



Special Events & Catering

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Banquet & Dining Room Coordinator

**Jessica Gourlay
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Director of Food & Beverage

**Milissa Martorano
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Executive Chef

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Available Services

Sarasota National is a full service banquet facility. Whether you're looking to host a luncheon, wedding or your next corporate outing our facilities are the perfect backdrop for your next memorable event.

Our List of Services Include but not limited to:

Lakefront Ceremonies, Private Consultation with Your Event Planner, Complimentary Menu Tasting, Customized Event Menu, Plated Dinners, Buffets, Chef Attended Stations, Champagne Toasts, Cake Cutting, Wooden Dance Floor, Multiple Dining Room Options, Covered Patio Overlooking Stunning Lake Views, Outside Tent Rentals

We would love to assist you in planning your next special occasion, please contact your Event Coordinator today!

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Sarasota National Breakfast Menu

Continental Breakfast (Minimum of 15 guests, priced per guest)

Quick Start

Assorted Breakfast Bakeries to include Danishes, Muffins & Fruit Bread
With Whipped Butter & Cinnamon Honey Butter

\$6

First Tee

Assorted Breakfast Bakeries to include Danishes, Muffins & Fruit Bread
With Whipped Butter & Cinnamon Honey Butter

Fresh Tropical Fruit Display

\$8

A' La Carte Refreshments

Coffee & Decaffeinated Coffee Station \$2 per guest

Assorted Soft Drinks (Coca Cola Products) \$2 each

Bottled Spring Water \$2 each

Bottled Juices \$2 each

Sparkling Water \$3 each

Hot Breakfast (Minimum of 25 guests, priced per guest)

Select One Hot Item for \$12

Select Two Hot Items for \$15

National Breakfast Buffet

Assorted Breakfast Bakeries to Include Danishes, Muffins & Fruit Bread
With Whipped Butter & CinnaHoney Butter

Entrée Choices:

Scrambled Eggs **GF**

Eggs Benedict

Crème Brulee French Toast with Syrup

Breakfast Casserole **GF**

Biscuits & Sausage Gravy

Cannoli French Toast with Cherry Chocolate Ricotta

Breakfast Side Choices: (Choose Two)

Hickory Smoked Bacon, Sage Pork Sausage Links, Grilled Ham, House Breakfast Potatoes,

Hash Browns, Cheddar Cheese Grits

Breakfast Buffet Enhancements (Minimum of 25 guests, priced per guest)

For events with a planned breakfast, the following stations may be added to enhance your breakfast selection.

Fresh Seasonal Fruit Display An Additional \$2 per guest

Omelet Station

Omelets Made to Order with Stuffings to Include: Bell Peppers, Diced Tomatoes, Onions, Mushrooms, Spinach, Ham, Bacon Bits & Grated Cheddar Cheese and Salsa

One Attendant Required

\$5 additional per person

Smoked Salmon

New York Style Bagels with Smoked Salmon, Capers, Chopped Bermuda Onions, Chopped Egg, & Cream Cheese. **GF**

\$7 additional per person

Coffee Breaks & Refreshments (Priced per guest, for planned meetings only)

Please ask about available snacks.

All Day Package

(8 Hour Maximum)

Regular & Decaffeinated Coffee

Bottled Spring Water

Assorted Soft Drinks

\$10

Half Day Package

(4 Hour Maximum)

Regular & Decaffeinated Coffee

Bottled Spring Water

Assorted Soft Drinks

\$6

Sarasota National Event Lunch Menus

Buffet Menu Suggestions (All buffets require a minimum of 25 guests, priced per guest)

Deli #1

Homemade Southwestern Beef Chili

Fresh Fruit Salad **GF**

Pasta Salad

Albacore Tuna Salad & Our Signature Chicken Salad **GF**

Display of Freshly Sliced Deli Meats to include Roasted Turkey, Ham, Roast Beef **GF**

Imported & Domestic Cheeses Served with Assorted Breads & Condiments

Freshly Baked Cookies & Brownies

\$15

Deli #2

Homemade Southwestern Beef Chili

Fresh Fruit Salad **GF**

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing **GF**

Pasta Salad

Coleslaw **GF**

Assorted Deli Wraps and Mini Sandwiches

Freshly Baked Cookies & Brownies

\$18

BBQ Buffet

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing **GF**

Red Skin Potato Salad **GF** OR Chef's Macaroni & Cheese

Cole Slaw **GF**

Southern-Style Baked Beans **GF**

Chargrilled Hamburgers & Kosher Hot Dogs

Sliced Imported & Domestic Cheeses

Display of Lettuce, Tomatoes, Red Onion & Pickles

Freshly Baked Cookies & Brownies

\$18

Grande Salad Bar

Fresh Crisp Greens with an Assortment of Toppings to Include Tomatoes, Bacon Bits, Cucumber,

Bermuda Onion, Olives, Banana Peppers, Shredded Cheddar Cheese, Blue Cheese Crumbles,

Grilled Chicken, Housemade Croutons, Sundried Cranberries,

Assorted Dressings & Rolls & Butter

\$12

Add Soup of the Day \$4 additional per person

The Bogey

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Choice of One Dressing **GF**

Fresh Fruit Salad **GF**

English Cucumbers, Tomato & Red Onion Salad **GF**
Pan-Seared Chicken Breasts, Wild Mushroom Sauce
Roasted Salmon, Citrus Beurre Blanc **GF**
Herbed Rice Pilaf **GF**
Sautéed Seasonal Vegetable Medley **GF**
Chefs Choice of Dessert
\$22

Cold Plated Lunch Menu Options

If offering multiple options to guests, the count for each type of entrée must be provided at least One Week prior to the event. Host must provide place cards identifying each guest's entrée selection. Limited to three total options.

Select One Cold Item for \$10

Select Two Cold Items for \$12

Select Three Cold Items for \$15

Stuffed Pineapple GF

Quartered Pineapple Topped with Our Signature Chicken Salad Garnished with Fresh Fruit

Cashew Chicken Salad

Our Almost Famous Salad with Mixed Greens, Shredded Carrots, Snow Peas, Mandarin Oranges, Cashews, Fresh Grilled Chicken & Topped with Fried Wonton Strips and our Homemade Soy-Ginger Dressing

Chicken Caesar Salad

Crisp Romaine Lettuce Tossed with Shredded Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing Topped with Fresh Grilled Chicken Breast

Avocado Duo GF

Two Half Avocados, One Topped with Chicken Salad and the Other with Tuna Salad, and Garnished with Pea Shoots and Fresh Fruit

Shrimp Greek Salad GF

Mixed Greens with Diced Tomatoes, Black Olives, Banana Pepper Rings, Diced Red Onions Finished with Poached Baby Shrimp and Greek Feta Vinaigrette

Sirloin Croissant

Thinly Sliced Roast Beef Stacked on a Flaky Croissant with Cheddar Cheese, Horseradish Mayo, Lettuce & Tomato

Bang Bang Crab Cake

Fresh Crab Meat Tossed with Bell Peppers, Green Onion, Lemon, Dijon Mustard and Gulf Bay Seasoning Served with Our Bang Bang Sauce

Tuna BLT Wrap

Signature Albacore Tuna Salad with Lettuce, Tomato, Crispy Bacon in a Flour Tortilla

Hot Plated Lunch Menu Options

If offering multiple options to guests, the count for each type of entrée must be provided at least One Week prior to the event. Host must provide place cards identifying each guest's entrée selection. Limited to three total options.

Select One Hot Item for \$15

Select Two Hot Items for \$17

Select Three Hot Items for \$20

Plated Lunch Suggestions

All Entrees are Served with Choice of Either House or Caesar Salad, One Vegetable , One Starch & Rolls & Butter.

Entrées

Chicken Marsala

Fresh Chicken Breast Lightly Dusted, Sautéed, Topped with a Sweet Marsala Mushroom Sauce

Grilled Chicken Breast GF

Fresh Chicken Breast Marinated with Garlic and Spices, Finished with Pineapple and Black Bean Salsa Served with Yellow Rice and Choice of Vegetable

Tuscan Chicken

Egg Battered Escalope of Chicken, Sautéed, Topped with Spinach, Fresh Mozzarella and a Sun Dried Tomato Basil Buerre Blanc

Filet of Salmon

Fresh Baked Salmon Accompanied by a Lemon Dill Yogurt Sauce

House Fried Shrimp

Lightly Coated Deep Fried Shrimp (6) with Our Zesty Cocktail Sauce

English Cut Strip Loin GF

Spice Rubbed and Slow Roasted, Sliced Thin and Finished with a Dijon Brandy Peppercorn Sauce

Beef Tips & Noodles

Braised with Peppers, Onions and Mushrooms in a Savory Brown Sauce, Served Over Buttered Egg Noodles

Sarasota National Boxed Lunches

#1

Black Angus Roast Beef and Cheddar Cheese on a Hard Roll

A Brioche Bun with Shaved Roast Beef & Aged Sharp Cheddar Cheese, Mustard, Mayonnaise, Kettle Potato Chips & Homemade Cookie
\$12

#2

Oven Roasted Turkey Club on Flaky Croissant

Oven Roasted Turkey Breast, Smoked Ham, Imported Swiss Cheese, Crisp Lean Bacon & Lettuce Served on a Large French Croissant, Mustard, Mayonnaise, Kettle Potato Chips & Homemade Cookie
\$12

Sarasota National Hors D'Oeuvres Menu

Requires Minimum of 25 Pieces. Hors D'Oeuvres are **Priced Per Piece.**

Hors D'Oeuvres Passed or Stationed

Cold

Chilled Shrimp on Ice with Cocktail Sauce & Lemons **GF** \$3.00
Bruschetta of Tomato, Mozzarella & Basil on a Crostini \$1.50
Deviled Eggs **GF** \$1.50
Shaved Tenderloin of Beef on a Baguette Crisp with Horseradish Dijon Aioli \$2.00

Hot

Fried Mozzarella with Marinara \$1.50
Silver Dollar Crab Cakes with Mustard Sauce \$3.00
Wonton Wrapped Shrimp with Our Soy Ginger Dipping Sauce \$3.00
Crab Stuffed Mushrooms **GF** \$3.00
Italian Sausage Stuffed Mushrooms **GF** \$1.50
Italian Meatballs in a Basil Marinara Sauce \$2.00
Chicken Wings Choice of Buffalo, BBQ OR Hot Honey BBQ **GF** \$2.50
Boneless Wings with Choice of Sauce \$2.00
Scallops Wrapped in Bacon **GF** \$3.00
Vegetable Spring Rolls with Wasabi Aioli Dipping Sauce \$1.50
Mini Beef Wellingtons with Mushroom Duxelle \$3.50
Conch Fritters with Mango Chutney Sauce \$3.00
Pork Potstickers with Teriyaki Dipping Sauce \$1.50
Our House Budda Bang Shrimp with Boom Boom Sauce on The Side \$2.50

Stationed Hors D'Oeuvres Trays

Cheese Display

Domestic and Imported Cheeses Garnished with Crackers and Fresh Seasonal Fruit
\$5.00 Per Person

Raw or Grilled Vegetable Tray GF

An Array of Chef Selected Vegetables with Ranch or Blue Cheese Dressing

Small (serves 35 guests) \$80

Medium (serves 60 guests) \$110

Large (serves 100 guests) \$150

Fresh Seasonal Fruit Platter GF

Small (serves 25 guests) \$75

Medium (serves 50 guests) \$125

Large (serves 100 guests) \$175

Sesame Seared Tuna Platter with Pickled Ginger Soy and Wasabi

Small (serves 30 guests) \$250

Medium (serves 60 guests) \$325

Large (serves 100 guests) \$500

Smoked Salmon Display with Cream Cheese, Onion, Hard Boiled Egg, Capers and Grilled Baguette

Small (serves 35 guests) \$225

Medium (serves 50 guests) \$350

Large (serves 75 guests) \$500

Sarasota National Event Dinner Menu

Dinner Options

Carving Station

All carving stations require a chef attendant fee of \$100 and are priced per guest. Prices based on accompaniment to additional buffet or hors d'oeuvres selections. Prices subject to 7% sales tax & 18% gratuity.

Sugar Glazed Ham with Apple Butter & Spicy Mustard Sauce \$10

Slow Roasted Prime Rib with Horseradish Sauce & Au Jus **GF** \$15

Roasted Pork Loin with Apple Brandy Sauce **GF** \$10

Roasted Beef Tenderloin with Horseradish Dijon Aioli & Creole Mustard Sauce **GF** \$20

Plated Dinner Menu

Plated dinners may require a minimum of 25 guests. Entrées are priced per guest and include choice of salad, starch & vegetable accompaniment, rolls & butter & coffee & tea.

If providing multiple entrée choices to guests, the guaranteed count for each type of entrée (limited to three total options) must be provided to your catering manager no later than One Week prior to the event.

Salads (Included in Entrée Price)

Spring Salad of Baby Greens, Grape Tomatoes, English Cucumbers, Red Onions & Asiago Cheese and Artichokes with Zinfandel Vinaigrette OR Traditional Caesar Salad

Specialty Salads (Additional \$5 per person)

Mozzarella & Tomato Salad with Fresh Basil and Balsamic Glaze **GF**

Arugula, Candied Pecans, Peppered Goat Cheese & Sherry Vinaigrette **GF**

Boston Bibb & Frissee, Fresh Blueberries, Cashews, Smoked Moody Bleu Cheese & Mango Vinaigrette **GF**

Strawberry Spinach Blue Cheese Salad, Candied Pecans & Strawberry-Balsamic Vinaigrette **GF**

Plated Entrée Selections

Entrées are priced per guest and include choice of salad, starch & vegetable accompaniment, rolls & butter & coffee service. Desserts are priced separately. Limited to three total options.

Beef & Pork

New York Sirloin Steak Au Poivre **GF** \$40

Sliced Roasted Strip Loin with Mushroom Demi \$40

Sliced Roasted Filet of Beef Tenderloin with Port Wine Demi Glace \$42

Filet Mignon and Crab Cake Combo with Béarnaise Mustard \$45

Slow Roasted Prime Rib with Horseradish Sauce & Au Jus **GF** \$30

Grilled Pork Ribeye with Whole Grain Mustard \$30

Poultry

Chicken Francaise with Mandarin Orange Butter \$30

Parmesan Crusted Chicken Breast with Caramelized Shallots & Charred Tomato Demi \$30
Fresh Herb Roasted Berkshire Pork Loin with Whole Grain Mustard Sauce \$28
Tuscan Chicken with Sautéed Spinach, Fresh Mozzarella & Sundried Tomato Beurre Blanc \$30

Fish & Shellfish

Pan Roasted Florida Grouper with Key Lime Butter *Market Price* **GF**
Blackened Mahi Mahi with Mango Beurre Blanc \$35 **GF**
Chia Seed Encrusted Salmon with Pickled Cherry Pepper with Local Honey Yogurt Sauce \$32 **GF**
5 Grilled Wild Gulf Shrimp with Romesco Sauce \$40

Vegetarian

Polenta & Grilled Vegetable Lasagna with Pomodoro Sauce \$30 **GF**
Wild Mushroom Ravioli with Sautéed Spinach, Tomato, Shallots & Goat Cheese Cream Sauce
\$30

Starch Accompaniments

Fresh Herbed Rice Pilaf **GF**
Smashed Red Potatoes **GF**
Roasted Red Potatoes with Garlic and Rosemary **GF**
3 Cheese Au Gratin with Ham & Green Onion **GF**

Vegetable Accompaniments

Seasonal Local Vegetable Medley **GF**
Sautéed Haricots Verts, Toasted Almonds **GF**
Roasted Root Vegetables **GF**
Grilled Asparagus (additional \$2 per guest) **GF**

Plated Desserts

Desserts are priced per guest.

Key Lime Pie with Fresh Whipped Cream \$5
Chocolate Mousse Decadence, Fresh Raspberry Garnish \$6 **GF**
NY Style Cheesecake with Cherry Sauce and Whipped Cream \$6
Traditional Tiramisu with Espresso Cream \$6
Chocolate Layer Cake \$5
Flourless Chocolate Cake \$8 **GF**
Crème Brulee with Seasonal Berries \$7.5 **GF**

Sarasota National Event Bar Information

Consumption Bar

This is an open bar is stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. Specialty wines, beers or liquors may be added to the bar at additional cost. All billing will be based on actual consumption at the conclusion of the event.

PREMIUM BRANDS

Vodka: Grey Goose & Ketel One
Gin: Bombay Sapphire
Tequila: Patron Silver
Rum: Myers
Scotch: Glenfiddich
Whiskey: Crown Royal
Bourbon: Makers Mark
\$8

CALL BRAND

Vodka: Absolut
Gin: Beefeater
Rum: Captain Morgan
Scotch: Dewar's
Whiskey: Seagram's 7 & VO
Bourbon: Jim Beam
Tequila: Jose Cuervo Gold
\$7

WELL BRANDS

Vodka: Crystal Palace
Gin: Crystal Palace
Rum: Ron Corina
Scotch: Inverhouse
Bourbon: Kentucky Gentlemen
Tequila: Montezuma
\$6

HOUSE WINES

Coastal Ridge Chardonnay
Coastal Ridge Pinot Grigio
Coastal Ridge Sauvignon Blanc
Coastal Ridge Cabernet Sauvignon
Coastal Ridge Merlot
Coastal Ridge Pinot Noir
\$5/Glass \$18/Bottle

DOMESTIC BEER

Budweiser, Bud Light, Coors Light,
Miller Light, Michelob Ultra,
O'Doul's, Goose Island
IPA, Shock Top
\$4

IMPORTED BEERS

Heineken, Stella Artois
Corona Light, Guinness
\$5

SOFT DRINKS

Coke, Diet Coke, Sprite, Gingerale
Tonic, Club Soda, Orange Juice,
Cranberry Juice, Grapefruit Juice,
Lemonade
\$2

Hourly Bar

This is an open bar is 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, and is not possible to have an hourly bar for one hour. 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 would apply.

PREMIUM BAR

\$20 per person for first hour/ \$10 per person for each additional hour
(\$50 per person for a four hour event)

CALL BRAND BAR

\$18 per person for first hour/ \$9 per person for each additional hour
(\$45 per person for a four hour event)

WELL BRAND BAR

\$16 per person for first hour/ \$8 per person for each additional hour
(\$40 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 (e.g. open bar for cocktail hour only).

Sparkling Wine Toast \$5 per guest
Fee for Additional Bar \$150

Alcohol prices & available brands are subject to change without notice. The sale & service of all alcoholic beverages is regulated by the state of Florida. Sarasota National is responsible for the legal & safe dispensing of alcohol; therefore, no outside alcohol may be brought onto Sarasota National property. As Sarasota National 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**.

Sarasota National Event Guidelines

All menu prices are subject to 7% Florida sales tax & 18% gratuity. All food and beverages consumed on property must be purchased through Sarasota National. All event dates are subject

to availability and are confirmed with a signed, executed contract plus a non-refundable \$500 deposit. Food & Beverage minimums apply, contact the Event Coordinator for more information. **All menus must be finalized at least three weeks prior to the event. A final guaranteed headcount must be provided no later than Seven days prior to the event. This is the minimum amount of guests that you will be billed for.**

All plated events with multiple entrée options also require a final count for each type of entrée a WEEK before Event Date.

Available Rooms & Rental Fees

Palm Dining

Palm Dining is Sarasota National's main dining room at the Palm Club. It offers magnificent views of golf course's signature 18th hole and lake setting. The dining room also features a covered patio with tables and Florida style lounge furniture. The Palm Dining room(s) are equipped with partition walls to separate the space into three dining rooms to create the perfect setting for a smaller more intimate function, or opened up for the full Palm Dining Room. The max capacity can accommodate up to 160 guests. Reserving this space may include the use of the Palm Lounge. Room Rental: Palm 1- \$400 Palm 2- \$200 Palm 3- \$200 Palm 2 & 3- \$350 Palm 1,2,3 - \$700 Overtime Fee (Exceeding 4 hours) \$200 per hour

Palm Lounge

The Palm Lounge is located next to Palm Dining. It offers gorgeous views of the golf course's signature 18th hole, lake setting and event lawn. It features a well equipped bar, booth and table seating, as well as patio seating. The room is also set up with three large flat screen TV's, perfect for the big game. Max Capacity 40 with Bar Seating 52
Room Rental: \$300

Additional Fees & Information

Event Labor Fee \$200

Dance Floor Fee \$150

Chef Attendant Fee \$100 per Attendant

Podium & Microphone (Palm Dining Room & Lounge only) No Charge

LCD Projector & Screen \$150

Wireless Internet Access at No Charge

Wedding Ceremony at Sarasota National

A wedding ceremony at Sarasota National would take place on the event lawn between the Golf & Palm Clubs and features gorgeous views of our golf course.

Ceremony Site Fee, Set Up & White Wooden Folding Chairs (Based on 80-100 Guests) \$1,800

Event Décor

Tablecloths in ivory, black or white and napkins in a variety of colors are included at No additional cost. Votive candles and table lamps are also included. Any additional event décor is the responsibility of the event host and MUST be removed immediately following the function's conclusion.

Personal Property

Sarasota National does not assume any liability for the loss of any merchandise or articles left on the premises at any time. The event host will be liable for any damages caused by guests or outside vendors.

Dress Code

All guests are required to adhere to the club dress code. Shirts and appropriate shoes are required. Casual everyday clothing is permitted. All final dress code decisions are at the discretion of Club Facilities Management. For more information on the Club's dress code, please visit us at SarasotaNationalGolf.com

Event Billing

Payment in full by check, cash or credit card (Visa or MasterCard only) is required no later than the date of the event.

Directions to Clubhouse

From the North (Tampa Area)

Take I-75 south to exit 193 - Jacaranda Blvd. Take a right and follow to US 41. Take a left on US 41.

Community will be on right hand side approximately 2 miles.

From the South (Ft. Myers/Naples Area)

Take I-75 north to exit 191. Head west towards US 41. Take a right onto US 41.

Community will be on left hand side approximately 4 miles.

ADDRESS:

Sarasota National Golf Club

25500 National Blvd.

Venice, FL 34293