

# **Bobby Jones Grille**



## **2018 Special Event Packet**

**BOBBY JONES GRILLE**  
**1000 CIRCUS BLVD SARASOTA, FL 34232**  
**(941) 552-9081**  
[WWW.BOBBYJONESGRILLE.COM](http://WWW.BOBBYJONESGRILLE.COM)

## **BANQUET ROOM INFORMATION**

Welcome to Bobby Jones Grille! Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, luncheon, or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor outdoor seating up to 200 overlooking the beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

### **FACILITY RENTAL FEES**

Grand Slam Room: \$300

#### **Rental fees include all of the following:**

Tables and Chairs seating up to 100 with additional seating available for slight upcharge  
Assisting in Decorating, Formal set-up and clean-up services  
Tablecloths, Skirting, and Linen Napkins in our house colors  
Use of China, Glassware, Silverware and Chafers  
Complimentary Cake Cutting

Beverage accommodations including Tea and Water  
Professional Staff, Bartenders, & Event Coordinator to assist in event planning

A service charge of 20% as well as applicable taxes will be applied to all food & beverage purchases

### **DECORATIONS AND LINENS**

Bobby Jones Grille is pleased to offer a variety of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Our Food and Beverage Manager must approve all decorations prior to the event. You may decorate for your event 2 hours prior to the scheduled start time of the event. An additional fee will be applied if longer time is needed.

All decorations need to be removed upon the conclusion of your event. Any decorations not removed at the conclusion of the event must be picked up the following day, as the club cannot store or be responsible for items left behind.

### **ENTERTAINMENT**

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

## **FOOD AND BEVERAGE GUIDELINES**

All food and beverages consumed on the site must be purchased from Bobby Jones Grille, with the exception of "theme" desserts such as a birthday cake, etc. Leftovers may not be taken off the premises due to health regulations.

A service charge of 20%, as well as all applicable sales taxes will be added to all food and beverage tabs.

Payment in full is required two (2) business days prior to the Event Date. Any incidental charges will be due at the completion of your event.

All Florida State liquor laws, including but not limited to drinking age, will be observed and enforced, and Bobby Jones Grille staff reserves the right to refuse service to anyone on the basis of such laws. Further, any guest(s) attempting to serve alcohol in violation of the liquor laws or Bobby Jones Grille's policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from Bobby Jones Grille premises.

## **GUARANTEE AND CANCELLATIONS**

A deposit of \$300 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections are required at least 4 weeks prior to the event to insure the availability of desired menu items. Second Guest Count must be submitted 2 weeks prior to each event and the Final Guest Count is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days prior to your event. We accept Cash, Checks, Visa, MasterCard, Discover and American Express. Prepayment installments are welcome as long as total payment is received prior to the two business days. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

## **HOSTED BAR OPTIONS**

### **CASH BAR**

Individual guests pay for all beverages. There is no additional charge to the host of the event. This is an attractive option if there are only a few guests that prefer to drink.

### **BASE BAR**

Guests drink non-alcoholic beverages (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Lemonade, Juices, Coffee and Tea) without any cost to them. Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

**\$4.00 per person for the first hour**  
**\$2.00 per person for each additional hour**

### **MODIFIED OPEN BAR**

The Modified Open Bar includes the Base Bar as well as Draft Beer, Bottled Beer and House Wines (Chardonnay, Pinot Grigio, Pinot Noir, White Zinfandel and Cabernet). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

**\$9 per person for the first hour**  
**\$6 per person for each additional hour**

### **COMPLETE OPEN BAR**

Our most popular selection for banquets includes unlimited beer, wine and soft drinks as well as Rail Liquor selections (Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

**\$12 per person for the first hour**  
**\$8 per person for each additional hour**

### **DELUXE OPEN BAR**

This Selection offers the next level and includes unlimited beer, wine and soft drinks as well as Name Brand Liquor selections (Dewar's, Beefeater, Smirnoff, Bacardi, Jim Beam, Sauza Tequila, and Wild Turkey). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

**\$15 per person for the first hour**  
**\$10 per person for each additional hour**

### **PREMIUM OPEN BAR**

This bar option can be referred as the "Top Shelf" selection and includes unlimited beer, wine and soft drinks as well as Premium Liquor selections (Chivas Regal, Crown Royal, Tanqueray, Absolut, Kahlua, Jack Daniels, Grand Marnier and Premium Cordials). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

**\$18 per person for the first hour**  
**\$12 per person for each additional hour**

Hosted bar options are only available with food selection from this packet. A service charge of 20% as well as applicable taxes will be applied to all food & beverage purchases

## **BANQUET MENU OPTIONS**

### **HORS D'OEUVRES**

A minimum of 30 people for all Hors D'Oeuvres Options

#### **Option One**

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, and a Vegetable Platter with Ranch Dip

**\$11**

#### **Option Two**

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of two additional items

**\$16**

#### **Option Three**

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of four additional items

**\$21**

#### **Option Four**

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of six additional items

**\$25**

#### **Additional Items**

Chips, Salsa and Spinach Dip  
Assorted Mini Desserts  
Cocktail Sandwiches  
Egg Rolls with Sweet & Sour  
Toasted Raviolis with Marinara  
Crabmeat & Artichoke Dip with Chips  
Meatballs with Cream Sauce  
Teriyaki Chicken Skewer  
Buffalo Chicken Wings

#### **Hors D'oeuvres Upgrades**

The following are available as enhancements to any of the Hors D'oeuvre options:

Jumbo Shrimp Cocktail \$4  
Slow Roasted Prime Rib with Dollar Rolls \$6

A service charge of 20% as well as applicable taxes will be applied to all food & beverage purchases

## **DINNER BUFFETS**

A minimum of 30 guests are required for buffets. All prices are per person.  
All Dinner Buffets include warm rolls and butter along with a house salad, and chef selection of starch and vegetable.

### **Single Meat Buffet**

Choice of:

Baked Ham with Mandarin Orange Sauce  
Sage Roasted Turkey  
Grilled Chicken with a Key Lime Butter Sauce  
Garlic & Rosemary Roasted Pork Loin

**\$26**

### **Two-Meat Buffet**

Choice of:

Grilled Chicken with Wild Mushroom Sauce  
Pork Loin with a Bourbon Glaze  
Mediterranean Pepper Steak  
Walnut Crusted Grouper with a Marmalade Sauce

**\$29**

### **Three-Meat Buffet**

Choice of:

Grilled Chicken with Wild Mushroom Sauce  
Pork Loin with a Bourbon Glaze  
Mediterranean Pepper Steak  
Prime Rib, Slow Roasted with homemade Au Jus, and Horseradish  
Coconut Crusted Mahi Mahi  
Baked Walnut Crusted Salmon Fillet with a Pommeray Mustard Sauce

**\$35**

## **THEME BUFFETS**

A minimum of 30 guests are required for buffets. All prices are per person.

### **The Italian Buffet**

Homemade Meat Lasagna, Italian Sausages with Roasted Peppers Drenched in Marinara, Farfalle Pasta with Alfredo Sauce and Roasted Italian Vegetable Accompanied with Caesar Salad and Garlic Bread.

**\$27**

### **The Barbecue**

Barbecue Chicken Breast; Pulled Pork or Brisket, Cocktail Buns Paired with Baked Beans, Corn Cobbettes, Coleslaw, Mashed Potatoes and Homemade Gravy and Cornbread Muffins.

**\$25**

### **The Caribbean**

Tropical Fruit Salad, Pineapple and Coconut Rice Pilaf, Sweet Potato and Squash Stew, Jamaican Jerked Chicken, Mahi Mahi, Pineapple Ginger Sauce and Pork Butt with Mint Sauce

**\$28**

### **The Seafood Buffet**

Walnut Crusted Grouper with a Marmalade Sauce, Shrimp Cocktail, House Made Crab Cakes, Rice Pilaf, Green Bean Almandine, Garden Salad, Warm Rolls and Butter

**\$34**

### **Prime-Rib Buffet**

A House Favorite, Slow Roasted Prime Rib Carving Station Compete with Au Jus and Creamy Horseradish Served with House Salad, Vegetable and Starch with Warm Rolls and Butter

**\$29**

A service charge of 20% as well as applicable taxes will be applied to all food & beverage purchases

## **SPECIALTY DESSERTS**

Please choose one selection per event. Other Options available upon request

### **Ultimate Chocolate Cake**

Chocolate Mousse between Layers of Chocolate Decadence and Chocolate Cake on a Cookie Crust finished with Chocolate Chips and Chocolate Ganache \$5

### **Assorted Gourmet Cheesecake**

A Mouth Watering Variety of our Creamy, Delicious Cheesecakes \$5

### **Carrot Cake**

Delicious Moist Cake Loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple. Filled and Iced with Cream Cheese Frosting \$5

A service charge of 20% as well as applicable taxes will be applied to all food & beverage purchases