


Seminole Lake
COUNTRY CLUB

*Banquet & Catering
Information*



6100 Augusta Boulevard Seminole, Florida 33777

Phone 727-392-3008 Fax 727-392-2942

www.seminolelake.net



Seminole Lake
COUNTRY CLUB

Congratulations:

If you are looking for that special place to host your wedding reception, rehearsal dinner, awards banquet, holiday party, anniversary party, birthday party or any other special function for 100 people or less we have the perfect place for you.

Membership at the club is not required to host your event and we are easily accessible from anywhere. We offer an intimate setting, full liquor selection, quality food, excellent service, competitive prices, and excellent value in a casual Country Club atmosphere.

The following pages have been carefully prepared with the ultimate goal being to ensure that we have provided you with everything you need to plan your event. In our experience, the planning is the most crucial part of any successful function and it is our intent to leave no stone unturned.

As you review this package, you will notice that our banquet menus compare very favorably with those of other facilities. Our pricing structure is also very competitive as it includes many extras that are considered “add ons” at other facilities, which drives up the cost of your affair.

The suggestions you will find in this planning booklet are meant to serve as a guideline. We have many options that are available and can custom design any of the packages to suit your specific needs. We pride ourselves in designing any type of package that fits into your budget and your lifestyle.

We would like to take this opportunity to thank you for considering Seminole Lake Country Club to host your upcoming event. With our experienced team, we have the capability to ensure that your event will be a memorable experience that you will cherish for years to come.

We look forward to having the opportunity to speak with you further and hosting your event.

Sincerely,

Norm Haglund
General Manager

David Justice
Executive Chef

Jenny Hastings
Bar & Restaurant Manager

Beverage Service Pricing

All beverage prices are subject to 20% Gratuity and 7% sales tax.

Cash Bar

No Required Spending Minimum.

Includes all beverages charged to the individual on a cash basis

Soft Drinks	\$2.75 Each
Domestic Beer	\$3.75 Each
Imported Beer	\$4.75 Each
House Wine	\$5.00 Each
Premium Wine	\$6.25 Each
Well Drinks	\$5.75 Each
Call Drinks	\$6.00 Each
Premium Drinks	\$6.25 Each
Super Premium Drinks	\$7.25 Each

Consumption Bar

No Required Spending Minimum.

Includes all beverages and you will be charged by the drink for only what your guests consume.

Soft Drinks	\$2.75 Each
Domestic Beer	\$3.75 Each
Imported Beer	\$4.75 Each
House Wine	\$5.00 Each
Premium Wine	\$6.25 Each
Well Drinks	\$5.75 Each
Call Drinks	\$6.00 Each
Premium Drinks	\$6.25 Each
Super Premium Drinks	\$7.25 Each

Open Bar Options

All open bar packages are based on four hours and do not include "shooter" style drinks.

Non Alcoholic Beverages

Includes Coca Cola Products, Juices, Tea and Bottled Water
\$7.50 Per Person

Beer Only

Includes all Domestic and Imported Bottles and All Drafts
\$23.00 Per Person

Open Bar Options Continued

Wine Only

Includes House Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot
\$25.00 Per Person

Beer and Wine

Includes all Domestic and Imported Bottles, All Drafts, House Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot
\$24.00 Per Person

Well Liquor

Includes Beer, Wine, Vodka, Gin, Rum, Scotch, Whiskey and Bourbon Single Mixed Drinks
\$27.00 Per Person

Call Liquor

Includes Beer, Wine, Smirnoff, Beefeater, Canadian Club, Jim Bean, J&B, Bacardi, Captain Morgan, Jose Cuervo, Seagrams VO and Seagrams 7 Single Mixed Drinks
\$31.50 Per Person

Premium Liquor

Includes Beer, Wine, Absolut, Stolichnaya, Tanqueray, Jack Daniels, Myers, Mount Gay, Wild Turkey, Bombay, Makers Mark, Cutty Sark, Dewars, J&B and Johnny Walker Single Mixed Drinks
\$33.50 Per Person

Super Premium

Includes Beer, Wine, Grey Goose, Ketel One, Glenlivet, Glenfiddich, Crown Royal, Chivas Regal, Grand Marnier, Baileys, Drambuie, Courvoisier, Remy Martin, Di Sarrano, Bombay Sapphire, Etc.
single mixed drinks
\$35.75 Per Person

Champagne

Charles de Fere	\$14.00 Per Bottle
Jacobs Creek	\$20.00 Per Bottle
Korbel Natural	\$22.00 Per Bottle

Other Selections

Champagne Punch	\$47.00 Per Gallon
Liquor Punch	\$63.00 Per Gallon
Bloody Mary Punch	\$63.00 Per Gallon
Screwdriver Punch	\$63.00 Per Gallon
Fruit Punch	\$33.50 Per Gallon
Keg of Domestic Beer	\$265.00 Per Keg

Food Service Pricing

All food related functions are subject to a \$500.00 food minimum and a \$300.00 room rental charge, which includes, room set up and break down, custom table placement, linens and cake cutting service.

All food prices are subject to 20% Gratuity and 7% Sales Tax.

Cold Hors D Oeuvres

Priced Per 100 Pieces

Zucchini Potato Pancakes with Carrots, Scallions and Sour Cream	\$210.00
Assorted Canapés	\$235.00
Profiterols Stuffed with Imported Bleu Cheese or Chicken	\$185.00
Chilled Jumbo Gulf Shrimp	\$315.00
Mini Cornmeal Crepes Rolled with Proscuitto and Crispy Fried Asparagus	\$210.00
Ham Princess Roll Up with Cream Cheese and Pineapple	\$160.00
Smoked Salmon Display	\$290.00
Grilled Assorted Vegetables with Boursin Cheese	\$210.00
Proscuitto Wrapped Melon	\$210.00
Ham & Swiss Cheese Pinwheels	\$185.00
Salami Coronets Filled with Herb Cheese, Green and Black Olives	\$105.00
Ham and Dill Havarti Spiral Baked In Parmesan Bread	\$135.00
Assorted Stuffed Vegetable Tray	\$265.00
Includes Salmon Cucumber Chips, Cherry Tomatoes with Salmon Mousse, New Potatoes with Sour Cream And Caviar, Zucchini with Shrimp and Cheese	

Priced Per Person

Imported and Domestic Cheeses with Fresh Fruit and Assorted Crackers	\$3.95
Seasonal Vegetable Crudite with Ranch Dip	\$3.25
Skewered Strawberries with Chocolate Fondue	\$3.75
Assorted Dry Snacks with Onion Dip	\$2.75
Sliced Fruit with Seasonal Berries and Orange Custard Dip	\$3.75
Spinach Dip Served in French Bread Round with Assorted Breads and Crackers	\$3.25

Hot Hors D' Oeuvres

Priced Per 100 Pieces

Hot Crab Dip with Crackers	\$150.00	Assorted Mini Quiches	\$250.00
Seafood or Chicken Puffs	\$225.00	Spring Rolls	\$250.00
Pork or Shrimp Egg Rolls	\$225.00	Sesame Chicken Brochettes	\$275.00
Chicken Fingers	\$245.00	Mini Cocktail Quesadillas	\$250.00
Sausage Mushrooms	\$250.00	Spanikopitas with Spinach and Feta Cheese	\$250.00
Spinach and Ricotta Mushrooms	\$250.00	Mini Chicken Wellingtons	\$250.00
Crab Stuffed Mushrooms	\$250.00	Mini Brie Cheese with Raspberry	\$275.00
Italian Herbed Mushrooms	\$250.00	Mini Beef Wellingtons	\$300.00
Franks en Croute	\$250.00	Tenderloin on Crostini With Béarnaise Sauce	\$275.00
Italian Sausage with Peppers	\$250.00	Bacon Wrapped Scallops	\$260.00
Marinated Skewered Chicken Grilled with Thai Peanut Sauce	\$275.00	Meatballs Swedish, BBQ, Hawaiian	\$250.00
Beef Brochettes	\$260.00	Lollipop Lamb Chops	\$350.00
Stuffed Potato Skins with Cheddar, Bacon and Sour Cream on the side	\$175.00	Wings Honey, BBQ, Hot, Teriyaki	\$225.00
Sweet Potato Pancakes with Apples, Ginger and Applesauce	\$175.00	Rumaki Chicken Liver Wrapped in Bacon	\$225.00
Blackened Scallop and Creamy Dill Pastry \$160.00	\$175.00	Sesame Teriyaki Chicken Bites	\$250.00
Hot Artichoke Dip with Assorted Crackers	\$150.00		

Platters

Small Platter Feeds 14 – 22 People

Large Platter Feeds 23 – 45 People

Vegetable Platter with Choice of Dip

Small \$75.00 Large \$100.00

Fresh Fruit Platter

Small \$75.00 Large \$100.00

Assorted Cheese Chunks with Crackers

Small \$80.00 Large \$125.00

Assorted Meat and Cheese Tray with Deli Breads, Rolls and Condiments

Small \$100.00 Large \$175.00

Relish Tray with Pickles, Olives, Peppers, Celery Sticks, Carrot Sticks, Radishes

Small \$65.00 Large \$125.00

Antipasto Tray with Chunked Meats and Cheeses, Olives, Peppers, Mushrooms

Small \$75.00 Large \$125.00

Baked Brie Cheese

Choose From Cinnamon Apple, Raspberry Amoretto, Almond or Herbed Brioche Crust

Small \$95.00 Large \$150.00

Deviled Eggs ~ 50 Count

\$50.00

Sandwich Platters

Mini Cuban Sandwiches

\$24.00 Per Dozen

Assorted Finger Sandwiches

Includes:

(Minimum Order 5 Dozen)

Cheddar Dill Biscuits with Ham and Chutney Butter

Orange Pecan Muffins with Turkey and Cranberry Relish

Mini Crème Puffs with Curried Chicken Salad

Mini Croissant With Roast Beef and Horseradish

\$24.00 Per Dozen

Assorted Layered Finger Sandwiches

Dagwood Specials

\$24.00 Per Dozen

Coffee Services

Freshly Brewed Douwe Egberts Coffee, Regular or Decaf
\$6.50 Per Pot

Breakfast Pastries and Assorted Muffins
\$24.00 Per Dozen

Fresh Fruit with Yogurt Dipping Sauce
\$3.95 Per Person

Assorted Bagels with Cream Cheese
\$3.25 Per Person

Continental Breakfast

Fresh Orange Juice, Grapefruit Juice and Apple Juice ~ Breakfast Pastries and Assorted Muffins
Sweet Butter, Jams and Jellies ~ Freshly Brewed Douwe Egberts Coffee Regular or Decaf
Hot Herbal Teas
\$7.50 Per Person

Breakfast Buffet

Minimum 50 People

All Breakfasts are Accompanied by Fresh Orange Juice or Grapefruit Juice, Freshly Brewed Douwe Egberts Coffee, Regular or Decaf, Herbal Teas with your Choice of Crispy Bacon or Country Sausage Links Seasoned Home Style Potatoes or Hominy Grits, Fresh Fruit Salad or Assorted Danish Tray.

Freshly Scrambled Egg Breakfast
\$12.00 Per Person

Bananas Foster French Toast and Scrambled Egg Breakfast
\$13.00 Per Person

Chef Attended Omelet Station
Requires an Additional \$50.00 for Service
Scrambled Eggs and French Toast with Warm Maple Syrup, Shredded Cheese,
Onions, Mushrooms, Bell Peppers, Tomatoes and Ham
\$14.50 Per Person

Classic Eggs Benedict and Scrambled Eggs
(Minimum of 50 Guests)
\$14.50 Per Person

Biscuits and Sausage Gravy with Scrambled Eggs
\$13.00 Per Person

Luncheon Menus

All Entrees Include Rolls with Butter, Iced Tea and Coffee

Cold Selections

Chicken Caesar Salad

Crisp Romaine Lettuce Tossed in a Light Caesar Dressing and Topped with Seasoned Croutons, Parmesan Cheese and Marinated Chicken Breast

\$12.50 Per Person

Stuffed Selection

Your Choice of Tuna, Chicken or Shrimp Salad in a Pineapple Quarter, Beefsteak Tomato or Avocado Half

\$13.00 Per Person

Oriental Chicken Salad

Crispy Fried Chicken Tossed in Sesame Honey Sauce Served over Crisp Romaine Lettuce with Oriental Vegetables

\$13.00 Per Person

Waldorf Chicken Salad

Tender Chicken Tossed with Apples, Walnuts, and Tarragon Mayonnaise on a Bed of Mixed Greens with Mixed Sliced Fruit

\$13.00 Per Person

Cobb Salad

Crisp Garden Greens Topped with Diced Turkey, Black Oak Ham, Bacon, Bleu Cheese, Ripe Tomato And Hard Boiled Egg

\$13.00 Per Person

Chef's Salad

Julienne Strips of Ham, Swiss Cheese, Cheddar Cheese, Turkey, Tomato and Egg on a Bed of Fresh Greens

\$13.00 Per Person

Club Trio

Your Choice of Three ~ Chicken Salad, Tuna Salad, Egg Salad, Ham Salad or Seafood Salad on a Bed of Mixed Greens Garnished with Seasonal Fruits

\$13.00 Per Person

Hot Selections

Chicken Crepes

Two Crepes Filled with Chicken, Mushrooms, and Peppers Baked in a White Wine Béchamel Sauce
Served with Garden Fresh Vegetables
\$13.50 Per Person

Seafood Crepes

Fresh Shrimp and Scallops Baked with Creamy Alfredo Sauce Served with Rice Pilaf
\$13.50 Per Person

Seafood Thermidor

Fresh Shrimp and Scallops Served over Puff Pastry in a Light Parmesan Cream Cheese with Rice Pilaf
\$13.50 Per Person

Quiche Lorraine

Baked with Black Oak Ham, Onions and Swiss Cheese
\$12.95 Per Person

Chicken Marsala

Breast of Chicken Stuffed with Prosciutto Ham and Provolone Cheese Topped with Marsala Wine
Sauce Served with Rice Pilaf and Seasonal Vegetables
\$13.50 Per Person

Lasagna

Your Choice of Traditional, Vegetable, White, or Seafood Lasagna Served with
Tossed Salad and Garlic Bread
\$13.00 Per Person

Brandied Beef Tips

Sautéed Tenderloin of Beef with Button Mushrooms Accented with Brandy over
Buttered Noodles or Rice Pilaf
\$13.25 Per Person

Marinated Salmon

Farm Raised Salmon Filet Poached in White Wine with a Delicate Butter Sauce
Served over Blended Wild Rice
\$13.50 Per Person

Southwestern Chicken

Marinated Breast Fire Grilled over Yellow Rice with Tropical Fruit Salsa
\$13.50 Per Person

Filet of Flounder Marcel

Sautéed Flounder Topped with Mushrooms, Artichoke Hearts, Sliced Almonds and a
Delicate Lemon Glaze
\$13.50 Per Person

Roast Turkey

Oven Roasted Turkey over Cornbread Stuffing with Mashed Redskin Potatoes and Giblet Gravy
\$12.95 Per Person

Pot Roast

Braised Round of Beef in its own Natural Juices with Carrots, Onions, Celery and Golden Potatoes
\$13.50 Per Person

Luncheon Buffets

Minimum 50 People

Traditional Soup and Deli Buffet

Tureen of Fresh Soup du Jour

Sliced Roast Beef
Smoked Ham
Turkey Breast

Tuna Salad
Chicken Salad
Potato Salad
Pasta Salad

Cole Slaw
Condiment Tray
Assorted Breads

Fresh Baked Cookies or Brownies
\$14.50 Per Person

Barbeque Buffets

Chicken and Rib Barbeque
Farm Fresh Chicken
St. Louis Ribs
Potato Salad
Cole Slaw
Baked Beans
Fresh Fruit

\$19.95 Per Person

Hamburger and Hot Dog Barbeque
U.S.D.A. Prime Ground Beef Hamburgers
All Beef Hot Dogs
Potato Salad
Cole Slaw
Baked Beans
Lettuce
Tomato
Red Onions
Pickles

\$13.50 Per Person

Dinner Entrees

All Entrees are Accompanied by Your Choice of House or Caesar Salad, Potato or Rice
Fresh Seasonal Vegetables, Rolls and Butter, Coffee, Decaf or Tea

Filet Mignon

A Seven Ounce Filet Seasoned and Grilled with Your Choice of Shitake Mushroom Merlot Sauce
Shallot au jus, or Béarnaise Sauce

\$30.50 Per Person

New York Strip

A 12 ounce New York Strip Seasoned and Grilled Served with Garlic Shallot Butter
and Crispy Fried Onion Straws

\$26.95 Per Person

Ribeye Steak

A 12 Ounce Rib eye Seasoned and Grilled Served with Sauce Forestire and Herbed Butter

\$27.95 Per Person

Broiled Stuffed Flounder

A Tender Filet of Flounder Stuffed with Crabmeat and Topped with Hollandaise Sauce

\$27.95 Per Person

Lemon Sole

A Tender Filet of Deep Atlantic Sole Broiled with Fine Herbed Butter

\$27.95 Per Person

Orange Coconut Grouper

Fresh Grouper Lightly Breaded with Fresh Orange and Shredded Coconut
Served with Lemon Butter Sauce and Orange Hollandaise Sauce

\$26.95 Per Person

Surf & Turf

A Six Ounce Filet with Jumbo Shrimp Stuffed with Crab and Spinach Served with Béarnaise Sauce

\$34.75 Per Person

Grouper Oscar

Sautéed Filet of Grouper Topped with Snow Crab Meat, Fresh Asparagus Spears and Béarnaise Sauce

\$28.25 Per Person

Shrimp and Scallops Brochette

Twin Grilled Skewers of Jumbo Shrimp and Sea Scallops with a Riesling Wine Sauce
Served over Wild Rice Pilaf

\$28.25 Per Person

Apple Roast Pork Loin

Granny Smith Apple Stuffed Pork Loin Served with Natural Juices and Sage Stuffing

\$24.95 Per Person

Duels

Filet and Chicken

Petit Broiled Beef Tenderloin with Wild Mushroom Ragout Paired with a Marinated Chicken Breast with Tropical Fruit Salsa and Rice Pilaf
\$30.50 Per Person

Marinated Flank Steak and Chicken

Thinly Sliced Marinated Flank Steak with Bordelaise Sauce Paired with a Grilled Breast of Chicken and Wild Mushroom Demi Glace
\$26.95 Per Person

Chicken and Fish

Grilled Breast of Chicken with Papaya Salsa Paired with a Local Saltwater Fish Selection with Lemon Caper Sauce and Rice Pilaf
\$28.95 Per Person

Poultry Dishes

Stuffed Chicken

Stuffed Boneless Breast of Chicken with Lobster Stuffing and Grand Marnier Hollandaise Sauce
\$24.95 Per Person

Jamaican Chicken

Boneless Breast Marinated in Jamaican Jerk Marinade Served with Pineapple Mango Salsa
\$19.95 Per Person

Marinated Chicken

Boneless Breast of Chicken with Sherry Wine Topped with Marinated Grilled Vegetables
\$21.95 Per Person

Raspberry Chambord Chicken

Boneless Breast of Chicken with a Raspberry Chambord Cream Sauce
\$19.95 Per Person

Chicken Béarnaise

Boneless Breast of Chicken Stuffed with Crab and Topped with Béarnaise Sauce
\$24.95 Per Person

Cornish Game Hen

Tender Game Hen Split and Stuffed with Wild Rice Served with Grand Marnier Sauce or Blueberry Sauce
\$23.95 Per Person

Honey Spiced Chicken

Boneless Breast of Chicken Honey Spiced with Lemon, Orange Juice, Ginger and a Nutmeg Flavored Sauce
\$21.95 Per Person

Chicken Marsala

Boneless breast of Chicken with Marsala Wine Glaze
\$19.95 Per Person

Dinner Buffets

Minimum 50 People

All Buffet Dinners Include:

Rolls and Butter, Your Choice of Two Vegetables and Two Starches,
Your Choice of Tossed Traditional Salad or Caesar Salad, Coffee and Iced Tea

Choice of Two Entrees \$27.95 Per Person

Choice of Three Entrees \$29.95 Per Person

Beef

Herbed Roasted Top Round with Mushroom au jus

Dry Spice Rubbed Beef

Prime Rib of Beef (Add \$5.95 Per Person)

Roast Tenderloin of Beef (Add \$6.00 Per Person)

Poultry

Breast of Chicken Marsala

Italian Chicken Provencal

Chicken Franchise, Buttered Noodles

Breast of Chicken with Brandy Mushroom Sauce

Breast of Chicken Stuffed with Tomato and Mozzarella

Pork

Roast Pork Loin

Jamaican Jerk Pulled Pork

Black Oak Smoked Ham

Pork Tenderloin with Madeira Wine Sauce

Seafood

Shrimp and Scallop Newburg

Grouper Provencal

Seafood Scampi

Flounder Florentine

Poached Salmon with Cucumber Caper Sauce

Starches

Pasta

Rice Pilaf

Wild Rice

Whipped Potatoes

Parsley New Potatoes

Oven Roasted Potatoes

Fettuccini Alfredo

Vegetables

Vegetable Medley

Green Beans with Almonds

Glazed Rum Carrots

Sugar Snap Peas with Pecans

Zucchini and Squash ~ Steamed Broccoli

Carving Stations

Minimum 50 People
Requires an Additional \$50.00 for Service

Served with Petite Rolls and Condiments

Steamship Round of Beef	\$6.95 Per Person
Roast Pork Loin	\$6.75 Per Person
Roast Breast of Turkey	\$6.75 Per Person
Black Oak Ham	\$6.50 Per Person
Tenderloin of Beef	\$12.00 Per Person
New York Strip Loin	\$10.00 Per Person
Top Round of Beef	\$6.95 Per Person
Marinated Flank Steak	\$6.95 Per Person

Action Stations

Minimum 50 People
Requires an Additional \$50.00 for Service

Fajita Sizzle Station

Marinated Beef and Chicken Sizzled to Order with Onions, Peppers, Soft Flour Tortillas
Tomato, Cheddar Cheese, Lettuce, Sour Cream and Salsa
\$8.95 Per Person

Crepe Station

Paper Thin Crepes with a Choice of Chicken, Snow Crab, Scallions, Tomatoes
Mozzarella Cheese and Mushroom Fillings with a Delicate Cream Sauce
\$8.95 Per Person

Pasta Station

Penne Pasta with Marinara Sauce, Mushrooms and Italian Sausage Plus Cheese Tortellini with
Alfredo Sauce, Olives and Roasted Peppers, Parmesan Cheese and Red Peppers
\$8.95 Per Person

Asian Station

Julienne Strips of Marinated Flank Steak with Shitake Mushrooms, Scallions, Bean Sprouts and Bok
Choy Paired with Seared Chicken, Red Peppers, Ginger, Snow Peas and Cashews
Served with Steamed Rice
\$8.95 Per Person

Desserts

Hot Chocolate Fondue
Dark, White or Mild Chocolate Served with Fresh Strawberries,
Pineapple, Bananas and Angel Food Cake (Feeds 100 People)
\$295.00

Pies
Apple, Peanut Butter, Banana Cream, French Silk, Pecan, Cherry or Key Lime
\$4.25 Per Person

Cakes
Carrot, Raspberry Almond Torte, Chocolate, Lemon, Red Velvet or New York Cheesecake
\$6.00 Per Person

Other Dessert Selections

Tiramisu
\$6.00 Per Person

Dessert Crepes
\$5.50 Per Person

Chocolate Mousse Cake
\$6.00 Per Person

Lemon or Marble Pound Cake with Raspberry Sauce
\$6.00 Per Person

Ice Cream or Cookie
\$3.50 Per Person

English Trifle
\$4.25 Per Person

White or Dark Chocolate Dipped Strawberries
(Market Price)

Dessert Tables
Assorted Miniature Pastries
Includes Chocolate Éclairs, Crème Puffs, Petit Fours,
Mini Cheese Cakes and Assorted Mini Cakes
\$6.00 Per Person

Preferred Vendors

Florist

Hayes Florist
727-544-8847

Disc Jockey

Grant Hemond & Associates
727-736-2316

Photographer

Personalized Photography
Laura Chapin
727-360-2957

Bakeries

Publix Bakery
727-546-5866

Stationary

Annie's Invitation Express
727-736-6373

Officiates

Allen Wedding Company
727-443-0039

Transportation

Paradise Limousine of Tampa Bay
727-572-5240

Terms And Conditions

- 1. RESERVATION DEPOSIT:** It is understood and agreed that PATRON will pay a 25% reservation deposit for losses and liquidated damages resulting in cancellation of reservations under a separate reservation agreement. In the event PATRON does not cancel the reservation within the specified time frame, said amount plus any and all additional payments received on this account will be credited toward the total contract price under this contract. For purposes of clarification, "TOTAL CONTRACT PRICE" is the charge per person times the minimum person guarantee.
- 2. GUARANTEE:** Attendance must be definitely specified 48 hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
- 3. PAYMENTS:** All payments are to be made by cash, member charge, certified check or credit card upon completion of the event. If paying by credit card, an additional 4 % will be required.
- 4. SERVICE CHARGE:** All food & beverage charges are subject to a 20% service charge.
- 5. TAXES:** All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by SLCC are in addition to the total contract price and the PATRON agrees to pay said amounts.
- 6. CONCESSIONS:** It is agreed that no food or beverages of any kind are permitted to be brought onto the premises of SLCC without the express written consent of SLCC and SLCC reserves the right to impose an additional charge for the service of any food or beverages permitted pursuant to this paragraph.
- 7. RELEASE AND INDEMNIFICATION:** PATRON hereby agrees to release, hold harmless and indemnify SLCC, its agents and employees from any and all losses, claims or causes of action that may arise from PATRON'S use or resulting from PATRON'S employees, agents, guests or invitees on the premises. SLCC expressly released from any theft, damages, or losses of any merchandise, samples, equipment, products or goods brought onto the premises at any time.
- 8. DAMAGE TO PREMISES:** In the event PATRON, PATRON'S employees, agents, guests or invitees cause damage to SLCC's premises or facilities or cause extensive cleaning costs, PATRON agrees to pay for said damages or costs.
- 9. TIME:** PATRON agrees to begin its function on the scheduled time and to have its guests and invitees vacate the designated function space at the closing hour indicated. The PATRON further agrees to reimburse SLCC for any overtime charges or other expenses incurred by SLCC because of PATRON'S failure to comply with this contract.
- 10. RIGHT TO EXCLUDE:** SLCC reserves the right to exclude or eject any and all objectionable persons from the function, or SLCC premises without liability.
- 11. AUTHORITY TO SIGN:** In the event that PATRON is a corporation, partnership, association or club-society the person signing this agreement for such entity represents to SLCC that he/she has full authority to sign such contract and payments in full for all amounts due SLCC hereunder by PATRON.
- 12. LEGAL COMPLIANCE:** The function shall be conducted by the PATRON in an orderly manner in full compliance with all of the rules and regulations of SLCC and with all applicable laws ordinance and regulations in Pinellas County and the State of Florida.
- 13. ENFORCEMENT:** In the event of default by PATRON, PATRON agrees to pay all costs and expenses incurred by SLCC in enforcing its rights under this agreement, including all appellate costs and legal fees. If PATRON fails to pay the entire sum in accordance with this contract interest will be charged at the rate of 1 1/2 % per month.
- 14. AGREEMENT:** This contract is subject to the conditions listed herein and must be executed by all parties. This contract cannot be assigned to any third party without the expressed written consent of SLCC.



Seminole Lake
COUNTRY CLUB

Directions To
Seminole Lake Country Club

From Tampa

Take Interstate 275 South across the Howard Frankland Bridge to exit #28 (Gandy Boulevard). Exit west and Gandy Boulevard becomes Park Boulevard. Continue west on Park Boulevard for eight miles until you come to the Park Street / Starkey Road intersection. Turn left onto Park Street for one block. Turn right onto Augusta Boulevard and follow the signs to the clubhouse.

From Sarasota

Take Interstate 275 North across the Sunshine Skyway Bridge to exit #28 (Gandy Boulevard). Exit west and Gandy Boulevard becomes Park Boulevard. Continue west on Park Boulevard for eight miles until you come to the Park Street / Starkey Road intersection. Turn left onto Park Street for one block. Turn right onto Augusta Boulevard and follow the signs to the clubhouse.

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Seminole, Florida 33777
727.392.3008