



BELLEAIR  
COUNTRY CLUB

# SPECIAL EVENTS MENU





# THANK YOU!

Thank you for considering Belleair Country Club as the venue for your special event. It is an honor to be able to assist you from the beginning of the planning process to the execution of your event.

Our professional and knowledgeable staff are dedicated to delivering the highest quality of service every step of the way in order for you to have the most memorable occasion.

The Club offers a selection of full-service private event spaces that will accommodate small groups as well as parties of up to 350 guests. Your events may also include golf or tennis.

Enclosed you will find more information about Belleair Country Club pricing, menus, capabilities and more. Feel free to contact us with any questions you may have. We are happy to help!

Director of Catering - Joanne Walker  
727-461-7171 ext. 136 or [joanne@belleaircc.com](mailto:joanne@belleaircc.com)

Assistant General Manager - Mark Poppleton  
727-461-7171 ext. 111 or [mark@belleaircc.com](mailto:mark@belleaircc.com)

Executive Chef - Paul J. Liptak, C.E.C.  
727-461-7171 ext. 120 or [paull@belleaircc.com](mailto:paull@belleaircc.com)

# PREFERRED VENDOR LIST

## PHOTOGRAPHERS

Liquid Video Productions  
727-712-7698  
Clearwater, FL  
liquidvideoproductions@gmail.com  
www.liquidvideosite.com

Felten Video  
727-726-5963  
30725 US Hwy 19 N #190  
Palm Harbor, FL 34684  
feltenvideo@tampabay.rr.com  
www.feltenvideo.com

Miles Photography  
727-726-3698

Armstrong Images  
727-584-4733  
1549 Pennwood Cir S  
Clearwater, FL 33756  
matt@armstrongimages.com  
www.armstrongimages.com

Aaron Bornfleth  
727-678-4803

Colmer Photography  
727-736-6638  
1530 Putnam Ct  
Dunedin, FL 37698

Artistic Media -  
HD Wedding & Event FilmMaker  
727-784-1188  
contact@artisticmedia.com

Kimberly Romano Photography  
727-543-9723  
kimberly@kimberly-photography.com

## CAKES

Publix  
727-442-8606  
1295 S Missouri Ave  
Clearwater, FL 33756  
www.publix.com

Chantilly Cakes  
727-530-0300  
13533 65th St  
Largo, FL 33771  
www.chantillycakes.com

Di's Delights  
727-392-7959  
8668 Park Blvd, Suite A  
Seminole, FL 33777

## FLOWERS & LINEN

Carlson Wildwood Florist  
727-446-4610 / 800-200-7762  
1488 Clearwater-Largo Rd  
Largo, FL 33770  
www.belleairflorist.com

Connie Duglin  
877-675-4636  
6402 W Linebaugh Ave  
Tampa, FL 33625  
www.connieduglinlinen.com

Tropical Touch  
727-738-9060  
2194 Main St, Suite F  
Dunedin, FL 34698

Rose Garden Florist  
727-391-1200 / 800-771-1371  
10592 Seminole Blvd  
Largo, FL 33778  
www.rosegardenflorist.com

## OFFICIANTS

Michael Derruda  
727-642-2090  
michael@dearrudaweddings.com  
www.dearrudaweddings.com

Universal Ministries  
Reverend William Peterson, MA  
727-330-6772  
revbill@yahoo.com

Sensational Ceremonies  
813-421-3079 / 888-390-7229  
info@sensationalceremonies.com  
www.sensationalceremonies.com

Marry Me Mary  
Mary Adele Cluck  
813-361-3614  
weddings@marrymemary2.com



### LIMO SERVICES

Ambassador Limousine & Sedan  
727-442-9050 / 866-508-9050  
4419 N Hubert Ave  
Tampa, FL 33614

Martz Group  
727-526-9086  
4783 37th St N  
St Petersburg, FL 33714

Julie's Limo  
727-538-5113  
17116 US 19 N  
Clearwater, FL 33764

### GIFTS, ETC.

Urban Coast  
727-584-8400  
596 N Indian Rocks Rd Suite 1  
Belleair Bluffs, FL 33770  
create@urbancoast.com  
www.urbancoast.com

Serafin de Cuba Cigars  
727-262-4887  
arnold@serafincigars.com  
www.serafincigars.com

Incredible Edibles  
727-441-2010  
1465 S Fort Harrison Ave  
Clearwater, FL 33756  
incrediblegifts@gmail.com

### MUSIC

Strictly Entertainment Inc.  
813-872-0300  
4201 W North B St  
Tampa, FL 33609  
info@strictlyentertainmenttampa.com  
www.strictlyentertainmenttampa.com

Frank Lebano - DJ  
1151 Fairway Dr  
Dunedin, FL 34698  
727-738-9857  
www.franklebano.com

Breezin  
813-348-4998  
3711 W Swann Ave  
Tampa, FL 33609  
www.breezin.com

Bella Music  
813-495-1055  
11404 Palm Pasture Dr  
Tampa, FL 33635  
www.bellamusicfla.com

David Lyons  
Harpist/Pianist  
727-748-2848

Bayside Entertainment  
813-661-6600

The Mike Eisenstadt Band  
813-789-5058  
www.eisenstadtband.com

Grant Hemond - DJ  
727-736-2316  
10751 Maple Creek Dr Suite 102  
Trinity, FL 34655  
www.granthemond.com

Bittersweet  
Deb Bowen cell: 813-967-0147  
Tony Orifici cell: 727-643-7217  
www.facebook.com/BitterSweetShow  
paradiseq1@yahoo.com





# EVENT GUIDELINES & INFORMATION

## GUARANTEES

At least one week prior to the date of the function, the Patron shall specify to the Club the exact number of people to be in attendance within a 5% variance up to 48 hours. This number shall constitute a guaranteed minimum and the Patron will be charged for at least said minimum. In the event the function is not held, the price of the minimum number of covers guaranteed at the time of booking will be the amount due to the Club for the reservation, whether used or not.

## PAYMENT IN ADVANCE

Full payment for all functions must be made in cash or by bank check at least one week prior to the date of the function unless otherwise agreed upon at the time of booking by the Club or unless other arrangements are made in advance. A finance charge of 1.5% per month of 18% annually will be imposed on all balances over 30 days if other arrangements are not made in advance.

## DEPOSIT POLICY

A deposit amount will be established at the time of booking for each function. In the event of cancellation either by the Patron or the Club (for cause), the Club shall retain the entire amount of any deposit as liquidated damages. Additionally, the Club may impose additional charges for opportunity costs or other expenses.

## MINIMUM SALES QUOTA

All Monday outings must meet a \$15,000 sales minimum. These sales must be derived from income producing accounts such as food, beverage, surcharge, greens fees, golf cart rental fees, tennis fees, Club room rental, etc. A premium of the difference between what is spent and the sales minimum will be charged for any function where sales do not meet the minimum.

## PRICE INCREASES

Prices quoted herein are subject to reasonable increased cost of goods and supplies and operating expenses at the time of the function due to increase in commodities, labor, currency values, etc. The Patron agrees to pay such increases when notified in advance. In the alternative, the Club may at its sole option make reasonable substitutions in menu items in lieu of increased prices or when conditions are unavailable.

## FOOD AND BEVERAGE

The Patron shall not bring any food or beverages of any kind onto the Club premises from off premises nor permit any of its guests or invitees to bring food or beverages of any kind from off premises. The Club does not discount food or beverage prices for minors, therefore any minors brought onto the Club grounds will be charged as an adult and would be expected to behave as an adult or be carefully supervised by an adult. Patrons should not remove any food or beverage from Club premises.

# MISCELLANEOUS HOUSE RULES

- The use of rice, birdseed, or other confetti products not supplied by the Club are dangerous and prohibited by the Club. A penalty fee of \$300.00 will be charged for the clean up of these items. The Club will provide rose petals if requested in advance.
- Host or sponsor will be present at all times during all events and will be responsible for all charges incurred.
- No person under 21 years of age will be served alcoholic beverages.
- No ticket sales, raffle sales, or auctions may take place on the Club premises without advance approval of the Club Manager.
- No equipment, brochures, banners, signs, or other material may be displayed anywhere without the advance approval of the Club Manager.
- Valet parking is required - a flat rate charge will be added to the final bill.
- All sponsored events will be subject to current rental charges.
- Electronic equipment at a high decibel level such as used by rock bands shall not be permitted.
- Orchestra and band members should arrive not more than one hour before the opening hour of the event. Only authorized members or performers may be admitted to the Clubhouse.
- Sports, pro fees such as for golf or tennis will be established at the time of booking and added to your final bill.



# EVENT SPACE

## MAIN DINING ROOM

Spacious and luxurious, the Main Dining Room provides breathtaking views of the golf courses. Combined with pleasing arrangements of linens, palatial furnishings, and eclectic accoutrements reminiscent of Southern tradition, our Main Dining Room will inspire you to plan for a grand social evening to entertain your guests. The Main Dining Room comfortably seats 350 people for dining, dancing, and plenty of room for a band, providing musical entertainment. With our temporary walls in place, this grand space can be transformed into a smaller room for 50 to 60 people enjoying the same amenities, but with more intimacy.

## SAM PARKS LOUNGE

Seating is available for 50 guests in a variety of choices - indoors or outdoors. Spacious and lavish dark mahogany bar with cozy black leather bar stools invite casual conversation and/or opportunity to catch the latest televised events; or enjoy our more traditional seating - indoors or outdoors on the covered terrace with fire pits and a spectacular view in the evening of the lit fountains with the golf courses providing the backdrop. *Only available on Monday nights.*

## BELLE TERRACE

This captivating dining room is located on the upper level directly above the Portico with a view to surpass all. Rolling golf courses, majestic palm trees and other flora, and the serene waters of Clearwater Bay, all can be enjoyed from this dining room. The perfect blend of tranquility and formality, seating easily accommodates 60 guests. Adding to the ambiance for those with a romantic or nostalgic taste, the infamous and breathtaking Florida sunset can be experienced every evening!

## PRESIDENT'S BOARD ROOM

This private board room offers seating for 20, using a conference table or individual tables. Whether it be a formal important business meeting or a private family get together, the room can be transformed to your liking.

## DONALD ROSS ROOM

This secluded corner dining room with windows and views at every turn can transform your business meeting into an amiable experience. This room has comfortable seating for 12, using a conference table or individual tables.

## MIKE SOUCHAK ROOM

A more private extension to the Sam Parks lounge. Seating available for 18 people. The Souchak Room offers a quieter enjoyment of the cozy atmosphere of the Sam Parks Lounge.

## 19TH HOLE

For a relaxing atmosphere, this fashionable lounge seats 80 guests. Also including a full service bar. Two glass rooms are available for more private conversations and outside patio seating offers spectacular views of the golf course.

## 1897 LOUNGE

Adjacent to the 19th Hole, this room offers privacy with dark-wood cozy atmosphere, a full service restaurant and bar and large screen televisions. *Only available after 6:30pm on Tuesday, Thursday, Saturday and Sunday.*

# ADDITIONAL CHARGES

## Golf Tournament Additional Charges

Premise Fee Both Courses Used.....	\$15,000
Premise Rental Fee: East Course.....	\$5,000
Premise Rental Fee: West Course.....	\$10,000
Small Tent.....	\$140.00
Eating Outside, Set-Up & Break Down: (We provide tables, chairs, linens, etc...)	
100-150 People.....	\$500.00
150+ People.....	\$750.00+
200+ People.....	\$1,500+
This charge does not include extra requested tables around the course	
Each additional oblong 8 foot table No extra charge.....	\$8.00+
If there are any purveyors donating food or beverage product for the event.....	
	\$200.00+
All purveyors with donated products need to supply own cups, plates, napkins, condiments, mixers, etc.	
If any items are provided by BCC there will be an additional charge.	

## Using The Clubhouse: No Food Or Beverage

Donald Ross Room.....	\$150.00
President's Board Room.....	\$150.00
Belle Terrace.....	\$2,500.00
Main Dining Room I.....	\$4,000.00
Main Dining Room I & II.....	\$5,500.00
Main Dining Room I, II, & III.....	\$8,000.00
Special Room Set up/Break down.....	\$250.00+
Theme parties - cost of decorations.....	20% over cost
Overtime charge (for function lasting longer than 4.5 hours).....	\$220.00
LCD Projector.....	\$150.00
LCD Projector and Laptop.....	\$200.00
Screen.....	N/C
Portable Sounds System or Outside System.....	\$150.00

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Non-Member events sponsored by a member base line cost increased by 10%



Microphone/Podium.....	N/C
Chef Charge (Grilling).....	\$150.00 per chef
Carver (At table or buffet).....	\$150.00
Chafing dish with sterno holders (per set).....	\$22.00
Personal "to put out" party favors, decorations, etc.....	\$110.00
Additional insurance policy if applicable.....	\$250.00+
Beer Cart Driver (BCC Staff Only).....	\$150.00 per driver
One Valet.....	No Charge
Valet (Suggested 1 per 75 people).....	\$150.00
White Glove Service (per waiter).....	\$10.00
Easels.....	\$6.00
Flip Chart with Markers.....	\$28.00+
Flip chart additional single paper pad.....	\$6.00
DVD player.....	\$110.00
Speaker phone.....	\$28.00
Extra Large Flat Screen TV.....	\$100.00
Electric Piano.....	\$150.00
Dance Floor (Portable).....	\$275.00
Ice Carving (Single).....	\$400.00
Cake cutting (per person).....	\$2.00
Delivery/pick-up charge.....	\$165.00
Heat lamp.....	\$28.00
Balloon/Helium (Per balloon).....	\$1.50+
Grille/Propane.....	\$200.00
Table (round - serves 8 people) per table.....	\$11.00
Table (oblong - serves 8 people) per table.....	\$11.00
Table (round - serves 10 people) per table.....	\$11.00
Tablecloth (round) per tablecloth.....	\$8.00
Tablecloth (oblong) per table.....	\$8.00
White plastic chairs (per chair).....	\$4.00
Bread & butter plate (per plate).....	\$0.50
Coffee cup & saucer (per set).....	\$0.80
Dinner plates (per plate).....	\$0.55
Silverware (per piece).....	\$0.30
Glassware (per glass).....	\$0.45

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Napkins (per napkin).....	\$1.50
Donated Soda/Bottled Water.....	\$1.50++ Corkage Fee
Gatorade/Beer.....	\$2.25+
Intermezzo (per person).....	\$3.00
Corkage fee (bringing in own wine - per bottle).....	\$22.00
Bar - hosted with house brands (per hour, per person).....	\$18.00
Bar - hosted with premium brands (per hour, per person).....	\$20.00
Bar - hosted with deluxe brands (per hour, per person).....	\$26.00
Bartender in-room service.....	\$140.00
House champagne (La Domaine) per bottle.....	\$24.00+
House wine (Sutter Home) per bottle.....	\$24.00+
Bottles of Alcohol.....	\$35.00+ Corkage Fee
Bottle of Wine.....	\$22.00+ Corkage Fee
Keg of Beer.....	\$330.00+
Event Eating Off Pasta Night.....	\$32.00+ (Not inclusive)
Event Eating Off Sunday Brunch.....	\$45.00+ (Not inclusive)
Breakfast Least Cost (Continental).....	\$18.00++
Lunch Lowest Cost (A La Cart).....	\$28.00++
Dinner Lowest Cost (A La Cart).....	\$54.00++
Smoothie Machine.....	\$150.00
Bartender In Room.....	\$150.00
Drink Tickets- Good for House Wines/Domestic Beers/House Cocktails.....	\$9.00++
Breakfast Plated starting at.....	\$23.00++
Breakfast Buffet started at.....	\$22.00++
Lunch Buffet starting at.....	\$30.00++
Lunch Buffet Hamburgers, Hot Dogs.....	\$28.00++
Dinner Buffet starting at.....	\$53.00++
Dinner Prime Rib Buffet.....	\$66.00++
Dinner Tenderloin (Not Buffet).....	\$61.00++
Prime Rib Dinner.....	\$58.00++
If you would like Tenderloin added to your buffet the cost would be cost of buffet plus cost of tenderloin. Each tenderloin is \$400.00+	
Donated Lunch.....	\$20.00++ Not Inclusive
Donated Dinner.....	\$40.00++ Not Inclusive

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# BEVERAGE PRICING

## HOSTED BAR

All beverage charges are put on the host's account

## CASH BAR

Beverages are sold on a cash basis and are inclusive of service charges and taxes.

## HOSTED BAR PRICING

### House brands

First hour - \$18.00 per person  
Each additional hour - \$9.00 per person  
3-hour hosted bar - \$36.00 per person

### Premium brands

First hour - \$20.00 per person  
Each additional hour - \$10.00 per person  
3-hour hosted bar - \$40.00 per person

### Deluxe brands

First hour - \$26.00 per person  
Each additional hour - \$13.00 per person  
3-hour hosted bar - \$52.00 per person

## CASH BAR PRICING

House brands.....	\$9.00
Premium brands.....	\$10.00
Deluxe brands.....	\$13.00
Cordials & liqueurs.....	\$10.00
Martinis.....	\$10.00
Imported/premium brand beer.....	\$8.00
Domestic/light beer.....	\$7.00
House brand wine.....	\$8.00
Mineral & sparkling water.....	\$5.00
Soda & juice.....	\$3.00

## ADDITIONS

Plain fruit punch (non-alcoholic) per bowl.....	\$83.00
Champagne punch, liquor punch, Bloody Mary punch, or mimosa punch (per bowl).....	\$140.00
Sangria (per bowl).....	\$165.00
Bartender service in room.....	\$140.00

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# BEVERAGE BRANDS

## PREMIUM BRANDS

Tito's Vodka  
Ketel One Vodka  
Jim Beam Bourbon  
Jack Daniels Bourbon  
Patron Tequila  
Dewar's Scotch  
Bombay Sapphire Gin  
Tanqueray Gin  
Seagram's Seven Crown Whiskey

## DELUXE BRANDS

Chopin Vodka  
Grey Goose Vodka  
Basil Hayden's Bourbon  
Woodford Reserve Bourbon  
Chivas Regal Scotch  
Glenfiddich Scotch  
Casamigos Tequila  
Hendrick's Gin  
Crown Royal Whiskey

# BREAKFAST MENU

*Available until noon*



# BREAKFAST SELECTIONS

All breakfasts served with freshly brewed regular and decaffeinated coffee and an assortment of fresh juices and water

Minimum of 25 guests

## THE SUNRISE PACKAGE - CONTINENTAL

*\$18 per person*

- Freshly baked assorted croissants
- House-made fruit-filled danishes
- Bagles & cream cheese
- Homemade coffee cake
- Assortment of freshly baked muffins
- Accompaniments of whipped butter, fruit preserves, and jams
- Mélange of fresh fruit

## BREAKFAST SANDWICHES ON THE GO

Includes a fresh fruit cup

*\$20 per person*

### Choose one:

- Power Up Wrap (egg whites, spinach, and mozzarella in a spinach wrap)
- Sausage, egg, and cheese biscuit
- Bacon, egg, and cheese english muffin

## RISE & SHINE

*\$22 per person*

- Farm fresh fluffy scrambled eggs
- Applewood smoked bacon and breakfast sausage
- Roasted breakfast potatoes
- Bagles & cream cheese
- Sliced seasonal fruit and berry display
- Basket of freshly baked fruit filled danishes, muffins, and croissants
- Whipped butter, fruit preserves, and jams

## OPTIONAL ACCOMPANIMENTS

*Additional charge per person*

- |                               |                                 |
|-------------------------------|---------------------------------|
| • Smoked salmon - \$8         | • Cheese blintzes - \$6         |
| • Belgian waffles - \$6       | • Omelets - \$9                 |
| • French toast - \$5          | • Eggs Benedict - \$11          |
| • Bagels & cream cheese - \$5 | • Steak - \$17                  |
|                               | • Individual Fruit Yogurt - \$5 |

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# PLATED BREAKFASTS

*House potatoes, fruit garnish, and chilled orange or grapefruit juice*

## CHOICE OF APPETIZER

- Yogurt topped with granola
- Fresh melon with seasonal berries
- Chilled melon wedge (in season) with lime garnish

## EGGS AND TENDERLOIN

*\$29 per person*

Poached eggs, asparagus spears, and thinly sliced tenderloin on toasted English muffin halves with béarnaise or hollandaise sauce

## CRAB BENEDICT

*\$29 per person*

Two poached eggs and lump crabmeat sautéed with shallots, white wine, salt, and pepper on a toasted English muffin with hollandaise sauce

## BREAKFAST BURRITO

*\$24 per person*

Scrambled eggs, shredded cheddar cheese, and salsa rolled in a flour tortilla

## LOX, STOCK, AND BAGEL

*\$26 per person*

Scrambled eggs, chopped smoked salmon, and chopped red onions served on a bagel with cream cheese

## EGGS BENEDICT

*\$26 per person*

Poached eggs and sliced Canadian bacon on toasted English muffin halves with hollandaise sauce

## COUNTRY CLUB CHAMPION

*\$23 per person*

Scrambled eggs, sausage, bacon, and pancakes

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# BRUNCH MENU

*Available 11:00 a.m. to 3:00 p.m.*

# BRUNCH

## BELLEAIR BRUNCH BUFFET

*\$31 per person*

- Sliced seasonal fruit and berry display
- Chef's freshly baked sweet loaves
- Freshly baked croissants
- Bagel lox with cream cheese
- Roasted breakfast potatoes
- Applewood bacon and breakfast sausage
- Accompaniments of whipped butter, fresh preserves, and jams

### Please select one:

- Farm fresh fluffy scrambled eggs
- Vegetable and egg frittata
- Vegetarian Frittata  
*Scrambled eggs, spinach, mushroom, and mozzarella*
- Meat Lover's Strudel  
*Scrambled eggs, cheddar cheese, bacon, sausage, peppers, and onions*
- Southwest Frittata  
*Peppers, onions, cheddar cheese, chorizo, and pico de gallo*
- Mediterranean Frittata  
*Baby spinach, feta cheese, roasted red peppers, zucchini, and plum tomatoes*

## LIGHTER FARE

*\$31 per person*

### Please choose eight selections:

- |   |   |
|---|---|
| • Freshly chilled strawberry soup shooters        | • Finger sandwiches<br><i>Choose one</i>              |
| • Caprese salad skewers with balsamic glaze       | ◦ Pimento cheese and ham                              |
| • Spicy shrimp on cucumber with herb cream cheese | ◦ Smoked turkey and cranberry                         |
| • Chicken salad                                   | ◦ Egg   |
| • Mini quiche assortment                          | ◦ Mini ham biscuits with honey mustard                |
| • Fresh fruit brochettes                          | • Open Faced Mini Bagels<br><i>Choose one</i>         |
| • Deviled eggs                                    | ◦ Roast beef and boursin                              |
| • Assorted mini muffins                           | ◦ Smoked turkey, smoked gouda, and caramelized onions |
| • Chicken sate with peanut sauce                  | ◦ Smoked salmon, dill, and lemon crème fraiche        |

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# DAYTIME ENHANCEMENTS

## BRUNCH ENHANCEMENTS

*All prices are per person*

- Biscuits and gravy \$4
- Hash brown casserole \$4
- Benedict Florentine with heirloom tomatoes \$7
- Omelet station (\$165 per attendant) \$7
- Quiche
  - Ham and cheese \$20 per pie
  - Broccoli and cheese \$18 per pie
- Bagel bar \$9  
Assorted bagels, sweet and savory cream cheese spreads, whipped butter, nutella, sliced tomato, cucumber, and red onion slices
- Belgian waffle bar \$9  
Pearl sugar waffles, fruit toppings, whipped cream, flavored butters, candied pecans, chocolate chips, and maple syrup
  - Add bacon pieces \$3
  - Add petite fried chicken pieces \$4
- Smoked salmon Benedict \$9
- Grits bar \$9  
Cream cheese grits with bacon, caramelized onions, cheddar cheese, tomatoes, scallions, and shrimp
- Smoked Salmon Display \$14  
Eggs, capers, onions, tomato, flatbread, crackers, and cream cheese

## BEVERAGE ENHANCEMENTS

*All prices are per person*

- All day coffee station \$6  
Assortment of hot teas, regular, and decaffeinated coffee
- All day juice bar \$6  
Fresh orange juice, cranberry juice, apple juice, and water

## BY THE PLATTER

- Fresh fruit tray
  - Small (8 - 10 people) \$72
  - Medium (12 - 16 people) \$53
  - Large (18 - 24 people) \$79
- Fresh berry bowl
  - Small (8 - 10 people) \$44
  - Medium (12 - 16 people) \$64
  - Large (18 - 24 people) \$88
- Breakfast breads, croissants, flavored butters, and jams
  - Small (8 - 10 people) \$39
  - Medium (12 - 16 people) \$83
  - Large (18 - 24 people) \$99
- Fruit and cheese display (*with domestic and imported cheeses*)
  - Small (8 - 10 people) \$72
  - Medium (12 - 16 people) \$135
  - Large (18-24 people) \$195

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# REFRESHMENT BREAKS

## HEALTH FOOD BREAK

*\$20 per person*

Fresh-squeezed Florida orange juice, very veggie juice, sliced fresh seasonal fruit, fruit yogurt, granola topping, Nature's Health bread, carrot bread, sparkling mineral waters, assorted diet soft drinks, and skim milk

## COOKIE BREAK

*\$18 per person*

Assorted cookies, assorted candy bars, double fudge brownies, whole and skim milk, freshly brewed coffee, decaffeinated coffee & herbal tea

## ITALIAN SUB STATION

*\$22 per person -- serves 20 guests*

Three meats, two sliced cheeses, sliced onions, peppers, pickles, tomatoes, potato chips and dip, assorted soft drinks

## OLD FASHIONED ICE CREAM PARLOR

*\$17 per person-- minimum 40 guests*

Two seasonal Haagen-Dazs ice creams, fudge, strawberry, butterscotch sauces, sliced strawberries & bananas, rainbow sprinkles, M&M's, chopped pecans, cherries, Oreo cookies, whipped cream, assorted soft drinks & mineral waters.

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# AFTERNOON TEA

## TEA SANDWICHES

*\$30 per person*

*\*choose four*

- Cucumber thinly sliced with aioli and chives
- Smoked salmon and dill
- Ham and english mustard
- Cream cheese and pineapple
- Sliced turkey pinwheel wrap
- Prosciutto thinly sliced and roasted red pepper
- Egg salad with thinly sliced cucumber
- Brie thinly sliced, honey mustard, thinly sliced apple
- Pear and stilton cheese
- Cheddar cheese & chutney
- Mini goat cheese & zucchini quiche

## SCONES

*freshly baked scones with clothed cream cheese and strawberry jam*

## PASTRIES AND SWEETS

*\*choose three*

- Short bread cookies
- Petite fours
- Chocolate covered strawberries
- Gooey chocolate brownies
- Macaroons
- Meringue cookies
- Lemon square
- Lemon curd tartlets
- Chocolate sponge cake with raspberry cream
- Mini assorted home-made pastries
- Chocolate eclaires mini
- Mini tiramisu

Served with a selection of complimentary fresh teas

Additional charge \$8.00 per person adding one glass house champagne  
or one glass of house wine

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# LUNCH MENU

*Available until 3:00 p.m.*

# LUNCH BUFFETS

## COLD DELI BUFFET SELECTIONS

*\$30 per person*

Includes Soup selection, assorted breads, condiments, and cookies

CHOOSE THREE	CHOOSE TWO	CHOOSE TWO
<ul style="list-style-type: none"><li>• Ham</li><li>• Turkey</li><li>• Roast beef</li><li>• Salami</li><li>• Cappacola ham</li><li>• Pastrami</li><li>• Tuna salad</li><li>• Chicken salad</li></ul>	<ul style="list-style-type: none"><li>• American</li><li>• Provolone</li><li>• Swiss</li><li>• Yellow cheddar</li><li>• White cheddar</li></ul>	<ul style="list-style-type: none"><li>• Relish tray</li><li>• Tossed garden salad</li><li>• Cole slaw</li><li>• Pasta salad</li><li>• Marinated cucumber salad</li><li>• Potato salad</li></ul>

## LUNCH ENTRÉE BUFFET SELECTIONS

*Two entrées: \$33 per person / Three entrées: \$40 per person*

- Baked stuffed shells
- Beef tips with mushrooms and onions
- Island spiced breast of chicken with mango chutney
- Baked Mahi Mahi with citrus butter sauce
- Chimichurri flank steak
- Cashew chicken
- Chicken piccata
- Asian grilled salmon
- Phillo wrapped salmon
- Baby back ribs
- Petite beef filet, crab cakes or shrimp scampi (add \$10)

## CHOICE OF TWO SALADS

- Pasta salad
- Fruit salad
- Potato salad
- Broccoli cashew salad
- Tossed garden salad station
- Tropical cole slaw
- Cucumber salad

## CHOICE OF TWO ACCOMPANIMENTS

- Parsley buttered new potatoes
- Rosemary roasted new potatoes
- Roast garlic whipped potatoes
- Wild rice
- Herbal rice pilaf
- Broccoli florets with dried tomatoes
- Green beans almondine
- Julienne vegetable medley

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# LUNCHEON ENTRÉES

*All prices are per person*

## Panko Crusted Red Snapper

\$29

Sautéed crusted red snapper with a Florida citrus butter sauce

## Asian Grilled Salmon

\$27

Salmon with a citrus ponzu, julienne vegetable, jasmine rice pilaf

## Grilled Petite Filet

\$35

Tenderloin cut to 5oz.

## Chicken Champagne

\$27

Sautéed chicken breast with a light champagne sauce, seedless grapes, and toasted almonds

## Chicken Piccata

\$27

Boneless, skinless chicken breast served with a lemon caper butter sauce

## Chicken Mediterranean Topped with Artichoke cream

\$27

Chicken breast sautéed with mushrooms, artichokes, tomatoes and a garlic cream sauce

## Salmon Teriyaki

\$27

Salmon grilled and flavored with a teriyaki glaze

## Salmon in Phyllo

\$27

Salmon wrapped in phyllo with a citrus sauce

## Island Spiced Chicken Breast

\$27

Sautéed breast of chicken with house mango chutney

## Crab Cakes

\$29

Succulent crab cakes sautéed golden brown and served on a lemon chive butter

## Pork Tenderloin with Fruit Chutney

\$27

Pork Tenderloin, marinated in a seasoned oil and vinegar, grilled and thinly sliced. Served with a Florida mango chutney

## Beef Stroganoff

\$25

Tenderloin tips sautéed with mushrooms and shallots, flavored with Sherry wine and laced with a sour cream demi glaze, served over fettuccini

## Key West Beef Short Ribs

\$29

Oven braised short ribs with a vegetable mirepoix and flavored with a Key West citrus BBQ sauce

## Choice of Two Accompaniments:

- Red bliss potatoes with rosemary
- Au Gratin potatoes
- Roast garlic whipped potatoes
- Wild rice with dried fruits
- Herbed rice pilaf
- Green beans almandine
- Grilled asparagus & red pepper
- Julienne vegetable medley
- Roasted brussel sprouts
- Pasta available upon request

*Luncheon Entrées include:* Garden salad with House balsamic vinaigrette or garden ranch dressing  
Rolls and butter, coffee, and tea

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# LUNCH

*All prices are per person*

## SANDWICHES

*Sandwiches served with house chips and fresh fruit garnish*

### Chicken Waldorf Croissant

**\$27**

Classic chicken salad, white meat chicken, mayo, candied walnut, apple & celery

### Roasted Turkey & Baby Swiss Wrap

**\$27**

Spinach and tomato

### Caprese

**\$27**

Tomato, mozzarella, guacamole, pesto-mayo & red onion on cuban bread

### Italian Sandwich

**\$27**

Ham, salami, provolone, red onion, banana peppers, lettuce, tomato on cuban bread

### Classic Club

**\$27**

Ham, turkey & swiss or cheddar, lettuce, tomato & bacon on toasted white or wheat bread

### Bay Club Lobster Roll

**\$40**

Lobster salad with lettuce & tomato on brioche bun

### Sliced Beef Tenderloin

**\$36**

Boursin cheese, roma tomato, crisp greens, horseradish mayo on cuban bread

## SALADS

*Salads served with warm house rolls with whipped butter*

### Belleair Asian Salad

**\$27**

Mixed greens topped with chow-mien noodles, water chestnuts, mandarin oranges, chopped green onions and cherry tomatoes and served with mandarin orange dressing

### Chicken Walnut Salad

**\$27**

Grilled or curry chicken and walnuts with grapes, hawaiian pineapple, oranges and crisp vegetable garnish

### Cobb Salad

**\$27**

Fresh greens garnished with diced chicken, tomatoes, bacon, bleu cheese, hard boiled egg, chives and ripe avocado

### Hot Balsamic Chicken Salad

**\$27**

Free range chicken, sautéed apple wood bacon, pine nuts and fresh herbs, demi glaze served over a mélange of baby greens with tomatoes, cucumbers and crumbled bleu cheese

### Nicoise Salad

**\$27**

Crisp fresh salad greens, topped with green beans, potatoes, seared ahi tuna, feta cheese and greek olives with a lemon oregano dressing

### Caesar Salad

Chicken \$26 or Shrimp \$27

Crisp romaine, freshly grated parmesan cheese, topped with blackened chicken or shrimp

### Goat Cheese and Duck Breast Salad

**\$27**

Served over bed of baby spinach and lettuce, toasted almonds, dried cranberries, goat cheese, shallots w/ balsamic dressing

### Belleair Spinach Salad

**\$28**

Spinach leaves with grilled or blackened USDA tender beef tenderloin, garnished with chopped egg, hearts of palm, artichoke, chopped bacon and cherry tomatoes with honey mustard dressing

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# POOLSIDE COOKOUTS

(MINIMUM OF 50 GUESTS)

## The All American

*\$28 Adults/ \$13 Children (under 12)*

Hamburgers, hot dogs, cole slaw,  
baked beans, chips, relish tray and  
watermelon

## Family Favorite

*\$30 Adults/ \$15 Children (under 12)*

Grilled chicken, hamburgers, hot  
dogs, cole slaw, baked beans, house  
chips, watermelon, relish tray,  
cookies & brownies

## Classic BBQ

*\$37 Adults/ \$19 Children (under 12)*

BBQ ribs and chicken, corn on the  
cob, baked potatoes, potato salad,  
cole slaw, house chips, condiments,  
cookies & brownies

*Poolside set up for lunch & dinner \$275*

We are happy to tailor special and "theme" menus  
for your group for a memorable event

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# HORS D'OEUVRES AND RECEPTIONS

WE OFFER AN ASSORTMENT OF HOT AND COLD HORS D'OEUVRES  
PRESENTED EITHER TABLED OR PASSED

## HOT HORS D'OEUVRES

*Per 100 pieces*

- Grilled Sesame Chicken Satay with  
Hoisin Sauce \$275
- Grilled Beef Satay with Peanut  
Sauce \$305
- Grilled Balsamic-Marinated  
Portobello Brochettes \$220
- Chicken Quesadillas with Salsa and  
Sour Cream \$275
- Parmesan Palmiers \$250
- Pork Pot Stickers with Plum  
Dipping Sauce \$250
- Sea Scallops Wrapped in  
Applewood Smoked Bacon with  
Raspberry Barbecue Sauce \$385
- Shrimp Wrapped in Applewood  
Smoked Bacon with Asian Barbecue  
Sauce \$415
- Mini Crab Cakes with Roasted Red  
Pepper Aioli \$415
- Mini Lamb Chops with Rosemary  
and Honey Glaze \$470
- Coconut Fried Shrimp \$415
- Fried Gulf Oysters with Cajun  
Remoulade \$415
- Mini Spanakopita \$230
- Tomato Bruschetta \$230
- Chicken Wings \$275
- Chicken Tenders \$275
- Swedish or BBQ Meatballs \$305
- Edamame Pot Stickers \$250
- Lobster Fillo Tartlet \$385

## COLD HORS D'OEUVRES

*Per 100 pieces*

- Pepper-Crusted Tuna on a Crispy  
Wonton with Wasabi Drizzle \$385
- Prosciutto Wrapped Asparagus  
Spears \$275
- Sun-Dried Tomato and Goat  
Cheese Tartlets \$250
- Individual Tea Sandwiches \$230
- Hummus and Prosciutto on a Pita  
Crisp \$250
- Bleu Cheese on Endive with Apples  
and Walnuts \$275
- Deviled Eggs \$275
- Smoked Salmon Canapés \$330
- "Smithfield" Ham Biscuits \$250
- Blue Crab, Boursin Cheese and  
Chives on Crostini \$385
- Jumbo Shrimp Cocktail with  
Traditional Cocktail Sauce \$385
- Pistachio Nut Crusted Goat Cheese  
Truffles with Red Grapes \$275
- Caprese Skewers \$220

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# HORS D'OEUVRES AND RECEPTIONS

## CHEF ATTENDED STATIONS

Carved Roast Tenderloin of Beef with Horseradish Cream \$375  
*Serves 10 people*

Steamship Round Beef with Horseradish Jus \$975  
*Serves 125 people*

House Smoked Brisket \$250  
*Serves 20 people*

Carved Black Angus Prime Rib of Beef  
with Horseradish Cream and Rolls \$425  
*Serves 20 people*

Carved New York Strip \$395  
*Serves 25 people*

Raw Bar (Oysters, Shrimp and Clams) \$42 *per person*

One carver or Sauté chef is included per station  
A charge of \$140 will be applied for each additional attendant

## PASTA SAUTÉ STATION

Fettuccine, Tortellini, or Penne Pasta  
Topped with a choice of alfredo, marinara, or pesto sauce  
Served with fresh vegetables  
\$24 *per person*  
*Add shrimp and chicken for \$28 per person*  
*A charge of \$150 will be charged for chef*

## DESSERT

*Per 100 pieces*

Assorted Petite Viennese Tartlets \$275

Chocolate Dipped Strawberries \$275

Assorted Petit Fours \$275

Cannolis \$250

Chocolate Mousse Cups \$250

Assorted Fruit Tartlets \$275

Petite Chocolate Éclairs \$305

Assorted White and Dark Chocolate Truffles \$275

Miniature Crème Brulée \$275

The Club Sundae Buffet \$440  
*Serves 50 people*

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# DINNER ENTRÉES

*Our three-course dinner includes choice of salad, rolls, accompaniments, and dessert selection*

## SALADS

Garden Fresh Tossed Salad, Caesar Salad, or Belleair House Salad

## ENTRÉES

### **Panko Red Snapper \$55**

Sautéed filet of red snapper finished with a valencia orange butter

### **Tropical Mahi Mahi \$53**

Fresh filet of Mahi Mahi topped with a mango chutney sauce

### **Grilled Scottish Salmon \$53**

Served with saffron orzo pasta, grilled asparagus, and lemon butter sauce

### **Sautéed Grouper \$57**

Served with curried onions & almonds and basmati rice

### **Pan Seared Scallops \$58**

Served with grilled asparagus and sweet corn risotto

### **Island Spiced Chicken \$54**

Sautéed breast of chicken with mild island spices and a fresh pineapple salsa

### **Chicken Scallopini \$53**

Sautéed breast of chicken finished with artichokes, capers, mushrooms, and prosciutto topped with lemon butter

### **Lemon Feta Chicken \$53**

Grilled breast of chicken topped with artichokes, sundried tomatoes, basil, and crumbled feta cheese with a lemon butter wine reduction sauce

### **English Cut Prime Rib \$58**

10 oz. Prime Rib cut served with au jus

### **Filet Mignon \$61**

6 oz. black angus tenderloin served with a sauce béarnaise

### **Filet Mignon and Shrimp \$66**

6 oz. petit filet served with two crab stuffed shrimp

### **Lobster Tail & Petite Filet**

*Market Price*

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# DINNER ENTRÉE ACCOMPANIMENTS

## CHOOSE ONE STARCH AND ONE VEGETABLE

Parsley Buttered New Potatoes  
Au Gratin Potatoes  
Rosemary Fingerling Potatoes  
Rice Pilaf  
Chipotle White Cheddar Mashed  
Truffle Whipped Potatoes  
Parmesan Risotto  
White Cheddar Grits  
Wild Rice with Dried Fruit  
  
Whipped Cauliflower  
Julienne Squash Medley  
Green Beans Almandine  
Roasted Brussel Sprouts  
Steamed Broccoli

## DESSERTS

Tiramisu  
Key Lime Pie  
Apple Pie with Caramel Sauce  
Blueberry Pie  
Cherry Pie  
Peanut Butter Pie  
Chocolate Silk Pie

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# DINNER BUFFETS

*Dinner entrée buffet requires a minimum of 30 people  
Buffers include rolls and butter, coffee, tea and dessert table*

## DINNER ENTRÉE BUFFET SELECTIONS

Two entrées - \$53 per person / Three entrées - \$61 per person

Baked Stuffed Shells  
\*Carved Roast Prime Rib of Beef  
Chicken Champagne  
Chicken Scallopini  
Lemon Feta Chicken  
\*Panko Encrusted Snapper with Citrus Butter  
Roast Pork Loin with Island Spices and Mango Chutney  
\*Crab Stuffed Mahi Mahi  
Grilled Scottish Salmon with Kalamata Olive Tapenade and Oregano  
Butter Sauce

*\*Premium entrées add \$6*

## CHOICE OF TWO SALADS

Vegetable Pasta Salad  
Tropical Fruit Salad  
New Potato Salad with Sweet Onions and Tarragon  
Tossed Garden Salad  
Asian Cucumber Salad  
Broccoli Cashew Salad  
Caesar Salad  
Tomato Mozzarella Salad  
1905 Salad -add \$3

## CHOICE OF TWO ACCOMPANIMENTS

Rosemary Roasted Fingerling Potatoes  
Roast Garlic Duchess Potatoes  
Parsley Buttered New Potatoes  
Wild Rice with Dried Fruit  
Herbed Rice Pilaf  
Broccoli Florets with Red Peppers and Pesto  
Green Beans Almondine  
Steamed Vegetables  
Julienne Squash Medley

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# DINNER BUFFET DISPLAYS

*Dinner entrée buffet requires a minimum of 30 people  
Buffets include rolls and butter, coffee, tea and dessert table*

## DINNER DISPLAY SELECTIONS

### Fruit and Cheese Display

with imported and domestic cheese

25 people - \$250

50 people - \$475

100 people - \$950

### Cheese and Charcuterie Display

with Carr's Wafers and Fresh Fruits

25 people - \$325

50 people - \$625

100 people - \$1200

### Ahi Tuna Sashimi

Togarashi Seasoned, sliced thin with pickled ginger,  
wasabi, soy sauce

25 people - \$325

50 people - \$625

100 people - \$1200

### Street Taco Station

Choice of Two:

Mojo Pork, Adobo Beef, Chili Lime Chicken

Queso Fresco, Salsa, Sour Cream, Mixed Cheeses,

Cilantro, Assorted Hot Sauce, and Fresh Lime

25 people -

50 people -

100 people -

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# THEMED BUFFETS

## BBQ BUFFET

*\$37 per person*

BBQ Bone-In Chicken with Choice of Carolina Gold or Classic BBQ Sauce  
Mojo Pulled Pork  
Corn  
Hickory Smoked Baby Back Ribs with Choice of Sauce (+\$6 per person)  
Fruit Cobbler with Whipped Cream

### Choose 3 sides

House Mac & Cheese  
Creamy Cole Slaw  
Roasted Sweet Corn  
House or Caesar Salad  
Loaded Potato Salad  
Bourbon Baked Beans

## ALL AMERICAN BUFFET

*\$35 per person*

Grilled Angus Burgers with All the Trimmings  
Hebrew National Hot Dogs  
Classic Tater Tots  
Hand-Cut Watermelon Slices  
Traditional Cole Slaw  
Southern Style Potato Salad  
Assorted Cookies

## HAVANA NIGHTS

*\$35 per person*

Mini Cuban Sandwiches  
1905 Salad  
Chili-Lemon Pepper Plantains  
Mojo Pulled Pork  
Chicken Margarita Over Yellow Rice  
Coconut Flan and Churros

## TASTE OF TUSCANY

*\$42 per person*

With house made garlic bread and Tiramisu

### Choose one:

Belleair House Salad  
Tomato Cucumber Salad  
Caprese Salad  
Chopped Salad  
Caesar Salad

### Choose two:

Chicken Piccata  
Chicken Parmesan  
Grilled Sausage and Peppers  
Classic Marinara Meatballs  
Grilled Tuscan Style Mahi Mahi

### Choose one:

Baked Ziti with Marinara  
Pasta Primavera with Alfredo  
Stuffed Shells Spinach Alfredo  
Lasagna with Bolognese  
Gnocchi with Marinara or Bolognese Sauce

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