

HERITAGE HARBOUR'S
RIVER STRAND
GOLF AND COUNTRY CLUB

BANQUET MENU

*We look forward to the honor of assisting you plan this very
Personal gathering of your family and friends and assist in
Creating a magical event.*

7155 Grand Estuary Trail, Bradenton, FL 34212
Phone: 941-708-3837
www.riverstrandgolf.com

Breakfast

Country Breakfast Buffet

\$13.00/person

Assorted fresh bakery, eggs Benedict, country fried potatoes, bacon and sausage, French toast with warm syrup, sliced fresh fruit, regular coffee, decaf coffee and orange juice.

Continental Breakfast

\$10.00/person

Assorted fresh bakery, fresh fruit tray, and bagels with cream cheese, regular coffee, decaf coffee and orange juice.

**Add Scrambled Eggs and Bacon for \$3 /person*

**Add Country Fried Potatoes for \$1.50 /person*

Build Your Own Break

Beverages

<i>Hot Tea</i>	<i>\$20.00 /pot</i>
<i>Freshly Brewed Regular Coffee</i>	<i>\$8.00 /carafe</i>
<i>Freshly Brewed Decaf Coffee</i>	<i>\$30.00 /gallon</i>
<i>Freshly Brewed Iced Tea</i>	<i>\$10.00 / pitcher</i>
<i>Soda (Coke Products)</i>	
<i>Orange Juice</i>	
<i>Fruit Punch</i>	

Breakfast Bakery

<i>Assorted Danish</i>	<i>\$ 2.00 each</i>
<i>Assorted Muffins</i>	<i>\$ 2.50 each</i>
<i>Assorted Breakfast Breads</i>	<i>\$2.50 each</i>
<i>Assorted Bagels with Cream Cheese</i>	<i>\$2.50 each</i>

Sweet Treats

<i>Lemon Bars</i>	<i>\$17.00 /dozen</i>
<i>Freshly Baked Brownies</i>	<i>\$17.00 /dozen</i>
<i>Freshly Baked Assorted Cookies</i>	<i>\$16.00 /dozen</i>

Plated Lunch Entrees

*All Plated Lunch Entrees include a Mixed Green Salad with choice of Dressing
Choice of Starch and Vegetable, Fresh Rolls and Butter*

Chicken Marsala **\$16.95**

Sautéed boneless breast of chicken topped with marsala wine and mushroom sauce.

Roast Pork Loin **\$16.95**

Tender pork loin served with apple chutney

Sliced Tenderloin of Beef **\$18.95**

4 oz. of sliced beef tenderloin smothered in a port wine sauce.

Pasta Primavera **\$13.95**

Penne pasta tossed in seasonal vegetables, basil, roasted garlic and olive oil.

**Add chicken for \$2*

Portabella Ravioli **\$14.95**

Mushroom stuffed ravioli cooked in a sun dried tomato pesto cream sauce.

Potato & Rice

Basmati Rice

Whipped Potatoes

Baked Potato

Steamed Red Bliss Potatoes

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Vegetables

Mixed Vegetable Medley

Steamed Asparagus

Steamed Broccoli

Green Beans Almandine

Honey Glazed Carrots

Luncheon Buffets

(Minimum of 50 people guaranteed)

Deli Buffet

\$14.95/person

Sliced ham and turkey breast, cheese slices, basket of fresh baked breads, assorted condiments, chef's choice of potato salad, pasta salad or coleslaw, potato chips, pickle spears, chef's choice of dessert.

**Add a homemade soup for \$3 /person*

**Add a mixed field green salad with choice of dressing for \$3 /person*

Italian Buffet

\$16.95/person

Choose any two Incredible Italian entrees:

Spaghetti with Meatballs

Spaghetti with Marinara Sauce

Tortellini Alfredo

Chicken Asiago with Penne Pasta

Lasagna

Vegetable Lasagna

Chicken Fettuccini Alfredo

Pesto Linguine

Buffet Includes: Caesar salad, Italian vegetables, bread sticks, and Chef's choice of dessert.

American Buffet

\$17.95/person

Homemade Meatloaf with a mushroom demi-glaze, grilled chicken breast in a mushroom & marsala wine sauce, mixed green salad with dressing, boiled baby red potatoes, mixed vegetables, sliced fresh fruit, rolls and butter, chef's choice of dessert.

Southwestern Buffet

\$15.95/person

Seasoned chicken & beef served with both soft & hard shell tortilla shells, fiesta salad, spicy sweet corn, refried beans and Spanish rice. Assorted condiments: Sour cream, salsa, shredded cheese, black olives, tomatoes and shredded lettuce,

**Add chicken tortilla soup for \$3 /person*

Luncheon Buffets Continued

(Minimum of 50 people guaranteed)

Soup & Salad Buffet

\$12.95/person

Two homemade soups, Caesar salad, two salad du jour, assorted dressing, assorted toppings. Chef's choice of dessert.

Barbeque Picnic Buffet

\$16.95/person

Choose any two Incredible Barbeque Picnic entrees:

Brats

Hot Dogs

Hamburgers

Pulled Pork Sandwiches

Barbeque Chicken Breast

Buffet Includes: Fresh rolls, potato salad, baked beans, buttered sweet corn and Sliced fresh fruit.

Assorted condiments: ketchup, mustard, mayonnaise, pickles, onions and sauerkraut. Chef's choice of dessert.

Dinner Entrees

*All Plated Dinner Entrees include a Mixed Green Salad or Caesar Salad
Choice of Starch and Vegetable, Fresh Rolls and Butter*

Beef & Seafood Specialties

Potato Crusted Grouper **\$26.95**

Pan Sautéed Fresh Black Grouper with a whole grain mustard beurre blanc.

Baked Mahi Mahi **\$22.95**

Baked Mahi Mahi topped with a lemon caper sauce.

Salmon **\$24.95**

Salmon baked and topped with a bourbon glaze.

Shrimp and Scallops **\$26.95**

Sautéed shrimp and scallops topped with a tequila lime sauce.

Prime Rib **\$26.95**

8 oz. Prime Rib slowly roasted and served with a horseradish cream sauce.

Filet Mignon **\$32.95**

8 oz. Filet topped with a mushroom demi-glaze or spicy peppercorn demi-glaze.

Surf & Turf **\$36.95**

6 oz. Angus Beef with béarnaise sauce and bourbon glazed jumbo shrimp.

Potato & Rice

Basmati Rice

Whipped Potatoes

Baked Potato

Steamed Red Bliss Potatoes

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Vegetables

Mixed Vegetable Medley

Steamed Asparagus

Steamed Broccoli

Green Beans Almondine

Honey Glazed Carrots

Dinner Entrees Continued

*All Plated Dinner Entrees include a Mixed Green Salad or Caesar Salad
Choice of Starch and Vegetable, Fresh Rolls and Butter*

Chicken & Pasta Specialties

Chicken Marsala \$22.95

Sautéed boneless breast of chicken topped with a marsala wine sauce.

Parmesan Chicken \$22.95

*Lightly breaded boneless breast of chicken smothered in marinara sauce,
topped with parmesan cheese.*

Chicken Morello \$22.95

*Boneless breast of chicken stuffed with spinach, brie cheese and prosciutto,
topped with a Cherry Brandy sauce.*

Portabella Ravioli \$19.95

Mushroom stuffed ravioli cooked in a sun-dried tomato pesto cream sauce.

Pasta Primavera \$19.95

*Penne pasta tossed in seasonal vegetables, basil, roasted garlic and olive oil.
Add chicken for \$2*

Potato & Rice

*Basmati Rice
Whipped Potatoes
Baked Potato*

*Steamed Red Bliss Potatoes
Roasted Yukon Gold Potatoes
Garlic Whipped Potatoes*

Vegetables

*Mixed Vegetable Medley
Steamed Asparagus
Steamed Broccoli*

*Green Beans Almondine
Honey Glazed Carrots*

Dinner Buffets

All Dinner Buffets include Fresh Rolls & Butter
(Minimum of 50 people guaranteed)

One Entrée

\$26.95/person

Selection of two sides and two salads

Two Entrées

\$30.95/person

Selection of two sides and two salads

Three Entrées

\$34.95/person

Selection of two sides and three salads

Dinner Buffet Selections

Entrée Selections

Beef Tips

with mushroom demi-glaze

Sliced Roast Beef

with a mushroom demi-glaze

Baked Mahi-Mahi

with a lemon caper sauce

Grilled Chicken Breast

with a sundried tomato pesto sauce

Chicken Marsala

with a marsala wine sauce

Baked Salmon

with a bourbon glaze

Salad Selections

Mixed Green Salad

House Pasta Salad

Fresh Fruit Salad

Caesar Salad

Greek Salad

Broccoli Walnut Salad

Side Selections

Basmati Rice

Red Bliss Potatoes

Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Baked Potato

Whipped Potatoes

Mixed Vegetable Medley

Honey Glazed Carrots

Steamed Broccoli

Green Beans Almondine

Steamed Asparagus

Carving Stations

*Carving Stations available for groups of 50 or more.
The following are priced per person.*

<i>Roast Top Round of Beef</i>	<i>\$4</i>
<i>Tenderloin of Beef</i>	<i>\$6</i>
<i>Roast Prime of Beef</i>	<i>\$6</i>
<i>Roast Turkey</i>	<i>\$4</i>
<i>Roast Pork Loin</i>	<i>\$5</i>
<i>Glazed Pitted Ham</i>	<i>\$4</i>

*We require a minimum attendance guarantee 72 hours in advance.
All prices are subject to 20% service charge and 6.5% sales tax. All prices are subject to change.
According to health regulations food may not be taken off the property after it has been prepared*

Desserts

<i>Raspberry Crème Brule</i>	<i>\$7</i>
<i>Carrot Cake</i>	<i>\$6</i>
<i>Granny Crisp Apple Pie</i>	<i>\$6</i>
<i>New York Cheesecake</i>	<i>\$6</i>
<i>Tuxedo Cheesecake</i>	<i>\$6</i>
<i>Molten Chocolate Cake</i>	<i>\$6</i>
<i>Chocolate Covered Strawberries</i>	<i>\$3</i>

Mini Desserts

(All prices based on 100 pieces)

<i>Assorted Desserts in Chocolate</i>	<i>\$170</i>
<i>Milk chocolate and white chocolate cup shells with assorted fillings.</i>	
<i>Assorted Petit Fours</i>	<i>\$150</i>
<i>Colorful, frosted mini cakes with assorted filling.</i>	
<i>Cream Puffs</i>	<i>\$100</i>
<i>Pastry puff with a whipped cream filling.</i>	
<i>Chocolate Éclairs</i>	<i>\$100</i>
<i>Pastry puff with a custard middle, covered with a hardened chocolate glaze.</i>	
<i>Mini Cheesecakes</i>	<i>\$130</i>
<i>Variety of rich mini cheesecakes.</i>	

Hors d'oeuvres

(Prices are based on 50 pieces per order)

Hot Hors d'oeuvres

Stuffed Mushroom Caps	\$95	Egg Rolls	\$75
Mini Quiche Bites	\$75	Coconut Shrimp	\$115
Mini Baked Brie	\$85	Mini Crab Cakes	\$115
BBQ or Swedish Meatballs	\$85	Mini Beef Wellington	\$125
Bacon Wrapped Scallops	\$110	Ahi Tuna Wonton	\$125
Chicken & Vegetable Skewers	\$100	Chicken Wings	\$75
Vegetable Skewers	\$100	Plain or Buffalo	
Spanakopita	\$95	Chicken Tenders	\$85
Baby Lamb Lollipop	\$195	Sesame or Breaded	

Cold Hors d'oeuvres

Bruschetta	\$95
Fruit & Cheese Skewers	\$95
Smoked Salmon Tray	\$165
Assorted Canapés	\$125
Antipasto Skewers	\$140
Shrimp Cocktail with Sauce	\$175
(Price based on 100 pieces)	
Cheese Display with Crackers	\$100
Cheese & Sausage Tray with Crackers	\$110
Fresh Fruit Display	\$110
Fresh Vegetable Crudités Display	\$95

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All prices are subject to 20% service charge and 6.5% sales tax. All prices are subject to change.
According to health regulations food may not be taken off the property after it has been prepared.

Bar Packages

Cash Bar

Guests purchase drinks at their own expense.

All prices are based on brand and beverage request.

All beverage prices are subject to 20% gratuity and 6.5% sales tax.

Hosted Tab Bar

All Hosted Tab Bar prices are subject to 20% gratuity and 6.5% sales tax.

Cash/Hosted Bar

<i>House Brands</i>	<i>\$6.00</i>
<i>Call Brands</i>	<i>\$7.00</i>
<i>Premium Brands</i>	<i>\$9.00</i>
<i>Draft Beer</i>	<i>\$3.25</i>
<i>Import Draft</i>	<i>\$4.25</i>
<i>Domestic Bottle</i>	<i>\$3.25</i>
<i>Import Bottle</i>	<i>\$4.00</i>
<i>Non-Alcoholic Beer</i>	<i>\$3.25</i>
<i>House Wine</i>	<i>\$6.00</i>
<i>House Champagne</i>	<i>\$6.00</i>
<i>Kenwood Champagne</i>	<i>\$7.00</i>
<i>Aqua Panna Water</i>	<i>\$3.50</i>
<i>San Pellegrino</i>	<i>\$3.50</i>
<i>Fruit Juice</i>	<i>\$2.75</i>

Soft Drinks

<i>By the Glass</i>	<i>\$2.75 each</i>
<i>Unlimited Soda</i>	<i>\$2.00 per person</i>

*Additional bar setup charge of \$50.00 will be applied for
Portable bar in banquet room.*

We urge you and your guests to drink responsibly.

We reserve the right to decline service of alcohol for the safety of our guests.

Hosted Bar by the Hour per Person

Open Bar House Brand (Full Bar)

<i>1 Hour</i>	<i>\$11.50</i>
<i>2 Hours</i>	<i>\$16.50</i>
<i>3 Hours</i>	<i>\$20.50</i>
<i>4 Hours</i>	<i>\$24.50</i>

Open Bar Call Brand Liquors (Full Bar)

<i>1 Hour</i>	<i>\$13.50</i>
<i>2 Hours</i>	<i>\$19.50</i>
<i>3 Hours</i>	<i>\$23.50</i>
<i>4 Hours</i>	<i>\$27.50</i>

Open Bar Premium Brand Liquors (Full Bar)

<i>1 Hour</i>	<i>\$16.50</i>
<i>2 Hours</i>	<i>\$22.50</i>
<i>3 Hours</i>	<i>\$26.50</i>
<i>4 Hours</i>	<i>\$31.50</i>

Beer & House Wine by the Hour

Unlimited Domestic Beer & House Wine *\$8.50 Per person*

Unlimited Domestic & Imported Beer & House Wine *\$9.50 Per person*

Wine

\$23 ++ per bottle

C.K. Mondavi

(Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel)

Champagne

**Champagnes available upon request*

<i>Kenwood Yulupa (Brut 750ML)</i>	<i>\$26.00+ bottle \$6.00+ glass</i>
<i>Non-Alcoholic Sparkling Cider 750ML</i>	<i>\$120.00++/case of 12</i>

River Strand Preferred Vendors List

Bakers/Cakes

Matt & Doms (941)-778-3909 www.mattanddoms.com

Pastries by Design (941) 907-8222 www.pastriesbydesign.com

Publix St Rd. 64 (941) 744-0866

Florist

Oneco Florist (941)756-1556 www.onecoflorist.com

Photography

Sanaa Elegant Photography (941) 350-2255 www.sanaaphoto.com

Westberry Photography (941) 932-5994 www.westberryphotography.com

Transportation

SRQ Limo & Transportation (941) 925-7733 www.srqservices.com

Sunshine Carriage Company (941) 923-2664
www.sunshinecarriagesofsarasota.com

Allstar Limo Service (800) 345-6614 www.allstarlimousine.net

GENERAL BANQUET INFORMATION

Thank you for selecting River Strand Golf & Country Club to host your event.

General Information: These guidelines will familiarize members and guests with club policies, bar arrangements and menu suggestions for private events. We have provided you with our carefully designed menus; however, we will be happy to design a menu to accommodate your individual budget and dietary requirements.

Smoking: We are a non-smoking facility. It is the responsibility of the member sponsor or host to notify their guests of this policy.

Dress Code & Decorum: River Strand Golf & Country Club has certain rules and restrictions that the host/hostess and guests attending an event must adhere to. Proper attire is required at all times in the Club. Denim jeans and shorts are not permitted. It is expected that all guests will dress and act in a fashion that reflects the surroundings and atmosphere provided in the setting of the Club. It is the responsibility of the host/hostess of the event to inform all attendees of the dress codes and standards of behavior.

Room Charge: There will be a room charge for the use of private dining room for meetings and events held during the day as well as evening events.

Wedding receptions and social events will have a 4 hour time period. Guests may extend the allotted 4 hour but will be subject to an additional \$150.00 per hour room charge.

A fee of \$300.00 will be applied to any events ending past 12:00 midnight.

Guarantee: The event arrangements should be finalized as early as possible, as but no later than two weeks prior to the scheduled party. The contract includes a forecast of all members and/or guests attending the function. It is the responsibility of the host to notify the Club 72 hours prior to the party of the final guarantee. The final guarantee designates the number of meals prepared and also the number of meals billed. If the actual number of meals served is greater than the guarantee then the actual number served will be the amount billed. It also determines all additional costs which include, but are not limited to, valet parking, forage fee, dance floor, and other rental equipment. We will prepare 5% over the guarantee on plated meals. If a guarantee is not received, the last count received or the number of actual attendants (whichever is greater) will be considered the final count. You will be charged for that amount.

Event Minimum: In order to book the dining room for dinner or a reception, there needs to be a minimum of 50 people at a minimum price of \$22.95 per person for food on an evening that the dining room is normally closed the event minimum for food and beverage must exceed \$3000.00. In order to book a breakfast or meeting with food & beverage service a \$250.00 food & beverage minimum need to be met if it is not within the Grille Rooms normal business hours. If these numbers are not met, an appropriate service charge will be applied.

Billing and Cancellations: The function space will not be confirmed until a signed contract has been approved by the River Strand Golf & Country Club and a non-refundable deposit has been received. Deposit may be forfeited in the event of a cancellation less than sixty days prior to the function. The deposits will only be refunded if the Club re-books the space with a similar size function. The amount due for the event, minus the deposit, based on your final count must be paid 72 hours in advance of the function. A credit card number will be required for our file. Any remaining balance will be charged to this credit card at the conclusion of the function. Gratuities of 20% and Sales Tax of 6.5% will be added to all food and beverage totals.
Service Charges are subject to 6.5% Sales Tax.

Decorations: Special decorations must be approved in writing by management.
Nothing shall be attached to the walls in any room.

No fixed Club decorations in any room may be removed
Linen, Glasses, Silverware, Plates, etc. will be provided by River Strand,
With the exception of specialty items.

Rental of special linens, chairs, props, audio visual equipment, will be provided upon request and charged at appropriate prices. Flowers or other decorations must be provided by the person using the Club. Our staff recommends that your florist be contacted personally and a deliver time should be established based on the Clubs hours of operation. All decorations must be removed within a reasonable time after the function. We will not assume responsibility for the damage or loss of any merchandise left in the Club prior to or following a function. Due to limited storage space, flowers MUST be delivered on the day of the function. For safety and aesthetic reasons, NO rice, confetti, birdseed, glitter, or flower petals permitted on the premises either in the Clubhouse or on the grounds.
An additional excessive clean up charge of \$300.00 will be applied for an event in which the patron's use of the premises incurs an excess amount of clean-up beyond the normal.

Pricing: A very accurate cost calculation has been made of all menus and service. However, due to the fluctuating market, all prices listed are subject to change. Once an event has been "booked" and a signed contract has been approved by River Strand Golf & Country Club, all prices are firm.

Club House with Ceremony Fee	\$1200.00
Club House	\$1000.00
Ceremony	\$500.00
Podium	\$50.00
Microphone	\$50.00
Screen	\$50.00
Decoration and Set-up Fee	(priced per event)

Menu Selections: To enable us to provide excellent service, all parties over 20 people must select a set menu.

Buffets will only be replenished for a one hour time period.
(For parties on a limited time schedule, a preset menu is strongly recommended).

Dietary Substitutes: Will be made available with prior notice of at least 72 hours.

Split menu: (choice of two entrees) may be selected with the following guidelines:

Color coded place cards or name tags must be provided by
Organization/host, defining the different entrees.

Split menu is limited to minimum of 50 people.

Multiple choice entrée selections are based on the Clubs approval.

Approved split menus will be charged at a single rate reflecting the price of the higher
priced entrée choice.

Food Service: River Strand Golf & Country Club is responsible for the quality and freshness of the food served to our guests. Due to health regulations, food may not be brought onto the premises. Special Occasion cakes may be delivered from a state licensed bakery. There will be a forage fee of \$1.50 per guest for cutting and service. Also, food may not be taken off the premises, even after it has been prepared and served, without the expressed consent of the General Manager.

Billiards Room: Will be locked during member and non-member sponsored functions.

Club Functions: Private parties will not be booked when there is an official Club function.

Alcoholic Beverages: If liquor, beer and wine charges do not exceed \$500, a bartender charge of \$100 will apply. The Florida State Division of Alcoholic Beverage & Tobacco regulates the sale and service of alcoholic beverages. River Strand Golf & Country Club is responsible for the administration of these regulations. It is a policy, therefore,
That no alcoholic beverages may be brought onto the premises.
All alcoholic beverages must be dispensed by our staff.
Proper identification will be required.

Entertainment: Musical Entertainment can be provided by the person using the Club. It is recommended that the musician or group representative contact the Club regarding power requirements, setup, etc. Functions engaging entertainment should use discretion with respect to loud music that may be objectionable to other Club guests. The Club reserves the right to request entertainers to reduce their volume should the noise level be objectionable.

Security: The Club is not responsible for personal property which may be lost at a private party. You agree to be liable for all damages done by your guests to the Club or its contents.

*I have read and understand the banquet policies at River Strand Golf & Country Club and
I agree to accept the terms and conditions set forth in these policies.*

Host/Hostess Signature: _____

Date: _____

Employee Signature: _____

Date: _____



BANQUET ROOM CHARGE

<i>ROOM</i>	<i>RATE</i>
<i>BANQUET ROOM - LUNCH</i>	<i>\$250</i>
<i>BANQUET & GRILLE ROOM - DINNER</i>	<i>\$1000</i>
<i>BANQUET ROOM & LIGHT HOUSE</i>	<i>\$1200</i>
<i>CARD ROOM - LUNCH</i>	<i>\$125</i>
<i>CARD ROOM - DINNER</i>	<i>\$225</i>
<i>CONFERENCE ROOM</i>	<i>\$125</i>
<i>LIGHT HOUSE</i>	<i>\$500</i>
<i>ADDITIONAL CLEAN UP CHARGE</i>	<i>\$300.00</i>