

# Dedding & Twent 2024 Catering Guide







#### ST. PETERSBURG COUNTRY CLUB

2000 Country Club Way S, St. Petersburg, FL 33712
STPETECOUNTRYCLUB.COM

# ST.PETERSBURG COUNTRY CLUB

CATERED EVENTS



#### WELCOME TO SPCC

This abbreviated Catering Guide details the vast array of services St. Petersburg Country Club routinely provide for banquets, weddings, corporate events, holiday parties, religious ceremonies, golf tournaments, and special events where you need that extra touch to delight your guests.

The menus and services described within are among our most frequently requested items. This serves as a generalized baseline although, we never lose sight of the fact that every event is unique. We will gladly customize the cuisine and decor to ensure your memories are as special as the event itself.

From simple yet elegant gatherings to high end business meetings requiring multi-media audio and visual presentations, our time tested staff and culinary experts will cater to your every whim.

At your convenience, please call or make an appointment at the club to discuss your specific needs. We look forward to serving you.

Sincerely,

THE SPCC EVENTS TEAM

727.867.2111 X318

# **EVENT PACKAGES INCLUDE**

Four (4) Hour Ballroom Rental
Large Round Tables and Silver Chiavari Chairs
Ivory Linen Tablecloths & Ivory Linen Napkins
Ivory Clothed & Skirted DJ, Cake, Gift, Sign-In, and Head Tables
Mirror Tiles and Tea Light Candles on Tables
12' x 18' Dance Floor
Full Dinner Service Staff & Bartenders
Cake Cutting Service
Set Up and Break Down



# HORS D'OEUVRES

We offer an assortment of hot and cold hors d'oeuvres presented either tabled or passed.

HOT HORS D'OEUVRES PER 100 PC	PRICE	COLD HORS D'OEUVRES PER 100 PC	PRICE
Scallops Wrapped in Bacon Ginger Soy Beef Skewers Swedish or Barbecued Meatballs Mushroom Caps filled with Crabmeat Mini Beef Wellington Spring Rolls with Sweet & Sour Sauce Chicken Wings - Mild, Hot or Jerk Oysters Rockefeller Assorted Mini Quiche Mini Crab Cakes w/Red Pepper Sauce Spanikopita Spicy Chicken Satay with Peanut Sauce Fried Chicken Tenders	\$350.00 \$360.00 \$225.00 \$300.00 \$360.00 \$225.00 \$225.00 \$390.00 \$275.00 \$275.00 \$275.00 \$275.00	Chilled Gulf Shrimp with Cocktail Sauce Deviled Eggs Peel-N-Eat Shrimp Oysters on the Half Shell Cocktail Crab Claws Cucumber with Boursin Cheese Cuban Finger Sandwiches Assorted Finger Sandwiches Sundried Tomato Brushetta Tuna Sashimi accompanied by Seaweed Salad, Pickled Ginger, Wasabi, and Soy Sauce	\$360.00 \$175.00 \$225.00 \$325.00 \$395.00 \$275.00 \$200.00 \$225.00 \$200.00 \$390.00
		MEETING BREAKS PER DOZEN	PRICE
PLATTERS SMALL-50 PEOPLE/LG-100 PEOPLE	PRICE	Assorted Danishes Fudge Nut Brownies Assorted Cookies	\$36.00 \$36.00 \$28.00
Smoked Salmon	\$180.00 S	Bagels & Cream Cheese	\$43.00
Assorted Cheese Tray	\$465.00 L \$180.00 S	Assorted Muffins Beverages (Per Gallon)	\$28.00 \$36.00
Fruit and Cheese Display	\$325.00 L \$225.00 S \$390.00 L		
Vegetable Tray	\$175.00 S \$295.00 L	THE PLANT OF THE PARTY OF THE P	
Antipasto Display	\$225.00 S \$400.00 L	The same of the sa	
Assorted Chips and Dip	\$210.00 S \$360.00 L		
Spinach and Artichoke Dip	\$180.00 S \$325.00 L		
Grilled Vegetables	\$180.00 S \$325.00 L		

## **DINNER ENTREES**

Entrees include: rolls, butter, coffee, and tea

#### CHICKEN PICCATA

sauteed breast of chicken finished with capers, lemon, and white wine butter \$32.00

#### CHICKEN MARSALA

sauteed breast of chicken finished with a mushroom wine reduction \$33.00

#### CHICKEN FLORENTINE

chicken breast stuffed with baby spinach, roasted tomatoes, and parmesan cheese in a spinach egg batter and served with a fontina cream sauce
\$33.00

#### ROASTED VEGETABLE PROVENCAL

marinated and grilled fresh vegetables provencal over pasta \$32.00

#### PANKO ENCRUSTED GROUPER

sauteed filet of grouper finished with a lobster corral butter sauce MKT Price

#### HERB CRUSTED SALMON

herb crusted filet of salmon finished with a cream sauce \$35.00

#### ROAST PORK CHOP

10 oz bone-in pork chop finished with a sundried cranberry demi-glace \$35.00

## **DINNER ENTREES**

#### GRILLED SIRLOIN STEAK

10 oz choice sirloin finished with wild mushroom red wine demi glace \$36.00

#### FILET MIGNON

choice tenderloin cut to 8 oz \$42.00

#### ENGLISH CUT PRIME RIB

10 oz prime rib cut served with au jus \$38.00

#### NEW YORK STRIP WITH SHRIMP

broiled 8 oz steak with two crab stuffed shrimp \$42.00

#### FILET MIGNON AND SHRIMP

6 oz petite filet with two crab stuffed shrimp \$48.00



#### **ACCOMPANIMENTS**

#### CHOOSE ONE STARCH AND ONE VEGEGTABLE

Parsley Buttered New Potatoes Rosemary Roasted New Potatoes Twice Baked Potato Rice Pilaf Wild Rice Summer Squash Medley Broccoli and Cauliflower Steamed Vegetables Honey Glazed Carrots Green Beans Almondine

### **DINNER BUFFETS**

#### DINNER ENTREE BUFFET SELECTIONS:

2 Entrees \$45.003 Entrees \$52.00

Herb Crusted Salmon Garlic Herb Roasted Round of Beef Carved Roast Prime Rib of Beef Roast Pork Loin with Demi-Glace Roasted Vegetable Provencal Baked Stuffed Shells Seafood Scampi Chicken Piccata Chicken Florentine Chicken Marsala

#### CHOICE OF TWO SALADS:

Caesar Salad Pasta Salad Fruit Salad Tomato & Cucumber Sald Tossed Garden Salad Potato Salad

#### CHOICE OF TWO ACCOMPANIMENTS:

Parsley Buttered New Potatoes Rosemary Roasted New Potatoes Whipped Potatoes Twice Baked Potatoes Rice Pilaf Wild Rice Broccoli Florets
Summer Squash Medley
Steamed Vegetables
Stir-Fried Vegetables
Honey Glazed Carrots
Green Beans Almondine

BUFFET INCLUDES: ROLLS, BUTTER, COFFEE, AND TEA

DINNER BUFFET OPTION REQUIRES A MINIMUM OF 50 PEOPLE

UNIFORMED CHEF ATTENDED STATIONS ARE AVAILABLE FOR \$100 PER STATION. STATIONS ARE AVAILABLE FOR A MAXIMUM OF TWO HOURS.

# **DESSERTS**

Our selection of desserts are housemade or supplied directly from our finest local bakeries

Ice Cream or Sherbet	\$5.00
Key Lime Pie	\$6.50
Pecan Pie	\$6.00
Apple Cobbler	\$6.00
Peach Cobber	\$6.00
New York Cheesecake	\$6.50
Creme Caramel	\$6.50
Tiramisu	\$7.00
German Chocolate Cake	\$6.00
Chocolate Layer Cake	\$6.00
Carrot Cake	\$6.50
Apple Pie w/Caramel Sauce	\$6.00
Peanut Butter Pie	\$6.00



# **BEVERAGE SERVICE**

Hourly Packages - Per Person

#### Hosted Open Bar:

CALL BRANDS		PREMIUM BRANDS		
\$20.00 \$27.00 \$32.00 \$39.00	ONE (1) HOUR TWO (2) HOURS THREE (3) HOURS FOUR (4) HOURS	\$25.00 \$32.00 \$38.00 \$45.00		
SUPER PREMIUM BRANDS		BEER/WINE/SODA		
\$27.00 \$34.00 \$40.00 \$48.00	ONE (1) HOUR TWO (2) HOURS THREE (3) HOURS FOUR (4) HOURS	\$17.00 \$22.00 \$27.00 \$35.00		
	Ceremony Chil	lers		
\$8.00 \$10.00 \$12.00 \$6.00 \$7.00	Infused Water Station Strawberry, Basil & Lemo or Cucumber, Mint & Lin			
	\$27.00 \$32.00 \$39.00 RANDS \$27.00 \$34.00 \$40.00 \$48.00 \$10.00 \$12.00 \$6.00 \$7.00	\$20.00 \$27.00 \$27.00 \$32.00 \$32.00 \$39.00  RANDS  \$EER/WINE/SODA  \$27.00 \$34.00 \$40.00 \$48.00  \$10.00 \$10.00 \$12.00 \$6.00 \$7.00 \$7.00		

Bartenders are provided free of charge for parties accumulating a bar tab of \$750.00 or more. Parties with a bar sales consumption of less than \$500.00 will be charged a \$250.00 bartender/set up fee.

Special requests for specific products not listed should be made well in advance of the function date.

Specialty ordered wines, not carried by the Club will be charged entirely to the function.





Events End By 3 p.m. Saturday & Sunday Only

### Intimate Event Flat Rate Package Up To 30 people

#### Brunch Package

Chef Attended Omelet Station, Fresh Sliced Fruit & Berries, Applewood Smoked Bacon, Assorted Muffins & Pastries, Breakfast Potatoes, Garden Fresh Salad, Grilled Chicken Breast, Penne Pasta Alfredo

Bottomless Mimosas & Bloody Mary's for up to 3 hours

\$2500 (Max 30 people 1924 Room)

\$250 nonrefundable deposit required, payable upon execution of this agreement, in order to secure your date and the venue.



# ST.PETERSBURG COUNTRY CLUB CATERED EVENTS



We look forward to serving you.







