

# *Stoneybrook Golf and Country Club* *Wedding Packages*

## 2017



*The Place Where Dreams  
Really Do Come True*

*To the Bride and Groom to be,*

Stoneybrook Golf and Country Club is the perfect place for a wedding reception as well as every-day dining!

The dining room is elegant, spacious and provides a beautiful setting for any event and can be reserved to accommodate parties of (50- 200) people depending on the date and time of your request.

Private rooms are also available for smaller groups (10-100) for occasions such as: Birthday's; showers; meetings; etc.

The clubhouse is located on the 18th Green of a premier Sarasota golf course. Stoneybrook's décor is a blend of contemporary sophistication, with traditional warmth, and just a touch of the exotic.

Stoneybrook's professional staff is at your beck and call, attending to every possible detail and request, to ensure your day is perfect in every way.

Let us help you plan a wonderful event and memorable experience!

*Warmest Congratulations!*

*Kathleen Strand*

Food and Beverage Director  
Stoneybrook Golf and Country Club

[www.stoneybrook.net](http://www.stoneybrook.net)

[www.stoneybrookweddings.net](http://www.stoneybrookweddings.net)

[Kathleen@stoneybrookgcc.com](mailto:Kathleen@stoneybrookgcc.com)

941-918-9595



*Package One*

60pp-200pp

**Cocktail Hour**

**Grand Bar-Sunset Patio**

*Hors d' Oeuvres*

*Cheese Display*

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

*Crudités*

Market fresh seasonal raw vegetables  
Served with herb veggie dip

*Fresh Seasonal Fruit*

Fresh cut local, California and Caribbean fruits

*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

*Pre Dinner Champagne Toast in the Ballroom*

*Plated Options*

*All plated dinner entrees include:*

Choice of either potato or rice; also included, fresh vegetables,  
House salad with choice of homemade dressings  
Signature rolls, breads and butter

*Chicken Picatta*

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

*Char Grilled Salmon*

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

*Beef Tenderloin Filet Mignon*

Cut from the center, char grilled and finished with  
Brandy roasted shallot demi glace

*Two Hour Bar Package*

Beer, House Wine and Well Drinks Coffee, Tea and Soda  
Additional hour 5.00pp ph

*Total Package Price*

*65.00++ per person (June-September)*

*75.00++ per person (October-May)*

## Package Two

60pp-130pp

## Cocktail Hour

# Grand Bar-Sunset Patio

### Hors d' Oeuvres

#### *Cheese Display*

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

#### *Crudités*

Market fresh seasonal raw vegetables  
Served with herb veggie dip

#### *Fresh Seasonal Fruit*

Fresh cut local, California and Caribbean fruits

### *Champagne Toast in the Ballroom*

## Dinner

### Buffet Options

#### *All buffet's include:*

Two starches: potato, rice or pasta; Fresh vegetables,  
Served House salad,

Or family style served salad bowl with homemade dressing

#### *Baked Stuffed Chicken*

With prosciutto, roasted peppers, and Emmanthel Swiss cheese

#### *Char Grilled Salmon*

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

#### *London Broil*

Grilled and sliced, finished with wild mushroom brandy Demi  
Brandy roasted shallot demi glace

### Two Hour Bar Package

Beer, House Wine and Well Drinks Coffee, Tea and Soda  
Additional hour 5.00pp ph

*Total Package Price Per Person 60.00++ per person (June-September)*

*65.00++ per person (October-May)*

**Stoneybrook's Beverage and Bar Packages**

Hours	Coffee, Tea Soda and Bottled water	Draft Beer, House Wine, Well Drinks, Coffee, Tea and Soda
1 Hour	5.00	16.00
2 Hours		20.00
3 Hours		24.00
4 Hours		28.00

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



Stoneybrook Golf and Country Club

8801 Stoneybrook Blvd.

Sarasota, Florida 34238

941-918-9595

[Sbdining4u@stoneybrookgcc.com](mailto:Sbdining4u@stoneybrookgcc.com)

## 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 (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.

Dining Room & Palmer Room:	750.00
Palmer Room only:	100.00
Garden Room:	75.00
Champions Room:	50.00
Gap area and Sunset Terrace:	150.00 (1 hour cocktail service)
18th Green Reception area	500.00
Portico Pond 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 in Season	\$6,000.00

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 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.

## 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. 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\_\_\_\_\_

*Event Enhancements*

A fabulous Sunday Brunch for your out-of-town

Guests, as a parting "special touch"

Group pricing is available for groups of 40 or more

## *Additional Enhancements for your Event*

Over Time Fee \$175.00 per hour

Cake Cutting Fee \$1.25 per person

Podium and Microphone-\$20.00

Overhead Projector-\$20.00

Screen-\$10.00

## *Beverage Services*

All staff members have the right to refuse alcoholic beverage service to anyone at any time.

*The above packages and services are subject to 20% service charge and 7% Florida Tax.*

*Please note that all menus are a guide, we can personalize any event to fit your needs.*

*Thank you for considering  
Stoneybrook Golf and Country Club*

*For your special event!*

*Kathleen Strand*

Food and Beverage Director  
Stoneybrook Golf and Country Club

[www.stoneybrook.net](http://www.stoneybrook.net)

[sbdining4u@stoneybrookgcc.com](mailto:sbdining4u@stoneybrookgcc.com)

941-918-9595

