

**BLUEWATER BAY  
CLUBHOUSE BAR AND GRILL  
2000 Bluewater Blvd.  
Niceville, Florida 32578  
(850)897-2583**

**General Information**

**Menus and Catering Fees:**

Enclosed are suggested menu selections. Please note that all prices are **subject to 6% sales tax and 20% service charge**. Service charge is taxable. To ensure food quality, pricing is based on 90 minutes or less. If you have any questions or other needs, please call the Catering Coordinator at (850)897-2583.

**Number Guarantees:**

The final count for guest attending must be given no later than 48 hours prior to the date of the function. The restaurant prepares for approximately 5% over guaranteed amount. In the event that fewer people attend, you will be charged for your guaranteed amount.

**Decorations:**

No rice, grain or confetti of any kind may be thrown or used on premises or grounds of the property.

**Food and Beverages:**

No beverages, alcoholic or otherwise, may be brought into the restaurant or premises by the attendees or outside sources.

**Room Charges and Payment:**

A room rental deposit of \$75 is required at the time of your confirmed reservation. Full payment is due the day of the function.

Lake Room rental fee is \$75. In the event that you order food totaling up to \$150 dollars or more, the room rental fee will be waved. If you choose to cater your own function, an additional \$75 fee is required. These rental fees are based on a four-hour function and include service ware, room set up and breakdown. Our whole restaurant facility is no longer available, some cases may be negotiated.

**Refund Policy:**

Once we have confirmed that we are reserving a space for your function, we have made a commitment to hold it exclusively for you. Should you decide to cancel, our policy is as follows:

30 days out: Full refund of rental fee

15 days out: No refund of rental fee

**Gold Card:**

Gold Cards do not apply for beverages of any kind, special events, or catering.

I have read the above information and agree to adhere to the terms of this agreement.

Event Date: \_\_\_\_\_

\_\_\_\_\_  
Client

\_\_\_\_\_  
Date

\_\_\_\_\_  
Bluewater Bay Manager

\_\_\_\_\_  
Date

**BLUEWATER BAY**  
**CLUBHOUSE BAR AND GRILL**  
 Hors D'oeuvres Menu  
 All platters will serve 25 people

**Platter Selections**

Gourmet Imported and Domestic Cheese Platter with Grapes and Crackers.....	\$58.00
Ultimate Vegetable Crudité Platter with Cool Ranch Dip.....	\$44.00
Fresh Fruit Platter with Seasonal Fruit and Honey Lime Dipping Sauce.....	\$44.00
Tomato Mozzarella Crostini's with Aged Balsamic Drizzle.....	\$35.00
Spinach and Artichoke Dip with Grilled Pita Folds.....	\$48.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	\$40.00

**Land Fare Selections**

Asst. Deli Sandwiches .....	\$35.00
Swedish Meatballs.....	\$35.00
Roasted Beef with Whipped Gorgonzola Spread on Toasted Garlic Crostini.....	\$38.00
Classic Deli Meats Platter with Silver Dollar Rolls and Garnishes.....	\$39.00
Grilled Sirloin and Portobello Mushroom Quesadillas.....	\$38.00
Italian Sausage Stuffed Mushroom Caps with Marinara Sauce.....	\$40.00
Fried Chicken Tenders with Honey Mustard and BBQ Dipping Sauce.....	\$44.00
Classic Chicken and Cheddar Quesadillas with Salsa.....	\$35.00
Pork Spring Rolls with Sweet and Sour Sauce.....	\$48.00
Southwestern Spring Rolls with Chipotle Ranch.....	\$54.00
Hot and BBQ Chicken Wings with Ranch and Blue Cheese.....	\$48.00
Pigs N Blanket with Dijon Mustard.....	\$35.00

**Seafood Selections**

Maryland Crab Cakes with Cajun Tartar Sauce.....	\$54.00
Baked Crabmeat Stuffed Mushrooms with Lemon Beurre Blanc.....	\$43.00
Fried Blue Crab Claws with Creole Mustard-Mayo Dipping Sauce.....	\$46.00
Steamed Jumbo Shrimp with Cocktail Sauce.....	Market Price
Coconut Fried Shrimp with Orange Marmalade.....	Market Price
Bacon Wrapped Crab Stuffed Shrimp with Basil Lemon Cream.....	Market Price
Fried Green Tomatoes with Grilled Shrimp and Lemon Beurre Blanc.....	\$39.00
Fried Grouper Fingers.....	\$45.00
Tuna Dip with Grilled Pita Folds.....	\$40.00

Prices subject to a 6% sales tax and a 20% service charge.

**BLUEWATER BAY**  
**CLUBHOUSE BAR AND GRILL**  
 Hors D'oeuvres Menu  
 All platters will serve 50 people

**Platter Selections**

Gourmet Imported and Domestic Cheese Platter with Grapes and Crackers.....	\$116.00
Ultimate Vegetable Crudité Platter with Cool Ranch Dip.....	\$88.00
Fresh Fruit Platter with Seasonal Fruit and Honey Lime Dipping Sauce.....	\$88.00
Tomato Mozzarella Crostini's with Aged Balsamic Drizzle.....	\$70.00
Spinach and Artichoke Dip with Grilled Pita Folds.....	\$96.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	\$80.00

**Land Fare Selections**

Asst. Deli Sandwiches .....	\$70.00
Swedish Meatballs.....	\$70.00
Roasted Beef with Whipped Gorgonzola Spread on Toasted Garlic Crostini.....	\$76.00
Classic Deli Meats Platter with Silver Dollar Rolls and Garnishes.....	\$78.00
Grilled Sirloin and Portobello Mushroom Quesadillas.....	\$76.00
Italian Sausage Stuffed Mushroom Caps with Marinara Sauce.....	\$80.00
Fried Chicken Tenders with Honey Mustard and BBQ Dipping Sauce.....	\$88.00
Classic Chicken and Cheddar Quesadillas with Salsa.....	\$70.00
Pork Spring Rolls with Sweet and Sour Sauce.....	\$96.00
Southwestern Spring Rolls with Chipotle Ranch.....	\$108.00
Hot and BBQ Chicken Wings with Ranch and Blue Cheese.....	\$96.00
Pigs N Blanket with Dijon Mustard.....	\$70.00

**Seafood Selections**

Maryland Crab Cakes with Cajun Tartar Sauce.....	\$108.00
Baked Crabmeat Stuffed Mushrooms with Lemon Beurre Blanc.....	\$86.00
Fried Blue Crab Claws with Creole Mustard-Mayo Dipping Sauce.....	\$92.00
Steamed Jumbo Shrimp with Cocktail Sauce.....	Market Price
Coconut Fried Shrimp with Orange Marmalade.....	Market Price
Bacon Wrapped Crab Stuffed Shrimp with Basil Lemon Cream.....	Market Price
Fried Green Tomatoes with Grilled Shrimp and Lemon Beurre Blanc.....	\$78.00
Fried Grouper Finger.....	\$90.00
Tuna Dip with Grilled Pita Folds.. .....	\$80.00

Prices subject to a 6% sales tax and a 20% service charge.

**BLUEWATER BAY**  
**CLUBHOUSE BAR AND GRILL**  
 Hors D'oeuvres Menu  
 All platters will serve 75 people

**Platter Selections**

Gourmet Imported and Domestic Cheese Platter with Grapes and Crackers.....	\$174.00
Ultimate Vegetable Crudité Platter with Cool Ranch Dip.....	\$132.00
Fresh Fruit Platter with Seasonal Fruit and Honey Lime Dipping Sauce.....	\$132.00
Tomato Mozzarella Crostini's with Aged Balsamic Drizzle.....	\$105.00
Spinach and Artichoke Dip with Grilled Pita Folds.....	\$144.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	\$120.00

**Land Fare Selections**

Asst. Deli Sandwiches .....	\$105.00
Swedish Meatballs.....	\$105.00
Roasted Beef with Whipped Gorgonzola Spread on Toasted Garlic Crostini.....	\$114.00
Classic Deli Meats Platter with Silver Dollar Rolls and Garnishes.....	\$117.00
Grilled Sirloin and Portobello Mushroom Quesadillas.....	\$114.00
Italian Sausage Stuffed Mushroom Caps with Marinara Sauce.....	\$120.00
Fried Chicken Tenders with Honey Mustard and BBQ Dipping Sauce.....	\$132.00
Classic Chicken and Cheddar Quesadillas with Salsa.....	\$105.00
Pork Spring Rolls with Sweet and Sour Sauce.....	\$144.00
Southwestern Spring Rolls with Chipotle Ranch.....	\$162.00
Hot and BBQ Chicken Wings with Ranch and Blue Cheese.....	\$144.00
Pigs N Blanket with Dijon Mustard.....	\$105.00

**Seafood Selections**

Maryland Crab Cakes with Cajun Tartar Sauce.....	\$162.00
Baked Crabmeat Stuffed Mushrooms with Lemon Beurre Blanc.....	\$129.00
Fried Blue Crab Claws with Creole Mustard-Mayo Dipping Sauce.....	\$138.00
Steamed Jumbo Shrimp with Cocktail Sauce.....	Market Price
Coconut Fried Shrimp with Orange Marmalade.....	Market Price
Bacon Wrapped Crab Stuffed Shrimp with Basil Lemon Cream.....	Market Price
Fried Green Tomatoes with Grilled Shrimp and Lemon Beurre Blanc.....	\$117.00
Fried Grouper Fingers.....	\$135.00
Tuna Dip with Grilled Pita Folds.. .....	\$120.00

Prices subject to a 6% sales tax and a 20% service charge.

**BLUEWATER BAY**  
**CLUBHOUSE BAR AND GRILL**  
 Hors D'oeuvres Menu  
 All platters will serve 100 people

**Platter Selections**

Gourmet Imported and Domestic Cheese Platter with Grapes and Crackers.....	\$232.00
Ultimate Vegetable Crudité Platter with Cool Ranch Dip.....	\$176.00
Fresh Fruit Platter with Seasonal Fruit and Honey Lime Dipping Sauce.....	\$176.00
Tomato Mozzarella Crostini's with Aged Balsamic Drizzle.....	\$140.00
Spinach and Artichoke Dip with Grilled Pita Folds.....	\$192.00
Vegetable Spring Rolls with Sweet and Sour Sauce.....	\$160.00

**Land Fare Selections**

Asst. Deli Sandwiches.....	\$140.00
Swedish Meatballs.....	\$140.00
Roasted Beef with Whipped Gorgonzola Spread on Toasted Garlic Crostini.....	\$152.00
Classic Deli Meats Platter with Silver Dollar Rolls and Garnishes.....	\$156.00
Grilled Sirloin and Portobello Mushroom Quesadillas.....	\$152.00
Italian Sausage Stuffed Mushroom Caps with Marinara Sauce.....	\$160.00
Fried Chicken Tenders with Honey Mustard and BBQ Dipping Sauce.....	\$176.00
Classic Chicken and Cheddar Quesadillas with Salsa.....	\$140.00
Pork Spring Rolls with Sweet and Sour Sauce.....	\$192.00
Southwestern Spring Rolls with Chipotle Ranch.....	\$216.00
Hot and BBQ Chicken Wings with Ranch and Blue Cheese.....	\$192.00
Pigs N Blanket with Dijon Mustard.....	\$140.00

**Seafood Selections**

Maryland Crab Cakes with Cajun Tartar Sauce.....	\$216.00
Baked Crabmeat Stuffed Mushrooms with Lemon Beurre Blanc.....	\$172.00
Fried Blue Crab Claws with Creole Mustard-Mayo Dipping Sauce.....	\$184.00
Steamed Jumbo Shrimp with Cocktail Sauce.....	Market Price
Coconut Fried Shrimp with Orange Marmalade.....	Market Price
Bacon Wrapped Crab Stuffed Shrimp with Basil Lemon Cream.....	Market Price
Fried Green Tomatoes with Grilled Shrimp and Lemon Beurre Blanc.....	\$156.00
Fried Grouper Fingers.....	\$180.00
Tuna Dip with Grilled Pita Folds.....	\$160.00

Prices subject to a 6% sales tax and a 20% service charge.

**BLUEWATER BAY  
CLUBHOUSE BAR AND GRILL  
Luncheon Menu**

**\$10 per person**

**Meatball sub with pasta salad  
Philly cheese steak with choice side  
Rueben with choice side  
Cuban with choice side  
Cheese burger with French fries  
Grilled chicken sandwich with choice side  
½ Cobb with dressing and warm rolls  
½ Chef with dressing and warm rolls  
Turkey Mozzarella with side of fruit  
Broccoli and Cheese Quiche with house salad  
French Dip Sandwich with Onion Soup and Chips  
Turkey Croissant with potato Salad and Cranberry Sauce**

**\$12.00 per person**

**½ Ham/Salami sandwich with a side of Minestrone  
Chef Salad with dressing and warm rolls  
Cobb salad with dressing and warm rolls  
Trio of chicken, tuna, and pasta salad with crackers  
Spaghetti and meatballs, house salad and garlic bread  
BBQ Pork Sandwich, Coleslaw and Baked Beans**

**\$15.00 per person**

**Chicken Parmesan with spaghetti, house salad and garlic bread  
Chicken Marsala with Roasted Potatoes, Green Beans, and House Salad  
Taco Bar: Hard tacos, Spanish rice and all the fixings  
BBQ Chicken with potato salad and baked beans  
½ Cobb with a side of Minestrone and warm rolls**

**This also includes coffee, tea, and water service.  
Prices subject to a 20% service charge.**

**BLUEWATER BAY  
CLUBHOUSE BAR AND GRILL  
Beverage Menu**

**Breakfast Beverage Service \$3.00 per person**  
Includes Regular and Decaf Coffee, Orange Juice and Water.

**Beverage Service \$2.50 per person**  
Includes Regular and Decaf Coffee, Tea and Water.

**Beer by the Pitcher**

Domestic \$11.00  
Imported \$13.00

**Bulk Beer and Wine Prices**

Domestic Keg of Beer \$205.00  
Imported Keg of Beer \$235.00  
Beer Kegs yield 150 pours  
Small bottles of our house wine:  
Yield 5 (5oz) glasses per bottle. \$19 per bottle.  
Large bottles of our house wine:  
Yield 10 (5oz) glasses per bottle. \$38.00 per bottle.

Beer kegs and wine bottles must be requested one week prior to function date.

**Daily bar prices:**

Well Liquors \$4.50  
Vodka, Rum, Whiskey, Gin, Tequila

Premium Liquors  
Average pricing \$4.50-\$9.50

Draft Beer  
Domestic \$2.50  
Import \$3.50

Red and White Wines by Sycamore Lane  
\$5.00 per glass.

Pinot Noir, Merlot, Pinot Grigio, Chardonnay, White Zin <sup>®</sup>

Happy Hour Everyday  
4:00pm – 6:00pm

\$4 Well, \$2 Draft, \$4 Wine

**A credit card must be on file before the bar is opened.  
Prices subject to a 6% sales tax and a 20% service charge.**

**DINNER PARTY BUFFET MENU A**  
**(25 people or more)**

**SALAD** (*choose one*)

- House Salad
- Caesar Salad
- Greek Salad

**ENTRÉE** (*choose two*)

- Herb Crusted Chicken with Mushroom Marsala Sauce
- Baked Chicken Cordon Bleu with Creamy Swiss Sauce
- Blackened Redfish with Crawfish Cream Sauce
- Horseradish Crusted Mahi Mahi with Lemon Aioli
- Tequila Lime Gilled Mahi Mahi with Pineapple Salsa
- Grilled Mahi Mahi in Roasted Red Pepper Cream
- Grilled New York Strip with Onion Rings
- Slow Roasted Caribbean Pork Loin with Black Bean Salsa

**STARCH** (*choose two*)

- Scallion and Muenster Cheese Mashed Potatoes
- Roasted Garlic Mash Potatoes
- Rosemary Roasted Red Potatoes
- Mashed Sweet Potatoes with Cinnamon and Spiced Rum
- Island Rice Topped with Almonds and Shredded Coconut
- Vegetable Loaded Rice Pilaf

**VEGETABLES** (*choose two*)

- Steamed Asparagus with Roasted Red Peppers
- Steamed Broccoli and Cauliflower in a Light Butter Sauce
- French Green Beans with Mushrooms and Onions
- Grilled Zucchini and Squash Medley
- Gilled Island Vegetables with Butternut Squash

**DESSERTS** (*choose two*)

- Bourbon Street Pecan Pie
- Red Velvet Cake
- Boston Cream Pie
- Keywest Keylime Pie

**THIS BUFFET ALSO INCLUDES FRESH ROLLS & BUTTER, COFFEE & TEA.**  
**THE COST IS \$20.95 PER PERSON PLUS 6% TAX & 20% SERVICE CHARGE.**



## DINNER PARTY BUFFET MENU B

(25 people or more)

### SALAD (choose one)

- House Salad
- Caesar Salad
- Greek Salad

### ENTRÉE (choose three)

- Herb Crusted Chicken with Mushroom Marsala Sauce
- Baked Chicken Cordon Bleu with Creamy Swiss Sauce
- Blackened Redfish with Crawfish Cream Sauce
- Horseradish Crusted Mahi Mahi with Lemon Aioli
- Tequila Lime Gilled Mahi Mahi with Pineapple Salsa
- Grilled Mahi Mahi in Roasted Red Pepper Cream
- Grilled New York Strip with Onion Rings
- Slow Roasted Caribbean Pork Loin with Black Bean Salsa

### STARCH (choose two)

- Scallion and Muenster Cheese Mashed Potatoes
- Roasted Garlic Mash Potatoes
- Rosemary Roasted Red Potatoes
- Mashed Sweet Potatoes with Cinnamon and Spiced Rum
- Island Rice Topped with Almonds and Shredded Coconut
- Vegetable Loaded Rice Pilaf

### VEGETABLES (choose two)

- Steamed Asparagus with Roasted Red Peppers
- Steamed Broccoli and Cauliflower in a Light Butter Sauce
- French Green Beans with Mushrooms and Onions
- Grilled Zucchini and Squash Medley
- Gilled Island Vegetables with Butternut Squash

### DESSERTS (choose two)

- Bourbon Street Pecan Pie
- Red Velvet Cake
- Boston Cream Pie
- Mr. Germans Chocolate Cake

**THIS BUFFET ALSO INCLUDES FRESH ROLLS & BUTTER, COFFEE & TEA.  
THE COST IS \$22.95 PER PERSON PLUS 6% TAX AND 20% SERVICE CHARGE.**

## DINNER PARTY BUFFET MENU C

(25 people or more)

### SALAD (choose one)

- House Salad
- Caesar Salad
- Greek Salad

### ENTRÉE (choose three)

- Herb Crusted Chicken with Mushroom Marsala Sauce
- Baked Chicken Cordon Bleu with Creamy Swiss Sauce
- Blackened Redfish with Crawfish Cream Sauce
- Horseradish Crusted Mahi Mahi with Lemon Aioli
- Tequila Lime Gilled Mahi Mahi with Pineapple Salsa
- Grilled Mahi Mahi in Roasted Red Pepper Cream
- Grilled New York Strip with Onion Rings
- Slow Roasted Caribbean Pork Loin with Black Bean Salsa

### STARCH (choose two)

- Scallion and Muenster Cheese Mashed Potatoes
- Roasted Garlic Mash Potatoes
- Rosemary Roasted Red Potatoes
- Mashed Sweet Potatoes with Cinnamon and Spiced Rum
- Island Rice Topped with Almonds and Shredded Coconut
- Vegetable Loaded Rice Pilaf

### PASTA (choose two)

- Fettuccini tossed in Alfredo Sauce
- Spaghetti topped with Marinara Sauce
- Angel Hair in Spicy Garlic Wine Sauce
- Bowtie with Spinach and Mushroom Cream Sauce
- Farfalle in Tomato Asparagus Vodka Sauce

### VEGETABLES (choose two)

- Steamed Asparagus with Roasted Red Peppers
- Steamed Broccoli and Cauliflower in a Light Butter Sauce
- French Green Beans with Mushrooms and Onions
- Grilled Zucchini and Squash Medley
- Gilled Island Vegetables with Butternut Squash

### DESSERTS (choose two)

- New York Style Cheese Cake
- Bourbon Street Pecan Pie
- Red Velvet Cake
- Boston Cream Pie
- Mr. Germans Chocolate Cake

**THIS BUFFET ALSO INCLUDES FRESH ROLLS & BUTTER, COFFEE & TEA.  
THE COST IS \$24.95 PER PERSON PLUS 6% TAX AND 20% SERVICE CHARGE.**

## DINNER PARTY BUFFET MENU D

(25 people or more)

### SALAD (choose one)

- House Salad
- Caesar Salad
- Greek Salad

### HORS D'OEUVRES (choose two)

- Tomato Mozzarella Crostini's with Aged Balsamic Drizzle
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Grilled Sirloin and Portobello Mushroom Quesadillas
- Italian Sausage Stuffed Mushroom Caps with Marinara Sauce
- Maryland Crab Cakes with Cajun Tartar Sauce
- Coconut Fried Shrimp with Orange Marmalade

### ENTRÉE (choose three)

- Herb Crusted Chicken with Mushroom Marsala Sauce
- Baked Chicken Cordon Bleu with Creamy Swiss Sauce
- Mango Habanero Grilled Chicken with Fresh Mangos
- Blackened Redfish with Crawfish Cream Sauce
- Horseradish Crusted Mahi Mahi with Lemon Aioli
- Tequila Lime Gilled Mahi Mahi with Pineapple Salsa
- Grilled Mahi Mahi in Roasted Red Pepper Cream
- Grilled New York Strip with Onion Rings
- Slow Roasted Caribbean Pork Loin with Black Bean Salsa

### STARCH (choose two)

- Scallion and Muenster Cheese Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Mashed Sweet Potatoes with Cinnamon and Spiced Rum
- Island Rice Topped with Almonds and Shredded Coconut
- Vegetable Loaded Rice Pilaf

### VEGETABLES (choose two)

- Steamed Asparagus with Roasted Red Peppers
- Steamed Broccoli and Cauliflower in a Light Butter Sauce
- French Green Beans with Mushrooms and Onions
- Grilled Zucchini and Squash Medley
- Gilled Island Vegetables with Butternut Squash

### DESSERTS (choose two)

- New York Style Cheese Cake
- Red Velvet Cake
- Mr. Germans Chocolate Cake
- Boston Cream Pie
- Strawberry Double Decker Cheese Cake

**THIS BUFFET ALSO INCLUDES FRESH ROLLS & BUTTER, COFFEE & TEA.  
THE COST IS \$26.95 PER PERSON PLUS 6% TAX & 20% SERVICE CHARGE.**

**BLUEWATER BAY  
CLUBHOUSE BAR AND GRILL**

**CARVING STATION OPTIONS**

*(These will serve 100 people)*

**STEAMSHIP ROUND CARVING STATION**

Prime Cut 50 to 60 Pound Bone-in Steamship Round  
With Au jus, Horseradish Sauce, and Assorted Rolls

*\$625.00*

**PRIME RIB CARVING STATION**

Slow Roasted Prime Rib with Au jus,  
Horseradish Sauce, and Assorted Rolls

*\$575.00*

**PORK LOIN CARVING STATION**

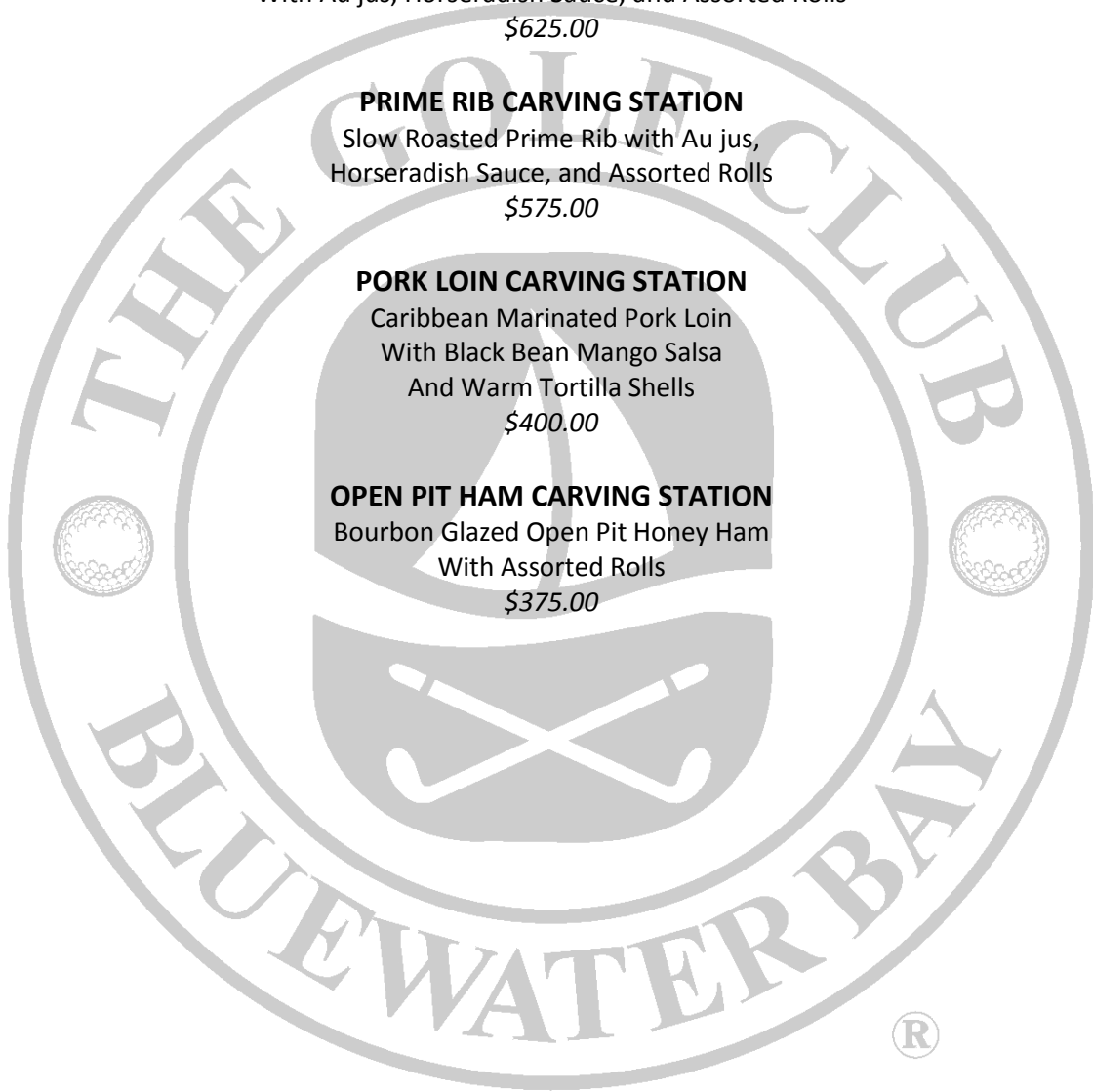
Caribbean Marinated Pork Loin  
With Black Bean Mango Salsa  
And Warm Tortilla Shells

*\$400.00*

**OPEN PIT HAM CARVING STATION**

Bourbon Glazed Open Pit Honey Ham  
With Assorted Rolls

*\$375.00*



**PRICE SUBJECT TO 6% TAX & 20% SERVICE CHARGE.**