

Great Southern Club Dinner Menu

Filet Mignon

Black angus beef filet seasoned and grilled to perfection. Topped with a garlic demi glaze.

1. Jumbo Grilled Shrimp (3)
2. Sautéed Lump Crabmeat
3. Shrimp & Crabmeat Combo
4. Sautéed Mushrooms

Prime Rib of Beef 12 oz.

Roasted to perfection, served with au jus and horseradish cream.

Chicken Maison

Chicken breast with olive, garlic mushrooms, tomatoes and white wine served over pasta.

North Atlantic Salmon

Filet of salmon baked topped with your choice of:

1. Cucumber Dill Sauce
2. Crispy Vegetable Lowmein
3. Red Onion Mango Chutney Sauce

Blackened Chicken Alfredo

Grilled chicken breast over a bed of pasta topped with our homemade Alfredo sauce.

Focaccia Chicken

Baked focaccia crusted chicken breast served on a bed of wilted spinach, topped with a Florentine sauce.

Filet of Red Snapper

Snapper filet broiled and topped with your choice of the following:

1. Pecan Crusted
2. Lemon Butter Sauce
3. Seafood Cream Sauce

Along with your dinner selection you will need to choose one of the following in each column.

Vegetable

Green Bean Bundles
Zucchini & Squash Medley
Parsley New Potatoes
Broccoli with Hollandaise
Sugar Snap Peas

Starch

Cajun Roasted Potatoes
Garden Rice Pilaf
Wild Rice Blend
Steamed Buttered Pasta
Twice Baked Potatoes

Dessert

Praline & Cream Cheesecake
Bread Pudding
New York Cheesecake
Lemon Meringue Pie
Chocolate Grand Marnier Mousse

Our Chef will gladly create any menu you wish.

We will arrange a meeting with our chef who will gladly suggest ideas for you.
Your successful event is our goal.

All entrees are served with your choice of fresh Garden, Spinach or Caesar salad.
Served with fresh baked breads, coffee and ice tea.

- Prices subject to 18% gratuity and 7% sales tax.
- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.

Great Southern Club Dinner Buffet

(Minimum of 50 guest for buffet service)

Salad Bar

Choice of One:

Soup of the day
Two Mixed Salads
Seafood Gumbo \$2.00 extra per person

Salad Bar

Choice of One:

Spring Mix Salad & Assorted Dressings
Strawberry Spinach Salad with Yogurt Dressing
Caesar Salad

Carving Station

Choice of One:

Prime Rib of Beef
Boneless Turkey Breast
Stuffed Pork Loin
Leg of Lamb
Baked Pit Ham
New York Strip
Steamship Round (100+ guest)

Entree

Choice of One:

Blackened Shrimp and Pasta Alfredo
Salmon with Crispy Vegetable & Lowmein
Chef's Fish of the Day
Chicken Parmesan
Beef Stroganoff
Fried Catfish Filets
Chicken Cordon Bleu

Starch

Choice of Two:

Creamy Bacon Potato
Roasted Red Potatoes
Corn Bread Dressing
Brie Macaroni & Cheese
Rice Pilaf
Hush Puppies
Sweet Potato Casserole
Buttered Pasta

Vegetable

Choice of Two:

Broccoli and Cauliflower w/ Light Cheese
Squash Casserole
Sugar Snap Peas
Green Beans with Almonds
Honey Dill Baby Carrot
Steamed Asparagus
Sweet Cut Corn
Peas with Pearl Onions

Including assorted Desserts with Ice Tea, Regular and Decaf Coffee.

\$25.00 ++ Per Person

*Our staff will be happy to accommodate any request you may have.

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- Prices subject to change on packages.
- 3 Business day guarantee required for all packages.

Rev. 1/11

Function Policies, Capacities and Fees

Guarantee

- The club requires final guarantee three business days prior to your function
- Due to operational difficulties additional tables and chairs will not be added after the start of any function.
- If a guarantee is not received three business days in advance, we will presume the guarantee to be the number originally stated on the contract and the guest will be charged for that number.
- All Saturday events will be required to spend a minimum of \$5000 in complete sales.

Cancellations

- Groups reserving private rooms and canceling within 30 days will be charged 25% of the charge as a service fee.
- Groups canceling within 72 hours or not showing up will be charged 50% of the charges as a service fee.
- All functions are guaranteed with a Non-Refundable deposit.
- **All prime dates canceling within 30 days will be charged 50%. (All Fridays & Saturdays, Holidays & December dates.)**
- **Contracts not guaranteed by a deposit and signed contract will be canceled.**

Flowers, Decorations & Throws

- Rooms may be decorated for your function.
- The Club asks that no tape, nails, tacks or fastener be used on the walls or doors.
- No sparkle dust, confetti, festive throw or spray glitter may be used in the club or in the bank.
- Birdseed may be thrown outside in the Harbor Square Plaza only.
- Clean up fee for inside and outside throws will be \$500.00.
- All decorations and equipment must be removed from the club at the end of function.
- All deliveries must be made during normal operating hours.

Catering

- The Great Southern Club provides all food and beverage.
- We do not permit outside caterers in the Club, nor do we allow food or beverage to be brought into the club.
- Wedding and Birthday cakes are the only exceptions.
- Cakes from bakeries should be properly licensed and registered with the City and State Board of Health.

Dress Code

- The Great Southern Club offers a professional but casual environment.
- Shorts, beach wear, hats, sportswear and shirts without collars are not permitted.
- Coats and Ties are preferred but not required.

Children

- We ask that they be controlled so they do not disturb other guests.
- Children are not permitted in the restrooms, halls, or elevators without adults.

Entertainment

- Delivery or setup times must be arranged with Club management.
- Dressing facilities are not available in the Club.
- Guests of entertainers will not be permitted in the Club unless they are guests of the host.
- Food and beverages supplied to entertainers will be billed to the host, unless other arrangements are made.
- Tables are not supplied to entertainers. There will be a room rental for any bands wanting private rooms.

Security

- The GSC shall not resume responsibility for the damage or loss of any merchandise left in rooms.
- The GSC reserves the right to require security guards at the group's expense for selected groups.

Deposits and Payments

- Deposits are non-refundable upon cancellation.
- All evening functions are required to pay a deposit of \$500.00.
- All morning or lunch functions are required to pay a deposit of \$250.00.
- A payment of 25% will be required 90 days and 30 days prior to all functions.
- Balance of bill will be due one week prior to event.

Evening and Weekend Room Rental and Capacities

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|--|-----------------|------------------|---------------|
| Entire Club | \$1750.00 + tax | Meal Service 300 | Reception 550 |
| Sunset Ballroom | \$1100.00 + tax | Meal Service 300 | Reception 350 |
| <i>*All Saturday events will be required to spend a minimum of \$5000 in complete sales.</i> | | | |
| Sunset A or B | \$ 500.00 + tax | Meal Service 100 | Reception 100 |
| Main Dining | \$ 750.00 + tax | Meal Service 80 | Reception 125 |
| Harbor View | \$ 325.00 + tax | Meal Service 36 | Reception 50 |

Day Room Rental

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|-----------------|-----------------|------------------|-----------------|
| Sunset Ballroom | \$ 500.00 + tax | Sunset A (South) | \$ 300.00 + tax |
|-----------------|-----------------|------------------|-----------------|

**Sunset room rental for day events will be \$1500.00 with no meal service.*

Clean Up Fees

\$500.00 for cleanup of glitter, confetti, birdseeds, streamers, festive throws or balloons.

Late Closing Fees

\$100.00 fee per hour for club use other than during normal operating hours.

Extra Employee Fees

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|---------|-------------------|-----------|----------------------------|
| Server | \$65.00 (2 hours) | Bartender | \$100.00 (4 hours) per bar |
| Hostess | \$65.00 (2 hours) | Carver | \$ 60.00 (2 hours) |

- Must have a minimum of \$250.00 in bar sales required.
- All cash bars will require a bartender fee. Parties of 100 or more will require 2 bars.
- All a carte events will be subject to employee fees All a carte functions must have a minimum of \$2000.00 in food and beverage sales.
- All property not belonging to the club must be delivered and picked up during normal operating hours the day of the function.
- Prices are subject to change. All fees are subject to 7% sales tax.

