

# BANQUETS & EVENTS



— THE CLUB AT —  
BAREFOOT BEACH



# BREAKFAST & BRUNCH



# BREAKFAST BUFFETS

## **BAREFOOT BEACH BREAKFAST CLASSICS**

### **\$28/PERSON**

Sliced Seasonal Fruit and Berries

Individual Plain and Fruit Yogurt

Assorted Fresh Baked Croissants, Danishes, Butter and Preserves

Assorted Dry Cereal, Whole Milk and Skim Milk

Selection of Assorted Bread and Bagels

Scrambled Eggs with Chives

Crisp Applewood Smoked Bacon and Breakfast Sausage

Cast Iron Breakfast Potatoes

*\*Select one of the following: Belgian Waffle, Pancake or Brioche French Toast\**

## **A LA CARTE ITEMS**

*(Please Select One of the Following In Addition to the Breakfast Buffet Selections)*

**Traditional Eggs Benedict** \$8 per person

**Brioche French Toast with Vermont Maple Syrup** \$5 per person

**Cheese Blintz with Berry Compote** \$6 per person

**Smoked Salmon Platter** \$8 per person

Served with Mini Bagels, Cream Cheese, Capers and Red Onion

**Assorted Dry Cereal** \$4 per person

Whole Milk and Skim Milk

## **OMELET STATION \$10 PER PERSON**

Chef Preparing Eggs and Omelet to Order

Accompanied with chefs selections of breakfast potatoes and crisp applewood smoked bacon and sausage links

## **PANCAKE STATION \$7 PER PERSON**

Chef Making Pancakes Per Order

Served with Whipped Chantilly, Pecans, Berries and Fruit Salsa

*Action Stations: Uniform Chef Fee \$150*

*This package requires a minimum of 30 Guests*

# BRUNCH BUFFETS

## **BEACHSIDE DELUXE**

\$55 PER PERSON

**Fresh Squeezed Orange Juice and Grapefruit Juice**  
**Freshly Brewed Coffee And Tea**  
**Sliced Seasonal Fruit and Berries**

### **Crispy Baby Field Greens**

Pomegranate, Feta, Pecans, Red Onions  
with a Meyer Lemon Dressing

### **Caesar Salad**

### **Heirloom Tomato & Fresh Mozzarella Salad**

Arugula, Basil, Balsamic Drizzle

### **Chef's Prepared Omelet Stations**

#### **Bacon and Sausage**

#### **Grilled Chicken Breast**

Lemon Risotto and Wild Mushroom Fricassee

#### **Chef's Seasonal Vegetables**

#### **Skillet Breakfast Potatoes**

Caramelized Onions, Rosemary, Thyme, Scallions

### **Chef's Choice Bakery Delights**

*Action Stations: Uniform Chef Fee \$150*

This package requires a minimum of 30 Guests

# LUNCH



# PLATED LUNCH

## TWO COURSE PLATED LUNCH SELECTIONS

### *CHOOSE 1 ENTREE*

#### **Free Range Chicken Breast \$35**

A la Carbonara, Spaghetti, Peas, Pancetta, Roasted Broccoli

#### **Herbed Bone in Pork Chop \$38**

Creamy Polenta, Braised Greens, Seasonal Vegetables, and Pork Jus

#### **Wild Caught Salmon \$35**

Tuscan Style Creamy Spinach, Blistered Tomatoes, Baby Garden Greens, Seasonal Vegetables

#### **Veal Cutlet Milanese \$35**

Arugula Salad, Cherry Tomatoes, Parmesan, Lemon Caper Sauce

#### **Gulf Grouper \$40**

Lemon Risotto, Petite Vegetables, Citrus Beurre Blanc

#### **5oz Filet Mignon \$45**

Creamy Pommes Puree, Seasonal Vegetables, Peppercorn Jus

#### **Vegetarian Option \$30**

Chef's Choice

### *DESSERT*

#### **(Choose 1)**

**Lemon Meringue Verrine | Key Lime Cheesecake  
Dark Chocolate Mousse | Hawaiian Macadamia Tart**

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# PLATED LUNCH

## IN ADDITION TO THE 2 COURSE PLATED LUNCH SELECTION

*Choose 1 of the Following to create a 3 Course Luncheon*

### **PANZANELLA SALAD** \$5 PER PERSON

Grilled Sourdough, Fresh Mozzarella, Tomatoes, Cucumbers,  
Red Onion, Balsamic Dressing

### **CAESAR SALAD** \$4 PER PERSON

Anchovy Dressing, Herb Croutons and Parmesan Cheese

### **BLOOMSDALE BABY SPINACH SALAD** \$4 PER PERSON

Soft Boiled Egg, Bacon Lardons, Frisee, Pancetta Vinaigrette

### **FLORIDA BABY MIXED GREENS** \$4 PER PERSON

Cherry Tomatoes, Cucumber, Red Onion, Choice of Dressing

### **KALE SALAD** \$5 PER PERSON

Pomegranates, Cranberries, Apples, Red Onions,  
Walnuts, Champagne Vinaigrette

### **TUNA NIÇOISE SALAD** \$6 PER PERSON

Egg, Haricot Verts, Olives, Potatoes, Red Onions,  
Cucumbers, Capers, Dijon Mustard Vinaigrette

### **CHEF'S SEASONAL SOUP** \$4 PER PERSON

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# LUNCH BUFFET

## **DELI LUNCHEON BUFFET**

\$30 PER PERSON

### **Mixed Green Salad**

Charry Tomatoes, Sliced Cucumbers, Red Onions,  
Shaved Radish, Italian Vinaigrette

### **Chopped Salad**

Romaine, Olives, Banana Peppers, Mozzarella, Red Onion,  
Cherry Tomatoes, Oregano Vinaigrette

### **Build Your Own Sandwiches**

Hand Carved Boars Head Turkey, Roast Beef, Ham, Oven Roasted Chicken Breast  
Assorted Sliced Cheeses  
Classic Condiments, Pickle Spears  
Assorted Breads: Wheat, White, Rye, Kaiser Rolls  
Potato Chips

### **Dessert**

Warm Baked Cookies

## **TEX-MEX LUNCHEON BUFFET**

\$35 PER PERSON

### **Cumin and Citrus Scented Coleslaw**

### **Tex-Mex Chicken Salad**

Romaine, Avocado, Tomatoes, Radishes, Red Onion, Cilantro Lime Dressing

### **Create Your Own Taco**

Shrimp, Fish, Beef Picadillo, Guajillo Rubbed Chicken Breast  
Flour and Corn Tortilla  
Classic Accompaniments: Pico de Gallo, Sour Cream, Guacamole,  
Onions, Cheddar Cheese, Chopped Lettuce  
Refried Beans  
Yellow Rice with Sofrito

### **Dessert**

Cinnamon Scented Churros

This package requires a minimum of 30 Guests



# LUNCH BUFFET

## **TASTE OF ITALY LUNCHEON BUFFET**

\$40 PER PERSON

### **Vegetable Minestrone Soup with Elbow Macaroni**

#### **Caprese Salad**

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Reduction

#### **Caesar Salad**

Parmesan Reggiano, Focaccia Croutons, White Anchovies

#### **Tagliatella**

Bolognese with Medley of Vegetables

#### **Chicken Piccata**

Penne Pasta with Roasted Vegetables and Marinara Sauce

#### **Assorted Italian Breads**

#### **Tiramisu**

## **CARIBBEAN LUNCHEON BUFFET**

\$40 PER PERSON

### **Island Inspired Soup of the Day**

#### **Jerk Chicken Salad**

Mixed Greens, Mango, Peppers & Ginger Dressing

#### **Island Style Coleslaw**

#### **Jerk Chicken Breast with Tamarind Jus**

### **Pan Seared Local Catch of the Day with Lime Coconut Beurre Monte**

#### **Pigeon Peas and Long Grain Rice**

#### **Roasted Seasonal Vegetables**

#### **Assorted Mini Cheesecake**

This package requires a minimum of 30 Guests

# LUNCH BUFFET

## **BAREFOOT GRILL LUNCHEON BUFFET \$35 PER PERSON**

### **Chef's Choice Soup**

#### **Mixed Greens**

Herb Vinaigrette and Bleu Cheese Dressing  
Penne Pasta Salad

### **Elbow Pasta Salad**

### **From The Grill**

#### **Chimichurri Marinated Chicken Breast**

#### **Flame Grilled Angus Burgers**

#### **Flame Grilled Hotdogs**

**Chimichurri Marinated Flank Steak** (additional \$5 per person)

### **Sides**

Smoked Bacon

Potato Salad

Roasted Seasonal Vegetables

Potato Chips

Sliced Assorted Cheeses, Assorted Bread and Classic Condiments

### **Dessert**

(Choose 2)

Lemon Meringue Verrine | Key Lime Cheesecake

Dark Chocolate Mousse | Hawaiian Macadamia Tart

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# HORS D'OEUVRES



# PASSED HORS D'OEUVRES

SELECT 2 FOR \$12, 3 FOR \$18, 4 FOR \$24 PER PERSON  
(PER HOUR)

## MEAT SELECTIONS

Sliced Beef Tenderloin Crostini  
with Roquefort Bleu Cheese  
Antipasto Skewer  
Beef or Chicken Egg Rolls  
Cocktail Meatballs  
Beef Tartare  
Thai Chicken Skewers with Peanut Sauce  
Chicken Pot Stickers  
Pancetta Wrapped Dates with Blue Cheese  
Beef Skewers with Creamy Horseradish  
Prosciutto Wrapped Melon Skewers  
Lamb Lollipops with Salsa Verde (Market Price)

## SEAFOOD SELECTIONS

Scallops Wrapped in Bacon  
Shrimp Cocktail  
Grouper Ceviche  
Fresh Florida Lobster Summer Roll  
Maryland Mini Crab Cakes  
Crab Salad on a Cucumber  
Grilled Marinated Shrimp Skewers  
Coconut Shrimp  
Smoked Salmon Blini with Caviar  
Deviled Eggs with Caviar  
Oyster Rockefeller  
Tuna Cucumber Poke  
Salmon Tartare Lomi Lomi

## VEGETARIAN SELECTIONS

Tomato & Mozzarella Skewers  
Vegetable Crispy Spring Rolls  
Raspberry and Brie in Filo  
Herded Goat Cheese on Crostini  
Mini Arancini with Marinara  
Feta & Hummus on a Cucumber  
Balsamic Tomato Bruschetta  
Wild Mushroom Tart

Price Does Not Include a 20% Service Charge and 7% Sales Tax

# RECEPTION DISPLAYS

## **RAW BAR SELECTIONS**

Medium, Large or Jumbo Cocktail Shrimp  
Cocktail Crab Claw  
Cocktail Snow Crab Claw  
King Crab  
Snow Crab  
Lobster Knuckles & Claws  
Oyster on the Half Shell  
*Market Price*

## **RECEPTION SELECTIONS** **Garden Vegetable Display**

\$8 per person  
Grilled & Roasted or Raw Fresh Vegetables, Cilantro Ranch,  
Hummus, Guacamole, Pita Bread

## **CHARCUTERIE & CHEESE DISPLAY**

\$18 per person  
Selections of Imported & Domestic Cheeses,  
Assortment of Salumi's, Grilled Rustic Bread & Crackers

## **CHEESE & FRUIT DISPLAY**

\$12 per person  
Assorted Domestic & Imported Cheeses with Fresh Seasonal Fruit

Price Does Not Include a 20% Service Charge and 7% Sales Tax

# DINNER



# A LA CARTE DINNER

## 3 COURSE PLATED DINNER SELECTIONS

*Choose One First Course and One Second Course*

### **Chilled Tomato Gazpacho**

Crème Fraiche and Fried Basil

### **Lobster Bisque**

Lobster Essence

### **Vichyssoise**

Leek, Potato, Peas, Myers Lemon, Pea Tendrils

### **Florida Baby Mixed Greens**

Cherry Tomatoes, Cucumber, Red Onions, Choice of Dressing

### **Panzanella Salad**

Grilled Sourdough, Fresh Mozzarella, Tomatoes, Cucumbers, Red Onion, Balsamic

### **Little Gem Caesar Salad**

Herb Focaccia Croutons and White Anchovy Dressing

### **Kale Salad**

Radishes, Red Onion, Herb Croutons, Pecorino Cheese, Creamy Cashew Dressing

### **Bloomsdale Baby Spinach Salad**

Soft Boiled Egg, Bacon Lardons, Frisee, Pancetta Vinaigrette

### **Maryland Crabcakes**

Braised Creamy Cabbage, Remoulade, Pancetta Crumbles

### **Duck Leg Confit**

Tri Color Salad, Citrus Segments, Fig Gastrique

### **Red Wine Braised Short Rib**

Creamy Pommies Puree, Seasonal Vegetables, Braising Jus Reduction

### **Seared Ahi Tuna**

BLT Style Bacon, Grilled Baby Gem, Heirloom Tomatoes, Basil Aioli

### **Diver Scallop**

Lemon Risotto, Petite Vegetables, Creamy Lemon Caper Sauce

### **Saffron Risotto**

Parmesan & Asiago Cheese, Pea Tendrils, Olive Oil

### **Vegetarian Options**

Chef's Choice

This package requires a minimum of 30 Guests

# A LA CARTE DINNER

*CHOOSE UP TO 2 ENTREES*  
50 GUEST MINIMUM  
CHEF'S CHOICE VEGETABLE AND STARCH

## ***FROM THE LAND AND THE SEA***

**Florida Mahi Mahi** \$65 per person

Lime Rice Pilaf, Petite Vegetables, Mango Pineapple Relish

**Red Wine Beef Braised Short Rib** \$75 per person

Horseradish Mashed Potato, Harvest Vegetables, Braising Jus

**Kurobota Double Bone In Pork Chop** \$75 per person

Creamy Mascarpone Polenta, Braised Bacon Greens,  
Mostarda Pork Jus

**12 oz Aged Rib Eye** \$95 per person

Yukon Gold Potato Mousseline, Petite Vegetables, Beef Jus

**7 oz Filet Mignon** \$90 per person

Herb Potato Fondant, Chef's Seasonal Vegetables,  
Sautéed Greens, Steak Diana Sauce

**Miso Glazed Chilean Seabass** \$80 per person

Creamy Pommies Puree, Garlic Spinach, Miso Glaze

**Gulf Grouper** \$80 per person

Lobster Risotto, Chef's Seasonal Vegetables, Citrus Beurre Blanc

**Diver Scallop** \$80 per person

Parmesan Risotto, Chef's Vegetables, Creamy Lemon Garlic Sauce

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests



# A LA CARTE DINNER

*CHOOSE UP TO 2 ENTREES*  
50 GUEST MINIMUM  
CHEF'S CHOICE VEGETABLE AND STARCH

## ***FROM THE SKY***

**Quail** \$65 per person

Farrotto, Haricot Verts, Whole Grain Mustard Pan Sauce

**Heritage Half Chicken or Chicken Breast** \$65 per person

Mushroom Orzo Risotto, Brussel Sprouts, Lemon Chicken Jus

## ***DUO ENTREES***

**Bone in Ribeye & Jumbo Prawns** \$95 per person

Pommes Boulangere, Pancetta & Onions, Sauteed Greens,  
Seasonal Vegetable, Classic Sauces

**Grouper & Filet** \$100 per person

Pommes Puree, Chefs Seasonal Vegetables, Citrus Beurre Blanc

**Filet Mignon & Lobster** \$105 per person

Potato Pave, Chefs Seasonal Vegetables and Classic Sauces

## ***VEGETARIAN OPTIONS***

**Potato Gnocchi & Seasonal Vegetables** \$60 per person

Choice of Tomato or Cream Based Sauce

**English Pea Risotto** \$65 per person

Petite Vegetables, Shaved Pecorino Romano

**Hand Cut Tagliatelle** \$65 per person

Choice of Tomato or Cream Based Sauce  
Seasonal Vegetables, Fresh Herbs

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# DINNER BUFFETS

## **TURTLE'S NEST BUFFET**

*\$60 PER PERSON*

### **SALADS**

#### **Bloomsdale Baby Spinach Salad**

Soft Boiled Egg, Bacon Lardons, Cherry Tomatoes,  
Frisee, Pancetta Vinaigrette

#### **Tossed Casear Salad**

Herb Croutons, Shaved Parmesan, Anchovy Dressing

### **ENTREES**

#### **Seared Chicken Breast**

Wild Mushroom Veloute

#### **Florida Mahi Mahi**

Mango Pineapple Relish

#### **Wild Rice Pilaf**

#### **Chefs Seasonal Vegetables**

#### **Bread Display**

Artisan Local Breads, Assorted Rolls, Butter and Oil

#### **Dessert Display (Choose 2)**

Lemon Meringue Verrine | Key Lime Cheesecake  
Dark Chocolate Mousse | Hawaiian Macadamia Tart

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# DINNER BUFFETS

## ***SANDY SHELL BUFFET***

*\$80 PER PERSON*

### **SALADS**

#### **Tossed Caesar Salad**

Herb Croutons, Shaved Parmesan, Anchovy Dressing

#### **Bloomsdale Baby Spinach Salad**

Soft Boiled Egg, Bacon Lardons, Cherry Tomatoes,  
Frisee, Pancetta Vinaigrette

#### **Assorted Cheese & Fruit Display**

Artisan Imported & Domestic Cheeses,  
Sliced Fruit & Berries, Local Honey

### **ENTREES**

#### **Seared Chicken Breast**

Roasted Cauliflower with a Chicken Veloute

#### **Herb Breaded Snapper**

Piccata Style with Roasted Broccoli

#### **Chefs Seasonal Vegetables**

#### **Potato Pave**

### **BREAD DISPLAY**

Artisan Local Breads, Assorted Rolls, Butter and Oil

### **DESSERT DISPLAY**

(Choose 2)

Lemon Meringue Verrine | Key Lime Cheesecake  
Dark Chocolate Mousse | Hawaiian Macadamia Tart

Price Does Not Include a 20% Service Charge and 7% Sales Tax  
This package requires a minimum of 30 Guests

# DINNER BUFFETS

## ***GULF SHORES BUFFET***

*\$100 PER PERSON*

### **SALADS**

#### **Tossed Caesar Salad**

Herb Croutons, Shaved Parmesan, Anchovy Dressing

#### **Chilled Seafood Display**

Oyster On The Half Shell, Cocktail Shrimp  
Cocktail Sauce, Horseradish, Lemon Wedges

#### **Display Of Antipasto Butcher Block**

Selection of Gourmet Cheese & Charcuterie, Pickled Vegetables, Crudit ,  
Hummus, Guacamole, Buttermilk Ranch, Pita Bread

### **ENTREES**

#### **Slow Roasted Prime Rib**

Cheddar Chive Biscuit with Creamy Horseradish, Au Jus

#### **Maple Glazed Salmon**

Roasted Cauliflower

#### **Seared Chicken Breast**

Roasted Parmesan Broccoli

#### **Creamy Pomes Puree**

#### **Chefs Seasonal Vegetables**

### **BREAD DISPLAY**

Artisan Local Breads, Assorted Rolls, Butter and Oil

### **DESSERT DISPLAY**

(Choose 2)

Lemon Meringue Verrine | Key Lime Cheesecake  
Dark Chocolate Mousse | Hawaiian Macadamia Tart

This package requires a minimum of 30 Guests

# DINNER BUFFETS

## ***STATION BUFFET \$95 PER PERSON***

### **Select Three Appetizers**

Scallops Wrapped in Bacon

Balsamic Tomato Bruschetta

Deviled Eggs with Caviar

Cocktail Meatballs

Florida Crab Cake

Coconut Shrimp

Smoked Salmon Blini with Caviar

Pancetta Wrapped Dates with Blue Cheese

### **Artisan Charcuterie and Cheese Display**

Selection of Import & Domestic Cheeses, Assortment of Salumi's,  
Berries, Pickles and Crackers

### **Iced Seafood Display**

Citrus Prawns, Oyster in the Half Shell, Horseradish, Cocktail Sauce

### **Select 2 from the following.**

#### **Slow Roasted Prime Rib**

Cheddar Chive Biscuit with Creamy Horseradish, Au Jus

#### **Oven Roasted Heritage Chicken**

Roasted Cauliflower with a Chicken Veloute

#### **Pasta Action Stations**

Choice of 2 Pastas: Angel Hair, Linguini, Spaghetti, Penne, Fettuccini

Choice of 2 Sauces: Alfredo, A la Vodka, Marinara, Basil Pesto, Bolognese

Choice of 2 Proteins: Diced Chicken, Shrimp, Crab

#### **Risotto Station**

Seasonal Vegetables, Chicken, Shrimp, Crab, Applewood Smoked Bacon,  
Spinach, Tomatoes, Mushrooms, Cheese

#### **Seared Salmon**

Maple Mustard Glaze with Roasted Asparagus

#### **Herb Breaded Snapper**

Piccata Style with Roasted Broccoli

#### **Dessert Station**

Chef's Choice of Assorted Desserts

# CARVING STATIONS

*Offered in Addition to Dinner Buffets*

*Uniform Chef Fee \$150, 30 Person Minimum*

## **FROM THE LAND**

### **Slow Roasted Herb Prime Rib**

Cheddar Chive Biscuit with  
Creamy Horseradish, Au Jus  
\$25 per person

### **Citrus Brined Pork Loin**

Potato Roses with Orange Glaze  
\$18 per person

### **Prime Beef Tenderloin**

Potato Pave with Beef Jus  
\$28 per person

### **Heritage Chicken**

Roasted Cauliflower  
with Chicken Veloute  
\$20 per person

### **Rosemary Crusted Rack of Lamb**

Honey Roasted Carrots  
with Tzatziki Sauce  
\$25 per person

### **Whole Suckling Pig**

Apple Coleslaw with Pork Jus  
\$15 per person

## **FROM THE SEA**

### **Seared Salmon**

Maple Mustard Glaze  
with Roasted Asparagus  
\$18 per person

### **Herb Breaded Snapper**

Piccata Style with Roasted Broccoli  
\$20 per person

### **Grilled or Seared Grouper**

Lemon Caper Beurre Blanc with  
Seasonal Roasted Vegetables  
\$24 per person

### **Seared Scallops**

Creamy Lemon Garlic Sauce  
with Rustic Mashed Potatoes  
\$21 per person

# INTERACTIVE STATIONS

*Offered in Addition to Dinner Buffets*

*Uniform Chef Fee \$150, 30 Person Minimum*

## **RISOTTO STATION**

\$20 per person

Seasonal Vegetables, Chicken, Shrimp, Crab, Applewood Smoked Bacon,  
Spinach, Tomatoes, Mushrooms, Cheese

## **PASTA STATION**

\$22 per person

*Choice of 2 Pastas:* Angel Hair, Linguini, Spaghetti, Penne, Fettuccini  
*Choice of 2 Sauces:* Alfredo, A la Vodka, Marinara, Basil Pesto, Bolognese  
*Choice of 2 Proteins:* Diced Chicken, Shrimp, Crab

## **SKEWER STATION**

EVOO GRILL: CHOICE OF 3

\$25 per person

Beef Skewers, Shrimp Skewers, Salmon Skewers, Mahi Skewers,  
Grouper Skewers, Chicken Skewers, Vegetable Skewers

## **TACO STATION**

\$25 per person

Marinated Churrasco Steaks, Chicken, Shrimp, Roasted Onions & Peppers, Lime  
Classic Condiments: Cheddar, Guacamole, Pico Di Gallo,  
Jalapeno Peppers, Sour Cream  
Warm Flour & Corn Tortilla

## **BELGIAN YUMMIES ICE CREAM SUNDAE BAR**

\$12 per person

Vanilla & Chocolate Ice Cream  
Caramel Sauce, Chocolate Sauce, Raspberry Sauce  
Assorted Candies, Chopped Nuts

# BAR PRICING

## Consumption Bar

Charges are based on a per drink basis. This is an open bar stocked with your choice of liquor package and house wine selection. Specialty wines, beers or liquors may be added to the bar at additional cost. The final bill of the bar will be based on actual consumption at the end of the event.

## Credit Card Bar

Guests may purchase drinks individually with a credit card.

## Hourly Bar

This is the open bar stocked with your choice of liquor package and house wine selection. The pricing below is based on a four-hour bar minimum. Request for shots will not be granted for hourly bar selections. The bar package is charged for adult guests only.

## Premium Brand Bar

\$70++ per adult for 4-hour event

## Call Brand Bar

\$65++ per adult for 4-hour event

## Well Brand Bar

\$60++ per adult for 4-hour event

## Children Soft Drink Package

\$10++ per child for 4-hour event

## Beer & Wine Only Bar

This is a beer and wine only package with your choice of house wine, domestic and import beer.

\$50++ per adult for 4-hours

\$45++ per adult for 3-hours

## Champagne Toast

(6 glasses per bottle)

House Champagne, Louis Charles...\$30++ per bottle

Moet & Chandon Imperial, France...\$91++ per bottle

Vueve Clicquot Ponsardin, France...\$120++ per bottle

## Beverage Pricing

Well Brands...\$10++

Call Brands...\$12++

Top Brands...\$14++

Rocks/Martini Upcharge Per Drink...  
\$3++

Domestic Beer...\$6++

Import Beer...\$7++

House Wines...\$11++

Soft Drinks...\$3.50++

## Liquor Brands

Premium Brands

Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Johnny Walker Black Scotch Whiskey, Don Julio Silver Tequila, Makers Mark Bourbon, Crown Royal Whiskey

## Call Brands

Tito's Vodka, Tanqueray Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch Jameson Irish Whiskey, Johnny Walker Red Scotch Whiskey, Jose Cuervo Tequila, Jim Beam Bourbon Whiskey, Jack Daniels Whiskey, Canadian Club Whiskey

## Well Brands

Lukusowa Vodka, Georgi Gin, Ron Carlos Rums, Topaz Tequila, Clan McGregor Scotch/Irish, and Early Times Bourbon/Whiskey

## Beer Brands

Domestic Brands

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

## Import Brands

Blue Moon, Stella, Heineken, Corona, Yuengling





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