

BayPointe

BAY POINTE GOLF & COUNTRY CLUB

Creating Lasting Memories Since 1991

Bay Pointe Golf & Country Club welcomes you to exceptional golf and lifestyle on the Reservoir. Our club is convenient to the Brandon-Flowood areas. We proudly offer the best combination of amenities, fine dining, and southern hospitality.

Our Banquet Room provides a wonderful venue to celebrate those incredible moments in life. Our five window-paneled walls overlooks the 18th green. Our stage is perfect for a multi-piece band or DJ, and our bar offers a wide variety of wine and spirits for your guests. The Banquet Room features three 4K HD TV's, plus a great sound and communication system for your entertainment.

We look forward to welcoming you, your family and friends to Bay Pointe Golf & Country Club.



Event Pricing

Prices are subject to change in the event of any increase in food, beverage or other costs of operation at the time of the function.

Room Rentals and Other Charges

A 25% reduction of our Banquet Room rates apply if the event is catered at Bay Pointe by our incredible culinary team. All payments are received in the forms of a check or credit card. A credit card guarantee must accompany all checks. Returned check fees will apply.

The Facility Fee includes use of our banquet room for a period of four (4) hours; tables; chairs; tv's; (Additional Costs for china; glassware; silverware; and linens) Services included are setup; breakdown; server and wait staff; cake cutting; event agenda development and onsite coordination of reception.

BANQUET ROOM Facility Fee

Monday-Thursday

Daytime Rental fee: \$500

Evening (starts at 6 PM) Rental fee: \$800

Friday-Sunday

Daytime Rental fee: \$800

Evening (starts at 6 PM) Rental fee: \$1,100



Food/Catering Services

Buffet

Buffet Menu \$15-\$25 per person.

Chicken

1. BBQ Chicken Sandwich a. Kicked Up BBQ Sauce (Smokey Hot) B. Sweet
2. Roasted Chicken Alfredo Pasta
3. Herb roasted Chicken Salad, served as a salad

Slow Roasted Herb Rubbed Chicken with: Sliced Grapes, Apples, Red onions, Celery, and Bell Pepper **Toasted Pecans By Request**

- a. Served as a Sandwich on a Light and Buttery Croissant with Crisp Lettuce and Sliced Tomato
- b. Or, for the Ultimate Salad, try it with Shredded Romaine and Diced Tomatoes.

4. Grilled Chicken & Portabella Mushroom Pasta salad

Penna Pasta loaded with: Grilled Chicken, Grilled Portabella Mushrooms, Red Onions, Yellow Squash, Zucchini and Bell Peppers, lightly coated with Balsamic Vinaigrette.

Beef

1. Slow smoked beef brisket
2. Bay Pointe Signature Black Angus ¼ lb Burger
3. Beef Spaghetti

Pork

1. Jubilant Jambalaya with Smoked Sausage and Chicken
2. Smoked Boston Butt for pulled pork sandwiches
3. Louisiana Style Red Beans & Rice with Smoked Country Pleasin' Sausage

Side Dishes

1. Southern Cole-Slaw
2. Mighty Mac & Cheese-- rich and creamy macaroni with cheddar cheese and bacon bits
3. BBQ Baked Beans
4. Perfect Potato Salad
5. Mixed Fruit with Sweet Mint Sauce
6. Assorted Chips--Sea Salt, BBQ, Jalapeno, etc... 7. Dirty Rice

Fine Dining Menu

Formal Menu \$25-\$35 per person.

Starters

1. Spinach And Artichoke Dip – Served with Fresh- Made Flour Tortilla Chips
2. Spicy Chicken, or Beef, Quesadilla–Flour Tortilla stuffed with Chicken, Cheese, Grilled Corn, Black Beans, Onions and Peppers. Served with Fresh Tomato Salsa and Sour Cream
3. Mushroom Bisque
4. Shrimp and Corn Bisque
5. Seafood Stuffed Mushrooms–Button Mushrooms Stuffed with Fresh Shrimp & Crabmeat, Topped with Parmesan and Baked in White Wine and Butter
6. Cesar Salad
7. Simple Salad–Romaine Lettuce, Diced Tomato, Red Onions, Cheddar Cheese.

Main Course

1. Filet Mignon with Bourbon Pepper Cream Sauce–Served with Sautéed Spinach and Roasted New Potatoes
2. Honey and Jalapeno Glazed Grilled Salmon–Served with Roasted Garlic Mashed Potatoes and Grilled Vegetables
3. Redfish Orleans, grilled 4-6 oz Redfish filet with a spicy garlic sauce
3. Pork Tenderloin with Smoked Gouda Cheese Grits topped with Crawfish Etouffee- Served with Sautéed Mixed Vegetable Medley
4. Roasted Chicken Alfredo–Served with toasted Gambino Bread

Dessert menu is available for both buffet and fine dining

1. White Chocolate and Craisin Bread Pudding with Rum Sauce
2. Double Chocolate Chunk Caramel Brownies topped with Ice Cream
3. Mixed Fruit in Sweet Mint Sauce
4. Homemade chocolate chip cookies

For more catering options, and a further breakdown on pricing, please contact Executive Chef Randy Boyd at (601) 826-6246 or Associate Executive Chef Treston Delong at (601) 502-3464

Price includes a selection from each category & choice of non-alcoholic beverages: Sweet Tea, Un-sweet Tea, Water. Lemonade, or any Coke Product. Gratuity of 15% will be added to parties of 15 or more. **Prices subject to change due to market price fluctuations**

Bar Services

Menu Pricing

\$4 Domestic - Bottles

Budweiser, Budlight, Coors, Coors Light, Michelob Ultra, Miller Light, Natural Light,

\$5 Imported & Craft selections - Bottles

\$5 House Wine - By the Glass

Wine listings are seasonal

\$-\$\$\$ Call Liquor

NON-ALCOHOLIC BEVERAGE STATION

Suggested for events with no bar service

Beverage Options

1. Sweet Tea
2. Un-sweet Tea
3. Fresh Squeezed Lemonade
4. Peach Tea (sweetened with splenda)
5. Sweet Mint Tea (made with sweet mint from chef Randy's Garden)
6. Coffee Station

All beverages to be served at your event including, beer, wine, liquor, champagne, and mixers, must be provided by Bay Pointe Resort & Golf Club. Bartender fee of \$20 per hour applies.

Bay Pointe Resort & Golf Club practices responsible service of alcohol in accordance with the Mississippi ABC. The safety of your guests is our first priority! Consumption of alcoholic beverages by anyone under the age of 21 is strictly prohibited. Bay Pointe Resort & Golf Club reserves the right to refuse service to any guest who cannot produce a valid photo ID or any guest who is visibly intoxicated.

Wedding Rehearsal

Bay Pointe Resort & Golf Club staff is not present for the wedding rehearsal & cannot guarantee the site will be available for the rehearsal)

Rehearsal Dinner Buffet Menu

\$18.00 per Person (paper plates and Caterwrap ~barn or grill room)

\$20.00 per Person (china, silverware~ grill room only)

(all selections served with House Made Chocolate Chip Cookies)

TASTE OF ITALY

Meat and Cheese Lasagna

Cavatappi with Roasted Garlic Cream Sauce Meatballs

Caesar Salad & Garlic Bread

CHICKEN

Herb Roasted Chicken Gouda Macaroni and Cheese Country Green Beans Caesar Salad

PULLED PORK BBQ

Boston Butt

Buns

Baked Beans

Cole Slaw

Gouda Macaroni and Cheese

SOUTH OF THE BORDER

Flour Tortillas

Beef Fajitas, Chicken Fajitas Shredded Cheddar, Salsa Esquites

Black Beans & Rice

Plus 7% state and county sales tax and 20% service charge will be applied to all food and beverage items served

POLICIES

We are delighted that you are considering Bay Pointe Resort & Golf Club for your function. Be assured that our professional staff will make it a memorable occasion. In order to be certain your function proceeds as flawlessly as possible, please carefully review the following policies.

PAYMENT (NON-REFUNDABLE)

Initial deposit: Payment of Non-Refundable, Non-Transferable Facility Fee is the initial deposit and must accompany the signed Event Contract to ensure the function date is 'definite' on the Club's schedule.

Second deposit: Due and payable three (3) months prior to the event date.

Final deposit: Due and payable five (5) days prior to the event date. This will pay the event in full unless Post-Billing applies.

GUARANTEES

Confirmation of final guest count is due a minimum of ten (10) days prior to the event. This number will be considered a guarantee and is not subject to reduction. Your final bill will be charged for your actual attendance or the guaranteed guest count, whichever is greater. Be aware: Remaining quantities of food and beverage will not be made available should you have a shortfall in attendance.

SERVICE CHARGE AND TAXES

In addition to quoted menu prices, there is a taxable 20% service fee on all food and beverages served, plus 7% MS state sales tax.

FOOD AND BEVERAGE

All food and beverage including liquor, beer, wine, champagne and soda must be provided by Bay Pointe Resort & Golf Club. "BYOB" is not permitted. Mississippi law prohibits alcoholic beverages from being consumed in the parking lot, in public thoroughfares, or by individuals under the age of 21. Mississippi law also requires a bartender to be present whenever alcohol is served.

NO REMAINING FOOD OR BEVERAGE SHALL BE REMOVED FROM THE PREMISES UPON CONCLUSION OF FUNCTION; SUCH FOOD AND BEVERAGE BECOMES PROPERTY OF BAY POINTE RESORT & GOLF CLUB.

WEDDING CAKES

We welcome outside vendors to provide your wedding cake. Bay Pointe Resort & Golf Club can and will provide the cutting of the wedding cake.

CANCELLATION POLICY

A Non-Refundable, Non-Transferable Facility Fee Deposit is required at signing of Event Contract to secure the function date. Requests for event date-change must be received no later than six (6) months prior to the original event date to receive consideration for an alternate date within the same calendar year. Should you cancel your event with Bay Pointe Resort & Golf Club, all required deposits are non- refundable. Functions which are cancelled within 48 hours of the scheduled date will relinquish all deposits and may also be charged up to 50% of gross food sales based on the guaranteed menu count.

DAMAGE

The host is responsible for any and all damages to the Bay Pointe Clubhouse, as well as for any items, equipment, decorations or fixtures belonging to Bay Pointe Resort & Golf Club that may be lost or damaged due to the activities of the host's guests. Designated golf areas are off limits to all attendees including practice areas and driving range. Heels are not permitted on the putting green or golf course during photos

CHILDREN

Children attending events at Bay Pointe Resort & Golf Club must always be under adult supervision.

BANQUET - EVENT ROOM DÉCOR

Access to the banquet room must be coordinated with the Event Manager.

Signature of Wedding/Event Coordinator

Date

Signature of Event Director at Bay Pointe Resort & Golf Club

Date

Make Checks Payable to:

Bay Pointe Resort & Golf Club
Brandon, MS 39047

Have your event announced on our website at www.baypointegolfresort.com

