## Work Hard, Play Hard BUSINESS EVENTS & MEETINGS SHEPHARD'S



#### SHEPHARD'S IS KNOWN FOR PUTTING THE "FUN" IN FUNCTION!

#### **FEATURES**

- Over 12,000 square feet of indoor and outdoor meeting space
- Comfortable, relaxing, open meeting space to conduct business and meet and mingle
- On-site waterfront restaurant and bars
- Breath-taking tropical location on Florida's beautiful Gulf Coast
- From 10 to 2,000 attendees
- Beautifully appointed rooms and suites
- Complimentary coordinating for events comes standard

#### **INDOOR FACILITIES**

- Dolphin Room
- Palm Room
- Waterfront Wave Room

#### **OUTDOOR FACILITIES**

- Tiki Pavilion
- Tropical Pool Deck
- Waterfront Beach

## General Information

#### Deposits & Guarantees:

A non-refundable deposit of \$500.00-\$1,000.00 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.

#### Food & 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. 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.

#### Alcohol:

Florida law requires the hotel to request photo identification for any persons under the age of 30. We reserve the right to refuse alcohol service to any persons per management digression.

#### **Decorations:**

You are welcome to decorate our spaces for your special event; however, exceptional décor must be approved by your Catering Sales Manager prior to making any commitments. You are responsible for removal of all décor used in the event space after your event after completion of your event.

#### 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 CONFERENCE ROOM

\$29.00 per person inclusive. Breakfast buffet to include, bacon, sausage, scrambled eggs, pancakes, hash browns, biscuits & gravy, fruit, yogurt and pastries.

#### CONTINENTAL BREAKFAST IN CONFERENCE ROOM

\$20.00 per person inclusive. Danishes, bagels, 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 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

\$29.00 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**

Bruschetta: diced Roma tomatoes, fresh basil & olive oil; Served w. crostini's \$110

Deviled Eggs: hardboiled eggs filled w. a puree of seasoned egg yolks, mustard, butter & mayo \$110

Cheese Board w. Crackers-serves 50: w. grapes & accompanied with assorted crackers & berries \$100

Fruit Tray w. Honey Cinnamon Dip-serves 50: assorted seasonal fruit \$195

Vegetable Crudité with Dip-serves 50: served with choice of dip \$70

Smoked Fish Spread Platter w. Pita Chips-serves 50: mixed w. mayo, cream cheese & sour cream \$190

Caprese Skewers: drizzled w. olive oil & balsamic glaze \$160

Chilled Shrimp Cocktail: served w. lemons, cocktail & remoulade sauces \$80

Prosciutto Wrapped Melon- 50 pieces: sweet honeydew wrapped in thin slices of prosciutto \$100

Spicy Tuna Cucumber Cups-50 pieces: seared in sesame oil, served w. sweet chili, wasabi & ginger \$150

Fire & Ice Grouper Ceviche-50 pieces: citrus grouper ceviche accented w. coconut milk & jalapeno \$95

Watermelon Gazpacho Shooters: watermelon & cucumber gazpacho with mint crema \$150

#### **HOT**

Pigs in a Blanket: mini franks in puff pastry, baked until golden brown, w. Colman's mustard \$185 Hawaiian Meatballs: pork & beef meatballs coated in a pineapple sweet & sour sauce \$60 Mini Egg Rolls: vegetable egg rolls served w. soy & sweet chili sauce \$155 Chicken Wings: fried until golden brown; served w. buffalo sauce & choice of dressing \$145 Grouper Nuggets: w. flour & buttermilk, fried golden brown & served w. spicy mayo & tartar sauce \$180 Bacon Wrapped Scallops: seared & finished with a mango vinaigrette \$195 Chicken Satay: marinated chicken skewers grilled in an Asian sauce & served with Thai peanut sauce \$165 Spanakopita: phyllo dough filled w. spinach & feta cheese & baked until golden & crispy \$185 Mini Maryland Crab Cakes: crabmeat w. crushed saltines, mayo, egg & mustard, w. avocado crema \$340 Silver Dollar Mushrooms: stuffed w. Italian sausage, fresh spinach, parmesan & mozzarella \$150 Hibachi Beef Skewers: seasoned, seared & brushed w. a Hoisin & orange glaze \$230 Coconut Fried Shrimp: fried until golden brown & served w. a Thai sweet chili dipping sauce \$215 Pot Stickers-50 pieces: pork or chicken, served w. soy sauce or sweet chili \$100 Beef Empanada: fried empanadas served w. salsa rojo \$285 Fried Ravioli: served w. pecorino Romano & eggplant caviar \$100 Beef Sliders: Served w. Pepperjack & avocado crema \$260

PLEASE ADD 23 % SERVICE CHARGE AND 7% TAX TO ALL ITEMS



# BUFFET DINNERS \$45++ PER PERSON BBQ PICNIC

CHOOSE 3

Smoked Memphis Style Whole Chicken Smoked St. Louis Baby Back Ribs Smoked Texas Style Brisket Grilled Sweet & Sour Swordfish

#### ACCOMPANIMENTS:

Garden Salad w. Ranch Dressing & Italian Vinaigrette

Mac n Cheese

Southern Coleslaw

Corn on the Cob

Southern Collard Greens

Potato Salad

Peach Cobbler

## ISLAND COOKOUT

CHOOSE 3

Jerk Chicken Chimichurri Steak Tropical Grouper w. Pineapple Salsa Shrimp Teriyaki

#### ACCOMPANIMENTS:

Confetti Rice
Fried Sweet Plantains
Stewed Black Beans
Jicama Slaw
Roasted Cilantro Lime Yuca
Pudin de Pan (Jamaican Bread Pudding)

#### Shephard's Beach Resort

619 S. Gulfview Blvd. Clearwater Beach, FL 727-442-5107 | Shephards.com



## LATIN FEAST

CHOOSE 3

Carne Asada
Pollo Guisado (Chicken Stew)
Cochinita Pibil (Slow Roasted Pork w. Yucatan Flavor)
Camarones al Mojo de Ajo (Mexican Garlic Shrimp)

#### **ACCOMPANIMENTS:**

Spanish Rice Elote

Paprika Roasted Potatoes Mexican Roasted Zucchini w. Cotija Churros w. Chocolate Dipping Sauce

## LAND AND SEA SOIREE

CHOOSE 3

Grilled Sirloin
Catalina Flank Steak
Scallop au Gratin
Marinated Garlic Shrimp
Cedar Plank Salmon
Deviled Louisiana Style Crab Cake (upcharge \$5pp++)

#### ACCOMPANIMENTS:

Confetti Rice
Garden Salad w. Ranch Dressing & Italian Vinaigrette
Whipped Potatoes
Roasted Vegetables
Pasta Salad
Cheesecake



## ITALIAN CELEBRATION

CHOOSE 3

Chicken Parmesan, Chicken Piccata, or Chicken Marsala w. Linguini Homemade Beef Lasagna Italian Sausage, Peppers, & Onions w. Hoagie Rolls Shrimp Scampi w. Angel Hair Pasta

#### **ACCOMPANIMENTS:**

Caesar Salad
Caprese Salad
Antipasto Salad
Sauteed Green Beans w. Garlic & Tomato
Herb Roasted Fingerling Potatoes
Mushroom Risotto
Tiramisu

++PLEASE ADD 23 % SERVICE CHARGE AND 7% TAX

## DELECTABLE DRINKS

#### **OPEN BARS:**

"Call Brand" single liquor mixed drinks, house wine, domestic & imported canned or draft beer, & soft beverages. Brands include, but not limited to, Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose

Cuervo Gold.

- \$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 canned or draft beer, & soft beverages. Brands include, but not limited to, Titos, Malibu, Jack Daniels, Bombay & 1800 Gold.

- \$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 canned or draft beer, & soft beverages. Brands include, but not limited to, Grey Goose, 10 Cane, Crown Royal, Makers Mark & Dewars.

• \$41.00 for Two (2) Hours, Per Person

- \$50.00 for Three (3) Hours, Per Person
- \$65.00 for Four (4) Hours, Per Person

#### **BULK ITEMS & NON-ALCOHOLIC BEVERAGES**

Items below may be purchased at price per listed quantity or price per person. Bartender fee applies if purchased as contracted events only beverage service.

| Carafe of House Wine               | \$25.00 per carafe  |
|------------------------------------|---------------------|
| Champagne Punch                    | \$75.00 (2 gallons) |
| Rum Punch                          | \$95.00 (2 gallons) |
| Red or White Sangria               | \$95.00 (2 gallons) |
| Bottles of House Champagne (toast) | \$25.00 per bottle  |
| Fruit Punch                        | \$35.00 (2 gallons) |
| Soda, Iced Tea, & Lemonade         | \$3.00 per person   |
| Decaf & Regular Coffee Station     | \$4.00 per person   |

#### CONSUMPTION BAR

Host elects to have all beverages purchased at cash price on night of event on one bar tab, to be paid at the end of the event. Tax & 20% service charge will be added to final bill. Bartender fee applies.

#### CASH BAR

Host elects for guests to be responsible for the purchase of all alcoholic & non-alcoholic beverages during event. Bartender fee applies.

#### DRINK TICKETS

Host elects to purchase a bulk number of drink tickets to be distributed amongst eligible guests. Bartender fee applies.

- Single liquor well & call brand mixed drinks, house wine, domestic canned or draft beer \$6.50 per ticket
- Premium brand mixed drinks with up to 2 liquors, house wine, domestic & imported canned or draft beer \$8.50 per ticket

\*\* \$100 bartender fee applied per 80 confirmed guests \*\*

<sup>\*\*</sup> FROZEN DRINKS. 'NEAT' ALCOHOLIC BEVERAGES. & SHOTS ARE NOT INCLUDED IN ANY OPEN BAR PACKAGE \*\*



## 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      | Max<br>Guests | Food & Beverage<br>Minimum (Sunday-<br>Thursday) | Food & Beverage<br>Minimum (Friday &<br>Saturday) |
|---------------|---------------|--|---|
| Tiki Pavilion | 40            | \$2,000  | \$3,000   |
| Pool Terrace  | 50            | \$2,000  | \$3,000   |
| Dolphin Room  | 50            | \$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