



2020 BANQUET MENUS

BREAKFAST BUFFET

priced per person | based on one hour of service | minimum 20 guests
all buffets include freshly squeezed florida orange & apple juice
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

RESORT CONTINENTAL | 25

fresh seasonal fruits & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter, peanut butter, nutella & preserves

SAND KEY | 29

fresh seasonal sliced fruit & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter & preserves
greek nonfat yogurt & individual fruit yogurts
assorted cereals with 2% & low fat milk
steel cut oatmeal with cut almonds, golden raisins & brown sugar

CAUSEWAY | 36

fresh seasonal sliced fruit & berries
mini breakfast pastries, croissants, fresh muffins
sweet butter & preserves
house made granola, individual fruit yogurts
farm fresh scrambled eggs
breakfast potatoes or cheddar potato casserole
applewood smoked bacon, sausage links

all prices are subject to a 23% service charge & applicable florida state sales tax

CLEARWATER | 38

fresh seasonal sliced fruit & berries

mini breakfast pastries, croissants, fresh muffins

sweet butter & preserves

assorted cereals with 2% & low fat milk

house made granola, individual fruit yogurts

farm fresh scrambled eggs

breakfast potatoes or cheddar potato casserole

applewood smoked bacon, sausage links

french toast, fresh fruit compote & warm maple syrup

ENHANCEMENTS

priced one per person | must be ordered in conjunction with a breakfast buffet

buttermilk biscuits, sausage gravy | 4

manchego grits | 5

individual quiche lorraine or vegetable quiche | 5

smoked salmon, mini bagels, sliced tomato, red onion, capers, cream cheese | 5

crab cake eggs benedict | 9

traditional eggs benedict | 7

breakfast burritos with egg: choice of manchego, cheddar cheese & sausage, or roasted vegetable | 6

*omelet station: black forest ham, sausage, peppers, onions, mushrooms, tomatoes, cheddar cheese, fresh salsa | 11

BREAKFAST SANDWICHES

bacon, egg & cheese on english muffin | 6

warm ham & cheese on croissant | 6

egg, canadian bacon & white cheddar on ciabatta roll | 6

scrambled egg, fresh vegetable & cheddar cheese in whole wheat wrap | 6

*chef attended station | 150 chef fee every 75 guests

all prices are subject to a 23% service charge & applicable florida state sales tax

BREAKS & MORE BREAKS

priced per person | based on 45 minutes of service | minimum 20 guests

BEVERAGE BREAK

half day | 4 hours of service | 12

all day | 8 hours of service | 24

spring water, assorted soft drinks

starbucks regular & decaffeinated coffee and selection of tea fort 

BUILD YOUR OWN PARFAIT BAR | 15

plain greek yogurt, house made granola, candied pecans, blueberries, diced strawberries, dark chocolate shavings, local honey

fruit infused waters

A FRESH START | 15

granola & energy bars

individual fruit yogurts, fresh fruit skewers

fruit infused waters

AVACADO TOAST BREAK | 16

fresh avocado on sourdough and rye bread with sliced radish, micro greens, sliced tomato, pickled red onions, sliced hard boiled eggs, chopped bacon, smoked salmon, fresh basil, lemon wedges, salt, peppercorn and crushed pepper

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COOKIES & MILK | 13

house made chocolate chip, peanut butter, sugar & oatmeal raisin cookies
fudge brownies & blondies
chocolate milk, 2% milk

SWEET & SALTY SNACK | 15

assorted candy bars, pretzels, chips
whole fresh fruit
assorted soft drinks

BEACH SNACK MIX | 15

trail mix, chocolate & yogurt covered nuts & raisins
mixed nuts, dried fruits, wasabi mix
raspberry iced tea, mint tea & lemonade

SANDPEARL SNACK | 15

assorted vegetable crudité's, chef's selection of hummus
spinach artichoke dip, roasted red pepper tapenade
grilled pita & pita chips
chocolate drizzled coconut macaroons, sugar cookies

SPRING TRAINING | 16

warm pretzels, whole grain mustard, caramel, beer cheese
cracker jacks, freshly popped popcorn
mini nathan's hot dogs with trimmings
root beer

BREAK ENHANCEMENTS

added to morning or afternoon breaks | minimum of one dozen

BEVERAGES

freshly brewed starbucks coffee, selection of tea forté | 75 per gallon

iced tea | 75 per gallon

fruit infused water: lemon, lime, orange or cucumber | 14 per gallon

assorted juices: orange, grapefruit, cranberry, apple | 36 per gallon

assorted bottled juices | 6 per bottle

bottled water | 4 per bottle

assorted soft drinks | 4 per bottle

red bull, sugar free red bull | 6 per can

gatorade, vitamin water | 5 per bottle

lemonade, fruit punch / non alcoholic punch | 35 per gallon

yogurt smoothies, banana, strawberry | 6 each

SNACKS

assorted mini morning pastries | 38 per dozen

assorted bagels & cream cheese | 44 per dozen

large muffins: blueberry, carrot, cappuccino, gluten free | 48 per dozen

house baked cookies | 44 per dozen

fudge brownies & blondie bars | 44 per dozen

assorted petit fours | 48 per dozen

granola, cereal, power & fiber bars | 4 each

assorted candy bars | 4 each

seasonal tree ripened fruit | 4 each

fresh seasonal fruit kabobs | 44 per dozen

individual yogurts, house granola | 5 each

corn tortilla chips, chunky salsa & guacamole | 6 per guest

soft warm pretzels, yellow mustard, caramel sauce | 46 per dozen

individual bags of chips & pretzels | 4 each

bar mix or assorted nuts | 25 per pound

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PLATED LUNCH

three courses | priced per person
served with assorted fresh breads & creamery butter
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

select one of each course

higher priced entr e prevails if more than one is chosen

FIRST COURSE

cucumber wrapped mixed green salad

mixed greens, grape tomatoes, watermelon radish, goat cheese
grilled lemon vinaigrette

organic spinach salad

balsamic strawberry, aged gouda, toasted almonds, roasted shallot vinaigrette

ENTREE

pre-selected choice of entr e available | additional \$3 per person
all entrees include chef's selection of starch & vegetable

grilled organic chicken breast | 34

parmesan risotto, roasted asparagus, lemon cr me sauce

crispy skin organic chicken breast, natural pan jus | 36

lemon orzo, foraged mushroom, roasted asparagus

herb roasted grouper | 39

basmati rice, broccolini, lemon beurre blanc

jumbo lump crab cake | 39

chipotle creamed corn, tostones, tomato relish

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DESSERT

tropical mousse bar

macadamia coconut crunch, passion fruit gelée

new york cheesecake

mixed berry coulis, crème chantilly

key lime tart

blueberry compote, crème chantilly

salted dulce de leche chocolate tart

hazelnut crunch, guava coulis

coconut cream cheese flan

fresh berries

flourless chocolate cake

cherry cream, passion fruit sauce

LUNCH BUFFET

priced per person | based on one hour of service | minimum 20 guests
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

SANDPEARL DELI SELECTION | 36

greek pasta salad

chef's selection of hummus, grilled pita

melon & berry salad

selection of oven smoked turkey, sliced top sirloin, black forest ham

selection of cheeses including english cheddar, pepper jack, swiss cheese

romaine hearts & sliced tomatoes

horseradish cream, spicy dijon, roasted tomato aioli & mayonnaise

assorted fresh sandwich breads & kaiser rolls

salted caramel tart, inside out cookies

EXECUTIVE WORKING LUNCH | 39

heirloom tomato soup

antipasto salad, italian meats, assorted cheeses, olives, marinated vegetables

mini pre-made sandwiches: spicy seafood salad on croissant, mesquite chicken salad on eight grain bread

grilled vegetable wrap, boursin cream, kettle chips

vanilla cheesecake, strawberry glaze

CREATE YOUR OWN SALAD | 40

crisp romaine, croutons, reggiano, parmesan dressing

baby spinach, bacon, eggs, tomatoes, blue cheese

sweet vidalia onions, sherry vinaigrette

fennel & fingering potato salad, sherry vinaigrette, whole grain mustard

grilled cajun shrimp

grilled sliced herb chicken

ponzu marinated flank steak

assorted fresh breads & creamery butter

strawberry shortcake, mini lemon meringue tarts

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SAND KEY | 43

baby gem wedge salad, bacon, danish blue cheese, heirloom tomatoes, roasted pearl onion
homemade buttermilk ranch dressing
fingerling potato salad
assorted fresh breads, creamery butter
herb seared salmon, saffron mustard crème
herb marinated chicken breast, sautéed spinach, chicken jus
rosemary dijon pork loin, caramelized apples
fresh vegetable medley
jasmine rice pilaf
salted caramel tartlet, chocolate cupcakes

SOUTHERN BREEZE | 44

petit greens, manchego, pistachio, grape, onion, herb balsamic vinaigrette
watermelon & berry salad, feta, white balsamic vinaigrette
assorted fresh breads, creamery butter
rum glazed mahi mahi, baby bok choy
jerk chicken, mango salsa
beef short ribs, jalapeno mango barbeque glaze
grilled vegetables, couscous mac 'n cheese
coconut rum profiterole, mini key lime pie

MANDALAY | 44

duo of asparagus salad, baby carrots, fresh parmesan, lemon & parsley
tuscan pasta salad, heirloom tomato, buffalo mozzarella, soppressata
assorted fresh breads, creamery butter
chicken piccata, artichoke, roasted tomatoes, caper berries
oregano & dijon crusted sliced strip steak, foraged mushrooms, pan jus
three cheese gnocchi carbonara, smoked bacon, green peas
roasted tomato broccolini
cannoli, tiramisu

FLORIBBEAN | 45

grilled andouille & shrimp salad
bibb & romaine salad, hearts of palm, orange, mango, cucumber
avocado-lime vinaigrette
fresh parker house rolls, butter
mojo pulled pork
chimichurri chicken, plantain & black bean relish
fire roasted grouper, grilled pineapple salsa
basmati rice pilaf
steamed fresh vegetables
key lime cheesecake, chocolate profiteroles

SANDPEARL SIGNATURE | 46

chef's selection of soup
herbed artisanal greens, roasted tomato, cucumber, goat cheese
white balsamic vinaigrette
baby romaine, hearts of palm, roasted peppers, cucumber, artichoke, crispy plantain, feta vinaigrette
assorted fresh breads, creamery butter
guajillo chicken paillard, salsa roja, queso fresco
charred skirt steak, cilantro chimichurri
crab, cauliflower & gruyere gratin
crispy fingerling potatoes
pecan tart
flourless chocolate cake

SIMPLE BOXED LUNCH | 27

oven roasted turkey, ciabatta, roasted tomato aioli
roast sirloin, provolone, multigrain bread, horseradish cream
black forest ham, swiss cheese, butter croissant, honey chipotle sauce
grilled vegetable wrap, spring lettuces, traditional hummus
all include house made cookie, individual chips & condiments

RECEPTION

priced per piece | minimum of two dozen

HORS D'OEUVRES

COLD

- tomato bruschetta, fresh mozzarella, balsamic drizzle | 4.5
- lemon pepper hummus, baguette crisp | 4.5
- shrimp basil roll, spicy peanut sauce | 4.5
- chilled vegetable spring roll, kabayaki sauce | 4.75
- honey glazed blue cheese, toasted walnut, cornbread crisp | 4.75
- mini blt | 4.75
- pastrami on rye, gruyere, whole grain mustard | 4.75
- jumbo gulf shrimp, spicy cocktail sauce, lemons | 5.5
- sesame tuna tataki, wonton crisp | 5.5
- smoked salmon, wonton crisp, dill crème fraiche | 5.5
- prosciutto, goat cheese, fig tarts | 5.25

HOT

- spinach & feta spanakopita | 4.75
- apricot & brie en croute | 4.75
- sesame chicken satay, thai chili sweet sauce | 4.75
- sausage stuffed mushrooms | 4.75
- pigs in a blanket, spicy mustard | 4.75
- country fried beef satay, chive crème fraiche | 4.75
- thai chicken spring roll, thai chili sweet sauce | 4.75
- lollipop lamb chops, guava mint jelly | 5.5
- petite crab cakes, old bay aioli | 5.5
- diver scallops wrapped in applewood bacon | 5.5
- crispy lager shrimp tempura, yuzu aioli | 5.5
- coconut shrimp, sweet chili sauce | 5.5
- oyster rockefeller | 5.5
- and ouille en croute, grain mustard | 5.5
- filet mignon, boursin cheese en croute | 5.5
- short rib empanadas, raspberry chipotle bbq | 5.5

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SANDPEARL RECEPTION PACKAGE |

65

based on one hour of service | minimum 25 guests

PASSED HORS D'OEUVRES

choice of three | one per guest

PROVENÇAL ANTIPASTO PLATTER

imported cured meats, marinated & grilled vegetables

fresh assorted cheeses, mediterranean specialties, grilled bread

ARTISAN SELECTION OF CHEESE & FRUIT

imported & domestic cheeses, fresh fruit garnish

georgian honey comb preserves

assorted sliced breads & flatbreads

*** CARVED NEW YORK STRIP**

horseradish sauce, roquefort dressing

parker house rolls

*** PETITE CRAB CAKE STATION**

spicy remoulade, citrus fennel slaw, romesco sauce

* two chefs required per 50 guests | 150 each chef

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RECEPTION DISPLAYS

based on one hour of service | minimum 25 guests | two displays minimum
carving stations: based on four ounces of protein per guest
* chef fee of 150

SLICED SEASONAL FRUITS & BERRIES | 9

dark chocolate ganache, honey yogurt dip

ARTISAN CHEESE DISPLAY | 11

imported & domestic cheeses, fruit garnish, georgian honey comb preserves
artisan breads & crackers

BRUSCHETTA DISPLAY | 11

tomato basil bruschetta, chef's selection of hummus, spinach artichoke dip
grilled pita, assorted sliced breads

ANTIPASTO | 13

imported cured meats, marinated & grilled vegetables, fresh assorted cheeses
mediterranean specialties, grilled breads

***BRIE | 13**

warm brie cheese wrapped in pastry
marcona almonds, honeycomb, fig preserves, dried fruit, grilled breads

SUSHI | 15

assortment of california, spicy tuna, vegetable & avocado lobster rolls
soy sauce, wasabi, pickled ginger

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MAC & CHEESE | 15

chef's choice of specialty macaroni and cheese
four cheese, chicken chipotle and lobster havarti

SLIDERS | 16

(please select two)

angus beef, onion and bacon marmalade, blue cheese spread
blackened grouper and fennel slaw, romesco spread
crab cake, crispy newscake bacon, guacamole or
grilled portobello slider

***PETITE LUMP CRAB CAKE | 18**

petite lump crab cakes served with
spicy remoulade, citrus fennel slaw, romesco

***DIM SUM | 15**

steamed assortment of vegetable and shrimp shu mai
thai vegetable pot stickers, chicken pot stickers
sweet chili sauce, ginger ponzu, sweet and sour sauce

GULF SHRIMP | 22

poached shrimp, pickled ginger dressing
chili lime grilled shrimp
coconut shrimp, orange chili sauce
(price based on six (6) pieces per guest)

CHILLED SEAFOOD RAW BAR | 22

jumbo gulf shrimp, oysters, cocktail crab claws
spicy cocktail sauce, horseradish, saltine crackers, lemon and limes
(priced based on five (5) pieces per guest)

ARTISAN PASTA | 19

(please select two)

penne chicken carbonara, gnocchi with bolognese
farfalle with roasted garlic, tomato and gulf shrimp
caesar salad with parmesan dressing, croutons, garlic bread
red pepper flakes and parmesan cheese

***TACO | 19**

(please select two)

grouper, pulled chicken or skirt steak
pineapple salsa, guacamole, shaved romaine, pico de gallo, salsa verde,
queso fresco, jalapeno, sour cream, pickled onion

***BACON, BACON, BACON | 17**

seared pork belly, manchego mascarpone grits, apple cider balsamic reduction,
crisp Nueske bacon, traditional and sweet and salty,
shaved prosciutto and aged white cheddar cheese

***CARVED BRISKET STATION | 15**

sage mostarda

***SRIRACHA MUSTARD RACK OF LAMB | 18**

quinoa tabbouleh, passion fruit jelly

***SALMON EN CROUTE | 18**

fresh sides of salmon, spinach and feta cheese wrapped in puff pastry
tabbouleh and chive crème fraiche

***HERB CHARRED NEW YORK STRIP | 19**

chimichurri, tomato and onion relish, parker house rolls

***ROASTED TENDERLOIN OF BEEF | 22**

béarnaise sauce, horseradish cream and parker house rolls

***CARVED PRIME RIB STATION | 20**

horseradish cream, mustard cream and parker house rolls

PASTRY | 14

mini pastries to include black forest layer cake, tiramisu, vanilla cheesecake
truffles, chocolate dipped strawberries
(price based on four (4) pieces per person)

CUPCAKE | 12

(please select two)

chocolate buttercream devil's food cupcakes

vanilla cupcakes topped with buttercream frosting

chocolate cupcakes with coconut filling topped with slivered almonds

red velvet cupcakes topped with white chocolate cream cheese frosting

GOURMET COFFEE & TEA | 10

freshly brewed starbucks regular and decaffeinated coffee, gourmet tea forte,
flavored syrups with whipped cream, ground cinnamon in shaker, chocolate shavings
rock candy sticks
lemon, honey and biscotti

PLATED DINNERS

three courses | priced per person
served with assorted fresh rolls & creamery butter
freshly brewed starbucks regular & decaffeinated coffee, selection of tea fort 

select one of each course

higher priced entr e prevails if more than one is chosen

FIRST COURSE

chef's selection of soup

baby spinach & arugula

candied mango, roasted red grapes & cashews, manchego cheese
sherry wine vinaigrette

petite wedge of gem lettuce

roasted pearl onions, prosciutto, heirloom tomato, danish bleu cheese, buttermilk ranch dressing

cucumber wrapped petit greens

heirloom tomatoes, watermelon radish, goat cheese, grilled lemon vinaigrette

ENTREE

crispy skin breast of chicken | 74

lemon orzo, seasonal succotash, scampibutter

peppered new york strip | 81

whipped yukon gold potatoes, baby vegetables, red wine jus

pan seared filet mignon | 84

black truffle potato gratin, vegetable bundles, red wine jus

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herb seared salmon | 77

basmati pilaf, broccolini & roasted tomatoes, eggplant caponata

herb marinated gulf grouper | 79

roasted tomato & parmesan risotto, broccolini, scampi butter

DINNER DUOS

herb marinated gulf grouper & crispy organic chicken | 88

crushed fingerling potatoes, seasonal succotash

crispy organic chicken & braised short ribs | 89

parmesan creamed risotto, baby vegetables

petite grilled steak & crab stuffed shrimp | 91

potato soufflé, vegetable bundle

lobster wrapped crab cake & pepper seared petite filet | 96

whipped yukon gold potatoes, seasonal succotash

DESSERT

tropical mousse bar

macadamia coconut crunch, passion fruit gelee

new york cheesecake

mixed berry coulis, crème chantilly

key lime tart

blueberry compote, crème chantilly

salted dulce de leche chocolate tart

hazelnut crunch, guava coulis

coconut cream cheese flan

fresh berries

flourless chocolate cake

cherry cream, passion fruit sauce

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TABLESIDE DINNER SELECTIONS

select one of each course & three entrees | \$99 per person

APPETIZER

seared jumbo crab cake

chipotle cream corn, tostones, tomato relish

coriander crusted diver scallops

corn & poblano maque choux, Nueske bacon, tarragon butter

braised short ribs

mascarpone polenta, broccolini, roasted tomatoes, caramelized cipollini onion

seared ahi tuna niçoise

red corn crusted, egg, toybox tomato, haricot vert, fingerling potato, charred scallion, tarragon vinaigrette

gorgonzola & pear sachet

saffron crème, english pea, prosciutto

FIRST COURSE

chef's selection of soup

baby spinach salad

strawberries, aged gouda, marcona almonds, sherry maple vinaigrette

panzanella

fried mozzarella, cucumbers, toybox tomatoes, roasted pearl onion, basil
grilled lemon vinaigrette

cucumber wrapped petit greens

toybox tomatoes, cucumbers, artichoke, goat cheese, grilled lemon vinaigrette

heirloom tomato, burrata, garlic oil & balsamic, basil

white balsamic reduction

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ENTREES

crispy skin breast of chicken
chicken jus

peppered new york strip
red wine jus

pan seared filet mignon
red wine jus

herb marinated gulf grouper filet
scampi butter

chilean sea bass filet
orange butter

all entrees served with chef's choice of starch & vegetable

DESSERT

tropical mousse bar
macadamia coconut crunch, passion fruit gelee

new york cheesecake
mixed berry coulis, crème chantilly

key lime tart
blueberry compote, crème chantilly

salted dulce de leche chocolate tart
hazelnut crunch, guava coulis

coconut cream cheese flan
fresh berries

flourless chocolate cake
cherry cream, passion fruit sauce

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DINNER BUFFET

priced per person | based on one hour of service | minimum 25 guests

TASTE OF THE SOUTH | 78

baby spinach, pickled red onion, grilled peaches, candied pecans, smoked gouda, sherry vinaigrette

southern style potato salad

assorted fresh rolls & creamery butter

pulled pork, house made barbecue, assorted house rolls

barbecue chicken thighs

roasted blackened grouper, broccolini

four cheese mac & cheese

baked beans

brussels sprouts, bacon & onions

chocolate pecan tart

peach cobbler, crème chantilly

CARIBBEAN | 80

melon & papaya salad, aged prosciutto ham

bibb & romaine, hearts of palm, citrus cucumber, pineapple rum dressing

assorted fresh rolls & creamery butter

sofrito chicken

charred skirt steak

jerk spiced shrimp, sweet plantains

spanish rice & beans, roasted seasonal vegetables

pineapple upside down cake

mango passion fruit profiterole

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MEDITERRANEAN | 81

greek salad, romaine & baby greens, tomatoes, olives, red onion, croutons, feta vinaigrette
quinoa tabbouleh
assorted fresh rolls & creamery butter
short rib bourguignonne, pearl onion & mushrooms
crispy chicken piccata, artichokes, roasted tomatoes, caper berries
roasted shrimp ratatouille
roasted garlic & tomato broccolini
classic tiramisu, lemon ricotta cheesecake, baklava

NEW ENGLAND | 84

new england clam chowder
baby gem wedge salad, roasted pearl onions, prosciutto, heirloom tomato, danish bleu cheese,
buttermilk ranch dressing
lobster tarts
black cod, lemon ricotta creamed spinach
*carved prime rib - assorted fresh rolls, horseradish crème, hollandaise
lobster risotto
corn on the cob, old bay butter
maine blueberry tarts
boston cream pie

BEACH OYSTER ROAST | 89

steamed gulf oysters, crackers, cocktail sauce, green & red tabasco
low country boil, gulf shrimp, corn on the cob, andouille sausage, new potatoes
assorted fresh rolls & creamery butter
petit greens, green beans, egg, bacon, tomato, dark balsamic vinaigrette
fingerling potato salad
petite new york steaks, caramelized onions
cuban spiced chicken breast
smoked pork ribs, jalapeno barbeque
cajun roasted potatoes
roasted baby vegetables
cornbread, apple butter
apple crisp, crème chantilly
white chocolate vanilla bean tart

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LAND & SEA | 97

heirloom tomato, burrata, garlic oil & balsamic, basil

baby greens, hearts of palm, jicama, toybox tomato, cucumber, citrus vinaigrette

assorted fresh breads and creamery butter

chilled seafood display

shrimp cocktail, gulf oysters, cocktail crab claws

spicy cocktail sauce, horseradish, lemons and limes

grilled half lobster tail, lemon scampi butter

petite new york strip steaks, foraged mushrooms, roasted pearl onions, red wine jus

crispy skin organic chicken, sautéed spinach, roasted garlic butter

crispy fingerling potatoes

asparagus and carrots

turtle cheesecake

fresh fruit tarts

BARS + BEVERAGES

PREMIUM

New Amsterdam Vodka
Bombay Gin
Bacardi Rum
Sauza Blue Tequila
Jim Beam Bourbon
Dewars White Label
Canadian Club Whiskey
E&J Gallo Brandy

Canyon Road - Pinot Grigio,
Chardonnay, Cabernet, Pinot
Noir
LaMarca Prosecco

DOMESTIC BEER

Bud Light
Michelob Ultra
Samuel Adams
Yuengling
Coors Light

SUPER PREMIUM

Tito's Handmade Vodka
Tanqueray Gin
Captain Morgan Rum
Dewars
Cuervo Gold Tequila
Johnny Walker Red Scotch
Courvoisier
Jack Daniel's Bourbon
Seagram's VO Whiskey
E&J Gallo Brandy
Chivas Regal

William Hill - Cabernet, Pinot
Noir, Chardonnay, Sauvignon
Blanc
LaMarca Prosecco

IMPORTED BEER

Heineken
Amstel Light
Corona
Corona Light

VIP

Grey Goose Vodka
Bacardi Rum
Hennessy
No Ten Tanqueray Gin
Johnny Walker Black Scotch
Patron Silver Tequila
Maker's Mark Bourbon
Crown Royal Whiskey
Grand Marnier
Romana Sambuca
Disaronno Amaretto
Bailey's Irish Crème

Kendall Jackson 'Vintners
Reserve, Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir
Merlot
LaMarca Prosecco

NON- ALCOHOLIC

O'Doul's (non-alcoholic)
Soda
Water
Juices

all prices are subject to a 23% service charge & applicable florida state sales tax

BEVERAGES ON CONSUMPTION

cash bar pricing excludes tax + service charge

HOSTED

premium | 9

super premium | 10

vip | 11

premium wine | 9

super premium wine | 10

vip wine | 11

imported beer | 6.5

domestic beer | 5.5

bottled water | 4

soft drinks | 4

cordials | 10

CASH

premium | 9.5

super premium | 10.5

vip | 11.5

premium wine | 9.5

super premium wine | 10.5

vip wine | 11.5

imported beer | 7

domestic beer | 6

bottled water | 4.5

soft drinks | 4.5

cordials | 10.5

BAR PER HOUR

priced per hour | per person

PREMIUM

one hour | 17

two hours | 30

three hours | 40

four hours | 50

SUPER PREMIUM

one hour | 19

two hours | 33

three hours | 45

four hours | 57

VIP

one hour | 22

two hours | 38

three hours | 52

four hours | 66

BEER+WINE+SOFTDRINKS

one hour | 15

two hours | 25

three hours | 33

four hours | 41

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SIGNATURE DRINK STATIONS

up to 4 hours | minimum 100 drinks | 100 per bartender
priced per drink

BLOODY MARY BAR | 12

celery, carrot sticks, pearl onions, olives, hot peppers, hot sauce, horseradish, celery salt, cracked pepper, spicy + regular tomato juice, flavored vodkas

SHAKEN NOT STIRRED | 13

martini bar to include:

premium vodkas, traditional vermouth, pearl onions, olives

sour apple cosmo

dirty martini

BLUE BAR | 12

blue hawaiian: coconut rum, vodka, pineapple, blue curacao

blue whale: vodka, lemonade, blue curacao

MOJITO MADNESS | 12

traditional cuban mojito; original bacardi rum, fresh mint leaves, sugar

pomegranate + watermelon mojitos: fresh fruit, flavored rum

CORDIALS | 12

amaretto disaronno, bailey's irish cream, chambord, frangelico, grand marnier, kahlua, romana sambuca

PUNCH BY THE GALLON

non-alcoholic fruit punch or lemonade | 35

red, peach or white sangria | 100

champagne punch | 95

autumn spiced cider | 90

warm mulled wine | 85

all prices are subject to a 23% service charge & applicable florida state sales tax