



BANQUET MENU

COUNTRYSIDE COUNTRY CLUB

WELCOME

Thank you for considering Countryside Country Club for your upcoming event! It is our pleasure to assist you throughout the planning process. Countryside Country Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 250 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views to gourmet cuisine, our experienced service staff and certified Event Director stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service. Each and every event hosted at Countryside Country Club receives personalized service with a number complimentary amenities, including but not limited to:

- Set-Up and Breakdown of Event Space
- On-site Banquet Captains and Private Event Director
- White Floor Length Linens and Napkins in your color choice and fold
- Set-up access two (2) hours prior to event
- House Centerpieces and Votive Candles
- Standard Banquet tables and banquet Chairs
- Flatware, glassware and silverware

In the following pages you will find more information about the Countryside Country Club's many menu options, amenities, capabilities and more. Feel free to contact our Private Event Director at 727.210.0182 with any questions you may have. We look forward to working with you!



SMALL MEETINGS PACKAGES

Priced Per Person. For groups of 18 or less. \$50 per hour Room Rental will apply.

Start Your Day Package | 21

2 Hours of Meeting Space
Limited a la carte Breakfast Menu,
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water,

Fuel Your Day Package | 35

4 Hours of Meeting Space
Limited a la carte Lunch Menu,
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water,

Spend The Day Package | 53

8 Hours of Meeting Space
Limited a la carte Breakfast & Lunch Menu and
Afternoon snack break.
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water all day.

Ask about our meeting enhancements!



A LA CARTE SELECTIONS

(Pricing per person)

- Assorted Granola & Energy Bars | 4
- Bags of Chips and Pretzels | 3
- Fresh Sliced Fruit and Berries | 5
- Individual Vegetable Crudites | 5
- Assorted Deluxe Mixed Nuts | 5
- Assorted Cookies & Brownies | 20 per dozen
- Assorted Bagels & Cream Cheese | 24 per dozen

BEVERAGES

- Freshly Brewed Coffee (1 gallon) | 64
- Selection of Assorted Fruit Juices | 40
Serves 10
Orange, Cranberry, Grapefruit, Apple, or
Tomato Carafe
- Assorted Pepsi Brand Sodas | 4
- Bottled Water | 4
- Topo Chico Mineral Water | 6
- Red Bull | 7
- Vitamin Water | 5
- Assorted Gatorades | 4
- Selection of Hot Teas | 5
- Pure Leaf Bottled Teas | 4
- Individual Milk Cartons | 4



BREAKFAST BUFFETS

Based on 20 person minimum.

The Countryside Continental | 16

Assorted Bagels, Muffins & Danish
Herb Cream Cheese, Butter & Preserves
Fresh Sliced Seasonal Fruits & Berries
Yogurt & Granola
Fresh Brewed Coffee & Assorted Juices

The Spa Breakfast | 19

Assorted Bagels, Muffins & Danish
Herb Cream Cheese, Butter & Preserves
Fresh Sliced Seasonal Fruits & Berries
Quiche Lorraine & Whole Grain Petite Waffles
Fresh Brewed Coffee & Assorted Juices

The Countryside Breakfast | 21

Assorted Bagels, Muffins & Danish
Herb Cream Cheese, Butter & Preserves
Fresh Sliced Seasonal Fruits & Berries
Scrambled Eggs & Home-style Herb Breakfast Potatoes
Applewood Smoked Bacon & Link Sausage
Fresh Brewed Coffee & Assorted Juices

The Sunrise Breakfast | 25

Assorted Bagels, Muffins & Danish
Herb Cream Cheese, Butter & Preserves
Fresh Sliced Seasonal Fruits & Berries
Scrambled Eggs & Home-style Herb Breakfast Potatoes
Eggs Benedict & Petite Waffles
Applewood Smoked Bacon & Link Sausage
Fresh Brewed Coffee & Assorted Juices

Breakfast Add-Ons

Add Waffles, Pancakes or French Toast \$4++
Add an omelet station to any buffet \$7++
Add a Waffle station to any buffet \$6++



Brunch

Based on 20 person minimum.

Countryside Signature Brunch | 27

Tomato, Cucumber & Feta Salad
 Fresh Sliced Seasonal Fruits & Berries
 Assorted Pastry Display
 Herb Cream Cheese, Butter & Preserves,
 Smoked Bacon & Sausage Links

Choice of (3) Three:

- Grilled Chicken with Lemon capper crème
- Pasta Florentine
- Eggs Benedict
- Vegetable Quiche
- Waffles
- French Toast with powdered Sugar

Fresh Brewed Coffee & Assorted Juices

Countryside Tea Party | 25

Fresh Garden Salad with your preferred dressing
 Seasonal Fruit Salad

Quiche Loraine

Choice of (3) Three Sandwiches:

- Smoked Salmon with wasabi cream cheese
- Cream Cheese and Orange Marmalade
- Cucumber Slices, Baby Spinach and Lemon Mayonnaise
- Minced Chicken Salad with Grapes and Walnuts
- Turkey with Watercress and Cranberry filling
- Tuna Salad with Black Olives and Red Onion
- Smoked Ham with Dijonaise
- Miniature Grilled Cheese
- Miniature Peanut Butter and Jelly

Assorted Petite Sweets

Fresh Brewed Coffee & Iced Tea

Breakfast Add-Ons

Add Waffles, Pancakes or French Toast \$4++

Add an omelet station to any buffet \$7++

Add a Waffle station to any buffet \$6++

HORS D'OEUVRES SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.

HOT & COLD SELECTIONS | \$4.50 per piece 3 selections for \$12

- Mini Quiche
- Pork Potstickers -Thai Chili Teriyaki Glaze
- Sesame Chicken Satay -Peanut Chili Sauce
- Tomato & Mozzarella Bruschetta - Balsamic Glaze Spinach
- Stuffed Cremini Mushrooms - Parmesan & Balsamic Glaze
- Mini Brie En Croute -Raspberry Coulis
- Apple Brie Walnut Crostini -Honey Balsamic
- Spanakopita
- Vegetable Spring Roll -Chipotle Aioli
- Herbed Goat Cheese Pastry Cup -Red Pepper Coulis

HOT & COLD SELECTIONS | 5.50 per piece 3 for \$15

- Caprese Skewers - Balsamic glaze
- Beef Wellington - Mushroom Pate
- Coconut Shrimp - Pineapple Glaze
- Bacon Wrapped Sea Scallops - Remoulade Sauce
- Tuna Tataki - Wasabi Aioli
- Smoked Salmon Canapes - Dill Cream Cheese
- Beef Short Rib Empanada - Cilantro Lime Aioli
- Crab Stuffed Creminis - Red Peppper Coulis
- Beef Carpaccio Canapes - Balsamic Glaze
- Antipasto Skewer - Balsamic Reduction





BUTCHER BLOCK & ACTION STATIONS

\$75 Chef Attendant Required per station. Priced per person.

Tuscan Spiced Beef Tenderloin | 16

Red Wine Demi-glaze

Brown Sugar Glazed Ham | 8

Honey brown sugar glaze and whole grain Dijon

Sage & Thyme Roasted Turkey Breast | 8

Orange Cranberry Sauce and traditional turkey gravy

Roasted Herb Prime Rib | 16

Rosemary Garlic Au Jus

Pasta Toss Station | 25

Penne, Farfalle and Cheese Tortellini

Choice of two sauces: Garlic Alfredo Sauce, Marinara Sauce, Pesto Creme or Vodka Sauce Toppings include meatballs, Grilled Chicken, Broccoli, caramelized Onion, Mushrooms, Spinach, Tomatoes, basil, garlic and Parmesan Cheese

Mashed Potato Bar | 13

Yukon gold mashed potatoes and sweet potato mash

Toppings include onion, tomato, mushrooms, red peppers, bacon, cheddar cheese, parmesan, asparagus, pesto and garlic

PLATED LUNCH

Includes Freshly Baked Rolls & Butter, House or Caesar salad, Entrée, Starch and vegetable, freshly brewed coffee and iced tea. Priced per person. Minimum of 20 Guests.



ENTREES

Mixed Green Salad | 15

Dried cranberries, candied pecans & gorgonzola cheese tossed with a honey-poppy seed vinaigrette.

Strawberry & Spinach Salad | 15

Fresh Spring Greens, Strawberries, feta, red onion and raspberry vinaigrette dressing

Pasta Primavera | 22 *

Fresh Seasonal vegetables sauteed and tossed with marinara and penne pasta

Enhance your salad or pasta:

Chicken \$6 | Skirt Steak \$7 | Shrimp \$7

Chicken Piccata | 24*

White Wine & Lemon Butter Caper Beurre Blanc

Chicken Saltimbocca | 25

Crispy Prosciutto, sauteed spinach & Sage Infused Cream Sauce

Chicken Mediterranean | 25*

Sun-Dried Tomatoes, Artichoke Hearts, Sauteed Spinach & White Wine Lemon Creme

Citrus Rosemary Salmon | 26*

Orange & Lemon Zested Rosemary Creme & Crispy Leeks

Teriyaki Mahi Mahi | 26 *

Teriyaki Glazed & Pineapple-Mango Salsa

Panko Crusted Snapper | 25

Roasted Red Pepper-Parmesan Creme & Tomato Caper Salsa

Petite Filet Mignon | 32

Char-Grilled & Barolo Demi-Glace

Braised Beef Short Ribs | 25*

Six Hour Braise in Rosemary Sauce

Flat Iron Steak | 26

Char-Grilled & Marsala Wild Mushroom Confit

Child Entree | 13

Chicken Tenders and Fries
Chicken tenders and Mac & Cheese
Spaghetti and Meatballs

Dessert | 5

New York Style Cheesecake
Key Lime Pie
Limoncello Cake
Flourless Chocolate Mousse Torte
Chocolate Chip Cookies and Brownies

STARCH & VEGETABLE OPTIONS

Yukon Gold Mashed Potatoes

Roasted Rosemary Potatoes

Bourbon-Vanilla Sweet
Potato Mash

Herb Rice Pilaf Toasted-

Parmesan Couscous Garlic

Mashed Cauliflower Roasted
Vegetable Medley

Parmesan Asparagus

Green Bean Almondine

Steamed Broccoli Florets



LUNCH BUFFETS STATIONS

Includes includes freshly brewed coffee and iced Tea.
Minimum of 20 guests. Dinner upcharge |\$4++ per person.

Taste of Italy | 28

Garlic Bread sticks & Caesar salad
Penne Pasta including choice of
marinara sauce or Alfredo sauce
Italian roasted Vegetables

Choice of two (2) main entrees:

- Classic Seven Layer Meat Lasagna
- Italian Spiced Grilled Chicken
- Herb Roasted Pork loin with mushroom marsala sauce
- Meatballs a la marinara
- Salmon in Olive & Caper relish

Assorted Cookies and Brownies

The All-American | 25

Tossed Garden Salad with tomatoes, cucumbers, onions and croutons with a variety of dressings Char-Grilled Hamburgers, Char-grilled all beef hot dogs and Char-grilled chicken breast
French Fries
Assorted condiments
Spicy Coleslaw or potato salad
In-house baked assorted cookies and brownies

South of the Border | 28

Flour Tortilla Chips with Fresh Salsa & White Cheddar Queso with green chiles
Southwestern corn & black bean Salad and Spanish Rice
Build your own Taco Bar with flour tortillas and all the fixings
Choice of two (2): Taco Beef, Char-grilled Chicken Fajitas, Spiced Hanger Steak with chimichurri, Blackened Fish
Jalapeno corn bread
Churro Fritters

Executive Deli Board | 24

Garden Fresh Salad Bar & baked rolls and butter
Country Potato Salad & Spicy Coleslaw
Selection of Boar's Head Deli meats & Cheeses
Chicken Salad
White, Whole Wheat & Marbled Rye Breads
Assortment of Mustards, relishes, pickles and condiments
In-House Baked Cookies & brownies

Build your Own Buffet | 28

Baked Rolls and Butter
Choice of two Salads
Choice of two Entrees
(See options with the asterisk * in our plated lunch menu)
Choice of One Starch & One Vegetable side
In-House Baked assorted Cookies and Brownies

PLATED DINNER

Includes freshly baked rolls & butter, House or Caesar salad, One vegetable & One starch side, Coffee, Iced Tea, & Water.

Minimum of 20 Guests.

Meal place cards required when choosing two entrees.

Duo plate options available upon request.

ENTREES

Pasta Primavera | 26*

Fresh Seasonal vegetables sauteed and tossed with marinara and penne pasta

Portabella Mushroom Stack | 25 *

Grilled Portobello mushroom, zucchini, yellow squash and red onion with sauteed spinach & balsamic glaze

Chicken Piccata | 29*

White Wine and Lemon Butter Caper Beurre Blanc

Chicken Saltimbocca | 29*

Crispy Prosciutto, sauteed spinach and Sage Infused Cream Sauce

Chicken Mediterranean | 29*

Sun-Dried Tomatoes, Artichoke Hearts, Sauteed Spinach & White Wine Lemon Creme

Teriyaki Mahi Mahi | 32*

Teriyaki Glazed and Pineapple-Mango Sais

Citrus Rosemary Salmon | 30*

Orange and Lemon Zested Rosemary Creme and Crispy Leeks



Panko Crusted Snapper | 30

Roasted Red Pepper-Parmesan Creme and Tomato Caper Salsa

Petite Filet Mignon | 41

Char-Grilled and Barolo Demi-Glace

Braised Beef Short Ribs | 31*

6-Hour Braise in Rosemary Sauce

Flat Iron Steak | 33

Char-Grilled and Marsala Wild Mushroom Confit

NY Strip | 39

Garlic Rosemary Au jus

Child Entrée | 16

Chicken Tenders & Fries
Chicken tenders & Mac & Cheese
Spaghetti & Meatballs
Cheese or Chicken Quesadillas

All children entrees are served with a fruit cup.

STARCH & VEGETABLE OPTIONS

Yukon Gold Mashed Potatoes
Roasted Rosemary Potatoes
Bourbon-Vanilla Sweet
Potato Mash

Herb Rice Pilaf Toasted-
Parmesan Couscous Garlic
Mashed Cauliflower Roasted
Vegetable Medley

Parmesan Asparagus
Green Bean Almondine
Steamed Broccoli Florets
Yellow Safron Rice



Desserts

PLATED DESSERTS

New York Style Cheesecake | 6

Key Lime Pie | 7

Limoncello Cake | 7

Flourless Chocolate Mousse Torte | 7

DESSERT STATIONS

Ice Cream Sunday Bar | 8

Vanilla and chocolate Ice Cream accompanied by assorted toppings and sauces

Viennese Dessert Table | 12

Assorted mini Desserts, cookies, eclairs & fresh Fruit with assorted dipping sauces



DINNER BUFFETS STATIONS

Minimum of 20 guests per display. Priced per Person.

Mediterranean | 44

Fresh baked rolls & Pita Bread
Greek Salad with Hummus
Spanakopita
Roasted Zucchini & Roasted Red Peppers
Mediterranean Couscous with cauliflower & onions
Roasted Salmon with tomato-caper salsa
Mediterranean chicken piccata
Balsamic Flat-Iron Stead with Greek yogurt sauce
Baklava Bites

Floribbean | 42

Toasted Cuban Bread
Chef's Summer Salad with mixed greens, almonds, tomato, mandarin oranges & red onions
Yellow Saffron Rice & Black Beans
Sweet Potato Mash
Mojo Pulled Pork
Garlic-Lime Chicken with Plantains
Mahi-Mahi with Pineapple Mango Salsa
Key Lime Pie

Build Your Own Buffet | 40

Baked Rolls and Butter
Choice of two Salads: House Salad, Pasta Salad, Caesar Salad, Caprese Salad or Spicy Coleslaw
Choice of two entrees (See options with the asterisk * in our plated dinner menu)
Choice of One Starch and One Vegetable
Chefs Choice Dessert Cake or Pie Display

Add additional Salad or side for \$4++
Add additional entrée starting at \$6++
Upgrade Dessert to Ice Cream Sunday Bar or Petit Fores \$5+
Upgrade Dessert to Viennese Table \$8

Tuscan | 40

Baked Rolls and Butter
Traditional Caesar Salad & Caprese Salad with marinated fresh mozzarella, tomatoes, fresh basil and balsamic glaze
Seared Chicken breast with charred lemon and tomato olive caponata & Tuscan roasted sirloin with spinach, roasted red pepper and red wine demi
Italian Roasted vegetables
Creamy Risotto
Cocoa Powder Dusted Tiramisu

Smokehouse | 34

Fresh baked corn bread
Tossed green salad with tomatoes, cucumbers, onions and croutons with a variety of dressings
Country potato salad & Spicy Coleslaw
Chargrilled Barbecued chicken thighs
Smoked Barbecue Brisket
Herb-buttered corn cobettes
Baked Barbecue beans
Fresh Fruit Cobbler



Little ones

Priced per person. Minimum of 20 kids required.

Create -Your-Own Kid-Friendly Buffet | 20

Includes:

Breadsticks or Baked Rolls

Choice of One Salad: Caesar, House Salad or Fruit Salad

Macaroni & Cheese

House-cut chips

Choice of (2) entrees:

- Chicken Tenders with sauces
- Mini Cheeseburgers
- Mini Chicken Sliders
- Mini Pulled Pork Sliders
- Chicken and Cheese Quesadillas
- Cubanitos
- Cheese Pizza
- Pepperoni Pizza

Cookies and Brownies

Iced tea and Lemonade Station

Child Plated Entrée | Lunch 13 | Dinner 16

Chicken Tenders & Fries

Chicken tenders & Mac & Cheese

Spaghetti & Meatballs

Cheese or Chicken Quesadillas

All children entrees are served with a fruit cup.

Loaded Fry Station | 8

Mac & Cheese Bar | 9

BEVERAGES

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$8 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Countryside Country Club.

BEER & WINE HOSTED BAR PACKAGE

Domestic and Imported beers, House Wines, and Sparkling Wine

2 hours: 19 | 3 hours: 26 | 4 hours: 30 | 5 hours: 33

TOP SHELF (WELL) BAR PACKAGE

Domestic and Imported Beers, House Wine and Well Brand Liquors.

2 hours: 25 | 3 hours: 30 | 4 hours: 35 | 5 hours: 39

PREMIUM BAR PACKAGE

Domestic and Imported beers , House Wines and Premium Liquors.

2 hours: 29 | 3 hours: 36 | 4 hours: 42 | 5 hours: 47

Liquor Options Include: Tito's Vodka, Beefeater Gin, Jack Daniel's, Captain Morgan Spiced Rum, Seagram VO Whiskey, Bacardi, Dewars, J&B, Makers Mark Bourbon & Sauza Blue Tequila
Includes Sodas, Mixers and Garnishes

ULTRA PREMIUM BAR PACKAGE

Domestic and Imported Beers plus house and premium wines and Ultra Premium liquors.

2 hours: 35 | 3 hours: 42 | 4 hours: 48 | 5 hours: 55

Ketel One Vodka, Bombay Sapphire Gin, Jameson Whiskey, Maker's Mark Bourbon, Chivas, JW Black Scotch, Amaretto and Grand Marnier, Grey Goose, Hendrick's, Woodford Reserve Bourbon, Malibu, Myers Dark Rum, Patron Tequila, Courvoisier Cognac.
Includes: Sodas, Mixers and Garnishes



OPEN CONSUMPTION

All beverages ordered will be charged to the Host's Master Bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually.
\$100 Bartender Fee per bartender required.

CASH BAR

Each Cash Bar Requires \$75 Bartender Fee Per Bar.

All beverages consumed will be charged to the individual guests. Pricing of Cash Bars are all Inclusive of tax and service charge.

Soda 4.50

Domestic Beer 5.50

Imported Beer 6.50

House Wine 8.50

Premium Wine 10.50

Tier 1 Liquor 8.50

Tier 2 Liquor 9.50

Tier 3 Liquor 10.50

Tier 4 Liquor 11.50



BALLROOM



TERRACE ROOM

FOOD & BEVERAGE

Countryside Club must provide all food & beverage. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is happy to customize a menu to your specifications. Full banquet menus are available upon request. Discounted menus may be offered to children up to 12 years of age.

GUARANTEES

Your guaranteed number of guests is due to the private events department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee. Menus must be finalized 30 days before the event.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 30 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note credit card information is required for incidentals.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of Florida sales tax at a rate of 7.0%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Countryside Club of the South is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

FUNCTION MINIMUMS

All functions are required to meet the event minimum. An event minimum is the amount a host must spend in order to secure a private space at the club. If the event minimum is not met, the difference may be charged as a minimum fee. The entire cost of the function goes towards the event minimum including all additional fees, service charge and taxes.

ROOM FEE (NON-MEMBERS)

Non-Members are welcome to host private events at the club; however, a room fee will apply in order to access the club. Members of Countryside Club of the South in good standing are exempt from this fee. Room fees ensure private access to club amenities and space.



CONTACT US TODAY.



COUNTRYSIDE
COUNTRY CLUB

727.210.0182 | COUNTRYSIDECLUB.COM

3001 COUNTRYSIDE BLVD | CLEARWATER, FL 33761

All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS