

Temple Terrace Golf & Country Club

Catering Package



Let Us Help You Create an Unforgettable
Event

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Catering Information & Guidelines

Please review the following information to ensure that your experience is memorable & successful.

GUIDELINES ON MENU SELECTION:

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten free, or personal preferences so that we may provide a positive dining experience.

BUFFETS:

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may NOT be removed from function locations.

TAX & GRATUITY:

All Food & Beverage is subject to 22% taxable service charge and applicable taxes.

GUARANTEE COUNT:

In the event of one entrée selection, headcounts will be due no later than 5 days prior to your event. In the event of two or more entrée selections, headcounts of EACH entrée will be due no later than 7 business days prior to your function. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

PAYMENT:

A NON-REFUNDABLE deposit of \$500 to secure function space will be required within fourteen days of your booking date. Thirty days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than ten days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

CANCELLATION:

In the event of cancellation, the Club will charge the following percentages of total projected food revenue, room rental & applicable service charges & taxes based on notice given prior to the function:

- 1 to 10 days prior to the event date 100%
- 11 to 29 days prior to the event date 75%
- 30 to 45 days prior to the event date 50%
- 46+ days prior to the event date No Charge
(other than loss of non-refundable deposit)

LIABILITY:

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

FACILITY ROOM FEES:

- Ballroom: \$1000 (seats max of 160)
- Dining Room: \$500 (seats max of 65)
- Ballroom & Dining Room \$1400 (seats max of 225)
- Pool: \$500
- Ladies Card Room: \$250 (seats max of 25)
- Men's Card Room: \$250 (seats max of 25)
- Bartender Fee: \$50 per bartender
- Dance Floor: \$200

Fees apply to a 4-hour maximum time allotment and includes a cake cutting service. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Please ask for applicable fees for Temple Terrace Club Members.

EXTRAS:

Chair Covers & Sashes: \$4 per chair | Overlays: \$10 each

PARTY OVERTIME:

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$200 per hour.

HOLIDAY FUNCTIONS:

Please note, additional charges may be incurred for events held on holidays.

CEREMONY CHARGE:

Outdoor ceremony including chairs, set-up & ceremony time \$6 per guest. Please note an additional charge may be incurred for special room set-up and poolside events. Additional specialty items such as linens, chair covers, sashes, napkins, and other items rented will incur an additional charge.

DISPLAYS, DECOR & FAVORS:

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our staff. Any décor that requires a ladder must be executed by a licensed and insured décor company. The use of confetti and glitter is not permitted. Candles must be contained.

VENDORS & SET-UP:

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to all Temple Terrace Country Club regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Please arrange for a member of your party to remove all personal items at the end of the event. Any items left will be brought to our Executive offices to be picked up by Tuesday following event. If not picked up items will be discarded.

Breakfast Buffets

Minimum of 25 Guests Required for Buffets, Includes Coffee, Tea & Orange Juice

CONTINENTAL BUFFET | \$8

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danishes,
or Bagels with Cream Cheese

SIGNATURE BUFFET | \$17

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danish, Scrambled Eggs

Choice of Three:

Breakfast potatoes, Hickory Bacon, Sausage Patties, Southern Grits, Biscuits & Sausage Gravy

Plated Breakfast

BREAKFAST SANDWICH | \$12

Ham, Bacon or Sausage, Egg and Cheese on a Flakey Croissant, Biscuit or English Muffin with
Fresh Fruit

SIGNATURE BREAKFAST | \$12

Scrambled Eggs, Hickory Bacon, Sausage, Breakfast Potatoes & Fresh Seasonal Fruit

Add for \$2: Buttermilk Waffles or pancakes with Whipped Cream & Maple syrup

- A LA CARTE -

MUFFINS & DANISH

per dozen - \$24

BAGELS

per dozen - \$36

Lunch Buffets

Minimum of 25 Guests Required for Buffets, Includes Coffee & Iced Tea

Summer BUFFET | \$18

Mixed Greens Garden Salad with Ranch & Balsamic Dressing, Seasonal Fresh Fruit, Baked Ham & Roasted Turkey, Tuna, Chicken and Egg salad. Sliced American & Swiss Cheese, Lettuce, Sliced Tomatoes, Onions, Pickles, Creamy Cole Slaw & Assorted Breads

EAGLE BARBEQUE BUFFET | \$17

Tossed Garden Salad, Ranch & Balsamic Dressing, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Onion, Tomato & Cheese Platter

SOUTH OF THE BORDER BUFFET | \$16

Tortilla Chips with Fresh Salsa, Taco & Fajita Bar with seasoned Ground Beef & Chicken (fajita style), Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice, Refried Beans & Queso

A TOUCH OF ITALY BUFFET | \$20

Tossed Caesar Salad, Chicken Parmigiana or Fried Chicken, Lasagna, Egg Plant Parmesan or Pasta Bolognese, Italian Seasoned Green Beans & Garlic Rolls

SOUTHERN BUFFET | \$20

Tossed Salad, Chef's Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables & Club Rolls

Plated Lunch & Dinners

Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections.

- FIRST COURSE -

Select One

MIXED GREENS

Mixed Spring Salad with Tomato, Cucumber, Onion, Carrot & Balsamic Vinaigrette

1922 SALAD

Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

- SECOND COURSE -

Maximum Selection of Three, billed based on highest price

Manhattan FILET or Sirloin | Market Price

topped with Red Wine Demi Glaze, Mashed Potatoes & Steamed Broccoli

SALMON · \$20 lunch | \$29 dinner

topped with Shrimp Garlic Herb Tomato, Herb Potatoes, Broccoli or Sautee Spinach

SMOTHERED CHICKEN · \$20 lunch | \$29 dinner

topped House Made Bacon, Mushrooms and Mixed Cheese. Roasted Red Potatoes & Grilled Vegetables

GRILLED BREAST OF CHICKEN · \$19 lunch | \$29 dinner

Mashed Potatoes & Grilled Vegetables

PARMESAN CRUSTED PORK LOIN · \$18 lunch | \$28 dinner

Rice and Broccoli.

Plated Lunch & Dinners

Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections.

- VEGETARIAN OPTIONS -

PASTA PRIMAVERA \$15 lunch | \$24 dinner

Chef's choice of Pasta topped with Broccoli, Onions, Tomatoes, Peppers, Mushrooms, Basil & Garlic tossed in a White Wine Garlic Sauce

EGG PLANT PARMESAN \$16 lunch | \$24 dinner

All Food & Beverage Subject to 22% Service Charge & Applicable Sales Tax

- DUO ENTRÉES -

Market Price

TEMPLE TERRACE DUET

Bacon Wrapped Petite Filet Mignon with Red Wine Demi Glaze & Shrimp Scampi

BIRDIE DUET

Grilled Petite Filet Mignon & Lemon Dill Salmon

PAR COMBO

Grilled Boneless Chicken Breast with Roasted Mushroom Marsala Sauce & Herb Marinated
Shrimp Skewer with Garlic Butter

Create Your Own Buffet

Minimum of 30 Guests

LUNCH: Two Entrées • \$23 | Three Entrées • \$28

DINNER: Two Entrées • \$32 | Three Entrées • \$37

- SALAD BAR -

Choose One

TEMPLE TERRACE SALAD

Mixed Greens, Tomatoes, Cucumbers, Bacon Pieces, Cheddar Cheese served with Ranch, Bleu Cheese & Italian Dressing

1922 SALAD

Iceberg Lettuce, Sliced Ham, Tomatoes, Green Olives, Parmesan Cheese served with Red Wine Vinaigrette

- ENTRÉE SELECTIONS -

Chicken Piccata, Sautéed Breast with a Lemon Caper Sauce	Rosemary & Thyme Roasted Turkey
Chicken Breast Florentine with White Wine Sauce	Salmon with a Bourbon Glaze
Beef Tips with Rice, Mushroom Gravy	BBQ Salmon topped with a Homemade BBQ Sauce
Fried Chicken with Mash Potatoes and gravy	Grilled Mahi with a Seasonal Salsa
Seafood Medley Pasta with Shrimp, Mussels and Scallops	Sliced Honey Baked Ham with a Pineapple Glaze
	Herb Crusted Pork Loin with Brown Gravy
	Pork Loin with Pineapple Rum.

- SIDE ITEMS -

Select Two

Rice Pilaf	Mac & Cheese
Steamed White Rice	Glazed Carrots
Au Gratin Potatoes	Italian Green Beans
Mashed Potatoes	Country Style Green Beans
Herb Roasted Red Potatoes	Vegetable Medley
Ziti with Tomato Basil Sauce	Collard Greens
	Grilled Vegetables
	Old Bay Corn

Cold Displays

Minimum of 25 guests

ANTI PASTA DISPLAY | \$8 per person

Grilled Zucchini, Asparagus, Squash, Peppers & Marinated Roasted Asiago Artichokes with Marinated Baby Mozzarella & Sliced Bread

CHARCUTERIE BOARD | \$13 per person

Displayed with Seasonal offerings including Imported & Domestic Cheeses, Meats, Vegetables & Assorted crackers

CAPRESE DISPLAY | \$6 per person

Roma Tomatoes & Buffalo Mozzarella, Fresh Basil & Pesto topped with Balsamic Vinaigrette on top of Spring Mix & Arugula

INTERNATIONAL CHEESE DISPLAY | \$9 per person

Display of International & Domestic Cheeses, Fresh Vegetables, Ranch and Blue Cheese with Assorted Crackers & Sliced Bread

SEASONAL FRUIT DISPLAY | \$8 per person

Seasonal Fruits served with Yogurt Dip

- HOMEMADE DIPS -

Serves 75 guests

Hot Crabmeat Dip with Toasted Pita Points · \$220

Cheese Queso Dip served with Tortilla Chips · \$150

Artichoke & Spinach Dip with Fried Tortilla Points · \$200

Buffalo Chicken Dip with Tortilla Chips · \$175

Beer Cheese Dip with Pretzel Bread · \$160

Cold hors d'oeuvres

Cold Hors d'oeuvres as shown priced per 100 pieces. Minimum 50 pieces.

Tomato Caprese Skewer · \$160
Jumbo Shrimp Cocktail · \$325

Chicken Salad with Grilled Peaches or Tuna Salad
atop a Toast Point · \$160
Devilled Eggs · \$160

Hot hors d'oeuvres

Hot Hors d'oeuvres as shown priced per 100 pieces. Minimum 50 pieces per order

Flank Steak Skewers · \$300
Shrimp Cocktail · \$300
Oyster Rockefeller · Market Price
Mini Cubans · \$200
Vegetable Egg Rolls · \$200
Stuffed Mushrooms · \$200

Sausage & Pepper Skewers · \$200
Tangy BBQ Meatballs
topped with Marinara · \$200
Bourbon Chicken Skewers · \$250
Pot Stickers · \$200

- The Cosmopolitan Carvery -

Carving stations require a 50 person minimum.

Pineapple Glazed Ham
serves 25 | Market Price

Fresh Atlantic Salmon with a Bourbon Glaze
serves 25 | Market Price

Roasted Turkey Breast with Cranberry Relish
serves 35 | Market Price

Top Round With au Jus & Creamy Horseradish
serves 50 | Market Price

Roasted Prime Rib of Beef -OR- Peppercorn
Seared Tenderloin with Au Jus & Horseradish
serves 30 | Market Price

Bar Pricing

- HOSTED BAR -

Priced per drink

Completely stocked bars featuring Call and Premium brand liquors charged on consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour. A service charge of \$50.00 per bartender will be applicable. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

- CASH BAR -

Cash Bar arrangements are available. A fee of \$50 per Bartender will be applicable. The State of Florida Liquor Control Board regulates the sale and service of alcoholic beverages. It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages on to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises. We reserve the right to refuse service to anyone who appears intoxicated.

CALL LIQUOR PACKAGE • \$8++

Absolute
Dewars
Tanqueray
Jack Daniels
Captain Morgan
Jose Cuervo

PREMIUM LIQUOR PACKAGE • \$8++

Grey Goose
Bombay Sapphire
Maker's Mark
Patron
Johnny Walker
Mount Gay

IMPORT BEER PACKAGE • \$8.50++

Corona
Corona Light
Heineken
Guinness
Stella

DOMESTIC BEER PACKAGE • \$5++

Budweiser
Bud Light
Miller Lite
Coors Lite
Michelob Ultra
Yuengling

BEER KEG PACKAGES

Michelob Ultra (Pony Keg) • \$150++
Bud Light / Miller Lite (Full Keg) • \$250++

HOUSE WINE BY THE GLASS • \$6++

Chardonnay, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel

CHAMPAGNE BY THE BOTTLE • \$24++ | ASSORTED SODAS • \$2.50++