



Signatures
AT B·A·Y·S·I·D·E

2024 BANQUET PACKAGES



Your Special Event \$750 to \$3,500*

Celebrate your special event in Bayside's Magnolia Room or Cocktail Lounge!

Your venue fee is determined by season and based on guest count. It includes:

Use of the event space, including tables and chairs

Ivory linen and napkins for up to 50 guests

White china, clear glassware, and silver flatware

Ballroom level private restrooms

Unlimited access to an on-site Events Coordinator to answer questions and assist during the planning process

Optional Enhancements (inquire for pricing):

Specialty linen

Upgraded chair and table selection

To reserve a date and space, contact the Events Team at baysideevents@troon.com to draft a contract for your event. Once you receive the contract, you have 5 business days to sign and return it, along with your deposit of \$500 to \$1,500 (based on venue fee). Please review your contract for payment structure.

*A 22% service fee will be charged for set-up and removal of event items.

Breakfast Packages

These delicious early morning packages are offered until 11:00am. Each breakfast selection includes chilled juices, coffee, & assorted hot teas.

Continental Breakfast | \$18 per guest

Bagels with whipped Plain, Apple Cinnamon, & Vegetable Cream Cheeses

Mini Blueberry Muffins

Cinnamon Rolls

Selection of Strawberries & Honey-Chantilly Cream -or- Individual Assorted Yogurt Cups

Grab-N-Go | \$18 per guest

Egg & Cheese Sandwich on a Potato Roll -or- Biscuit with your choice of Applewood Smoked

Bacon -or- Breakfast Sausage Patty

Yogurt Parfaits, layered with Granola & Fresh Berries

Bayside Breakfast Buffet | \$22 per guest

Scrambled Eggs

Choice of Applewood Smoked Bacon -or- Breakfast Sausage Patties

Home-Style Breakfast Potatoes

Fruit Salad Cups

Choice of Sourdough -or- Wheatberry toast

Executive Buffet | \$30 per guest

Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage Patties

Home-Style Breakfast Potatoes

Yogurt Parfait Bar to include Plain & Vanilla Yogurt, Granola, Bananas, Berries, & Honey-Chantilly Cream

Muffins & Pastries to include Blueberry-Cornmeal Muffins, Cinnamon Rolls, & Assorted Danishes

Brunch at Bayside

Enjoy Brunch at Bayside starting at 10:00am. Brunch at Bayside includes freshly brewed iced tea & infused water.

Plated Brunch | \$17 per guest (select two)

All Plated Brunch options are served with Home-Style Breakfast Potatoes & Seasonal Fresh Fruit. Add your choice of Applewood Smoked Bacon -or- Breakfast Sausage Patties for an additional \$3 per guest.

Eggs Benedict

Two poached eggs on a brioche roll with grilled ham & smokey paprika hollandaise sauce

Stuffed French Toast

Cinnamon French Toast stuffed with sweet cream cheese and your selection of filling (select one)

Strawberries | Raspberries | Bananas & Chocolate Chips | Caramelized Peaches | Bananas & Peanut Butter

Bayside Quiche (select one)

Broccoli & Cheddar | Bacon, Caramelized Onion, & Swiss Cheese | Spinach, Tomato, & Goat Cheese

Bayside Avocado Toast with Two Poached Eggs

Toasted wheatberry bread with smashed avocado, oven-dried tomatoes, crumbled goat cheese, & balsamic reduction, topped with two poached eggs

Bayside Ham Hash with Two Poached Eggs

Seasoned & griddled potatoes, ham, onion, celery, & carrot, topped with two poached eggs

Stationed Brunch*

Omelette Station | \$13 per guest

Allow one of our Chefs to create the omelette of your guests' desire with their selection of chopped bacon, crumbled breakfast sausage, diced ham, peppers, broccoli, mushrooms, onions, spinach, Swiss cheese, cheddar cheese, & goat cheese

Breakfast Bowl Bar | \$13 per guest

Served with scrambled eggs, homestyle breakfast potatoes, chopped bacon, crumbled breakfast sausage, sautéed red bell peppers, mushrooms, sautéed onions, spinach, tomatoes, cheddar cheese, & swiss cheese

Belgian Waffle or Pancake Bar | \$13 per guest

Includes fresh berries, honey-whipped cream, toasted walnuts, butter, powdered sugar, chocolate syrup, chocolate chips, & maple syrup

Brunch Hors D'oeuvres

See page 9 for additional selections. All brunch Hors D'oeuvres are priced per guest.

Classic Meatballs (Marinara -or- Swedish) | \$6

Crab Cake Sliders | \$12

Chicken Salad Sliders | \$4

Shrimp Salad Sliders | \$6

Caesar Salad Bites | \$3

Tomato Soup & Mini Grilled Cheese Shooter | \$5

Prosciutto Wrapped Melon with Balsamic | \$4

Shrimp & Guacamole Cups | \$5

Assorted Mini Quiche | \$5

Pistachio Cream Cheese Encrusted Grapes | \$2

Stationed Enhancements

Home-style Breakfast Potatoes | \$2 per guest

Assorted Fruit Cups | \$7 per guest

Applewood Smoked Bacon | \$3 per guest

Breakfast Sausage Patties | \$3 per guest

Prices do not include a 22% service charge. There is a 25 person minimum on all brunch selections.

*Station-style event available with \$150 fee per station for set-up and service.

Brunch Enhancements

Get the party started with our customizable brunch bar enhancements.

Bloody Mary Bar*

Enjoy Tito's vodka poured by our friendly bartender mixed with Bloody Mary Mix. Substitute Jose Cuervo Tequila for a Bloody Maria Bar!

One Hour | \$12 per guest
Two Hours | \$16 per guest
Three Hours | \$20 per guest

Allow your guests to make it their own with these included garnishes: Original & Chipotle Tabasco, Worcestershire Sauce, Horseradish, Celery, Olives, Pickled Jalapeños, Pickled Green Beans, Lemons, Limes, Pepperoncini, Pepperoni Cubes, & Pepper Jack Cheese Cubes

Additional Garnishes:

Candied Bacon +\$2 per guest
Cocktail Shrimp +\$3 per guest

Bubbly Bar*

Enjoy a bubbly glass of Prosecco poured by our friendly bartender. Mix your bubbly with seasonal juices & top with assorted fresh berries.

One Hour | \$7 per guest
Two Hours | \$11 per guest
Three Hours | \$15 per guest

Bloody & Bubbly Bar*

Enjoy the features from both our Bloody Mary & Bubbly Bars!

One Hour | \$16 per guest
Two Hours | \$20 per guest
Three Hours | \$24 per guest

Signature Cocktail

Bayside's Events Team will provide current and seasonal selections of Signature Drinks to personalize your bar!



*All bar options require a \$50 per bartender fee. One bartender is provided for every 50 guests.

Lunch Packages

Lunch packages, excluding the Bayside Boxed Lunch, are served with a fresh brewed iced tea, lemonade, & water beverage station. Available from 11:00am - 4:00pm.

Bayside Boxed Lunch | \$20 per guest (select two)

The perfect Grab-n-Go option for Corporate Meetings & Golf Outings. Packed with one of the two selected sandwich options, a bag of chips, a piece of whole fruit, a cookie -or- brownie, & a bottle of water.

Smoked Turkey & Provolone

In a whole wheat wrap with lettuce & tomato

Ham & Swiss

In a spinach and herb wrap with lettuce, tomato, & red onion

Roast Beef & Dill Havarti

In a tomato-basil wrap with lettuce & tomato

Bayside Chicken Salad

In a whole wheat wrap with lettuce & tomato

Bayside Shrimp Salad

In a whole wheat wrap with lettuce & tomato

The Deli Board | \$26 per guest

Allow your guests to make their own custom deli sliders. A display of sliced deli meats and cheeses with brioche slider buns -or- potato rolls, served with potato chips. Add a Pasta, House, -or- Caesar Salad for \$6 per guest

Deli Meats include:

Ham, Smoked Turkey, Roast Beef, & Salami

Accompaniments include:

Lettuce, tomato, pickles, red onion, horseradish sauce, whole grain mustard, yellow mustard, dijonnaise, cheddar cheese, swiss cheese, & provolone cheese

Signature Soup & Salad Bar | \$24 per guest

Your guests will enjoy your selections of two house-made soups, assorted rolls, pasta salad, & a mixed greens -or- Caesar salad.

Soup Selection (select two)

Chili Con Carne

Tomato-Basil

Broccoli Cheddar

Homestyle Chicken Noodle

New England Clam Chowder + \$3 per guest

Maryland -or- Cream of Crab Soup + \$5 per guest

Pasta Salad Selection (select one)

Broccoli, Bacon, & Ranch

Southwestern Penne

Tuscan Tortellini

Mediterranean Orzo

Greek Penne

Lunch Packages

(continued)

The Deli Buffet | \$28 per guest (select two)

Two selected deli sandwiches for your guests to enjoy with your choice of Pasta Salad -or- Red Bliss Potato Salad, your choice of a Caesar -or- Mixed Greens Salad, & your choice of one dessert.

Bayside Shrimp Salad

On a brioche roll with lettuce & tomato

Mediterranean Grilled Vegetables & Quinoa

In a wheat wrap with lettuce, tomato, & hummus spread

Smoked Turkey & Gouda

In a whole wheat wrap with lettuce, tomato, & chipotle mayo

Ham & Swiss

In a spinach & herb wrap with lettuce, tomato, red onion, & dijonnaise

Roast Beef & Boursin

In a tomato-basil wrap with lettuce, tomato, & red bell pepper

Bayside Chicken Salad

In a whole wheat wrap with lettuce & tomato

Chicken Caesar

In a tomato-basil wrap with grilled chicken, romaine, our house Caesar dressing, & parmesan

Deli Buffet Dessert Options (select one)

Mini Cheesecakes

Assorted Cookies, Brownies, & Dessert Bars

Assorted Pastries

Mini Cannolis

The Magnolia Lunch | \$24 per guest (select three)

A plated luncheon for your enjoyment. Select three options for your guests to choose from, along with your choice of luncheon dessert to complete your afternoon.

Grilled Salmon Nicoise

Chilled marinated salmon filet, spring mixed greens, pickled red onion, sliced almonds, shredded carrot, scallion, pickled ginger, chive, & tahini ginger dressing

Taco Salad

House made crispy tortilla bowl with ground beef, rice, beans, grilled peppers & onions, romaine, cheddar cheese, pico de gallo, guacamole, & sour cream

Carolina BBQ Pulled Pork Sandwich

Brioche roll, sweet & tangy bbq sauce, & coleslaw, served with chips & a pickle

Honey Fried Chicken Sandwich

Hot honey chicken breast, melted two cheese blend, garlic aioli, bibb lettuce & red onion on a toasted ciabatta roll, served with chips & a pickle

Pit Beef Sandwich

Sliced rare top round, blue jack cheese blend, sliced vidalia onions & tiger sauce on a toasted kaiser roll, served with chips & a pickle

Mediterranean Grilled Vegetable & Quinoa Wrap

Marinated grilled vegetables and lemon quinoa in a wheat wrap with lettuce, tomato, hummus spread, balsamic glaze, & rosemary honey, served with chips & a pickle

Street Shrimp Tacos

Chili marinated shrimp, smashed avocado, arugula, fruit salsa & tahin crema in a puffed corn tortilla, served with red beans & rice

Chicken Parmesan

Breaded chicken breast cutlet, with marinara & two cheese blend, served with spaghetti & garlic bread

Tempura Mushroom Risotto

Fried oyster mushrooms, leeks, caramelized onions, & sambal olek sauce on wild mushroom risotto

Magnolia Lunch Dessert Options (select one)

NY Style Cheesecake with Raspberry -or- Strawberry Sauce

Apple-Cinnamon Roll Bread Pudding

Assorted Cookies, Brownies & Dessert Bars

Pound Cake with Fresh Berries & Honey-Whipped Cream

Themed Lunch Buffets

Lunch Buffets served with a fresh brewed iced tea, lemonade, & water beverage station.

The BBQ Buffet* | \$27 per guest

Select two proteins for your guests to enjoy, alongside a Mixed Greens Salad, BBQ Baked Beans -or- Rice Pilaf, Jalapeño Cornbread, & Corn on the Cob.

Proteins (select two)

BBQ Pulled Chicken
Kansas City Pulled Pork
Smoked Brisket
BBQ Chicken Cutlets
Nashville Hot Chicken
Smoked Sausage
Pork Ribs

The Luau Buffet* | \$31 per guest

Select two proteins for your guests to enjoy, alongside a Luau Salad, two sides & Sweet Hawaiian Rolls.

Proteins (select two)

Smoked Pulled Pork Shoulder
Kona-5 Spice Grilled Cod with Pineapple Salsa
Sweet & Sour Pineapple Chicken
Seared Tuna

Sides (select two)

Hawaiian Coleslaw
Paradise Fried Rice
Honey Roasted Sweet Potatoes with Toasted Coconut
Loco Moco
Teriyaki Green Beans & Red Pepper

Little Italy Buffet* | \$32 per guest

Your choice of Penne, Linguine, Fettucine -or- Cavatappi pasta served with warm garlic bread, Classic Caesar Salad, Sautéed Zucchini with Red Bell Peppers & two of your entrée selections.

Entrees (select two)

Chicken Marsala
Chicken breast cutlets simmered with onions & mushrooms in a rich Marsala wine sauce

Chicken Saltimbocca
Chicken breast cutlets with prosciutto, sage, & provolone in a white wine butter sauce

Chicken & Broccoli Alfredo
Grilled chicken breast with broccoli in a creamy alfredo sauce

Chicken Parmesan
Breaded chicken breast, with marinara & two cheese blend

Vegetable Primavera
Zucchini, red pepper, carrots, tomato, broccoli, mushrooms, & onions sautéed with garlic, parmesan cream sauce

Meatballs & Marinara
House-made meatballs simmered with tomatoes & onions in a marinara sauce

Sausage Cacciatore
Sweet Italian Sausage simmered with mushrooms, onions, peppers & tomatoes in our house marinara
Add Shrimp or Chicken for \$3 per guest

Shrimp & Vegetable Scampi
Broiled shrimp & vegetable medley of asparagus, artichoke & cipolini onion in a garlic, white wine scampi sauce

Shrimp A La Vodka
Sautéed shrimp, sun dried tomato pesto, broccolini, & roasted leeks

Prices do not include a 22% service charge. There is a 25 person minimum on all lunch packages.

*Upgrade to dinner buffet for \$6 per guest.

Dinner Packages

Dinner packages served with a classic Caesar -or- house salad, fresh baked dinner rolls, two selected entrees, two selected side dishes, & a fresh brewed iced tea, lemonade, & water beverage station.

Classic Bayside Buffet | \$41 per guest* (select two)

Herb Roasted Chicken Breast with Caramelized Onion Pan Sauce
Chicken Florentine with Spinach, Cherry Tomatoes & Artichoke in Garlic Cream Sauce
Chicken Piccata with a Lemon Butter Caper Sauce
Slow Roasted Garlic & Herb Pork Loin with Whole Grain Honey Mustard Cream Sauce
Roasted & Sliced Sirloin of Beef with Herb Butter & Red Wine Demi-Glace
New England Style Baked Cod with Lemon, White Wine, & Seasoned Crumbs

Simply Signature Plated | \$51 per guest (select two)

Slow Braised Beef Short Ribs with Red Wine Demi-Glace
Veal Osso Bucco with Veal Demi-Glace
Pan Roasted Pork Chop with Whole Grain Mustard Sauce
Pan Roasted Atlantic Salmon with Lemon-Dill Butter Sauce
Blackened Mahi-Mahi with Fresh Fruit Salsa
Herb Roasted Statler Chicken Breast with Lemon-Butter & Caramelized Onion Sauce
Eastern Shore Crab Cake with Lemon Caper Aioli

Signature Elegance Plated | \$61 per guest (select two)

Grilled NY Strip Steak with Herb Butter & Red Wine Demi-Glace
Herb Panko Encrusted Baked Half Lobster with Clarified Rosemary Butter
Chive & Basil Panko Encrusted Halibut with Seasonal Puree
Baked Shrimp with Seafood Stuffing & Tomato Scampi Sauce
Gochujang Cauliflower Steak with Wild Mushrooms
Pan Seared Scallops with Champagne Beurre Blanc

Prices do not include a 22% service charge. There is a 25 person minimum on all dinner packages.

*Upgrade to Classic Bayside Plated for \$5 per guest.

Side Dishes

Complete your dinner package with a selection of our house-made side dishes.

Starch Selections

Herb Roasted Red Skin Potatoes
Classic Parmesan Risotto
Smashed Roasted Garlic Potatoes
Creamy Whipped Potatoes
Baked Three Cheese Macaroni & Cheese
Wild Rice Pilaf
Candied Sweet Potatoes

Vegetable Selections

Slow Roasted Butternut Squash
Honey Glazed Carrots
Roasted Brussels with Pancetta
Oven Roasted Broccoli & Cauliflower
Grilled Asparagus
Summer Squash, Zucchini, & Red Pepper Medley
Southern Style Green Beans with Bacon & Onions
Garlic Roasted Green Beans
Butter & Dill Green Beans



Butlered Hors D'oeuvres

All butlered hors d'oeuvres are priced per guest.

- Three Cheese Risotto Ball with Balsamic Reduction | \$2
- Oyster Mushroom Crostini with Whipped Chive Goat Cheese | \$5
- Tomato & Mozzarella Skewer Drizzled with Balsamic Reduction | \$3
- Tomato Bruschetta Crostini with Boursin Cheese, Shaved Asiago, and Balsamic Reduction | \$3
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce | \$4
- Truffle Parmesan Fried Mac-n-Cheese Bites | \$3
- Pistachio and Cream Cheese Encrusted Grapes | \$2
- Feta & Mint Watermelon Cubes | \$3
- Spinach & Artichoke Phyllo Cups | \$3
- Antipasto Skewer | \$4
- Apple & Brie Crostini with Honey & Walnuts | \$3
- Millionaire Bacon Wrapped Asparagus | \$3
- Pork or Chicken Pot Stickers with a Soy Dipping Sauce | \$3
- Pollo Asado Tostada with Pico de Gallo & Cotija Cheese | \$4
- General Tso's Chicken Bite | \$4
- Lemon Herb Chicken Satay with Tzatziki | \$5
- Fire Grilled Beef Tenderloin Skewers with Salsa Verde | \$5
- Teriyaki Steak Satay | \$5
- Sweet Chili Meatballs | \$3
- Steak and Mushroom Canapes | \$7
- Hoisin BBQ Pork Belly Bites with Sesame & Scallion | \$4
- Blue Crab Deviled Eggs with Old Bay and Chive | \$7
- Shrimp Cocktail with Spicy Horseradish Cocktail Sauce | \$5
- Smoked Salmon Cucumber Wheels topped with Pickled Shallots | \$3
- Mini Crab Cakes with Lemon Caper Aioli | Market Price
- Shrimp & Whipped Feta Phyllo Cups | \$4
- Seared Ahi Tuna on a Sesame Wonton with Wasabi Aioli & Sweet Soy Glaze | \$3
- Coconut Shrimp with Pineapple Dipping Sauce | \$3
- Pesto Grilled Shrimp & Tomato Skewers (nut-free upon request) | \$4
- Bourbon Barbeque Glazed Bacon Wrapped Scallops | \$8
- Shrimp Ceviche | \$9
- Lobster Wontons with Mango Salsa | \$9
- Cream of Crab -or- Maryland Crab Shooters | \$5



*Market Price items guaranteed 30 days prior to event.

Enhancements & Stations

Upgrade your culinary experience by selecting from the following additions. Prices are priced per guest.

Stationed Hors D'oeuvres

All stationed hors d'oeuvres are priced per person.

Spinach & Artichoke Dip | \$5

Served Warm with Mini Naan Bread & Crostini

Maryland Crab Dip | \$7

Served Warm with Crostini & Fried Pita Chips

Mediterranean Board | \$11

Roasted Garlic Hummus, Marinated & Grilled Vegetables, Dried Fruits & Nuts, Served with Crostini & Pita Chips

Cheese Board | \$11

Assorted Farm House & Artisan Cheeses with Grapes, Strawberries, & Assorted Crackers

Antipasto | \$16

Cured Meats with Marinated Mozzarella, Balsamic Tomatoes, Marinated Mushrooms, Mixed Olives, Whole Grain Mustard, & Rosemary Focaccia

Vegetable Crudit  | \$10

Served with Seasonal Dips & Sauces

The Harvest Table | \$18

Assorted Farmhouse & Artisan Cheeses
Cured Meats, Vegetable Crudit  with Dips
Assorted Accoutrements & Crackers

Mac-n-Cheese Bar | \$17

Three Cheese Cavatappi Pasta

Toppings Include Bacon, Ham, Peas, Brioche Breadcrumbs, Saut ed Mushrooms, Caramelized Onions, Blackened Chicken, Tomatoes, Jalape os, & Crumbled Blue Cheese

Coastal Raw Bar | \$30

Served with Cocktail Sauce, Mignonette, Horseradish, Lemons, Hot Sauce, & Crackers

Oyster on the Half Shell

Cocktail Shrimp

Blue Crab Claws

For Your Sweet Tooth

All dessert selections require a minimum of 50 guests.

Assorted Petite Desserts | \$6

Cannoli | \$3

Panna Cotta with Berries | \$5

White Chocolate & Bourbon Bread Pudding | \$7

Banana Bread Pudding | \$7

Chocolate Chunk Brownies & Chocolate Chip

Cookies | \$5

Cheesecake Variety | \$6

Seasonal Fresh Chopped Fruit Cup | \$3

Ice Cream Bar | \$6

Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Enhancements & Stations (continued)

Upgrade your culinary experience by selecting from the following additions. Prices are priced per guest.

Market Fresh Salad Station | \$12

Includes Chopped Romaine, Mixed Field Greens, Cherry Tomatoes, Red Onion, Carrots, Cucumbers, Garlic Croutons, Parmesan Cheese, Cheddar Cheese, Crumbled Blue Cheese, Bacon Bits, Sunflower Seeds, & Your Selection of Two Dressings

Caesar | Buttermilk Ranch | White Balsamic
Blue Cheese | Oil & Vinegar

Pasta Station | \$25

Served with Focaccia Bread, Fresh Vegetables, Your Choice of Two Sauces, Two Pastas, & Two Proteins

Pastas (select two)

Penne
Cavatappi
Linguine

Sauces (select two)

Classic Marinara
Alfredo
Pesto
Fra Diavolo
White Clam

Proteins (select two)

Meatballs & Marinara
Grilled Chicken
Sausage (Sweet or Hot)
Shrimp (+ \$2 pp)

Carving Station

Served with Warm Dinner Rolls & Butter
Priced per 6oz lunch serving per guest
Add \$4 per guest for 8oz dinner serving

Garlic & Herb Roasted Pork Loin | \$14
with Warm Applesauce

Slow Roasted Prime Rib | \$22
with Au Jus & Horseradish Sauce

Oven Roasted Beef Tenderloin | \$26
with Red Wine Demi-Glace & Horseradish Sauce

Honey Glazed Ham | \$13
with Warm Pineapple Compote

Cider Brined & Roasted Turkey | \$13
with Pan Gravy & Cranberry Sauce

Carving Enhancements:

Add your Selection of Starch | \$5

Add your Selection of Vegetable | \$6

Taco Bar | \$25

Served with Chips & Warm Tortillas, Pico de Gallo, Fresh Guacamole, Shredded Cheese, Mexican Rice, Slow-Cooked Pinto Beans, Jalapeños, Pickled Onions, Diced Tomatoes, Shredded Cabbage, Sour Cream, Hot Sauce, & Your Selection of Two Proteins

Proteins:

Carne Asada Beef
Pork Carnitas
Ancho Chili Rubbed Chicken
Blackened -or- Fried -or- Grilled Mahi Mahi
Beef & Cheese Empanadas

Station-style reception available for \$150 per station for set-up and service. A maximum of three stations permitted when a la carte stations are reserved. Please inquire for side dish selections.

Bar Service *

Host Bar

Prices are per guest and based on the length of time the bar remains open. Each bar includes your choice of house or premium brands, beer, wine, and soda. The amount charged is based on the number of guaranteed guests.

One Hour

House Brands | \$22

Premium Brands | \$31

Two Hours

House Brands | \$28

Premium Brands | \$37

Three Hours

House Brands | \$36

Premium Brands | \$45

Open Beer, Wine, & Soda

One Hour | \$18

Two Hours | \$23

Three Hours | \$28

Champagne Toast | \$3 per guest

Coffee & Tea Bar | \$2 per guest

Regular coffee, decaf coffee, & hot water with assorted hot tea options. Cream, sugar, & sweeteners provided.

Liquor Selection

Top shelf liquors available upon request and are sold per bottle. Pricing upon request.

Premium

Tito's Vodka

Tanqueray Gin

Jack Daniel's

Captain Morgan Rum

Bacardi Rum

Jim Beam

Dewar's Scotch

José Cuervo Tequila

House

New Amsterdam Vodka

New Amsterdam Gin

Seagram's 7 Whiskey

Kentucky Gentleman Bourbon

Don Q Rum

Clan MacGregor Scotch

Juarez Tequila

Beer Selection

Choice of three domestic, one craft, and one import. Events Coordinator will provide current and seasonal selections.

Wine Selection

House Champagne along with your choice of two reds and two whites. Bayside's Events Team will provide current selections.

Consumption & Cash Bar Available**

*All Bar options require a \$50 fee per bartender. One bartender is provided for every 50 guests.

**Consumption & Cash Bar selection is subject to a \$100 set-up fee.

Audio/Visual Upgrades

The following audio and visual capabilities are available to elevate your guests' experience.

Audio

Wireless Handheld Microphone (2 available) | \$50

Lapel Microphone (1 available) | \$75

Portable Speaker with Microphone | \$75

Portable Bluetooth Speaker | \$50

Visual

LCD Projector & Screen | \$150

Computer to HDTV | \$50

Device to Apple TV | \$50

Miscellaneous

Podium | \$25

Conference Phone | \$50

Flip Chart and Markers | \$50

Portable Stage | \$250



General Information

FAQs

We're hopeful the questions below help answer a few of our most popular questions.

- Can I bring outside food and beverage to Bayside?
 - Per our liquor license, we do not permit outside food and beverage on property. This includes Bridal & Grooms' Suites. We are, however, here to help organize or special order certain items. Bringing unapproved outside food and beverage will result in a \$1,500 fee.
- Do you allow specialty rental items?
 - Yes, we are happy to coordinate through the vendor of your choice for specialty rentals. For example, upgraded chairs, tables, flatware, etc. Bayside will hold the contract with that vendor. You do have the freedom to set up and make changes with that vendor. Our events team will coordinate the final contract, delivery, and pick-up.
- How often will I meet with the events team?
 - Our talented team will send an estimated timeline of meetings when you book. Your first planning meeting will be roughly one year prior to your special day, and will meet 3-4 times after that initial meeting.

Food & Beverage

Our most current prices are provided within this menu. These prices are subject to change.

A 22% service charge shall be added to all food and beverage and additional rental items.

Prices provided are valid for 2024 (booked after 02/20/24). There is no sales tax in DE.

Bayside Resort Golf Club prohibits any liquor to be brought onto or into any of our facilities.

The State of Delaware Liquor Board laws require that all alcoholic beverages on the premises be purchased from Bayside Resort Golf Club. Consumption of alcoholic beverages by persons under the age of twenty-one is prohibited. Bringing outside alcoholic beverages will result in a \$1,500 fee.

Facility Fees

Facility fees vary from \$750 to \$3,500. These fees are subject to change. Bayside Premier

Members receive a \$250 credit per \$10,000 spent per function prior to the service charge.

All Saturday evening events in peak season are scheduled for 3 hours and require a minimum of \$5,000 in food and beverage. Overtime fees for all venue spaces are \$500 per hour, \$50 per bartender fee per hour plus continued bar service per guest.

General Information (continued)

Guarantees

In arranging all functions, a guaranteed attendance is required fourteen (14) days in advance of the date of the function. The number provided will be considered the minimum guarantee and is not subject to reduction; you will be charged for this amount even if fewer guests attend. Groups of 25 or more guests will be considered an event and will need to contract with the Events Manager to ensure proper preparation and planning for your group. A pre-order and/or menu selections must be provided to book groups of 25 or more, no exceptions. Happy Hour and Daily Specials are not applicable to events held at any Bayside facility.

Deposits & Payment Schedule

A deposit in the amount of \$500 to \$1,500 shall be paid at the time of signing an agreement for all special events. At that time, your event will be confirmed and considered a definite booking. Please refer to your contract and/or agreement for payment schedule and cancellation policies. All events are to be paid in full fourteen (14) days prior to your event.

Custom Options

The selections provided within the following menu are not the only items available to you. Our professional staff is prepared to assist you in creating a custom or limited menu that meets the specific tastes and preferences of you and your guests.

Specialty Meals

Specialty meals are defined as those that are not offered as the principal menu items. A vegan/vegetarian meal option, vendor meal, and children's meals are available as an additional menu item. These meal options are subject to additional fees.

Decorations

Bayside Resort Golf Club does not permit the affixing of nails, staples, tape, or any other damaging substances to the walls or ceilings of event space. All decorations are to be handled by the host with directions from the Events Coordinator. Any lost or stolen items are not the responsibility of Bayside Resort Golf Club.

Cancellation Policy

Review your event contract for full details regarding Bayside Resort Golf Club's cancellation policy.