



Membership Director / Wedding Coordinator: Courtney King Geiger

Executive Chef: Michael Stikeleather

2025

Bar Manager: Kenny Watkis

Director of Food & Beverage: David C. Sheldon, CFBE

We offer exceptional dining experiences for your special event.

Inquire about our Seasonal Packages!





www.regattabay.com

or call 850.337.8080. Ext. 6



Clubhouse Facility Information

For The Ceremony:

The Event Lawn Spacious Lush Lawn with Views of the Regatta Bay Lake. 50 White Back Chairs Included. Each Additional Chair is \$5 Rental Fee: \$1,200 OR

Outside Three Tier Deck

Spacious Deck overlooking The Regatta Bay Lake. 50 White Back Chairs Included. Each Additional Chair is \$5 Rental Fee: \$3000 For The Reception: Formal Dining Room Seats 110

Includes: Tables, Chairs, Flatware, Stemware, Servers/Bartenders basic Venue Setup and Cleanup

Venue Rental Fee: \$3000

For The Reception:

Formal Dining Room Seats 110

Includes: Tables, Chairs, Flatware, Stemware, Servers/Bartenders basic Venue Setup and Cleanup

The Bar

Seats 24

Includes: Tables, Chairs, Flatware, Stemware, Servers/Bartenders basic Venue Setup and Cleanup

Florida Room

Seats 48

Includes: Tables, Chairs, Flatware, Stemware, Servers/Bartenders basic Venue Setup and Cleanup

Outside Three Tier Deck

Sits on the 18th Green and Overlooks the Regatta Bay Lake - Also has seating capability Includes: Café Lighting on the Top Deck and a Spacious Dancefloor Venue Rental Includes Access to the Bridal and Grooms Suite.

We require the use of our in-house Rehearsal and Day of Coordinator: \$750



Clubhouse Reception Ceremony

Each Add-on is Completely Optional

With the Exception of the In House Coordinator Chair Fee: \$5 per additional Chair (This is for Ceremony Chairs not Chairs used during the Reception.)

Café Lighting Strung on the 2nd and 3rd Deck: \$100 (Café Lighting on the Top Deck is included in the rental fee.)

Satellite Bar Set up on the outside deck: \$100 Water and Tea Station: \$20 per Station White Floor Length Linen: \$18 per Linen used

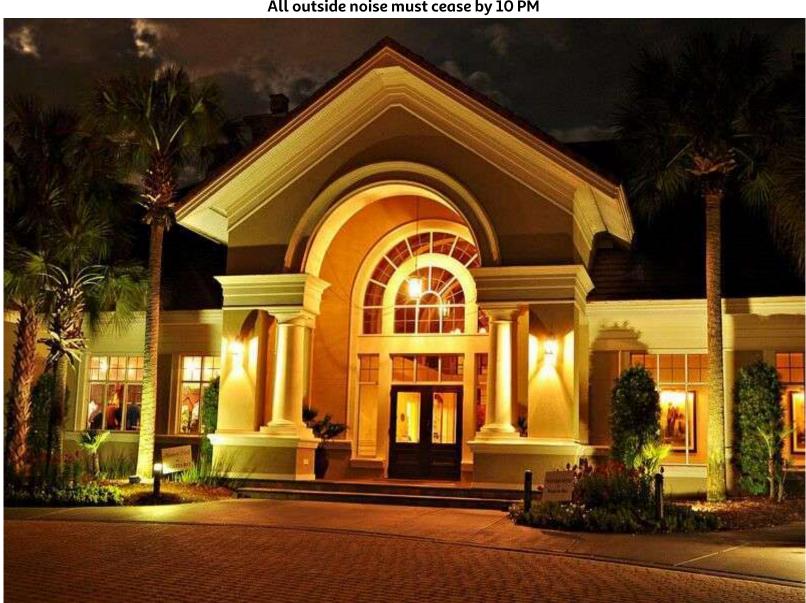
Silver and/or Gold Chargers: \$1 per Charger

Cake Cutting Services: \$1 per Slice or a \$50 Minimum Cake Cutting Utensils: \$25.00

Champagne Toast: \$4.00 per Person

(There is no additional Charge for a toast if Hosting an Open Bar) We require the use of our in house Rehearsal and Day of Coordinator: \$750

All outside noise must cease by 10 PM



Bar Options Liquor, Beer & Wine

Consumption Charge Bar

Drinks are Charged Per Drink Ordered

Open Bar Packages

Price listed is Per Person

Call Brands

Includes Beer and Wine Three Hours - \$35 Four Hours - \$45 Five Hours - \$55

Premium Brands

Includes Beer, Wine, and Top Shelf Brands Three Hours - \$39 Four Hours - \$51 Five Hours - \$63

Beer and Wine

Includes Beer and Wine Only Three Hours - \$25 Four Hours - \$30 Five Hours - \$37

Champagne Toast

Includes One Glass Per Guest - One Bottle Pours Four Glasses \$28 Per Bottle

An Additional \$100 Service Charge to Set Up a Satellite Bar on the Outside Deck *All Pricing Listed Above Does Not Include 7% Sales Tax and a 22% Service Charge

Hors D' Oeuvres & Appetizers

Choose 3 For an Additional \$16 Per Person

Miniature Crab Cakes

Served with Remoulade Dipping Sauce

Coconut Shrimp

Served with an Orange Marmalade

Petite Beef Wellington

Served with a Red Wine Demi-Glace

Thinly Sliced Beef Tenderloin Crostini

Served with Caramelized Onions and a Horseradish Spread

Asian Pot Stickers

Served with Hoisin Dipping Sauce

Sesame Chicken Tempura

Served with Honey Mustard Dipping Sauce

Spring Rolls

Served with Sweet Thai Chili Sauce

Spanikopita

Flaky Phyllo Pastry stuffed with Spinach & Feta Cheese



Dinner Plated & Served Meal Options \$85

Please select one starter course, two side dishes and tone entree selections for your event

Starters

(Please Select One)

Regatta Bay House Salad

Served with House Balsamic Vinaigrette

Mixed Greens

Served with Ranch or Blue Cheese

Cranberry Walnut Salad

Spring Mix Lettuce, Walnuts, Blue Cheese, Pear Tomatoes Served with Balsamic Vinaigrette Dressing

Assorted Seasonal Fruit Compote

Sides

(Please Select Two)

Sautéed Vegetable Medley
Jumbo Steamed Asparagus
Sautéed Green Beans with Bacon and Onions

Boursin Whipped Mashed Potatoes Macaroni and Cheese Rice Pilaf

Entrees

(Please Select two Entree Choices)

Herb Crusted Tenderloin of Beef

Served with a Merlot Demi-Glace

Herb Parmesan Encrusted Chicken Breast

With House Made Lemon Butter

Stuffed Roasted Breast of Chicken

Filled with Asparagus, Herb Boursin Cheese and a Mushroom Cream Sauce

Pecan Encrusted Grouper

Served with a Key Lime Butter Sauce

Blackened Mahi Mahi

Topped with a Shrimp and Crawfish Etouffee

Pork Tenderloin

Served with a Red Wine Demi-Glace

Dessert Available Upon Request For an Additional Charge Per Person *All Pricing Listed Above Do Not Include 7% Sales Tax and a 22% Service Charge





Signature Series Buffet & Action Station Enhancements

(Build Your Own Action Station Buffet)

MARKET PRICE

Lobster Ravioli Station

Lobster I Brandy I Cream I Shallots

Ricotta Gnochci with Garlic Alfredo & Basil Marinara

Tossed with two Sauces

Shrimp Scampi Station

Large Shrimp I Garlic I Chardonnay Wine I Butter I Parsley

Pasta Duo Station

Linguini I Orchette I Meatballs I Chicken I Sausage I Veggies I Basil Marinara I Garlic Affredo

Asian Stir Fry Shrimp, Chicken & Beef

Sesame Oil I Soy Sauce I Ginger I Garlic I Veggies I Jasmine Rice

Cajun Shrimp & Grits

Southern Style I Medium Size Shrimp I Cajun Sauce

Eggplant & Mozzarella Towers

Spinach I Mozzarella I Tomato Sauce I Fresh Basil Chiffonade

Wild Mushroom Risotto

Three Mushroom Variety | Shallots | Garlic | Fine Herbs | Vegetable | Stock | EVO

Carved Beef Tenderloin with Demi-Glace

Pan Seared Beef Tenderloin I Chef Attendant

Tour of Italia

Capresse Salad I Calamari Fritti I Stuffed Eggplant Towers I Pasta with Meatballs I Garlic Bread Chicken Parmesan



DESSERT OPTIONS \$8

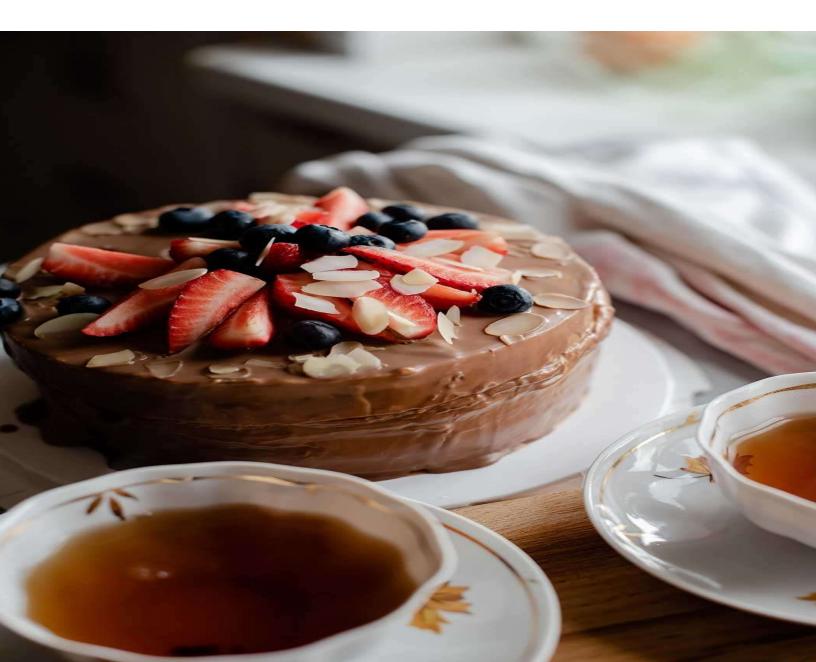
Please select one Dessert for your Event or consider Trio Plate or The Ultimate Dessert Buffet Option

Key Lime Pie Cheesecake with Berry Topping Chocolate Mousse

Chocolate Fudge Cake Fried Cheese Cake With Berry Compote Chocolate Pot De Creme

Vanilla Panna Cotta with Berries Apple Pie Apple Strudel





Terms & Conditions

Venue fees and deposits are non-refundable and subject to Regatta Bay Golf and Yacht Club's cancellation policy. In some circumstances, dates may be eligible to be changed if Regatta Bay Golf and Yacht Club is available. The venue facility fee is \$1,200. The client may be subject to additional venue requirements/policies and/or contracts. The client is responsible for all damages. Certain minimum revenue requirements do apply based on the club's demand and seasonality.

Regatta Bay Golf and Yacht Club Deposit: A non-refundable deposit is required upon approval to confirm your event with Regatta Bay Golf and Yacht Club and will go toward the final balance. Our deposit requirement is 50% of all event fees, Venue fees. Vendors: All outside vendors will be confirmed and vendor deposits (if required) will be paid on your behalf upon confirmation unless otherwise agreed upon with Regatta Bay Golf and Yacht Club. Guests who desire a tent or a dancefloor will be responsible for the full amount of the rental.

After the event we will have access to the photos and the right to use them for our marketing purposes.

Event Payments and Guest Count: Regatta Bay Golf and Yacht Club will estimate your functions total cost based on your final count prior to your event. Regatta Bay Golf and Yacht Club will then keep your credit card on file for 50% of the remaining estimated price plus 6% tax and 22% gratuity; less your deposit is due 60 days prior to your event. The remaining estimated price plus 7% tax and a 22% gratuity are due 14 days prior to your event. Additions may be added up to 14 days prior to event; additional services fees may apply. In the event your function's total cost exceeds the total estimate, the difference will be due and payable on the day of the event. Regatta Bay Golf and Yacht Club will conduct a guest count at the event; if there are more guests present you will be charged for them following the event. If your final guest count is less than the number of guests that show, you will be charged for the original guest count turned in 14 days prior to your event. Plated Entrées require the name and the choice of entrée for each guest 14 days prior to your event. If you book any event and do not show up for your confirmed event, your card will be charged for the amount agreed upon at the 14 day mark.

Each Event Must be paid on one check. Outside Food: Regatta Bay Golf and Yacht Club does not allow outside food at any event. The only exception to this policy is for wedding or specialty cakes approved by Regatta Bay Golf and Yacht Club.

Beverages and Alcohol: Regatta Bay Golf and Yacht Club does not allow outside beverages at any event. Regatta Bay Golf and Yacht Club requires one of our bartenders to be present at any event with more than 20 adults when alcohol is served. Regatta Bay Golf and Yacht Club will provide all beverages. Any outside beverages provided by clients upon Regatta Bay Golf and Yacht Club's approval will be subject to a corkage fee/ handling fee. Rain Plan: Regatta Bay Golf and Yacht Club recommends a rain plan for all events held and will work with you to create a plan. Regatta Bay Golf and Yacht Club will monitor the weather leading up to your event and suggest the rain plan be set in motion to the gd with the event are non-refundable.

Cancelation: If you cancel your event between 60 days and 30 days prior to the event, an additional \$500 cancellation fee will be assessed and payable on the day of cancellation. If you cancel within 30 days of your event, there are no refunds and the total balance for the event will be due upon cancellation. If you cancel your function more than 60 days prior to the date of your event, you will not be charged a cancellation fee, however all deposits are non-refundable. Regatta Bay Golf and Yacht Club requires a 20% deposit minimum. If you cancel your event betuest if need be. In the case of severe inclement weather, Regatta Bay Golf and Yacht Club reserves the right to decide based on the safety of staff as well as all in attendance of the event. In the case of rain, Regatta Bay Golf and Yacht Club will try to reschedule or move your event to another location on premises. The option to reschedule is subject to Regatta Bay Golf and Yacht Club's availability and is not always an option. All other food and rentals associateween 60 days and 30 days prior to the event, an additional \$500 cancellation fee will be assessed and payable on the day of cancellation. If you cancel within 30 days of your event, there are no refunds and the total balance for the event will be due upon cancellation. If your event qualifies for a discount, it does not apply to taxes and service fees. Member Benefits/Exclusive Offers cannot be combined with other discounts or offers.

Member Discounts are not available during Special/Personal Events Booked. As the client adds additional services, updates or changes to the menu, or adds to the guest count, the event total, final balance due and discount amount may fluctuate. The final balance will be due thus far, 14 days prior to the event or at the closing of the event at the Employees Discretion.

A firm guarantee of attendance must be received by Regatta Bay Golf and Yacht Club 14 days prior to your event. The guest count, food, beverages and rental items may not be reduced after this point. You may add additional guests, food beverages or rentals up to 14 days prior to your event. The event will be finalized 14 days prior to the event. Any additional changes will be approved at the discretion of Regatta Bay Golf and Yacht Club. Regatta Bay Golf and Yacht Club will not undertake to serve more than a 10% increase over the final guarantee. You will be charged for the guarantee or the number attending, whichever is greater.

Vendors of Distinction

DJ Services

DJ Vladi	Vladi Jimenz	850.217.4339	DJVladi123@gmail.com
Diamond Dan DJ Services	Dan Kuhn	850.496.7930	DJDiamondDan@cox.net
Epic Elegant Entertain	Christian Query	850.499.0049	Info@EEEDestin.com
Event Rentals			
850 Rents	Hayden Sykes	850.399.1660	nfo@850EventsRentals.com
Events Styled by Luxe	Kristina Smith	850.261.7812	LuxeEventRentalsFL@gmail.com
Florals			
Our Greenhouse	Howard Wortman	850.200.5264	Howard@OurGreenhouse.com
It's A Perfect Day	Patty Bilbo	850.496.2911	PerfectDay@cox.net
Couture Florals & Events	Kristen Lockhart	850.830.5865	CoutureFlorals@yahoo.com
Flower Girlz Inc.	Krisha Salazar	850.865.1245	FlowerGirlz@cox.net
Transportation	L		
654 Limo	Sena Kwan	850.654.5466	Limo@645Limo.com
Bay Limousine	TJ Gastone	850.269.1200	Info@Bay-Limo.com

Photography

Sarah & Paul Photography Sarajh		850.888.0432	Info@sarahLyn.com
Michael Photography	Michael Kuhn	850.218.3724	Michael& MichaelKPhotography.com

Bakers

Publix at Paradise Key	Catering	850.837.9000	Publix.com/publix-catering
Just Think Cake	Kristen Clark	850.240.0	Justthinkcake@yahoo.com
Bonnnie V Specialty	April Dixon	850.376.7779	bonnieVspecialtyfood@yahoo.com
Nothing Bundt Cakes	Kevin Arnold	850.299.9472	Destin@NothingBundtCalkes.com

