



Special Event Catering

REGATTA BAY GOLF & YACHT CLUB

Membership Director / Wedding Coordinator:
Courtney King Geiger

Executive Chef: Michael Stikeleather

2023

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!

**Dinners, Receptions,
Event Luncheons, Celebrations**



Visit

WWW.regattabay.com or call
(850) 389.337.8080



Bar Options & Arrangements

Consumption Charge Bar

Drinks are Charged Per Drink Ordered
Beer \$5, Wine \$8, Call Brand Cocktails \$9,

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
\$24 Per Bottle

An Additional \$100 Service Charge Will Incur 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**

Appetizers & Hors D'oeuvres

Choose 3 For an Additional \$14 Per Person

Passed Appetizers are Completely Optional.

Looking for a Reception with Just Heavy Hors D'Oeuvres? Pick 5 For \$50 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 Sweet Thai Chili Sauce

Spanikopita

Flaky Phyllo Pastry stuffed with Spinach & Feta Cheese



Dinner Options Plated

Please select one starter course, one vegetable & one starch to accompany your entree selections
\$60

Starters

(Please Select One)

Regatta Bay House Salad

Served with House Balsamic Vinaigrette Dressing

Mixed Greens

Served with Ranch or Blue Cheese Dressing

Antipasta Plate

Assorted Meats, Cheeses, Fried Prosciutto, Olive Oil, Garlic and Assorted Crackers

Assorted Seasonal Fruit Compote

Seasonal Melon & Vine Ripe Berries

Vegetable & Side Dish Options

(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)

Char Broiled Filet Mignon

Served with a Garlic Merlot Demi Glace

Sliced Beef Sirloin

Garlic Studded, Dry Rubbed and Braised Marsala Wine

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 Crusted 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

Dessert Available Upon Request For an Additional Charge Per Person
All Pricing is subject to 7% Sales Tax and a 22% Service Charge



Signature Plated Entree Collection

*All entrees are accompanied with Artisan Bread and a choice of either a soup or salad course
(Dessert options available and priced seperate)*

Starter Course Options

Dressing Options: Ranch, Balsamic Vinaigrette, Honey Mustard,
or Blue Cheese Dressing

Classic Caesar Salad
Garden Salad
Fresh Fruit Compote
Italian Tomato & Mozzarella Salad
Corn & Crab Chowder
Lobster Bisque

Chef's Entree Selections

Char Broiled Filet Mignon
Center Cut Eight Ounce Filet
Served with Wild Mushroom Ragu
Roasted Carrot
Jumbo Asparagus with Butter Fondue
Garlic Butter Demi Glace
65

Jumbo Lump Crab Cakes
Lemon Butter Sauce
Fingerling Potatoes
Broccolini
Honey Glazed Juilliene Carrots
60

Hoisin Glazed Chilean Sea Bass
Panko Crusted
Steamed Bok Choy
Jasmine Rice
Wilted Garlic Spinach
65

Classic Duo Plates

Surf & Turf
Pan Seared Filet Mignon & Broiled Cold Water Lobster Tail
(80 / Market Value)

Filet Mignon & Chicken Marsala
Char Broiled Filet Mignon & Pan Seared Chicken Marsala
70

Filet Mignon & Jumbo Crab Cake
75

Filet Mignon & Jumbo Shrimp Scampi
70



Regatta Bay Classic Theme Buffets

Choose one Station - More Than One Station Available Upon Request for an
Additional Charge Per Person

Southern Comfort Buffet

Garden Salad with Ranch & Balsamic Vinaigrette Dressing
Artisan Rolls with Butter
Buttermilk Mashed Potatoes
Green Beans with Bacon, Onions, & Pear Tomatoes
Crispy Honey Stung Fried Chicken
Sliced Meatloaf with Mushroom Gravy
Shrimp & Grits

Assorted Mini Dessert Buffet

60

Florida Georgia Line Buffet

Garden Salad with Ranch & Balsamic Vinaigrette Dressing
Flaky Biscuits with Peach Jam
Herbed Mashed Potatoes
Pecan Crusted Chicken

Smokehouse Beef Brisket with Dry Rub Seasoning & Sweet Vinegar Glaze
Broiled Grouper with Lemon Butter Sauce
Fried Corn Hush Puppies with
Sauteed Vegetable Medley

Bourbon Pecan Pie, Apple Crum Pie

60

New Orleans Bourbon Street

Cajun Shrimp & Bibb Salad with Meyer Lemon Dressing
French Bread Dinner Rolls with Herb Butter
Seafood Creole with Peppers and Onions

Dirty Jasmine Rice
Grilled Breast of Chicken with Garlic Basil Butter
Southern Fried Steak with Red Eye Peppercorn Gravy
Sauteed Garlic Spinach

Trio Dessert Classic

Petite Creme Brulee
Chocolate Mousse Minis
Mini Eclairs

65



Regatta Bay Classic Theme Buffets

Choose one Station - More Than One Station Available Upon Request for an
Additional Charge Per Person

Destin Seafood Boil

Spiced Shrimp Peel & Eat
Steamed Mussels
Corn on the Cob
Boiled Red Bliss Potatoes
Andouille Sausage
Cocktail Sauce
Lemons & Drawn Butter

60

Italian Pasta

House Rolled Beef Meatballs
Chicken Parmesan
Corkscrew Pasta
Marinara Sauce
Roasted Garlic Alfredo Sauce
Tuscan Bread Rolls
Regatta Bay House Salad

55

"South of The Border"

Fajita Stations
Southwestern Grilled Chicken
Pan Seared Sirloin Steak
Grilled Gulf Shrimp
Sauteed Onion and Peppers
Spanish Rice
Lettuce, Tomato, Sour Cream, Guacamole, Pico De Gallo, Corn Salsa
Flour Tortillas and Corn Taco Shells

55

BBQ Stations

Smoked Chicken Breast
Slow Roasted Beef Brisket
Baked Beans
Macaroni and Cheese
Bacon Potato Salad
Cole Slaw
BBQ Sauce
Mustard BBQ Sauce
Texas Toast

60



Dessert Options

(Please Select One Dessert for your Event)

7

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



Venue: Venue fees at the Yacht Club and will go toward the final balance. Our deposit requirement is 20% of all event fees/venue fees. Full

Venue Fee is required for Wedding Deposits.

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. After the event we will gain access to the photos and have 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. 50% of the remaining estimated price plus 7% tax and 22% gratuity; less your deposit is due 60 days prior to your event. The remaining estimated price plus 6% 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. Regatta Bay Golf and Yacht Club requires one check for booked events.

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 guest 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 associated with the event are non-refundable.

Cancellation: 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. Full Venue Fee is required for Wedding Deposits. 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.

Discounts: 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.

Members discounts do not apply to any special event booked unless otherwise approved by Regatta Bay Golf and Yacht Club. As the client adds additional services, updates or makes 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.

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.	Krishna Salazar	850.865.1245	FlowerGirlz@cox.net

Transportation

654LIMO	Sena Kwan	850.654.5466	Limo@645Limo.com
Bay Limousine	TJ Gastone	850.269.1200	Info@Bay-Limo.com
Southern Comfort Service	Tony Rodriguez	850.842.9231	TRodriguez@SouthernComfortCouriers.com

Photography

Sarah & Paul Photography	Sarajh	850.888.0432	Info@sarahLyn.com
Michael Photography	Michael Kuhn	850.218.3724	Michael&MichaelKPhotography.com
Dalton Young Films	Dalton Young	850.502.6002	Dalton@DaltonYoungfilms.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
Bonnie V Specialty	April Dixon	850.376.7779	bonnieVspecialtyfood@yahoo.com
Nothing Bundt Cakes	Kevin Arnold	850.299.9472	Destin@NothingBundtCakes.com

