

Just because it's business, it doesn't have to feel like work. Shephard's Beach Resort on Clearwater Beach is known for putting the "FUN" in Function! With over 12,000 square feet of indoor and outdoor meeting space, exquisite guest quarters, accommodating banquet facilities, on-site waterfront restaurants and lounges (Featuring some of the area's freshest, most delectable cuisine masterfully prepared by our culinary experts) and of course, and unmatched tropical location on Florida's beautiful Gulf coast.

Shephard's bring the perfect blend of fun and functionality. Let Shephard's help you wow your clients, or reward your hardworking team. Business or pleasure make Shephard's exceed your every expectation time and time again. It's all here.



So many spaces, so many choices

fitting all off-site business needs



## **General Information**

#### **Deposits & Guarantees:**

A non-refundable deposit of \$500-\$1,000 is required to secure your space and date. The deposit is applied towards the final balance. The final guest count and final payment must be given to the Catering Sales Manager Fourteen (14) days prior to the function. If a guarantee is not called in, the approximate attendance at the time of booking or the total guests served, whichever is greater will be charged.

#### Food and Beverage:

All food and beverage must be provided and served by Shephard's Beach Resort, according to Florida State and County Law. Hotel policy does not allow any removal of food and beverage from the premises during or after a catered function. Each space requires a food and beverage minimum. **Room Rental Fees will be accessed to all parties not reaching Food and Beverage Room Minimums.** The prices listed are subject to proportional increases to meet increased cost of supplies or operations for events reserved more than 90 days in advance.

#### **Children's Meals:**

A discounted children's meal is available for \$16.00 per guest ages 3-11 years old. Includes Chicken Fingers, French Fries and Fruit Cup.

#### Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30 and reserves the right to refuse alcohol service if the person is under the legal drinking age or fails to provide proper identification.

#### **Decorations:**

You are welcome to decorate our spaces for your special event; however, all décor must be approved by your Catering Sales Manager prior to making any commitments. Extensive setup or tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property after your event unless prior arrangements have been made.

#### Valet Parking:

Complimentary for your guests.

#### Audio/Visual Equipment:

Arrangements for the use of the hotel's AV equipment must be set in advance with your Catering Sales Manager. Additional fees apply.



### **CONFERENCE ROOM** FOOD & BEVERAGE CHARGES

(\$500.00 per day minimum)

### **Breakfast Buffet in Restaurant** - *\$23.00 per person inclusive.* Breakfast buffet to include, bacon, sausage, eggs to order, biscuits & gravy, fruit, yogurt, oatmeal, Danishes, soft beverage, tax and gratuity

**Continental Breakfast in Conference Room** – \$18.00 per person inclusive. Danishes, bagels, fruit, coffee, tea, orange juice, tax & gratuity

#### Breakfast Buffet Service in Conference - \$25.00 per person inclusive.

Scrambled eggs, hash browns, French toast, biscuits & gravy, bacon & sausage, fresh fruit, coffee, tea, orange juice, tax & gratuity

#### AM Beverage Service in Conference Room - \$8.00 per person inclusive.

Coffee, orange juice, water, tax & gratuity

#### **Lunch Buffet in Restaurant** - \$23.00 per person inclusive. Requires a guarantee of 50 guests (hot and cold buffet TBD), soft beverage, tax & gratuity

Lunch Box in Conference Room – \$20.00 per person inclusive. Assorted Sandwich including Turkey & Cheese, Roast beef & Cheddar, Ham & Swiss, Bag of chips, Chef Choice of fruit, Chef Choice of cookie and a soft beverage, tax & gratuity

#### Lunch Deli Style in Conference Room – \$25.00 per person inclusive.

Deli Tray to include: Chicken Salad, Tuna Salad, Sliced Beef, Sliced Ham, Assorted cheeses to include Swiss, Cheddar, Assorted Salads to include pasta salad and garden salad, garnished with pickles and olives. Cookies and Brownies, Soft Beverage, tax and gratuity.

### PM Beverage Service in Conference Room- \$8.00 per person inclusive.

Coffee, water, soda, tax & gratuity

#### **PM Snack Service in Conference Room** – \$8.00 per person inclusive. Cookies & brownies, tax & gratuity

**PM Beverage & Snack Service in Conference Room** - *\$11.00 pp inclusive.* Coffee, water, soda, cookies & brownies, tax & gratuity



### Hors d'oeuvre Trays

#### Cold- Pricing per 100 pieces unless noted otherwise

Bruschetta- Diced Roma tomatoes, fresh basil and olive oil; Served with crostini's **\$90** Deviled Eggs- Hardboiled eggs filled with a puree of seasoned egg yolks, mustard, butter and mayonnaise **\$100** Assorted Finger Sandwiches- ham, chicken salad, cucumber, tuna and pepper jack cheese **\$100** Cheese Board w/ Crackers serves **50 people-** with grapes and accompanied with assorted crackers **\$100** Fruit Tray w/ Honey Cinnamon Dip serves **50 people-** assorted fruit w/ cinnamon, honey & yogurt dip **\$125** Vegetable Crudités with Dip serves **50 people-** served with choice of your dip **\$65** Smoked Fish Spread Platter w/ Pita Chips serves **50 people-** mixed w/ mayo, cream cheese & sour cream **\$75** Caprese Skewers- Served on a skewer, drizzled with olive oil & balsamic glaze **\$125** Smoked Salmon Tartare- red onions, capers, lemon juice, black pepper & Dijon mustard; on cucumber coins **\$150** Grapes with Chevre Cheese & Pistachios- grapes coated in goat cheese and rolled in crushed pistachios **\$100** Profiteroles with Lobster- Choux pastry baked and filled with a lobster salad with tarragon **\$200** Chilled Shrimp Cocktail- Served with lemons, cocktail and Remoulade sauces **\$225** Sushi Rolls- California, Crab and Tuna **\$165** Prosciutto Wrapped Melon- **50 pieces-** sweet honeydew wrapped in thin slices of prosciutto **\$100** 

Ahi Tuna serves 50 people- seared in sesame oil, served w/ sweet chili, wasabi & ginger \$150

#### Hot- Pricing per 100 pieces unless noted otherwise

Pigs in a Blanket- *Mini franks wrapped in puff pastry, baked until golden brown; served with Colman's mustard* \$125 Hawaiian Meatballs- *Pork & beef meatballs coated in a pineapple sweet & sour sauce* \$145 Mini Spring or Egg Rolls- *Duck confit egg rolls, shrimp & chicken spring rolls; served with soy & sweet chili sauce* \$125 Chicken Wings or Fingers- *Deep fried until golden brown; served with buffalo sauce or honey mustard dressing* \$145 Grouper Nuggets w/ Dilled Tartar Sauce- *dusted w/ flour & buttermilk, fried golden brown: served w/ tartar sauce* \$180 Quesadilla /with Black Beans & Cheese- *Flour tortillas; served w/ Pico de Gallo* \$180

Scallops Wrapped in Bacon- seared; finished with a lime honey vinaigrette \$195

Mini Beef Wellington- beef tenderloin w/ duxelles & pate, wrapped in puff pastry & baked; served w/ Dijon mustard \$175 Chicken or Beef Satays- Marinated beef or chicken skewers grilled in an Asian sauce; served with Thai peanut sauce \$165

Samosa- Indian pastry filled w/ curried potatoes & peas, fried golden brown; served with cilantro mint dipping sauce \$150 Spanakopita- Phyllo dough filled with spinach & feta cheese then baked until golden and crispy \$185

Mini Maryland Crab Cakes- crabmeat w/ crushed saltines, mayo, eggs & mustard; w/ a mango jalapeno coulis \$175 Stuffed Silver Dollar Mushrooms- Stuffed with Italian sausage, fresh spinach, parmesan and mozzarella cheese \$150 Dim Sum- Pot stickers filled with pork, scallions, and seasoning; either fried or steamed; served with soy sauce \$185 Hibachi Beef Skewers- Seasoned, seared & brushed w/ a Hoisin & orange glaze \$180

Fried Shrimp- Fried until golden brown & served w/ a Thai sweet chili dipping sauce \$215

Pot Stickers- 50 pieces- Shrimp, pork or chicken, served w/ soy sauce or sweet chili \$100

7% Tax and 20% Gratuity will be added to the above prices.





### For Outdoor Venues, Dolphin Room & Wave Room

#### Gulfside Cook-out \$60.00 pp Inclusive

Oysters in the Half Shell & Peel -n- Shrimp Buffalo Style Chicken Wings Grilled Hamburgers & Hot Dogs Italian Sausage with Peppers & Onions Island Cole Slaw Red Bliss Potato Salad Fresh Sliced Fruit Dessert

#### Tropical Island Grill \$60.00 pp Inclusive

Blackened Catch of the Day Spice Rubbed Grilled Chicken Sweet and Sour Baby Back Ribs Fresh Grilled Grouper, Tropical Fruit Coulis Baked Stuffed Potatoes Vegetable Slaw Pasta Salad Tomato Mozzarella with Fresh Herb Field Greens Tossed Salad Bread Sticks Dessert

#### Texas BBQ Feast \$60.00 pp Inclusive

Grilled New York Sirloin Steak Tangy BBQ Chicken Savory Pork Ribs Grilled Fresh Swordfish Western Potato Salad

Baked Beans with Miniature Franks Fresh Fruit Rolls & Butter Dessert

#### Hawaiian Island Buffet \$67.00 pp Inclusive

Mango Jerk BBQ Ribs Mahi, Mahi with Fruit Chutney Pan Seared Chicken, Pineapple Teriyaki Citrus Poached Shrimp in Shell, Fire & Ice Sauce Hand Carved Roast Pork Yellow Rice with Ham Grilled Fresh Vegetables Iced Crab Legs Maui Tri Colored Tomato Salad Rolls & Butter Dessert

All Theme Menu prices include setup, linens, buffet, soft beverages, tax & gratuity.



# Theme Menus – Lighter Fare (Non-Wedding)

### For Outdoor Venues & Dolphin Room

#### Beach Party \$46.00 pp Inclusive

Buffalo Style Chicken Wings Grilled Hamburgers & Hot Dogs Italian Sausage with Peppers & Onions Island Cole Slaw Red Bliss Potato Salad Dessert

### BBQ Cook-out \$46.00 pp Inclusive

Grilled Flank Steak Tangy BBQ Chicken Savory Pork Ribs Baked Beans with Miniature Franks Western Potato Salad Fresh Fruit Rolls & Butter Dessert

#### Caribbean Grill \$46.00 pp Inclusive

Spice Rubbed Grilled Chicken Sweet and Sour Baby Back Ribs Fresh Grilled Grouper, Tropical Fruit Coulis Garlic Mashed Potatoes Vegetable Slaw & Pasta Salad Field Greens Tossed Salad Bread Sticks Dessert

#### Maui Buffet \$52.00 pp Inclusive

Mango Jerk BBQ Ribs Mahi, Mahi with Fruit Chutney Pan Seared Chicken, Pineapple Teriyaki Yellow Rice with Ham Grilled Fresh Vegetables Maui Tri Colored Tomato Salad Rolls & Butter Dessert

#### Hors d'oeuvres Mini-Buffet \$41.00-\$51.00 pp Inclusive

Select three (3) types of cold hors d'oeuvres and three (3) types of hot hors d'oeuvres \$41.00 pp inclusive Select four (4) types of cold and four (4) types of hot \$51.00 pp inclusive

#### <u>Cold</u>

Bruschetta Deviled Eggs Assorted Finger Sandwiches Cheese Board with Crackers Fruit Tray with Honey Cinnamon Dip Smoked Fish Spread with Crackers <u>Hot</u>

Pigs in a Blanket Hawaiian Meatballs Mini Spring or Egg Rolls Chicken Wings or Fingers Grouper Nuggets with Dilled Tartar Sauce Quesadilla Filled with Black Beans & Cheese



## Liquor Service

Hourly Open Host Bar - The tax and service charge are included in the hourly price. Hours must be consecutive. Shots are excluded.

- "Call Brand" single liquor mixed drinks, house wine, domestic & imported draft beer and domestic can 0 beer. Brands included but not limited to Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose Cuervo Gold.
  - You may add a Call Brand Hourly Host Bar:
    - \$29.00 for Two (2) Hours, Per Person
    - \$35.00 for Three (3) Hours, Per Person
    - \$41.00 for Four (4) Hours, Per Person
- "Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported draft beer and 0 domestic can or bottle beer. Brands included but not limited to Stoli, Cruzan, Jack Daniels, Bombay & 1800 Gold.
  - You may add a Premium Brand Hourly Host Bar:
    - \$32.00 for Two (2) Hours, Per Person
    - \$42.00 for Three (3) Hours, Per Person
    - \$52.00 for Four (4) Hours, Per Person
- "Super-Premium Brand" mixed drinks with up to 3 liquors, house wine, domestic & imported draft beer 0 and domestic can or bottle beer. Brands included but not limited to Grey Goose, Ketel One, 10 Cane, Crown Royal, Makers Mark & Dewars.
  - You may add a Call Brand Hourly Host Bar:
    - \$41.00 for Two (2) Hours, Per Person
    - \$50.00 for Three (3) Hours, Per Person
    - \$65.00 for Four (4) Hours, Per Person
- Prices change depending on liquor type. 0
- \$100 bartender fee is required for all non-guaranteed bar service. 0

A host may choose to purchase "bulk" items such as:

- Carafe of House Wine \$25.00 each
- \$75.00 per bowl Champagne Punch
- \$35.00 per bowl Fruit Punch
- Bottles of Champagne (toast) \$25.00 each

#### Tax and service charge will be added to bulk item pricing.

Consumption Bar - The host may elect to be charged by consumption at the per drink price. The drink prices are the same as the cash bar. The tax and service charge are added to the total check. (Drinks range in price from \$4.00 for domestic beer to \$9.00 for Top Shelf Premium cocktails and are subject to change.)

The bill would be paid at the event of the event

#### Cash Bar

Guests are responsible for purchases of any alcohol.

#### Drink Tickets

If you would like to purchase a bulk amount of drink tickets to distribute to your guests, the price would be as follows: \$6.50 per ticket includes tax and gratuity (Good for wells, house wine, draft beer, bottle beer)

No FROZEN drinks are served in the Wave. or Dolphin Ballroom. You may request this at an additional fee. Only included in Premium / Super Premium Bar for Tiki and Pool deck.



# Audio-Visual Equipment

\$50.00
\$100.00
\$50.00
\$20.00
\$20.00
\$20.00
\$30.00
\$30.00
\$50.00
\$25.00
\$100.00
\$30.00

# **Room Capacities & Minimums**

Location	Maximum Number of Guests	Food & Beverage Minimum (Sunday- Thursday)	Food & Beverage Minimum (Friday & Saturday)
Tiki Pavilion	60	\$2,000	\$2,000
Pool Deck	60	\$2,000	\$3,000
Dolphin Room	60	\$2,000	\$3,000
Wave Ballroom	150	\$5,500	\$6,500/\$7,500

Please note all spaces are a 4-hour rental. If food & beverage minimums are not met a Room Rental Fee will be accessed to all parties not reaching Food and Beverage Room Minimums