



GULF HARBOURSM
YACHT & COUNTRY CLUB

Events at Gulf Harbour

Wedding & Event Manager:

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Breakfast Buffets

Available 8am to 11am, minimum of 25 guests

The Harbour-Continental Breakfast

Fresh Brewed Coffee, Regular and Decaf , Selection of Hot Teas , Fresh Orange Juice

Chef's Fresh Assortment of Freshly Baked Pastries, Croissants & Muffins

\$12.50 per person

The Gulf View-Deluxe Continental Breakfast

Fresh Brewed Coffee, Regular and Decaf , Selection of Hot Teas , Fresh Orange Juice

Chef's Fresh Assortment of Freshly Baked Pastries, Croissants, Muffins, and Breakfast Breads

Assorted Bagels, Served with Cream Cheese, Preserves, and Butter

Fresh Sliced Seasonal Fruits , Variety of Individual Yogurt Cups & Granola

\$20 per person

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Chef Attended Breakfast Buffet Add-Ons

The stations listed below are intended as an add-on to any of the breakfast buffets offered at Gulf Harbour. These stations are not available for individual purchase.

Chef Attended Waffle Station

Crisp Belgian Waffles Made to Order

Available Toppings:

Chocolate Chips, Fresh Berries, Whipped Cream, Whipped Butter, Warm Maple Syrup

\$4.50 per person added to selected buffet

Chef Attended Omelet Station

Fluffy Omelets Made to Order with Farm Fresh Eggs

Choice of Fillings:

Ham, Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach, Cheddar Cheese , Eggs Prepared Any Style

\$6.95 per person added to selected buffet



Luncheon Selections

Luncheon selections are between the hours of 11am to 3pm.

Plated luncheons require 20 guests.

Buffet luncheon events require a minimum of 30 guests.

All prices are per person, not including 6% sales tax and 22% gratuity.



Lunch Buffets~ Available 11am to 1pm

Gulf Harbour's Deli Lunch Buffet

Freshly Sliced Boar's Head Deli Meats to Include: Roasted Turkey,
Black Forest Ham, Roast Beef

Sliced Deli Cheeses to Include: Cheddar, Swiss, American, Provolone

Fresh Selection of Artisan Breads: White, Wheatberry, Rye, Kaiser Rolls
Green Leaf Lettuce, Sliced Tomato, Sliced Bermuda Onion, Kosher Dill Pickles

Traditional Condiments: Mustard, Mayo, Deli-Style Dijon Mustard

House Made Pub Chips

Traditional Potato Salad

Assorted Cookies and Brownies

\$27.95++ per person

Barbeque Lunch Buffet

Creamy Coleslaw & Traditional Potato Salad

Beer Boiled Bratwurst, House Made Sauerkraut

Hamburgers and Hot Dogs

House Made Steak Fries

Assorted Sliced Cheeses: Cheddar, American, Provolone, Swiss

Green Leaf Lettuce, Sliced Tomato, Sliced Bermuda Onion, Kosher Dill Pickles

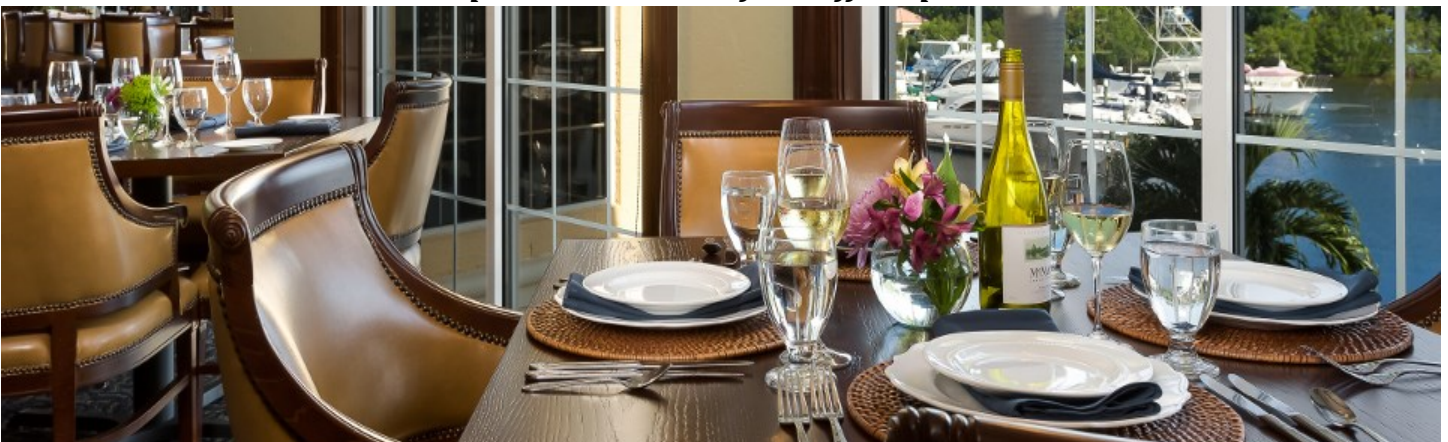
Traditional Condiments: Ketchup, Mustard, Mayo, Deli-Style Dijon Mustard

Fresh Hot Dog and Hamburger Rolls

Assorted Cookies and Brownies & Fresh Sliced Fruit

\$31.50++ per person

30 person Minimum for Buffet Options



Brunch Soiree ~ Available between 10am to 2pm

Gulf Harbour's Brunch Buffet

Yogurt & Granola with Fresh Berries

Tropical Fruit Display

Quiche Lorraine & Vegetable Quiche

Assorted Breakfast Breads & Pastries

Chicken & Tuna Salad

Spinach & Strawberry Salad

Quinoa Salad

Shrimp Cocktail

Smoked Salmon Mousse with Bagel Chips

Chocolate Covered Strawberries

\$42++ per person

Mimosa Station

\$5 per carafe of Juice

\$25 per bottle of Champagne

Assorted Fresh Berries

30 person Minimum for Buffet Options



Gulf Harbour's Deluxe Soup, Salad, and Sandwich Buffet

Chef's House Made Pasta Fagoli Soup

Parmesan Buttered Garlic Bread Sticks, served Warm

Deli Platter Buffet-Make your own sandwiches:

Freshly Sliced Boar's Head Deli Meats to Include: Roasted Turkey,
Black Forest Ham, Roast Beef

Freshly Prepared Tuna, Chicken, and Egg Salads

Sliced Deli Cheeses to Include: Cheddar, Swiss, American, Provolone

Fresh Selection of Artisan Breads: White, Wheatberry, Rye, Kaiser Rolls
Green Leaf Lettuce, Sliced Tomato, Sliced Bermuda Onion, Kosher Dill Pickles

Traditional Condiments: Mustard, Mayo, Deli-Style Dijon Mustard

Traditional Potato Salad

Mixed Greens Salad

with Assorted Toppings,
Ranch and Balsamic Dressings

Assorted Cookies and Brownies

\$34.50++per person



~ Plated Lunch on Salad Choices ~

\$25.95++ per person

Rolls & Butter on tables

Farmer's Market Salad

Rosemary & Garlic Marinated Grilled Chicken Breast,
Chopped Grapes, Cherry Tomatoes, Blackberries & Strawberries, Candied Pecans,
Crispy Fried Green Beans, Spiced Warm Goat Cheese Round,
Mixed Greens & House Made Champagne Vinaigrette

Mediterranean Salad

Marinated & Grilled Chicken Breast,
Chopped Romaine Lettuce, Chopped Tomatoes & Cucumbers,
Marinated Feta Cheese, Roasted Red Peppers, Cannellini Beans, Artichokes,
Chopped Egg, House Made Greek Dressing

Tropical Salad

Coconut & Macadamia Nut Encrusted and Sautéed Chicken Breast, Roasted Sweet Corn,
Sweet Red Pepper Rings, Sliced Avocado & Mango, Grilled Pineapple, Heirloom Tomato,
Iceberg Lettuce Wedge, Light Lemon Vinaigrette

Amore Italiano Salad

Marinated & Grilled Portobello Mushroom with Basil Marinated & Grilled Shrimp
Sliced Beefsteak Tomato Stacked along with Fresh Basil, Buffalo Mozzarella over
Baby spinach, Roasted Red Peppers and Artichokes, Balsamic Vinaigrette

Southwestern Salad

Marinated & Grilled Sliced Flank Steak, Black Bean and Corn Salsa,
Pico De Gallo, Sliced Avocado, Crispy Tortilla Strips, Shredded Cheese,
Crisp Romaine Lettuce, Cilantro Lime Vinaigrette

Add on Dessert? \$7 per person for assorted mini pies and pastries served per table

~ Buffet ~

Harbour Links Elegant Lunch Buffet

Fresh Baked Rolls and Butter

Salad (Choose 1):

Mixed Greens with Assorted Toppings, Ranch and Balsamic Dressings

Starch (Choose 1):	Vegetable (Choose 1);
Garlic Mashed Potatoes	Honey Glazed Baby Carrots
Rice Pilaf	Lemon Butter Broccoli
Herb Roasted Red Bliss Potatoes	Fresh Vegetable Medley
Pasta Alfredo	Green Bean Almondine

Protein Choices:

Cornbread Stuffed Chicken Breast with a Rich Butter Pan Sauce

Chicken Cordon Bleu Florentine

Chicken Piccata with Lemon Caper Sauce

Chicken Monterrey-Prosciutto, Swiss Cheese ,Asparagus & Supreme Sauce

Grilled Salmon with an Asian Ginger Soy Reduction

Beef Sirloin Tips in a Pinot Noir Mushroom Gravy

Roasted Sliced Tenderloin Medallions with a Grilled Peach Bourbon Sauce

Shrimp Pasta Jambalaya or Chicken Parmesan over Pasta (both come with no choices from above Vegetables and Starch)

Dessert :

Assorted Cookies & Brownies platter

Choose 2 Entrées: \$36.95++ per person

Choose 3 Entrées: \$39.95++ per person



~ Plated ~

Harbour Links Plated Lunchon Choices

Plated Entrée Choices (one choice per person)

Chicken Bruschetta
With Fresh Basil-Tomato Relish and Balsamic Glaze

Stuffed Chicken Cordon Bleu Florentine

Maple & Bourbon Glazed Salmon
With Grilled Pineapple Garnish

Grilled Mahi Mahi
With a Lobster Cream Sauce & Roasted Red Pepper Coulis

Roasted Sliced Pork Loin with Mustard Demi-Glace

Bronzed Chicken Breast with Fresh Avocado, Bacon & Melted Provolone Cheese

*All Entrees Served with Chef's Choice Starch and Vegetable of the Day,
along with Rolls and Butter*

Dessert (Choose one for everyone):

Chocolate Mousse Pie

Key Lime Pie

Red Velvet Cake

Layered Chocolate Cake

NY Cheesecake

\$29.95++ per person

Add House Salad or Caesar for each guest: \$5.95++ per person



Dinner Selections

Dinner Menus are available between 4pm and 8pm.

Plated dinner service requires a minimum of 30 guests.

Buffet dinner events require a minimum of 50 guests.

Cocktail Parties require a minimum of 50 guests.

The following pages include Buffets, Plated Dinners, add on and Bar Options.





Hors Oeuvres Packages

Packages below are available when purchasing a Buffet or Plated Dinner

~ Package One ~

Butler Passed:

100 pcs. Tomato Bruschetta

100 pcs. Seared Beef with Blue Cheese on Crostini

Display: for 100 guests

Imported Cheese & Cracker Display

\$10 per person

~ Package Two ~

Butler Passed:

100 pcs. Assorted Mini Quiche

100 pcs. Mini Crab Cakes with Chipotle Remoulade

Display:

Imported Cheese & Cracker Display

\$16 per person

~ Package Three ~

Butler Passed:

150 pcs. Beef Wellingtons & 150 pcs. Shrimp Shooters

Display: for 100 guests

Imported Cheese & Cracker Display ,

Tropical Fruit Display

\$22 per person

~ Package Four ~

Butler Passed:

200 pcs. Bacon Wrapped Scallops with Maple Glaze

200 pcs. Seared Beef with Blue Cheese on Crostini

Display: for 100 guests: Imported Cheese & Cracker Display

200 pcs. Jumbo Shrimp Cocktail on Ice Display

\$28 per person



Cold Hors d'Oeuvres, ~ Butler Passed or Displayed

Priced per 100 Pieces:

- Italian Tomato Bruschetta \$245
- Smoked Salmon with Dill Mousse on Toasted Flat Bread \$300
- Assorted Tea sandwiches to include: cucumber, tuna and egg salad \$325
- Chilled Florida Shrimp with Cocktail Sauce \$400
- Assorted Hand Rolled Sushi Rolls Price Varies on selections
- Tomato, Fresh Mozzarella, and Fresh Basil Skewers with Balsamic Drizzle \$275
- Fresh Cantaloupe Wrapped in Prosciutto \$300
- Sliced Tenderloin with Bleu Cheese Spread on Toasted Crostini \$375

Cold Hors d'Oeuvres ~ Display

Priced per 50 People:

- Vegetable Crudit  Display with Peppercorn Ranch and Bleu Cheese Dip \$195
- International and Domestic Cheese Display with Assorted Crackers and Wafers \$350
- Fresh Sliced Seasonal Fruit Display with Honey Yogurt Dipping Sauce \$350
- Antipasto Display with Marinated Vegetables, Italian Meats and Cheese, and Sliced Baguette \$450
- Marinated Grilled Vegetable Display, peppercorn ranch dipping sauce \$250
- Chickpea & Olive Hummus, Assorted Chips and Pita, Olive Display \$200



Hot Hors d'Oeuvres, Butler Passed or Display

Priced per 100 Pieces:

Blue Cheese Stuffed Mushrooms with Sliced Beef Tenderloin	\$395
Swedish Meatballs	\$300
Chimichurri Beef Skewers	\$265
Cuban Sandwich Spring Roll	\$250
Rice Puff wrapped Flash Fried Shrimp, Bang Bang Sauce	\$350
Mini Beef Wellingtons	\$395
Mini Chicken Wellingtons	\$295
Manchego & Artichoke Tartlets with Sundried Tomato & Garlic –Basil Oil	\$295
Lobster Pot stickers	\$295
Sausage, Chive & Gouda Cheese Filled Dumplings, Mustard Sauce	\$350
Fried Cheese Ravioli with Marinara Sauce	\$225
Mini Franks in Puff Pastry with Dijon Mustard Sauce	\$225
Assorted Mini Quiche	\$250
Smoked Chicken and Brie en Croute	\$350
Grilled Chicken Satay with Pineapple-Ginger Glaze	\$265
Lollipop Lamb Chops	\$500
Italian Sausage and Mozzarella Stuffed Mushrooms	\$375
Stuffed Mushrooms with Pesto, Sundried Tomato, Spinach, Mozzarella cheese (vegetarian)	\$295
Coconut Encrusted Chicken Bites with Orange Marmalade	\$350
Bella Mushroom, Basil, Truffle Oil & Chopped Tomato Flatbread Bites	\$300
Coconut Encrusted Shrimp with Chef's BBQ Ranch Aioli	\$350
Coconut Encrusted Chicken Skewers with BBQ Ranch Aioli	\$275
Mini Crab Cakes with Chipotle Aioli	\$395
Crispy Wonton Shrimp with Sweet Chili Sauce	\$295
Mini Chicken & Vegetable Spring Rolls with Sweet and Sour Sauce	\$250
Raspberry and Brie Purses	\$275
Chicken & Vegetable Pot Stickers, Sweet & Sour Sauce	\$275
Lobster Pot Stickers, Soy Ginger Sauce	\$375

Dinner Buffets

Gulf Harbour Dinner Buffet

Fresh Baked Rolls and Butter

Salad (Choose 1):

Mixed Greens with Assorted Toppings, Ranch and Balsamic Dressings

Gulf Harbour Caesar Salad, House Made Croutons and Parmesan Cheese

<u>Starch (Choose 1):</u>	<u>Vegetable (Choose 1):</u>
Garlic Mashed Potatoes	Honey Glazed Baby Carrots
Potatoes au Gratin	Lemon Butter Broccoli
Oven Roasted Fingerling Potatoes	Fresh Vegetable Medley
Wild Mushroom Risotto	Green Beans Almondine
Red Potatoes with Butter and Parsley	Wok Fried Broccolini
Baked Ziti with Marinara	Creamed Spinach
Pasta Alfredo	Sautéed Onions, Green Beans & Chopped Bacon

Entrée Choices:

Lobster Stuffed Chicken Breast with a Champagne Dijon Sauce

Sautéed Pecan Encrusted Chicken with a Bourbon Butter Sauce

Chicken Cordon Bleu Florentine

Chicken with Gruyere & Swiss Cheese, Roasted Red Peppers, and Fresh Steamed Asparagus

Chicken Parmesan

Chicken Piccata with Lemon Caper Sauce

Teriyaki Glazed Salmon with Fresh Ginger

Grilled Salmon with Lemon Dill Sauce

Stuffed Sole with Citrus Beurre Blanc

Roasted Sliced Pork Loin with Mustard Demi-Glace

Stuffed Sliced Pork Loin with Apple Raisin Sauce

Wok Seared Tenderloin Tips with a Trio of Mushrooms

Sliced Roast Sirloin in Red Wine Reduction

Dessert:

Chef's Assorted Cakes & Pies Station

Coffee Station

Choose 2 Entrées: \$46 per person Choose 3 Entrées: \$48 per person

40 person minimum for this buffet option.

Add on Chef Attended stations on next page:

Dinner Buffets

Chef Attended Dinner Buffet Add-Ons

The stations listed below are intended as an add-on to any of the dinner buffets offered at Gulf Harbour. These stations are not available for individual purchase.

Chef Attended Carving Stations

Roasted Tenderloin of Beef \$14 per person

Slow Roasted Prime Rib of Beef \$12 per person

Roasted New York Strip Steak \$10 per person

Honey Glazed Bone-In Ham \$8 per person

Roasted Leg of Lamb Stuffed with Spinach, Sundried Tomato, and Feta Cheese \$14 per person

Oven Roasted Pork Loin \$8 per person

Herb Roasted Whole Turkey \$8 per person

Salmon Fillet en Croute \$10 per person

Rosemary Roasted Leg of Lamb \$11 per person

All Carving Stations Include Dinner Rolls and Appropriate Condiments/Sauces

Chef Attended Pasta Station

Bowtie and Penne Pasta, Alfredo and Marinara Sauces, Fresh Parmesan and Garlic

Sausage, Chicken, Shrimp, Spinach, Mushrooms, Peppers, Onions, Sundried Tomatoes

\$12 per person

Chef Attended Oriental Stir-Fry Station

Stir Fry Rice and Lo Mein Noodles, Sesame Sauce,

Sweet Thai Chili Sauce

Oriental Stir-Fry Vegetables

Stir-Fry Chicken and Beef

\$9 per person



Plated Dinner Entrées

All Plated Dinners Include Your Dinner Salad

All Prices Below are Per Person Pricing, without tax and service charge

Fresh Baked Rolls and Butter on tables

Salad (Choose 1):

Artisan Mixed Greens, Cucumbers, Heirloom Tomatoes with Balsamic Vinaigrette

Gulf Harbour Caesar Salad with House Made Croutons and Fresh Parmesan Cheese

Chop-Chop Salad, with Crumbled Blue Cheese, Bacon, Candied Nuts and Champagne Vinaigrette

Entrée (Choose 1):

Chicken Wellington, Wrapped in Puff Pastry with Dijon Mustard Sauce \$50

Sautéed Chicken Piccata with Lemon Caper Sauce \$45

Grilled Ora King Salmon with a crab Meat Pico de Gallo \$45

Grilled Veal Tenderloin Medallion Diane with Cognac & Mushrooms \$55

Grilled Tenderloin of Beef with Cabernet Demi-Glace \$58

Bone-In Pork Chop with BBQ Maple Demi Glace \$45

Grilled New York Strip Steak, Kendal Jackson Demi Reduction, Tumbleweed Onions \$50

Macadamia Crusted Mahi Mahi with Tropical Mango Salsa \$45

Bronzed Jumbo Sautéed Sea Scallops with Citrus -Pesto Beurre Blanc \$55

4 Jumbo Crab & Lobster Stuffed Florida Gulf Shrimp \$60

Entrée Duets:

Grilled Tenderloin of Beef and Jumbo Stuffed Florida Gulf Shrimp \$70

Grilled Tenderloin of Beef and Grilled Salmon with Lemon Dill Sauce \$70

Grilled Tenderloin of Beef and Champagne Poached Main Lobster Tail, Drawn Butter \$75

Chicken Wellington and Grilled Salmon with Lemon Dill Sauce \$66

Grilled New York Strip Steak and Pan Seared Sea Scallops \$70

All Entrées are served with Chef's Fresh Vegetable du Jour and Potato of the Day

Dessert :

Choice of one for everyone

Carrot Cake

NY Cheesecake

Tiramisu

Mississippi Mud Pie

Apple Crumb Cake



Holiday Party Buffet

Designed as stations for your guests to mingle around!

Butler Passed apps:

Antipasto Skewers with Herbed Basil Olive Oil and Balsamic Glaze Drizzle
Mini Pigs in a Blanket with Honey Mustard, Spicy Mustard & Peppercorn Ranch Dips
Southern Biscuit-Honey Fried Chicken Mini Sliders
Shrimp Cocktail Shooters

Stations throughout the room:

Imported Cheese Display with Assorted Crackers and Wafers
Sliced Italian Meats, Marinated Olives & Vegetables
Tropical Fruit Tray with Pina Colada Dip
Crudit  Display with Green Goddess Ranch Dip

Caesar Salad Station with Garlic Croutons, assorted toppings

Chef Attended Carved Station:

Carved Slow Oven Roasted New York Strip Loin
Horseradish sauce and raw horseradish

Chef Attended Carved Station:

Whole Roasted Tom Turkey, Cranberry Sauce & Turkey Gravy
Cornbread Stuffing, Mini Parker House Rolls
Mashed Potato Bar with Assorted Toppings

Chef Attended Pasta Station:

Penne and Angel hair Pasta, Gluten Free Pasta, Alfredo Sauce
House Made Pesto Sauce, Marinara Sauce, Mushrooms, Italian Sausage,
Grilled Chicken, Roasted Peppers, Fresh Baby Spinach, Shredded Parmesan Cheese

Dessert and Coffee Station:

Assorted Holiday Decorated Cookies & Brownies, Mini Cakes & Pies
Apple Streusel Served Hot with Whipped Cream & Rum Raisin Sauce

Pricing:

\$75++ per person

All Non-Alcoholic Beverages Included

Dessert Options

Chef Attended Action Stations:

Ice Cream Bar
With Chocolate & Vanilla Ice-cream
Assorted Toppings
\$14

Cherries Jubilee Flambé
With Vanilla Gelato
Whip Cream
\$12

Banana's Foster Flambé
With Rum, Whip Cream
Vanilla Gelato
\$12

Stations:
Apple Crisp
Served Warm with Cinnamon Whipped Cream
\$7



Beverage and Bar Service

Consumption Bar per Drink or Cash Bar:

Domestic Bottle Beers \$4 per bottle

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

House Wine \$7 per glass

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

House Liquor \$7 per mixed drink

Vodka, Gin, Tequila, Rum, Scotch, Whiskey, Bourbon

Premium Liquor \$9.50 per mixed drink

Vodka, Gin, Tequila, Rum, Scotch, Whiskey, Bourbon

Three Hour Open Bar

House Bar \$16 per person/hour

Domestic Bottle Beers, House Brand Liquors and Wines, Sodas, Juices

Premium Bar \$20 per person/hour

Domestic and Import Bottle Beers, Premium Brand Liquors and Wines, Soda, Juices

Champagne

House Champagne by Bottle \$25

House Champagne Toast \$3 per person

Assorted Sodas \$2.95 per soda or \$5 per person Unlimited Soda Package for 4 hours

Pricing done not Include sales tax and Service Charge

Per Gulf Harbour Policy, No Shots Allowed and Only Guests 21 and Older With ID Will Be Served

Gulf Harbour Yacht & Country Club

Event Policies & Guidelines

Thank you for choosing Gulf Harbour to host your event. We look forward to serve you and your guests. Please review all of our event policies and guidelines for hosting your event here at Gulf Harbour.

Room Rental & Fees:

Your room rental fee includes the following:

- Use of the room for 4 hour time frame & Wi-Fi access
 - All setup and breakdown of tables & chairs for your event
 - Standard house linens, napkins and table skirts as needed
 - Standard staffing per your event and standard room set up included
- (please note-your room selection may be moved, altered and rearranged due to amount of final guest list)

~Boardroom

Boardroom can be reserved for a **four (4) hour time frame** (additional hours at \$150 per hour)

Room fee for member outside events is \$150 for Daytime and \$250 Evenings

~Harbourview Room

Room fee for member sponsored events is \$250 for Daytime, \$500 Evenings

Room fee for member outside events is \$500 for Daytime and \$1000 Evenings

~Harbourview plus Johnny Brown's

Room fee for member sponsored events is \$500 for Daytime, \$1000 Evenings

Menu selection and contract:

1. Menu must be predetermined at least 3 weeks prior to event date
2. Menu with choices are limited to (2) choices, and must be pre ordered for choices and submitted with guest list 5 days prior. Entrée selections must be denoted tableside on place-cards or by colored paper.
3. If a Member Buffet is happening on this date, we reserve the right to offer the Buffet as the only dining option for the event
4. If a choice menu cannot be pre ordered, then all guests will be served the same entrée, i.e.: Chicken Cordon Blue. All entrée pricing will be off banquet package pricing. *We also require that your selections are denoted per guest at each place setting for the selection by color-code or another option discussed with your event manager*
5. If event is extended past the four (4) hour free room then a \$150 (\$150) per hour room fee is charged, including decoration time
6. If cake is brought in, a \$2 per person cake cutting fee is charged
7. *For dietary restrictions:* We require a 5 day notice of any dietary restrictions of any guests. We will prepare an entrée of Chef's choice for your guest at the minimum price of your entrée or buffet pricing.
8. Wine or Champagne Corkage fee of \$15 per 750 ml bottle of wine is charged for all sponsored and outside events (also applies to Wine Club Members)

AV Equipment Rental: Gulf Harbour does not have an in-house AV Tech, but we do offer items for rent:

Wireless hand-held microphone~\$25, Screen~\$50 Projector ~\$100, Flat Screen TV~\$75

Deposits & Contracts:

*All events require a signed contract and deposit to hold your reservation.

Contract not signed and turned in will not be guaranteed.

*Deposit amounts will vary, depending on your event.

*Deposits are non-refundable.

Cancellations:

Any cancellation of event is subject to the forfeiture of your deposit, and additional charges depending on your event. Your cancellation charge will be on your contract. Please refer to your contract for exact fees for cancellations.

Final Count & Payments:

Your final count is due 5 business days prior to event by noon. Buffets and plated entrees are prepared for your final count. If you have additional guests arrive, we may prepare a different option for their meal and are subject to a 25% surcharge in addition to the price per guest.

Your final payment is due 5 business days prior to event, unless other arrangements are made with your event coordinator.

You will be provided an Event # for your event that you can make payments on at any time.

All payments are due prior to event start time.

Event Pricing:

All event pricing is subject to 6% Florida State Sales Tax and 22% service charge.

Beverages:

We are a Cash Free Club. We are able to provide a Cash Bar for events but need a 30 day notice to provide this service. We will sell drink tickets for the Cash Bar for your guests to use at events. All beverages will be subject to tax and service charge. We do not provide a tip jar at any event. No outside beverages are permitted for events. We reserve the right to refuse to service anyone alcohol and will ID any and all guests.

Bar packages and/or wine with dinner all must be decided on 90 days prior to your event.

Decorating:

All special decorations must be approved by Gulf Harbour prior to the event. We do not allow any pinning, stapling or attachments of any kind to walls, ceiling, chandeliers or furniture. We do not relocate furniture for events. We allow decorating for events 2 hours prior to event if our room is not reserved prior to your event, then one hour prior you can decorate, unless prior arrangements are made and room is subject to availability.

Floor Plan & Timeline.

At your time of deposit your 4 hour timeframe must be selected. **For all events, we require your timeline no later than 30 days prior to your event along with a detailed floorplan and table # specifications.**

Food & Beverage Additional.

*All food & beverage for your event **MUST** be ordered through the Club.

*Absolutely no left overs may leave the premises from buffets or events due to health department restrictions.

*Gulf Harbour will not be held responsible for any lost, stolen or damaged items at your event.

*We require all items brought into the club for decorations or set up to be removed at the conclusion of your event.

*Your guest list is required 5 business days prior to your event for the Gatehouse.

If your guest list is not turned in to your event coordinator within the required time frame, delays will happen at the gate.

*Your timeline for your event is required on your contract and is required to be followed.

*Timelines not followed will affect food and beverage service. A delay in timeline that affects dinner service can result in a sacrifice in food quality.

*We will happily provide a Vendor list of preferred Vendors for your Floral, Decor or Entertainment needs to assist in planning your event.

*We can also provide upgraded linens, centerpieces and décor as needed as an upcharge.

