

15th St. FISHERIES



GROUP DINING PLANNER PACKET

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1900 SE 15th Street at Lauderdale Marina ~ GoFisheries.com ~ 954-763-2777



PRIVATE WATERFRONT DINING

We invite you and your guests to visit 15th Street Fisheries for the freshest seafood and a fantastic waterfront experience in an authentic Fort Lauderdale marina. The Fisheries is situated inside the city's most famous nautical landmark, Lauderdale Marina, and provides a superior complement of fine food and fun along the waterway near the giant 17th Street bridge and Port Everglades inlet to the Atlantic Ocean.

15th Street Fisheries is recipient of numerous awards, including ten recent wins in Sun-Sentinel's 2015 "Best of South Florida" readers choice competition with the top awards for *Best Waterfront Restaurant*, *Best Seafood Restaurant*, *Best Place to Impress Guests*, *Best Place to Take Your Parents*, *Best Outdoor Dining* and *Most Romantic Restaurant*.

Dine here with your guests above the docks of the marina where a daily parade of yachts keeps the vistas fresh. Inspiring panoramas will surround you while providing the most spectacular views of the Intracoastal Waterway to be found anywhere in South Florida. Add in the charmingly authentic old South Florida boathouse atmosphere, the attentive friendly service of our expert staff, the ultimate in fresh seafood and other meticulously prepared specialties; and you're set for a most memorable occasion on the beautiful waterfront.

Amenities which make our restaurant ideal to host an event:

- Panoramic Views of the Intracoastal Waterway in each room
- Complimentary Dockage of your boat when hosting an event
- Complimentary Valet Parking for all your guests' vehicles
- Live Entertainment of many styles available
- WiFi access in all our public and private rooms
- Audio/Visual Capabilities on demand
- Complimentary Room Use - No Fees
- Tarpon Feeding Attraction on the docks of the marina
- Central Location near all major highways in South Florida
- Water-Taxi stop for easy dockside arrivals and departures

We invite you to discover all the exciting choices which await you in planning your event at our restaurant. Please review the pages of this party information packet, then schedule a date for your complimentary consultation. We look forward to putting together the ultimate waterfront experience for you and your guests.

Dante Deritis, Director of Events





THE MARINA MENU

Includes Non-Alcoholic Beverages, Complimentary Valet, Boat Dockage and Great Water Views!

~ HOMEMADE BREAD SERVICE ~

Jalapeño Skippers, Rum Raisin, Ciabatta and Multigrain Breads

~ SALAD COURSE ~

GUESTS' SELECTION OF

Caesar Salad

Romaine Hearts, Sun Dried Tomato, Parmesan Cheese and Homemade Garlic Croutons

Fisheries Salad

Romaine Lettuce, Wild Florida Rock Shrimp, Applewood Smoked Bacon, Sliced Almonds, Fresh Strawberries and Papaya Chutney Dressing

~ ENTRÉE COURSE ~

GUESTS' SELECTION OF

10 oz. New York Strip Steak

Red Wine Demi Glace, Chorizo and Cheddar Mashed Potatoes and Asparagus

Mahi Mahi

Fingerling Potatoes, Broccolini, Brandy Blackened Cream

Grilled Chicken Breast

Asparagus, Garlic Mashed Potatoes, Oven-Dried Tomatoes, Pesto Cream Sauce with Sweet Baby Peppers

~ DESSERT COURSE ~

GUESTS' SELECTION OF

Key Lime Pie

Chantilly Cream, Pineapple Salsa, Seasonal Berry Coulis

Triple Chocolate Brownie

Chocolate and Caramel Sauce, Mixed Berries

\$49.95 per person

All prices are exclusive of a 20% service charge and 6% sales tax.



THE PORT MENU

Includes Non-Alcoholic Beverages, Complimentary Valet, Boat Dockage and Great Water Views!

~ HOMEMADE BREAD SERVICE ~

Jalapeño Skippers, Rum Raisin, Ciabatta and Multigrain Breads

~ SALAD COURSE ~

GUESTS' SELECTION OF

Caesar Salad

Romaine Hearts, Sun Dried Tomato, House Croutons, Parmesan Cheese

Fisheries Salad

Romaine Lettuce, Wild Florida Rock Shrimp, Applewood Smoked Bacon, Sliced Almonds,
Fresh Strawberries and Papaya Chutney Dressing

~ APPETIZER COURSE ~

GUESTS' SELECTION OF

Crab Cake

Wild Blue Crab, Scallions, Double Mustard Cream

Coconut Shrimp

Tropical Coleslaw and a Sweet Chili Sauce

~ ENTRÉE COURSE ~

GUESTS' SELECTION OF

10 oz. New York Strip Steak

Red Wine Demi Glace, Chorizo and Cheddar Mashed Potatoes and Asparagus

Mahi Mahi

Fingerling Potatoes, Broccolini, Brandy Blackened Cream

Grilled Chicken Breast

Asparagus, Garlic Mashed Potatoes, Oven-Dried Tomatoes, Pesto Cream Sauce with Sweet Baby Peppers

~ DESSERT COURSE ~

GUESTS' SELECTION OF

Key Lime Pie

Chantilly Cream, Pineapple Salsa, Seasonal Berry Coulis

Triple Chocolate Brownie

Chocolate and Caramel Sauce, Mixed Berries

\$59.95 per person

All prices are exclusive of a 20% service charge and 6% sales tax.



THE INLET MENU

Includes Non-Alcoholic Beverages, Complimentary Valet, Boat Dockage and Great Water Views!

~ HOMEMADE BREAD SERVICE ~

Jalapeño Skippers, Rum Raisin, Ciabatta and Multigrain Breads

~ SALAD COURSE ~

GUESTS' SELECTION OF

Caesar Salad

Romaine Hearts, Sun Dried Tomato, House Croutons, Parmesan Cheese

Fisheries Salad

Romaine Lettuce, Wild Florida Rock Shrimp, Applewood Smoked Bacon, Sliced Almonds,
Fresh Strawberries and Papaya Chutney Dressing

~ APPETIZER COURSE ~

GUESTS' SELECTION OF

Crab Cake

Wild Blue Crab, Scallions, Double Mustard Cream

Coconut Shrimp

Tropical Coleslaw and a Sweet Chili Sauce

~ ENTRÉE COURSE ~

GUESTS' SELECTION OF

8 oz. Lobster Tail

Fingerling Potatoes, Broccolini, Brandy Blackened Cream

Pan Roasted Grouper

Fingerling Potatoes, Broccolini, Sweet Pesto Cream Sauce

10 oz. New York Strip Steak

Chorizo and Cheddar Mashed Potatoes, Grilled Asparagus, Red Wine Demi Glace

~ DESSERT COURSE ~

GUESTS' SELECTION OF

Key Lime Pie

Chantilly Cream, Pineapple Salsa, Seasonal Berry Coulis

Triple Chocolate Brownie

Chocolate and Caramel Sauce, Mixed Berries

\$69.95 per person

All prices are exclusive of a 20% service charge and 6% sales tax.



LUNCHEON MENU

Includes Non-Alcoholic Beverages, Complimentary Valet, Boat Dockage and Great Water Views!

Served Upstairs ~ 11:30am - 2:00pm

~ ENTRÉE ~

GUESTS' SELECTION OF

Chicken or Mahi Mahi Caesar Salad

Caesar Dressing, Romaine Hearts, Sundried Tomatoes, Homemade Garlic Croutons

Chicken or Mahi Mahi Raspberry Mixed Greens Salad

Mixed Greens, Fresh Raspberries, Goat Cheese, Candied Pecans and Raspberry Vinaigrette

Skirt Steak & Frites

Black Angus Skirt Steak, House Made Fries, Sauteed Spinach, Demi Glace

House Made 8oz Burger

Chuck & Brisket Mix, Brioche Bun, Lettuce, Tomato, Onion,
American Cheese and House Made Fries

~ DESSERT ~

GUESTS' SELECTION OF

Key Lime Pie

Chantilly Cream, Pineapple Salsa, Seasonal Berry Coulis

Triple Chocolate Brownie

Chocolate and Caramel Sauce, Mixed Berries

\$27.99 per person

All prices are exclusive of a 20% service charge and 6% sales tax. There is a \$750 food and beverage minimum for lunch.



RECEPTION MENU

PLATTERS

Smoked Fish Dip Served with Sesame Crackers and Vegetable Crudites (Serves 20) - \$40.00++

Vegetables Crudites Served with Blue Cheese Dressing (Serves 20) - \$35.00++

Fried Calamari Rings Served with Cocktail Sauce (Serves 20) - \$50.00++

Bahamian Conch Fritters Served with Creole Tartar (Serves 20) - \$55.00++

Buffalo Chicken Wings Served with Hot Sauce and Blue Cheese (40 pieces) - \$60.00++

Domestic Cheese Platter Served with Crackers, Fruit and Jelly (Serves up to 50) - \$150.00++

Domestic Cheese Platter Served with Crackers, Fruit and Jelly (Serves up to 100) - \$300.00++

HORS D'OEUVRES

Fried Artichoke Hearts Stuffed with Cheese & Sweet Basil Tomato Jam - \$2.75++ per piece

Steamed Vegetable Spring Rolls with Pineapple & Orange Sweet Chili Sauce - \$2.50++ per piece

Vegetable Antipasto Skewer - \$2.25++ per piece

Mini Crab Cakes with a Double Mustard Sauce - \$3.50++ per piece

Shrimp Cocktail with Smoked Tomato Cocktail Sauce - \$2.75++ per piece

Coconut Shrimp with a Sweet and Spicy Pineapple Sauce - \$2.75++ per piece

Lamb Empanadas with a Chimichurri Sauce - \$2.50++ per piece

Mini Meatballs with a Demi Glaze - \$2.00++ per piece

Mojo Chicken Satay - \$2.25++ per piece

Keylime Mini Bars - \$2.50++ per piece

Ghirardelli Triple Chocolate Brownie Squares - \$2.50++ per piece

Prices do not include 20% gratuity or 6% sales tax.



BAR PACKAGES

~ Consumption Bar Package ~

Allows your guests to order beverages of their choice. Each beverage ordered will be added to the bill and charged at the end of the event.

~ Select Beer & Wine Package ~

2 hours - \$20/person | additional hours - \$7/person

Beer

Yuengling, Stella Artois, Coors Light, Budweiser, Bud Light, Miller Lite, House Wines

House Wines

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

~ Premium Beer & Wine Package ~

2 hours - \$25/person | additional hours - \$9/person

Beer

Local & National Craft Beer, Stella Artois, Heineken, Heineken Light, Corona, Corona Light, Red Stripe, Guinness Draught, Sam Adams Boston Lager, Yuengling, Miller Lite, Blue Moon, Coors Light, Budweiser, Bud Light, Michelob Ultra, O'douls

Wine

Meiomi Pinot Noir, Barone Fini Pinot Grigio, Whitehaven Sauvignon Blanc, Kendall Jackson Chardonnay, Cartilidge & Browne Cabernet, Trig Point Merlot

~ Select Bar Package ~

2 hours - \$29/person | additional hours - \$7/person

Beer & Wine from Select Beer & Wine Package

Spirits

Smirnoff Vodka, Bombay Dry Gin, Jim Beam Bourbon, Johnnie Walker Red Label, Captain Morgan Rums, Jose Cuervo Gold Tequila

~ Premium Bar Package ~

2 hours - \$34/person | additional hours \$9/person

Beer & Wine from Premium Beer & Wine Package

Spirits

Belvedere Vodka, Beefeater Gin, Bulliet Bourbon, Glenfiddich Single Malt (12 yr), Bacardi Superior Rum, Jose Cuervo 1800 Tequila

~ Champagne/Sparkling Wine Toast ~

Select - \$7/person
House Sparkling Wine

Premium - \$10/person
Chandon, Brut, California, NV

Ultra-Premium - \$14/person
Moët & Chandon, Impérial, Extra Dry, Épernay, France, NV

~ Anchor Package ~

2 hours - \$20.00/person

Unlimited House Wines, Mimosa & Bloody Mary Drink Service

Guests under the age of 21, and contracted group events without alcoholic beverage consumption may partake in unlimited non-alcoholic beverages and coffee for \$5.00 per guest. The prices above do not include 20% gratuity or 6% sales tax.

15th St. FISHERIES



ESTABLISHED 1978



~ THE COOLER ~
private - accommodates up to 24 guests



~ THE PORCH ~
private - accommodates up to 34 guests

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ESTABLISHED 1978



~ THE WHALER ROOM ~
private - accommodates up to 60 guests



~ SEMINOLE INDIAN ROOM ~
private - accommodates up to 85 guests

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~ THE ALCOVE ~

semi-private - accommodates up to 27 guests



~ THE PLATFORM ~

semi-private - accommodates up to 24 guests

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ESTABLISHED 1978



~ THE THIRTIES ROOM ~
semi-private - accommodates up to 40 guests



~ THE SOUTH DECK ~
private - accommodates up to 32 guests