

Welcome to the Coral Bay Club

The Coral Bay Club's mission is to provide our membership and guests with superior social, recreational, and dining experiences by offering the finest staff, services, facilities and activities with a "we can, we will" attitude.

Our team takes pride in preparing the finest cuisine in the coastal area.

Please entrust us to help you with your plans so that you can become a "guest" at your event.

*The Management and Staff of
the Coral Bay Club*

Pool Facility Policies

- *All functions held at the pool or on the pool deck will be required to use disposable paper and plastic goods only. **Absolutely no glass or china** will be permitted on the pool deck or in the pool.*
- *Parties less than 30 may use the pool area during Member operating hours. Groups larger than 30 may use the facility after 7:30 p.m. only.*
- *Anyone using the pool or pool deck will be **required** to have lifeguards on duty. One lifeguard will be required for every 50 adults or for every 25 persons under the age of 18 regardless of whether anyone is going to swim.*
- *There is a \$40.00 per hour per lifeguard charge.*
- *There is a fee for use of the swimming pool.
Member Sponsored - \$400.00*
- *There is a Set up Fee for use of the pool deck.
Member Sponsored - \$400.00*

Platters and Displays

(All items priced per person or per 75 guests)

<i>Grilled and Marinated Vegetables</i>	<i>\$270.00</i>
<i>Marinated Asparagus Display</i>	<i>\$225.00</i>
<i>Fresh Local Tomato and Mozzarella Display</i>	<i>\$275.00</i>
<i>Traditional Vegetable Crudités</i>	<i>\$150.00</i>
<i>Imported Cheese Display</i>	<i>\$300.00</i>
<i>Domestic Cheese Display</i>	<i>\$250.00</i>
<i>Marinated Cheese Display</i>	<i>\$350.00</i>
<i>Assortment of Baked Brie</i>	<i>\$225.00</i>
<i>Tiered Display of Fresh Fruit</i>	<i>\$200.00</i>
<i>Antipasto Display</i>	<i>\$400.00</i>
<i>Ahi Tuna Display</i>	<i>Market</i>
<i>Oyster Display</i>	<i>Market</i>
<i>Crab Display</i>	<i>Market</i>
<i>Shrimp Cocktail</i>	<i>Market</i>
<i>Assorted Sushi Display</i>	<i>Market</i>
<i>Smoked Salmon Display</i>	<i>\$10.00 per person</i>
<i>Cold Seafood Display</i>	<i>Market</i>
<i>Shrimp Cocktail, Crab Meat, Oysters on the Half Shell, Snow Crab Clusters</i>	
<i>Beef Tenderloin with Horseradish Sauce</i>	<i>\$13.00 per person</i>
<i>Pork Tenderloin with a Lingonberry Yogurt Sauce</i>	<i>\$8.00 per person</i>
<i>Classic Terrine</i>	<i>\$5.00 per person</i>
<i>Classic Pates</i>	<i>\$4.00 per person</i>

All prices are subject to change and do not include a 20% service charge and applicable sales tax.

Plated Surf and Turf

(Plated dinners served with fresh baked rolls)

(All prices are per person)

Jumbo Lump Crab Cake

3 OZ. \$16.00 4 OZ. \$19.00

Fresh Diver Sea Scallops

4 OZ. \$13.00 6 OZ. \$17.00

Fresh Local Shrimp

4 Shrimp \$10.00 6 Shrimp \$14.00

Fresh Local Grouper Fillet

4 OZ. \$14.00 5 OZ. \$16.00 6 OZ. \$19.00

Fresh Local Mahi Mahi

4 OZ. \$12.00 5 OZ. \$14.00 6 OZ. \$16.00

Fresh Wild Salmon

4 OZ. \$11.00 6 OZ. \$15.00

Filet Mignon

4 OZ. \$20.00 5 OZ. \$24.00 6 OZ. \$28.00 8 OZ. \$35.00

Sauces \$1.00

House Salad \$4.00

Gourmet Salad \$7.00

House Starch \$3.00

Gourmet Starch \$4.00

House Vegetable \$3.00

Gourmet Vegetable \$4.00

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<i>Classic Pates</i>	<i>\$4.00 per person</i>

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Plated Banquet Dinners

*\$65.00 per person
(Minimum of 50 Guests)*

Passed Hors D'oeuvres

Choice of Three of the Following:

*Tomato Basil Bruschettas, Deviled Eggs with Caviar, Crab and Mango Salad in Cucumber Cups,
Smoked Whiskey Shrimp, Poached Pear and Walnut with Gorgonzola,
Sweet Potato Ham Biscuits, Carolina Mini Crab Cakes, Scallops Wrapped in Bacon, Chorizo Stuffed
Mushrooms, Soft Shell Bites, Brie and Raspberry Filo Cups, Stuffed Gougeres, Chicken Satay's served
with a Peanut Sauce, Low Country Egg Rolls with an Apricot Dipping Sauce*

Salads

Choice of One of the Following:

*Classic Caesar
Classic CBC Wedge with Poached Shrimp
Baby Spinach, Crumbled Goat Cheese Drizzled with a Country Ham Vinaigrette
House Salad with Shoestring Shallots and Your Choice Dressing
BLT Salad-Arugula, Applewood Bacon, Local Tomatoes, Manchego Cheese, Croutons and Finished
with a Creamy Three Pepper Dressing
Roasted Beet and Shaved Ham with Red Onion Confit, Shaved Radish and Finish with a Whole
Grain Mustard and Champagne Vinaigrette*

Entrées

Choice of One, Two or Three Entrees:

*Grouper Oscar
Scallops and Chorizo over Lemon Risotto
Herbed Free Range Chicken Finished with a Chardonnay Sauce
Coral Bay Club Jumbo Lump Crab Cakes Served with Chipotle Aioli
Grilled 6 oz. Filet of Tenderloin Served with a Wild Mushroom Demi Glaze*

Fresh Sides

Choice of Two Fresh Sides:

*Parmesan Roasted Tomato
Roasted Asparagus
Seasonal Vegetables
Parmesan Roasted Potatoes
Whipped Potatoes
Wild Rice*

Desserts are available by request.

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applicable sales tax.*

Plated Banquet Dinners

*\$60.00 per person
(Minimum of 50 Guests)*

Passed Hors D'oeuvres

Choice of Three from the Following:

*Tomato Basil Bruschettas, Traditional Deviled Eggs, Smoked Salmon and Pumpnickel Canapé,
Prosciutto Palmier, Spanikopita, Sweet Potato Ham Biscuits, Mini Hot Browns, Three Cheese
Stuffed Mushrooms, Crab Rangoon with Sweet and Sour Dipping Sauce,
Soft Shell Bites, Brie En Croute, Vegetable Spring Rolls, Fried Calamari served in
Chinese Spoons with Tzatziki*

Salads

Choice of One of the Following:

*Classic Caesar
Classic CBC Wedge with Poached Shrimp
Baby Spinach, Crumbled Goat Cheese Drizzled with a Country Ham Vinaigrette
House Salad with Shoestring Shallots and Your Choice Dressing
BLT Salad-Arugula, Applewood Bacon, Local Tomatoes, Manchego Cheese, Croutons, Finished with a
Creamy Three Pepper Dressing
Roasted Beet and Shaved Ham with Red Onion Confit, Shaved Radish and Finished with a Whole
Grain Mustard and Champagne Vinaigrette*

Entrées

Choice of One, Two or Three Entrees:

*Classic Shrimp and Grits
Field Mushroom and Spinach Stuffed Chicken with a Tomato Veloute
Scarborough Fair Pork Scaloppini Served with a Lemon Noisette
Crab Stuffed Flounder with a Fresh Dill Sauce
10 oz. cut of Prime Rib Angus Beef with Au Jus and Horseradish Sauce*

Fresh Sides

Choice of Two Fresh Sides:

*Parmesan Roasted Tomato
Roasted Asparagus
Seasonal Vegetables
Parmesan Roasted Potatoes
Whipped Potatoes
Wild Rice*

Desserts are available by request.

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applicable sales tax.*

Plated Banquet Dinners

*\$50.00 per person
(Minimum of 50 Guests)*

Passed Hors D'oeuvres

Choice of Three from the Following:

Tomato Basil Bruschettas, Assorted Finger Sandwiches, Traditional Deviled Eggs, Pita and Hummus with Tapenade Pick-ups, Tomato and Watermelon Pick-ups Drizzled with Balsamic, Herb and Cheese Stuffed Mushrooms, Swedish Meatballs, Mini Assorted Quiche, Sweet Potato Ham Biscuits, Mini Hot Browns, Fried Olives, Vegetable Spring Rolls, Sausage Puffs with Honey Mustard Dipping Sauce

Salads

Choice of One from the Following:

*Classic Caesar
Classic CBC Wedge
Baby Spinach, Crumbled Goat Cheese Drizzled with a Country Ham Vinaigrette
House Salad with Shoestring Shallots and Your Choice Dressing*

Entrées

Choice of One, Two or Three Entrees:

*Classic Shrimp and Grits
Apple Pecan Stuffed Chicken with Cider Sauce Supreme
Scarborough Fair Pork Scaloppini Served with a Lemon Noisette
Seared Mahi Mahi with a Tomato Ginger Sauce
Crowned Seared Sirloin Topped with Maitre D' butter*

Fresh Sides

Choice of Two Fresh Sides:

*Parmesan Roasted Tomato
Roasted Asparagus
Seasonal Vegetables
Parmesan Roasted Potatoes
Whipped Potatoes
Wild Rice*

Desserts are available by request.

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Luncheons

(Luncheons include fresh baked muffins, iced tea and coffee service)

Cobb Salad	\$13.00
<i>Crispy romaine lettuce tossed in balsamic vinaigrette dressing topped with fresh roasted turkey, fresh bacon, avocado, tomatoes, scallions and crumbled bleu cheese.</i>	
Shrimp Salad	\$16.00
<i>Coastal shrimp salad on a bed of mixed greens served with fresh fruit.</i>	
Traditional Caesar	\$8.00
<i>Add Grilled Chicken</i>	\$5.00
<i>Add Shrimp Kabobs</i>	\$7.00
Seafood Caesar	\$18.00
<i>Romaine lettuce tossed in our homemade Caesar dressing topped with Maine lobster, jumbo lump crab, and fresh coastal shrimp garnished with a fresh parmesan wafer.</i>	
Hot Brown Panini Sandwich	\$9.00
<i>Turkey, mornay sauce, bacon and tomato served on white bread with house made bay chips</i>	
Sand Bar Salad	\$15.00
<i>Jumbo lump crab and local shrimp tossed with mango, coconut, spice pecans, heart of palm, avocado, orange and lime segments finished with a light citrus vinaigrette</i>	
Trio of Salads	\$13.00
<i>Chicken, tuna and shrimp salads accompanied by deviled eggs, fresh fruit and a fresh baked croissant</i>	
Seafood Stuffed Tomato	\$15.00
<i>Fresh local tomato stuffed with jumbo lump crab and fresh local shrimp served over lemon risotto accompanied by steamed asparagus</i>	
Shrimp and Grits	\$15.00
<i>Sautéed coastal shrimp, mushrooms and bacon served over cheesy grits</i>	
Quiche Florentine	\$12.00
<i>Traditional spinach and Swiss quiche served with parmesan roasted tomatoes and grilled asparagus</i>	
<i>Add Seafood</i>	\$5.00

All prices are subject to change and do not include a 20% gratuity and applicable sales tax.

Banquet Buffet Dinners

Low Tide Buffet

\$30.00 Per Person

(Minimum of 40 guests)

Salads

Choice of One of the Following Plated Salads:

Classic Caesar

Classic CBC Wedge with Poached Shrimp

House Salad with Shoestring Shallots, Your Choice Dressing

BLT Salad- Arugula, Applewood Smoked Bacon, Local Tomatoes, Manchego Cheese, Croutons and Finished with a Creamy Three Pepper Dressing

Choice of One Carved Entrée

Carved Top Round

Carved Smoked Turkey

Carved Honey Ham

Choice of One Poultry Entrée

Lemon Chicken

Apple and Pecan Stuffed Chicken

Chicken Marsala

Choice of One Seafood Entrée

Shrimp Scampi

Balsamic Glazed Atlantic Salmon

Grilled Local Mahi Mahi with Tomato Chutney

Choice of One Vegetable

Bourbon Glazed Carrots

Green Bean Casserole

Ratatouille

Parmesan Roasted Tomatoes

Choice of One Starch

Wild Rice

Roasted Garlic Smashed Potatoes

Parmesan Roasted Baby Red Potatoes

Potatoes Au Gratin

Fresh baked rolls and whipped dairy butter

Coffee-Decaf-Tea

(Charges for any substitutions will be assessed based on availability and nature of request)

All prices are subject to change and do not include a 20% gratuity and applicable sales tax.

Hot Hors D'oeuvres

*(Prices are for 100 piece increments unless otherwise noted)
(Prices for quantities less than 100 will be quoted individually)*

<i>Herb and Cheese Stuffed Mushrooms</i> filled with fresh herbs and cheese	\$190.00
<i>Chorizo Stuffed Mushrooms</i>	\$225.00
<i>Three Cheese Stuffed Mushrooms</i>	\$200.00
<i>Soft Shell Bites served with a tartar sauce</i>	\$300.00
<i>Mini Cheese Quesadilla Bites</i>	\$200.00
<i>Swedish Meatballs</i>	\$150.00
<i>Low Country Egg Rolls</i> with apricot dipping sauce	\$225.00
<i>Carolina Mini Crab Cakes</i> pan seared and served with a chipotle aioli	\$375.00
<i>Spanikopita</i> tender filo pastry filled with feta and spinach	\$225.00
<i>Scallops Wrapped in Bacon</i> fresh sea scallops wrapped in apple wood smoked bacon	\$300.00
<i>Hot Spinach and Artichoke Dip</i> served with homemade lavash crisps (serves 100)	\$225.00
<i>Hot Crab Dip</i> served with homemade lavash crisps (serves 100)	\$300.00
<i>Chorizo Con Queso</i> served with tortilla chips	\$200.00
<i>Fried Chicken Tenders</i> traditional style <u>or</u> Buffalo style served with honey mustard	\$180.00
<i>Mini Assorted Quiche</i> a trio of ham and Swiss, seafood and Florentine	\$180.00
<i>Brie En Croute</i> with pear slices and slivered almonds in flaky puff pastry	\$180.00
<i>Sweet Potato and Ham Biscuits</i> Virginia cured ham and homemade sweet potato biscuits	\$225.00
<i>CAB Mini Burgers</i>	\$250.00
<i>Mini Hot Browns</i> roasted turkey, roma tomato, bacon topped w/ Mornay sauce	\$200.00
<i>Brie and Raspberry Filo Cups</i>	\$300.00
<i>Chicken Satay's</i> served with a peanut sauce finished with toasted sesame	\$225.00
<i>Mini Fish Tacos</i>	\$275.00
<i>Mini Saganaki</i> with a brulee brandy and lemon sauce	\$225.00
<i>Lobster Tempura</i> with sweet bean sauce	\$500.00
<i>Carolina BBQ Sandwiches</i>	\$225.00
<i>Grilled Rosemary Lamb Chops</i>	\$400.00
<i>Bacon Wrapped Shrimp</i> with an Asian cue sauce	\$350.00
<i>Sausage Puffs</i> with a honey mustard dipping sauce	\$200.00
<i>Potato Pierogies</i> with a chive Crème Friache	\$200.00
<i>Fried Olives</i>	\$150.00
<i>Stuffed Gougeres</i> <i>Ham</i> \$150.00 <i>Chicken</i> \$175.00 <i>Shrimp</i> \$275.00	
<i>Crab Rangoon</i> with a sweet and sour dipping sauce	\$250.00
<i>Pot Stickers</i> stuffed with pork and served with a soy ginger sauce	\$225.00
<i>Vegetable Spring Rolls</i>	\$180.00
<i>Fried Calamari</i> served in Chinese spoons with tzatziki	\$250.00
<i>Parmesan Sea Salt French Fries</i>	\$150.00

All prices are subject to change and do not include a 20% service charge and an applicable sales tax.

Banquet Buffet Dinners

High Tide Buffet

\$42.00 Per Person

(Minimum of 40 guests)

Salads

Choice of One of the Following Plated Salads:

Classic Caesar

Classic CBC Wedge with Poached Shrimp

House Salad with Shoestring Shallots and Your Choice Dressing

BLT Salad- Arugula, Applewood Smoked Bacon, Local Tomatoes, Manchego Cheese, Croutons and Finished with a Creamy Three Pepper Dressing

Choice of One Carved Entrée

Carved Prime Rib

Carved Herb Roasted Leg of Lamb

Carved Pork Tenderloin

(Upgrade to Tenderloin of Beef - \$6.95 per person)

Choice of One Poultry Entrée

House Made Chicken Cordon Bleu

Herb Crusted Free Range Chicken

Chicken Saltimbocca

Choice of One Seafood Entrée

Crab Stuffed Flounder

Scalloped Scallops

Grouper Oscar

Choice of Two Vegetables

Julienne of Fresh Vegetables

Maple and Thyme Glazed Baby Carrots

Green Bean Amandine

Herb Roasted Asparagus

Choice of Two Starches

Wild Rice

Truffle Whipped Potatoes

Parmesan Roasted Baby Red Potatoes

Potatoes Au Gratin

Herb Risotto

Fresh baked rolls and dairy whipped butter

Coffee-Decaf-Tea

(Charges for any substitutions will be assessed based on availability and nature of request)

All prices are subject to change and do not include a 20% gratuity and applicable sales tax.

Cookouts

(Minimum of 40 guests)

Oceanside Cookout

\$23.00 Per Person

6 oz. Char-Grilled Hamburgers

Grilled Jerk or Fried Chicken

Homemade Potato Chips

Choice of Two Salads:

(Potato, Pasta, Fruit Salad, Cole Slaw)

Sandwich Rolls

Assorted Condiments

Cookie Tray

Iced Tea and Lemonade

(Substitute hot dogs for chicken - \$16.95 per person)

Classic Carolina Cookout

\$28.00 Per Person

Slow-Roasted Whole Pig

Barbecued or Fried Chicken

Baked Beans

Cole Slaw

Fresh Stewed Green Beans

Traditional Southern Cornbread

Yeast Rolls

Iced Tea and Lemonade

Desserts Are Available by Request

Down East Cookout

\$31.00 Per Person

Peel & Eat Shrimp

Grilled & Raw Oysters

North Carolina Smoked Sausage

Grilled Sweet Corn

Boiled New Potatoes

Brunswick Stew

Traditional Southern Cornbread

Yeast Rolls

Desserts Are Available by Request

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Cold Hors D'oeuvres

*(Prices are for 100 piece increments unless otherwise noted)
(Prices for quantities less than 100 will be quoted individually)*

<i>Tomato Basil Bruschettas</i>	<i>\$185.00</i>
<i>Assorted Finger Sandwiches</i>	<i>\$185.00</i>
<i>Poached Pear and Walnut with Gorgonzola</i>	<i>\$275.00</i>
<i>Smoked Whiskey Shrimp</i>	<i>\$385.00</i>
<i>Tortilla Chip Pick-ups with Guacamole and Black Bean Salsa</i>	<i>\$165.00</i>
<i>Pimento Cheese Spread on Cheese Straw Crackers</i>	<i>\$175.00</i>
<i>Deviled Eggs with Traditional Garnish</i>	<i>\$170.00</i>
<i>Deviled Eggs with Caviar</i>	<i>\$250.00</i>
<i>Caprese Bites</i>	<i>\$175.00</i>
<i>Shrimp and Rice Paper Rolls with Sweet Chili Dipping Sauce</i>	<i>\$350.00</i>
<i>Crab and Mango Salad in Cucumber Cups</i>	<i>\$300.00</i>
<i>Cocktail Shrimp</i>	<i>Market</i>
<i>Pita and Hummus with Tapenade Pick-ups</i>	<i>\$175.00</i>
<i>Smoked Salmon and Pumpernickel Canapé</i>	<i>\$235.00</i>
<i>Prosciutto Palmier</i>	<i>\$250.00</i>
<i>Tomato and Watermelon Pick-ups with a Balsamic Drizzle</i>	<i>\$175.00</i>
<i>Prosciutto Wrapped Asparagus</i>	<i>\$250.00</i>
<i>Prosciutto Wrapped Melon Pick-ups</i>	<i>\$225.00</i>
<i>Lobster Salad Stuffed Profiterole</i>	<i>Market</i>
<i>Assorted Sushi</i>	<i>Market</i>

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Clubhouse Information

The Club offers a comfortable oceanfront atmosphere, superior cuisine and attentive personal service to all of its Members and their guests.

We offer several locations to hold your private event, each designed to accommodate specific needs and ambiences. Please consult with our General Manager to choose the room that is right for your event.

Approximate Capacities

<i>Function Area</i>	<i>Plated Menu</i>	<i>Buffet</i>	<i>Reception</i>
<i>Ballroom</i>	250	220	350
<i>Terrace</i>	64	64	150
<i>Ocean Patio</i>	250	200	350
<i>Private Dining Room</i>	24	24	48

Member Sponsored Room Fees

<i>Ballroom</i>	\$3500.00
<i>Terrace/Patio</i>	\$2000.00
<i>Private Dining Room</i>	\$100.00
<i>Valet Parking</i>	\$350.00
<i>Ceremony Fee</i>	\$1000.00
<i>Security Fee</i>	\$350.00
<i>Cabana Bar</i>	\$250.00

All Member Sponsored events require a \$3500.00 non-refundable deposit in the fact of cancellation.

All parties must have a minimum of 100 guests to rent the ballroom facility.

Chef Attended Stations

Chef attended stations will carry a \$75.00 fee per Chef per station

Live Action Stations

<i>Shrimp and Grits Martini</i>	<i>\$14.00 per person</i>
<i>Scallops and Chorizo Martini</i>	<i>\$13.00 per person</i>
<i>Fish Tacos</i>	<i>\$10.00 per person</i>

Carving Stations

<i>Slow Roasted Prime Rib</i>	<i>\$13.00 per person</i>
<i>Herb Crusted Tenderloin of Beef</i>	<i>\$16.00 per person</i>
<i>London Broil</i>	<i>\$9.00 per person</i>
<i>Top Round</i>	<i>\$8.00 per person</i>
<i>Whole Barbecued Pig</i>	<i>\$9.00 per person</i>
<i>Herb Roasted Pork Tenderloin</i>	<i>\$10.00 per person</i>
<i>Five Spice Pork Loin</i>	<i>\$10.00 per person</i>
<i>Smoked or Roasted Turkey Breast</i>	<i>\$8.00 per person</i>
<i>Honey Glazed Ham</i>	<i>\$8.00 per person</i>
<i>Seared or Blackened Tuna</i>	<i>Market</i>
<i>Roasted Whole Salmon</i>	<i>Market</i>

Stir Fry Stations

<i>Vegetable</i>	<i>\$6.00 per person</i>	<i>Shrimp</i>	<i>\$13.00 per person</i>	<i>Chicken</i>
		<i>\$8.00 per person</i>		
<i>Served with fried rice and traditional condiments</i>				

Pasta Station

<i>Vegetable</i>	<i>\$6.00 per person</i>	<i>Chicken</i>	<i>\$8.00 per person</i>
	<i>Shrimp</i>	<i>\$14.00 per person</i>	
<i>Cheese tortellini and penne pastas with a choice of two sauces:</i>			
<i>Marinara, Alfredo, Pesto or Sun Dried Tomato</i>			

Shrimp Scampi

Sautéed Gulf Shrimp tossed in a lemon, white wine, and garlic sauce served with orzo pasta --- \$14.00 per person

Quesadilla Station

<i>Vegetable and Cheese</i>	<i>\$6.00 per person</i>	<i>Chicken</i>	<i>\$8.00 per person</i>
	<i>Shrimp</i>	<i>\$13.00 per person</i>	
<i>Served with Traditional Condiments</i>			

Spuds Bar

\$6.00 per person

Your Choice of Baked Potatoes, Smashed Potatoes or French Fries. Toppings Include Bacon, Assorted Cheeses, Scallions, Tabaco Onions, Pesto, Sour Cream, Whipped Butter, Roasted Red Peppers and Roasted Garlic.

All prices are subject to change and do not include a 20% gratuity and applicable sales tax.

Banquet Bar Service

Spirits (based on consumption)

House Brands

\$6.00 per drink
Duggan's Dew Scotch
Jim Beam
Smirnoff Vodka
Canadian Club
Gordan's Gin
El Toro Tequila
Bacardi Rum

Call Brands

\$7.00 per drink
Dewar's Scotch
Jack Daniel's
Absolut Vodka
Seagram's 7
Bombay Gin
Jose Cuervo Tequila
Captain Morgan Rum

Premium Brands

\$8.00 per drink
Chivas Regal Scotch
Maker's Mark
Grey Goose Vodka
Crown Royal
Tanqueray Gin
Cuervo 1800 Tequila
Mt. Gay Rum

Wines

Trinity Oaks Varietals

\$22.00 per 750 ml

Chardonnay - Pinot Grigio - Merlot - Pinot Noir - Cabernet Sauvignon

Select and Premium Wines priced individually and are available upon request

Corkage Fees

\$22.00 per .750 Bottle of Wine

\$32.00 per 1.5 Bottle of Wine

Bottled Beers

Domestics - \$4.50

Budweiser ~ Bud Light
Miller Light ~ Michelob Ultra

Imports - \$5.50

Heineken ~ Amstel Light
Corona ~ Corona Light

Special requests are available all purchases will be fully charged

Punch & Other Beverages

Sodas: Based on Number of Guests

(50-100) - \$100.00 (100-150) - \$150.00 (150-200) - \$200.00 (200-250) - \$250.00 (250-300) - \$300.00

Champagne Punch - \$40.00 per gallon Non-Alcoholic Punch - \$25.00 per gallon

Coffee - \$15.00 per gallon

Bottled Water - \$2.00 per bottle

Tea - \$15.00 per gallon

Mineral Water - \$3.00 per bottle

Coffee and Hot Tea Station - \$100.00 minimum

All prices are subject to change and do not include a 20% service charge and applicable sales tax.

Banquet and Special Function Contract

- All Prices and Facility Fees are Subject to change.
- Only Coral Bay Club members may reserve the Club for private functions. If a member sponsors a nonmember for an event the members account will be charged. The non-member is responsible for payment to the member directly.
- Wedding Reception Dress Code: Gentleman shall not wear shorts, tank tops, or t-shirts within the Clubhouse. No denim or blue jeans are allowed in the Clubhouse at any time.
- Any Member Sponsored event is required and will be charged for Security.
- An approximate count for each function is to be given to the club at least 1 week prior to the event. A guaranteed count must be given at least 48 hours before the function. If fewer guests are in attendance, the guaranteed count will be charged. If more guests attend we cannot guarantee to have sufficient food and/or beverages for the additional number.
- Outdoor events: The Coral Bay Club will make every attempt to set up such functions outdoors; however, in order not to damage Club property and in the interest of the well-being of its employees, it is the right of the Club management to choose to set up any Club function indoors if bad weather could be a problem. Management will make that determination first thing in the morning of the event.
- Alcoholic Beverage Service: The Coral Bay Club will adhere to its Alcoholic Beverage Service Policy (enclosed) and reserves the right to refuse service to anyone according to that policy.
- Members or their guests shall not be permitted to bring ANY food or beverages into the Club, excluding wedding cakes. Exceptions must be approved by the General Manager. No food shall be removed from property once prepared.
- The Board of Directors, through the General Manager, reserves the right to refuse the admission to the clubhouse of any nonmember.
- The Club will not be responsible for loss or damage to persons or property on the Club premises.
- Functions held at the Coral Bay Club must not be advertised to the general public.
- Any and all charges incurred through the rental or lease of equipment or supplies and services from companies other than the Coral Bay Club shall be the sole responsibility of the host.
- Decorating: Any decorating other than a tabletop floral arrangement is subject to management approval. Nails, tacks, pins, tape, wire, strings, netting, etc. may not be used to adhere decorations to walls, ceiling or fixtures. All flowers, decorations, props, etc. must be removed from the Club within 2 days after the event. The Club assumes no responsibility for any damage to or loss of flowers, decorations, vases, props, etc. When finished, decorators are required to clean up completely before leaving the Club. The Club reserves the right to charge the host member for any excessive clean up.
- A cancellation made within 60 days of the event will carry a minimum mandatory penalty of \$3000.00 or 20% of the anticipated charge, whichever is greater, and will be billed to the member. A cancellation made within 48 hours of a scheduled event will result in ALL anticipated charges being due and payable in full.
- We may not reserve space for your function until the Coral Bay Club has a signed contract and a non-refundable deposit in the amount of \$3000.00.

Client Signature: _____ Date of Event: _____
Date of Signature: _____ Coral Bay Club: _____

Alcoholic Beverage Policies

- *Club staff shall not serve alcoholic beverages to anyone who is or appears to be intoxicated. The judgment of management concerning the state of intoxication will be final.*
- *Should a member or guest appear to be intoxicated, the staff has been instructed to contact a relative or a taxi company and require that the individual be transported to his/her home via the relative or taxi company. Employees will not personally transport the member or guest to his/her home.*
- *It shall be the policy of the Club that each member must assume responsibility not only for himself/herself but also for his/her guests. Further, each member is encouraged to comply with the spirit of this policy by assisting in its implementation insofar as his/her fellow members are concerned.*
- *It shall be the policy of the Club that members may not reprimand or abuse staff under any circumstances where the staff's judgment indicates alcohol service to an individual should cease.*
- *Any disciplinary action growing out of the implementation of the Club's policy on alcohol service shall be at the discretion of the Board of Directors.*
- *When private parties are held at the Club that has minors in attendance, the host member will ensure that non-alcoholic beverage service is available.*
- *At no time will adult members or guests be allowed to transfer alcoholic beverages to minors.*
- *The Club staff has been instructed not to serve alcoholic beverages to a minor (as defined by the laws of the State of North Carolina). Further, when there is a question as to the age of the individual, the staff will verify age by examining the appropriate documents submitted by the person questioned. (Should the management of the Club believe the ID is falsified, the Club has the right to keep it until reaching the closest official agency and in the mean time will refuse service to the person submitting.)*
- *Should the appropriate members of the staff fail to comply with these rules, they will be subject to immediate dismissal.*