

Clearwater Country Club
Established 1921

Catering Menu

Catering Guidelines

Banquet Room Rental Fee

East Dining Room Rental Fee \$150

West Dining Room Rental Fee \$150

Full Dining Room Rental Fee \$300

The banquet space is available for a 4 hour rental. Additional hours may be booked at client request, with a maximum of 6 hours per event, at \$150 per additional hour. The banquet room is available from 7:00 am to 11:00 pm, Monday through Sunday. A 50 guest minimum is required to book an evening event. A minimum of \$2,500 must be spent on food and beverage for evening events.

Round tables, chairs, a registration table, up to 3 banquet tables, stock linens (white cloth napkins and white tablecloths), microphone, podium, and dance floor, are considered part of the normal room set-up and are available with rental of the room.

Deposits and Payment

A \$200 deposit is required to reserve and secure the function date. A 50% payment is due 14 days prior to the event. Full payment and final guest count guarantee are due 7 days prior to the event. All items are subject to 7% sales tax and gratuity. The client will be billed according to guest guarantee. Any additional guests will be billed at the conclusion of the event. We accept Visa, MasterCard, and Discover.

Once scheduled, the deposit is forfeited upon cancellation of the secured date. Should an event fail to be completed, due to a cause beyond the host or CCC's control, this deposit may be transferable to secure another date (within the same calendar year) with no penalty to the client or Clearwater Country Club. Once the event has taken place, the deposit is typically refunded assuming no damages or balance due, within 7 days.

Tax Exempt Organizations

For events with a tax-exempt status, Clearwater Country Club must be in receipt of a copy of the client's tax-exempt certificate from the Florida Department of Revenue **at time of signing** of this contract. All tax exempt sales MUST be paid for with a check OR a credit card under the exact name matching the tax exempt certificate. No payments will be accepted from a individual. No exceptions to this policy will be made to any organization.

All food and beverage is subject to 7% sales tax and gratuity.
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Food and Beverage Policies

All food and beverage must be purchased through Clearwater Country Club, with the exception of special occasion cakes. Outside food or alcohol may not be brought in or consumed on Clearwater Country Club property.

Clearwater Country Club reserves the right to refuse service to anyone under the minimum age, as well as those without proper identification, or any persons who, in the judgment of the management, appear intoxicated. Alcoholic beverages may not be removed from the premises under any circumstances. These policies on alcohol and food consumption are not negotiable and are for the safety of the guests.

Entertainment

All entertainment must be approved prior to the event. Clearwater Country Club reserves the right to approve or deny. The latest that hired entertainment is allowed to perform is 11:00pm. After the entertainment has completed their performance, one hour will be allowed for take down and removal of their equipment. Any additional time spent could incur charges of \$50 per hour to the client.

Liability

Clearwater Country Club is not responsible for any loss, theft, or damage to any personal property in the Club or on its premises before, during, or after a function. Function Hosts are responsible for any damage to the Club or theft of Club property. Children must be under the control of their parents or guardians.

Decorations

All decorations must be approved by Clearwater Country Club. No confetti or silly string is permitted. All decorations provided by the host may be put up 2 hours prior to the event. All decorations must be removed the same day, at the end of the event. Items left at the Clearwater Country Club are at the peril of the Host and will be stored when possible for a maximum of 48 hours. No item may be attached to the walls, ceilings, windows, or furniture. No tape or nails are to be put on the walls.

BREAKFAST BUFFETS

All breakfast buffets include freshly brewed coffee and chilled orange juice

Continental Buffet

Assorted Bagels, Croissants,
Muffins,
and Danishes

Served with butter, jam, and
cream cheese

7

Sunrise Scrambler Buffet

Scrambled Eggs with choice of
cheese, peppers, onions, and diced
tomatoes

Crispy Bacon and Sausage (links or
patties)

Home Style Potatoes

Biscuits & Gravy

10

Hearty Breakfast Buffet

Blueberry Pancakes

Scrambled Eggs
with choice of cheese, peppers,
onions, and diced tomatoes

Crispy Bacon and Sausage
(links or patties)

Home Style Potatoes

Assorted Muffins

Fresh Seasonal Fruit

12

Smart & Healthy Buffet

Assorted Bagels, Croissants,
Muffins,
and Danishes,

Served with butter, jam, and
cream cheese

Yogurt

Fresh Seasonal Fruit

9

Southern Delight Buffet

French Toast
with Maple Syrup

Crispy Bacon and Sausage
(links or patties)

Home Style Potatoes

Mini Cinnamon Rolls

Fresh Seasonal Fruit

11

Sun Catcher Buffet

Eggs Benedict with Ham,
Asparagus, and Hollandaise Sauce

Blueberry Crepes

Yogurt

Home Style Potatoes

Fresh Seasonal Fruit

13

Plated Breakfast

Homemade Quiche
served with fresh seasonal fruit

9

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SPECIALTY SALADS

All entrees include a cup of soup, freshly baked rolls, dessert, coffee, and iced tea

Clearwater Country Club Salad

Seasoned grilled chicken, draped over mixed greens, with walnuts, mandarin oranges, and dried cranberries. Served with raspberry vinaigrette dressing.

14

Chef Salad

Julienne strips of ham, turkey, salami, and swiss cheese. Served on a bed of mixed greens, with tomato, and hardboiled egg, with Italian dressing.

14

Chicken Caesar Salad

Grilled chicken, served over crisp romaine lettuce, baked croutons, and pecorino cheese. Tossed in a classic Caesar dressing.

14

Chicken Salad Plate

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

13

Cobb Salad

Chopped mixed greens topped with turkey, bacon, tomato, egg, bleu cheese, and avocado. Served with homemade ranch dressing.

13

Greek Salad

Mixed greens, tomatoes, cucumbers, onions, feta cheese, olives, with a scoop of potato salad. Served with Italian dressing.

13

Par 3 Salad

Chicken Salad, Tuna Salad, & Egg Salad

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

13

Fresh Spinach Salad

Baby spinach leaves topped w/ crumbled bacon, hard-boiled eggs, mushrooms, red onions, bleu cheese, and croutons. Served with raspberry vinaigrette.

13

PLATED BANQUET MENU

*All entrees include an iced tea & coffee station,
a caesar salad or garden salad, freshly baked rolls, and dessert*

Choose two entree selections

Chicken Marsala

sautéed with a marsala wine sauce and fresh mushrooms

Chicken Picatta

sautéed with white wine lemon butter sauce and capers

Chicken Parmesan

hand breaded and topped with marinara, parmesan, and mozzarella

Lemon Grilled Chicken

served with lemon butter sauce

Chicken Cordon Bleu

hand breaded and stuffed with ham and swiss cheese

Southern Fried Chicken

hand battered bone-in chicken

Baked Ham w/ Pineapple Salsa (min 20)

glazed and topped with sweet pineapple pieces

Rosemary Roast Pork

slowly roasted with fresh garlic, salt, pepper, and rosemary.

Beef Burgundy Tips

simmered in a sweet and savory burgundy sauce

Old Fashioned Pot Roast (min 20)

slow cooked in a blend of herbs and spices

Roast Turkey & Gravy

seasoned and roasted to perfection

Stuffed Flounder

topped with lemon butter sauce

Parmesan Crusted Tilapia

hand breaded and served with lemon butter sauce

Mañi Mañi

grilled and topped with fresh lemon

Lasagna

available with meat or as a vegetarian option

Stuffed Shells

*-Vegetarian Option-
jumbo pasta shells filled with ricotta cheese
and topped with marinara sauce*

Fettuccine Primavera

*-Vegetarian Option-
sautéed vegetables served in a white cream sauce over fettuccine pasta*

Grilled Chicken Breast

*-Gluten Free Option-
served with baked potato and grilled vegetables*

16 LUNCH 20 DINNER

Upgraded Options

Grilled Citrus Salmon

Herb Crusted Grouper (seasonal)

Baked Flounder stuffed with Shrimp & Crabmeat

Roast Beef (minimum of 20 guests)

Shrimp Scampi

18 LUNCH 22 DINNER

DINNER ONLY: 6 oz Filet Mignon 24

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Choose one from each

Starch

Honey Gold Potatoes

Mashed Potatoes with Gravy

Roasted Red Potatoes

Baked Potato

Scalloped Potatoes

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Penne Pasta

Angel Hair Pasta

Fettuccine Noodles

Macaroni & Cheese

Butter Egg Noodles

~

Rice Pilaf

White Rice

Wild Rice

Vegetable

Broccoli Au Gratin

Corn Soufflé

Glazed Carrots

Green Bean Almandine

Mixed Vegetables

Country Style Green Beans

Dessert

Ice Cream Sundae

Sherbet

Ice Cream (Vanilla or Chocolate)

Apple Cobbler

Peach Cobbler

Chocolate Chip Cookies

Banana Pudding

Chocolate Mousse

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Buffet Menu

All buffets include a beverage station with freshly brewed coffee and iced tea

Deli Lunch Buffet

Choice of:

* Assorted Hoagie Sandwiches

* Wraps: Chicken Bacon Ranch,
Ham & Cheese, Turkey & Cheese

* Mini Sandwiches Platter:
Assorted Deli Meats & Cheese, Chicken
Salad, and Tuna Salad

~

Garden Salad or Caesar Salad

~

Potato Salad or Pasta Salad

~

Chocolate Chip Cookies

12 LUNCH ONLY

Hamburger & Hotdog Buffet

Hamburgers and Hotdogs

Platter of Lettuce, Tomato, & Onion

Macaroni & Cheese

Baked Beans

French Fries

Pickles

~

Chocolate Chip Cookies

12 LUNCH 14 DINNER

Southwest Buffet

7 Layer Mexican Dip
served with Corn Tortilla Chips

Taco Bar Featuring:

Seasoned Beef & Chicken

Hard & Soft Shell Tortillas

Shredded Lettuce, Grated Cheddar
Cheese, Diced Onions, Diced Tomatoes,
Sour Cream & Salsa

Refried Beans Spanish Rice

~

Vanilla Ice Cream

14 LUNCH 18 DINNER

Fiesta Italiana Buffet

Garden Salad or Caesar Salad

*Choose Two Entrees
& One Vegetable*

Chicken Alfredo

Spaghetti & Meatballs

Chicken Parmesan w/ Garlic Noodles

Meat Lasagna

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Green Beans

Glazed Carrots Grilled Veggies

~

Ice Cream Sundae

16 LUNCH 20 DINNER

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Caribbean Style Buffet

Tossed Salad w/ Mandarin Oranges

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Pork Tenderloin

Jerk Chicken
with Mango Salsa

~

Black Beans, Hearts of Palm,
& Corn Salad

Sweet Potatoes

~

Sherbet

16 LUNCH 20 DINNER

Traditional Buffet

Garden Salad or Caesar Salad

*Choose Two Entrees, One Starch,
and One Vegetable*

Chicken Marsala Chicken Picatta

Southern Fried Chicken

Chicken Cordon Bleu

Lemon Grilled Chicken

Beef Tips w/ Mushroom Sauce

Pork Tenderloin

Baked Ham w/ Pineapple Glaze

Roasted Turkey & Gravy

Parmesan Crusted Tilapia

Stuffed Flounder

~

Mixed Vegetables Glazed Carrots

Green Bean Almandine

Steamed Broccoli

~

Mashed Potatoes with Gravy

Roasted Red Potatoes

Scalloped Potatoes Rice Pilaf

Buttered Noodles

~

Apple Cobbler

16 LUNCH 20 DINNER

Barbecue Buffet

Smoked Pulled Pork Barbecue

Barbecue Chicken

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Sandwich Rolls

~

Creamy Coleslaw

Potato Salad

Baked Beans

~

Banana Pudding

16 LUNCH 20 DINNER

Lighter Fare Buffet

Caesar Salad

Tomato Basil Soup

Pasta Salad

Chicken Salad Croissants

Sliced Fresh Fruit

12 LUNCH ONLY

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Hors D'oeuvres Menu

Platters based on 100 guests

Stuffed Celery with Cream Cheese and Herbs	75
Deviled Eggs	100
Broccoli & Cheese Bites	115
Fresh Vegetable Platter	150
Fresh Vegetable & Cheese Platter	200
Franks in Puff Pastry	175
Egg Rolls w/ sweet & sour sauce	175
Mozzarella Sticks w/ marinara sauce	175
Assorted Flatbreads	200
Assorted Finger Sandwiches (chicken, tuna, & egg salad)	200
Ham & Turkey Pinwheels	200
BBQ Chicken & Pineapple Quesadilla Bites	200
Mushroom Caps with Herb Stuffing	200
Mushroom Caps with Sausage Stuffing	225
Chicken Tenders Platter	250
Swedish Meatballs	250
Assorted Quiche Bites	225
Chicken Pot Pie Bites	225
Chicken Wings	300
Bacon Wrapped Scallops	300
Tenderloin in Puff Pastry	300
Fresh Fruit & Deluxe Cheese Display	300
Gulf Shrimp (peeled and served with cocktail sauce)	Market Price

If only ordering hors d'oeuvres for an event, a minimum of \$2,500 must be spent.
For passed hors d'oeuvres, add \$25 to each hor d'oeuvre.

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