

BREAKFAST MENUS

Assorted Danish Pastries and Mini Muffins
Biscuits
Coffee, Hot Tea, Decaf, Ice Water

HEALTHY MORNING 8.20
Scrambled "Eggbeaters", Roasted Potatoes w/
peppers and onions, Balsamic Grilled Vegetables

BENEDICT BREAKFAST 9.00
Poached farm fresh eggs on English Muffins with Canadian Bacon
and Hollandaise Sauce. Served with balsamic grilled vegetables and
home fried potatoes

SCRAMBLED FARM FRESH EGGS 8.20
Fluffy scrambled eggs with your choice of sausage links or bacon strips.
Served with fried potatoes w/peppers and onions.
Choice of Link Sausage or Crisp Bacon Strips

AMERICAN CLASSIC BUFFET **MINIMUM 75 GUESTS REQUIRED 9.75
Selection of three chilled juices
Assortment of Danish Pastries and Mini Muffins
Biscuits w/Butter and Jelly
Freshly scrambled eggs
Hash Browns w/Peppers and Onions
Link Sausage and Crisp Bacon Strips
Sausage Gravy
Coffee, Hot Tea, Decaf, Ice Water

AMERICAN CLASSIC PLUS BUFFET 12.95
Selection of three chilled juices
Assortment of Danish Pastries and Mini Muffins
Fresh Seasonal Fruit Bowl
French Toast w/Maple Syrup
SCRAMBLED EGGS and EGGS BENEDICT
Home Fried Potatoes AND Cheese Grits
Biscuits w/Sausage Gravy
Link Sausage and Crispy Bacon Strips
Coffee, Hot Tea, Decaf, Ice Water

ABOVE PRICES SUBJECT TO 18% SERVICE CHARGE

LUNCHEON MENUS

APPETIZERS

Chilled Juice (Orange or Tomato)	1.25
Fresh Fruit Cup (Seasonal Fruits)	2.25

HOT ENTREES SERVED WITH THE FOLLOWING:

Tossed Garden Salad w/House Dressing
Dinner Rolls and Creamery Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water

BEEF ENTREES

BEEF BURGANDY RAGOUT W/GARLIC MASHED POTATOES	8.70
BEEF STROGANOFF OVER PASTA W/VEGETABLE OF THE DAY	8.70
PEPPER STEAK W/BRANDY CREAM SAUCE ON SOURDOUGH TOAST POINTS W/BROWN RICE AND VEGETABLE OF THE DAY	9.20
FLANK STEAK WITH PEPPERS AND ONIONS	9.20

PORK

GRILLED PORK CHOPS OMAHA W/Garlic Mashed Potatoes, Roasted Vegetables and Cinnamon Apples	9.20
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POULTRY

TURKEY AND DRESSING W/GIBLET GRAVY AND CRANBERRY SAUCE	8.70
CHICKEN MIAMI W/Honey Mustard, Bacon and Monterey Jack Cheese Served over Waffle Fries	9.20
SAN FRANCISCO CHICKEN STIR FRY W/White Rice	8.70
CHICKEN SUPREME W/APPLES AND GREEN PEPPERCORN SAUCE Served w/White Rice and Vegetable of the day	9.20
CHICKEN KIEV W/Choice of Starch and Vegetable	9.20
NEW ORLEANS CHICKEN SALAD Linguine topped with a spicy cream sauce and a Cajun-style grilled chicken breast	9.20

SEAFOOD

CHICKEN AND SHRIMP NEWBURG DUO W/Roasted peppers in a cream sauce served over toast quarters	9.70
GRILLED SALMON W/DILL BUTTER	9.70
GARLIC SHRIMP W/BASIL Served over linguine w/Grilled Vegetables	9.70
BAKED COD FILET W/Herbed Bread Crumbs and Bernaise W/Choice of Starch and Vegetable	9.20

STARCH SELECTIONS

Oven Roasted New Potatoes
Seasoned Rice Pilaf
Potatoes auGratin w/Cheese
Mashed Potatoes w/Gravy

VEGETABLE SELECTIONS

Green Beans w/ Almonds
Broccoli, Cauliflower and Carrot Medley
Fiesta Corn
Fresh Garden Peas w/Julienne Carrots

Dinner Rolls and Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water

COLD PLATES

SAN FRANCISCO GREEK SALAD	8.70
A LIGHT DUO/Tuna and Curred Chicken Salad Plate w/Fresh Fruit Cup	8.70
CLASSIC CHEF'S SALAD au Julienne w/Choice of Dressing	8.70
GRILLED CHICKEN CAESAR SALAD w/red onions, black olivesgarlic croutons and grated Parmesan Cheese	8.70
SEASONAL FRESH FRUIT PLATE w/Low-Fat Cottage Cheese and Honey Yogurt Drizzle	8.70
CHICKEN SALAD STUFFED PITA	7.95
CHEF'S SPECIAL CLUB SANDWICH ON MARBLE BREAD W/POTATO SALAD AND VEGETABLE STICKS	7.95
TURKEY WRAP w/Italian Dipping Sauce and FRESH FRUIT CUP	8.70

DESSERTS

ICE CREAM OR SHERBET	1.75
ICE CREAM PARFAIT (RASPBERRY, CHOCOLATE OR CREME DE MENTHE)	2.00
APPLE PIE W/DOLLOP OF WHIPPED CREAM	2.20
PECAN PIE	2.20
NEW YORK CHEESECAKE	2.75
SWEET STREET KEY LIME PIE	3.00

BOX LUNCH	7.20
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1/2 Roast Beef and 1/2 Turkey Sandwich, Apple, Chips, Chocolate Chunk Cookie
Soft Drinks w/Napkin in Paper Lunch Box

ABOVE PRICES SUBJECT TO 18% SERVICE CHARGE

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The Tides Collocated Club at Patrick Air Force Base

LUNCH BUFFETS

DELI BUFFET/MINIMUM 25 GUESTS REQUIRED 11.20

Tossed Greens w/Cucumbers
Potato Salad
3 Meat Platter (Ham, Turkey, Roast Beef)
American, Swiss and Provolone Cheeses
Lettuce Leafs, Sliced Tomatoes and Onions, Dill Pickle Spears
White, Wheat, Rye Bread and Kaiser Rolls
Coffee, Tea, Decaf, Iced Tea, Ice Water
Assorted Coke Products
GOURMET CHOCOLATE CHUNK COOKIES

TWO ENTREE BUFFET/MINIMUM 50 GUESTS REQUIRED 13.20

Tossed Garden Salad w/3 Dressings
2 Entrees, 2 Starches, One Vegetable
Rolls and Butter
Coffee, Decaf, Hot Tea and Iced tea

ENTREE SELECTIONS:

SLICED HAM IN FRUIT SAUCE
SOUR CREAM BEEF STROGANOFF W/NOODLES
TURKEY BREAST W/DRESSING AND GIBLET GRAVY
W/CRANBERRY SAUCE
SLICED ROAST BEEF AU JUS
SEAFOOD NEWBURG
SLICED CHICKEN CORDON BLEU
GRILLED TERIYAKI CHICKEN BREAST
GRILLED SALMON
MEATLOAF W/GRAVY
SPAGHETTI W/MARINARA SAUCE
SLICED STUFFED CHICKEN BREAST
SHRIMP CREOLE

STARCH SELECTIONS:

Macaroni and Cheese
Parsley Buttered New Potatoes
Mashed Potatoes w/Gravy
Potatoes auGratin w/Cheese
Seasoned Rice Pilaf
Fresh Buttered Pasta

VEGETABLE SELECTIONS:

Green Beans w/Almonds

Mini Corn on the Cob

Honey Glazed Sliced Carrots

Broccoli, Cauliflower and Carrot Medley

Green Peas w/Pearl Onions

Fiesta Corn

CHILDREN'S BUFFET (AGES 5-12) 1/2 PRICE

ADD A THIRD ENTREE FOR \$2.00 MORE PER PERSON

2.00

ABOVE PRICES SUBJECT TO 18% SERVICE CHARGE

The Tides Collocated Club at Patrick Air Force Base

HORS D'OEUVRES

HOT ITEMS (Priced per Dozen, Minimum order 5 dz. per item)

Bacon Wrapped Pineapple Chunks/per Dz	12.25
Baked French Brie in a Golden Pastry Crust (Served Warm in Chafer) w/Crushed Raspberries and Sliced Baguettes	77.00
Beef Teriyaki Strips on Skewers/per Dz	15.95
Beer Battered Mushrooms/per Dz	11.25
Breaded Deep Fried Chicken Drummettes/per Dz	12.25
Buffalo Wings w/Cool Ranch Dip/per Dz	11.25
Cheese Quesadillas/per Dz	12.25
Cheesesticks w/Marinara Dipping Sauce/per Dz	11.25
Chili ConQueso w/Taco Chips (Hot Cheese Dip)	60.00
Coconut Shrimp/per Dz	16.95
Dim Sum(Pork Filled) w/Shoyu Mustard Sauce/per Dz(Steamed or Fried)	12.75
Franks in a Blanket/per Dz	12.25
Hot Crab Dip w/Fancy Crackers (Serves 35-50)	65.00
Jalapeno Poppers w/Ranch Dip/per Dz	11.95
Meatballs (Swedish, BBQ or Sweet & Sour)/per Dz	12.75
Mini Quiche Lorraine/per Dz	12.75
Mini Potato Pancakes w/Sour Cream/per Dz	12.75
Mushroom Caps w/Seafood Stuffing/per Dz	17.95
Mushroom Oroquettes w/Fontina Cheese/perDz	14.50
Spanikopita (Spinach Pies)/per Dz	15.50
Tomato Basil Crostini/per Dz	12.75

Above Prices Subject to 18% Service Charge

COLD	
Assorted Finger Sandwiches/per Dz (Devilled Ham, Curried Chicken, Tuna and Egg Salad)	12.25
Cream Cheese Ball Rolled in Nuts w/Ritz Crackers	37.50
Deli Meat and Cheese Tray w/Olives, Marinated Vegetables, Assorted Breads and Appropriate Condiments(Serves 35) Lettuce, Onions and Sliced Tomatoes	105.00
Fancy Decorated Devilled Eggs/per Dz	10.95
Fancy Imported and Domestic Cheese Display-Large Serves 100 w/Sliced Baguettes and Fancy Crackers	185.00
Fancy Mixed Nuts (2 Lb can)	29.95
Fresh Seasonal Sliced Fruit Tray/Large serves 100	175.00
Fresh Seasonal Sliced Fruit Tray/Small serves 50	87.50
Ham and Cream Cheese Horns/perDz	12.75
Mini Chocolate Eclairs and Cream Puffs/per Dz	20.95
Mini Tart Shells w/Chicken Salad/per Dz	10.75
Mini Tart Shells w/Shrimp Salad/per Dz	12.75
Potato Chips w/Onion Dip (2 Lbs.)	17.50
Steamed Shrimp w/Cocktail Sauce/Per Pound/25 Pcs per lb.	28.50
Taco Chips w/Salsa (2 Lbs.)	17.50
Vegetable Crudite w/Ranch Dip/Large Serves 100	125.00
Vegetable Crudite w/Ranch Dip/Small Serves 50	62.50
Whole Poached Salmon w/Garnish and Crackers	205.00
Whole Basket of Strawberries w/Dipping Chocolate and Whipped Cream (Serves 100)	205.00
6 FT. DELI SUB	87.50
Above Prices Subject to 18% Service Charge	

HORS D'OEUVRES

CARVING STATIONS W/ATTENDANT

(Priced Per Lb.)

Whole Roasted Turkey w/Cranberry Chutney, Rolls and Condiments 12-Lbs.	11.95
Top Rounds of Beef w/Horseradish, Rolls and Condiments 25 Lbs.	11.95
Honey Glazed Ham w/Rolls and Condiments 15 Lbs.	10.95
Tenderloin of Beef w/Horseradish, Rolls and Condiments 7 Lbs.	20.25
Sliced Rosemary Pork Loin w/Rolls and Condiments 7 Lbs.	18.25

SPECIALTY STATIONS

PASTA STATION/PER PERSON 5.95

Bowtie Pasta, Fettucine and Cheese Tortellini
Marinara Sauce, Alfredo Sauce, Olive Oil w/Parmesan Cheese
Peppers, Onions, Diced Tomatoes

ADD GRILLED CHICKEN/PER PERSON 7.95

FAJITA STATION/PER PERSON 6.95

Grilled Chicken Fajita Strips
Red, Yellow and Green Bell Peppers, Onions
Fajita Seasoning, Lime Juice, Cilantro, Olive Oil Blend
Warm Flour Tortillas
Salsa and Sour Cream

ADD BEEF/PER PERSON 7.95

TO HAVE AN ATTENDANT SAUTEEING TO ORDER,
THERE WILL BE A FEE OF \$50.00 FOR TWO HOURS 50.00

TACO BAR 5.95

Taco Seasoned Hamburger Meat
Chopped Onions and Tomatoes, Sliced Jalapenos
Shredded Cheese
Salsa and Sour Cream
Hard and Soft Taco Shells

STATIONS MAY BE ORDERED AS A FULL MEAL FOR AN ADDITIONAL \$5.00 PER PERSON

Above Prices Subject to 18% Service Charge

The Tides Collocated Club at Patrick Air Force Base

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

BREAKS

THE CONTINENTAL PLUS 5.75
Selection of Chilled Juices (3 Varieties)
Assortment of Danish Pastries, Muffins and Banana Nut Bread
Assorted Fresh Sliced Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Ice Water

THE CLUB CONTINENTAL BUFFET 7.75
Selection of Chilled Juices (3 Varieties)
Assortment of Danish Pastries, Muffins and Banana Nut Bread
Assorted Bagels w/Butter and Cream Cheese
Assorted Cream-o-Wheat
Assorted Instant Oatmeal
Assorted Dry Cereal
Sliced Seasonal Fruit
Assorted Yogurt Cups
Milk and Skim Milk
Brown Sugar
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea, Ice Water

GOOD MORNING 5.75
Cherry Cheese Danish
Assorted Yogurt Cups
Chilled Assorted Juices(three varieties)
Fresh Fruit Tray
Coffee, Decaf, Hot Tea, Ice Water
ABOVE PRICES SUBJECT TO 18% SERVICE CHARGE

GOOD AFTERNOON 5.75
Gourmet Chocolate Chunk Cookies
Chips, Pretzels and Tortilla Chips w/Salsa
Whole Apples and Bananas
Assorted Canned Soft Drinks (Coke products)
Coffee, Decaf, Ice Water

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The Tides Collocated Club at Patrick Air Force Base

PLATED DINNERS

APPETIZERS (Select One)

Fresh Mushroom Caps	5.25
French Onion Soup w/Gruyere Croutons	4.95
Shrimp Cocktail w/Lemons and Cocktail Sauce	6.25

SALADS (Select One)

Tossed House Salad w/Ranch Dressing	
SUBSTITUTE CAESAR OR SPINACH SALAD FOR \$1.00 EXTRA PER PERSON	

COMBINATION PLATE:	21.95
TENDERLOIN BEEF MEDALLIONS W/BERNAISE SAUCE AND ANY ONE OF THE FOLLOWING:	
GRILLED ATLANTIC SALMON W/DILL SAUCE	
SLICED CHICKEN CORDON BLEU	
GRILLED TERIYAKI CHICKEN BREAST	

SPLIT MENU (Maximum of Two Selections)

SLICED FILET OF BEEF W/BERNAISE SAUCE	19.95
PRIME RIB ROAST AU JUS	18.95
LONDON BROIL AU JUS	17.95
PORK LOIN CHOPS W/MUSTARD CAPER SAUCE	18.95
CHICKEN MARSALA W/ARTICHOKE AND MELTED PROVOLONE CHEESE	18.95
CHICKEN CORDON BLEU W/WHITE SAUCE	18.95
CHICKEN MILANO BAKED AL FORNO W/FETTUCINI	17.95
THE NEW ENGLANDER:	18.95
BAKED ATLANTIC COD W/HERBED BREADCRUMBS Fresh Spinach Salad w/Poppy Seed Dressing, Roasted New Potatoes, Green Beans	
GRILLED ATLANTIC SALMON W/LOBSTER SAUCE	18.95
SCAMPI LINGUINE EL GALVESTON Sauteed Shrimp tossed with fresh Linguine and olive oil	18.95

STARCH SIDE LINES (Select One)

Oven Roasted New Potatoes
Baked Potato w/ Butter and Sour Cream
Seasoned Rice Pilaf
Wild Rice (\$1.00 Extra per person)
Garlic Mashed Potatoes w/Gravy
Pasta w/Marinara Sauce

VEGETABLE SIDE LINES (Select One)

Broccoli, Cauliflower and Carrot Medley

Green Beans w/ Almonds

Fiesta Corn

Honey Glazed Sliced Carrots

Garden Peas w/Julienne Carrots

VEGETABLE LINGUINE W/MARINARA SAUCE

16.95

CHILDREN AGES 2-12

CRISPY FRIED CHICKEN TENDERS ATLANTA

7.95

W/FRENCH FRIES AND HONEY MUSTARD DIPPING SAUCE

ALL MEALS INCLUDE:

Fresh Baked Dinner Rolls and Butter

Coffee, Tea, Decaf, Iced Tea, Ice Water

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(MINIMUM 50 GUESTS REQUIRED)

DINNER BUFFETS

TWO ENTREE BUFFET(CLASSIC)	18.95
Choose (2) Salads, (2) Meats, (2) Starches, (2) Vegetables	
THREE ENTREE BUFFET(DELUXE)	20.95
Choose (2) Salads, (3) Meats, (2) Starches, (2) Vegetables.	
SALADS (Select Two)	
Tossed Garden Salad w/Three Dressings	
Marinated Tomato and Cucumber Salad	
Fresh Fruit Bowl	
Pasta Vinaigrette	
Cole Slaw	
Caesar Salad - \$1.00 Extra per person	
ENTREES	
STUFFED CHICKEN BREAST W/BREAD STUFFING AND GIBLET GRAVY	
ROUND OF BEEF W/BURGANDY SAUCE(ATTENDANT TO CARVE)	
CHICKEN MARSALA W/ARTICHOKE AND MELTED CHEESE	
WHOLE ROAST TURKEY BREAST W/DRESSING, GIBLET GRAVY AND CRANBERRY SAUCE (ATTENDANT TO CARVE)	
BAKED NEW ENGLAND COD W/BUTTERED BREADCRUMB TOPPING	
GRILLED SALMON W/LOBSTER SAUCE	
BAKED VIRGINIA HAM (ATTENDANT TO CARVE)	
SLICED CHICKEN CORDON BLEU	
SEAFOOD NEWBURG W/SHRIMP, SCALLOPS AND WHITE FISH	
MEAT LASAGNA	
PRIME RIB AU JUS W/HORSERADISH CREAM (Attendant to Carve)/PER PERSON	2.00
PEPPER CRUSTED ROAST PORK LOIN (Attendant to Carve)/PER PERSON	2.00

STARCHES (Select Two)

*THIRD STARCH - \$1.00 PER PERSON

Garlic Mashed Potatoes

Parsley Buttered New Potatoes

Seasoned Rice Pilaf

Potatoes auGratin w/Cheese

Cheese Tortellini Alfredo/\$1.00 extra per person

1.00

Spaghetti w/Marinara Sauce

VEGETABLES (Select Two)

*THIRD VEGETABLE - \$1.00 PER PERSON

Green Beans w/ Almonds

Broccoli, Cauliflower and Carrot Medley

Fiesta Corn w/Red and Green Peppers

Honey Glazed Sliced Carrots

Garden Peas w/Julienne Carrots

CHILDREN AGES 5-12/HALF PRICE

CHILDREN UNDER 5/NO CHARGE

All Buffets Include:

Dinner Rolls and Butter

Coffee, Tea, Decaf, Iced Tea

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THEMED BUFFETS

SOUTH OF THE BORDER MEXICAN BUFFET	17.95
*A MINIMUM OF 50 GUESTS REQUIRED	
Tossed Salad w/ Three Dressings, Fruit Platter	
BEEF TAQUITOS	
CHICKEN FAJITAS W/WARM FLOUR TORTILLAS	
SHREDDED PORK ENCHILADAS W/SALSA VERDE	
Refried Beans	
Mexican Rice	
Tortilla Chips and Salsa	
Coffee, Tea, Decaf, Iced Tea	
TRADITIONAL FLAN	
PICNIC BUFFET	12.95
* A MINIMUM OF 25 GUESTS REQUIRED	
Classic Potato Salad	
Sliced Seasonal Fruit	
GRILLED BURGERS AND HOT DOGS	
W/ALL THE TRIMMINGS	
Steamed Corn on the Cob	
Baked Beans	
Rolls and Butter	
Lemonade and Iced Tea, Ice Water	
CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES	
THE WACKEY TOURIST LUAU	20.95
*A MINIMUM OF 50 GUESTS REQUIRED	
Cucumber Kim Chee	
Oriental Salad	
TERIYAKI BEEF STICKS	
HAWAIIAN STYLE HULI HULI CHICKEN	
KAHLUA PORK W/CABBAGE	
Oven Roasted Redskin Potatoes	
Steamed White Rice	
Stir-Fried Vegetables	
Rolls and Butter	
Coffee, Tea, Decaf, Iced Tea, Ice Water	
PINEAPPLE UPSIDE DOWN CAKE	

ALL AMERICAN BARBECUE
Tossed Greens w/Three Dressings
Cole Slaw
Fresh Fruit Bowl
BBQ PORK RIBS
BBQ CHICKEN QUARTERS
Oven Roasted New Potatoes
Mini Corn on the Cob
Baked Beans
Sweet Cornbread w/Honey Butter
Dinner Rolls and Butter
Coffee, Tea, Decaf, Iced Tea, Ice Water

18.95

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DESSERTS

MOUSSE (Chocolate or Strawberry)	1.75
SHERBET	1.75
ICE CREAM	1.75
VANILLA ICE CREAM PARFAIT (RASPBERRY, CHOCOLATE OR CREME DE MENTHE)	2.00
CHOCOLATE CAKE	2.25
APPLE PIE W/WHIPPED TOPPING	2.25
PECAN PIE	2.25
NEW YORK CHEESECAKE	3.00
SWEET STREET KEY LIME PIE	3.25
APPLE GRANNY PIE	3.25
BOURBON STREET PECAN PIE	3.25
CARROT CAKE	3.25
TURTLE CHEESECAKE	3.50

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The Tides Collocated Club at Patrick Air Force Base

BEVERAGES

HOSTED BAR (Host pays for all the liquor)

If sales do not reach \$100.00 in the first hour there is a \$20.00 Service Fee

If sales do not reach \$50.00 each additional hour, the Service Fee is \$20.00 per hour.

CASH BAR (Guests pay for own drinks)

Sales Minimums apply.

SPLIT BAR-HOST PAYS FOR PORTION OF BAR AND

GUESTS PAY FOR PORTION

Sales Minimums apply.

DOLLAR LIMIT BAR-Host pre-determines the amount he/she wants to spend.

Sales Minimums apply.

House Brands (\$2.75)

Call Brands (\$3.25-\$3.50)

Premium Brands (\$3.95)

Add Juice to any Drink (\$.50)

Domestic Beer (\$2.75) Miller, Budweiser, Coors, Michelob and all lites

Imported Beer (\$3.25) Heinekin, Corona

House Wines/CARLO ROSSI(Cabernet, White Zinfandel, Chardonnay) (\$3.65)

WOODBIDGE WINES(Chardonnay, White Zinfandel, Cabernet, Merlot) (4.00 per glass)

LATERRE PINOT GRIGIO (\$4.00 per glass)

Soft Drinks (\$1.20)

CORDIALS (\$3.25)

PARTY COCKTAILS(\$3.50-\$4.50)

KEG BEER(DOMESTIC)(190 10oz servings)

175.00

MICH, BUDWEISER, MILLER, COORS AND LIGHTS

PONY KEG (DOMESTIC) (95 10oz servings)

100.00

Fruit Punch (40-45 Servings)

35.00

Lime Sherbet and 7-Up Punch (40-45 Servings)

35.00

Wine Punch Bowl (40-45 Servings)

55.00

Bloody Mary Punch Bowl (Serves 25-30)

65.00

Mimosa Bowl (Champagne & Orange Juice)(40-45 Servings)

65.00

Screwdriver Punch Bowl (Serves 25-30)

65.00

CARAFES OF HOUSE WINES / EACH

14.00

Chardonnay, Cabernet, and White Zinfandel

HOUSE CHAMPAGNE (Wycliffe) / per bottle	14.00
CINZANO ASTI/per bottle	26.00
KORBEL CHAMPAGNE/per bottle	18.00
NON-ALCOHOLIC CHAMPAGNE	10.00

HOUSE BRANDS (\$2.75)

Jim Beam Bourbon
 Seagram's 7 Whiskey
 Old Smugglers Scotch
 Bacardi Light Rum
 Smirnoff Vodka
 Seagrams Gin
 Montezuma Tequila

CALL BRANDS (\$3.25-\$3.50)

Jack Daniels, Southern Comfort Bourbon
 Canadian Club, Seagrams VO Whiskey
 Canadian Mist, Dewars, JW Red Scotch, Cutty Sark
 Jamesons
 George Dickel
 Captain Morgan Rum and Malibu
 Absolute Vodka
 Beefeater
 Jose Quervo

PREMIUM BRANDS (\$3.95)

Stoly Vodka
 Grey Goose
 Chivas Regal
 Crown Royal Whiskey
 Cuervo Gold Tequila
 Meyers Dark Rum

PARTY COCKTAILS(\$3.50-\$4.50)

Mai Tai, Planters Punch, Singapore Sling
Manhattan, Rob Roy, Scotch Old Fashion
Margarita, Pina Colada, Mudslide, Sombrero
Stinger, Strawberry Daquiri, Screwdriver, Vodka Collins
Sex on the Beach, Rum Runner, Melon Ball
Bloody Mary, Gin Martini, Gin Gimlet, Gin Gibson
Brandy Alexander, Bourbon Old Fashion, Cosmopolitan
Amareto Sour, Black Russian, Cape Cod
Godfather, Chi Chi, Fuzzy Navel

CORDIALS (3.25)

Amaretto, Chambourd, Frangelico, Anisette, Cherry Brandy
Galliano, Apricot Brandy, Courvoissier XO, Grand Marnier
B & B, Creme deCocoa Lite and Dark, Creme de Menthe
Baileys, Hennessy XO, Blue Curacao, Drambuie, Kahlua, Dry Vermouth

MISC.

DECK USAGE FEE 100.00
(For Wedding Ceremonies, we estimate 30 minutes. Reception time begins immediately following the ceremony. Usage Fee includes our chairs and DJ table.)

WEDDING SERVICE FEE/PER PERSON 0.50

**EVENT PACKAGE INCLUDES 4 HOURS IN ANY ROOM AT NO CHARGE PLUS TWO HOURS FOR DECORATING AND ONE HOUR TO REMOVE PERSONAL ITEMS FROM ROOM

**EVENT PACKAGE INCLUDES ALL LINENS, SKIRTING, CHINA, FLATWARE, GLASSWARE AND CENTERPIECES UPON REQUEST

- BALLROOM *A Minimum of 125 paid guests is required for a Saturday night reservation.

*A minimum of 100 paid guests is required for a Friday or Sunday reservation.

(Parties may not begin prior to 5:30 PM on Sundays due to Sunday Brunch)

MAXIMUM SEATING CAPACITIES:

- BALLROOM (Maximum 230 with 3 tables on the dance floor)

- OCEAN LOUNGE (Maximum 66 guests w/dance floor)

- SPACE HERITAGE (Maximum 70 guests w/no dance floor)

- DINING ROOM (Maximum 100 guests w/dance floor)

(AS IS, ALL TABLES AND CHAIRS REMAIN IN THE ROOM)

ADDITIONAL RECEPTION TIME BEYOND 4 HOURS IS AVAILABLE /PER HALF HOUR 50.00

ADDITIONAL SET UP TIME MAY BE AVAILABLE/PER HALF HOUR 50.00

AISLE RUNNERS MAY BE ADHERED WITH A FLAT DOUBLE-SIDED TAPE

PLEASE DO NOT USE TACKS OR STAPLES ON THE DECK

CLUB PROHIBITS THROWING OF RICE OR BIRD SEED, USE OF SPARKLERS, SILLY STRING OR CONFETTI POPPERS.

TAPER AND PILLAR CANDLES MUST HAVE A HURRICANE GLOBE AROUND THEM

**NO ALCOHOLIC BEVERAGES MAY BE BROUGHT INTO A GOVERNMENT BUILDING.

ANYONE ATTEMPTING TO DO SO WILL HAVE THE BEVERAGE CONFISCATED.

**NO FOOD, OTHER THAN THE WEDDING CAKE, MAY BE BROUGHT INTO THE BUILDING

WITHOUT PRIOR APPROVAL FROM MANAGEMENT.

(INCLUDING IN THE DRESSING ROOM-ITEMS MAY BE PURCHASED FROM THE CLUB)

THE PARTY CONTRACT SHOULD BE COMPLETED AT LEAST TWO (2) MONTHS

PRIOR TO THE EVENT, OR SOONER.

ALL HOSTED FOOD AND BEVERAGE CHARGES ARE SUBJECT TO AN 18% SERVICE CHARGE
THE TIDES CLUB DOES NOT CHARGE SALES TAX

THE TIDES CLUB WILL NOT BE RESPONSIBLE FOR ANY ITEMS LEFT BEHIND

****PLEASE READ YOUR CONTRACT COMPLETELY- IT IS A BINDING DOCUMENT****

SPLIT MENU COLOR CODES:

BEEF = RED STICKER OR LARGE "B"

POULTRY=YELLOW STICKER OR LARGE "P"

SEAFOOD = BLUE STICKER OR LARGE "S"

VEGETARIAN =GREEN STICKER OR LARGE"V"

KIDS =BLACK STICKER OR LARGE "K"

The Tides Collocated Club at Patrick Air Force Base
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Catering Phone: 321-494-7492