Butter

• Beverage Station •

\$11.00 per person

Coffee, Tea, Canned Soda, Bottled Water

Breakfast Add-Ons

Assorted Protein Bars

\$5.50 per person

Fruit & Yogurt Parfaits,

Chia Pudding

\$7.00 per person

Greek Yogurt & Homemade

Granola (Honey,

Dried Fruit & Nuts)

\$6.50 per person

Handmade Breakfast Breads

and Cultured Butter

\$5.50 per person

W.A.V.E Juice Shots

\$5.50 per person



• Lunch/Afternoon Breaks •

Wings & Things *\$16.50 per person* – Jumbo or Boneless Chicken Wings

Choice of 2 Sauces: Buffalo, Hot Honey BBQ, Daytona, Teriyaki, Thai Peanut, Garlic Butter, Bleu Cheese, Ranch, Celery

Chips & Dips *\$13.00 per person* – Herbed Potato Chips,

Fresh Tortilla, Pita Crisps

Choice of 3 Dips: Smoky Chile Ranch, French Onion, House Salsa Rojo,

Guacamole, Greek Hummus, White Bean Dip, Spicy Cheese

Finger Foods *\$16.50 per person* – Assorted Tea Sandwiches, Artisan

Charcuterie, Cured & Marinated Vegetable Board

Morning

Meetings & breaks
Brunch

BRUNCH SELECTIONS

·Sunrise Tee Off Special·

(Minimum of 25 guests) \$27.50 per person
Seasonal Fruit Display, Toast, Bagels & English Muffins,
Fluffy Scrambled Eggs, Smokehouse Bacon,
Jones Sausage, Home Fried Potatoes,
Florida Orange Juice, Coffee, Tea

·The Arthur Hills*·

(Minimum of 25 guests) \$35.00 per person
Seasonal Fruit Display, Toast, Bagels & English Muffins,
Fresh Baked Breakfast Pastries, Fluffy Scrambled Eggs,
Buttermilk Pancakes, Home-Made Malted Waffles or
Brioche French Toast, Warm Syrup, Macerated Berries,
Whipped Cream, Smokehouse Bacon, Jones Sausage,
Home Fried Potatoes, Florida Orange Juice, Coffee, Tea

·The Bonita Bay*·

(Minimum of 50 guests) \$44.00 per person
Seasonal Fruit Display, Toast, Bagels & English Muffins,
Fresh Baked Breakfast Pastries, Fluffy Scrambled Eggs,
Classic Eggs Benedict, Seared Chicken Milanese,
Buttermilk Pancakes, Home-Made Malted Waffles or
Brioche French Toast, Warm Syrup, Macerated Berries,
Whipped Cream, Smokehouse Bacon, Jones Sausage,
Roasted Asparagus, Tomatoes & Mushrooms,
Home Fried Potatoes, Florida Orange Juice, Coffee, Tea



·Enhancements·

Custom Brunch Menus may be designed to specification upon request and will be priced accordingly. Enhancement prices based on the order of a Brunch Package.

Canbridge House Cold Smoked

Salmon Display \$11.00 per person
Capers, Red Onion, Egg White & Yolk,
Lemon-Dill Cream Cheese, Bagel Crisps

Country Club Boys Whole Smoked

Salmon Display \$11.00 per person
Capers, Red Onion, Egg White & Yolk,
Lemon-Dill Cream Cheese, Bagel Crisps

Classic Eggs Benedict

\$11.00 per person
Nueske Canadian Bacon, 145° Egg, Scratch Hollandaise

Fluffy Buttermilk Pancakes

\$5.50 per person
Warm Syrup, Macerated Berries, Whipped Cream

Brioche French Toast

\$6.50 per person
Warm Syrup, Macerated Berries, Whipped Cream

Home-Made Malted Waffles

\$7.50 per person
Warm Syrup, Macerated Berries, Whipped Cream

Anson Mills 18th Century Style Oatmeal

\$6.50 per person
Dried Fruit & Nuts, Honey, Brown Sugar

Anson Mills Organic White Corn Grits

\$6.50 per person
Butter, Cheddar, Scallion

Chef-Attended Omelet Bar

\$16.50 per person
Farm Fresh Eggs, Diced Boar's Head Ham,
Caramelized Onion, Mushroom, Bell Pepper, Diced
Tomato, Spinach, Cheddar, Feta, Mozzarella

Chef-Carved Bone-In Glazed Pit Ham

\$13.00 per person
Pineapple Chutney, Assorted Mustards, Mini Brioche Rolls



Enhanced Sides

RB's Smothered &
Covered Hash Browns
\$3.50 per person
German Potato Pancakes
\$3.50 per person
Cinnamon Apple Sauce,
Crème Fraîche
House-Made Corned Beef Hash
\$5.50 per person
Boar's Head Ham Steaks
\$5.50 per person
Seared Kielbasa Sausage
\$5.50 per person

LUNCHEON BUFFETS

Cold Buffet Selections

The Manhattan \$31.00 per person

Hot Soup du Jour, Garden Salad Bar, Fresh Broccoli Pasta Salad, Choice of 3 Deli Meats (Boar's Head Sweet Slice Ham, Oven Gold Turkey, House-Made Pastrami, Corned Beef & Roasted Beef, Mortadella, Soppressata, Pepperoni), Provolone, Cheddar, Swiss, Breads & Buns, Herbed Home-Fried Chips, Deli Mustards, Mayonnaise, Creamy Horseradish, Relish Tray, Cookies & Brownies, Coffee, Tea, Soda

It's a Wrap \$31.00 per person

Choice of 2 Wraps: Chicken Caesar, Turkey BLT, Hearty Italian, Ham & Swiss, Roast Beef & Cheddar, Chicken Salad, Tuna Salad, Mediterranean Roasted Vegetable, Garden Salad Bar, Fresh Fruit Salad, Herbed Home-Fried Chips, Relish Tray, Cookies & Brownies, Coffee, Tea, Soda

3 Deli Sub \$27.50 per person

Choice of 2 Subs: **Italian** – Salami, Ham, Mortadella, Pepperoni, Red Onion, Roasted Peppers, Provolone, Shaved Lettuce, Tomato, Oil & Vinegar, Herbed Aioli, Oregano
American – House Roasted Beef, Cheddar Cheese, Red Onion, Tomatoes, Brown Mustard, Horseradish Mayonnaise

Turkey – Nueske Bacon, Leaf Lettuce, Tomato, Avocado Spread, Grain Mustard

Vegetarian – Marinated Grilled Vegetables, Roasted Red Peppers, Leaf Lettuce, Boursin Cheese Spread, Balsamic Vinaigrette

Fresh Broccoli Pasta Salad, Herbed Home-Fried Chips, Relish Tray, Cookies & Brownies, Coffee, Tea, Soda

Afternoon
Luncheons (Buffets
& Suggestions)

Hot Buffet

All-American Grill \$35.00 per person

Choice of 2 Proteins: CBS Angus Beef Burger, Jackman Ranch Hot Dog, Johnsonville Bratwurst or Grilled Chicken Breast, (Country Club Boys Lang Smoked Prime Brisket or Baby Back Ribs +\$6.00)

Garden Salad Bar, Grape Tomato Caprese Salad, Fresh Broccoli Pasta Salad, Nueske Baked Beans, Herbed Home-Fried Chips, Cheese (Cheddar, Swiss, American), Leaf Lettuce, Tomato, Red Onion, Mustards, Mayonnaise, Ketchup, Sweet Pickle Relish, Relish Tray, Cookies & Brownies, Coffee, Tea, Soda

Bonita Bay Buffet

Choice of 2 Entrées \$44.00, **3 Entrées** \$49.50

Entrée Selections:

Chicken Piccata

Lemon, Caper, Chardonnay, Herbs

Chicken Provençal

Kalamata Olive, Sun-Dried Tomato, Caper, Artichoke, Red Onion, Tomato Emulsion

Ancho Glazed Florida Mahi

House Salsa Rojo, Fried Cilantro

Herb Crusted Icelandic Codfish

Pequillo Pepper Silk

Beef Tenderloin Stroganoff

House-Made Buttered Pasta

Country Club Boys Lang Smoked Prime Brisket

Country Bob Infused Jus

Mustard Roasted Pork Loin

Apple Infused Pork Jus

LUCHEON SELECTIONS

Salads

Classic Caesar Salad \$9.00/\$12.00 per person

Parmesan Reggiano, Garlic Crouton,
House-Made Caesar Dressing

The Bonita Bay Salad \$12.00/\$16.50 per person

Artisan Greens, Fresh Mango, Grape Tomatoes,
Shaved Radish, Aged Manchego,
Toasted Macadamia Nuts, Honey Lemon Dressing

Italian Caprese Salad \$16.50 per person

House Ripened Tomatoes, Fresh Mozzarella Cheese,
Arugula, Classic Pesto, Toasted Pine Nuts,
Olive Gravel, Balsamic Drizzle, XVOO

Autumn Harvest Salad \$12.00/\$16.50 per person

Artisan Greens, Meredith Farms Goat Cheese,
Roasted Butternut Squash, Dried Cranberries,
Candied Pecans, Balsamic Vinaigrette

Grilled Tenderlion Tip Salad* \$22.00 per person

Cucumber, Grape Tomato, Red Onion, Greek Olives,
Fresh Herbs, Beefsteak Tomato, Romaine,
Crumbled Bleu Cheese, Piquillo Silk,
Crisp Baguette, Truffle Essence

Salad Add-Ons

6 oz Charred Chicken Breast \$6.50

3 pieces Grilled Jumbo Shrimp \$10.00

Seared King Salmon* \$15.00

Sandwiches

The "CBS" Burger* \$18.50 per person

Custom Ground Chuck, Brisket and Short Rib, Bibb Lettuce,
Tomato, Red Onion, Toasted Brioche Roll,
Brew City Fries, House Pickle

Sandwiches Cont'd.

The Bonita Bay Wrap \$17.50 per person

Favorites include Chicken Caesar, Turkey BLT, Hearty Italian,
Ham & Swiss, Roast Beef & Cheddar, Chicken Salad,
Tuna Salad or Mediterranean Roasted Vegetable

All served with Herbed Home-Fried Potato Chips, House Pickles

Hot Entrées

Chicken Piccata \$24.00/\$27.50 per person

Lemon, Capers, Chardonnay, Herbs

Seared Chicken Milanese \$24.00/\$27.50 per person

Arugula, Frisee, Tomato, Lemon, XVOO, Feathered Parmesan

Chicken Provençale \$26.50/\$29.50 per person

Kalamata Olive, Sun-Dried Tomato, Capers, Artichoke,
Red Onion, Tomato Emulsion

Ancho Glazed Florida Mahi \$38.50 per person

House Salsa Rojo, Fried Cilantro

Herb Crusted Icelandic Codfish \$34.00 per person

Piquillo Pepper Silk

King Salmon \$38.50 per person

Grapefruit & Avocado Relish

Beef Tenderlion Stroganoff \$27.50 per person

House-Made Buttered Pasta

Country Club Boys Lang Smoked Prime Brisket \$27.50 per person

Country Bob Infused Jus

Mustard Roasted Pork Lion \$26.50 per person

Apple Infused Pork Jus

AD's Spinach & Feta Quiche \$17.50 per person

Tzatziki, Petite Salad

HORS D'OEUVRES

Hot Hors d'oeuvres

Passed

Minimum of 2 Dozen Pieces Per Type

Grilled Cold Water Lobster Skewers \$19.50 per piece
Lemon-Truffle Butter

Buttermilk & Cornmeal Fried Oysters \$3.50 per piece
Creole Remoulade

Shrimp & Anson Mills Grits \$3.50 per piece
Creole Gravy, Scallion

Miniature Crab Cakes \$4.95 per piece
Mustard Sauce

King Salmon Burger Slider \$6.50 per piece
Cucumber, Dill Crème Fraiche, Pickled Red Onion

Petite Lamb "Lollipops" \$7.00 per piece
Country Bob's BBQ, Pequillo Silk

Argentinian Churrasco Skewer* \$3.50 per piece
Chimichurri

Wagyu Beef Sliders* \$6.00 per piece
Port Wine Onion Mustard, Gruyere

Wagyu Beef Sausage En Croute \$3.50 per piece
Dirty Ketchup

Homemade Meatballs \$2.75 per piece
Swedish, BBQ or Marinara Sauce

Stuffed Jumbo Mushroom Caps
Quinoa, Sausage, Crab \$3.75/\$3.75/\$4.50 per piece

Miniature Monte Cristo Sandwiches \$3.50 per piece
Melba Sauce

Jambalaya Fritters \$3.50 per piece
Creole Remoulade

**Bacon Wrapped Bleu Cheese &
Almond Stuffed Medjool Dates** \$4.50 per piece
Bourbon-Chevre Dip

Bacon Wrapped Water Chestnut \$3.75 per piece
Cantonese Glaze

Santorini Spanakopita \$3.50 per piece
Tzatziki Dip

Thai Chicken Satay \$3.75 per piece
Peanut Sauce

Chicken Fried Waffle Bite \$3.50 per piece
Maple Crème Fraiche, Chicken Cracklin', Chive

Stationary

Baked Brie en Croute \$120.00/\$200.00
Cranberry Chutney, Nuts, Crackers, Crusty Bread

Escargot \$24.25 Per Dozen
Choice of: Bourguignonne,
Red Wine Butter, Bacon-Onion,
French Bread

Padron Peppers \$4.50
Sherry Vinegar, Flaky Smoked Salt, XVOO

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Evening

Hors d'oeuvres

Cold Hors d'oeuvres

Passed

Minimum of 2 Dozen Pieces Per Type

Ahi Tuna Spoons* \$3.50 per piece

Ginger Seared, Crispy Noodle, Ponzu, Wasabi, Sesame

Jumbo Old Bay Poached Shrimp Cocktail \$3.50 per piece

Cocktail Sauce

Oysters on the ½ Shell* MP per piece

Green Apple & Wasabi Ice

Smoked Salmon Mousse & Everything

Bagel Crostini \$3.50 per piece

Crisp Caper, Pickled Onion

Caviar & Crème Fraiche \$5.50 per piece

Saffron Poached Potato, Vodka Fluid Gel

AD's Chicken Salad or

Curry Almond Tuna Salad Profiteroles \$3.50 per piece

Duck Pastrami on Rye \$3.50 per piece

Amarena Cherry, Chorizo Aioli

Gourmet Deviled Eggs \$2.75 per piece

Choice of 2: Classic, Caviar, Cracklin's & Hot Sauce, Bacon & Chive, Truffle & Crème Fraiche, Moroccan, Cajun or Curry

Seasonal Fruit Display \$10.00 per person

Greek Yogurt Dip

Domestic Cheese Display \$7.75 per person

Grapes, Specialty Crackers

Imported & Artisan Fine Cheeses \$11.00 per person

Garniture, Specialty Crackers, Crostini & Breadsticks

Crudité Of Fresh Garden Vegetables \$7.75 per person

Buttermilk Herb Dip

Basil Infused Grape Tomato

Caprese Brochette \$3.50 per piece

Compressed Melon Crostini \$3.50 per piece

Crisp Prosciutto, Midori Cream

Spanish Tomato Bread \$3.50 per piece

Jamon Serrano, Garlic, Manchego

Vegetable or Shrimp

Vietnamese Summer Rolls \$3.50/\$5.50 per piece

Peanut Sauce

Andalusian Gazpacho Shooter \$3.50 per piece

XVOO, Crouton - Add Lump Crabmeat \$2.25

Mishima Reserve Beef Tartare* \$4.50 per piece

Sourdough, Tumeric Aioli, Pickled Celery, Crisp Shallot, Cured Egg yolk

Country Pork Terrine \$3.50 per piece

Pumpernickel, Grain Mustard, Shaved Radish, Dill

Stationary

Grilled Vegetable Display \$10.00 per person

Mediterranean Charcuterie Display \$12.00 per person

Cured Meats, Marinated & Cured Vegetables, Sauces & Spreads, Breads & Crostini

Bruschetta Bar \$7.75 per person

Choose 3: Classic Tomato, White Bean, Olive Tapenade, Salmon & Avocado, Hummus, Sweet & Sour Cipollini, Eggplant Caponata

Seafood Raw Bar

Cocktail Sauce, Joe's Crab Sauce, Cucumber Mignonette, Horseradish, Lemon, Tabasco, Saltines

- Jumbo Shrimp – \$10.00
- ½ Shell Oysters Snow – \$10.00
- Crab Claws – \$10.00
- Florida Stone Crab Claws – Seasonal – MP
- Maine Lobster Tails – MP

DINNER ENTRÉES

· Soup ·

Roasted Butternut Squash Bisque \$8.75 per person
Molasses Drizzle, Toasted Pepito, Pomegranate, Fried Sage

Soup du Jour \$7.00 per person
Work With Us To Create Your Signature Soup

Classic French Onion Soup \$12.00 per person
Herbed Crouton, Four Cheese Gratinée

Rich Cognac Scented Lobster Bisque \$14.25 per person
Lobster Morsel, Sherry Cream, Chervil

· Salads ·

Classic Caesar Salad \$7.75 per person
Parmesan Reggiano, Garlic Crouton,
Home-Made Caesar Dressing

Artisan House Garden Salad \$7.75 per person
Choice of Home-Made Dressing

The Bonita Bay Salad \$12.00 per person
Artisan Greens, Fresh Mango, Grape Tomatoes, Shaved
Radish, Aged Manchego, Toasted Macadamia Nuts,
Honey Lemon Dressing

Castello Salad \$12.00 per person
Artisan Greens, Cucumber Ribbon, Half Dried Tomato,
Piave, Speck, Fig Mostarda Vinaigrette, Crisp Focaccia

Lyonnais Salad \$11.00 per person
Frisée, Bacon Lardons, 145° Egg, Garlic Croutons,
Dijon Vinaigrette

Italian Caprese Salad \$12.00 per person
House Ripened Tomatoes, Fresh Mozzarella Cheese,
Arugula, Classic Pesto, Toasted Pine Nuts, Olive Gravel,
Balsamic Drizzle, XVOO

Autumn Harvest Salad \$12.00 per person
Artisan Greens, Meredith Farms Goat Cheese, Roasted
Butternut Squash, Dried Cranberries, Candied Pecans,
Balsamic Vinaigrette

· Sorbet Intermezzo ·

\$7.75 per person
Customized Intermezzo to
Compliment Your Special Occasion

· Duet Entrées ·

**1855 Angus Filet Mignon &
Cold Water Lobster Tail*** MP
Porcini & Crimini Mushroom Glace de Veau,
Lemon-Truffle Scented Butter Emulsion

**1855 Angus Filet Mignon &
Butter Roasted Jumbo Shrimp*** \$55.00 per person
Porcini & Crimini Mushroom Glace de Veau

Ask us about other Duet Entrées
customized for your special event.

· Fish/Shellfish ·

Pan-Seared Alaskan Halibut (Seasonal) MP per person
Sweet Potato Hay, Cognac Scented Brown Sauce

Five Spice Seared Florida Grouper \$41.75 per person
Port & Sherry Vinegar Gastrique

Pecan Crusted Local Snapper \$41.75 per person
Thyme & Chardonnay Butter Emulsion

Pan-Seared Ora™ King Salmon* \$41.75 per person
Charred Lemon, Heirloom Tomato Salad,
Celery Leaves

Ancho Glazed Mahi-Mahi \$41.75 per person
Salsa Rojo, Fried Cilantro

Miso Glazed Icelandic Codfish \$34.00 per person
Bell Pepper, Ginger & Shoyu Vinaigrette, Scallion

Baked Stuffed Maine Lobster MP per person
Lemon-Truffle Scented Butter Emulsion

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Evening
Entrees

• FISH/SHELLFISH CONT'D •

Maryland Style Lump Crab Cake \$44.00 per person
Mustard Sauce

Seared U-10 Diver Scallops \$38.50 per person
Roasted Catalan Sauce

Garlic Scented Jumbo Shrimp \$35.25 per person
Chorizo & Tomato Sauce

• CHICKEN •

Chicken Piccata \$30.00 per person
Chardonnay, Garlic, Herbs, Butter, Crisp Capers

Chicken Marsala \$32.00 per person
Crimini Mushroom, Yellow Onion, Garlic,
Marsala Jus Lie

Chicken Creole \$32.00 per person
Bell Peppers, Spanish Onion, Andouille, Garlic

Chicken Romesco \$32.00 per person
Tomato, Almond, Peppers, Garlic, XVOO

Chicken Vera Cruz \$34.00 per person
Petite Shrimp, Peppers & Onions, Chile, Oregano

Chicken Caprese \$34.00 per person
Blistered Grape Tomato, Fresh Mozzarella,
Oil Cured Olive, Pine Nuts, Basil

Herb & Citrus Roasted Cornish

Game Hen \$35.25 per person
Rich Pan Jus

Maple Leaf Farms Duck Confit \$32.00 per person
Classic Cassoulet

BBC Roasted Turkey Dinner \$35.25 per person
Whipped Yukon Potato, Sage & Sausage Stuffing,
Green Bean Casserole, Cranberry Sauce,
Sage & Marsala Turkey Jus Lie

• BEEF, PORK AND LAMB •

1855 Angus Filet Mignon of Beef*
6oz \$54.00 per person **8oz** \$67.00 per person
Porcini & Crimini Mushroom Glace de Veau

USDA Prime Grilled New York Strip*
10oz \$65.00 per person **14oz** \$82.50 per person
Cognac & Green Peppercorn Glace de Veau

Slow Roasted 1855 Angus Prime Rib of Beef*
\$44.00 per person
(20 people minimum)
Fresh Ground Horseradish Cream, Cabernet
Infused Jus Lie

BBC Braised Waygu Short Ribs \$49.50 per person
Natural Braising Reduction

**Herb Crusted Rack of
Colorado Lamb*** \$63.75 per person
Rosemary & Grain Mustard Lamb Jus Lie

Braised Colorado Lamb Shank \$47.25 per person
Warm Spiced Braising Reduction

**Truffle Honey Scented
Veal Chop*** \$84.75 per person
Burgundy Glace de Veau

Italian Veal Osso Bucco \$50.50 per person
Barolo Infused Natural Jus, Citrus Gremolata

Grilled Berkshire Pork Chop* \$37.50 per person
Nueske, Grain Mustard & Spanish
Onion Compote

German Braised Pork Shank \$32.00 per person
Caramelized Apple Kraut, Caraway Jus

**Country Club Boys Lang Smoked
Baby Back Ribs** \$29.75 per person
Country Bob's BBQ Lacquer

• VEGETARIAN •

**Roasted Mushroom, Tofu
& Gruyere Tart** \$29.75 per person
Pequillo Silk

**Homemade Penne Pasta
Primavera** \$28.50 per person
Artichoke Heart, Tomato, Baby Zucchini,
Sunburst Squash, Oil Cured Olive, Garbanzo,
Spinach, Garlic, XVOO, Chardonnay

**Greek Stuffed Portobello Mushroom
Cap** \$29.75 per person
Quinoa, Tomato, Pine Nut,
Lemon, Garlic, Tzatziki

**Southwestern Black Bean, Corn
& Quinoa Burger** \$29.75 per person
Salsa Rojo, Queso Fresco

• Included Vegetables/Starches •

- Herb Buttered Broccoli
Honey Glazed Carrots
Broccoli Green Beans Amandine
Summer Squash & Grape Tomatoes
- Classic Rice Pilaf
Roasted Fingerling Potatoes
Lemon-Oregano Red Potatoes
Whipped Yukon Gold Potatoes

• Premium Vegetables/Starches •

\$3.00 per person for Vegetables & Starches

- Jumbo Asparagus Spears
Grande Marnier Glazed Baby Carrots
Amaretto & Toasted Almond Haricot Vert
Sous Vide Romanesco
- Parmesan Baked House Potatoes
Mayrag Blue Cheese Potatoes Au Gratin
Truffle Scented Wild Mushroom Risotto
Creamy Italian Polenta

ACTION STATIONS

(MINIMUM OF 50 PEOPLE)

These action stations are a great way to enhance your special dining events!

• Taste of Italy •

\$22.00 per person

Create 2 Pasta Dishes

Choice of 2 Made-in-House Pastas – Penne Rigate, Trecce, Conchiglie, Torchio, Pappardelle, Linguini, Tagliatelle, Quadri Spaghetti, Mafaldine, Buccatini

Choice of 2 Fresh Sauces – Marinara, Bolognese (meat), Pink Vodka, Alfredo, Pesto, Garlic & Oil

Choice of 2 Proteins – Home-Made Hot Italian Sausage, Grilled Chicken, Meatballs, Shrimp, Mussels

Choice of 2 Vegetables – Broccoli, Broccoli Rabe, Spinach, Bell Peppers, Artichoke Hearts, Tomatoes

Signature Garlic Bread, Parmesan Reggiano, Red Pepper Flakes

• Greek Gyro Station •

\$18.75 per person

Roasted Leg of Lamb & Lemon Oregano Chicken

Shredded Lettuce, Cucumber, Diced Tomato, Yellow Onion Tzatziki Sauce, Feta, Oregano, XVOO, House-Made Pita Bread

• Carving Stations •

Banana Leaf Wrapped Mahi-Mahi *\$19.75 per person*
Pico, Pineapple Mango Salsa, Lemon, Tartar, Fennel Slaw

Whole Roasted Florida Black Grouper *\$22.00 per person*
Pico, Pineapple Mango Salsa, Lemon, Tartar, Fennel Slaw

Salt Baked Florida Snapper *\$17.50 per person*
Ponzu, Curry Aioli, Cilantro Chutney, Pineapple-Mango Salsa, Pico

BBC Roasted Tom Turkey *\$16.50 per person*
Cranberry Sauce, Cranberry Relish, BBColeslaw, Sage Marsala Jus Lie

• Carving Stations Cont'd •

Bone-in Rosemary & Garlic

Scented Leg of Lamb *\$16.50 per person*
Herbed Lamb Jus Lie, Home-Made Mint Jelly, Tzatziki Sauce, Marsala Jus Lie

"The Country Club Boys" Lang Smoked Prime

Beef Brisket *\$ per person*
Country Bob's, Carolina, South Carolina Mustard & Kansas City BBQ Sauce, BB Coleslaw, Marsala Jus Lie

Oven Roasted Beef Top Round* *\$14.50 per person*

Freshly Prepared Horseradish, Horseradish Cream Sauce, Burgundy Jus Lie

Slow Roasted Prime Rib of Beef* *\$21.00 per person*

Freshly Prepared Horseradish, Horseradish Cream Sauce, Burgundy Jus Lie

Whole Roasted 1855 Angus

Beef Tenderloin* *\$24.25 per person*
Fresh Ground Horseradish Cream, Porcini & Crimini Mushroom Glace de Veau

Salt & pepper Crusted Prime

New York Strip of Beef* *\$22.00 per person*
Fresh Ground Horseradish Cream, Cognac & Green Peppercorn Glace de Veau



Evening

Action Stations
Buffets

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BUFFETS

(MINIMUM OF 50 PEOPLE)

Choice of 2 Entrées \$66 per person, 3 Entrées \$77 per person

Chicken Piccata

Lemon-Caper Beurre Blanc, Herbs

Chicken Provençal

Kalamata Olive, Sun-Dried Tomato, Caper, Artichoke, Red Onion, Tomato Emulsion

Seared Chicken Milanese

Arugula, Frisée, Tomato, Lemon, XVOO, Feathered Parmesan

Lang Smoked BBQ Chicken

Country Bob's Glaze

General TSO's Chicken

Broccoli, Scallion, Sesame

Thai Massaman Chicken Curry

Sweet Potato, Yukon Gold, Onion, Cashew, Coconut Milk

BBC Roasted Turkey

Sage & Sausage Stuffing, Rich Turkey Gravy

Ancho Glazed Florida Mahi

House Salsa Rojo, Fried Cilantro

Seared King Salmon*

Heirloom Cherry Tomato Salad, Celery Leaves, Charred Lemon

Pecan Crusted Flounder

Lemon – Chardonnay Emulsion

Herb Crusted Icelandic Codfish

Piquillo Pepper Silk

New Orleans Style Shrimp & Heirloom Grits

Creole Gravy, Nueske Bacon, Scallion

Classic Seafood Newberg

Florida White Fish, Shellfish, Lobster Sauce

Beef Tenderlion Stroganoff

House-Made Buttered Pasta

House Ground Tenderloin Chop Steak

Mushroom & Cognac Veal Glace

"Country Club Boys" Lang

Smoked Prime Brisket

Country Bob Infused Jus

Mustard Roasted Pork Loin

Apple Infused Pork Jus

Provincial Lamb Stew

Carrot, Potato, Celery, Olive

The Following Items are Included on all Buffets:

Choice of – Garden Salad Bar or Caesar Salad Bar

Choice of 2 Cold Composed Salads – Parisian Salad, Seasonal Pasta Salad, House Ripened Caprese Salad, Bonita Bay Salad, Seasonal Green Salad (Berry Season or Harvest)

Choice of 1 Vegetable – Herb Buttered Broccoli or Broccolini, Green Beans Amandine, Honey Glazed Carrots, Summer Squash & Grape Tomatoes

Choice of 1 Starch – Classic Rice Pilaf, Roasted Fingerling Potatoes, Lemon-Oregano Red Potatoes, Whipped Yukon Gold Potatoes

Warm Rolls & Butter, Cookies & Brownies, Coffee, Tea, Soda



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

THE GRAND FINALE

Plated Desserts

The Bonita Bay Hot Fudge

Nut Ball \$12.50 per person

Vanilla Royal Scoop Ice Cream,
House Candied Pecans

Rich Fudge Brownie Sundae

\$10.00 per person
Royal Scoop Ice Cream, Mocha Fudge,
Whipped Cream, Burgundy Cherry

Classic Ice Cream Sundae

\$10.00 per person
Vanilla Royal Scoop Ice Cream,
Mocha Fudge or Bourbon Caramel, Whipped Cream,
Chopped Roasted Peanuts, Burgundy Cherry

Molten Chocolate Raspberry

Cake \$11.00 per person

Espresso Paint, Cake Crumbs,
Vanilla Royal Scoop Ice Cream

Sticky Toffee Pudding

\$10.00 per person
Bourbon Caramel Drizzle,
Vanilla Royal Scoop Ice Cream

Feathered Cinnamon Apple

Tart \$10.00 per person

Caramel, Rum Soaked Currants,
Vanilla Royal Scoop Ice Cream

Bourbon Street Bread

Pudding \$10.00 per person

Bourbon Caramel Sauce,
Vanilla Royal Scoop Ice Cream

Triple Berry Crisp à la

Mode \$11.00 per person

Strawberry, Raspberry, Blackberry, Streusel,
Vanilla Royal Scoop Ice Cream

Hot Sugar Crust Seasonal

Cobbler \$11.00 per person

House-Made Ice Cream

Amaretto Crème Brûlée

\$11.00 per person
Crisp Sugar Crust

Rich Almond Pound Cake

\$10.00 per person
Seasonal Macerated Berries, Vanilla Chantilly

Strawberry Shortcake

\$11.00 per person
Strawberry Cake, Chambord Macerated Strawberries,
Mortal Cream, Strawberry Crispies

Key Lime Tart

\$10.00 per person
Vanilla Bean Chantilly, Lime Garnish

Carrot Cake

\$12.00 per person
Cream Cheese Frosting,
House-Made Butter Pecan Ice Cream

Fresh Fruit Tart

\$14.25 per person
Seasonal Fresh Fruit, Grand Marnier Pastry Cream

Assorted Pies à la Mode

\$12.00 per person
Ask about flavors



Evening
The Grand Finale

Dessert Buffets

Chef Fee of \$85.00

Bananas Foster \$12.00 per person

Caramelized Butter-Rum Sauce, Banana,
Vanilla Royal Scoop Ice Cream

BBC Grand Ice Cream Bar \$13.25 per person

Vanilla & Seasonal Royal Scoop Ice Cream,
House-Made Mocha Fudge & Bourbon Caramel,
Variety of Toppings

Ask us about designing a special action station or display
for your event.

Petite Desserts

Premier Chocolate Truffle Assortment \$39.50 per dozen

Chocolate Dipped Strawberries \$46.25 per dozen

Assorted French Macarons \$33.00 per dozen

Assorted Petit Fours \$33.00 per dozen

Freshly Baked Cookies \$22.00 per dozen

Home-Made Fudge Brownies \$22.00 per dozen

Ask about other petite dessert options –
We are happy to customize upon your request.



THE GRAND FINALE

Consumption Bar Service

Bar billed on consumption of number of drinks ordered

Call Brands

\$11.00 per drink

Absolut Vodka
Tito's Vodka
Tanqueray Gin
Beefeater Gin
Bacardi Rum
Mount Gay Rum
Dewers Scotch
J.Walker Red Scotch
Jack Daniels
Canadian Club Whiskey
V.O. Whiskey
Jose Cuervo Tequila

Premium Brands

\$14.00 per drink

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Hendricks Gin
Gentleman Jack
Woodford Reserve
Crown Royal
Bushmills Black
Don Julio Tequila

All Bars Include the Following:

Domestic Beer \$5
Imported Beers \$6
House Wines \$10
Mineral Waters \$4
Cordials \$12
Juices \$4
Soft Drinks \$2.70



Lively
Libations

Consumption Bar
Bar Package

Bar Packages

Prices are per person

• Call Brands •

Includes house wines, domestic and imported beer

One Hour \$26
Two Hours \$38
Three Hours \$50
Four Hours \$62
Five Hours \$74

• Premium Brands •

Includes upgraded banquet wines, domestic and imported beer

One Hour \$28
Two Hours \$42
Three Hours \$56
Four Hours \$70
Five Hours \$84

**Package does not include wine service with dinner or champagne toast*

Wine Upgrades:

Sparkling Toast \$8, Tableside Wine Service with Dinner \$10 per person

*Young Adult or Non-alcoholic Drink Package (Not included in bar package) \$10 per person
Unlimited coffee, tea, and soda*



REFERRED VENDORS LIST

·Solo, Duos, and Bands·

Allan Darcy- Sax or Band

www.alandarcy.com

Billy Jollie- Piano, Gutiar & Vocals

www.billyjollie.com

Craig Christman- Sax & Flute

www.craigchristman.com

Dave Tecce- Acoustic Guitarist & Vocals

dtece@gmail.com

Jay Heath- Saxophone and Vocals

www.saxyduo.com

Michael Moore-Kelly- Pianist

www.moore-kelly.com

Billy Dean and Dawn- Duo

bdnd@billydeananddawn.com

High Voltage

www.highvoltage.band

None Other

www.clintwiley.com

The Brett Foreman Band

www.forman-productions.com

Winslow and the Rockefellers

www.forman-productions.com

The Headliners

www.theheadlinersband.com

·DJ·

A DJ with Class

www.fortmyersdj.com

Dominick Bounantuono -

MSE Mobile Sound Entertainment

www.mseprodj.com

Gil Blake

www.djgilblake.com

Sterophonics

www.wileyentertainment.com

·Entertainment Companies·

Forman Productions

www.foreman-productions.com

Talent Ventures

www.talentventuresllc.com

·Photographers·

Aimee Rossi

www.aimeerossi.com

Audrey Snow Owen

www.audreysnow.com

Emma Burdis

www.emmaburdis.com

J&B Photo Reflect

www.jandb.photorelect.com

Love Letters

www.Lovelettersfl.com

(Their photos are used throughout the Banquet Menu)

Luminairefoto

www.Luminairefoto.com

Tonya Malay Photography

www.tonyamalay.com

Trenholm Photo

www.trenholmphoto.com

·Videographers·

41 Photo and Video

www.41photovideo.com

IHeart Films

www.iheartfilmstudios.com

Naples Original Video Production

www.naplesvideoproductions.com

Vendors

·Photo Booths·

Complete Weddings & Events

www.completewedo.com

Groupie Booth

www.groupieboothevents.com

Photo Magic Events

Debbie@photomagicevents.com

·Cakes, Cookies, Pastries·

Ella's Cakes

www.ellascakes.com

Epiphany- Gluten Free Bakery

www.epiphanyglutenfree.com

Lady Cakes

www.iloveladycakes.com

Mikkelsen's

www.mkkelsenspastryshop.com

Perfectly Scrumptious

www.perfectlyscrumptious.com

Sassy Cakes

www.sassycakesinc.com

Sweet Tiers

www.sweettiersinc.com

·Florists·

A Flower Boutique

239.992.2229

Botanicals on the Gulf

www.botanicalsonthegulf.com

Isn't She Lovely

www.isntshelovelyflorist.com

Focus Floral

www.focusfloral.com

Tom Trovato

www.tomtrovato.com

·Wedding Planners·

Carrie Darling Events – Carrie Darling

www.carriedarlingevents.com

Cocoluna Events – Courtney Amen

www.cocolunaevents.com

At Last Weddings – Amanda Crowe

www.atlast-weddings.com

Jet Set Wed

www.jetsetwed.com

Wedding Lux

www.weddingluxpro.com

·Officiants·

Rev. Jacqueline Weiks

www.revjacqui@florida-weddings.org

Rev. Michael DeArruda

www.dearrudaweddings.com

Richard Steele

www.weddingsyourway.net

Russ Winn, Chaplain

239.293.3310

Stephanie Shaffer

www.weddingsmadesimpleoffl.com

Will Singleton, Chaplain

www.swflmarry.us

·Lodging·

Hampton Inn

Holiday Inn

Homewood Suites Hilton

Hyatt Place

Hyatt Regency Coconut Point

Trianon Hotel

·Transportation·

Clean Ride Limo

www.cleanridelimo.com

Dolphin Transportation

Specialists

www.dolphinnaples.com





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