



# **Special Events & Catering**

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**Banquet & Dining Room Coordinator**

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## Available Services

Sarasota National is a full service banquet facility. Whether you're looking to host a luncheon, wedding or your next corporate outing our facilities are the perfect backdrop for your next memorable event.

### Our list of services include but not limited to:

Lakefront Ceremonies, Private Consultation with Your Event Planner, Complimentary Menu Tasting, Customized Event Menu, Plated Dinners, Buffets, Chef Attended Stations, Champagne Toasts, Cake Cutting, Wooden Dance Floor, Pre Ceremony Massage, Multiple Dining Room Options, Covered Patio Overlooking Stunning Lake Views, Outside Tent Rentals

We would love to assist you in planning your next special occasion, please contact your Event Coordinator today!

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## Sarasota National Breakfast Menu

### Continental Breakfast (Minimum of 15 guests, priced per guest)

#### Quick Start

Assorted Breakfast Bakeries to include Danishes, Muffins & Fruit Bread  
With Whipped Butter & Apple Cinnamon Butter  
\$6

#### First Tee

Assorted Breakfast Bakeries to include Danishes, Muffins & Fruit Bread  
With Whipped Butter & Apple Cinnamon Butter  
Fresh Tropical Fruit Display  
\$8

### Boxed Breakfast (Minimum of 15 guests, priced per guest)

#### Menu 1

Florida Orange Juice, Low-Fat Yogurt, Blueberry Muffin, Fresh Whole Fruit & Granola Bar  
\$10

#### Menu 2

Florida Orange Juice, Bagel & Cream Cheese, Fresh Whole Fruit & Low-Fat Yogurt  
\$10

### A' La Carte Refreshments

Coffee & Decaffeinated Coffee Station \$2 per guest  
Assorted Soft Drinks (Coca Cola Products) \$2 each  
Bottled Spring Water \$2 each  
Bottled Juices \$2 each  
Sparkling Water \$3 each

### Hot Breakfast (Minimum of 25 guests, priced per guest)

#### Plated Breakfast

Served with House Breakfast Potatoes  
Choice of Breakfast Meat or Fresh Fruit

*Entrée Choices: (Choose One)*

Fluffy Scrambled Eggs  
Quiche Lorraine

Crème Brulee French Toast with Syrup  
Banana Bread French Toast with Syrup

*Breakfast Meat Choices: (Choose One)*

Sage Pork Sausage Links, Grilled Ham or Hickory Smoked Bacon  
\$12

**National Breakfast Buffet**

Fresh Seasonal Fruit Display  
Assorted Breakfast Bakeries to include Danishes, Muffins & Fruit Bread  
With Whipped Butter & Apple Cinnamon Butter

*Entrée Choices: (Choose Two)*

Scrambled Eggs  
Eggs Benedict  
Crème Brulee French Toast with Syrup  
Breakfast Casserole  
French Toast Sticks with Syrup  
Biscuits & Sausage Gravy  
Ham & Cheese Breakfast Burritos  
Cheese Blintzes with Whipped Cream & Berries

*Breakfast Side Choices: (Choose Two)*

Hickory Smoked Bacon, Sage Pork Sausage Links, Grilled Ham, House Breakfast Potatoes,  
Hash Browns, Cheddar Cheese Grits, Turkey Bacon, Sausage Patties  
\$15

**Breakfast Buffet Enhancements** (Minimum of 25 guests, priced per guest)

For events with a planned breakfast, the following stations may be added to enhance your breakfast selection.

**Belgium Waffle Station**

Chef-Attended with Warm Maple Syrup, Sweet Butter, Fresh Berries, Chocolate Chips  
& Fresh Whipped Cream  
*One Attendant Required*  
\$4 additional per person

**Omelet Station**

Omelets Made to Order with Stuffings to Include: Bell Peppers, Diced Tomatoes, Onions,  
Mushrooms, Spinach, Ham, Bacon Bits & Grated Cheddar Cheese and Salsa  
*One Attendant Required*  
\$5 additional per person

**Smoked Salmon**

New York Style Bagels with Smoked Salmon, Capers, Chopped Bermuda Onions, Chopped Egg,  
& Cream Cheese

\$7 additional per person

**Coffee Breaks & Refreshments** (Priced per guest, for planned meetings only)

Please ask about available snacks.

**All Day Package**

(8 Hour Maximum)

Regular & Decaffeinated Coffee

Bottled Spring Water

Assorted Soft Drinks

\$10

**Half Day Package**

(4 Hour Maximum)

Regular & Decaffeinated Coffee

Bottled Spring Water

Assorted Soft Drinks

\$6

## Sarasota National Event Lunch Menus

### Buffet Menu Suggestions (All buffets require a minimum of 25 guests, priced per guest)

#### Deli #1

Chef's Selection of Handcrafted Soup  
Fresh Fruit Salad  
Tri-Colored Pasta Salad  
Albacore Tuna Salad & Our Signature Chicken Salad  
Display of Freshly Sliced Deli Meats to include Roasted Turkey, Ham, Roast Beef  
Imported & Domestic Cheeses Served with Assorted Breads & Condiments  
Freshly Baked Cookies & Brownies  
\$15

#### Deli #2

Homemade Southwestern Beef Chili  
Fresh Fruit Salad  
Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing  
Tri-Colored Pasta Salad  
Coleslaw  
Chefs Ultimate Macaroni and Cheese  
Assorted Deli Wraps and Mini Sandwiches  
Freshly Baked Cookies & Brownies  
\$18

#### BBQ Buffet

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing  
Red Skin Potato Salad  
Cole Slaw  
Southern-Style Baked Beans  
Chargrilled Hamburgers & Kosher Hot Dogs  
Sliced Imported & Domestic Cheeses  
Display of Lettuce, Tomatoes, Red Onion & Pickles  
Freshly Baked Cookies & Brownies  
\$16

#### Grande Salad Bar

Fresh Crisp Greens with an Assortment of Toppings to Include Tomatoes, Bacon Bits, Cucumber, Bermuda Onion, Olives, Banana Peppers, Shredded Cheddar Cheese, Blue Cheese Crumbles, Grilled Chicken, Housemade Granola, Housemade Croutons, Sundried Cranberries, Assorted Dressings & Fruit Bread  
\$12  
Add Soup of the Day \$4 additional per person

### The Bogey

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing

Fresh Fruit Salad

English Cucumbers, Tomato & Red Onion Salad

Pan-Seared Chicken Breasts, Wild Mushroom Sauce

Roasted Salmon, Citrus Beurre Blanc

Herbed Rice Pilaf

Sautéed Seasonal Vegetable Medley

Chefs Choice of Dessert

\$20

### Cold Plated Lunch Menu Options

If offering multiple options to guests, the count for each type of entrée must be provided at least three days prior to the event. Host must provide place cards identifying each guest's entrée selection. Limited to three total options.

### The Bird of Paradise

Quartered Pineapple Topped with Our Signature Chicken Salad Garnished with Fresh Fruit and Banana Bread

\$10

### Cashew Chicken Salad

Our Almost Famous Salad with Mixed Greens, Shredded Carrots, Julienne Snow Peas, Bean Sprouts, Mandarin Oranges, Cashews, Fresh Grilled Chicken & Topped with Fried Wonton Strips and our Homemade Soy-Ginger Dressing

\$9.5

### Chicken Caesar Salad

Crisp Romaine Lettuce Tossed with Shredded Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing then Topped with Fresh Grilled Chicken Breast

\$9.5

### Avocado Duo

Two Half Avocados, One Topped with Chicken Salad and the Other with Tuna Salad, Surrounded with Fresh Berries and Garnished with Pea Shoots

\$10

### Shrimp Greek Salad

Mixed Greens with Diced Tomatoes, Black Olives, Banana Pepper Rings, Diced Red Onions Finished with Poached Baby Shrimp and Greek Feta Vinaigrette

\$12

### Curried Chicken Salad Croissant

Fresh Made Curried Chicken Salad with Grapes, Served on a Flaky Croissant with Lettuce, Tomato with a Fresh Fruit Cup

\$9.5

**Italian Wrap**

Garlic and Herb Wrap with Ham, Salami, Capicola, Provolone Cheese, Shredded Lettuce, Diced Tomato with a Side of Italian Dressing and a Fresh Fruit Cup

\$10

**Hot Plated Lunch Menu Options**

If offering multiple options to guests, the count for each type of entrée must be provided at least three days prior to the event. Host must provide place cards identifying each guest's entrée selection. Limited to three total options.

**Plated Lunch Suggestions**

All Entrees are Served with Choice of Either House or Caesar Salad, One Vegetable , One Starch (see page I4, Unless Already Listed) & Rolls & Butter.

**Entrées**

**Roast Turkey & Stuffing**

Turkey Breast with Sausage Sage Stuffing, Gravy, Garnished with Cranberry Sauce

\$14

**Princess Chicken**

Fresh Chicken Breast Stuffed with Cream Cheese, Diced Ham and Green Onion, Breaded & Fried then Topped with Mushroom Volute

\$14

**Chicken Marsala**

Fresh Chicken Breast Lightly Dusted, Sautéed, Topped with a Sweet Marsala Mushroom Sauce

\$14

**Grilled Chicken Breast**

Fresh Chicken Breast Marinated with Garlic and Spices, Finished with Pineapple and Black Bean Salsa Served with Yellow Rice and Choice of Vegetable

\$14

**Tuscan Chicken**

Egg Battered Escalope of Chicken, Sautéed, Topped with Spinach, Fresh Mozzarella and a Sun Dried Tomato Basil Beurre Blanc

\$15.5

**Jumbo Lump Crab Cake**

Our House Recipe Crab Cake, Topped with Joe's Stone Crab <sup>TM</sup> Mustard Sauce

\$16

**Filet of Salmon**

Fresh Salmon Baked with White Wine and Lemon Accompanied by a Dill Beurre Blanc

\$15



**Sole Roulade**

Stuffed with Our Crab Cake Mixture and Enhanced with a Roasted Corn Cajun Cream Sauce  
OR Ginger Wasabi Butter Sauce

\$16

**House Fried Shrimp**

Lightly Coated Deep Fried Shrimp (6) with Our Zesty Cocktail Sauce

\$16

**English Cut Strip Loin**

Spice Rubbed and Slow Roasted, Sliced Thin and Finished with a Dijon Brandy Peppercorn Sauce

\$16

**Beef Tips & Noodles**

Braised with Peppers, Onions and Mushrooms in a Savory Brown Sauce, Served Over Buttered Egg  
Noodles

\$14

**Sarasota National Boxed Lunches**

Please limit boxed lunch choices to 2 per group.

#1

**Poor Boy Sandwich**

A Brioche Roll with Smoked Ham, Oven Roasted Turkey Breast, Genoa Salami, Provolone  
Cheese, Garlic Aioli & Leaf Lettuce, Mustard, Mayonnaise, Kettle Potato Chips & Homemade  
Cookie

\$12

#2

**Black Angus Roast Beef and Cheddar Cheese on a Kaiser Roll**

A Brioche Bun with Shaved Roast Beef & Aged Sharp Cheddar Cheese, Mustard,  
Mayonnaise, Kettle Potato Chips & Homemade Cookie

\$12

#3

**Oven Roasted Turkey Club on Flaky Croissant**

Oven Roasted Turkey Breast, Smoked Ham, Imported Swiss Cheese, Crisp Lean Bacon & Lettuce  
Served on a Large French Croissant, Mustard, Mayonnaise, Kettle Potato Chips & Homemade  
Cookie

\$12

## Sarasota National Hors D'Oeuvres Menu

Requires minimum of 25 guests. If your event consists of a cocktail reception only, Sarasota National requires a \$25++ per person food minimum. Hors D'Oeuvres are **priced per 100 pieces**.

### Hors D'Oeuvres Passed or Stationed

#### Cold

Chilled Shrimp on Ice with Cocktail Sauce & Lemons \$250

California Rolls with Pickled Ginger, Wasabi & Soy \$225

Bruschetta of Tomato, Mozzarella & Basil on a Crostini \$125

Deviled Eggs \$80

Assorted Canapés \$175

Bruschetta of Caramelized Shallot, Charred Tomato, Asiago and Balsamic Glaze \$150

Asparagus Tips Rolled in Smoked Salmon with Spiced Cream Cheese \$150

Shaved Tenderloin of Beef on a Baguette Crisp with Horseradish Dijon Aioli \$200

#### Hot

Fried Mozzarella with Marinara \$125

Silver Dollar Crab Cakes with Mustard Sauce \$225

Wonton Wrapped Shrimp with Our Soy Ginger Dipping Sauce \$200

Crab Stuffed Mushrooms \$175

Italian Sausage Stuffed Mushrooms \$150

Swedish Meatballs in a Sour Cream Mushroom Sauce \$150

Italian Meatballs in a Basil Marinara Sauce \$175

Chicken Wings Choice of Buffalo, BBQ OR Hot Honey BBQ \$150

Boneless Wings with Choice of Sauce \$175

Scallops Wrapped in Bacon \$250

Vegetable Spring Rolls with Wasabi Aioli Dipping Sauce \$110

Mini Beef Wellingtons with Mushroom Duxelle \$225

Conch Fritters with Mango Chutney Sauce \$175

Domestic Lamb Chop Lollipops with Fresh Mint Sauce \$350

Pork Potstickers with Teriyaki Dipping Sauce \$150

Stuffed Oysters with Shallots, Shrimp and Mushroom Dijon Cream \$225

Our House Budda Bang Shrimp with Boom Boom Sauce on The Side \$225

### Stationed Hors D'Oeuvres Trays

#### Cheese Display

Domestic and Imported Cheeses Garnished with Crackers and Nuts

Small (serves 50 guests) \$125

Medium (serves 75 guests) \$175

Large (serves 100 guests) \$200

**Raw or Grilled Vegetable Tray**

An Array of Chef Selected Vegetables with Ranch or Blue Cheese Dressing

Small (serves 35 guests) \$80

Medium (serves 60 guests) \$110

Large (serves 100 guests) \$150

**Fresh Seasonal Fruit Platter**

Small (serves 25 guests) \$75

Medium (serves 50 guests) \$125

Large (serves 100 guests) \$175

**Sesame Seared Tuna Platter with Pickled Ginger Soy and Wasabi**

Small (serves 30 guests) \$250

Medium (serves 60 guests) \$325

Large (serves 100 guests) \$500

**Smoked Salmon Display with Cream Cheese, Onion, Hard Boiled Egg, Capers and Grilled Baguette**

Small (serves 35 guests) \$225

Medium (serves 50 guests) \$350

Large (serves 75 guests) \$500

**Caviar Display With Toast Points, Chopped Egg Whites, Chopped Egg Yolk, Sour Cream and Green Onion**

*Market Price*

## Sarasota National Event Dinner Menu

### Buffet Menu Suggestions

All buffets require a minimum of 25 guests, priced per guest.

#### National Classic

Spring Green Salad, Choice of Two Dressings

Grilled Vegetable Display

Baked Potato Bar with Cheddar Cheese, Sour Cream, Butter, Bacon & Scallions

Pan-Seared Chicken Breast with Wild Mushroom Sauce or Hunters Sauce

Grilled Mahi Mahi, Citrus Beurre Blanc

Carved Peppercorn-Crusted Prime Rib Au Jus, Horseradish Cream Sauce

Seasonal Vegetable Medley

Warm Dinner Rolls

Chef's Selection of Desserts

Chef Attendant Fee \$75

\$52

#### Southern Comfort

Mixed Green Salad with Choice of Two Dressings

Carolina Cole Slaw

Red Skin Mashed Potato

Barbecue-Glazed St. Louis Style Ribs

Southern-Style Fried Chicken

Pulled Pork

Chef's Ultimate Macaroni and Cheese

Corn Cobbettes

Homemade Cornbread

Chef's Selection of Desserts

\$36

#### Taste of Italy

Caesar Salad

Caprese Salad, Balsamic Syrup, Fresh Basil

Antipasto Display of Vegetables, Cured Meats & Imported Cheese Display

Poached Filet of Sole con Carciofi

Chicken Breast Cacciatore

Pasta with Choice of Sauce Marinara, Alfredo or Puttanesca

Sautéed Zucchini with Onions, Garlic & Oregano

Garlic Parmesan Focaccia Bread

Chef's Selection of Desserts

\$38

## **Additional Buffet Options**

### **Sauté Stations**

All sauté stations require a chef attendant fee of \$75 and are priced per guest. Prices based on accompaniment to additional buffet or hors d'oeuvres selections.

### **Italian Pasta**

*Pasta:* Choice of Penne, Farfalle, Spaghetti, Rigatoni or Tortellini

*Sauce:* Choice of Two- Tomato Vodka, Garlic & Oil, Bolognese, Alfredo, Pesto, Amatriciana or Pomodoro

*Toppings:* Grilled Chicken, Baby Shrimp, Bell Peppers, Wild Mushrooms, Onions, Sausage, Spinach, Onion, Grated Parmesan Cheese & Crushed Red Pepper

\$16

### **Asian Stir Fry**

Choice of Ginger Marinated Chicken, Beef, Shrimp

*Vegetables:* Bell Peppers, Onions, Broccoli Florets, Shiitake Mushrooms, Bamboo Shoots, Snow Peas, Water Chestnuts, and Carrots

*Starch:* Lo Mien Noodles & Basmati Rice

\$18

### **Southwestern Fajita**

Mesquite Chicken Breast, Grilled Flank Steak or Shrimp

Grilled Bell Peppers, Onions, Chopped Vine Ripe Tomatoes, Cheddar-Jack Cheese, Pico De Gallo, Sour Cream & Guacamole; Warm Flour or Corn Tortillas

\$16

### **Carving Station**

All carving stations require a chef attendant fee of \$75 and are priced per guest. Prices based on accompaniment to additional buffet or hors d'oeuvres selections. Minimum food charge of \$35 per guest applies to include a carving station. Prices subject to 7% sales tax & 22% gratuity.

Roasted Turkey Breast with Mandarin Orange-Cranberry Chutney & Sage Gravy \$10

Sugar Glazed Ham with Apple Butter & Spicy Mustard Sauce \$10

Slow Roasted Prime Rib with Horseradish Sauce & Au Jus \$15

Hickory Smoked Roasted Pork Loin with Apple Brandy Sauce \$13

Roasted Beef Tenderloin with Horseradish Dijon Aioli & Creole Mustard Sauce \$20

Garlic & Rosemary Roasted Leg of Lamb with Port Wine Infused Demi Glace & Mint Jelly \$22

## **Plated Dinner Menu**

Plated dinners may require a minimum of 25 guests. Appetizers & desserts are priced per guest.

Entrées are priced per guest and include choice of salad, starch & vegetable accompaniment, rolls & butter & coffee & tea.

If providing multiple entrée choices to guests, the guaranteed count for each type of entrée (limited to three total options) must be provided to your catering manager no later than three days prior to the event.

### Appetizers

Tomato & Mozzarella Bruschetta \$6  
Seared Sea Scallop with Micro Greens and Soy Lacquer \$14  
Blue Crab Cakes with Apple Wood Bacon Drizzled with Mustard Sauce \$16  
Shrimp Tempura with Peppadew Aioli \$15

### Salads (Included in Entrée Price)

Spring Salad of Baby Greens, Grape Tomatoes, English Cucumbers, Red Onions & Asiago Cheese and Artichokes with Zinfandel Vinaigrette  
Traditional Caesar Salad

### Specialty Salads (Additional \$5 per person)

Mozzarella & Tomato Salad with Fresh Basil and Balsamic Glaze  
Arugula, Candied Pecans, Peppered Goat Cheese & Champagne Vinaigrette  
Boston Bibb & Frissee, Fresh Blueberries, Cashews, Manchengo Cheese & Mango Vinaigrette  
Baby Spinach, Sliced Mushrooms, Crispy Bacon Chips, Red Onion, Bruschetta Bread & Balsamic Vinaigrette  
Boston Bibb, Frissee, Belgian Endive, Radicchio & Balsamic Vinaigrette  
Strawberry Spinach Blue Cheese Salad, Candied Pecans & Strawberry-Balsamic Vinaigrette

### Plated Entrée Selections

Entrées are priced per guest and include choice of salad, starch & vegetable accompaniment, rolls & butter & coffee service. Desserts are priced separately. Limited to three total options.

### Beef, Lamb & Veal

New York Sirloin Steak Au Poivre \$38  
Sliced Roasted Strip Loin with a Mushroom Demi \$38  
Sliced Roasted Filet of Beef Tenderloin with Périgueux Sauce \$38  
Filet Mignon and Crab Cake Combo with Béarnaise Mustard \$42  
Mustard & Herb Crusted Domestic Lamb Rack with Fresh Mint Sauce \$48  
Veal Saltimbocca with Prosciutto di Parma, Mushroom Sauce, Sage & Provolone Cheese \$36  
Veal Loin Scaloppini with Arugula, Shaved Fennel & Meyer Lemon \$42  
Slow Roasted Prime Rib with Horseradish Sauce & Au Jus \$30

### Chicken, Duck & Pork

Chicken Breast Stuffed with Gruyere Cheese & Jamon Serrano \$28  
Chicken Francaise with Mandarin Orange Butter \$28  
Chicken Saltimbocca with Prosciutto di Parma, Mushroom Sauce, Sage & Provolone Cheese \$38  
Parmesan Crusted Chicken Breast with Caramelized Shallots & Charred Tomato Demi \$30  
Fresh Herb Roasted Berkshire Pork Loin with Whole Grain Mustard Sauce \$28  
Maple Syrup & Chipotle Glazed Duck Breast \$36  
Harvest Chicken Egg Battered and Sautéed Topped with Toasted Pecan Honey Butter \$26  
Roast Duck with Classic Orange Sauce \$36

### Fish & Shellfish

Butter Crumb Crusted Florida Grouper with Key Lime Butter *Market Price*  
Florida Grouper with Wasabi and Ginger Butter \$38  
Curried Masala Salmon with Mango Butter & Cucumber Noodles \$28  
Fennel Salmon with Ginger-Orange Butter \$30  
Poached Maine Lobster Tail with Vanilla Bean & Saffron Butter *Market Price*

### Vegetarian

Sundried Tomato Polenta, Pomodoro Sauce, Fresh Mozzarella & Grilled Vegetables \$24  
Tortellini Pasta & Grilled Primavera Vegetables, Homemade Marinara Sauce \$24  
Wild Mushroom Cous Cous-Stuffed Tomatoes, Pistachio Basil Pesto Drizzle \$24

### Starch Accompaniments

Fresh Herbed Rice Pilaf  
Crimini Mushroom Risotto  
Caramelized Vidalia Onion & Fennel Risotto  
Smashed Red Potatoes  
Roasted Red Potatoes with Garlic and Rosemary  
Scalloped Potato Cheddar  
Swiss Au Gratin

### Vegetable Accompaniments

Seasonal Local Vegetables  
Sautéed Haricots Verts, Toasted Almonds  
Roasted Root Vegetables  
Sautéed Broccolini  
Grilled Asparagus (additional \$2 per guest)  
Fried Asparagus  
Steamed Vegetable Medley  
Chefs Vegetable

### Plated Desserts

Desserts are priced per guest.

Key Lime Pie with Fresh Whipped Cream \$5  
Chocolate Mousse Decadence, Fresh Raspberry Garnish \$6  
NY Style Cheesecake with Raspberry Sauce and Whipped Cream \$6  
Traditional Tiramisu with Espresso Cream \$5.5  
Peanut Butter Pie with Chocolate Sauce \$5  
Chocolate Layer Cake \$5  
Fresh Berries in Chantilly Cream (In Season) \$5  
Flourless Chocolate Cake \$8  
Crème Brulee with Seasonal Berries \$7.5

## Sarasota National Event Bar Information

### Consumption Bar

This is an open bar is stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. Specialty wines, beers or liquors may be added to the bar at additional cost. All billing will be based on actual consumption at the conclusion of the event.

#### PREMIUM BRANDS

Vodka: Grey Goose & Ketel One  
Gin: Bombay Sapphire  
Tequila: Patron Silver  
Rum: Myers  
Scotch: Glenfiddich  
Whiskey: Crown Royal  
Bourbon: Makers Mark  
\$8

#### CALL BRAND

Vodka: Absolut  
Gin: Beefeater  
Rum: Captain Morgan  
Scotch: Dewar's  
Whiskey: Seagram's 7 & VO  
Bourbon: Jim Beam  
Tequila: Jose Cuervo Gold  
\$7

#### WELL BRANDS

Vodka: Crystal Palace  
Gin: Crystal Palace  
Rum: Ron Corina  
Scotch: Inverhouse  
Bourbon: Kentucky Gentlemen  
Tequila: Montezuma  
\$6

### Hourly Bar

This is an open bar is stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. The pricing below is based on a four hour bar minimum, and is not possible to have an hourly bar for one hour. This bar package is charged for all adult guests. Should additional bar service be requested at the end of the allocated event time, additional charges would apply.

#### HOUSE WINES

Coastal Ridge Chardonnay  
Coastal Ridge Pinot Grigio  
Coastal Ridge Sauvignon Blanc  
Coastal Ridge Cabernet Sauvignon  
Coastal Ridge Merlot  
Coastal Ridge Pinot Noir  
\$5/Glass \$18/Bottle

#### DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Miller Light, Michelob Ultra,  
Sam Adams, O'Doul's, Goose Island IP  
IPA, Shock Top  
\$4

#### IMPORTED BEERS

Heineken, Stella Artois  
Corona, Guinness  
\$5

#### SOFT DRINKS

Coke, Diet Coke, Sprite, Gingerale  
Tonic, Club Soda, Orange Juice,  
Cranberry Juice, Grapefruit Juice,  
Lemonade  
\$2



**PREMIUM BAR**

\$20 per person for first hour/ \$10 per person for each additional hour  
(\$50 per person for a four hour event)

**CALL BRAND BAR**

\$18 per person for first hour/ \$9 per person for each additional hour  
(\$45 per person for a four hour event)

**WELL BRAND BAR**

\$16 per person for first hour/ \$8 per person for each additional hour  
(\$40 per person for a four hour event)

**Additional Information**

If a special wine, liquor or beer is desired for your event and is not currently on our beverage list, arrangements must be made at least one month prior to the event. Additional fees will apply. An open consumption bar may be used in combination with a cash bar if requested (e.g. open bar for cocktail hour only).

Sparkling Wine Toast \$5 per guest  
Fee for Additional Bar \$150

Alcohol prices & available brands are subject to change without notice. The sale & service of all alcoholic beverages is regulated by the state of Florida. Sarasota National is responsible for the legal & safe dispensing of alcohol; therefore, no outside alcohol may be brought onto Sarasota National property. As Sarasota National promotes responsible alcohol consumption, requests for shots will not be granted.

Management will monitor alcohol consumption and reserves the right to refuse bar service to anyone at anytime.

## Sarasota National Event Guidelines

All menu prices are subject to 7% Florida sales tax & 22% gratuity. All food and beverages consumed on property must be purchased through Sarasota National. All event dates are subject to availability and are confirmed with a signed, executed contract plus a non-refundable \$500 deposit. Food & Beverage minimums apply, contact the Event Coordinator for more information. **All menus must be finalized at least three weeks prior to the event. A final guaranteed headcount must be provided no later than five days prior to the event. This is the minimum amount of guests that you will be billed for.**

All plated events with multiple entrée options also require a final count for each type of entrée prior to the event date.

### Available Rooms & Rental Fees

#### Palm Dining

Palm Dining is Sarasota National's main dining room at the Palm Club. It offers magnificent views of golf course's signature 18<sup>th</sup> hole and lake setting. The dining room also features a covered patio with tables and Florida style lounge furniture. The Palm Dining room(s) are equipped with partition walls to separate the space into three dining rooms to create the perfect setting for a smaller more intimate function, or opened up for the full Palm Dining Room. The max capacity can accommodate up to 160 guests. Reserving this space may include the use of the Palm Lounge.

Room Rental: \$500

Overtime Fee (Exceeding 4 hours) \$200 per hour

#### Palm Lounge

The Palm Lounge is located next to Palm Dining. It offers gorgeous views of the golf course's signature 18<sup>th</sup> hole, lake setting and event lawn. It features a well equipped bar, booth and table seating, as well as patio seating. The room is also set up with three large flat screen TV's, perfect for the big game.

Room Rental: \$300

#### 19<sup>th</sup> Hole

The 19<sup>th</sup> Hole is the Golf Club's a la carte dining room, located across from the event lawn and next to the Golf Shop. The 19<sup>th</sup> Hole is typically reserved for service to all Golf Members and patrons of the golf course. It may be available for private rental for selected events depending on event date & time. It can accommodate up to 50 guests inside and has a patio area with additional seating for 20 guests.

Room Rental: Based on availability

### Additional Fees & Information

Event Labor Fee \$200

Dance Floor Fee \$150

Chef Attendant Fee \$75 per Attendant

Podium & Microphone (Palm Dining Room & Lounge only) No Charge

LCD Projector & Screen \$100

Conference Phone \$50

Wireless Internet Access at No Charge

### Wedding Ceremony at Sarasota National

A wedding ceremony at Sarasota National would take place on the event lawn between the Golf & Palm Clubs and features gorgeous views of our golf course.

Ceremony Site Fee, Set Up & White Wooden Folding Chairs (Based on 80 Guests) \$1,850

### Event Décor

Tablecloths in ivory, black or white and napkins in a variety of colors are included at no additional cost. Votive candles and table lamps are also included. Any additional event décor is the responsibility of the event host and must be removed immediately following the function's conclusion.

### Personal Property

Sarasota National does not assume any liability for the loss of any merchandise or articles left on the premises at any time. The event host will be liable for any damages caused by guests or outside vendors.

### Dress Code

All guests are required to adhere to the club dress code.

Shirts and appropriate shoes are required. Casual everyday clothing is permitted. All final dress code decisions are at the discretion of Club Facilities Management. For more information on the Club's dress code, please visit us at [SarasotaNationalGolf.com](http://SarasotaNationalGolf.com)

### Event Billing

Payment in full by check, cash or credit card (Visa or MasterCard only) is required no later than the date of the event.

### Directions to Clubhouse

From the North (Tampa Area)

Take I-75 south to exit 193 - Jacaranda Blvd. Take a right and follow to US 41. Take a left on US 41.

Community will be on right hand side approximately 2 miles.

From the South (Ft. Myers/Naples Area)

Take I-75 north to exit 191. Head west towards US 41. Take a right onto US 41.

Community will be on left hand side approximately 4 miles.

### ADDRESS:

Sarasota National Golf Club  
25500 National Blvd.  
Venice, FL 34293