



# 2022 Banquet Menus

*Stoneybrook*

GOLF & COUNTRY CLUB OF SARASOTA

# *Hor's D'Oeuvres*

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Priced per person per hour | 30-person minimum

Dessert stations are available as a package enhancement

## *Cheese Display 12*

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

## *Crudités 8*

Market fresh seasonal raw vegetables served with herb veggie dip

## *Fresh Seasonal Fruit 10*

Fresh cut local, California and Caribbean fruits

## *Whole Sides of Atlantic Salmon (2 oz. per person) 12*

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

## *Brie en Croute 8*

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

## *Antipasto 12*

A variety of Italian meats and cheeses garnished with marinated hearts of palm and artichokes, roasted peppers, olives, gherkins, cherry peppers and grilled vegetables

## *Chilled Gulf Shrimp 12*

Served with cocktail sauce and lemons

## *Top Round of Beef 14*

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

## *New York Strip 14*

Rubbed with cracked pepper, garlic, and thyme, served with Cognac Dijon mustard Demi-glace

## *Prime Rib with Rolls 17*

Certified Angus beef slow roasted with fresh herbs, served with au jus

## *Whole Beef Tenderloin 22*

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

# Hor's D'Oeuvres

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Priced per person per hour | 30-person minimum

Dessert stations are available as a package enhancement

## *Carolina Turkey 10*

Whole roasted basted turkey breast

served with cranberry mayo and Fresh bakery rolls.

## *Hardwood Smoked Pit Ham 10*

Served with spicy honey mustard and hot rolls

## *Whole Pork Loin 10*

Seasoned with California garlic pepper and Dijon mustard, roasted whole and

served with brown spicy mustard and bakery rolls

## *Home baked cookies 6*

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

## *Sweet Tooth Station 10*

- Cookies
- Brownies
- Dessert bars
- Mini pastries

## *Ice Cream Sundae Bar 10*

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

## *Chocolate Fondue 10*

- 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 12*

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

*Prices do not reflect 7% Florida tax and 20% Gratuity*

# Plated Dinner

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\$55++

Priced per person per hour | 30-person minimum

Choice of three proteins, Choice of either potato or rice plated, or both for buffet and vegetable  
House salad with zinfandel vinaigrette dressing (plated) Salad Bar (buffet) Rolls or Bread with Butter

## Chicken

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### *Chicken Forestière*

With wild mushrooms and sherry wine Demi-glace

### *Chicken Picatta*

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

### *Chicken Parmesan*

Light Italian breaded chicken breast with house red sauce and provolone

### *Grilled Chicken "Cordon Bleu"*

This delicious dish includes swiss cheese, ham and a touch of Dijon

### *Broasted Chicken*

A delightfully moist and crispy favorite

## Pork

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### *Smoked Pork Shoulder*

Fork tender and juicy with a delightful hint of smoke

### *Pork "Schnitzel"*

Pan fried, topped with mushroom and kirsches' cream sauce

### *BBQ Ribs*

## Fish

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### *Roasted North Atlantic Cod*

Seasoned filets topped with olive oil and a light

### *Almond Crusted Tilapia*

Finished with Frangelico butter

### *Oven Roasted Salmon*

With lemon, shallot dill sauce

## Beef

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### *Filet Mignon (5oz. add 4.00 6oz. add 8.00)*

Oven roasted slow, basted

### *Beef Brisket or Short Ribs*

Oven roasted slow, basted with its own natural juices

### *Top Round Roast*

Cooked slow and sliced thin glazed with pan gravy

### *Marinated London Broil*

Char-grilled, sliced thin with a whiskey-bourbon sauce

### *Prime Rib (Medium Cut add 4.00 Large Cut add 8.00)*

Slow roasted served with Au jus and creamy horseradish sauce (Carving Station add 6.00)

Prices do not reflect 7% Florida tax and 20% Gratuity

# Buffet Dinner

\$55++

Priced per person 30-person minimum

Choice of three proteins, Choice of either potato or rice plated, or both for buffet and vegetable  
House salad with zinfandel vinaigrette dressing (plated) Salad Bar (buffet) Rolls or Bread with Butter

## Choice of Vegetable

- Stoneybrook Vegetable Medley (Broccoli, Carrots, Squash, Zucchini)
- Asparagus
- Carrots with Brown Sugar, Molasses, Honey Cider
- Baby French Beans with Red Pepper
- Corn on the Cob

## Choice of Starch

- Red Skinned Mashed Potatoes (or Yukon)
- Bacon-caramelized Shallot Potato Gratin
- Roasted Red Potatoes with Butter and Parsley
- Baked Potato with Butter and Sour Cream (Loaded add 1.75)
- Steamed Garden Rice
- Tomato Herb Rice
- Rice Pilaf

## Dinner Bread

- Assorted Signature Rolls and Loaves

## Enhancements

*Shrimp Shooters* 3.00 ea.

*Cheese Display* 6.00

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

*Crudités* 5.00

Market fresh, seasonal raw vegetables, and herb veggie dip

*Fresh Seasonal Fruit* 5.00

Fresh cut local, California and Caribbean fruits

*Whole Sides of Atlantic Salmon* 7.00

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

*Brie en Croute* 4.25

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

*Antipasto* 5.00

A variety of Italian meats and cheeses garnished with marinated hearts of palm and artichokes, roasted peppers, olives, gherkins, cherry peppers and grilled vegetables

*Olive Bar* 5.00

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

*Chilled Gulf Shrimp* 9.00

Served with cocktail sauce and lemons

*Ice Cream Sundae Bar* 7.00 per person

Pre-Scooped Ice Cream Sundae Cups (Vanilla and Chocolate) Chocolate sauce, caramel sauce, Whipped cream, cherries, chopped nuts, Toffee crunch and Oreo pieces

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# Bar

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<i>House Brand Cocktails</i>	8
<i>Call Brand Cocktails (starting price)</i>	11
<i>Wine by the Glass</i>	8
<i>Import Beer</i>	8
<i>Domestic Beer</i>	6
<i>Soda &amp; Bottled Water</i>	4

## 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.*

*Prices do not reflect 7% Florida tax and 20% Gratuity*

# Function Contract

## HOURS OF OPERATION

Dining hours of operation are Sunday and Monday from 11:00AM until 2:00PM;  
Tuesday thru Saturday from 11:00AM thru 8:00PM (Closed Tuesday's May-October)

## 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. 7% tax will be added to room charges. Charges are based on 4 hour intervals

Dining/Palmer Room	1000
Palmer Room	100
Garden Room	100
Champion's Room	75
Gap and High Tops 1-hour	250
Piano Rental	250
Main Terrace	1000

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	\$2,500 ++
Dinner in Season	\$6,000 ++
Dinner off season	\$5000++

Tax and Gratuity will be added to all food and beverage charges.

Over the scheduled event time will incur an additional charge of \$400 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 prior to the day of your event. For your convenience, the Club accepts Visa and MasterCard, as well as personal or business checks, Stoneybrook has a no cash policy.

# Function Contract

## 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 (except for 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. Should you not request the service, plates and napkins should 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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