

CENTRE
CLUB





AMENITIES

Each and every event hosted at the Centre Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Centralized Location in Tampa Bay near all bridges to Pinellas County, Tampa International Airport and convenient access to downtown Tampa
- Sweeping panoramic views of Tampa Bay and South Tampa from almost every space
- Complimentary covered parking
- In house A/V capabilities including complimentary WiFi
- Upscale atmosphere to ensure an image of sophistication, professionalism and exclusivity
- Setup and breakdown of the event space
- Preferred hotel rates with The Westshore Grand
- Complimentary Champagne Toast
- Cake Cutting & Coffee Service
- Use of Bayview Ballroom for five Hours
- Dance Floor
- Floor Length White Linen
- Chivari Chairs or White Chair Covers with Your Preferred Color of Sash
- Your Choice of Select Napkin Color
- Menu Tasting for up to Four People
- Votive candles for tabletop decorations
- China, glassware and silverware
- On-Site Certified Wedding Planner



HORS D'OEUVRES

YOUR CHOICE OF ONE DISPLAY & TWO PASSED HORS D'OEUVRES

Displayed Hors D'oeuvres

Tuscan Antipasti

- Andouille, Capicola, Chorizo, Salami, Artisan Cheeses, Grilled Vegetables, Marinated Olives, Sundried Tomatoes, Assortment of Grilled Naan & Crackers

Mezze Market Stand

- Red Pepper Muhammara, Edamame Hummus, House made Hummus, Marinated Olives & Artichokes, Tzatziki, Grilled Naan

Chilled Hors D'oeuvres

Asian Glazed Shrimp

- Cucumber and Wasabi Cream

Caprese Bruschetta Bites

- Tomatoes, Basil and Fresh Mozzarella with a Balsamic Reduction Drizzle

Tortellini Skewers

- Tortellini, Tomato, Olive, Mozzarella and Fresh Basil Leaf

Black & Bleu Bite

- Rare Flank, Balsamic Glaze and Bleu Cheese

Poke Bites

- Ahi Tuna, Ponzu Sauce and Sesame Oil

Beet & Goat Cheese Bites

- Golden Beets, Goat Cheese and Pistachio served in a Phyllo Cup

Seafood Ceviche Shooter

- Served with Flour Tortilla Chip

Hot Hors D'oeuvres

Grilled Cheese & Tomato Soup

- Served as a shooter with Crispy Bacon and Fresh Basil Chiffonade

Mini Crab Cakes

- Red Pepper Aioli

Smoked Gouda Mac & Cheese Pops

- with Guava BBQ Sauce

Lamb Cigars

- Spicy Mayo and Sesame Ash

Swedish Meatballs

- Beef & Pork Meatballs in Tangy Sauce

French Onion Tartlets

- Creamy Caramelized Onion served in a Flaky Phyllo Cup

Warm Walnut Goat Cheese Bites

- Mixed with Honey and Spices rolled in Walnuts

Smoky Bacon-Wrapped Potatoes

- Topped with Scallions & Smoky Crema

Bleu Cheese Steak Crostini

- Mini Baguette, Cheese, Steak and Tomatoes

Almond Crusted Chicken Bites

- Baked with Almond & Panko

Mini Taco Bites

- Ground beef, topped with Sour Cream, Tomato and Cilantro

Thai Mango Phyllo Cups

- A mix of Chicken, Mango and Peanut Sauce

Shrimp & Grits Bite

- Polenta Cake, Creamy Andouille Creole Sauce



SALADS & ENTREES

SALAD SELECTIONS

Please select one

SIMPLE GREENS

- Seasonal Greens, Cherry Tomato, Spiral Carrots, Cucumber, Shaved Parmesan and Crispy Onions served with white Balsamic Vinaigrette

CLASSIC CAESAR

- Crisp Romaine Lettuce, Creamy Caesar Dressing and House-made Croutons topped with Parmesan Cheese

CENTRE SALAD

- Seasonal Greens, Poached Pears, Cherry Tomato, Macadamia Nuts and Crumbled Goat Cheese, Blueberries, Candied Walnuts and White Balsamic

ENTREE SELECTIONS

Please select up to three entrees or create a duet entree (+4) with two selections from below

CHICKEN CREATIONS

THREE CHEESE CHICKEN

- Stuffed with a Cheese Blend and Hatch Chile

ITALIAN CHICKEN

- Mushroom and Asiago Cream Sauce

FALAFEL CRUSTED CHICKEN

- Warm Cucumber and Feta

MAPLE GLAZED CHICKEN

- Mustard Jus

BEEF & PORK CREATIONS

MARINATED NEW YORK STRIP

- Worcestershire Mushrooms & Bleu Cheese

BEEF TENDERLOIN

- Filet with Brandied Onions and Peppercorn (+4 per person)

BRAISED SHORT RIBS

- Adobo and Chipotle Cherry

PORK PICKLE BRINED BONE-IN CHOP

- with Bourbon Reduction

SEAFOOD CREATIONS

BROWN SUGAR- SOY SALMON

- With Almonds and Scallions

COCONUT CURRY GROUPER

- Pickled Peppers

SHRIMP & MUSSEL PAELLA

- Chorizo and Spanish Rice

CRAB CAKES

- Remoulade Sauce

SEARED JUMBO SCALLOPS

- Lemon Pesto

ACCOMPANIMENTS

- All Entrees Served with Seasonal Starch and Vegetable
- Fresh Baked Rolls and Butter
- Fresh Brewed Coffee & Tea



CHEF'S TABLE

SALAD SELECTIONS

Please select two

SIMPLE GREENS

- Seasonal Greens, Cherry Tomato, Spiral Carrots, Cucumber, Shaved Parmesan and Crispy Onions served with white Balsamic Vinaigrette

CLASSIC CAESAR

- Crisp Romaine Lettuce, Creamy Caesar Dressing and House-made Croutons topped with Parmesan Cheese

ENTREE SELECTIONS

Please select up to up to three entrees
OR two entrees and one carvery

CHICKEN CREATIONS

THREE CHEESE CHICKEN

- Stuffed with a Cheese Blend

ITALIAN CHICKEN

- Mushroom and Asiago Cream Sauce

PECAN CRUSTED CHICKEN

- Warm Bourbon Sauce

GRILLED ROSEMARY CHICKEN

- Mustard Jus

BEEF & PORK CREATIONS

MARINATED NEW YORK STRIP

- Worcestershire Mushrooms & Bleu Cheese

BEEF TENDERLOIN (+4 per person)

- Filet with Brandied Onions and Peppercorn

BRAISED SHORT RIBS

- Adobo and Chipotle Cherry

PORK PICKLE BRINED BONE-IN CHOP

- with Bourbon Reduction

CENTRE SALAD

- Seasonal Greens, Poached Pears, Cherry Tomato, Macadamia Nuts and Crumbled Goat Cheese, Blueberries, Candied Walnuts and White Balsamic

SEAFOOD CREATIONS

BROWN SUGAR- SOY SALMON

- With Almonds and Scallions

COCONUT CURRY GROUPER

- Pickled Peppers

SHRIMP & MUSSEL PAELLA

- Chorizo and Spanish Rice

CRAB CAKES

- Remoulade Sauce

SEARED JUMBO SCALLOPS

- Lemon Pesto

CARVING STATION

HERB PRIME RIB, BEEF BRISKET MOJO PORK
LOIN OR FIRE GRILLED BEEF TENDERLOIN (+4)

*Chef Attendant Fee, \$100

ACCOMPANIMENTS

- All Entrees Served with Seasonal
- Veg and Starch
- Fresh Baked Rolls and Butter
- Fresh Brewed Coffee & Tea



FROM THE BAR

SOFT BAR

- Champagne Toast for All Guests
- Imported and Domestic Beer Assorted House Wines
- Fruit Juices
- Assorted Sodas
- Regular and Decaffeinated Coffee

*Soft Bars May Order Mixed Drinks on a Cash Basis

TOP SHELF BAR

- Champagne Toast for All Guests
- Assortment of Top Shelf Liquors
- Imported and Domestic Beer
- Assorted 2nd Tier Wines
- Fruit Juices
- Assorted Sodas
- Top Shelf Brands Include: New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Silver Tequila, Amaretto Disaronno, Bailey's Irish Creme Liqueur, Chambord, Cointreau, DeKuyper, Kahlua

CLUB BAR

- Champagne Toast for All Guests
- Assortment of Concierge Liquors
- Imported and Domestic Beers
- Assorted House Wines
- Fruit Juices
- Assorted Sodas
- Club Bar Includes: Concierge Brand - Vodka, Bourbon, Gin, Whiskey, Scotch Rum & Tequila

PREMIUM BAR

- Champagne Toast for All Guests
- Assortment of Premium Liquors
- Imported and Domestic Beers
- Assorted 3rd Tier Wines
- Fruit Juices
- Assorted Sodas
- Premium Brands Include: Grey Goose Vodka, Hendrick's Gin, Maker's Mark Bourbon, Jack Daniel's Whiskey, Dewar's White Label Scotch, Milagro Blanco Tequila, Bacardi Superior Rum, Amaretto Disaronno, Bailey's Irish Creme Liqueur, Chambord, Cointreau, DeKuyper, Kahlua



LATE NIGHT SNACKS

Tray Passed for up to One-Hour, Select three to Mix & match

10 per person

- Gouda Mac & Cheese Pops
- Mini Cigar City Sliders
- Crispy Chicken Sliders
- Mini Cubanitos
- Short Rib Quesadilla
- Mozzarella Moons
- Soft Bite Pretzels with Honey Mustard

Sweet Cravings

- Cookies & Milk | 4 per person
- Cinnamon Churros & Dipping Sauce | 6 per person
- Cheesecake Bites | 4 per person
- Cake Pops | 6 per person
- Raspberry Cheesecake Chimichangas | 6 per person
- Sundae Station | 6 per person + 75 attendant fee



CEREMONY OPTIONS

Say I Do

Wedding Ceremonies can either take place in front of the fountain in Urban Centre II or in Centre Club's Ballroom. Enjoy the entire 8th floor to yourself with a beautiful cocktail hour and views of Tampa at Origins Lounge and then move in to the Bayview Ballroom for dinner and dancing with beautiful panoramic views that overlook Tampa Bay.

Ceremony Package Price \$1,500

Includes:

- White Garden Chairs
- Half Hour Wedding Rehearsal the day prior
- Day of Certified Wedding Planner
- Beer, Wine, House Champagne & Soft Drinks in Wedding Party Pre-function Rooms
- Water Station





CENTRE CLUB

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