

Tiburón Golf Club

Catering Menus

Executive Chef: Brent Moore

Catering and Event Manager: Kathy Zalewski



Tiburón Golf Club Event Information

Event Spaces

The Melbourne

The Melbourne is Tiburón Golf Club's main event room, located on the lower level of the Tiburon Clubhouse. It offers magnificent views of Tiburón's Gold golf course and features an adjacent covered patio, complete with fire pit. The Melbourne can accommodate up to 150 guests for a seated function and 175 guests for a standing reception.

Room Rental Fee: \$500

Private Dining Room

The Private Dining Room is located directly across from The Melbourne. It offers gorgeous views of the golf course & The Ritz-Carlton Golf Resort. It can accommodate up to 30 people for a seated event and can be configured to accommodate intimate luncheons, receptions, and dinners as well as business meetings.

Room Rental Fee: \$300

Club Room

The Club Room is located adjacent to the Tiburon Clubhouse. It is a beautiful room that overlooks the golf course and The Ritz-Carlton Golf Resort. The Club Room is an ideal space for a private reception, luncheon, dinner or a business meeting. The room features a covered balcony with patio seating. The room can accommodate 100 for a seated event and up to 125 for a reception.

Room Rental: \$500

Includes the Use of a Screen & Wireless Internet.

Sydney's Pub

Sydney's Pub is the signature restaurant located, on the upstairs level, of the Tiburón Clubhouse. It is available for private rental and special events depending upon the event date & time. The Pub can accommodate up to 60 guests inside and has a balcony, with additional seating, for 28 guests.

Room Rental Fee: Based on availability and Date & Time of Event

The Back Lawn

The Back Lawn is the ideal location for a wedding ceremony, a cocktail reception, lunch, or even a plated dinner. The Back Lawn features gorgeous



views of the golf course and is located just outside The Melbourne. The Back Lawn is perfect for intimate events and larger functions.

Site Fee: \$1,000 (Set-Up Fees Vary Depending Upon the Event)

Tiburón Golf Club Information & Policies

Event Décor

Tablecloths in ivory, black or white and napkins, in a variety of colors, are included at no additional cost. Votive candles are also included. Your catering manager can assist you in planning and selecting any additional décor items to enhance your event. Tiburón Golf Club works with a variety of vendors, throughout the community.

Guaranteed Guest Count

A guaranteed guest count is required three business days prior to the date of your event. This is the number of guests you will be charged for even if fewer guests attend. If the number of attendees exceeds your guarantee, you will be charged accordingly. If your catering manager is not informed of the guaranteed guest count, the initial expected number of guests noted on the contract will become the guarantee.

Event Fees

- A fee may apply if your event doesn't meet the minimum number of guests required. Your catering manager will inform you of this, and it will be noted on your banquet event order(s).
- Chef attendant fees of \$75 per attendant, per hour, may apply to your function, and will be noted on your banquet event order(s).
- A bartender fee of \$100 per bartender will apply. Tiburón Golf Club staffs one bartender for every 25 guests to ensure excellent service is provided.
- Fees ranging from \$200 to \$400 may apply for any food and beverage set-up on the course and/or in one of our event spaces. Your catering manager will review all pricing and fees with you.
- Valet Parking is required for all evening functions. It will be priced according to the size of your event.



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.

Weather Call for Outdoor Functions

A weather call, for morning events, will be made at 6:00 PM, by the Host, the evening prior to the event. If the Catering Manager is unable to get in touch with the host by 6:00 PM, the Catering Manager will make the call.

A weather call, for an afternoon event, will be made, at 9:00 AM, by the Host. If the Catering Manager is unable to get in touch with the Host at that time, the Catering Manager will make the Call.

A weather call, for an evening event, will be made, at 3:00 PM, by the Host. If the Catering Manager is unable to get in touch with the Host at that time, the Catering Manager will make the call.

Tiburón Golf Club may override the decision of the Host, if the forecasted weather poses any danger or threat to the guests and/or the Ladies and Gentlemen of the Tiburón Golf Club.

A 6% Florida Sales Tax & a 22% Gratuity Will Be Added to All Events



Tiburón Golf Club Hor D'Oeuvres Menu

Hors D'oeuvres Displays

(Price per Person)

Assortment of Artisanal Cheeses with Flatbreads & Breadsticks \$9

Vegetable Crudités, Gorgonzola Dip & Spinach-Artichoke Dip \$7

Antipasto Display with Grilled Vegetables, Cured Meats, Imported Cheeses \$12

House-Made Dip Display with Tortilla Chips & Vegetable Crudité \$10

*Hummus, Olive Tapenade, Pico de Gallo, Spinach-Artichoke, Guacamole,
Edamame Hummus, Spicy Roasted Vegetable, Buttermilk Ranch &
Balsamic Vinaigrette (Choice of Three)*

Shrimp Cocktail, Cocktail Sauce & Tiburon Mustard \$14

Smoked Salmon Display \$16

Smoked Seafood Display \$16

Kona Coffee Crusted Yellow-Fin Tuna with Roasted Rice Vinegar \$16

Seafood Display with Raw Oysters, Shrimp & Crab Claws (Market Price)

Passed Hors D'oeuvres

(Price per Piece)

Pecan-Crusted Chicken Satay with Gingered Honey Mustard \$3

Duck Confit & Brie Crostini with Bing Cherry Marmalade \$3.50

Slow Roasted Bosc Pears with Florida Honey & Applewood Smoked Bacon \$2

Italian Sausage & Boursin Cheese Stuffed Crimini Mushrooms \$2.50

Roasted Mushrooms with Blue Crab, Leeks, Sweet Corn & Apple Wood Smoked Bacon \$3

House-Made Fried Mozzarella with Tomato-Olive Relish \$3

Coconut Shrimp with Orange-Sweet Chili Sauce \$3

Potato Latkes with Goat Cheese & Slow Roasted Tomato "Jam" \$2

Potato Latkes with Pastrami Smoked Salmon & Red Onion Crème Fraiche \$3

Potato Latkes with Red Onion Crème Fraiche, American Caviar & Chives \$4

Grilled Gruyere Sandwiches with Roasted Tomato Spread \$3

Bacon-Wrapped Florida Shrimp with Chipotle Barbeque Sauce \$4

Mac & Cheese Poppers with Ham \$3

Lobster Mac & Cheese Fritters \$4

Mini Crab Cakes with Spicy Remoulade \$4



Stationed Hors D'oeuvres

(Price per Person)

Buffalo Chicken Wings, Celery & Blue Cheese \$8

Buffalo Shrimp, Celery & Blue Cheese \$10

BBQ Pork Sliders with House-Made Pickles \$7

Crab Cake Sliders with "Quick" Pickle Tartar Sauce \$9

Maine Lobster Salad Sliders with Baby Arugula \$12

Cheeseburger Sliders with Red Onion Marmalade & Horseradish Cheddar \$8

Wagyu Sliders with Roasted Sweet Peppers, Arugula & Fresh Mozzarella \$10



Tiburón Golf Club Event Lunch Menus

Lunch Buffet Selections

(Minimum of 25 Guests - Price per Guest)

Golfer's Barbecue

Artisan Green Salad, Tomatoes, Carrots & Cucumbers; Choice of Dressing

Grilled Chicken Breasts

Chargrilled Hamburgers & Kosher Hot Dogs

Sliced Imported & Domestic Cheeses

Display of Lettuce, Tomatoes, Red Onion & Pickles

Red Skin Potato Salad

Southern-Style Baked Beans

Assorted Kettle Potato Chips

Freshly Baked Cookies & Brownies

\$30

Southern Barbecue

Fresh Fruit Salad

Traditional Coleslaw

Macaroni Salad

Braised Collard Greens with Applewood Smoked Bacon

Pork Barbecue with House-Made Pickles

Grilled Chicken Breasts

Brioche Rolls & Display of Lettuce, Tomatoes, Red Onion & Pickles

House-Made Old Bay Potato Chips

Freshly Baked Cookies & Brownies

\$30

Tiburón Gourmet

Chef's Selection of House-Made Soup

Fresh Fruit Salad

Cobb Salad with Grilled Chicken Breasts & Choice of Dressing(s)

Assorted Deli Wraps and Mini Sandwiches

Assorted Kettle Potato Chips

Freshly Baked Cookies & Brownies

\$28



Mediterranean

Artisan Green Salad with Artichokes, Kalamata Olives,
Feta Cheese, Grape Tomatoes, Pine Nuts & Fresh Herb Vinaigrette
Roasted Salmon with Sun-Dried Tomatoes, Grilled Lemon & Oregano
Baked Ziti with Sweet Peppers, Local Italian Sausage,
Fresh Mozzarella & Ricotta Cheese
Broccoli with Fried Garlic & Grana Padano
Roasted Chickpeas with Sautéed Greens
Rosemary Focaccia
Tiramisu
\$37

Southwestern

Artisan Green Salad with Avocado, Grilled Red Onion, Heirloom Tomatoes
& Smoked Jalapeno Ranch
Gulf Shrimp Ceviche with House-Made Tortilla Chips
Taco Bar with Spicy Braised Chicken Breast & Ground Beef
Flour Tortillas, Sour Cream, Pico de Gallo, Guacamole, Queso Fresco, Shredded Lettuce
Pork Tamales
Roasted Poblano Polenta with Cotija Cheese
Black Bean & Corn Salad with Cilantro & Lime
Dulce de Leche Cupcakes
\$39

Tiburón Deli

Chef's Selection of House-Made Soup
Fresh Fruit Salad
Rotini Pasta Salad
Albacore Tuna Salad & Walnut Chicken Salad
Display of Freshly Sliced Boar's Head® Deli Meats
Including Roasted Turkey, Ham, & Roast Beef
Imported & Domestic Cheeses Served with an
Assortment of Bread & Condiments
Freshly Baked Cookies & Brownies
\$29



Plated Lunch Menus

All Plated Lunch Selections include
Rolls & Butter, Choice of a Small House or Caesar Salad,
Choice of Entrée, & Choice of Plated Dessert.

Entrée Selections

(All Entrees are accompanied with Choice of Seasonal Vegetable & Starch)

Chicken Saltimbocca, Prosciutto, Wild Mushrooms & Fried Sage
Chicken Francaise, Mandarin Orange Butter
Parmesan Crusted Chicken, Roasted Tomato, Onion & Pancetta Ragu
Sautéed Chicken Breast Chasseur with Tomatoes, Mushrooms & Chablis Sauce
Roasted Pork Loin with Romesco Sauce
Jamaican Jerk Pork Loin with Mango Chutney
\$32 per Guest

Roasted Airline Chicken, Green Peppercorn Sauce & Dried Apricots
Roasted Airline Chicken, Mango-Balsamic Glaze
Mustard & Herb Crusted Pork Tenderloin with Roasted Shallot Jus
Roasted Salmon, Creamy Truffle Mustard Sauce with Tarragon
Grilled Salmon with Grapefruit Bearnaise
Tandoori Spiced Salmon with Cucumber Raita
\$34 per Guest

Pan Roasted Snapper, Citrus Brown Butter
Basil Pesto Marinated Mahi Mahi with Roasted Tomato Butter
Lightly Blackened Mahi Mahi, Mango Butter & Fruit Salsa
Coconut Crusted Mahi Mahi with Sweet Chili-Orange Glaze
Black Pepper & Coffee Crusted Hanger Steak
\$37 per Guest



Choice of Starch

Applewood Smoked Bacon & Scallion Yukon Potato Cake
Buttermilk Mashed Red Bliss Potatoes
Herb Roasted Fingerling Potatoes with Caramelized Shallots
Couscous with Golden Raisins, Toasted Pine Nuts & Scallions
Roasted Tomato Risotto Cake

Choice of Vegetable

Haricot Verts with Toasted Almonds & Tarragon
Roasted Root Vegetables with Brown Butter & Sage
Jumbo Asparagus with Crispy Shiitake Mushrooms
Coriander and Fennel Roasted Cauliflower
Baby Carrots with Cumin & Honey

Plated Desserts

Fruit Sorbet with Fresh Berries	Chocolate Pecan Tart
Almond Tuille with Fresh Berries	Praline Cheesecake
Frozen Key Lime Soufflé	Key Lime Cheesecake
Flourless Chocolate Torte, Raspberry Coulis	Strawberry Cheesecake
Key Lime Tart	Chocolate Cheesecake
Kentucky Butterscotch Tart	3 Layer Chocolate Cake
Black Berry Cheesecake	Carrot Cake

*An additional 6% Sales Tax & 22% Gratuity will be Added
Set-up and Labor Fees May Apply*



Tiburón Golf Club Event Bar Information

Open Consumption Bar

Price per Drink

PREMIUM BRANDS \$12

Vodka: Grey Goose & Ketel One

Gin: Bombay Sapphire & Tanqueray

Tequila: Patron Silver

Rum: Myers & Mount Gay

Scotch: Chivas Regal

Whiskey: Crown Royal

Bourbon: Makers Mark

CALL BRAND \$11

Vodka: Absolut

Gin: Beefeater

Rum: Captain Morgan

Scotch: Dewars

Whiskey: Seagram's 7 & VO

Bourbon: Jack Daniels

Tequila: Jose Cuervo 1800

WELL BRANDS \$10

Vodka: Smirnoff

Gin: Gordon's

Rum: Bacardi

Scotch: J & B

Whiskey: Canadian Club

Bourbon: Jack Daniels

Tequila: Cuervo Gold

HOUSE WINES \$32

BV Chardonnay

BV Pinot Grigio

Two Oceans Sauvignon Blanc

BV Cabernet Sauvignon

BV Merlot

BV Pinot Noir

DOMESTIC BEER \$6

Budweiser, Bud Light, Coors Light,

Miller Light, Michelob Ultra,

Sam Adams, O'Doul's

IMPORTED BEERS \$7

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 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 6% sales tax & 22% gratuity.

PREMIUM BAR

\$24 per person for the first hour/ \$11 per person for each additional hour
(\$57 per person for a four hour event)

CALL BRAND BAR

\$22 per person for the first hour/ \$10 per person for each additional hour
(\$52 per person for a four hour event)

WELL BRAND BAR

\$20 per person for the first hour/ \$9 per person for each additional hour
(\$47 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.



