



# ***Rehearsal Dinner***

## ***Private Dinner***

***Ask about our Full Service Banquet Menus***

***Or***

***Mangos Friday Night Beach Barbeque Buffet***  
***Served 6:00pm – 9:00pm March – October***

***Tossed Salad with Assorted Condiments and Choice of Dressing***

***Two Chef's Choice Salad***

***Peel & Eat Shrimp***

***Mussels on the Half Shell***

***Sirloin Steak Grilled to Order***

***Chef's Choice Chicken Entrée***

***Chef's Choice Fish or Pork Entrée***

***Chef's Fresh Vegetable***

***Mashed Potatoes***

***Rolls and Butter***

***Assorted Soda, Iced Tea & Coffee***

***Chef's Selection of Desserts***

***\$36.95 per person***  
***(Menu may vary)***

***ADD: Two hour Beer & Wine host Bar \$22.00 per person***

***(Room Rental and Set up Fee for private area)***

## “HOST BAR”

### DRINK PRICE

<i>Domestic ~ Budweiser, Michelob, Bud/Coors/Miller/Michelob Light/ O’Douls’s</i>	\$ 5.50
<i>Imported ~ Heineken, Corona and Beck’s</i>	\$ 6.00
<i>House Wine by the Glass (Coastal Vines, California)</i>	\$ 6.50
<i>Call Brands ~ Bacardi, Smirnoff, Beefeaters, Dewar’s, Jack Daniels, Seagram’s 7, Cuervo</i>	\$ 6.00
<i>Premium Brands ~ Naked Turtle, Absolute, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800</i>	\$ 7.00
<i>Assorted Sodas &amp; Juices</i>	\$ 2.50
<i>Saratoga Springs Mineral Water</i>	\$ 3.00

### KEG BEER

<i>Domestic Beer: Bud, Bud Light, Coors Light, Miller Lite (15.5 gal. approximately 150 – 12oz pours)</i>	\$295.00
<i>(7 gal. approximately 75 – 12oz pours)</i>	\$200.00
<i>Import &amp; Microbrew Beer: Corona Light, Heineken (15.5 gal)</i>	\$350.00

### LOCAL CRAFT BEER (5.1 Gallon Tank)

<i>J Dub’s Poolside Kolsh Ale (Sarasota Brewing Co.)</i>	\$245.00
<i>Jai Alai (Cigar City Brewing Co. Tampa)</i>	\$245.00
<i>St. Pete Orange Wheat (St. Pete Brewing Co.)</i>	\$245.00
<i>Reef Donkey American Pale Ale (Tampa Bay Brewing Co.)</i>	\$245.00
<i>Three Daughters Beach Blond Ale (St. Pete Brewing Co.)</i>	\$245.00
<i>Pair O’ Dice (Pair O’ Dice Brewing Co. Clearwater, FL)</i>	\$245.00
<i>Hard Cider (Cigar City Brewing Co., Tampa)</i>	\$245.00
<i>Copper Tale Free Dive Wheat (Tampa Bay Brewing Co.)</i>	\$245.00

<i>Fat Tire New Belgium Amber (new Belgium Brewing Co. Colorado)</i>	\$245.00 – 5.1 Gal.
	\$350.00 – 15.5 Gal.

### SANGRIAS & PUNCH

<i>Wedding Sangria (Red or White)</i>	\$55.00 per gallon
<i>Tropical Mai Tai Rum Punch</i>	\$85.00 per gallon
<i>Absolutely Sparkling Lemonade</i>	\$80.00 per gallon
<i>Non Alcoholic Tropical Fruit Punch</i>	\$45.00 per gallon

*Beverage Station: Assorted Soda, Iced Tea or Lemonade, Coffee, Bottled Water (4 hours) \$8.95 per person*

### HOURLY HOST BAR

<i>Beer, Wine And Soda</i>	<i>1st Hour- \$13.75, Additional Hours \$8.25 Each</i>
<i>Beer, Wine, Call Brand Liquor &amp; Soda</i>	<i>1<sup>st</sup> Hour - \$15.00, Additional Hours \$9.00 Each</i>
<i>Beer, Wine, Premium Brand Liquor &amp; Soda</i>	<i>1<sup>st</sup> Hour - \$18.75, Additional Hours \$11.25 Each</i>

*\*Resort reserves the right to substitute brands*

## “WINE LIST”

	<u>House Wine:</u>	
<i>Chardonnay, Merlot, Cabernet Sauvignon (Coastal Vines, California)</i>		\$ 27.00
	<u>Pinto Grigio:</u>	
<i>Pighin, Italy</i>		\$ 31.00
<i>Fontana Candida, Italy</i>		\$29.00
	<u>Chardonnay:</u>	
<i>J. Lohr “Riverstone”, California</i>		\$ 33.00
<i>Milbrant, Washington</i>		\$33.00
<i>Wolf Blass “Gold Label” Adelaide Hills, Australia</i>		\$35.00
<i>Clos Du Bois, California</i>		\$35.00
	<u>White Zinfandel:</u>	
<i>Kenwood, California</i>		\$25.00
	<u>Riesling:</u>	
<i>J. Lohr, California</i>		\$29.00
	<u>Sauvignon Blanc:</u>	
<i>Clifford Bay, New Zealand</i>		\$31.00
	<u>Moscato:</u>	
<i>Rex Goliath, California</i>		\$21.00
	<u>Merlot:</u>	
<i>Coastal Vines, California</i>		\$27.00
<i>Concannon, California</i>		\$29.00
	<u>Malbec:</u>	
<i>Concha Y Toro “Xplorador”, Chile</i>		\$25.00
<i>Salentein, Argentina</i>		\$35.00
	<u>Cabernet Sauvignon:</u>	
<i>Coastal Vines, California</i>		\$27.00
<i>Milbrant, Washington</i>		\$34.00
	<u>Beaujolais-Villages :</u>	
<i>Louis Jadot, France</i>		\$29.00
<i>Pinot Noir, Castle Rock, California</i>		\$29.00
	<u>Champagne &amp; Sparkling Wines:</u>	
<i>Coastal Vines Brut, California</i>		\$ 27.00
<i>Candoni Prosecco, “Sweet Sparkling”, Italy</i>		\$31.00
<i>Korbel, Brut, California</i>		\$31.00
<i>Piper-Heidsieck, Brut, Champagne, France</i>		\$60.00
<i>Moet &amp; Chandon “White Star”, Extra Dry, Champagne, France</i>		\$85.00
<i>Dom Perignon, Brut, Champagne, France</i>		Market Price

*Prices Include State of Florida Alcohol Surcharge*



## **“CASH BAR”**

### **DRINK PRICE**

<i>Domestic ~ Budweiser, Michelob, Bud/Coors/Miller/Michelob Light</i>	<b>\$ 6.00</b>
<i>Imported ~ Heineken and Beck's</i>	<b>\$ 6.50</b>
<i>Non-Alcoholic ~ O'Doul's</i>	<b>\$ 6.00</b>
<i>House Wine by the Glass (Coastal Vines, California)</i>	<b>\$ 7.00</b>
<i>Call Brands ~ Bacardi, Absolute, Beefeaters, Dewar's, Jack Daniels, Seagram's 7, Cuervo</i>	<b>\$ 6.50</b>
<i>Premium Brands ~ Naked Turtle, Stolichnaya, Tanqueray, Chivas, Makers Mark, Crown Royal, 1800</i>	<b>\$ 7.50</b>
<i>Sodas – Assortiment</i>	<b>\$ 2.75</b>
<i>Juices</i>	<b>\$ 2.75</b>
<i>Mineral Water</i>	<b>\$ 3.25</b>

*Bartender fee \$50.00 per hour*

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*Prices Include State of Florida Alcohol Surcharge and Sales Tax*