

THE
FOUNDERS
CLUB



**Weddings, Special Events and
Golf Tournaments**

Food & Beverage Manager

Ashley Laura Kilmer

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Club Room Rental & Deposits (are non-refundable)

Main Dining Room, Verandah and Use of the East Lawn

Rental of \$500.00 and Deposit of \$2,000.00

Private Dining Room

Rental of \$50.00 and Deposit of \$150.00

Minimum Expenditure Requirements

Main Dining Room, Verandah and Use of the East Lawn

\$4,000

Private Dining Room

\$150.00

Payment

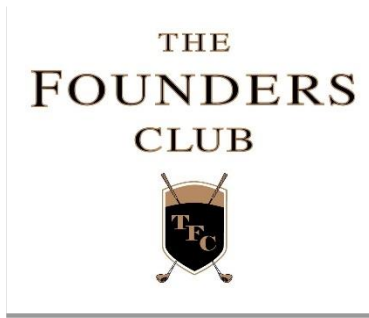
All outside events must be paid in full prior to the event. Final billing will be at the end of the event for additional service, charges.

Guarantees

All final counts must be given no less than 72 hours prior to the event

Taxable Service Charge & Florida State Sales Tax

A taxable 20% Service Charge and 7% Sales Tax will be added to all Food, Beverage and other Taxable Services



Banquet Lunch Selections

All Packages Include Fresh Rolls with Chilled Butter

Plated Events, Guest Counts No Greater than 120

No More than Three Meal Selections per Plated Event. Host must guarantee counts and identify who gets what

\$24++ One Course Lunch

\$30++ Two Course Lunch

\$36++ Three Course Lunch

Buffet Packages

25 Person Minimum

\$32++, One Soup, One Salad, Two Entrees, Two Sides and One Dessert

\$37++, One Soup, One Salad, Three Entrees, Two Sides and One Dessert

\$42++, One Soup, Two Salads, Two Entrees,

One Chef Attended Entrée Station, Three Sides and One Dessert

Coffee/Tea Service 2.25p/p++

Soups

Cream of Asparagus	Split Pea
Chicken and Vegetable	Classic Minestrone
Tomato Bisque	Broccoli Cheddar
Cream of Mushroom	Italian Wedding
Beef, Vegetable and Barley	Classic Chicken Noodle

Salads

Make Any Salad an Entrée by Adding Grilled Chicken, Salmon or Shrimp for the appropriate upcharge

Mixed Local Greens

Tomatoes, Fresh Mango and Cranberries with Local Aged Balsamic Vinaigrette

Classic Caesar Salad

Fresh Parmesan Crisp and Homemade Croutons

Hurricane Salad

Mango, Pecans, Dried Cranberries, Avocado, Mixed Greens and Feta Cheese with
Dijon and Local Honey Vinaigrette

Chopped Burrito Salad

Avocado, Queso Fresco, Pico de Gallo, Romaine Lettuce, Jalapeno and Tomato with
Salsa Verde

Heirloom Tomato Caprese Salad

Fresh Mozzarella, Local Olive Oil and Aged Balsamic

Spinach Salad

Fresh Florida Strawberries, Sliced Cucumber, Grape Tomatoes and Goat Cheese
with Balsamic Vinaigrette

Founders House Salad

Mixed Greens, Grape Tomatoes, Sliced Cucumber, Carrot Strings and Red Onion
with Balsamic Vinaigrette

Entrée Lunch Options

Chicken Saltimbocca

Sautéed Chicken Breasts with Prosciutto, Sage and Fontina Over
Parmesan Risotto with Green Beans

Olive Oil Poached Shrimp

Lemon Buttered Linguini with Spinach and Grape Tomatoes

Spinach Ravioli

Fresh Tomato and Basil Sauce

Founders Chicken Salad

Organic Chicken Salad Made with Grapes and Pecans Served Over
Mixed Field Greens with Banana Bread

Cold Sesame Noodle and Shrimp Salad

Sesame Noodles, Kimchi Shrimp with Cilantro, Napa Cabbage,
Suncoast Peppers and Sprouts with Peanut Lime Vinaigrette

Chicken Marsala

Sautéed Green Beans and Mashed Potatoes

Braised Short Ribs

Glazed Baby Carrots Over Parmesan Risotto

Cherry Plum Braised Pork Loin

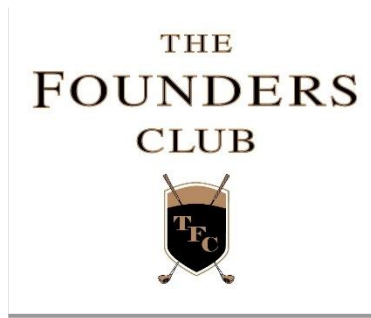
Roasted Fingerling Potatoes and Asparagus

Pan Roasted Scottish Salmon

Quinoa Salad with Local Vegetables and Romesco Sauce

Roasted Red Peppers

Red Onion, Couscous and Spinach Over White Bean Puree and
Balsamic Reduction



Lily, Gardenia and Magnolia Menu Selections

Plated Events, Guest Counts No Greater than 120

No More than Three Meal Selections per Plated Event. Host must guarantee counts and identify who gets what

All Packages Include Fresh Rolls with Chilled Butter

Plated Packages

Lily Package \$48++ Three Selected Passed Hors d' Oeuvres
Founder's House Salad and Entrée Course

Gardenia Package \$58++ Four Selected Passed Hors d' Oeuvres,
Salad and Entrée Course

Magnolia Package \$80++ Five Selected Passed Hors d' Oeuvres,
Salad and Premium Entrée Course

Coffee/Tea Service 2.25p/p++

Passed Hors d' Oeuvres Selections

Founders Mini Slider on a Skewer with Smoked Cheddar	Gazpacho Shots
Heirloom Tomato Bruschetta	Jalapeno Tuna Tartare Over Watermelon
Dayboat Catch Ceviche	Mini Grilled Cheese
Mini Crab Cakes	Stuffed Mushrooms
Mini Southern Fried Chicken and Waffles	House Gravlax on Rye Crisp with Dill Cream
Fried Oyster Slider	Mini Corn Beef Rueben
Beef Satay with Chimichurri	Smoked Salmon on English Cuke with Vodka Crème
Chicken Satay with Peanut Sauce	Duck Confit Wonton with Quince Glaze
Portobello Skewers	Meatball Parmesan Sider
Mini Croque Monsieur	Vichyssoise Shooter
Grilled Shrimp Over Plantains with Avocado Salsa	Roasted Vegetable Summer Roll
Arancini	Ponzu Sesame Chicken Satay
Deviled Eggs	Caviar Blini with Crème Fraiche
Spoons of Andouille Sausage and Mac N Cheese	

Station Hors d' Oeuvres

Can be added to each package at an additional cost per station

Domestic and Imported Cheeses

with Seasonal Fruit and Crackers \$5 per Person

Raw Bar; Oysters, Shrimp and Clams

with Lemon and Cocktail Sauce \$8 per Person

Sushi Station \$10 Per Person

Salads

Mixed Local Greens

Tomatoes, Fresh Mango and Cranberries with Local Aged

Balsamic Vinaigrette

Classic Caesar Salad

Fresh Parmesan Crisp and Homemade Croutons

Heirloom Tomato Caprese Salad

Fresh Mozzarella, Local Olive Oil and Aged Balsamic

Spinach Salad

Fresh Florida Strawberries, Sliced Cucumber, Grape Tomatoes and

Goat Cheese with Balsamic Vinaigrette

Founders House Salad

Mixed Greens, Grape Tomatoes, Sliced Cucumber, Carrot Strings and

Red Onion with Balsamic Vinaigrette

Harvest Salad

Mixed Local Greens, Heirloom Tomatoes, Pumpkin Seed, Raisins,

Crumbled Goat Cheese and Honey Vinaigrette

Magnolia

Plated Dinner Selections

Duo Plate of Grilled Filet Mignon and Sea Bass

Butternut Squash Puree and Local Swiss Chard

Duo Plate of Grilled Filet Mignon and Maine Lobster Tail

Potato Gratin and Asparagus

Beef Wellington

Pommes Puree and Asparagus

Local Catch Florida Grouper

Pommes Puree, Wilted Spinach and Lemon Chardonnays

Shrimp and Scallop Risotto

Local Greens, Roasted Cherry Tomato and Lemon Olive Oil

Rack of Lamb

Fresh Rosemary Roasted Potatoes, Cranberry Chutney and Asparagus

Filet Mignon with Cabernet Wine Demi

Potato Gratin, Baby Carrots and Asparagus

Lily, Gardenia

Plated Dinner Selections

Grilled Skirt Steak

Herb Roasted Fingerling Potatoes and Asparagus

Loch Duart Salmon

English Peas, Carrots, Bacon and Pickled Shallots

Braised Berkshire Pork Belly

Bok Choy, Poached Farm Egg and Smoked Cheddar Grits

Grilled Sirloin

Royal Trumpet, Garlic Confit, Radish and Arugula Salad

Fresh Herb Florida Snapper

Yukon Gold Potato Mash and Seasonal Vegetables

Roasted Myer Lemon Chicken

Butternut Squash Puree and Seasonal Vegetables

Roasted Chicken

Cognac Sauce, Mushrooms and Veal Demi Served with

Pommes Puree and Jumbo Asparagus

Roasted Red Peppers

Red Onion, Couscous and Spinach Over White Bean Puree and

Balsamic Reduction

Chicken Marsala

Potato Mash and Green Beans with Baby Carrots

Pan Seared Chicken with Lemon Chardonnay

Pommes Puree and Asparagus

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Buffet and Chef Station Selections

Chef Attended Stations, \$100 Dollar per Chef Fee Will Apply

Buffet Packages

Lily Package \$48++ Three Selected Passed Hors d' Oeuvres, One Salad, Two Proteins and Two Sides
(Dessert Optional at the appropriate cost)

Gardenia Package \$58++ Three Selected Passed Hors d' Oeuvres, Two Salads, Two Proteins, One
Carving Station and Three Sides (Dessert Optional at the appropriate cost)

Magnolia Package \$68++ Four Selected Passed Hors d' Oeuvres, Two Salads, Two Proteins, Two
Carving Stations and Four Sides (Dessert Optional at the appropriate cost)

Coffee/Tea Service 2.25p/p++

Proteins

Carved Garlic and Herb Encrusted Prime Rib of Beef with Au Jus

Carved Flank Steak with a Chimichurri Sauce

Carved Meyer Lemon Roasted Chicken

Lemon Roasted Mahi (Carving Optional)

Pan Seared Mediterranean Salmon (Carving Optional)

Roasted Corvina with Lemon Caper Sauce (Carving Optional)

Grilled Garlic Shrimp in Classic Romesco Sauce

Chicken Piccata

Bacon Wrapped Pork Loin

Vegetable Pad Thai

Chicken or Shrimp Pad Thai

Eggplant Parmesan

Chicken Wing Station

Grilled Cheese Station

House Made Taco Station

Founders Slider Station

NYC Steakhouse Station

Oriental Wok Station

Roasted Pork Loin with Cherry, Plum Sauce

Chicken Marsala

Shrimp Scampi

Pan Seared Chicken in Lemon Chardonnay Sauce

Roasted Honey BBQ Chicken

Hamburgers and Hots Dogs

Bratwurst

Buffet Sides

Roasted Fingerling Potatoes

Pommes Puree

Green Beans and Almonds

Jumbo Asparagus

Haricot Vert

Pomme Dauphinois Gratin

Tuxedo Orzo with Feta and Pecans

Fried Green Tomatoes

Char Grilled Vegetables

Chef's Seasonal Vegetable Medley

Roasted Vegetables

Cheddar Whipped Yukon Potatoes

Charred Brussels with Lemon Honey

Truffle Fries and Reggiano

Roasted Greek Potato

Pappardelle Pomodoro

Macaroni and Cheese

Roasted Zucchini and Tomato

Quinoa and Pecans

Curried Cauliflower

Bulgur Wheat and Apricots

Baked Ziti and House Ricotta

Dessert

Key Lime Pie

Served with Berries and Cream

Fresh Fruit Tart

Chocolate Praline Crunch

Served with Berries and Cream

Fresh Fruit Sorbet

Tiramisu

Ice Cream Sundae Station

Cannoli's

Chocolate Trilogy

Assorted Crème Brulée

Bananas Foster

Petit Fours

Cherries Jubilee

Lemon Thyme Bar

Plant City Strawberry Compote

Pineapple Upside Down Cake

Chocolate Decadence

Pistachio Butter and Chicory Cream

Peach Pecan Crumble

Crème Fraiche Ice Cream

Bar Package Selections

No Shots

Champagne Toast, Not Included in Packages

Bar by the Hour

Minimum 2 Hours

Beer, Pop and Wine Package

\$10 Per Person Per Hour

Well Bar Package

\$12 Per Person Per Hour

Call Bar Package

\$14 Per Person Per Hour

Premium Brand Bar Package

\$16 Per Person Per Hour

Bar by Consumption

Well @ 137.00 per bottle consumed

Titos Vodka	Beefeaters	Bacardi	Jose Cuervo
J & B	Jim Beam	Seagram's 7	Captain Morgan

Call @ 175.00 per bottle consumed

Absolute	Bombay Sapphire	Mount Gay	Canadian Club
Captain Morgan PR	el Mayor Reposado	Dewar's	Jack Daniels

Premium @ 240.00 per bottle consumed

Grey Goose	Hendricks	Mount Gay XO	Patron Silver	Chivas
		Crown Black	Makers Mark	

Champagne Toast

\$6.75p/p++

Out of Season (May through October) Golf Tournament Packages

\$162 Inclusive Per Person Package

Cart Fee \$25
Greens Fee \$35
Tournament Fee \$25
Box Lunch \$15
Dinner Buffet \$62

\$185 Inclusive Per Person Package

Cart Fee \$25
Greens Fee \$35
Tournament Fee \$25
On Course Lunch \$25
Strip Steak Dinner Buffet \$75

In Season (November through April) Golf Tournament Packages

\$182 Inclusive Per Person Package

Cart Fee \$25
Greens Fee \$45
Tournament Fee \$35
Box Lunch \$15
Dinner Buffet \$62

\$205 Inclusive Per Person Package

Cart Fee \$25
Greens Fee \$45
Tournament Fee \$35
On Course Lunch \$25
Strip Steak Dinner Buffet \$75

Please Note

- Golf Tournament Player Counts Greater than 92 Will Require Golf Cart Rentals, (Est. \$70 per cart) at Hosts Cost. TFC Will Not Be Responsible for the Cost of Additional Carts above 92 Players.
- Host May Also Be Responsible for Chair and Table Rental Costs for Numbers Greater than what TFC can Provide Based on Final Counts.

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Golf Tournament Checklist:

Name of Tournament: _____ Date: _____

Contact Information: _____ Phone #: _____

Of Participants: _____

Fee(s): _____

Billing: _____

Tee Time(s): Yes _____ No _____ Starting time: _____

Shotgun: Yes _____ No _____ Shotgun starting time: _____

Shotgun Type (circle one): Forward Reverse Starting Hole: _____

Golf Carts: Yes _____ No _____ # of Golf Carts needed: _____ (TFC Fleet 45 golf carts)

Forecaddies: Yes _____ No _____ # of caddies needed: _____

Scorecards: Yes _____ No _____

Pairings List: Yes _____ No _____

Alpha List: Yes _____ No _____

Golf Cart Signs: Yes _____ No _____

Bag Stickers:	Yes	No	
Scoreboards:	Yes	No	
Awards:	Yes	No	
Prizes:	Yes	No	
Special Event Contests	Yes	No	
If Yes, What Contest's:			
Longest Drive:	Ladies	Men	Both Genders
Closest to Pin	Ladies	Men	Both Genders
Mulligans:	Yes	No	

Notes and Special Requests:

THE FOUNDERS CLUB BANQUET POLICIES

Banquet Menus

The final details of your event are to be submitted to the Food & Beverage Manager or General Manager seven business days prior to your event, so that our entire staff may prepare to accommodate all of your event's needs.

To ensure the safety of all of our guests and to comply with local health regulations, neither members/host nor their guests shall be allowed to bring food or beverages onto clubhouse grounds without the written permission of the Food & Beverage Manager or General Manager. We are at your service to custom design menus for you and accommodate all special requests which will ensure the success of your event.

Guarantees

In order to better serve your guests, a final confirmation of attendance or "guarantee" is required by 11 A.M., three business days prior to your event. This count may not be reduced within this time period. We will always be prepared to serve 5% more than the final guarantee up to a maximum of 15 for the convenience of yourself and your guests. If no guarantee is received, the Club will charge for the expected number of guests indicated on the original

Banquet Event Order (B.E.O.).

Event Locations

Much of the success of your event depends upon the atmosphere of your surroundings.

At The Founders Club, we understand the importance of this, and will work with you to achieve the overall experience you desire. The attendance you anticipate and the set up requirements are the primary factors in your event's location. Revisions in these requirements may necessitate changes to a more suitable location.

The Founders Club reserves the right to assign your events location based on all of these factors.

Food & Beverage Minimum

The Founders Club requires a minimum spending for Events. Regardless of the guest count, a minimum of \$4,000 must be spent in Food and Beverage Charges per Event. The minimums do not include tax or service charge. Golf Tournament Events must meet or exceed a minimum expenditure of \$6,000 Per Event.

Damages

It is the responsibility of the host to assume full responsibility for any damages to The Founders Club property caused by the member/host, their guests, or any agents of the member/host. The Founders Club is subject to hold the amount of the deposit for potential damages, and will be returned within 30 days of event, if no damages have occurred.

Guests

Host is to provide a list of guest's names with times of arrival for gate access within 3 business days of event. If any damages occur during their time at The Founders Club, an appropriate fee will be assessed to the host. Male guests are not permitted in the Ladies locker room at any time nor Female guests in the Men's locker room. Golf carts for the Bride and Groom will be issued with restrictions as to where they may go and will be accompanied by a team member of TFC. At no time are GUESTS allowed to interfere in member golf play or club access. You are responsible for the activities of your guests.

Vendors

Host is to provide a list of vendor names with times of arrival, deliveries and pick-ups for gate access within 5 business days of event. If any damages occur during their time at The Founders Club, an appropriate fee will be assessed to the host. Male photographers are not permitted in the Ladies locker room at any time nor Female photographers in the Men's locker room. Golf carts for the PHOTOGRAPHER will be issued with restrictions as to where they may go and will be accompanied by a team member of TFC. At no time are VENDORS allowed to interfere in member golf play or club access. You are responsible for the activities of

your guests.

You are responsible for the activities of your vendors.

All packages include:

Use of specified areas of the Club House, that may include the Main Dining Room, Private Dining Room, Verandah and Lawn. Scenic Oaks and landscaped areas immediately surrounding the club house (as long as it does not interfere with members playing golf) for photography. Men's & Ladies locker rooms for the wedding party to use for changing.

House linens. (Other colors available at rental cost +20%)

Cocktail hour with passed hors d' oeuvres.

Custom planned dinner menu.

Cutting & Serving of your wedding cake.

Expert event planning and assistance for your special day.

Room Capacities

Outside Veranda-150 Guests

Inside Dining Room-120 Guests

Event Lawn-Ceremony Site for up to 200 Guests

Event Lawn (Tent Rental) Seating for up to 200+ Guests

Rented Items

If the club has to rent items for your event, the charge will be added to the bill plus a 20% handling charge.

Pricing/Disclosure

All Food and Beverage pricing is subject to change and are subject to a taxable 20% Service Charge and 7% Florida State Sales Tax.

Rental/Deposit

Club Room rental of \$500.00 for the MDR, Verandah or Lawn and \$50.00 for the PDR is charged to all outside events.

A non-refundable deposit is required to secure and lock in your event date.

The Main Dining Room/Lawn/Verandah requires a **\$2000.00** Non-Refundable deposit and a **\$150.00** Non-Refundable deposit for the Private Dining Room.

Terms of Payment

The final guest count is due 7 business days prior to the event and a final guest count guarantee 72 hours prior. Event balances are due in full 72 hours prior to the event. Day of payments will be considered under special circumstances only.

Cancellation

Should you find it necessary to cancel your confirmed event, all deposits will be fore fitted unless we are able to book a similar event.

Authorized Signature: _____ Founders Club Date: _____

Host _____ Date: _____