

Clearwater Country Club
Established 1921

Breakfast & Lunch
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 for rental from 9:00 am to 3:00 pm, Monday through Sunday.

Round tables, chairs, a registration table, up to 3 banquet tables, stock linens (white cloth napkins and white tablecloths), microphone, and podium are considered part of the normal room set-up and are available at no additional charge 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 cash, checks, Visa, MasterCard, American Express, 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.

Food and Beverage Policies

All food and beverage prices are subject to sales tax and gratuity.

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.

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

Add a beverage station to any buffet for \$2.00 per person. Includes freshly brewed coffee and orange juice.

Specialty Lunch Salads

All salads include a cup of soup, freshly baked rolls, and dessert

Clearwater Country Club Salad

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

18

Chef Salad

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

15

Chicken Salad Plate

Fresh chicken salad served over a bed of baby greens. Served with fresh fruit and cottage cheese.

15

Par 3 Salad

Freshly prepared chicken salad, tuna salad, and egg salad, all made in house. Served over a bed of baby greens and accompanied with fresh fruit and cottage cheese

15

Cobb Salad

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

16

Chicken Caesar Salad

Grilled chicken, served over crisp romaine lettuce, baked croutons, and parmesan cheese. Tossed in a house made Caesar dressing.

18

Add a beverage station for \$2.00 per person.

Includes freshly brewed coffee, iced tea, and lemonade.

Plated Banquet Lunch Menu

*All entrees include a caesar salad or house salad, freshly baked rolls,
and choice of a starch, vegetable, and dessert*

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*

Baked Ham with Pineapple Salsa

(min 20 orders)

glazed and topped with sweet pineapple pieces

Pork Tenderloin

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

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

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

-Allergy Option/Gluten Free Option-

All entrees listed above are

\$18.00 per person.

Add a beverage station for \$2.00 per person.

Includes freshly brewed coffee, iced tea, and lemonade.

All food and beverage prices are subject to sales tax and gratuity.

Choose one from each

Starch

Mashed Potatoes with Gravy

Roasted Red Potatoes

Scalloped Potatoes

~

Penne Pasta

Angel Hair Pasta

Fettuccine Pasta

~

Rice Pilaf

Jasmine Rice

Brown Rice

Vegetable

Green Bean Almandine

Glazed Carrots

Mixed Vegetables

Country Style Green Beans

Dessert

Ice Cream Sundae

Sherbet

Ice Cream (Vanilla or Chocolate)

Apple Cobbler

Chocolate Chip Cookies

Brownies

All food and beverage prices are subject to sales tax and gratuity.

Buffet Lunch Menu

Add a beverage station to any buffet for \$2.00 per person.
Includes freshly brewed coffee, iced tea, and lemonade.

Market Deli Lunch Buffet

Platter with Cold Wraps:
Ham & Swiss,
Roast Turkey & Provolone,
and Chicken Bacon Ranch
with lettuce, tomato,
mayo, and mustard on side

OR

Mini Sandwich Platter:
Assorted Deli Meats & Cheeses,
Chicken Salad, and Tuna Salad on
hoagie rolls

~

House Salad or Caesar Salad

~

Potato Salad or Pasta Salad

~

Chocolate Chip Cookies

16

Hamburger & Hotdog Buffet

Hamburgers and Hotdogs
Platter of Lettuce, Tomato, & Onion

Dill Pickle Spears

Baked Beans

French Fries

Chocolate Chip Cookies

16

Clearwater Beach Buffet

Caesar Salad

Tomato Basil Soup

Pasta Salad

Chicken Salad Croissants

Sliced Fresh Fruit

16

Italian Buffet

House Salad or Caesar Salad

Chicken Alfredo

OR

Spaghetti and Meatballs

Grilled Vegetables

Vanilla Ice Cream

18

Signature Buffet

Garden Salad or Caesar Salad

Chicken Marsala Chicken Picatta

Chicken Cordon Bleu

Lemon Grilled Chicken

Pork Tenderloin

Baked Ham

Roasted Turkey with Gravy

Parmesan Crusted Tilapia

Stuffed Flounder

~

Mixed Vegetables

Glazed Carrots

Green Bean Almandine

~

Mashed Potatoes with Gravy

Roasted Red Potatoes

Scalloped Potatoes Rice Pilaf

Buttered Noodles

~

Apple Cobbler

18

Backyard Barbecue Buffet

Smoked Pulled Pork Barbecue

OR

Barbecue Chicken

~

Sandwich Rolls

~

Creamy Coleslaw

Potato Salad

~

Baked Beans

~

Chocolate Chip Cookies

18

Southwestern Buffet

Seasoned Ground Beef & Chicken

Hard and Soft Shell Tortillas

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

Refried Beans Spanish Rice

Vanilla Ice Cream

16

Hors D'oeuvres Menu

Platters based on 50 guests

Deviled Eggs	75
Fresh Vegetable Platter	125
Franks in Puff Pastry	75
Egg Rolls w/ sweet & sour sauce	125
Mozzarella Sticks w/ marinara sauce	125
Assorted Flatbreads	150
Assorted Finger Sandwiches (chicken, tuna, & egg salad)	125
Fresh Vegetable & Cheese Platter	200
Ham & Turkey Pinwheels	150
Mushroom Caps with Herb Stuffing	150
Mushroom Caps with Sausage Stuffing	200
Chicken Tenders Platter	175
Swedish Meatballs	150
Chicken Wings	200
Fresh Fruit & Deluxe Cheese Display	300

If ordering only hors d'oeuvres for an event a minimum of \$500.00 must be spent for lunch.

Add a beverage station for \$2.00 per person. Includes coffee, iced tea, and lemonade.