

THE VAULT Bar Information

ALCOHOL

The sale and service of all alcoholic beverages are regulated by the Florida State Division of Alcoholic Beverages and Tobacco. Tiburón Golf Club is responsible for the administration of those regulations. No alcoholic beverages may be brought into the club or on the course, at any time. In addition, no food may be brought into the club for any catered events. Florida law requires all alcohol service to end at 2 am.

OPEN CONSUMPTION BAR PRICES PER DRINK

PREMIUM BRANDS 15

Vodka: Grey Goose & Ketel One
Gin: Bombay Sapphire & Tanqueray
Tequila: Patron Silver
Rum: Myers & Mount Gay
Scotch: Chivas Regal
Whiskey: Crown Royal
Bourbon: Maker's Mark

CALL BRANDS 13

Vodka: Absolut
Gin: Beefeater
Rum: Captain Morgan
Scotch: Dewar's
Whiskey: Seagram's 7 & VO
Bourbon: Jack Daniels
Tequila: José Cuervo Tradicional

WELL BRANDS 12

Vodka: New Amsterdam
Gin: New Amsterdam
Rum: Cruzan
Scotch: Ballantine Scotch
Whiskey: Canadian Club
Bourbon: Jim Beam
Tequila: José Cuervo Especial

BOTTLED WINES 42

Trinity Oaks Cabernet Sauvignon
Trinity Oaks Pinot Grigio
Trinity Oaks Chardonnay
Trinity Oaks Merlot
Trinity Oaks Pinot Nior

HOUSE WINE BY THE GLASS 11

All Varietals

(WINE LIST AVAILABLE UPON REQUEST)

BOTTLED DOMESTIC BEERS 7

Budweiser, Bud Light, Coors Light,
Miller Lite, Michelob Ultra,
Sam Adams, O'Doul's

BOTTLED IMPORTED BEERS 9

Amstel Light, Heineken, Heineken
Light, Corona, Corona Light
Beck's N/A, Guinness

SOFT DRINKS 4

Coke, Diet Coke, Sprite, Ginger Ale
Tonic, Club Soda, Orange Juice,
Cranberry Juice, Grapefruit Juice,
Lemonade

TIBURÓN GOLF CLUB

HOSTED HOURLY BAR INFORMATION

This is an open bar stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. The pricing below is based on a four hour bar minimum. This bar package is charged for all adult guests. Should additional bar service be requested, at the end of the allocated event time, additional charges will apply. Prices are subject to 7% sales tax & 24% Service Charge.

PREMIUM BAR

\$32 per person for the first hour/ \$14 per person for each additional hour
(\$74 per person for a four-hour event)

CALL BRAND BAR

\$30 per person for the first hour/ \$14 per person for each additional hour
(\$66 per person for a four hour event)

WELL BRAND BAR

\$26 per person for the first hour/ \$10 per person for each additional hour
(\$56 per person for a four hour event)

BEER & WINE ONLY

\$18 per person for the first hour/ \$8 per person for each additional hour
(\$42 per person for a four hour event)

ADDITIONAL INFORMATION

If a special wine, liquor, or beer is desired for your event and is not currently on our beverage list, arrangements must be made at least one month prior to the event. Additional fees will apply. An open consumption bar may be used in combination with a cash bar if requested.

Alcohol prices & available brands are subject to change without notice. The sale & service of all alcoholic beverages is regulated by the state of Florida. Tiburón Golf Club is responsible for the legal & safe dispensing of alcohol; therefore, no outside alcohol may be brought onto Tiburón property. As Tiburón promotes responsible alcohol consumption, requests for shots will not be granted.

Management will monitor alcohol consumption and reserves the right to refuse bar service to anyone at anytime.

THE VAULT RECEPTION MENU

Priced per 24 pieces

PHILLY BEEF CHEESESTEAK EGGROLLS

Julienne provolone and scallions with mustard sauce on the side 135

TIBURÓN'S NOW FAMOUS HAND BREADED BUTTERMILK TENDERS

Buttermilk brined and hand breaded secret sauce 95

WARM SWEET CINNAMON & SALTED BAVARIAN PRETZEL DUET DISPLAY

Beer cheese sauce, mustard-sherry vinegar aioli and white chocolate cinnamon ganache 100

CANDIED BACON & SCALLION DEVILLED EGGS GF

Candied black pepper and brown sugar bacon, paprika and sweet relish 70

MINI JUMBO LUMP MARYLAND STYLE CRAB CAKES

Charred lemons, garlic-bay spiced citrus aioli and micro herbs 192

BOAR'S HEAD MINI DELI SANDWICH SLIDER DISPLAY

Assorted deli meats and cheeses on artisan baked challah rolls with trio of sauces on side 132

BACON CHEESEBURGER & CRISPY BUTTERMILK CHICKEN SLIDER DUET

Artisan challah rolls, with condiments on side 145

WARM CAJUN ROASTED OR CHILLED COCKTAIL JUMBO SHRIMP DISPLAY GF

Charred lemons, pickapepper-garlic aioli or Key Lime cocktail sauce 120

TIBURÓN'S FAMOUS JUMBO CHICKEN WINGS GF

BBQ, Cajun, Buffalo or Parmesan-Garlic served with your choice of sauce, carrots and celery 110

Reception Enhancements Priced per Person in Attendance

DUET OF HOUSE MADE GOURMET POTATO CHIPS GF

Cajun-ranch and garlic parmesan with green goddess and warm gorgonzola fondue 12

THE VAULT ULTIMATE CHARCUTERIE & CHEESE BOARD DISPLAY

Uniquely presented on individual cheese boards with chef's choice of prosciutto, Artisan Salumi, Sopressa Sausage and Capicola paired with trio of artisan cheeses, with sticky raisins, assorted grapes, fig-orange jam, gourmet crackers and accompaniments 37.5

ULTIMATE CHILLED SEAFOOD DISPLAY GF

Chilled poached shrimp, East coast oysters and key lime scented jumbo green lip mussels, with trio of dips, black pepper mignonette, tabasco and lemon 59

THE EUROPEAN CHEESE BOARD DISPLAY

With assorted crackers and appropriate accompaniments 18.5

GF Gluten Free Items

An additional 7% sales tax and 24% service charge will be added to all functions