

Banquet and Catering Package



STONEBROOK GOLF AND COUNTRY CLUB IN PALMER RANCH
SARASOTA, FLORIDA



Kathleen Strand
Food and Beverage Director
Stoneybrook Golf and Country Club
8801 Stoneybrook Blvd.
Sarasota, Florida 34238
941-918-9595
Sbdining4u@stoneybrookgcc.com

Stoneybrook's Buffet Options

Continental Breakfast

Mini muffins and freshly baked Danish
Assorted bagels with whipped butter, cream cheese and jellies
Fresh seasonal fruit display
Fresh Florida orange juice,
Coffee, tea, decaf
12.95

Eye Opener Breakfast Buffet

Scrambled eggs
Applewood bacon and pork sausages
Lyonnais style breakfast potatoes
Buttermilk biscuits with country gravy
Fresh fruit display
Danish, pastries, and mini muffins
Orange juice, coffee, tea, decaf
(Add an omelet station for \$4.00 per person)
17.75

Classic Brunch Buffet

Scrambled eggs, bacon, and sausage
Breakfast potatoes, French toast or waffles,
Biscuits and gravy
Omelets made fresh to order
Carving station featuring hardwood smoked pit ham
Chef's selection pasta entree
Chef's selection salmon entree
Chef's selection seasonal fresh vegetables
Dessert station
Orange juice, coffee, tea, decaf
21.95



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Stoneybrook's Buffet Options Continued

Lunch Hospitality Buffet

Homemade soup of the day
Garden salad bar with fresh toppings
Trio of homemade dressings
Chilled fresh composed salads, Fresh fruit mirror
New York style deli display with deli meats, cheeses, and breads
Condiments, spreads, and toppings
Bakery fresh rolls and whipped butter
Homemade cookies and dessert bars
Coffee, decaf, hot and iced teas
18.95

Healthy Spa Buffet

Classic Minestrone soup (Special requests are invited)
Garden salad bar featuring:
Bowls of Iceberg, spinach, and romaine lettuces
Fresh veggie toppings with homemade dressings
Diced grilled chicken, asparagus, and gorgonzola cheese
Marinated vine tomatoes, fresh mozzarella and basil
Seafood salad, chilled and grilled vegetable salad, pasta salad
Tuna salad, egg salad, and marinated cucumber dill salad
Fresh fruit display, homemade cookies and dessert bars
Coffee, decaf, hot and iced teas
18.95

Picnic Buffet

Grilled Angus burgers, Kosher all beef franks
Char-grilled barbeque chicken breasts
Baked beans flavored with applewood bacon and molasses
Lettuce, tomato, onion, and cheese trays
Traditional toppings, condiments, and spreads
Potato salad, cole slaw, marinated grilled vegetables, and pasta salads
Fresh seasonal fruit, homemade cookies and brownies
Coffee, decaf, hot and iced teas
18.95



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Stoneybrook's Salad Selections 17.95

Includes bakery breads, rolls and a light dessert

Bimini Salad

Caribbean jerk seasoned chicken breast over fresh greens with grilled golden pineapple, plum tomatoes, tart sundried cherries, blue cheese crumbles cucumbers, and roasted macadamia nuts served with curried berry ranch dressing

Classic Salad Trio

Tuna, chicken, and egg salads over spring mix with a selection of fresh melons, citrus, and berries



Nicoise salad

Fresh tuna salad over spring lettuce and spinach blend with sliced red potatoes, tomatoes, French green beans, nicoise olives, capers, egg, and chives served with red wine tarragon vinaigrette

BLT Salad

Mixed greens with applewood bacon, Vermont cheddar cheese, tomatoes, cucumbers, and shaved red onion (buttermilk garlic blue cheese dressing recommended)

Vegetable Salad

portabella mushrooms, zucchini, summer squash, roasted bell pepper, vine tomatoes, and red onion all marinated and char grilled, served over mixed greens with herb vinaigrette

Greek Chicken Salad

Marinated grilled chicken breast over fresh baby spinach with roma tomatoes, mushrooms, crumbled bacon, feta cheese, sliced beets, cooked egg and Kalamata olives dressed with lemon oregano Greek dressing

Louisiana Salad

Bronzed chicken or salmon over fresh greens with fire roasted peppers, cucumbers, shaved red onion; crunchy sprouts, shredded pepper jack cheese, and grilled asparagus dressed with warm bacon brown sugar vinaigrette

Chinese Chicken Salad

Marinated sliced chicken breast seared and served over mixed greens with mandarin oranges, water chestnuts, tomatoes, cucumbers, and roasted cashews, topped with fried wonton strips and served with mandarin ginger dressing

Stoneybrook's Light luncheon desserts

Choose one

- Raspberry lemon bars
- Brownie sundae
- Petite ice cream sundae
- Key lime pie
- Warm fruit cobbler
- Garnished fruit sorbet
- Strawberry shortcake
- Home baked cookies
- Cookie Bars



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Stoneybrook's Signature Boxed Lunches

Sandwich Selections 14.50

All sandwich selections come on your choice of white, wheat or rye bread, served with kettle potato chips, fresh fruit, and cookies

- ❖ Black forest ham and Swiss
- ❖ Roast beef and Vermont cheddar
- ❖ Turkey and havarti
- ❖ Corned beef and Swiss
- ❖ Vegetarian
- ❖ Tuna salad with lettuce and tomato
- ❖ Chicken salad with lettuce and tomato



Salad Selections 14.50

All salads come with choice of homemade dressing, house baked croutons and cookies

Capris Salad (Insalata Caprese)

Delicate mixed greens, ripe tomatoes, and fresh mozzarella, lightly seasoned with sea salt and fresh basil, served with olive oil balsamic vinaigrette



Chef salad

Turkey, ham, Swiss, American, eggs, tomatoes and cucumber

Cobb salad

Turkey, bacon, tomato, avocado, egg and blue cheese

Cathy Rush's Salad

Grilled chicken, pineapple, tomatoes, candied pecans, cucumbers, berries and cheddar cheese

Cashew Chicken Salad

Chicken, cashews, mandarin oranges, water chestnuts, tomatoes, cucumbers and crunchy wontons



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Stoneybrook's Plated Lunch Entrées

All Plated Lunch Entrees Include:

Choice of either potato or rice; also included, fresh vegetables,
house salad with choice of house made dressings or a choice from the light dessert menu

House Specialty Quiche 14.50

Choose from a variety of vegetables, meats, and cheese fillings to create the perfect Quiche for your luncheon

Chicken ala King 17.00

In flaky French puff pastry

Chicken Sherry 17.00

Sautéed with wild mushrooms and sherry demi glace

Chicken Parmesan 17.00

Light Italian breaded chicken breast with house red sauce and provolone

Chicken Picatta 17.00

Sautéed with capers, shallots, white wine, and fresh lemon

Chicken Roulade 18.00

Baked stuffed with prosciutto ham, mushrooms, spinach, and Swiss cheese

Oven Roasted Salmon 18.00

With fresh dill and citrus butter

Crab Cake 18.00

House recipe, accented with fire roasted red pepper aioli

Homemade Pot Roast 18.00

With savory pan gravy

Slow Roasted Beef Top Round 18.00

Sliced thin, finished with crimini mushroom gravy
(35 people minimum)

Petite New York Strip Steak (7 oz) 19.00

House seasoned and char-grilled, finished with
Maitre d' butter

Beef Brisket 18.00

Oven roasted slow, basted with its own natural juices



Stoneybrook's Plated Dinner Options

All Plated Entrees Include:

Choice of either potato or rice; fresh vegetables,
House salad with choice of house made dressings or a light dessert

Chicken

Baked Stuffed Chicken

With prosciutto, roasted peppers, and Emmenthal Swiss cheese 23.00

Chicken Forestière

With wild mushrooms and sherry wine Demi glace 23.00

Chicken Oscar

Pan seared with fresh asparagus, lump crab, and béarnaise sauce 26.00

Chicken Milanese

With concasse tomatoes, basil, and fresh lemon 22.00



Pork

Boneless Pork Loin Medallions

Slow roasted with green peppercorn sauce 23.00

Pork "Schnitzel"

Pan fried, topped with mushroom and kirsches' cream sauce 23.00

Veal

Center Cut Veal Loin Chop

Char-grilled and finished with reduction sauce 35.00

Osso Buco

Slow braised veal shanks 31.00

Veal Scaloppini

Pan seared with fennel, radicchio, Chianti, and fresh citrus 29.00

Salmon & Grouper

Char Grilled Salmon

Basted with olive oil and fresh herbs,
Crowned with marinated cucumber dill salad 25.00

Grouper Grenobloise

With capers, shallots, and sauce burre Blanc 29.00



Other Seafood Options

Atlantic Flounder Meuniere

Lightly egg battered and pan sautéed with shallots,
Lemon, parsley, and brown butter 28.00

North Atlantic cod

Oven baked with gorgonzola lemon herb crumbs 25.00

Almond Crusted Tilapia

Finished with frangelico butter 25.00

Beef

Beef Brisket

Slow braised with aromatics, Merlot, and fresh thyme, finished with veal glace 24.00

Top Round Roast (min. 30 pp)

Cooked slow and sliced thin glazed with pan gravy 23.00

Hyde Park Recipe Meatloaf

Ground beef and pork slow baked, topped with rich countryside gravy 23.00

Steaks and Roasts

London Broil

Grilled and sliced finished with wild mushroom brandy Demi 24.00

Top Sirloin (8 oz)

Char-grilled, Glazed with shallot veal reduction 26.00

New York strip loin steak (12 oz)

Cut from the center, char-grilled and basted with herb butter 27.00

Beef Tenderloin Filet Mignon

Cut from the center, char grilled and finished with
Brandy roasted shallot demi glace
6 oz 31.00 8 oz 35.00

Prime Rib

Buckhead Angus beef slow roasted and hand carved,
Served au jus with horseradish sauce
10 oz 26.00 12 oz 29.00



Stoneybrook's Dinner Buffet Options

Minimum 40 people

Gourmet Pizza Buffet 24.95



Meat Toppings Include:

- ❖ Pepperoni, sausage, salami,
- ❖ Ground beef, and
- ❖ Smoked ham

Veggie Toppings:

- ❖ Mushrooms,
- ❖ Bell pepper rings,
- ❖ Black olives,
- ❖ Shaved red onions,
- ❖ Banana peppers, artichokes,
- ❖ Roma tomato slices and Scallions

Enhancements:

- ❖ Fresh mozzarella, basil, Parmesan cheese,
- ❖ Italian parsley,
- ❖ Sundried tomatoes

Pasta:

- ❖ Spaghettini marinara

Salad and Bread:

- ❖ Garden salad or Caesar Salad bar
- ❖ Garlic bread baguettes

Served Dessert:

- ❖ Hot butterscotch sundae or
- ❖ Warm peach cobbler
- Ala mode

Southwestern

Taco Bar 22.95



Shells:

- ❖ Warmed flour tortillas
- ❖ Crunchy taco shells

Fillings:

- ❖ Seasoned ground beef
- ❖ Taco meat
- ❖ Homemade chili with Meat and beans

Veggie Toppings:

- ❖ Shredded iceberg lettuce,
- ❖ Diced vine tomatoes,
- ❖ Chopped onion,
- ❖ Mild & hot peppers

Cheese Toppings:

- ❖ Shredded Jack
- ❖ Shredded Vermont Cheddar
- ❖ Shredded Pepper

Enhancements:

- ❖ Sour cream
- ❖ Fresh tomato salsa

Salad Bar:

- ❖ Garden salad bar
- Or Caesar salad bar

Dessert:

- ❖ Tres leches cake or
- ❖ Strawberry shortcake

Stoneybrook's Dinner Buffet Options Continued

Minimum 40 people

Pasta Buffet

22.00

Main Dishes:

- ❖ Linguine with red clam sauce
- ❖ Fettuccine alfredo with chicken, broccoli and mushrooms
- ❖ Cavatappi Bolognese (Red wine meat sauce)

Vegetable:

- ❖ Fresh zucchini with stewed tomatoes and garlic

Bread:

- ❖ Garlic bread baguettes

Salad

- ❖ Garden salad

Dessert:

- ❖ Lemoncello cake with Raspberry sauce



Italian Sunday

Dinner Buffet 24.00

Main Dishes:

- ❖ Sautéed chicken picatta
- ❖ Shrimp scampi with Pesto over linguine
- ❖ Steak pizzaiola with bell peppers, Onions, red sauce, and mozzarella
- ❖ Eggplant ratatouille
- ❖ Pilaf rice with pine nuts and lemon

Salad:

- ❖ Garden Salad or
- ❖ Caesar salad bar

Bread:

- ❖ Garlic parmesan breadsticks

Dessert:

- ❖ Plated Tira misu or
- ❖ Served Spumoni



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Stoneybrook's Dinner Buffets Continued

Choose 2 Entrées

Chicken

- ❖ Chicken Florentine
- ❖ Chicken Rollatini
- ❖ Chicken pesto
- ❖ Chicken coq au vin
- ❖ Spicy red curry coconut chicken
- ❖ Lemon chicken Milanese
- ❖ Chicken breast with bourbon barbeque
- ❖ Chicken stuffed with prosciutto with
 - Emmanthal Swiss cheese

Seafood

- ❖ Salmon with lemon, shallot, and dill sauce
- ❖ Salmon Provencal
- ❖ Flounder with brined olives, lemon, and capers
- ❖ Baked Icelandic cod with tomatoes concasse
- ❖ Tilapia Grenobleise

Pork

- ❖ Pork loin stuffed with spinach, feta, and sundried tomatoes
- ❖ Pan fried pork schnitzel with mushrooms and leeks
- ❖ Top round of beef thinly sliced, topped with Madeira mushroom sauce

Beef

- ❖ Marinated London broil, hand carved
- ❖ Homemade pot roast
- ❖ Braised beef brisket
- ❖ House recipe meatloaf

Baked Potato or Mashed Potato Bar Add 4.00



- ❖ Toppings include:
- ❖ Whipped butter, sour cream,
- ❖ Bacon bits, fried onion straws,
- ❖ Scallions, Vermont cheddar cheese and
- ❖ Prepared Horseradish

Choose one Dessert



- ❖ Original Key West key lime pie
- ❖ Warm cherry crisp
- ❖ Blueberry cobbler
- ❖ Warm toffee bread pudding
- ❖ Fresh fruit bar, Fresh fruit tarts
- ❖ Tiramisu with cannolis
- ❖ Apple strudel
- ❖ Lemon cake with berry puree

Choose 1 Vegetable

- ❖ Broccoli florettes
 - With garlic and lemon
- ❖ Roasted squash medley
- ❖ Eggplant parmesan
- ❖ Corn on or off the cob
- ❖ Fresh carrots with orange honey glaze
- ❖ Baby French green beans
 - with roasted red peppers
- ❖ Roasted vegetable bouquet
- ❖ Stir fry
- ❖ Fresh cauliflower Mornay

Choose 1

Potato, Rice or Pasta



- ❖ Roasted garlic mashed potatoes
- ❖ Roasted red potatoes with pecorino
- ❖ Lyonnaise potatoes
- ❖ Cheddar chive mashed potatoes
- ❖ Jasmine rice
- ❖ Tomato herb rice
- ❖ Spanish rice
- ❖ Rice with lemon and Pine nuts
- ❖ Cheesy rice with scallions
- ❖ Bowtie pasta with butter, parsley, and parmesan cheese
- ❖ Pasta marinara
- ❖ Linguine with pesto

Stoneybrook's Hors d'Oeuvres Platters

Priced per person per hour

*Platters are available as a package enhancement
30 person minimum*

Cheese Display

Chef's selection of cheeses from around the world served with a gourmet assortment of crackers 4.00

Crudités

Market fresh seasonal raw vegetables
Served with herb veggie dip 3.00

Fresh Seasonal Fruit

Fresh cut local, California and Caribbean fruits 4.00

Whole Sides of Atlantic Salmon

Poached, smoked, or herb seared, garnished with capers, egg, onion, and Dill cream cheese with crusty French baguette 5.00

Brie en Croute

Imported French brie cheese wrapped in delicate puff pastry and oven baked, Garnished with fruit and sourdough bread 4.25

Antipasto

A variety of Italian meats and cheeses garnished
With marinated hearts of palm and artichokes, roasted peppers,
Olives, gherkins, cherry peppers and grilled vegetables 5.00

Olive Bar

Kalamata, dry cured, stuffed green queens and jumbo ripe black olives
Toasted baguettes and bakery breads with tapenade 5.00

Chilled Gulf Shrimp

Served with cocktail sauce and lemons 9.00



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Stoneybrook's Attended Carving Stations

Priced per person per hour

Carving stations are available as a package enhancement

30 person minimum

Top Round of Beef

Rubbed with garlic and thyme, roasted slow and served
With bakery rolls and prepared horseradish 5.50

New York Strip

Rubbed with cracked pepper, garlic, and thyme
Served with Cognac Dijon mustard Demi glace 9.50

Prime Rib

Certified Angus beef slow roasted with fresh herbs, served au jus with
Creamy horseradish and crusty French rolls 10.00

Whole Beef Tenderloin

House specialty seasoned, seared, and roasted served with Creole mustard,
horseradish sauce, and silver dollar rolls 14.00

Carolina Turkey

Whole roasted basted turkey breast served with cranberry mayo and
Fresh bakery rolls. 6.00

Hardwood Smoked Pit Ham

Served with spicy honey mustard and hot rolls 5.00

Whole Pork Loin

Seasoned with California garlic pepper and
Dijon mustard, roasted whole and served
With brown spicy mustard and bakery rolls 6.00



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Stoneybrook's Dessert Stations
Priced per person per hour
30 person minimum

Home baked cookies 2.75

- ❖ White chocolate macadamia,
- ❖ Chocolate chunk
- ❖ Peanut butter and sugar cookies

Sweet Tooth Station 4.50

- ❖ Cookies
- ❖ Brownies
- ❖ Dessert bars
- ❖ Mini pastries

Ice Cream Sundae Bar 7.00

- ❖ Vanilla, chocolate, and butter pecan ice creams
- ❖ Chocolate sauce, caramel sauce
- ❖ Whipped cream, cherries, chopped nuts
- ❖ Toffee crunch and Oreo pieces

Sorbet and Sherbet Bar 6.00

- ❖ Orange sherbet, wild berry, mango, and lemon sorbet
- ❖ fresh fruit and an assortment of fruit purees

Chocolate Fondue 7.00

- ❖ Dark Belgian chocolate infused with hazelnut syrup served with
- ❖ bananas, strawberries, pineapple, cantaloupe
- ❖ marshmallows, pretzels, and angel food cake
- ❖ Add Belgian white chocolate 2.00

Viennese Table 8.00

- ❖ Mini cannolis, cream puffs, éclairs
- ❖ Cheesecakes, petite fours
- ❖ Decadent Mini chocolate pastries
- ❖ And a variety of chef's selections



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Stoneybrook's Hors d'Oeuvres Packages

Priced per person per hour

*Dessert stations are available as a package enhancement
30 person minimum*

Bronze package

(Select five items) 25.00

- ❖ Deviled eggs dijonnaise
- ❖ Tomato, olive, and caper Crostini
- ❖ Curry chicken tartlettes
- ❖ Wild mushroom mini Phyllo tarts
- ❖ Cucumber and dill finger sandwiches
- ❖ Tempura chicken with sesame
- ❖ Battered coconut curry chicken
- ❖ Italian meatballs
- ❖ Swedish meatballs
- ❖ Smoked chicken quesadillas
- ❖ Mini Reuben sandwiches
- ❖ Duxelle stuffed mushroom caps
- ❖ Roasted vegetable tarts
- ❖ Buffalo style chicken fingers with blue cheese
- ❖ Vermont cheddar cheese puffs



Silver package

(Select five items) 28.00

- ❖ Roasted eggplant with gorgonzola on toast points
- ❖ Chicken mole' Crostini
- ❖ Cherry tomatoes stuffed with albacore tuna
- ❖ Belgian endive stuffed with blue cheese mousse
- ❖ Marinated fresh mozzarella
- ❖ Mini slider burgers
- ❖ Andouille stuffed mushroom caps
- ❖ Kielbasa bites with bierkraut
- ❖ Chicken wellingtons
- ❖ Turkey burgers with cranberry mayo
- ❖ Backfin crab stuffed mushroom caps
- ❖ Skewered marinated skirt steak
- ❖ Mini quiche



Stoneybrook's Hors d'Oeuvres Packages continued

Priced per person per hour

Dessert stations are available as a package enhancement

30 person minimum

Gold package

(Select five items) 33.00

- ❖ Prosciutto wrapped fresh melon
- ❖ Peppercorn seared steak Crostini with horseradish cream
- ❖ Tarragon shrimp tartlettes
- ❖ Brie with apricot jam on French bread
- ❖ Smoked salmon, capers, and dill cream cheese
On sourdough
- ❖ Pork dumpling pot sticker
- ❖ Spanikopita
- ❖ Beef tenderloin wellingtons
- ❖ Mushroom & spinach mini calzones
- ❖ Vegetable spring rolls
- ❖ Sausage stuffed artichoke bottoms
- ❖ Backfin crab stuffed artichoke bottoms
- ❖ Artichoke bottoms stuffed with rock shrimp scampi
- ❖ Charred Danish pork riblets
- ❖ Steak Diane kabobs
- ❖ Scallops wrapped with applewood bacon
- ❖ Silver dollar lump crab cakes



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Stoneybrook's Beverage and Bar Packages

Open Bar

Charged by Consumption per person

The prices listed below with++ (do not include tax and gratuity)

*The prices listed below with ** (do include tax and gratuity)*

| | |
|---------------------------|--------|
| House Brand Cocktails | 6.00++ |
| Call Brand Cocktails | 7.00++ |
| Wine By the Glass | 6.00++ |
| Import Beer | 5.25++ |
| Domestic Beer | 4.25++ |
| Soda & Bottled Water | 2.50++ |
| **House Brand Cocktails | 7.65 |
| **Call Brand Cocktails | 9.00 |
| **Premium Brand Cocktails | 9.00 |
| **Wine by the Glass | 6.00 |
| **Import Beer | 5.00 |
| **Domestic Beer | 4.00 |
| **Soda & Bottled Water | 3.00 |

House Wine

Stoneybrook features House Wines from Crane Lake

Whites: Pinot Grigio, Sauvignon Blanc, Chardonnay, Champagne

Reds: Pinot Noir, Merlot, Cabernet Sauvignon

*Special wines are available; consult our wine list for additional bottle pricing.
We would be happy to suggest wine pairings for any of our menu items.*

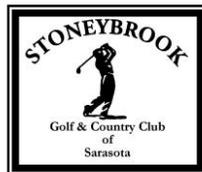


Stoneybrook's Beverage and Bar Packages

| Hours | Coffee, Tea Soda and Bottled water | Domestic Draft Beer, House Wine Coffee, Tea And Soda | Domestic Draft Beer, House Wine, Well Drinks, Coffee, Tea and Soda | Domestic Draft Beer, Wine, Well and Call Drinks, Coffee, Tea, Soda |
|---------|--|---|--|---|
| 1 Hour | 4.00 | 12.00 | 14.00 | 16.00 |
| 2 Hours | 5.00 | 14.00 | 18.00 | 22.00 |
| 3 Hours | 5.00 | 16.00 | 20.00 | 24.00 |
| 4 Hours | 5.00 | 18.00 | 22.00 | 26.00 |

“

*“Consumption” or “Cash Bars” **may require** a bartender fee of 75.00 for every 50 guests.*



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Function Contract

HOURS OF OPERATION

Dining hours of operation are Sunday and Monday from 11:00AM until 6:00PM;
Tuesday thru Saturday from 11:00AM thru 8:00PM. Happy Hour: 4:00PM-6:00PM Daily

GUARANTEES AND BILLING

An estimated number of guests are needed to reserve the appropriate room and the Club reserves the right to reassign event space according to size of party.

In order to provide your event with superior levels of service and food quality, a guaranteed number of guests must be given to the Banquet Manager 72 hours prior to your event. If a final guarantee is not given within this time frame, the Club will use the original estimated number of guests for preparation and billing purposes. Charges will be based on the final guarantee or the actual number of guests attending the event, whichever is greater.

ROOM CHARGE POLICY

Room charges are required year-round to reserve the various venues within Stoneybrook.

| | |
|------------------------------|--------|
| Dining Room and Palmer Room: | 750.00 |
| Palmer Room only: | 100.00 |
| Garden Room: | 75.00 |
| Champions Room: | 50.00 |
| Gap area and Sunset Terrace: | 150.00 |
| 18th Green Reception area | 500.00 |
| Grand Piano (moved) | 150.00 |

Room charges are due upon booking of event. All room charges are non-refundable.

A 500.00 opening fee is required to host a Sunday or Monday evening event. In addition, the Club will require the following food and beverage minimums to be met at any time during the year:

| | |
|---------------------------|------------|
| Breakfast or Lunch events | \$2,000.00 |
| Dinner | \$4500.00 |

Over the scheduled event time period will incur an additional charge of \$175.00 per hour plus tax and gratuity, pro-rated to the nearest half-hour.

EVENT PAYMENT

The payment schedule requires payment to be made to the Club on the day of the event.

For your convenience, the Club accepts Visa and MasterCard, as well as personal or business checks, Stoneybrook has a no cash policy.

LIABILITY

The host shall be responsible for the conduct of all persons attending such functions, and/or for any damage to Stoneybrook Golf and Country Club property caused by their guests, or any purveyors such as florists; entertainment or decorator that were contracted by the host. The Club is not responsible for the loss of personal property brought to the Club by members or their guests. The Club will strive to perform to our clients and members' expectations; however, the Club cannot be held responsible for power failures, acts of God or other circumstances beyond our control.

FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought to the club (with the exception of celebration cakes) without the approval of the Food and Beverage Director. Stoneybrook Golf and Country Club is responsible for the quality and freshness of the food served to our guests. Therefore, no food of any kind may be removed from the premises.

Stoneybrook Golf and Country Club holds a Florida Alcoholic Beverage License. Therefore, no guest may bring in or remove any alcohol from the premises. The Club will refuse service to any minor under the age of 21. Further, the Club's service staff reserves the right to withhold alcohol from any person deemed impaired.

BANNERS AND SIGNAGE

Stoneybrook Golf and Country Club will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance without approval by the Club's Food and Beverage Director. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be billed to the event account.

CHARGES

Menu prices do not include tax or gratuity. Food and beverage items are subject to a service charge of twenty-percent (20%), plus Florida State sales tax of seven percent (7%).

CAKE CUTTING FEE \$1.25 per person includes, cutting service, plates, napkins and table service. This is not a mandatory service. If this service is not requested, plates and napkins may be provided by the host.

OUTSIDE VENDORS

Delivery, set-up and removal of flowers, event cakes, equipment, etc. are limited to two hours prior to the function and one hour after the function ending time, unless approved in advance by the Club's Food and Beverage Director

The Club also reserves the right to control sound levels of entertainment at all private functions.

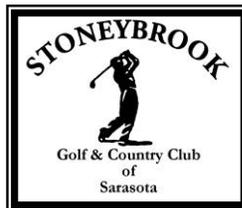
I have read and understand these policies of Stoneybrook Golf and Country Club, and agree to the conditions and charges set forth in these policies.

Host/Event Organizer _____

Date _____

Banquet Manager _____

Date _____



Kathleen Strand
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941-918-9595