



# *Banquet & Catering Information*



*6100 Augusta Boulevard Seminole, Florida 33777  
Phone 727-392-3008 Fax 727-392-2942*

*[www.seminolelake.net](http://www.seminolelake.net)*



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,

David Justice  
Executive Chef

Kelly Vaughn  
Director of Sales and Marketing

# *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 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
Profiteroles Stuffed with Imported Bleu Cheese or Chicken	\$185.00
Chilled Jumbo Gulf Shrimp	\$315.00
Mini Cornmeal Crepes Rolled with Prosciutto 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
Prosciutto 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 Crackers	
Seafood or Chicken Puffs	\$225.00	Assorted Mini Quiches	\$250.00
Pork or Shrimp Egg Rolls	\$225.00	Spring Rolls	\$250.00
Chicken Fingers	\$245.00	Sesame Chicken Brochettes	\$275.00
Sausage Mushrooms	\$250.00	Mini Cocktail Quesadillas	\$250.00
Spinach and Ricotta Mushrooms	\$250.00	Spanakopitas with Spinach and Feta Cheese	\$250.00
Crab Stuffed Mushrooms	\$250.00	Mini Chicken Wellingtons	\$250.00
Italian Herbed Mushrooms	\$250.00	Mini Brie Cheese with Raspberry	\$275.00
Franks en Croute	\$250.00	Mini Beef Wellingtons	\$300.00
Italian Sausage with Peppers	\$250.00	Tenderloin on Crostini With Béarnaise Sauce	\$275.00
Marinated Skewered Chicken Grilled with Thai Peanut Sauce	\$275.00	Bacon Wrapped Scallops	\$260.00
Beef Brochettes	\$260.00	Meatballs Swedish, BBQ, Hawaiian	\$250.00
Stuffed Potato Skins with Cheddar, Bacon and Sour Cream on the side	\$175.00	Lollipop Lamb Chops	\$350.00
Sweet Potato Pancakes with Apples, Ginger and Applesauce	\$175.00	Wings Honey, BBQ, Hot, Teriyaki	\$225.00
Blackened Scallop and Creamy Dill Pastry	\$175.00 \$160.00	Rumaki Chicken Liver Wrapped in Bacon	\$225.00
Hot Artichoke Dip with	\$150.00	Sesame Teriyaki Chicken Bites	\$250.00

## 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 Forestiere 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

## Duets

### 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*

Seminole Florist  
727-392-1000

## *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

## *Hotels*

Holiday Inn Express  
727-914-7107

# *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 guarantee number of attendees.
- 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 ½ % 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.



## *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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