



CATERING BY:



DOUBLETREE
BY HILTON™

OCEAN POINT RESORT & SPA
NORTH MIAMI BEACH

17375 Collins Avenue
Sunny Isles Beach, FL 33160
786.528.2580/2583 events@oceanpointresort.com
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Breakfast Buffet

Continental Breakfast

Freshly Florida Orange and Grapefruit Juice
Assortment of Breakfast Bakeries and Pastries
Sweet Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated and Assorted Teas
\$16

Deluxe Continental Breakfast

Fresh Florida Orange, Grapefruit and Apple Juice
Assortment of Breakfast Bakeries and Pastries
Sweet Butter and Fruit Preserves
Fresh Bagels with Cream Cheese
Fruit Yogurts, Selected Cereals
Fresh Sliced Fruit and seasonal Berries
Freshly Brewed Coffee, Decaffeinated and Assorted Teas
\$20

DoubleTree Local Specialties

Fresh Florida Orange Juice, Grapefruit Juice and Apple Juice
Tropical Fruit Smoothies
Homemade Tropical Granola Parfaits
Guava and Cheese Pastelitos
Butter Croissants Stuffed with Ham, Egg, and Cheese
Freshly Brewed Coffee & Decaffeinated, Specialty Herbal Teas
\$24

All American Breakfast Buffet

(Require a Minimum of 30 Guests)

Fresh Florida Orange Juice and Grapefruit Juice
Apple Smoked Bacon, Sausage
Seasoned Potatoes
Fresh Scrambled Eggs
Dry Cereals, Granola and Assorted Yogurts
Chef's Selection of Breakfast Bakeries and Pastries
Freshly Baked Bagels with Plain Cream Cheese
Fresh Sliced Fruit and Berries
Fresh Brewed Coffee & Decaffeinated, Specialty Herbal Teas
\$28

Breakfast Buffet Continued & Brunch

DoubleTree Breakfast Buffet

(Require a Minimum of 30 guests)

Select (One Style of Egg)

Fresh Scrambled Eggs or Eggs Benedict

Breakfast Burritos with Salsa
Hash Browns or Roasted Potatoes,
Apple Smoked Bacon
Pork Sausage Links or Chicken Apple Sausages
Choice of Oatmeal or Grits
Assorted Cereals and Milk, Granola and Assorted Yogurts
Chef's Selection of Breakfast Bakeries and Pastries
Freshly Baked Bagels with Plain Cream Cheese
Fresh Sliced Fruit and Berries
Chilled Fruit Juices
Fresh Brewed Coffee & Decaffeinated, Specialty Herbal Teas
\$32

DoubleTree Brunch

(Require a Minimum of 30 guests)

Select One

Carved Honey Glazed Ham, Roasted Turkey, or Herb Breast of Chicken

Select (Two Displays)

Domestic Cheese Display, Fruit Display,
Crudite with Dips,
Smoked Salmon with traditional accompaniments
Antipasto Display

Select (One Style of Egg)

Fluffy Scrambled Eggs, Eggs Benedict
Breakfast Burritos with Salsa, Egg Frittata

Apple Smoked Bacon,
Pork Sausage Link or Chicken Apple Sausage
Chef's Selection of Fresh Vegetables

Select (One Starch)

Breakfast Potatoes, Roasted Red Potatoes, Rice Pilaf, or Mashed Potatoes

Breakfast Breads, Bagels and Pastries
Chilled Juices, Freshly Brewed House Blend Coffee
Regular and Decaffeinated and Herbal Teas
\$46

Breakfast Additions

Omelet Station and Eggs To Order

Our Chef will prepare "The Perfect Omelet" to order with your choice of the Following: Cheddar Jack Cheese, Mushrooms, Onions, Peppers, Tomato, Ham, Bacon and Sausage
\$9 per person

Carving Station "Churrasco"

Marinated and Grilled Skirt Steak and served with Argentine Chimichurri
\$12 per person

Waffle Station

Homemade Belgium Style Waffles with assorted Toppings
\$8 per person

French Toast

Homemade French Toast with assorted toppings
\$6 per person

Glazed Ham or Roasted Turkey

Virginia Country Ham with Dijon Mustard Glazed or
Whole Semi-Boneless Turkey Roast
Served with Mini Rolls and Herb Gravy
\$11 per person

Sliced Norwegian Smoked Salmon Display

With Capers, Diced Onions, Tomatoes, Cream Cheese with Mini Bagels
\$11 per person

*There is an \$85 Carver's Fee associated with all action stations
(One uniformed chef per fifty guests)*

Plated Breakfast

(Maximum of 50 persons for Hot Entrees)

All Plated Breakfast Accompanied by:

Florida Orange or Grapefruit Juice
Chef's Selection of Breakfast Bakeries
Fresh Brewed Coffee & Decaffeinated, Specialty Herbal Teas

Fresh Seasonal Fruit Platter

Sliced Seasonal Fruit and Berries
Banana Nut Bread, Honey,
Yogurt, Granola
\$14

Farm Fresh Scrambled Eggs

Choice Of: Crispy Smoked Bacon, Smoked Ham or Sausage,
Served With Potatoes O'Brian
\$16

Viva la France

French Toast made with Thick Slices of Brioche Served with Warm Maple Syrup,
Breakfast Sausage or Bacon Strips
\$17

Traditional Eggs Benedict

Toasted English Muffin, Grilled Canadian Bacon, Farm Fresh Poached Eggs,
Topped with Hollandaise Sauce
Served With Potatoes O'Brian
\$19

A la Carte Items

From the Bakery

Mini Pastries	\$25 per dozen
Butter Croissants	\$25 per dozen
Assorted Bagels	\$25 per dozen
Thick Sliced Banana Nut Bread	\$24 per dozen
Assorted Gourmet Cookies	\$24 per dozen
DoubleTree Cookie	\$30 per dozen
Homemade Chips and French Onion Dip	\$28 per pound
Pretzels	\$26 per pound
Mixed Nuts	\$28 per pound
Energy and Granola Bars	\$24 per dozen

Beverage Refreshments

Freshly Brewed Regular and Decaffeinated Coffee	\$42 per gallon
Freshly Squeezed Orange and Grapefruit Juice	\$28 per gallon
Fiji Artisan Water (500ml)	\$6 each
Perrier or San Pellegrino Sparkling Water	\$6 each
Mineral & Flavored Infused Water	\$4 each
Soft Drinks	\$3 each
Energy Drinks	\$5 each
Gatorade	\$6 each

Boxed Lunch

Choose a gourmet boxed lunch to take with you on your off-site adventures.

Choice of Sandwiches

Please choose three from the Following for Your Box lunch

Sliced Smoke Turkey with Swiss Cheese in a Wheat Tortilla

Tuna Salad in a Spinach Tortilla Wrap

Italian Hoagie made with thinly Sliced Salami, Ham, and Provolone with Vine Ripened Tomato, Mixed Greens, on a freshly Baked Hoagie Bread with Boursin Cheese Spread

Herb Marinated Chicken Breast, Provolone Cheese with a Pesto Spread on a Ciabatta Roll

Grilled Vegetables and Garden Greens tossed in Pesto in a Wheat Tortilla Wrap

Shaved Roast Beef on a French Baguette with a Horseradish Mayonnaise

Select 4 items from list

Potato Chips

Mini Bonbel Cheese

Whole Fresh Fruit

Pasta Salad

Potato Salad

Jell-o Cup

Pudding Cup

Granola Bar

Doubletree Chocolate Chip Cookie

Brownie

Bottled Water or Soft Drink

Condiments, Utensils, Napkins

\$22

Cold Plated Luncheons

*All Plated Lunch Selections are accompanied by
Choice of one: House Salad, Caesar Salad, or Mango Spinach DT Salad
Soup of the Day (Maximum of 50 people only)
Freshly Brewed Coffee, Decaffeinated, Hot and Iced Tea*

Turkey Croissant

Sliced Smoked Turkey Breast with Swiss Cheese, Leaf Lettuce, Vine Ripened Tomato, and Cranberry Aioli on a Flaky Butter Croissant
Accompanied with Homemade Roasted Potato Salad tossed in an Apple Cider Vinaigrette or with freshly made Potato Chips tossed in Parmesan and Parsley Flakes
\$21

Roast Beef Sandwich

Shaved Roast Beef, Leaf Lettuce, Vine Ripened Tomato, crispy Fried Onion Ring, Boursin Cheese spread on a Kaiser Bun
Accompanied with Homemade Roasted Potato Salad tossed in an Apple Cider Vinaigrette
\$22

Chicken Salad Wrap

Freshly made Tarragon Chicken Salad with Leaf Lettuce and Vine Ripened Tomato in a Wheat Tortilla and accompanied by Homemade Roasted Potato Salad tossed in an Apple Cider Vinaigrette or with freshly made Potato Chips tossed in Parmesan and Parsley Flakes
\$20

Italian Sub

Thinly Sliced Salami, Ham, and Provolone with Vine Ripened Tomato, Mixed Greens, with a Pesto Aioli on a freshly Baked Hoagie and Accompanied with Pasta Salad
\$21

Tuna Wrap

Rolled in a Spinach Tortilla with Leaf Lettuce and Vine Ripened Tomato with freshly made Potato Chips tossed in Parmesan and Parsley Flakes
\$20

*Dessert \$4 – Three Layer Chocolate Cake, New York Cheesecake, Key Lime Pie,
Deluxe Dessert \$6 – Decadent Chocolate Torte, Tiramisu, Mango Mousse Torte, Fruit Tart*

Hot Plated Lunch Entrees

*All Plated Selections are accompanied by Freshly Baked Rolls and Butter
Choice of one: House Salad, Caesar Salad, Mango Spinach DT Salad
or Soup of the Day (maximum of 50 people)
Freshly Brewed Coffee, Decaffeinated, Hot and Iced Tea*

Portabello Tower

Grilled Portabello, Tomato, Eggplant, and Zucchini, with slice of fresh Mozzarella drizzled with Balsamic Reduction
over a bed of Sautéed Spinach
\$20

Vegetarian Pasta

Penne Pasta tossed with Grilled Vegetables
In a Pesto Cream Sauce
\$19

Grilled Skirt Steak

Herb Roasted Red Bliss Potatoes, Sautéed
Asparagus, Chimichurri Sauce
\$28

Herb Seared Salmon

Herb Marinated Salmon Fillet over
Lemon Infused Jasmine Rice, steamed
Broccolini and Lemon Buerre Blanc Sauce
\$26

Pan Seared Chicken Breast

Herb Roasted Potatoes, Grilled Asparagus,
Roasted Garlic Demi Sauce
\$24

Chicken Marsala

Garlic Mashed Potatoes, Sautéed Broccolini, and Mushroom Marsala Sauce
\$26

Gorgonzola Crusted Seared Sirloin

Dijon Mashed Potatoes, Sautéed Broccolini, Rosemary Demi Sauce
\$26

Lemon Dill Broiled Bronzino

with Vegetable Rice Pilaf Sautéed Asparagus topped with a Tropical Fruit Salsa
\$26

*Dessert \$4 – Three Layer Chocolate Cake, New York Cheesecake, Key Lime Pie,
Deluxe Dessert \$6 – Decadent Chocolate Torte, Tiramisu, Mango Mousse Torte, Fruit Tart*

Hot Plated Dinner Entrees

*All Plated Selections are accompanied by Freshly Baked Rolls and Butter
Choice of one: House Salad, Caesar Salad, Mango Spinach DT Salad
or Soup of the Day (maximum of 50 people)
Freshly Brewed Coffee, Decaffeinated, Hot and Iced Tea*

Portabello Tower

Grilled Portabella, Tomato, Eggplant, and
Zucchini, with slice of fresh Mozzarella
drizzled with Balsamic Reduction
over a bed of Sautéed Spinach
\$20

Vegetarian Pasta

Penne Pasta tossed with Grilled Vegetables
In a Pesto Cream Sauce
\$19

Blackened Mahi Mahi Filet

Rice Pilaf, Sautéed Asparagus, and
Pineapple Ginger Buerre Blanc
\$42

Grilled Chicken Breast

Creamy Risotto, Sautéed Asparagus,
Rosemary Pan Jus Sauce
\$30

Grilled New York Strip

Herb Roasted Red Bliss Potatoes, Sautéed
Asparagus, Rosemary Demi Sauce
\$42

Pan Seared French Chicken Breast

Roasted Red Bliss Potatoes, Grilled
Asparagus and Sherry Demi Sauce
\$34

Duo Plate

4oz Filet with Cabernet Demi and 4oz
Grouper with Citrus Cutter served with
Garlic Mashed Potatoes and chef's choice
of vegetable
\$46

Chicken Roulade

Stuffed with Spinach, Dried Cranberries
and Boursin Cheese, Roasted Garlic Mash
Potatoes and Sautéed Broccoli
\$38

Pan Seared Grouper

Lemon Ginger Infused Rice, Steamed
Broccoli, Tropical Fruit Salsa and Citrus
Buerre Blanc
\$40

Roasted Prime Rib

Creamy Dijon Mashed Potatoes, Sautéed
Broccoli, Pan Au Jus and Horseradish
Sauce
\$48

Pan Seared Filet Mignon

Boursin Cheese infused Mashed Potatoes,
Grilled Asparagus and finished with a Red
Wine Reduction
\$52

*Dessert \$4 – Three Layer Chocolate Cake, New York Cheesecake, Key Lime Pie,
Deluxe Dessert \$6 – Decadent Chocolate Torte, Tiramisu, Mango Mousse Torte, Fruit Tart*

Snack Breaks and Refreshers

Mid Morning Refresher

Freshly Brewed Regular and
Decaffeinated Coffees
Selection of Herbal and Regular Teas
Served With a Selection of Sliced Fresh
Seasonal Fruits
\$10

At the Ball Park

Hot Dogs in a Blanket
Warm Soft Pretzels with Mustard,
Mixed nuts
Popcorn
Assorted Soft Drinks
Freshly Brewed Coffee,
Decaffeinated and Tea
\$14

Sweet Tooth

Warm DoubleTree Cookies
Brownies
Assorted Candy Bars
Mini Milk Cartons
Freshly Brewed Coffee,
Decaffeinated and Tea
\$12

Chocolate Time

Chocolate covered Pretzels
Chocolate Chip Cookies and Brownies
Chocolate dipped biscotti
Mini chocolate tortes
Chocolate dipped strawberries
\$14

Tropical Break

Fruit Skewers
Whole Fruit
Banana Walnut Bread,
Plantain Chips with Fruit Salsa
Key Lime Tarts
Lemonade Fountain
Freshly Brewed Coffee and Decaffeinated,
Specialty Teas and Juices
\$16

Power Break

Energy Drinks and Energy Bars & Multi-grain
Bars Fruit Smoothies
Whole Fresh Fruits
Granola Parfaits
Individual Crudités with Low Fat Dressing
Juices
\$14

Afternoon Break

Freshly Brewed Regular and
Decaffeinated Coffees
Selection of Herbal and Regular Teas
Assorted Cookies & Brownies
Soft Drinks
\$13

Fiesta Time

Multi Colored Corn Tortilla Chips with
Salsa, Guacamole, Mini Cheese
Quesadillas with Sour Cream
Assorted Soft Drinks
Freshly Brewed Coffee,
Decaffeinated and Tea
\$12

Luncheon Buffets

(Require a Minimum of 30 guests)

Deli Buffet

Assorted Sliced Breads & Rolls,
Chef's Soup of the Day,

Wild Coastal Greens with Cucumber, Julienne Carrots, Plum Tomato, Red Onions,
Croutons, Shredded Cheese and assorted dressings
Homemade Roasted Potato Salad,
Lettuce, Tomato and Onions, Potato Chips,
Tuna Salad, Chicken Salad, Salami, Smoked Turkey,
Ham and Roast Beef,
Cheddar, American, and Swiss cheese,
Mayonnaise and Dijon Mustard
Assorted Cookies & Brownies,
Coffee, Tea and Assorted Sodas
\$34

Roman Buffet

Fresh Baked Focaccia, Garlic Bread,
Chef's Choice of Soup
Caesar Salad, Mozzarella and Tomato Salad,
And Antipasto display

Select (Two Entrees)

Seared Chicken Breast in a Piccata Sauce
Grilled Chicken Breast with a Mushroom Marsala Sauce
Italian Style Sausage and Peppers
Balsamic and Herb Grilled Flank Steak
Beef Brichole
Bronzino with pesto cream sauce
Pan seared Tilapia in a Lemon Caper Sauce

Sauteed Mixed Vegetables
Chef Pasta du Jour

Select (One Starch)

Tortellini Pasta Tossed in a Pesto Cream Sauce, Penne Pomodoro, Penne Al a Vodka,
Herb Roasted Potatoes, or Chef crafted Risotto

Tiramisu and Cannoli
Coffee, Tea and Assorted Sodas
Two Entrees \$44

Buffets Continued

(Requires a Minimum of 30 guests)

Working Buffet

Assorted Pre-Made Sandwich Platters

(Choose three Sandwiches)

Ham & Cheddar Cheese, Lettuce, Tomato, and

Honey Dijon on a Kaiser

Tuna Salad Wrap

Turkey & Swiss, lettuce, tomato, cranberry aioli on Croissant

Chicken Salad Wrap

Italian Style Hoagie Roast Beef, crispy onions, lettuce, tomato,

Boursin cheese spread, on Ciabatta

BLT (Bacon, Lettuce, Tomato) on Herb Focaccia

Grilled Vegetables Wrap

Homemade Potato Salad,

Assorted Cookies & Brownies

Coffee, Tea and Assorted Sodas

\$32

Dinner Buffets

(Require a Minimum of 30 guests)

Biscayne Bay Buffet

Freshly baked Rolls and Butter

Select (two salads)

Mixed Garden Greens with cucumber, julienne carrots, plum tomatoes, red onions, croutons, and shredded cheese with dressings
Caesar Salad with Parmesan Croutons and Caesar Dressing
Waldorf Salad, Seafood Medley Salad, Roasted Potato Salad

Select (three entrees)

Citrus Marinated Chicken Breast with Pan Jus
Herb Roasted Chicken with a Sherry Wine sauce
Blackened Mahi Mahi with Mango Salsa
Grilled Salmon with a Lemon Cilantro Buerre Blanc
Sirloin Steak with a Red Wine Demi
Char-Grilled Skirt Steak with Jack Daniel's Peppercorn Demi
Roasted Pork Loin with Mojo Criollo Sauce

Select (One Starch and Vegetable)

Rice Pilaf, Dijon Garlic Mash Potato, Herb Roasted Potato, Lemon Butter Tossed Penne Pasta, Oven Roasted Mixed Vegetables, Steamed Broccolini and Baby Carrots

Key Lime Pie, Coconut Cake, and Chocolate Cake
Coffee, Tea and Assorted Sodas
Three Entrees \$45

Buffets Continued

(Require a Minimum of 30 guests)

Beachside BBQ

Select (Two Salads)

Mixed Coastal Greens with appropriate condiments and dressings

Potato Salad

Cole Slaw

Macaroni Salad

Fruit Salad

Select (Two Side dishes)

Baked Beans

Macaroni & Cheese

Southern Style Green Beans

Corn on the Cob

Baked Potato with assorted Toppings

Mashed Potatoes and Gravy

Select (Three Entrees)

Bourbon BBQ Pulled Pork

Southern Fried Chicken

Grilled Chicken Breast

Pineapple BBQ Chicken Quarters

Grilled Jumbo Beef Hotdogs

Grilled Angus Burgers

Kaiser Buns, Hot dog Buns, and Biscuits (based on entrée selections)

Assorted Cookies, Brownies, and Sliced Watermelon

Coffee, Tea, and Assorted Sodas

Three Entrees \$49

Add BBQ Baby Back Ribs for \$8

Add Grilled sliced Skirt Steak \$6

Buffets Continued

(Require a Minimum of 30 guests)

Caribbean Buffet

Sweet Corn Bread and Baked Rolls

Select (Two Salads)

Mixed Green Salad Tossed with Mango Vinaigrette

Marinated Tomato Cucumber and Onion Salad

Island Seafood Medley Salad

Ceviche

Tropical Fruit Salad

Select (Two Side Dishes)

Rice and Peas

Coconut Rice

Fried or Boiled Yucca

Sweet Plantains

Select (Three Entrees)

Conch Fritters with Remoulade Sauce

Oven Roasted Jerk Chicken with Pineapple Salsa

Chicken Escabeche

Seared Salmon with a Lime Rum Glaze

Mahi Mahi with Coconut Rum Sauce

Roasted Pork Loin with a Citrus Herb Sauce

Churrasco Steak with Chimichurri

Traditional Paella

Flan, Rum Cake, and Mango Mousse

Coffee, Tea and assorted Sodas

Three Entrees \$53

Reception Display Stations

Mediterranean Display

Hummus, Baba Ganouch, Olive Tapanade
With Flat Breads and Pita Breads
\$8 per person

Domestic Cheese Board

Cubed Cheddar, Pepperjack, and Swiss
With Fruit and Berries
Flat Bread, Assorted Crackers
\$10 per person

International Style Cheese Display

Gorgonzola, Brie, Gouda, Havarti,
Boursin and Swiss with Fruit and Berries
Flat Breads, Assorted Crackers
\$12 per person

Tropical Fresh Fruits & Berries

Fresh Seasonal Fruits and Berries
Served with Fruit yogurt
\$6 per person

Antipasto

Assorted Grilled Vegetables, Selection of Gourmet Meats &
Cheeses, Olives and Pepperoncini
\$9 per person

Smoked Fish

Assorted Smoked Salmon and White Fish
Assorted Breads and Bagels, Capers, Onions, and Sour Cream
\$14 per person

Shrimp Cocktail

Gulf Shrimp (price based on 4 per person)
Accompanied With Caribbean Cocktail Sauce
Florida Mustard Sauce & Sliced Lemons
\$16 per person

Fondue Station

Melted Chocolate served with Strawberries Pound Cake, Biscotti, Pretzels
Marshmallow and Blondies
\$13 per person

Hors D' oeuvres

All Hors D'oeuvres Served Butler or Buffet Style.

Chicken Sate and a Light Peanut Sauce

\$250 per 100 Pieces

Mini Beef Wellington

\$300 per 100 Pieces

Vegetable Spring Roll

\$200 per 100 Pieces

Coconut Shrimp

\$300 per 100 Pieces

Bacon Wrapped Scallops

\$225 per 100 Pieces

Mini Crab Cakes

\$300 per 100 Pieces

Assorted Miniature Quiche

\$200 per 100 Pieces

Ham Croquettes or Papas Rellanas

\$250 per 100 Pieces

Tequitos

\$200 per 100 Pieces

Hot and Spicy Chicken Wings

\$250 per 100 Pieces

Gulf Shrimp Cocktail

\$4.75 per piece

Fig and Goat Cheese with Balsamic Reduction

\$200 per 100 Pieces

Spinach Triangle Aged Parmesan Cheese

\$250 per 100 Pieces

Swedish or BBQ Meatballs

\$200 per 100 Pieces

Crab Rangoon

\$225 per 100 Pieces

Pork, Chicken, or Vegetable Potsticker

Steamed or Fried

\$200 per 100 Pieces

Mini Beef & Chicken Empanadas

\$200 per 100 Pieces

Franks in the Blanket

Kosher mini Franks wrap in Puff Pastry

\$175 per 100 Pieces

Stuffed Mushroom Cap

Mushroom cap stuffed with spinach

\$200 per 100 Pieces

Tomato Basil Bruschetta

\$250 per 100 Pieces

Chicken Quesadilla

\$225 per 100 Pieces

Sushi

Assorted Rolls

\$3.75 per Piece

Sashimi

Assorted Thin Sliced Fish

\$4.00 per Piece

Cucumber Slice with Smoked Salmon Mousse

\$225 per 100 Pieces

Reception Action Stations

Carving Station

Lamb Chops, Mint Apple Chutney -Serves 35	\$325
Orange Honey Glaze Ham, Creole Mustard - Serves 45	\$275
Prime Rib, Horseradish Cream Au Jus- Serves 30	\$375
Whole Roasted Turkey, Cranberry Sauce Pesto Aioli, Natural Jus - Serves 40	\$250
Roasted Beef Tenderloin, Pan Au Jus Sauce & Dijonaise - Serves 20	\$375
Plain or Jerk Roasted Pork Loin, Dijon Mustard or Cilantro Cream - Serves 30	\$250
Whole Roasted or Grilled Gulf Fish, Lemon Garlic Aioli - Serves 40	\$240

Pasta Station

(Choice of Two Pastas and Two Sauces)
Tortellini, Penne, or Spaghetti
Served With Marinara, Flavored Pesto Cream or Ala Vodka
With Garlic Bread
\$10

Caesar Salad Station

Fresh Romaine Lettuce Tossed in Choice of Caesar Dressing, Mango Caesar Dressing
or Greek Style Vinaigrette
Spicy Herbed Croutons, Banana Nut Croutons, or Garlic Croutons
And Aged Parmesan Cheese
\$8

Chef's Fee \$ 85 (One Uniformed Chef per every 50 Guest)

Banquet Beverage Information

Gold Brands Open Bar

*Grey Goose, Bombay Sapphire, Bacardi Gold, Johnnie Walker Black Scotch, Knob Creek, Crown Royal Blend,
and Sauza Hornitos Reposado*

Silver Brands Open Bar

Absolut, Beefeater, Bacardi Silver, Dewar's, Jack Daniels, Canadian Club, and Jose Cuervo Gold

Bronze Brands Open Bar

Fris, Bellow's Gin, Cruzan, J&B. Jim Beam, Seagram 7 and Don Ramon Tequila

**All Banquet Open Bars Include Mixed Liquor Drinks,
Cabernet & Chardonnay House Wine, Imported & Domestic Beers, Bottled Waters, Assorted Juices & Soft Drinks*

Hosted Bar on A Consumption Basis/ Cash Bar Prices

(Price includes 9% tax, gratuities not included- Minimum consumption of \$500 required)

<i>Bronze Brand Cocktails</i>	<i>\$6.00</i>	<i>Wine Tier I</i>	<i>\$7.00</i>
<i>Silver Brand Cocktails</i>	<i>\$8.00</i>	<i>Wine Tier II</i>	<i>\$8.00</i>
<i>Gold Brand Cocktails</i>	<i>\$10.00</i>	<i>Bottled Water</i>	<i>\$3.00</i>
<i>Domestic Beer</i>	<i>\$4.00</i>	<i>Assorted Sodas</i>	<i>\$3.00</i>
<i>Imported Beer</i>	<i>\$5.00</i>	<i>Assorted Juices</i>	<i>\$3.00</i>

Hosted Bar on an Hourly Basis

<i>Hourly</i>	<i>1 Hr</i>	<i>2 Hr</i>	<i>3 Hr</i>	<i>4 Hr</i>
<i>Wine/Beer/Sodas</i>	<i>\$17</i>	<i>\$24</i>	<i>\$29</i>	<i>\$34</i>
<i>Bronze</i>	<i>\$20</i>	<i>\$26</i>	<i>\$34</i>	<i>\$39</i>
<i>Silver</i>	<i>\$23</i>	<i>\$29</i>	<i>\$37</i>	<i>\$42</i>
<i>Gold</i>	<i>\$26</i>	<i>\$32</i>	<i>\$40</i>	<i>\$45</i>

**One Bar / One Bartender per 100 Guests
All Bars subject to a Bartender Fee of \$85 per Bartender For Up To 3 Hours
\$100 per Bartender for a 4-Hour Bar
\$25 Each Additional Hour*

Cocktail Party Packages

The Veranda Party

2 Hours Bronze Level Open Bar

Bronze Level Liquors,
House Red and White
Wines, Imported and
Domestic Beer, Sodas,
and Juices.

Butler Passed Hors d' Oeuvres*

(Choice of 3 selections)

Beef or Chicken Skewer
Assorted Empanadas
Coconut Crusted Shrimp
Conch Fritters
Vegetarian Spring Rolls

Imported and Domestic Cheese Display

An artfully displayed
assortment of Imported and Domestic Cheeses,
Pita Wedges, and Focaccia Bread with fresh
Tropical Fruits.

\$40.00++

A Nautical Night

2 Hours Bronze Level Open Bar

Bronze Level Liquors,
House Red and White
Wines, Imported and
Domestic Beer, Sodas,
and Juices.

Butler Passed Hors d' Oeuvres*

(Choice of 5 selections)

Mini Beef Wellington, Chicken Sate, Assorted Empanadas, Conch Fritters, Stuffed Belgian Endive,
Grilled Zucchini with Goat Cheese on Crostini, Brie Flowers (Choice of Pear or Raspberry)
Vegetarian Spring Rolls

Shrimp Cocktail Display

Artfully displayed fresh Jumbo Shrimp (3-4 pieces per person) with traditional Cocktail Sauce and
Lemon Wedges.

\$48.00++

** Hors d'oeuvres are based on 6-8 pieces per guest and will be served for 1-½ hours*