



Treviso Bay
NAPLES

MEMBER

PRIVATE DINING GUIDE



PRIVATE EVENTS

It is the policy of Treviso Bay to serve our members daily in our regular food and beverage dining operation. Private events are booked when they can be tailored around normal clubhouse operations and do not interfere with member events.

Committee meetings, board meetings, inter-clubs and activities will have precedence over private events. This policy is reflective of Treviso Bay's mission to deliver a high quality experience for each of our members and their guests.

Room reservations are available from 8 am-6 pm.

This pricing is reserved for Members Only

Venues

Social Activities Room

Capacity 60 | \$100 per hour
or \$1,000 in Food & Beverage Minimum

Board Room

Capacity 12 | \$100 per hour
or \$400 in Food & Beverage Minimum

Private Dining Room

Capacity 25 | \$100 per hour
or \$800 in Food & Beverage Minimum

Grand Dining Room

Capacity 160 with dance floor
200 without dance floor
\$3,000 Food & Beverage Minimum

Grand Terrace

Capacity 50 | \$800 Food & Beverage Minimum

Library

Capacity 20 | \$800 Food & Beverage Minimum

Food & Beverage Minimum does not include tax and gratuity



Grand Dining Room



Private Dining Room



Social Activities Room

Breakfast & Meetings

Signature Meeting

Beverage Station:
Coffee/Tea, Bottled Water
Station, Coke Beverages

Snack Basket:
Granola, Chips, Chocolate Bars,
Protein Bars

Additions

Cookies and Lemonade

Fresh Fruit Display

Crudité Display

Limited Ala Cart Lunch

Option
(based on menu pricing)

Sunrise Classic

Assorted Breakfast Pastries

Fresh Fruit Display

Farm fresh Scrambled Eggs

French Toast or Buttermilk Pancakes with Syrup

Applewood Bacon

Country Style Sausage

Breakfast Potatoes

Coffee

Fresh Fruit Juices

Continental

Assorted Breakfast Pastries

Fresh Fruit Display

Fresh Yogurt

Coffee

Fresh Fruit Juices



A Minimum of \$400 in Food and Beverage is required to host a meeting/breakfast event. If the minimum is not met an appropriate service charge will be applied

Luncheons

If more than one lunch choice is selected, host is responsible for place cards indicating food choice. No more than 3 lunch selections per luncheon. Final numbers are required 5 days prior to event. Seasonal limited menus are available for smaller parties.

Salad Entrée

Choose One

Crunchy Asian

Asian Lettuce Mix, Peppers, Onions, Edamame, Mandarin Oranges, Wonton Strips, Grilled Chicken, Mandarin Orange Vinaigrette

Southwestern Steak

Crisp Romaine, Roasted Corn Salsa, Diced Tomatoes, Avocado, Chimichurri Marinated Hanger Steak, Crispy Tortilla Strips, Adobo Ranch Dressing

California Walnut

Crisp Romaine Heart, Red Grapes, Fuji Apple, Granny Smith Apples, Candied Bacon, Avocado, Toasted Walnut, Blue Cheese, Champagne Vinaigrette

Arugula Bliss

Shaved Red Onion, Dried Cherries, Candied Walnuts, Crisp Pancetta, Lemon Herb Vinaigrette

Mediterranean

Artisan Lettuce, Grape Tomatoes, Red Onion, Olives, Roasted Garbanzo Beans, Artichokes, Feta Cheese, Roasted Peppers, Toasted Pine Nuts, Green Goddess Dressing

All entrée served with butter, rolls, and choice of dessert

MP Additions: Jumbo Shrimp, Salmon, Grilled Chicken, Hanger Steak

Sandwich Entrée

Choose One

Blackened Chicken Wrap

Flour Tortilla, Iceberg Lettuce, Applewood Bacon, Tomatoes, Ranch, Mayonnaise

French Dip

Milano Roll, Shaved Prime Rib, Horseradish Cheese, Au Jus

Roasted Turkey

Pecan Raisin Bread, Baby Spinach, Fuji Apple, Brie, Cranberry Sauce

Seasonal Grilled Vegetables

Panini-Milano Roll, Seasonal Vegetables, Fresh Mozzarella Cheese, Roasted Roma Tomatoes, Pesto Mayonnaise

All entrées served with butter, rolls, seasonal fruit, house potato chips, and choice of dessert. Flour or spinach wrap substitute available

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Hot Entrée

All entrées served with butter, rolls, house or Caesar salad, and choice of dessert.

Proteins

Choose One

Chicken Bruschetta

Pan Seared with Roasted Heirloom Tomatoes, Topped with Caramelized Onions & Fresh Mozzarella Cheese

Chicken Marsala

Mushrooms, Marsala Sauce

Salmon

Blackened Seasoning, Creole Cream Sauce

Char

Grilled Hanger Steak-Argentinian Herb Sauce

Pork Tenderloin

Hickory Smoked, Sweet Chili Glaze

Vegetarian Options

Choose One

(Vegan) Pasta Primavera

Fresh Vegetables, Pasta, Olive Oil and Herbs

(Vegan) Veggie Bolognese

Roasted Spaghetti Squash, Chickpeas, Spinach, Grape Tomatoes, Artichoke, Mushroom "Bolognese" Sauce

Cauliflower Skillet

Garlic Roasted Mushrooms, Cauliflower Florets, Pepper, Onions, Zucchini, Yellow Squash, Creamy Polenta, Vegetable Demi-Glaze

Sides

Choose Two

Yukon Whipped Potatoes

Jasmine Rice

Wild Rice Pilaf

Mushroom Risotto

French Green Beans Almondine

Roasted Cauliflower & Broccoli

Grilled Asparagus & Roma
Tomatoes

Desserts

Choose One

Bitter Sweet Chocolate Tart

Seasonal Fruit Tart

Carrot Cake

Lemon Meringue Tart

Cocktail Hour

PASSED

First Tier

Spanakopita

Chicken Satay Orange Ginger Glaze

Vegetable Spring rolls

Roasted Mushroom Polenta Bites

Franks en Croute

Caprese Bites

Second Tier

Classic Tomato Mozzarella Bruschetta

Boursin Stuffed Mushrooms

Chicken Spring Rolls with Orange Ginger Glaze

Beef Satay Chimichurri

Swedish or Italian Meatball

Firecracker Tempura Chicken Bites

Third Tier

Chilled Jumbo Shrimp with Cocktail Sauce

Crab Stuffed Mushroom

Bacon Wrapped Scallop

Beef Tartare Crostini

Seared Ahi Tuna Spoon

Coconut Shrimp Citrus Ginger Sauce

DISPLAY

Crudité

Fresh Vegetable Display with Avocado Ranch

Tropical Fruit and Berry Display

International Cheese Display

Toasted Baguettes, Lavosh, Gourmet Crackers

Antipasto Display

Imported Meats, Cheeses, Grilled Marinated Vegetables

Assorted Flat Breads

Veggie, Peperoni, Caprese

Raw Bar

Shrimp, Tuna Tataki, Oysters, Cocktail Sauce

Desserts

Assorted Mini Desserts



Note: Prices are based per person basis with an estimated 2.5 pieces per person

Plated Dinner

Appetizers

Choose One

Crab Cakes

Preserved Lemon Aioli, Pickled Onions,
Shoestring Potatoes

Searred Ahi Tuna

Tataki Style Tuna with Ponzu, Pickled Radish,
Wasabi Avocado Aioli & Rice Paper Puffs

Panko Crusted Avocado Wedge

Confit tomatoes, Ciliegine Mozzarella, Balsamic
Glaze, Basil Oil

Braised Pork & Apple Spring Rolls

Napa Cabbage Slaw, Hoisin & Mustard Sauce,
Micro Cilantro

Salad

Choose One

Caesar Salad

Crisp Romaine, House Made Dressing, Shaved
Pecorino, Focaccia Croutons

Treviso House Salad

Crisp Greens, Vine Ripe Tomato, Cucumber,
Carrots, Bermuda Onion Toasted Croutons
*Choice of Dressings: Champagne Vinaigrette,
Ranch, White Balsamic Vinaigrette or Aged
Balsamic Vinaigrette*

Soup Du Jour

Entrée

Choose One

Stuffed Spinach Boursin Chicken

Broccolini, Hot Pan Potatoes, Prosciutto Sauce

Pan Roasted Salmon

Potato Hash, Candied Carrots, Lemon Butter Sauce

Grilled New York Strip Steak

Mashed Potatoes, Broccolini, Tomato Provençale

Pan Roasted Halibut

Golden Tomato Fondue, Sweet Potato Pancakes, Roasted Vegetables

Pan Seared Filet Mignon

Truffle Fingerling Potatoes, Broccolini, Wild Mushroom Demi

Roasted Rack of Lamb

Cabernet Reduction, Roasted Garlic Mashed Potatoes, Asparagus

(V) Veggie Bolognese

Roasted Spaghetti Squash, Chickpeas, Spinach, Grape Tomatoes, Artichoke, Mushrooms "Bolognese" Sauce

(V) Cauliflower Skillet

Garlic Roasted Mushrooms, Cauliflower Florets, Pepper, Onions, Zucchini, Yellow Squash, Creamy Polenta,
Vegetable Demi-Glace

Entrée Duo | Market Entrée Price + \$15 | Choose two proteins and two sides

Desserts

Plated Desserts

Crème Brulée

Classic Cream with Makers Mark

Berry Tuille

Seasonal Berries Served in a Chocolate Tuille Shell with Chantilly Cream

Traditional New York Style Cheesecake

Amaretto Tiramisu

Chocolate Marquise with a Coffee Foam

Gelato and ice cream available

Chocolate, Vanilla, Mixed Berry, Pistachio

Ala Carte

Mini Fruit Tarts

Mini Pecan Tart

Peach Melba Bar

Mini Cheesecakes

Mini Key Lime Pie

Mini Crème Brulée

Brownies & Blondies

Assorted mini pastries

Cannoli

Sundae Bar

Lemon Bars

Chocolate Mousse Cups

Chocolate Chip Cookies

Homemade Chocolate Truffles

Macadamia and White Chocolate
Chip Cookies

Custom Menu

Build your own unique dining experience with the specialty menu items in this guide or let our Chef create a one-of-a-kind menu perfect for your party

Menu selections must be submitted at least 7 days prior to event

Buffet Dinner

Soups and Salads

Choose One of Each

Lobster Bisque
Clam Chowder
Tomato Basil Bisque
Five Onion
Italian Wedding
Roasted chicken Vegetable
Butternut Squash

Treviso Bay House Salad
Classic Caesar
Spinach, Bacon & Goat Cheese Salad
Arugula, Berry, Brie Salad
Roasted Beet & Blue Cheese Salad

Entrée

Choose One

Pan Seared Halibut
with Lemon Dill Sauce

Grilled Salmon
with Coconut Curry Sauce

Grilled Swordfish
with Tropical Fruit Salsa

Roasted Beef Tenderloin
with Mushroom Demi-Glace

Roasted Chicken Prosciutto
with Cream Sauce

Spinach & Boursin Stuffed Turkey Breast
with Peppercorn-Wine Sauce

Select Two

Potatoes au Gratin
Truffle Risotto
Rice Pilaf
Yukon Whipped Potatoes
Roasted Fingerling Potatoes
Traditional Ratatouille
Green Beans Almondine
Honey Glazed Baby Carrots
Roasted Provençal Tomatoes & Asparagus

Additional Enhancements

Veal Scaloppini
with Wild Mushroom Sauce

Jumbo Garlic Shrimp

Carving Station
Turkey, Roast Beef Tenderloin, Flank Steak or
Prime Rib

Bar Selections

House Brand Full Bar

- (1) Hour \$18 per person
- (2) Hours \$32 per person
- (3) Hours \$44 per person
- (4) Hours \$56 per person

Each Additional Hour \$12 per person per hour

Call Brand Full Bar

- (1) Hour \$20 per person
- (2) Hours \$36 per person
- (3) Hours \$50 per person
- (4) Hours \$64 per person

Each Additional Hour \$14 per person per hour

Premium Brand Full Bar

- (1) Hour \$27 per person
- (2) Hours \$49 per person
- (3) Hours \$69 per person
- (4) Hours \$89 per person

Each Additional Hour \$20 per person per hour

Beer and Wine

- (1) Hour \$15 per person
- (2) Hours \$26 per person
- (3) Hours \$35 per person
- (4) Hours \$44 per person

Each Additional Hour \$9 per person per hour

Additions

- Podium \$25
- Microphone \$25
- Sound Bar \$50
- Projector \$50
- Screen \$50
- Polycom \$25
- Cake Plating Service \$3.00 Per Person
- Satellite Bar \$250
- Buffet Attendent \$100
- Dance Floor \$1000
- Stage \$1000

Contact Us Today

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