

CONTINENTAL BREAKFAST

The Continental 28-

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffins
Assorted Bagels, Cream Cheese, Fruit Jam, Preserves
Fresh Brewed Coffee, Decaf, Hot Tea

Coastline Continental 32-

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffin
Bagels, Cream Cheese, Fruit Jam, Preserves
Assorted Cereals, Whole or Low Fat Milk, Sun-Ripened Banana
Vanilla Yogurt Parfaits with Mixed Berries and Granola
Fresh Brewed Coffee, Decaf, Hot Tea

Beachcomber Continental 34-

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffin
Bagels, Cream Cheese, Fruit Jam, Preserves
Steel Cut Oatmeal with Honey, Raisins and Brown Sugar
Breakfast Sandwich with English Muffin, Scrambled Egg, Sausage, Cheddar Cheese
Fresh Brewed Coffee, Decaf, Hot Tea



BREAKFAST BUFFET

200- Setup Fee for Buffets Under 30 People

Jupiter Breakfast Buffet 36-

Fresh Squeezed Orange Juice and Grapefruit Juice

Tropical Fruit Display with Melon and Berries

Croissant, Danish, Muffin

Bagels, Cream Cheese, Fruit Jam, Preserves

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Country Sausage

Yukon Gold Hash Brown Potatoes

Fresh Brewed Coffee, Decaf, Hot Tea

Intracoastal Breakfast Buffet 40-

Fresh Squeezed Orange Juice and Grapefruit Juice

Tropical Fruit Display with Melon and Berries

Croissant, Danish, Muffin

Assorted Cereals, Whole or Low Fat Milk, Sun-Ripened Banana

Farm Fresh Scrambled Eggs

Belgian Waffles, Whipped Cream, Fresh Strawberries

Mediterranean Egg Frittata, Tomato, Artichoke, Mushrooms, Spinach

Applewood Smoked Bacon & Country Sausage

Red Bliss Potato, Sautéed Bell Pepper, Onion

Fresh Brewed Coffee, Decaf, Hot Tea

Rocky Beach Breakfast Buffet 42-

Fresh Squeezed Orange Juice and Grapefruit Juice

Tropical Fruit Display with Melon and Berries

Individual Yogurts, Granola, Mixed Berries

Steel Cut Oatmeal, Brown Sugar, Dried Fruits

Spinach and Artichoke Quiche

Eggs Benedict, Poached Eggs, Canadian Bacon, Hollandaise Sauce

Farm Fresh Scrambled Eggs

Blueberry Pancakes, Warm Maple Syrup

Yukon Gold Potatoes, Chorizo Confit

Fresh Brewed Coffee, Decaf, Hot Tea



BREAKFAST BUFFET

200- Setup Fee for Buffets Under 30 People

The Tideline Breakfast Buffet 44-

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Bagels, Cream Cheese, Fruit Jam, Preserves
Yogurt Parfaits, Mixed Berries, Granola

Farm Fresh Scrambled Eggs

Island French Toast, Banana, Pineapple, Mango Butter, Syrup

Asiago Tortilla Turkey Egg Scramble, Roasted Tomato, Baby Kale

Applewood Smoked Bacon

Country Sausage

Crispy Hash Browns

Fresh Brewed Coffee, Decaf, Hot Tea

The Lighthouse Breakfast Buffet 46-

Fresh Squeezed Orange and Grapefruit Juice

Tropical Fruit Display with Melon and Berries

Strawberry Banana Smoothie

Sliced Tomato, Avocado Mousse, Hard Boiled Egg

Farm Fresh Scrambled Eggs

Banana Pancakes, Warm Maple Syrup

Lentil Mushroom Quinoa Egg Scramble, Avocado, Naan Bread

Diced Sweet Potatoes

Chicken Apple Sausage

Applewood Smoked Bacon

Fresh Brewed Coffee, Decaf, Hot Tea



PLATED BREAKFAST

Plated Continental 32-

Freshly Squeezed Orange Juice

Toasted Everything Bagel, Preserves, Jam, Cream Cheese

Fresh Tropical Fruit and Berries

Fresh Brewed Coffee, Decaf, Hot Tea

All American Plated Breakfast 34-

Freshly Squeezed Orange Juice

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon or Country Sausage

Yukon Gold Home Fried Potato

Grilled Pineapple Wedge



Sunrise Plated Breakfast 36-

Freshly Squeezed Orange Juice

Mediterranean Egg Frittata Roasted Tomatoes, Artichoke, Wild Mushrooms, Spinach

Red Bliss Potato, Sautéed Bell Pepper, Onion

Fresh Fruit Garnish

The Benedict Plated Breakfast 38-

Freshly Squeezed Orange Juice

Traditional Eggs Benedict, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce

Red Bliss Potato, Sautéed Bell Pepper, Onion

Fresh Fruit Garnish

Fresh Brewed Coffee, Decaf, Hot Tea

MEETING PACKAGE

All Day Executive Meeting Package 86-

Continental Breakfast

Fresh Squeezed Orange and Grapefruit Juice
Tropical Fruit Display with Melon and Berries
Croissant, Danish, Muffins
Bagels, Cream Cheese, Fruit Jam, Preserves
Fresh Brewed Coffee, Decaf, Hot Tea

Morning Break Refresh

Fresh Brewed Coffee and Hot Tea
Assorted Sodas and Bottled Water

Deli Sandwich Lunch Buffet

Granny Smith Apple Cole Slaw
Pasta Salad, Baby Arugula, Sun-Dried Tomato Vinaigrette
Create Your Own Sandwich: Roasted Turkey Breast, Genoa Salami, Black Forest Ham, Cracked Pepper Roast Beef, White Albacore Dill Tuna Salad, Green Apple Chicken Salad, Assorted Cheeses, Breads, and Toppings
Potato Chips, Fresh Fruit Salad
Chocolate Chip Brownies
Pink Lemonade
Fresh Brewed Coffee, Decaf, Hot Tea

Afternoon Break Refresh

Fresh Baked Assorted Cookies **OR** Assorted Granola Bars & Whole Fruit
Fresh Brewed Coffee, Decaf, Hot Tea
Assorted Sodas and Bottled Water

**Morning and Afternoon Breaks are based on 15 minutes of service*



THEME BREAKS

Priced on 15 Minutes of Service

Morning Glory 24-

Prepared Fruit Smoothies
Power, Granola and Breakfast Bars
Display of Tropical Fruit
Fresh Brewed Coffee, Decaf, Hot Tea

Gourmet Coffee Bar 18-

Coffee, Latte, Cappuccino
Whipped Cream, Cinnamon Sticks,
Chocolate Espresso Beans, Sugar Swizzle Sticks,
Flavored Syrups, Almond Biscotti

The Health Club 24-

The Spa Granola Blend
Wheat Grass + Baby Kale Shooters
Crisp Asiago Naan Bread with Hummus
Cucumber Tea Sandwiches
Tropical Fruit Infused Water, Green Tea
Fresh Brewed Coffee, Decaf, Hot Tea

Envigor-Break 24-

Make your own Trail Mix:
Raw Granola, Craisins, Currants, Sunflower
Seeds, Wasabi Peas, Sliced Almonds, Chocolate
Chips, M&Ms

Mango & Blueberry Greek Yogurts, Honey
Energy & Power Bars
Coconut Water, Gatorade
Fresh Brewed Coffee, Decaf, Hot Tea

Grandma's Kitchen 24-

Assorted Fresh Baked Cookies + Brownies
Raspberry Bars
Pink Lemonade
Fresh Brewed Coffee, Decaf, Hot Tea

Pastry Shop 24-

Hot Cider Donuts & Chocolate Croissants
Strawberries & Mixed Berries
Fresh Brewed Coffee, Decaf, Hot Tea

Snow Bound 24-

Warm Soft Pretzels, Cinnamon Sugar, Snow Salt
Corn Tortilla Chips, Salsa and Guacamole
Fresh Brewed Coffee, Decaf, Hot Tea

Sweet & Salty 24-

Callebaut White & Dark Chocolate Callets
Caramel and Rock Salt Cheese Popcorn
Spicy Garbanzo Beans
Mixed Nuts with Dried Fruits
Fresh Brewed Coffee, Decaf, Hot Tea

Time to Rise 24-

Individual Crudités with Vegetables and Dips
Domestic Cheese & Cracker Board
Terra Vegetable Chips
Fresh Brewed Coffee, Decaf, Hot Tea

BEVERAGES & SNACKS

Coffee, Decaf, Hot Tea	72- per gallon
Fresh Orange Juices	62- per gallon
Iced Tea with Lemon	62- per gallon
Fruit Infused Water	62- per gallon
Whole or Low Fat Milk	62- per gallon
Fruit Punch or Lemonade	62- per gallon
Assorted Soft Drinks	7- each
Bottled Water	7- each
Sparkling Water	10- each
Sport Drinks	10- each

Cookies & Brownies	60- per dozen
Croissants, Muffins, Danish	60- per dozen
Bagels, Cream Cheese, Jams	72- per dozen
Granola & Power Bars	8- each
Whole Fruit	10- each

All Day Beverage Package 32-
Bottled Water & Assorted Sodas
Coffee, Decaf, Hot Tea



LUNCH BUFFETS

200- Setup Fee for Buffets Under 30 People

Soup, Salad, Sandwich 56-

Leek & Spinach White Bean Soup Heirloom Tomato Bisque

Warm Dinner Rolls and Muesli Loaf

Aristian Mixed Baby Greens, Cherry Tomatoes,
Cucumber, Goat Cheese, Poached Kadota Figs, Papaya
Vinaigrette

Baby Arugula, Roasted Golden and Red Beets,
Fresh Mozzarella, Radishes, Artichokes, Pesto
Vinaigrette

Trentino Chicken Wrap

Grilled Chicken, Basil, Fresh Mozzarella, Sun-Dried
Tomato, Baby Arugula, Kalamata Tapenade

Roasted Turkey Sandwich

Swiss Cheese, Apple wood Smoked Bacon,
Tomato, Garlic Aioli

Baked Potato Bar

Roasted Yukon Gold and Sweet Potato,
Cheddar Cheese, Broccoli Florets, Sweet Butter,
Sour Cream, Scallions, Smoked Bacon Crumbles,
Crisp Sweet Potato Chips

Fresh Fruit Salad with Berries
Strawberry Shortcake
Black and White Cookies
Fresh Brewed Coffee, Decaf, Hot Tea
Pink Lemonade

Gotta Have My Greens 62-

The Wedge, Baby Iceberg Wedge Lettuce, Apple wood
Smoked Bacon, Maytag Bleu Cheese, Grape Tomato,
Tempura Bermuda Onions, Creamy White Balsamic
Boursin Dressing

Artisan Salad, Crisp Baby Lettuce, Cherry Tomatoes,
Cucumber, Croutons, Brown Sugar Walnuts, Asian Chili
Vinaigrette

Garam Masala Zucchini Soup, Mango Chutney

Heirloom Tomato Gorgonzola Cheese Salad Pimento
Stuffed Spanish Olives, Peppercorn Oregano Vinaigrette

Baby Arugula Flatbread, Balsamic Roasted Portobello
Mushroom, Grilled Squash, Sundried Tomato, Hummus,
Asiago Cheese

Caribbean Herb Grilled Chicken Breast

Golden Pineapple Jus

Seared Ruby Red Salmon

Orange Segments, Pesto Vinaigrette

River Rock Salt Seared Skirt Steak

Caramelized Pearl Onions

Peanut Butter Cookies
Assorted Petit Fours
Fresh Brewed Coffee, Decaf, Hot Tea
Pink Lemonade

LUNCH BUFFETS

200- Setup Fee for Buffets Under 30 People

The Chalkboard 58-

Baby Mesclun Greens Salad, Cherry Tomato, European Cucumber, Toasted Macadamia Nut, Spiral Carrots, Sundried Cranberries, Gorgonzola Cheese, Papaya Vinaigrette, Creamy Ranch Dressing

Green Onion, Red Bliss Potato Salad

Granny Smith Apple Cole Slaw

Cavatappi Pasta Salad, Pancetta, Basil, Baby Spinach, Roasted Bell Peppers

Oven Roasted Turkey Sandwich, Avocado, Baby Swiss Cheese, Apple wood Smoked Bacon, Lettuce, Tomato, Garlic Aioli

Red Wine Peppercorn Braised Roast Beef Sandwich, Dill Havarti Cheese, Iceberg Chiffonade, Tomato, Horseradish Bell Pepper Mayo

Shrimp Flatbread, Sautéed Garlic Basil Black Tiger Shrimp, Whole Roasted Artichoke, Boursin Goat Cheese, Mediterranean Flatbread

Chocolate Chip Brownies

Tropical Fruit Tarts

Fresh Strawberries

Fresh Brewed Coffee, Decaf, Hot Tea

Pink Lemonade

Farm to Table 56-

Florida Cheese Selection, Amarena Cherries, Roast Almonds, Assorted Mostarda & Chutneys, Marinated Olives, Pickled Peppers

Greek Quinoa Salad, Cucumber, Red Onion, Kalamata Olives, Cherry Tomatoes, Parsley, Sherry Vinaigrette

Roasted Garlic Hummus, Grilled Flat Bread

Baby Lettuces, Brown Sugar Walnuts, Cucumbers, Pickled Beet, Dried Cranberries, Herb Roasted Croutons, Sweet Tomato, Feta Cheese, Assorted Dressings

Ahi Tuna Wraps, Soy Glazed, Wakame Seaweed, Shaved Napa Cabbage, Pickled Ginger Aioli

Roasted Turkey Slider, Melted Brie, Maple Caramelized Apples, Red Leaf Lettuce, Toasted Brioche

Rosemary Chicken Sliders, Melted Pepperjack, Grape Tomato Jam, Chipotle Aioli, Toasted Brioche

Grilled Asparagus with Lemon Pancetta
Patti Pan and Sunburst Squash

Mini Chocolate Mousse Cups

Key Lime Pie

Fresh Brewed Coffee, Decaf, Hot Tea

Pink Lemonade

LUNCH BUFFETS

200- Setup Fee for Buffets Under 30 People

The Delicatessen 56-

Roasted Chicken Soup, Vegetables, Orecchiette Pasta

Chopped Salad, Crisp Romaine Greens, Tomatoes, Egg, Black Olives, Red Onions, Crumbled Bacon, Artichoke Hearts, Gorgonzola Cheese, Italian Dressing, Balsamic Vinaigrette

Tomato Cucumber Salad, Fresh Basil

Reuben Sandwich, Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread

Caesar Wrap, Grilled Chicken Breast, Hearts of Romaine, Parmesan Cheese, Spinach Tortilla

Tuna Salad Sandwich, White Albacore Tuna, Leaf Lettuce, Sliced Tomato, Rye Bread

Seasoned French Fries
Granny Smith Apple Cole Slaw
Dill Pickle Spears

Mini Napoleons
Black Forest Cake
Fresh Brewed Coffee, Decaf, Hot Tea
Pink Lemonade

The Comfort 58-

Cobb Salad, Vine Ripened Tomato, Smoked Bacon, Sliced Egg, Blue Cheese, Avocado, Olives, Creamy Mango Dressing, Blue Cheese Dressing

Marinated Kale Salad, Cherry Tomatoes, Red Onions, Balsamic Vinegar, Extra Virgin Olive Oil

Ultimate Grilled Cheese Sandwich, Aged Cheddar, Gruyere, Havarti, Basil, Tomato, Wheat Bread

Grilled Chicken Pesto Sandwich, Fresh Mozzarella, Vine-Ripe Tomato, Sundried Tomato Pesto, Fresh Basil, Luau Bread

Salmon Burger, Balsamic Baby Kale, Vine Ripe Tomato, English Grain Mustard Aioli, Brioche Bun

Sweet Potato Salad, Capers, Scallions
Lemon Scallion Orzo Pasta Salad

Sugar Cookies
Oreo Cheesecake
Fresh Brewed Coffee, Decaf Hot Tea
Pink Lemonade

LUNCH BUFFETS

200- Setup Fee for Buffets Under 30 People

The Mediterranean 62-

Capriccioso Salad, Fresh Mozzarella, Heirloom Tomatoes, Baby Arugula, Shaved Red Onion, Basil, Olive Oil, Aged Balsamic Vinegar, Pepperoncini

Mezzaluna Salad, Baby Italian Greens, Crisp Pancetta, Gorgonzola, Fire Roasted Peppers, Grilled Zucchini, Cucumber, Kalamata Olives, Italian Red Wine Vinaigrette

The Medi Plate, Imported Salami, Artisan Cheese, Roasted Garlic-Citrus Hummus, Hot and Sweet Italian Peppers, Grilled Marinated Mushrooms, Pita Chips, Crostini

Three Little Piggy Sicilian Pizza, Spicy Italian Sausage, Apple wood Smoked Bacon, Pancetta

Grilled Chicken Peperonata
Sweet Peppers, Onions, Marinara, Capers

Roasted Scottish Salmon
Feta Tomato Relish, Citrus White Wine Butter

Garlic Red Bliss Potatoes
Sicilian Fire Roasted Rustic Vegetables

Mini Cannoli's with Ricotta Cheese
Coconut Macaroons
Fresh Brewed Coffee, Decaf, Hot Tea
Pink Lemonade

The Southwestern 62-

Roasted Chicken Tortilla Soup, New Mexico Spices, Fresh Lime, Jalapeno, Cilantro, Crisp Tortilla Strips

Market Greens, Tomatoes, Oranges, Radish, Jicama, Red Onion, Cheddar Jack Cheese, Citrus-Honey and Cilantro Vinaigrette

Chopped Street Corn Salad, Baby Iceberg, Tomatoes, Charred Corn, Cucumbers, Fire Roasted Green Chili, Scallions, Queso Fresco Cheese, Fried Onions, Creamy Chipotle-Chili Lime Dressing

Cast Iron Seared Chicken Fajita's,
Charred Onions & Bell Peppers

Carne Asada, Grilled Marinated Steak, Cumin-Oregano, Orange, Shaved Pickled Onion

Tomato Salsa Picante, Guacamole, Pico de Gallo, Mexican Crema, Colby Jack Cheese, Warm Soft Flour Tortillas, Corn Tortillas

South Western Vegetable Rice
Charro Beans, Smoked Bacon, Tomatoes
Ancho Spiced Roasted Vegetables

Dulce de Leche Cheesecake
Mexican Wedding Cake Cookies
Fresh Brewed Coffee, Decaf, Hot Tea
Pink Lemonade

LUNCH BUFFETS

200- Setup Fee for Buffets Under 30 People

Sicilian Day Dreaming 62-

Baby Field of Greens, Red Oak, Frisee, Petite Tango Lettuce, Cucumber, Grape Tomato, Olives, Artichoke, Shaved Asparagus, White Balsamic Vinaigrette

Zuppa di Fagioli Soup, Provolone Crostini Melts

Frittata, Prosciutto, Eggplant, Basil, Potatoes, Parmesan Reggiano, Baby Spinach, Roasted Red Peppers

Roasted Chicken Breast, Navel Orange Segments, Mint, Red Onions, Goat Cheese, Roasted Peppers

Neapolitan Pizza, Whole Leaf Basil, Fresh Mozzarella, Red Crushed Pepper, Roma Tomato Pomodoro

Calamari and Clams, White Pearl Couscous, Caper Berries, Lemons, Pine Nuts, Fire Roasted Tomato, Lemon Butter

Roasted Spaghetti Squash, Flat Leaf Parsley, Olive Oil

Cremini Mushroom Gnocchi, Roasted Artichoke, Cherry Tomatoes, Shallot Béchamel

Tiramisu

Chocolate Fudge Bites

Fresh Brewed Coffee, Decaf, Hot Tea

Pink Lemonade



BOXED LUNCH

Boxed Lunches Include Fresh Fruit, Bag of Potato Chips, Fresh Baked Cookie, Bottled Water, & Assorted Sodas

Sandwiches 38-

Select Up to Two

Roasted Turkey

St. Andre Brie, Baby Arugula, Vine-Ripe Tomato, Multigrain Bread

Peppercorn Roast Beef

Peppercorn Roast Beef, Dill Havarti, Bermuda Onion, Horseradish, Leaf Lettuce, Vine-Ripe Tomato, Marble Rye Bread

Black Forrest Ham

Wisconsin Cheddar, Lettuce, Vine-Ripe Tomato, Whole Seed Mustard, Country White Bread

Grilled Chicken Breast

Sun-Dried Tomato Pesto, Swiss, Lettuce, Tomato, Red Onions, Brioche Bun

Turkey Club

Roasted Turkey Stack, Applewood Smoked Bacon, Tomato, Green Leaf Lettuce, Fontina Cheese, Wheat Bread

Italian Hoagie

Rock Salt Cured Ham, Genoa Salami, Cappelletti, Provolone, Vine Ripe Tomato, Baby Red Oak

Grilled Veggie

Zucchini, Eggplant, Oven Dried Tomato, Portobello Mushroom, Fresh Mozzarella, Pine Nut Pesto

Caesar Wrap

Grilled Chicken Breast, Hearts of Romaine, Parmesan Cheese, Spinach Tortilla

The Croissant

Poached Chicken Breast, Sundried Cherries, Celery, Walnuts, Granny Smith Apple, Herb Mayo

PLATED LUNCH

Price Includes Bread, Salad, Entrée, and Dessert

Guests will pre-select their entrée.

Entrée counts are due to the Resort 5 days prior to the event

Entrees

Select Up to Two

Pan Seared Breast of Chicken , Sautéed Shitake Oyster Mushroom, Marsala Sauce	40-
Chicken Francoise , Caper Berry, Meyer Lemon Buerre Blanc	40-
Garlic Thyme Grilled Chicken Breast , Grand Cru Chablis Picatta	40-
Fresh Herb Grilled Atlantic Salmon , Citrus Basil Buerre Blanc, Salsa	44-
Grilled Mahi-Mahi , Dark Rum Mango Glaze, Bell Pepper, Golden Pineapple Salsa	44-
NY Strip Steak , Roasted Cipollini Onion, Rosemary Peppercorn Sauce	46-
Jumbo Lump Crab Cake , Roasted Corn Black Bean Salsa, Dry English Mustard Remoulade	48-
Filet Mignon , Wild Mushroom Confit, Napa Cabernet Bordelaise	48-

Salads

Select One

Baby Mixed Greens, Mandarin Orange, Marinated White Onion, Beefsteak Wedge, Raspberry Vinaigrette

Mesclun Greens, Cherry Tomato, European Cucumber, Spiral Carrot, Brown Sugared Walnuts, Balsamic Vinaigrette

Hearts of Romaine, Garlic Crouton, Parmigiano-Reggiano, Signature Caesar Dressing

Dessert

Select One

NY Cheesecake, Strawberry Compote

Key Lime Pie, Passion Fruit Coulis

Tiramisu, Powdered Cocoa

Raspberry Mousse Cup, Chocolate Shell

Melon & Berries, Sugar Rimmed Martini Glass

Chocolate Ganache Cake, Bittersweet Espresso

Served with Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea



PLATED LUNCH

Price Includes Bread, Entrée, and Dessert

Guests will pre-select their entrée.

Entrée counts are due to the Resort 5 days prior to the event

Entrees

Select Up to Two

Chicken Cobb Salad 40-

Apple Smoked Bacon, Bleu Cheese, Avocado, Eggs, Kalamata Olives, Cherry Tomatoes, Creamy Mango Dressing

Grilled Chicken & Quinoa Salad 40-

Grilled Chicken Breast, Baby Spinach, Pineapple Fig Compote, Tomato Wedge, Carrot, Lemon Basil Vinaigrette

Grilled Salmon Salad 44-

Baby Iceberg, Carrot Curls, Yellow Tomatoes, Sundried Cherries, Roasted Peppers, Boursin Cheese Vinaigrette

Black Tiger Shrimp Salad 44-

Baby Arugula, Goat Cheese, Grape Tomatoes, Orange Segments, Julienne Cucumber, Papaya Vinaigrette

Ahi Tuna Salad 44-

Sesame Soy Glazed, Artisan Greens, Green Apple Jicama Slaw, Pickled Ginger, Red Bell Peppers, Asian Chili Vinaigrette

Jumbo Lump Crab Salad 46-

Mesclun Greens, Roasted Tomatoes, Grilled Artichokes, Fresh Mozzarella, Shaved Yellow Beets, Raspberry Vinaigrette

NY Strip Steak Salad 46-

Crisp Romaine, Roasted Portobello, Vine Ripe Tomatoes, Gorgonzola Cheese, Tempura Onions, Balsamic Vinaigrette

Dessert

Trio of Mini Desserts

Mini Raspberry Mousse Cup, Mini Key Lime Pie Tart, Mini Chocolate Mousse Cup

Served with Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

RECEPTION

Cocktail Reception Package 78- per person

Priced Includes One Hour of Food Service

Cheese Board

Imported & Domestic Cheese, Sun-Dried Fruits, Berries, Grapes, Gourmet Crackers

Five Butler Passed Hors D 'Oeuvres

Includes three pieces per person

Roasted Bell Pepper Crab Cakes, Chipotle Aioli
Vegetarian Spring Roll, Coriander Plum Sauce
Individual Chicken Tenders, Celery, Mustard BBQ
Pull Pork, Ham, Pickle, Swiss, Cuban Panini
Lemon Fennel Grilled Shrimp, Caribbean Sauce

Pasta Station

Tri Color Cheese Tortellini, Farfalle, Penne
Tomato Basil & Pesto Alfredo Sauce,
Spicy Sausage, Asparagus, Roasted Peppers,
Mushrooms, Parmesan, Garlic Bread



RECEPTION

Five Butler Passed Hors D'oeuvres **One Hour 40- per person**

Served Warm

Roasted Bell Pepper Crab Cakes, Chipotle Aioli
Individual Chicken Tenders, Celery, Mustard BBQ
Vegetarian Spring Roll, Coriander Plum Sauce
Coconut Dusted Shrimp, Horseradish Orange Marmalade
Teriyaki Steak Skewers, Rice Wine Hoisin Sauce
Pull Pork, Ham, Pickle, Swiss, Cuban Panini
Crispy Duck Wontons, Chili Citrus Sauce
Franks en Crouete, Roland's Dijon Mustard
Macadamia Crusted Chicken, Mango Chutney Aioli
Broiled Scallops Wrapped Apple wood Smoked Bacon
Herb Roasted Mushroom Crown, Crabmeat Stuffing
Lemon Fennel Grilled Shrimp, Spicy Caribbean Sauce
Pork Potstickers, Soy Dipping Sauce
Spanakopita, Spinach and Feta Cheese
Zucchini Fritters, Hummus, Roasted Tomato, Balsamic Glaze

Served Chilled

Sushi Rolls, Wasabi, Pickled Ginger
Goat Cheese, Roasted Grape Tomato, Pita Chip
Sundried Mission Fig, Prosciutto, Boursin Cheese
Shrimp Ceviche, Cucumber Round, Tomatillo Sauce
Tuna Tartare, Wine Soy Sauce, Asian Chili Oil
Tomato Shooter, Bocconicini Mozzarella, Pesto
Beef Carpaccio, Crostini, Cherry Tomato Caper Relish
Spiced Florida Seafood Salad, Red Onion Marmalade
Smoked Salmon Lollipop, Red Tobiko
Artichoke Bottoms, Green Onion Crabmeat Salad
Skewered Genoa Salami, Pepper, Cheese, Onion, Olive



RECEPTION

*Priced Based on One Hour of Food Service
Stations Priced as an Accompaniment to a Meal*

Vegetable Crudité 22-

Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

Fresh Tropical Fruits & Berries 22-

Melons, Golden Pineapples, Kiwi, Grapes, Strawberries, Blueberries,

Bruschetta 22-

Rosemary Garlic Olive Oil, Red Pepper Roquefort Cheese, Hummus, Tomato Basil Bruschetta, Grilled Baguette, Pita Bread

Baked Brie 22-

Puff Pastry, Raspberry, Kadota Figs, Honey, Berries, Flat Breads, Chutney, Dates, Nuts, Boursin

Guacamole 22-

Fresh Guacamole served with Queso Fundido, Black Bean Hummus, Pico De Gallo, Salsa Verde, Crispy Tortilla chips, Crudité

Cheese 28-

International and Domestic Cheeses, Grapes, Flatbreads, Breadsticks, Figs, Dates, Berries

Charcuterie 32-

Soppressata, Prosciutto, Hard Salami, Chutneys, Jams, Smoke Gouda, Maytag Bleu, Baguette, Crostini

Mezze Board 28-

Roasted Garlic Hummus, Baba Ganoush, Olives, Feta Cheese, Spanakopita, Marinated Artichokes, Roasted Peppers, Pita

Mediterranean Flatbreads 32-

Grilled Chicken with Arugula, Mozzarella, Tapenade
Portobello Mushroom with Sun-Dried Tomato, Zucchini, Hummus
Black Tiger Shrimp with Roasted Artichoke, Goat Cheese

RECEPTION

*Priced Based on One Hour of Food Service
Stations Priced as an Accompaniment to a Meal*

Jumbo Shrimp 36-

Local Jumbo Shrimp Displayed on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars
Add an Ice Sculpture 500-

Sushi 38-

Nigiri, Sashimi, Rolls, Tuna, Salmon, Shrimp, Crab, Avocado, Wakame, Pickled Ginger, Soy Sauce, Wasabi
Add an Ice Sculpture 500-

Wharfside Chilled Seafood Display 48-

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade, Lemon Wedges
Add an Ice Sculpture 500-

Street Tacos 24-

Chicken and Fish, Soft & Hard Tortilla, Sour Cream, Tomatillo Onions, Guacamole, Salsa, Baby Iceberg, Chipotle Aioli

Killer Mac & Cheese 24-

Peas & Basil, White Cheddar, Mascarpone, Short Rib, Parmesan Cream, Truffle Crunch, Asparagus, Mushroom, Roasted Tomato, White Jalapeno Cheddar

Dim Sum 28-

Shrimp Shumai, Pork Pot Sticker, Chicken Satay, Vegetable Spring Roll, Beef Satay

Meatball & Mozzarella 28-

Signature Blend Meatballs of Veal, Pork, Prime Beef, Spicy Pomodoro Sauce
Turkey Meatballs, Light Parmesan Reggiano Sauce
Heirloom Tomato, Arugula, Burrata Mozzarella, EVVO, Cracked Pepper

Sliders 28-

Grilled Sirloin, Pulled Pork, Swiss, Cheddar, American, Lettuce, Tomato, Garlic Mayo, Dijon Mustard, Brioche Rolls, Fries

RECEPTION

*Priced Based on One Hour of Food Service
Stations Priced as an Accompaniment to a Meal*

Pasta 24-

Tri Color Cheese Tortellini, Farfalle, Tomato Basil & Pesto Alfredo Sauce, Spicy Sausage, Asparagus, Roasted Peppers, Mushrooms, Parmesan

Paella 28-

Saffron Rice, Roasted Chicken, Chesapeake Mussels, Littleneck Clams, Chorizo, Narragansett Bay Scallops, Green Peas

Risotto 24-

Wild Mushroom, Green Peas, Roasted Cherry Tomatoes, Scallions, Asparagus, Grilled Eggplant and Squash, Pecorino Romano, Toasted Pine Nuts, Fresh Basil

Mashed Potato 24-

Cheddar Garlic, Smashed Sweet Potato, and Country Whipped Potatoes with Applewood Smoked Bacon, Fresh Chive, Tobacco Onions, Horseradish, Maytag Blue Cheese, Crème Fraîche, Aged Cheddar

Carving Station

Whole Roasted Turkey , Cranberry Chutney, House made Gravy	26-
Glazed Smoked Ham , Fruit Glaze, Dijon Mustard, Mayonnaise,	26-
Top Round of Roast Beef , Horseradish Cream, Mustard Sauces, Au Jus	26-
Slow Roasted Mojo Pork Loin , Mango and Avocado Salsa	26-
Giant Grouper , Wrapped in a Banana Leaves, Key Lime Remoulade	32-
Peppercorn Crusted Prime Rib , Au Jus, Horseradish Cream	36-
Roasted Tenderloin of Beef , Red Wine Bordelaise, Baguettes	36-
Cuban Style Whole Roasted Pig , Golden Pineapple Salsa, Sweet Mustard Aioli	38-
Roasted Leg of Lamb , Black Mission Fig Peach Chutney	38-

DINNER BUFFETS

250- Setup Fee for Buffets Under 50 People

Key West 74-

Fresh Baked Artisan Rolls, Garlic Bread
Bahamian Conch Chowder
Sun-Ripened Fruit Kebobs

Baby Greens, Mandarin Orange Segment,
Red Wine Marinated Red Onion,
Vine-Ripe Tomato, Balsamic Vinaigrette

Hearts of Palm, Brown Sugared Walnut, Spiral Carrot,
Mesclun Greens, Cucumber, Raspberry Vinaigrette

Jamaican Chicken

Red Papaya Jalapeno Chutney

Caribbean Glazed Pork Loin

Virgin Island Rum Sauce

Mango Mahi-Mahi

Golden Pineapple Salsa

Cuban Black Beans
Cilantro Jasmine Rice

Key Lime Pie
Yellow Fudge Cake
Fresh Brewed Coffee, Decaf, Hot Tea

Jupiter Inlet 74-

Artisan Rolls and Crisp Bread Sticks

Antipasto Display, Prosciutto de Parma, Genoa Salami,
Cappelletti di Mortadella, Bocconicini Mozzarella, Sage
Derby Cheese, Kalamata Olive, Grilled Eggplant,
Artichoke Hearts, Roasted Red Pepper

Mesclun Greens, Cherry Tomato, European Cucumber,
Spiral Carrot, Brown Sugared Walnut, Ranch Dressing,
Balsamic Vinaigrette

Gorgonzola Cheese Salad, Vine-Ripe Tomato, Red Onion,
Black Olive, Fresh Thyme, Roasted Mushroom,
Red Wine Parsley Vinaigrette

Roasted Chicken, Honey Garlic Marinade

Mojo Marinated Flank Steak

Port Wine Demi-Glaze, Pearl Onions

Grilled Jupiter Inlet Catch, Citrus Butter Buerre Blanc

Smashed Cheddar Cheese Potato
Grilled Zucchini, Squash, Eggplant, Asparagus

Carrot Cake
Key Lime Raspberry Cheesecake
Fresh Brewed Coffee, Decaf, Hot Tea

DINNER BUFFETS

250- Setup Fee for Buffets Under 50 People

The Boat Party 78-

200- Chef Attendant Fee applies

Baby Artisan Lettuces, Feta Cheese, Grape Tomatoes, Artichoke, Kalamata Olives, Black Pepper Oregano Vinaigrette

Roasted Red Pepper Parslied Couscous Salad

Grilled Calamari, Shaved Fennel, Roasted Golden & Red Beets, Goat Cheese, Lemon Chive Vinaigrette

Mediterranean Bronzino

Oven Dried Tomatoes, Pinot Blanc Sauce

Grilled Chicken Breast

Artichokes, Roasted Pearl Onion Marmalade, Lemon Basil Buerre Blanc

Roasted Prime Rib, Au Jus, Horseradish Cream

Requires Chef Attendant

Mushroom Ravioli

Sautéed Tuscan Kale, Pine Nut Pesto Sauce

Roasted Patti Pan & Sunburst Squash, Parsley Butter
Broccoli Florets, Roasted Garlic, Lemon, Olive Oil
Red Pepper Basmati Rice

Boston Cream Pie

Coconut Cake

Fresh Brewed Coffee, Decaf, Hot Tea

The Cookout 74-

Assortment of Fresh Baked Rolls and Corn Bread

Artisan Garden Salad, Cherry Tomatoes, Cucumber, Croutons, Crumbled Gorgonzola, Italian Dressing, Creamy White Balsamic Dressing

Cherry and Grape Tomato, Bocconcini Mozzarella, Fresh Basil, Pine Nut Pesto Vinaigrette

Red Bliss Potato Salad with Apple Smoked Bacon
Green Cabbage Bell Pepper Cole Slaw

Herb Grilled Atlantic Salmon, Citrus Basil Buerre Blanc

Beef Kabobs,

Bell Peppers, Red Onions, Golden Pineapple

Grilled Chicken Breasts, House-made Barbecue Sauce

Grilled Vegetables,
Sweet Basil Pesto, Balsamic Reduction

Corn on the Cob with Sweet Cream Butter

Roasted Garlic Mash Potatoes

Cinnamon Peach Cobbler

Cookies and Cream Cheesecake

Fresh Brewed Coffee, Decaf, Hot Tea

DINNER BUFFETS

250- Setup Fee for Buffets Under 50 People

The Florida 76-

200- Chef Attendant Fee applies

Florida Citrus Wedge Salad, Citrus Segments, Cherry Tomatoes, Candied Pineapple, Toasted Almond, Blue Cheese Crumbles, Applewood Bacon, Creamy Mango Dressing, Chili Vinaigrette

Shitake & Oyster Mushroom Cucumber Salad

Whole Grouper Wrapped in Banana Leaves

Haden Mango Rice Wine Salsa

Key Lime Remoulade

Requires Chef Attendant

Churrasco Skirt Steak

Tomatillo, Onions, Cilantro Lime Emulsion

Guava BBQ Glazed Baby Back Ribs

Golden Pineapple Salsa

Steamed Yucca in Coconut Broth

Caribbean Rice & Beans

Assortment of Grilled Vegetables

Caramelized Sweet Plantains

Pineapple Rum Cake, Pina Colada Sauce

Chocolate Fudge Bites

Fresh Brewed Coffee, Decaf, Hot Tea

Big Island Luau 78-

Sun Ripened Fruit Bowls, Watermelon, Golden Pineapple, Honey Dew, Cantaloupe, Strawberries, Blueberries

Baby Greens Salad, Cherry Tomatoes, European Cucumber, Sundried Papaya, Shredded Coconut, Pineapple Vinaigrette

Grilled Shrimp Salad

Steamed Green Cabbage, Golden Pineapple, Papaya, Haden Mangoes, Cilantro Jalapeno Brine

Big Island Poke, Pacific Ahi Tuna, Green Onions, Soy Sauce, Sesame Oil

Roasted Kahlua Pork Leg

Hawaiian Sea Salt, Cilantro, Banana Leaves

Pacific Dorado

Lemongrass Pineapple, Avocado Crème

Hawaiian Roasted Chicken

Gingered Sambal Chili Emulsion

Medley of Hawaiian Root Vegetables

Jasmine Coconut Rice

Haden Mango Tart

Chocolate Ganache Cake

Fresh Brewed Coffee, Decaf, Hot Tea

DINNER BUFFETS

250- Setup Fee for Buffets Under 50 People

Land and Sea 98-

200- Chef Attendant Fee applies

Wedge Salad, Ripe Tomato, Chopped Egg, Applewood Smoked Bacon, Golden and Red Roasted Beets, Maytag Blue Cheese Crumbles, White Balsamic Vinaigrette

Avocado and Crab Salad, Citrus Dressing

Seared Ahi Tuna, Wakami, Wasabi Aioli, Soy Sauce

Whole Maine Lobster, Butter Poached, Citrus Chive Buerre Blanc

Rosemary Crusted Prime Rib, Au Jus, Horseradish Cream

Lemon Pepper Roasted Chicken, Tomato Lime Salsa

Baked Potato Bar, Roasted Yukon Gold and Sweet Potato, Cheddar Cheese, Broccoli Florets, Sweet Butter, Sour Cream, Scallions, Smoked Bacon Crumbles, Crisp Sweet Potato Chips

Garlic Green Beans, Roasted Shallots
Buttermilk Poached Corn on the Cob

Peanut Butter Mousse Cake
Chocolate Truffle Cake
Fresh Brewed Coffee, Decaf, Hot Tea



DINNER BUFFETS

250- Setup Fee for Buffets Under 50 People

Let's Cruise 74-

Garden Greens, Shredded Carrot, Sprouts, Orange, Queso Fresco, Cucumber, Tomato, Red Cabbage, Ranch and Mango Vinaigrette

Couscous Coconut Salad, Moroccan Couscous, Tomato, Scallion, Bell Pepper, Toasted Coconut Dressing

Peppered Fruit Salad, Orange, Pineapple, Mango, Papaya, Strawberry, Minted Peppercorn Dressing

Pecan Crusted Chicken Breast
Caramelized Raisin Chutney

Florida Paella
Mussels, Shrimp, Snapper, Chorizo, Clam, Saffron Scented Rice

Molasses and Vinegar Marinated Flank Steak
Shallot Demi-Glace

Roasted Vegetables, Garlic Herb Oil
Molasses Glazed Sweet Potato, Onions, Pecans

Mascarpone Lemon Cheesecake
Red Velvet Cake
Fresh Brewed Coffee, Decaf, Hot Tea

The Road to Tuscany 74-

Whole Leaf Romaine Hearts, Herbed Croutons, Anchovies, Parmigiano-Reggiano, Signature Dressing

Bruschetta, Pine Nut Pesto, Vine Ripe Tomatoes, Crostini

Cannellini Bean Salad, Radicchio, Eggplant, Red Onions, Red Bell Peppers, Sherry Basil Vinaigrette

Seared Chicken Breast, Feta Cheese, Caper Tomato Relish, Citrus Beurre Blanc

Bucatini Pasta, Roma Tomatoes, Basil, Kalamata Olives, Fresh Mozzarella

Farro Shrimp Risotto, Portobello Mushroom, Baby Spinach, White Wine, Aged Parmesan, Roasted Whole Grape Tomato Compote

Roasted Cauliflower, Thyme, Extra Virgin Olive Oil
Broccoli Rabe with Sautéed Shallots, Lemon Butter

Antipasto Board: Bocconcini Mozzarella, Genoa Salami, Prosciutto, Green Olives, Cherry Peppers, Yellow Roasted Peppers, Smoke Gouda, Horseradish Havarti, Roasted Mushroom, Beets in Olive Oil, Artichoke, Banana Peppers, Crisp Flatbreads, Soft Ciabatta Bread Sticks

Chocolate Mousse Cake
Pistachio Torte
Fresh Brewed Coffee, Decaf, Hot Tea

PLATED DINNER

Price Includes Bread, Salad, Entrée, and Dessert

Guests will pre-select their entrée.

Entrée counts are due to the Resort 5 days prior to the event

Entrees

Select Up to Two

Rosemary Pan Seared Chicken, White Wine Peppercorn Sauce **72-**

Pan Seared Chicken Piccata, Lemon Butter Caper Sauce **72-**

Chicken Rollatine, Baby Spinach, Sun-Dried Tomato, Fontina Cheese, Pesto Sauce **72-**

Miso Glazed Broiled Salmon, Lemongrass Orange Hollandaise **74-**

Grilled Key Lime Mahi-Mahi, Caribbean Red Papaya Orange Salsa **74-**

Seared Yellowtail Snapper, Basil Tomato Relish, White Wine Caper Sauce **76-**

Fresh Seared Florida Grouper, Meyer Lemon Buerre Blanc **76-**

Lemon Ginger Chilean Sea Bass, Haden Mango Rice Wine Sauce **78-**

Frenched Berkshire Pork Chop, Citrus Molasses Rub, Bell Pepper Pineapple Chutney **74-**

NY Strip Steak, Roasted Cipollini Onion, Rosemary Peppercorn Sauce **78-**

Sea Salt Cracked Pepper Prime Rib, Port Wine Au Jus, Horseradish Cream **80-**

Filet Mignon, Wild Mushroom Confit, Napa Cabernet Bordelaise **80-**

OR

Duet Plate Entrees

Select One

Petite NY Strip Steak & Sugarcane Skewered Shrimp, **82-**

Wild Mushroom, Vidalia Onion Compote, Lemon Thyme Sauce

Petite Filet Mignon & Chilean Sea Bass, **84-**

Red Wine Bordelaise, Cilantro Ginger Glaze

Petite Beef Tenderloin Barrel & Maine Lobster Tail, **98-**

Drawn Butter, Fume Blanc Reduction, Aged Port Demi-Glace

Salad, Appetizer, and Dessert Selections on Next Page...

All Pricing is Subject to a 21% Taxable Service Charge and 7% Florida Tax

PLATED DINNER

Price Includes Bread, Salad, Entrée, and Dessert

Salads

Select One

Baby Red Oak, Heirloom Cherry Tomatoes, Aged Balsamic, Toasted Almonds, Petite Mozzarella, Pesto Vinaigrette
Heart of Palm, Baby Greens, Brown Sugared Walnuts, Julienne Carrot, Cherry Tomato, Raspberry Vinaigrette
Frisee Lettuce, Radicchio, Kalamata Olive, Feta Cheese, Vine-Ripe Tomato, Spiral Carrot, Sherry Sage Vinaigrette
Caesar Salad, Hearts of Romaine, Garlic Croutons, Parmesan Cheese, Signature Dressing
Boston Bibb Wedge, Orange Segments, Macadamia Brittle, Shaved Fennel, Pomegranate Vinaigrette

Dessert

Select One

Chocolate Ganache Cake
Peanut Butter Mousse Cake
Carrot Cake

Tiramisu
Key Lime Pie
Flourless Chocolate Cake

Red Velvet Cake
NY Style Cheesecake
Fresh Berries with Champagne Floater

Dessert Served with Fresh Brewed Coffee, Decaf, Hot Tea

Enhancements:

Appetizers 14-

Select One

Beef Carpaccio, Caper Berry, Baby Arugula, Parmigiano-Reggiano, EVOO, Balsamic Reduction
Lobster Ravioli, Sage Infused Butter Sauce
Diver Scallop, Baby Arugula, Saffron Couscous, Citrus Thyme Aioli
Caribbean Shrimp, Asiago Polenta, Baby Spinach, Valencia Orange Buerre Blanc
Jumbo Lump Crab Cake, Berry Fruit Compote, Mango Chipotle Aioli
Sesame Seared Ahi Tuna, Wakame Salad, Asian Chili Oil, Rice Wine Soy Sauce

DESSERT

*Priced Based on One Hour of Food Service
Stations Priced as an Accompaniment to a Meal*



Mini Cupcake Bar 24-

Red Velvet, Carrot, Double Chocolate, Key Lime

All American Dessert Bar 24-

Warm Peach Cobbler, Apple Pie, Chocolate Chip Brownies
French Vanilla Ice Cream, Whipped Cream

Italian Gelato 28-

Dark Chocolate, Caramel Sea Salt, Vanilla Bean,
Fresh Whipped Cream, **Served in an Ice Sculpture**

Chocolate Decadence 24-

Assorted Chocolate Truffles, Chocolate Ganache Cake,
Chocolate Mousse Martinis, White Chocolate Raspberry
Cheesecake, Seasonal Berries & Whipped Cream

Chocolate Affair 24-

White and Milk Chocolate Fondue, Assorted Toppings

French Lace Crepes 24-

Grand Marnier, Orange Segments, Roasted Almonds,
Bitter Chocolate Sauce, Scoop of Ice Cream

Bananas Foster 24-

Spiced Rum, Caramel Butter Sauce, Coconut Ice Cream

Gourmet Coffee Bar 22-

Gourmet Coffee and Espresso, Whipped Cream, Powdered
Chocolate, Cinnamon Sticks, Chocolate Espresso Beans,
Sugar Swizzle Stick, Flavored Syrups, Almond Biscotti

BEVERAGES

Resort Brand Open Bar

20- First Hour

10- Each Additional Hour

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Sauza Signature Blue Tequila, Jim Beam Bourbon, Dewar's White Label Scotch, Canadian Club Whisky

Proverb, Chardonnay & Cabernet Sauvignon

Premium Brand Open Bar

24- First Hour

12- Each Additional Hour

Tito's Handmade Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jack Daniels Tennessee Whiskey, Dewar's 12 Scotch, Seagrams VO Whisky, Jameson Irish Whiskey

William Hill, Chardonnay & Cabernet Sauvignon
Murphy-Goode, Sauvignon Blanc & Pinot Noir

Luxury Brands

28- First Hour

14- Each Additional Hour

Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve Rum, Patron Silver Tequila, Woodford Reserve Bourbon, Johnnie Walker Black, Crown Royal Canadian Whisky, Jameson Caskmates Irish Whiskey, Macallan12 Single Malt Scotch

Kendall Jackson Vintner's Reserve, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Imported & Domestic Beer

Corona Extra, Sam Adams Lager, Heineken, Bud Light, T.B.C. Chancellor



BEVERAGES

Host Bar

Prices Based on Consumption

Resort Brand Liquors 10-
Premium Liquors 12-
Luxury Liquors 14-

House Wine 12-
Premium Wine 14-
Luxury Wine 16-

Import & Craft Beers 8-
Domestic, Non-Alcoholic Beers 7-

Soft Drinks & Bottled Waters 7-

Drink Tickets

Tickets Provided by Hotel,
Client Distributes Tickets to guests

Ticket Count Provided to Resort in Advance
Resort 12- per ticket
Premium 14- per ticket
Luxury 16- per ticket

Additional Bar Info

Bartender Fee 200-
One Bartender per 75 guests
Cashier may be required 200-

Signature Cocktails 16-

Select One

Aperol Spritz, Italian Aperol Aperitif, Sparkling
Champagne, Orange Juice, Club Soda

Strawberry Mo-Tito, Tito's Vodka, Muddled Strawberries,
Mint & Basil, Club Soda

Mango Rita, Bacardi Mango Rum, Fresh Lime Juice,
Mango Puree

Sunset Lemonade, New Amsterdam Pineapple Vodka,
Muddled Raspberries & Pineapple

Lighthouse Blues, Bacardi Superior Rum, Blue Curacao,
Pineapple Juice, Cream of Coconut

Jupiter Crush, New Amsterdam Vodka, Fresh Orange
Juice, Club Soda

7 Mile Bridge, Bacardi Limon Rum, Key Lime Liqueur,
Cream of Coconut, Pineapple Juice



BEVERAGES

Priced as an Enhancement to a Bar Package

Flavored Mint Bar 22-

Mojitos with Bacardi Flavored Rums
Bacardi Mango, Coconut, Raspberry, Pineapple
Muddled with Mint, Lime, and Club Soda

Tequila Rocks Bar 22-

Sauza Blue Tequila, served on the Rocks
Mango, Strawberry, and the Classic Margarita

Rum Punch Bar 22-

Bacardi Superior, Pineapple, Orange Juice, Grenadine
Bacardi Coconut, Midori, Pineapple Juice, Splash of Sprite
Bacardi Superior, Orange Juice, Cranberry Juice, Topped
with Bacardi Black

The Crush Bar 22-

Served on Crushed Ice
Orange Crush,
Stoli Orange Vodka, Orange Juice, Triple Sec, Club Soda
Grapefruit Crush,
Stoli Raspberry Vodka, Grapefruit Juice, Lemon Lime Soda
Lemon Lime Crush,
Stoli Citron Vodka, Fresh Lime, Simple Syrup, Club Soda

Local Craft Brews 22-

Jai Alai IPA, Cigar City Brewing
Floridian Hefeweizen, Funky Buddha Brewery
Pineapple Beach Blonde Ale, Funky Buddha Brewery
Hop Gun IPA, Funky Buddha Brewery

Bloody Mary Bar 18-

New Amsterdam Vodka
Signature Bloody Mary Mix
Tomato Juice, Hot Sauce, Horseradish
Old Bay, Sea Salt, Cracked Pepper,
Celery, Olives, Pickle Spear, Bacon Strip, Fresh Citrus

Mimosa Bar 18-

Sparkling Wycliff Brut Champagne
Orange Juice, Grapefruit Juice
Strawberry Puree, Mango Puree
Strawberries, Sliced Oranges, Raspberries

