

special events & banquets

AT TARA GOLF & COUNTRY CLUB



MOMENTS TO REMEMBER. FOREVER.





EVENTS AT TARA GOLF & COUNTRY CLUB

Enter an enchanted world at this private, 45,000 square foot clubhouse, nestled in picturesque West Florida. Tara Golf & Country Club is the perfect setting for any celebration. Tara's Food & Beverage Manager is well equipped to work with small or large parties and can provide useful suggestions on how the club can organize, set-up and operate on the day of your special event.

Private and secluded, contemporary clubhouse and meticulously maintained green lawns, Tara Golf & Country Club offers some of the most breathtaking settings for photography, relaxation and lively entertaining. Your event at Tara Golf & Country Club will be planned and organized beyond comparison, where every exquisite detail is perfected with the ultimate attention.

Tara's Culinary Team are masters at turning ordinary breakfasts, sandwiches, salads, sides, soups, sauces, specialty dishes and custom recipes into consistent crowd-pleasing favorites. From traditional dishes to on-trend bold flavors, the Tara Golf & Country Club Culinary Team is sure to deliver each and every time.



breakfast buffet

CONTINENTAL BREAKFAST

Selection of assorted chilled juices, fresh seasonal fruit display, assorted breakfast pastries, mini muffins and coffee bar

THE BIRDIE

Selection of assorted chilled juices, scrambled eggs, applewood-smoked bacon, pork sausage links, honey-roasted breakfast potatoes, sliced fruit and berries, buttermilk biscuits with honey butter and seasonal fruit preserves

THE EAGLE

Selection of assorted chilled juices, traditional eggs benedict, scrambled eggs, buttermilk pancakes or French toast, maple syrup, applewood-smoked bacon, pork sausage links, honey-roasted breakfast potatoes, sliced fruit and berries, assorted breakfast pastries, buttermilk biscuits with honey butter and seasonal fruit preserves

THE ALBATROSS

Selection of assorted chilled juices, smoked salmon display with mini bagels and traditional accouterments, traditional eggs benedict, scrambled eggs, buttermilk pancakes or French toast, maple syrup, applewood-smoked bacon, pork sausage links, honey-roasted breakfast potatoes, sliced fruit and berries, assorted breakfast pastries, buttermilk biscuits with honey butter and seasonal fruit preserves

ADDITIONS

Iced tea, coffee bar, assorted sodas or bottled water

CHEF-ATTENDED OMELET BAR AVAILABLE UPON REQUEST

Please inquire for the current pricing

All food and beverage purchases are plus tax and gratuity. All rates and prices are subject to change. Tara Golf & Country Club reserves the right to make equal substitutions for items that may be out of stock or unavailable.

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Alert your banquet host if you have special dietary requirements.



Lunch buffet

SLICED DELI BUFFET

Sliced Boar's Head turkey, roast beef and ham, assorted cheeses, assorted sliced bread, traditional sandwich condiments, lettuce, tomato and onion platter, potato chips, potato salad or pasta salad and coleslaw and assorted cookies

TAILGATE LUNCH BUFFET

Niman Ranch prime hamburgers, hot dogs, Beer Poached bratwurst, assorted cheeses, lettuce, tomato and onion platter, sauerkraut and caramelized onions, traditional condiments, potato chips, potato salad or pasta salad, coleslaw and assorted cookies

DELUXE DELI BUFFET

Sliced Boar's Head turkey, roast beef and ham, chicken and egg salad, assorted sliced cheeses, lettuce, tomato and onion platter, assorted breads, house salad with assorted dressings, tossed Caesar salad, potato chips, potato salad or pasta salad, coleslaw and assorted cookies and brownies



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— build your own lunch buffet —

30-PERSON MINIMUM

SOUP OR SALAD | SELECT ONE

Soup du jour, house or Caesar salad

ENTRÉE | SELECT ONE

*Fried chicken, honey-glazed ham, chicken cordon bleu, beef stroganoff,
chicken marsala, roasted pork loin and seared salmon or baked cod*

STARCHES | SELECT ONE

*Potato purée, twice-baked potatoes, rice pilaf, baked potato au gratin potatoes,
honey-roasted red bliss potatoes and maple-glazed Yukon gold potatoes*

VEGETABLES | SELECT ONE

*Green bean amandine, steamed broccoli with shallot butter, poaches asparagus, seasonal medley,
peas and carrots, corn on the cobb, orange-glazed baby carrots and haricot vert with tomato compote*

DESSERT

Cookies and brownies

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platted luncheons

COLD

TARA CAESAR SALAD

Fresh-cut hearts of romaine, shaved Parmesan cheese, herb brioche croutons and traditional anchovy vinaigrette

TRIO SALAD

Scoop of chicken, tuna and egg salad on baby field greens with your choice of dressing (Thousand Island, balsamic, bleu cheese, buttermilk ranch, French, honey mustard, Italian, raspberry vinaigrette)

SANTORINI GREEK SALAD

Chopped hearts of romaine, oregano grilled chicken breast, vine-ripe baby tomatoes, red onion, English cucumber, bell pepper, feta cheese, kalamata olives, capers and grilled ciabatta bread and red wine vinaigrette

CITRUS-POACHED SALMON SALAD

California Frisée, orange and grapefruit supremes, asparagus spears, cucumber yogurt salad, avocado and lemon dill crème fraîche

CHICKEN SALAD PINEAPPLE BOAT

Tara Golf & Country Club chicken salad, fresh pineapple, fresh berries and assorted melon

TUSCAN SALAD

Lavender grilled chicken breast, basil-marinated roma tomatoes, buffalo mozzarella, marinated green beans, basil and mustard caper vinaigrette

CLASSIC COBB SALAD

Bed of romaine and baby mixed greens, herb-grilled chicken breast, vine-ripe tomatoes, chopped eggs, applewood-smoked bacon, bleu cheese crumbles and diced avocado

FARRO SUMMER SALAD

Mixed greens, honey-toasted farro, mango, strawberries, mint and basil chiffonade, shredded jicama and salted lemon vinaigrette

THE ALEXANDRIA

Assorted finger sandwiches, cottage cheese and fresh fruit (Select three: chicken salad, tuna salad, ham salad, egg salad or cucumber)

LOBSTER B.L.T.A

Traditional New England lobster salad, butter lettuce, applewood-smoked bacon, avocado and seasonal tomato and toasted brioche

TRADITIONAL CHEF'S SALAD

Boars Head turkey and ham, paired with Swiss and cheddar cheese, mixed greens, vine-ripe tomatoes and hard-boiled eggs

SALAD ADDITIONS

*Atlantic salmon • Rosemary grilled chicken breast
Grilled shrimp three pieces | five pieces*

HOT

TGCC QUICHE

Served with grilled asparagus and petite salad greens

CHICKEN FRANCAISE

Egg-battered chicken scaloppini, potato purée, sautéed spinach, lemon caper beurre blanc, shaved Parmesan cheese and confit tomato

PAN-SEARED ATLANTIC SALMON

Poached asparagus, wilted spinach, basmati rice pilaf and orange dill hollandaise

CHICKEN & MUSHROOM CREPES

California Frisée, orange and grapefruit supremes, asparagus spears, cucumber yogurt salad, avocado and lemon dill crème fraîche

CHICKEN & SPINACH CREPES

Poached chicken, spinach and shallot cream, Madeira Wine reduction, asparagus, shaved Parmesan and garden basil oil

BAKED JUMBO LUMP CRAB CAKE

Sweet corn succotash, French beans, champagne mustard beurre blanc, California frisée and shaved fennel salad

STEAK FRITES

Grilled hanger steak, hand-cut fries, blistered grape tomatoes, chimichurri sauce, garden basil reduction and haricots verts

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dinner canapes

PASSED OR STATIONED FOR ONE HOUR. PRICED PER PERSON

TOMATO BRUSCHETTA

Classical bruschetta, shaved Parmesan and aged balsamic reduction

RASPBERRY & BRIE IN PHYLLO

BBQ MEATBALLS

Beef and pork meatballs and honey bourbon BBQ

SMOKED ATLANTIC SALMON RILLETTES

Poached quail egg, caviar and brioche

MELON & PROSCIUTTO SKEWERS

Prosciutto di parma and fresh melon

CAPRESE SKEWERS

Ciliegine mozzarella, eardrop tomato and baby basil

SESAME-MARINATED AHI TUNA

Petite wonton shell, roasted pineapple chutney and wakame salad

ROASTED BEEF TENDERLOIN ROULADE

Boursin cheese and black pepper crostini

PROSCIUTTO DI PARMA WRAPPED ASPARAGUS

Marinated jumbo asparagus, Spanish ham and shaved Parmesan

GOAT CHEESE & RED PEPPER MOUSSE

Brioche croustade and fresh chives

PIGS IN A BLANKET

Ketchup and mustard dipping sauces

DUCK A LA ORANGE

Maple Leaf Farms duck breast, orange gastrique, phyllo cup and micro fennel

VINEYARDS ESCARGOT

Shallot and herb butter with toast points

SPANAKOPITA

Creamed spinach and asiago cheese

KEY WEST-STYLE CONCH FRITTERS

Key lime remoulade

CUSTOM SOUP SHOOTERS

Tell us your favorite, or ask our Executive Chef's seasonal suggestions

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dinner appetizers

TRADITIONAL SHRIMP COCKTAIL

Citrus-poached shrimp, cocktail sauce and lemon

PROSCUITTO & BURATTA

Prosciutto di parma ham, fresh burrata, bloomed currants, shaved Parmesan reggiano and sherry vinaigrette

CRISPY GOAT CHEESE

Breaded and fried goat cheese, raspberry coulis, baby basil and candied pumpkin seeds

INSALATA CAPRESE

Seasonal tomato, fresh mozzarella, pesto oil, toasted pine nuts, aged balsamic reduction and petite basil

dinner soups

COLD

ANDALUSIAN GAZPACHO

Vine-ripe tomato, Spanish sherry vinegar, extra virgin olive oil and vegetable jardiniere

VICHYSOISE

Potato leek reduction and fresh chive

MIXED BERRY SOUP

Blended mixed berries, greek yogurt, vanilla drizzle and chiffonade mint

SPICED PEAR

Slow-poached white wine purée, Roquefort bleu cheese crostini and scallions

HOT

BUTTERNUT CHAI

Chai spice braised butternut squash purée with cinnamon yogurt garnish

TOMATO BASIL

Basil oil, shaved Parmesan cheese and brioche crouton

CREAM OF BROCCOLI

Wisconsin cheddar and ranch-seasonal crouton

WILD MUSHROOM & BRIE BISQUE

Parmesan crisp, truffle oil and microgreens

NEW ENGLAND CLAM CHOWDER

Classically prepared with oyster crackers

COGNAC LOBSTER BISQUE

With a creamy sherry and vanilla cognac cream

CHICKEN SPAETZLE

With a buttered baguette

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dinner salads

TGCC CAESAR SALAD

Hearts of romaine, brioche croutons, shaved Parmesan Reggiano, house-made anchovy vinaigrette

GARDEN SALAD

*Mixed baby greens, roma tomato, English cucumber, shredded carrot, choice of dressing
(Thousand Island, balsamic, bleu cheese, French, honey mustard, Italian, buttermilk ranch and raspberry vinaigrette)*

BOSTON BIBB SALAD

Boston bibb lettuce, hard-boiled egg and hot bacon dressing

WEDGE SALAD

*Iceberg lettuce wedge, crumbled bleu cheese, diced tomato, hard-boiled egg,
crumbled bacon, crispy shallot and buttermilk ranch dressing*

ROASTED BEET SALAD

*California frisée and baby arugula, crumbled goat cheese, salted roasted beets,
citrus supremes, toasted pistachio and aged balsamic*

PORT WINE-POACHED PEAR SALAD

Port wine poached pears, baby greens, bleu cheese crumbles, dried figs, toasted almonds, praline pecans and natural vinaigrette

CHARDONNAY-POACHED PEAR SALMON

*Chardonnay poached anjou pears, baby greens, fresh raspberries and blueberries,
bleu cheese, candied pecans and vanilla pear vinaigrette*

RADICCHIO & CASCADING FIELD GREENS

Herb-roasted pears, black walnuts, ciabatta crouton and your choice of goat or bleu cheese crumble with a red wine vinaigrette

BUFFALO MOZZARELLA & HEIRLOOM TOMATO SALAD

Micro-lettuce, Bel Gioioso fresh mozzarella, seasoned tomato, toasted pine nuts, petite basil, herb oil and fresh cracked pepper

FARRO SUMMER SALAD

Mixed greens, honey-toasted farro, mango, strawberries, mint and basil chiffonade, shredded jicama and salted lemon vinaigrette

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dinner entrees

BEEF

Please ask us about our specialty cuts and additional offerings

CENTER-CUT FILET MIGNON

Seasoned and grilled filet mignon, potato purée, vegetable bouquet, bordelaise sauce and tomato provencal

BLUE CHEESE & WALNUT FILET

Cast iron seared filet mignon with root vegetable mousseline, gorgonzola and walnut compound butter, port wine demi-glace and haricot vert bundle

NEW YORK STRIP STEAK AU POIVRE

Peppercorn-seared New York strip steak with herb-roasted fingerling potatoes, brandy and green peppercorn reduction, fried onion haystack and vegetable bouquet

BONELESS BEEF SHORT RIB

Potato and root vegetable blend, asparagus and baby carrot, smoked bacon demi-glace, candied bacon crumble and crispy root vegetable

TUSCAN-STYLE ROASTED BEEF TENDERLOIN

Sliced herb-roasted beef tenderloin, roasted baby potatoes, fresh salsa verde, caramelized haricot vert, confit tomato and finishing oil

CHICKEN

CHICKEN FRANCAISE

Egg-battered chicken scallopini, potato purée, asparagus, lemon caper beurre blanc, shaved Parmesan Reggiano, crispy capers, aged balsamic reduction, confit tomato and garden basil oil

CHICKEN MARSALA

Pan-seared chicken scallopini, fettuccine pasta, sautéed mushrooms, caramelized shallot, marsala wine reduction and asparagus

GARDEN-STUFFED CHICKEN BREAST

Bell & Evans chicken breast, stuffing of spinach, sun-dried tomato and shitake mushroom, chardonnay beurre blanc, roasted garlic purée, crispy leeks and vegetable bouquet

ASPARAGUS & BLACK TRUFFLE

Asparagus and black truffle-stuffed Bell & Evans chicken breast, black gif risotto, port wine glaze, caramelized vegetable and micro herbs

GRILLED CHICKEN SUPREME

Grilled fine herbs marinated chicken breast, mascarpone and thyme polenta cake, pancetta and rosemary jus lie, California frisée and whole garlic confit

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dinner entrees

PORK

DUROC PORK TOMAHAWK STEAK

Herb-grilled pork tomahawk, celery root and parsnip blend, roasted baby brussels sprouts, Idaho huckleberry gastrique and crispy parsnip haystack

SLOW-ROASTED PORK LOIN

Dijon-encrusted pork loin with ricotta spaetzle, caramelized onions, slow-cooked apple and golden chutney, Applejack brandy reduction, crispy prosciutto and green beans

PROSCUITTO-WRAPPED PORK MEDALLIONS

Pork tenderloin medallions with rosemary polenta, Madeira emulsion, grilled asparagus and caramelized onions

LAMB

NIMAN RANCH DOMESTIC LAMB RACK

Pine nut and pistachio-crust domestic lamb rack with stone ground honey mustard, dauphinoise potato, candied garlic jus, cipollini onion and vegetable bouquet

AUSTRALIAN RACK OF LAMB

Herb-mariated Australian carré d'agneau served with couscous with lemon preserves, arugula and black pepper, mint lamb jus lie and haricot vert

ROAST LEG OF LAMB

Slow-roasted leg of lamb served with mashed potatoes, green beans, baby carrots and mint jelly

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dinner entrees

FISH AND SEAFOOD

ORANGE MISO-GLAZED CHILEAN SEABASS

Honey and orange miso-marinated Chilean seabass served with ginger chive potatoes, caramelized baby bok choy, sweet soy and tobiko butter and micro fennel

PREMIUM LUMP CRAB CAKES

Baked twice crab cakes, Yukon gold potatoes, lemon caper emulsion, rendered tomato haricot vert and California frisée

FENNEL-GLAZED SALMON

Honey-toasted farro, braised Belgian endive, grain mustard jus lie, grilled asparagus and baby basil

YELLOWTAIL SNAPPER MEUNIERE

Pan-seared yellowtail snapper, basmati rice pilaf, sauteed spinach, lemon caper beurre noisette and grilled lemon

GROUPEL GRENOBOISE

Pan-seared gulf grouper with citrus chive rice pilaf, buttered croutons, chive sticks, lemon beurre blanc, crispy caper, poached asparagus and lemon supremes

CRAB-STUFFED TIGER SHRIMP

Lump crab-stuffed tiger shrimp with bruleed polenta, lemon dill beurre blanc, poached asparagus and baby greens

SCALLOP CORN CHOWDER

Pan-seared Georges Bank scallops with candied bacon corn chowder, potato purée, fried sage, garden basil oil and fennel dust

VEAL

VEAL PICATTA

Pan-seared veal scallopini, pappardelle pasta, red wine and caper jus lie, shaved Parmesan and slow-roasted tomato

CHAR-GRILLED VEAL CHOP

Charred corn and sage risotto, tomato and oregano demi-glace, asparagus and fried basil

VEAL MARSALA

Marsala braised veal scaloppini, sautéed mushroom and shallots, pappardelle pasta, marsala wine reduction, asparagus and shaved Parmesan cheese

VEAL TENDERLOIN MEDALLIONS

Cast iron seared veal medallions with shallot and garlic sautéed spinach, pancetta jus lie, ciliegine mozzarella and crispy prosciutto

VEAL TENDERLOIN "DHIAGLEV"

Grilled and sliced veal noisettes with caramelized apple, fingerling potatoes, cipollini onion, vegetable bouquet and Morel cognac reduction

DUETS

FILET & LOBSTER

Char-grilled filet mignon with butter and chardonnay-roasted Maine lobster tail, served with potato purée, duet sauce and vegetable bouquet

BRAISED SHORT RIB & SCALLOP

Pinot-braised beef short rib, brown butter seared Georges Bank scallops, celery root purée, perigueux sauce, poaches asparagus and Parmesan crisp

CHICKEN & SHRIMP

Poached chicken roulade, shallot and garlic-roasted tiger shrimp, tomato basil beurre blanc and asparagus

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Desserts

MAPLE BOURBON BREAD PUDDING

With vanilla cinnamon anglaise

CHOCOLATE LAVA CAKE

With a warm chocolate ganache, whipped cream and fresh berries

LEMON RICOTTA CHEESECAKE

With a blueberry and orange compote and crumbed pralines

CALLEBEAUT WHITE CHOCOLATE MOUSSE

With Griotte cherry, crystalized mint and dried meringue

CALLEBEAUT DARK CHOCOLATE POTS DE CREME

With whipped cream, candied orange and espresso

HOT FUDGE SUNDAE

With vanilla ice cream, chocolate ganache and whipped cream

FLOURLESS CHOCOLATE CAKE

With pistachio brittle and vanilla ice cream

VANILLA & RASPBERRY PANNA COTTA

With sugar tuile and raspberry gelee

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Bar service

*A bar set-up fee will be charged per bartender.
A bartender fee will be incurred per bar for up to four hours of service.*

HOST-SPONSORED BAR | PER PERSON

These packages include full bar setup and are designed to assist your budget guidelines. They are priced per Guest, and are charged based on the guaranteed or actual attendance, if higher.

FULL BAR - PREFERRED PREMIUM | FIRST HOUR 25

Gray Goose, Bombay Sapphire Gin, Seagram's V.O, Canadian Club, Kettle one, Gran D Mariner, Kahlua, Baily's, Countreu, Chambord, Midori, Sambuca, Knob Creek, Glenlivet, Hendrick Gin, Woodford Reserve, Drambuie, Johnny Red, Johnny Walker Black, Hennessy Cognac, Chivis Regal, along with bottled & draft beer and wines by the glass.

FULL BAR - PREFERRED CALL | FIRST HOUR 22

Jack Daniels, Titos Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's 7, Absolut, Smirnoff, Tanqueray Gin, Sky Vodka, Siesta Key Light & Dark Rum, Southern Comfort, Barcadi, Fireball, Johnny Walker Red, LTD Canadian Whiskey, Stoli, Jose Cuervo, Peach Schnapps, Apple Pucker, Malibu, Jim Beam, Triple Sec, Dewar's, along with bottled & draft beer and wines by the glass.

LIMITED BAR - BEER & WINE ONLY | FIRST HOUR 15

Draft Beers | Yuengling, Miller Lite, Michelob Ultra, Bud Light, Reef Donky APA, Sam Adams, Guinness

Bottle Beers | Yuengling, Yuengling Lite, Miller Lite, Michelob Ultra, Bud Light, Coors Light, Blue Moon, Stella Artois, Corona, White Claw, Lagunitas IPA, Corona Light

Wine | Pinot Noir, Pinot Grigio, Cabernet Sauvignon, Malbec, Merlot, Riesling, Sauvignon el blanc, Chardonnay, White Zinfandel , Champagne

HOSTED CASH BAR

Guests are responsible for purchasing their own drinks

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TERMS AND CONDITIONS

FOOD, WINE AND BEVERAGE

Tara Golf & Country Club is required to abide by the regulations enforced by the Florida State Liquor Commission. As such it is the policy of the club that any outside beverage may not be brought onto the premises. Your Food & Beverage Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections. Due to license restriction, all food and beverage items must be supplied and prepared by the club. Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplies and/or prepared by a party without the club's written approval.

ALCOHOL

Under Florida State Alcoholic Beverage Licensing Regulations, no Member or Guest shall be allowed to bring or remove alcoholic beverages from the club. No persons under the age of (21) twenty-one years old will be permitted to consume or handle alcohol. We encourage all Members and Guests to be in possession of a State issued photo identification. Regardless of age, proper identification is required. For the safety of your Guests, the club reserves the right to deny alcohol service to any person they feel has or may overindulge with alcohol.

LINENS

Tara Golf & Country Club provides white, ivory and black linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

ENTERTAINMENT AND DECOR

The ambiance of your function can be enhanced with flowers, music and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Food & Beverage Department. Tara Golf & Country Club will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti not provided by the club throughout the property.

AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

OUTDOOR FUNCTIONS

Tara Golf & Country Club reserves the right to make the final decision to use outdoor facilities in case of inclement weather by 5:00 p.m. the day prior to the event. Outdoor entertainment must be pre-approved.

ADDITIONAL SERVICE TEAM MEMBER(S)

Additional service Team Members can be made available for your specific needs at the following rates: Server at 115.00 each; and Captains at 165.00 each per every four (4) hour shift.

LATE NIGHT TEAM MEMBER(S) SURCHARGE

An additional charge for Team Members applies for functions that continue past the contracted times at the following rates: Servers 25.00 per hour each; Captains 50.00 per hour each

HOST INITIALS: _____

TERMS AND CONDITIONS

DEPOSITS

The amount above indicates the required deposit in order to confirm your function date and room. The deposit will be applied to your ending balance. Deposits are non-refundable unless a function of similar size can be booked in place of the original function. Deposits can only be refunded 90 days or prior to an event. However, the deposit may be held for an event of equal or greater value planned within the same calendar year.

GUARANTEES

The exact number of persons to be in attendance for all banquet functions must be given five (5) business days prior to the event. Up counts are due seventy-two (72) hours prior to the event. This number is not subject to reduction and is considered a financial commitment. The club will be prepared to serve 5% above the guaranteed number specified. If no final guarantee is received, we will consider the number indicated on the original contract to be the correct number of guests. Only Guests attending the dinner may attend the remainder of the function. Tara Golf & Country Club will guarantee menu prices for 60 days prior to the event. If you make your selections within 60 days of your event, we will honor the prices in effect at that time. Selections made prior to the 60-day period may increase in price due to market fluctuation. Tara Golf & Country Club will not increase menu prices more than 7% of the current Banquet Menu prices except for increases in product cost due to sharp market changes. In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Food & Beverage Manager in writing or by email by 12:00 noon, 72 business hours prior to the function date. This number will be considered a guarantee and is not subject to reduction. The club will not be responsible for service to more than 5% over and above the guarantee. Guarantees may not fall below 80% of the expected number of attendees. After the 72-hour period, guarantees may only be increased by 5%; please note that an additional 5% oversight will not be provided. If a guarantee is not given to the club on the date it is due, the original number on the contract will automatically become the guarantee.

SERVICE CHARGE & TAXES

A Service Charge of twenty percent (20%) and the required seven percent (7%) Florida Sales Tax will be added to all Food and Beverage charges.

PAYMENT POLICIES

Non-Member Club Event Club policy for payment of private functions held at the club by a Non-Member is as follows: The non-refundable deposit is required within seven days of your original request to guarantee your date. Full balance of the entire event including the consumption-based bar is due and payable upon the conclusion of the event. Payments may be made by check or credit or debit card. Should the full payment for any function not be received at the conclusion of the event, a 10% penalty charge will be added to the bill payable and an additional 2% per month for all outstanding balances.

CANCELLATIONS

In the event a function is cancelled giving less than seven business days, all cost incurred by Tara Golf & Country Club, including but not limited to: loss of business, purchases, preparation and administrative costs, the host will be billed at fifty percent of the contract price.

HOST INITIALS: _____

TERMS AND CONDITIONS

DAMAGES

The Patron will be responsible for any damage to the building, the club's equipment, decoration, or fixtures that may have been lost or damaged during the affair due to the activities of the Guests. All display and or decorations proposed by the patron shall be subject to approval of the club. No decoration shall be attached to club property by nails, tacks, glue, tape or any other permanent or damaging means. Any property of the Patron, the Patron's Guests or vendors brought on to the premises and left thereon, shall be at sole risk of the Patron. The Club will not be liable for loss or damage to any such property for any such reason. Any personal property, decorations, signs, banners, rental equipment and such, must be removed immediately preceding the event or within twenty-four hours (with pre notification of the Food & Beverage Manager).

LIABILITIES

In the event unforeseen circumstances arise and the club must be closed for reasons beyond the club's control, all attempts will be made to reschedule the event at the soonest time available to both the club and the Host. The club shall not be responsible for any failure to perform, which is attributable to federal, state or local municipal action or regulation, strikes or other labor disputes, fires, floods, hurricanes, acts of war or terrorism, riots, power outages or any other acts of God that is out of the control of the club. If, in the event of one of the above contingencies, the patron / host wishes to reschedule the event, and upon the removal of such interruption, performance shall be resumed at the specified and agreed upon rate. No food and/or beverage other than a wedding cake may be brought onto the premises without written permission from the club's management, delivery of the wedding cake must be prearranged with the Food & Beverage Manager. (A cake-cutting fee will apply). It is club policy, based on The Health Department Regulations of The Florida Department of Business Regulation, to prohibit the removal of leftover food and beverages from the club premises following your function. There will be NO exceptions.

EVENT CONCLUSION

Tara Golf & Country Club allows one ½ hour at the conclusion of the contracted ending time of the event for collection of personal belongings and exiting. If guests remain past this allowed time frame, there will be additional charges.

LOST AND FOUND

Tara Golf & Country Club does not accept any responsibility for the damage or loss of any merchandise or articles left in the club, prior to, during or following patron's event.

PRIVATE CLUB

Tara Golf & Country Club is a private club owned by its Members. A Non-Member engaging the use of the club is considered a Guest of the club. Deposit fees and advances do not suggest any extended rights or privileges to the club. The management reserves the right to deny or stop services and vacate the club's property if it is deemed in the interest and safety of the club.

HOST INITIALS: _____

TERMS AND CONDITIONS

1. The club is a private, secular institution and makes no affirmation of any particular religious faith. Therefore, in order to maintain this position and not infringe upon Member's and Guest's own beliefs, any anticipated religious content in an event must be pre- authorized with management.
2. The person executing this agreement expressly represents that he or she is over the 18 years of age.
3. The person executing this agreement will be held responsible for the guests following all club rules, including dress code, business attire is appropriate. Club Management reserves the right to define what is appropriate.
4. If a Member of the club contracts an event and is solely responsible for payment that function is exempt from a room charge. Functions contracted by Members are subject to a twenty percent (20%) service charge and the mandatory Florida seven (7%) sales tax.
5. The club does not permit the throwing of rice or birdseed inside our buildings or outside on club Property including parking areas. In addition, sparklers or fireworks are not permitted.
6. Smoking of cigarettes, pipes, and cigars are not permitted in any part of the facilities. Smoking is permitted outside only in designated area.
7. In order to obtain tax exemption status you must provide the club with a photocopy of your Florida Tax Exemption Certificate.
8. In accordance with State and County laws no person under the age of 21 shall be permitted to consume alcoholic beverages. All alcoholic beverages must be consumed on the premises of the club.
9. The club is a private club and therefore we do not allow Non-Member guests to "socialize" in the Grille Room or any other club facility during or after the event.
10. The club cannot be held responsible for any damage to decorative or personal items left on the club's property before or after the date of the event.
11. Additional charges: (where applicable)

Non-Member Functions Minimum - Lunch – Main Dining Room.....	
Non-Member Functions Minimum - Dinner – Main Dining Room.....	
Non-Member Function Minimum – Bonnie Room, Beau Room, Melanie Room.....	
Rental of Dance/ Set Up - SIZE _____.....	
Carver/Station Attendant.....	
Bartender fee.....	
Cake cutting fee – per person.....	
Overtime labor charge - per hour over scheduled time.....	
Ceremony fee – Events or ceremonies held on club grounds.....	
Outdoor seating.....	Rented at the host's cost
Additional Event Hour	
Fee per hour in advance.....	
Fee per hour at the time of event.....	
Additional Bar Set-Up.....	
Standard Linen in Color – Per Table.....	
Floor Length Linen – Per Table.....	Prices vary by selections
Specialty Linen - Per Table.....	Prices vary by selections

APPROVAL

HOST SIGNATURE: _____

By signing this agreement, i acknowledge that i read and understand the Banquet information and requirements information.

