



**THE RITZ-CARLTON**

BAL HARBOUR, MIAMI

**BANQUET MENUS**

# WELCOME TO OUR COASTAL SANCTUARY

The ocean inspires from nearly every corner of The Ritz-Carlton Bal Harbour, Miami, our tranquil enclave located on the very northernmost tip of Miami Beach. For centuries, Bal Harbour has served as a sanctuary. An environmental sanctuary for marine life such as manatees, who take refuge in South Florida's warm waters during the winter months; a sanctuary for Prohibition-era rum runners who would arrive from the Bahamas to deliver liquor to be 'hailed over' from the ocean to the Intracoastal Waterway for delivery; and now, a sanctuary for guests who have visited since the 1950s, escaping the hustle and bustle of Miami for a calm, quiet refuge surrounded by water. Today, Bal Harbour Village offers the best in shopping, dining and beaches, with all that Miami has to offer just minutes away. During special occasions at The Ritz-Carlton, Bal Harbour, we strive to be a sanctuary; an oasis of tranquility for you, our guest. A team of experienced planning professionals are on hand to make your special occasion a success from start to finish. Meeting and event spaces feature natural light, floor-to-ceiling windows and ample outdoor space, while outdoor venues offer unforgettable views of the turquoise Atlantic and Haulover Cut.

We look forward to welcoming you and your guests to fully immerse in our coastal sanctuary.



# BREAKFAST

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (NF) Nut Free (VG) Vegan

## BOXED BREAKFAST

Bagel with Smoked Salmon, Cream Cheese, Sliced Fruit, Plain or Fruit Yogurt, Granola Bar

Breakfast Panini, Scrambled Eggs, Ham and Gruyere, Sliced Fruit, Granola Bar

Breakfast BLT, Ciabatta, Swiss, Avocado, Sliced Fruit, Granola Bar

Bottled Juice or Water

\$36

## THE WINDJAMMER

Selection of Fresh Squeezed Juices

Florida Orange, Ruby Red Grapefruit, Cranberry

House Baked Basket of Breakfast Pastries

Plain and Assorted Bagels, White and Wheat Toast, Gluten-Free Bread Available

Cream Cheese, Butter and Seasonal Preserves

Hand Selected Display of Seasonal Fruits and Berries

Selection of Breakfast Cereals and Granola

Assortment of Greek and Fruit Yogurts

Oatmeal, Brown Sugar, Golden Raisins, Marcona Almonds

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

\$39

## WHITE CAPS BREAKFAST

Selection of Fresh Squeezed Juices

Florida Orange, Ruby Red Grapefruit, Cranberry

House Baked Basket of Breakfast Pastries

Plain and Assorted Bagels, White and Wheat Toast, Gluten-Free Bread Available

Cream Cheese, Butter and Seasonal Preserves

Hand Selected Display of Seasonal Fruits and Berries

Oatmeal, Brown Sugar, Golden Raisins, Marcona Almonds

Lightly Whipped Scrambled Eggs, Chives

Buttermilk Pancakes, Maple Syrup, Vanilla Crème Fraîche

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

\$42

## COASTAL BREAKFAST

Selection of Fresh Squeezed Juices  
Florida Orange, Ruby Red Grapefruit, Cranberry

House Baked Basket of Breakfast Pastries  
Plain and Assorted Bagels, White and Wheat Toast  
Cream Cheese, Butter and Seasonal Preserves

Hand Selected Display of Seasonal Fruits and Berries

Selection of Breakfast Cereals, House Granola  
Assortment of Greek and Fruit Yogurts  
Oatmeal, Brown Sugar, Golden Raisins, Marcona Almonds

Lightly Whipped Scrambled Eggs, Chives  
Chicken Apple Sausage  
Applewood Smoked Bacon  
Roasted Breakfast Potatoes with Caramelized Shallots and Peppers

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$48

## THE DOCKSIDE

Selection of Fresh Squeezed Juices  
Florida Orange, Ruby Red Grapefruit, Cranberry

House Baked Basket of Breakfast Pastries  
Plain and Assorted Bagels, White and Wheat Toast  
Cream Cheese, Butter and Seasonal Preserves

Hand Selected Display of Seasonal Fruits and Berries

Selection of Breakfast Cereals, House Granola  
Assortment of Greek and Fruit Yogurts  
Oatmeal, Brown Sugar, Golden Raisins, Marcona Almonds **GF, DF**

Farm Fresh Scrambled Eggs, Chives  
Chicken Apple Sausage **GF | NF**  
Applewood Smoked Bacon **GF | NF**  
Roasted Breakfast Potatoes with Caramelized Shallots and Peppers **GF | DF | VG**  
Asparagus and Spinach Egg White Frittata **GF | DF | V**  
Brioche French Toast, Maple Syrup, Butter, Whipped Cream **NF**

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Mighty Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$54

# BREAKFAST ENHANCEMENTS

## **ASSORTED BAGELS**

Plain, Sesame, Everything, Cream Cheese  
*\$60 per dozen*

## **HOUSE BAKED BASKET OF BREAKFAST PASTRIES NF | V**

Cream Cheese, Butter, Seasonal Preserves  
*\$65 per dozen*

## **LIGHTLY WHIPPED SCRAMBLED EGGS GF | NF | V**

*\$8 per person*

## **YOGURT GF | NF | V**

Greek or Fruit Yogurt  
*\$7 per person*

## **INDIVIDUAL CEREALS V**

Assorted Cereals with Whole, Low Fat and Skim Milk  
*\$8 per person*

## **CHARCUTERIE AND CHEESE DISPLAY**

Selection of Domestic, Imported and House Charcuterie and Cheeses  
with Traditional Accoutrements  
*\$16 per person*

## **LEMON RICOTTA PANCAKES NF | V**

Blueberry Compote and Citrus Crème Fraîche  
*\$9 per person*

## **INDIVIDUAL GREEK YOGURT PARFAITS V**

Granola, Berries  
*\$10 per person*

## **ANSON MILLS STONE GROUND GRITS NF | V**

Beemster Cheddar, Tabasco Nage  
*\$10 per person*

## **CROQUE-MONSIEUR NF**

Black Forest Ham, Emmentaler Cheese  
*\$10 per person*

# BREAKFAST ENHANCEMENTS

## **HOUSE CURED LOX NF**

Assortment of Bagels, Capers, Cream Cheese, Heirloom Tomato  
*\$18 per person*

## **BRIOCHE FRENCH TOAST NF | V**

Maple Syrup, Whipped Crème Fraîche, Seasonal Berries  
*\$10 per person*

## **TORTILLA ESPAÑOLA GF | NF | V**

Potatoes, Vidalia Onion and Manchego  
*\$12 per person*

## **APPLEWOOD SMOKED BACON GF | NF**

*\$8 per person*

## **CHICKEN APPLE SAUSAGE GF | NF**

*\$8 per person*

## **GRILLED PORK SAUSAGE NF**

*\$8 per person*

## **CINNAMON SCENTED STEEL CUT OATS GF | DF | V**

Golden Raisins, Honey, Marcona Almonds  
*\$8 per person*

## **BUTTERMILK PANCAKES NF | V**

Maple Syrup, Vanilla Whipped Cream, Berries  
*\$9 per person*

## **BREAKFAST BURRITO NF | DF**

Scrambled Eggs, Pulled Chicken in Guajillo, Jack Cheese, Avocado  
*\$10 per person*

## **SHAKSHOUKA EGGS GF | NF | V | DF**

Peppers, Tomatoes, Paprika, Chiles, Turmeric  
*\$12 per person*

## **EGG WHITE FRITTATA V | NF | DF**

Asparagus, Heirloom Tomato, Arrowhead Spinach, Red Onion  
*\$12 per person*

## **QUICHE OF THE DAY**

Chef's Selection of Daily Market Vegetables, Meats and Cheese  
*\$14 per person*

# BREAKFAST ACTION STATIONS

## **CHEF ATTENDED STATIONS**

\$150 chef attendant fee. One chef required for every 25 people.

### **EGGS TO ORDER GF | DF**

Whole Eggs, Egg Whites, Egg Beaters  
Artisan Ham, Applewood Bacon, Smoked Salmon,  
Sweet Baby Bell Peppers, Vidalia Onions, Chiles, Asparagus, Heirloom  
Tomatoes, Wild Foraged Mushrooms, Spinach, Selection of Imported and  
Domestic Cheeses

*\$12*

### **MALTED BELGIAN WAFFLES V | NF**

Vanilla Chantilly, Chocolate Ganache, Maple Syrup, Seasonal Berries

*\$16*

### **BRIOCHE FRENCH TOAST V | NF**

Maple Syrup, Whipped Crème Fraîche, Caramelized Bananas

*\$12*

### **MADE TO ORDER PANCAKES V | NF**

Strawberries, Blueberries, Raspberries, Chocolate Chips, Warm Maple Syrup,  
Butter, Whipped Cream

*\$12*

### **LEMON RICOTTA PANCAKES V | NF**

Maple Syrup, Butter, Blueberry Compote, Citrus Crème Fraîche

*\$16*

### **SHRIMP AND GRITS STATION NF**

Anson Mills Stone Ground Grits, Key West Pink Shrimp, Andouille Sausage,  
Tabasco Nage

*\$17*

### **BREAKFAST TACO NF**

Corn Tortillas, Guajillo Pulled Chicken, Eggs to Order, Guacamole, Pico de Gallo,  
Sour Cream

*\$20*



# PLATED BREAKFAST

Select one item from each category

\$15 per additional selection (guaranteed 72 hours in advance)

\$25 per additional selection (ordered table side)

## STARTERS

Preset Breakfast Pastries and Breads, Butter and House Preserves

Sliced Seasonal Fruits and Berries with Honey and Yogurt

House Cured Lox

Assortment of Bagels, Capers, Cream Cheese, Heirloom Tomato

*\$5 Supplemental Charge*

## ENTRÉE

### **EGG WHITE FRITTATA V | NF | GF | DF**

Asparagus, Heirloom Tomato, Arrowhead Spinach, Baby Arugula Salad  
Roasted Breakfast Potatoes with Caramelized Shallots and Peppers

*\$34*

### **SOFT WHIPPED SCRAMBLED EGGS V | NF | GF | DF**

Roasted Breakfast Potatoes with Caramelized Shallots and Peppers

*\$34*

### **BRIOCHE FRENCH TOAST V | NF**

Maple Syrup, Butter, Whipped Cream, Caramelized Bananas

*\$32*

### **BUTTERMILK PANCAKES V | NF**

Maple Syrup, Vanilla Crème Fraîche, Berries

*\$30*

## SIDES

Applewood Smoked Bacon, Chicken Apple Sausage or Pork Sausage

*\$8*

Roasted Breakfast Potatoes with Caramelized Shallots and Peppers **V | GF**

*\$6*

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

# OCEANIC BRUNCH

To Include One Mimosa Per Guest

House Baked Basket of Breakfast Pastries  
Plain and Assorted Bagels, White and Wheat Toast  
Cream Cheese, Butter and Seasonal Preserves

Hand Selected Display of Seasonal Fruits and Berries

Selection of Breakfast Cereals, House Granola  
Assortment of Greek and Fruit Yogurts **V | NF**  
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Marcona Almonds **GF | V**

## **\*EGGS TO ORDER GF | NF | V**

Whole Eggs, Egg Whites  
Artisan Ham, Applewood Bacon, Smoked Salmon,  
Sweet Baby Bell Peppers, Vidalia Onions, Chiles, Asparagus, Heirloom Tomatoes,  
Wild Mushrooms, Spinach, Selection of Imported and Domestic Cheeses

## **\*GRIDDLE STATION**

Brioche French Toast **NF | V**  
Warm Maple Syrup, Butter, Whipped Crème Fraîche, Caramelized Bananas

## **HOT BREAKFAST SIDES**

Applewood Smoked Bacon **GF**  
Chicken Apple Sausage **GF**

## **GEM LETTUCE SALAD GF | VG | NF**

Heirloom Tomatoes, Avocado, Cucumber, Crispy Shallots, Buttermilk Dressing

## **CARVING STATIONS**

Whole Churrasco Steak **NF**  
Chimichurri and Rolls

## **HOT SIDES**

Sautéed Jumbo Asparagus, Roasted Piquillo, Gremolata  
Roasted Marble Potatoes, Melting Shallots, Rosemary

## **CHEF'S SELECTION OF PETITE DESSERTS**

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
\$115

*\*Three chefs required per 25 people at \$150 per attendant.*

# BREAKS



# BREAKS

## MORNING IN MIAMI

Hand Selected Display of Fresh Fruit and Berries

A Selection of House Baked Breakfast Pastries and Breads  
Assorted Croissants, Muffins and Danishes

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$24

## SWEET CAFÉ

Petit Fours and Chocolate Truffles **NF**  
Selection of House Baked Cookies, Biscotti, Brownies and Blondies

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$26

## REV UP BREAK

Protein Bars **VG**  
Assorted Mixed Nuts **VG**

Seasonal Vegetable Crudit  with Romesco **VG | GF | DF**  
Hummus and Grilled Pita **VG | DF**

Selection of Vitamin Waters and Fresh Juices

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$28

# BREAKS

## LAS OLAS

Guacamole, Queso Fresco, Tortilla Chips **NF | V**  
Local Ceviche Shooters, Citrus, Chiles and Popcorn **NF | DF**

Key Lime Berry Bites  
Chocolate Coconut Cheesecake

Selection of Vitamin Water, Coconut Water, Hibiscus Tea  
\$26

## THE CHARCUTERIE

Selection of Imported, Domestic and House Charcuterie and Cheese  
Seasonal Fruit, Basket of Artisanal Grilled Breads

Marinated Olives, Spiced Nuts, Roasted Peppers

Bottled Water, Iced Tea, Lemonade  
\$20

## RE-ENERGIZE

Seasonal Whole Fruit, Apples, Pears, Bananas **GF | DF | VG**  
Individual Yogurt and House Granola Fruit Parfaits **V**

Fresh Juices, Orange, Grapefruit, Cranberry  
Selection of Seasonal Fruit Smoothies

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Mighty Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
\$22

# BREAKS

## ARTISAN BEACH HOUSE BBQ

Selection of Mini Sliders, Fried Chicken, BBQ Pork **NF**  
Mini Hot Dogs with all the Fixings **DF**  
Jumbo Warm Pretzels with Cheese Sauce and Mustard

Kettle Chips **GF | DF**  
Classic Homemade Cole Slaw **GF | NF**

Apple Crumble Cake  
S'mores Trifle  
Assorted Mini Cupcakes

\$34

## THE ULTIMATE COOKIE

Chef's Selection of Daily Baked Cookies To Include:  
Classic Chocolate Chip, Peanut Butter, Oatmeal and Raisin,  
and White Chocolate and Cranberry

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Mighty Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk

\$20

## CHOCOHOLICS DELIGHT

Chocolate Dipped Strawberries **GF | V**

Assorted Brownies and Blondies

Chocolate Truffles **GF**  
Chocolate Covered Pretzels  
Assorted Toffee and Nut Clusters **GF**

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim milk

\$30

# BREAK PACKAGES

## ALL DAY BREAK

Beverage Service to Include Coffee, Tea, Assorted Sodas and Bottled Water  
Your Choice of One A.M and One P.M. Break  
*\$55 per person*

## HALF DAY BREAK

Your Choice of One A.M. or One P.M. Break  
*\$30 per person*

## BUILD YOUR OWN BREAK

Assorted Bagels and Flavored Cream Cheese  
*\$60 per dozen*

A Selection of House Baked Breakfast Pastries and Breads  
Assorted Croissants, Muffins and Danishes  
*\$65 per dozen*

Individual Parfaits of Greek Yogurt, House Granola and Fruit **GF**  
*\$10 each*

Seasonal Whole Fruit, Apples, Pears, Bananas **GF | DF | VG | NF**  
*\$36 per dozen*

Display of Fresh Fruits and Berries **GF | DF | VG | NF**  
*\$14*

Guacamole, Queso Fresco, Tortilla Chips **GF | NF**  
*\$16*

Granola Bars  
*\$7*

Jumbo Soft Pretzels with Cheese and Mustard Sauce  
*\$6*

Individual Bags of Pretzels and Mixed Nuts  
*\$6*

Chocolate Dipped Strawberries  
*\$60 per dozen*

Assorted Cookies, Brownies or Blondies  
*\$60 per dozen*

## BEVERAGE SERVICE

Freshly Squeezed Orange Juice and Grapefruit Juice  
*\$85 per gallon*

Freshly Brewed Miami Roasted Per'la Coffee, Selection of Loose Leaf Teas  
with Lemon and Honey, Half and Half, 2% and Skim Milk  
*\$98 per Gallon*

Panna Spring Water *\$7 each*  
Pellegrino Sparkling Water *\$7 each*  
Assorted Diet and Regular Soft Drinks *\$6.50 each*  
Red Bull *\$9 each*



# LUNCH



# CHILLED LUNCH BUFFET

## CREATE YOUR OWN SALAD STATION

Gem Lettuces, Romaine, Arugula, Heirloom Tomatoes, Cucumbers, Carrots, Onions, Kalamata Olives, Roasted Corn, Chickpeas, Parmesan, Brioche Croutons, Caesar Dressing, Homemade Buttermilk Ranch, Dijon Balsamic Vinaigrette

## CARVER BOARD GF

Choice of Three Options  
\$15 per additional selection, (guaranteed 72 hours in advance)  
Hickory Smoked Turkey Breast  
Honey Cured Ham  
Roast Sirloin of Beef  
Mortadella  
Grilled Organic Chicken Breast  
Roasted Seasonal Vegetables

## CHEESE SELECTIONS GF

Aged Cheddar, Swiss and Manchego

## BREAD SELECTIONS

White, Wheat, Baguette, Multigrain and Rye

Deli Board to be Served with Lettuce, Tomato, Onions, Pickles, and Assorted Condiments.

## SIDES OFFERINGS

Marble Potato Salad, Piquillo Peppers, Celery, Grainy Mustard **GF | V**  
Shaved Cabbage Cole Slaw, Green Tomato, Poppy Seed Dressing **GF | V**  
Kettle Chips **GF | DF | V**

## CHEF'S SELECTION OF HOMEMADE COOKIES

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$56

# LA SANDWICHERA

## SOUPS AND SALADS

Roasted Tomato Soup with Garlic Crouton

Fresh Market Greens, Romaine, Arugula **GF | NF**  
Cherry Tomato, Cucumber, Onion, Feta Cheese  
Honey-Balsamic, Citrus Vinaigrette, Caesar Dressing

Deli-Style Potato Salad, Parsley **V | GF | NF**  
Lime Tarragon Chicken Salad, Oven Dried Tomato, Caramelized Onion,  
Key Lime Dressing

## WRAPS AND SANDWICHES **NF**

Chicken Caesar Wrap, Spinach Tortilla  
Roasted Vegetable Sandwich, Sun Dried Tomato, Tapenade, Pesto Mayonnaise,  
Herb Focaccia

## GRILLED SANDWICHES **NF**

Spicy Tuna Melt, Brioche  
Steak Sandwich, Caramelized Onion, Jarlsberg Cheese, Olive Oil Ciabatta

## ACCOMPANIMENTS **GF | NF | DF**

Assorted Root Vegetable Chips  
House Made Potato Chips  
Kosher Pickles and Pepperoncini

## DESSERTS

Lemon Tart  
Double Fudge Chocolate Cake **GF**  
New York Cheesecake

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$64

# BUILD YOUR OWN LUNCH BUFFET

## **TRAQUILITY \$60**

2-Starters  
2-Entrées  
1-Side  
2-Desserts

## **WATER'S EDGE \$67**

2-Starters  
2-Entrées  
2-Sides  
2-Desserts

## **ISLAND OASIS \$82**

3-Starters  
3-Entrées  
3-Sides  
3-Desserts

### **SALAD BAR**

Assorted Breads

Mesclun Mix **GF | DF | NF | VG**

Heirloom Baby Tomato, Red Onion **GF | DF | NF**

Charred Tomato Vinaigrette **GF | VG | DF**

Creamy Honey Balsamic

### **TO START**

Classic Greek Salad **GF | V | NF**

Caprese Salad, Fresh Basil **GF | V**

Chicken Piancha Huancaína

Potato Salad **GF**

Vegetable Escabeche **VG | GF | DF | NF**

Shrimp and Cucumber Salad,

Jicama, Mojito Dressing **GF | DF**

Black Bean, Charred Corn,

Avocado **VG | GF | DF | NF**

Sancocho Soup, Garlic Cuban Bread **DF**

Minestrone Soup **V | GF**

Tortilla Soup, Jalapeño Lime Crema **V | GF**

### **SIDES**

Cuban Rice & Black Beans **GF | VG | DF | NF**

Pesto Grilled Vegetables **VG | GF | DF**

Yucca Al Mojo **GF | VG | DF | NF**

Herb Roasted

Fingerling Potatoes **GF | VG | DF | NF**

Roasted Parmesan Baked Zucchini **GF | NF | V**

### **MAIN ENTRÉES**

#### **FLAT BREADS**

Roasted Eggplant Spread,

Spinach, Feta Cheese, Basil **NF | V**

Crème Fraîche, Roasted Onion,

Pancetta, Ricotta **NF**

#### **PROTEIN OFFERINGS**

Brick Oven Chicken,

Spicy Rosemary Tomato Sauce **NF | GF | DF**

Plantain Crusted Mahi-Mahi,

Cilantro Lemon Sauce **NF | GF**

Roasted Atlantic Salmon,

Mango Poblano Salsa **GF | NF | DF**

Bacon Wrapped Pork Loin,

Rum-Tamarind Glaze **GF | NF | DF**

Chipotle Glazed Pork Ribs **GF | DF | NF**

Carne Asada, Pico de Gallo, Chimichurri **GF | NF**

Baked Shrimp Alfredo Penne Pasta **NF**

Honeygrain Mustard 8-Way Chicken **GF | NF**

#### **DESSERTS**

Limoncello Panna Cotta **GF**

Double Fudge Chocolate Cake

Praline Chocolate Mousse **GF**

Carrot Cake

Banana Rum Raisin Bread Pudding

Tequila-Lime Pie

Salted Caramel Flan **GF**

Cuatro Leches **GF**

Strawberry Cheesecake

Papaya Parfait, Tropical Salsa **GF**

# THE MEDITERRANEAN

## STARTERS

Watermelon Greek Salad, Baby Arugula, Niçoise Olives, Feta, Red Wine Vinaigrette  
Baby Red and Green Caesar Salad, Parmesan, Brioche Croutons, White Anchovies  
Charred Chickpea Hummus, Grilled Pita **V | NF**

## ENTRÉES

Grilled Scottish Salmon, Coriander Lemon Yogurt **GF | NF**  
Roasted Chicken Breast, Olive Oil, Basil, Mint **GF | NF | DF**  
Grilled Lamb Kebabs, Bell Peppers, Grape Tomatoes

## SIDES

Couscous Tabouleh **NF | VG**  
Marble Potatoes, Caramelized Shallots, Parsley **NF | VG**  
Grilled Eggplant, Zucchini, Bell Peppers, Olive Oil, Za'atar **NF | GF | DF | VG**

## DESSERT

Honey and Vanilla Greek Yogurt Mousse with Aged Balsamic Berries  
Orange Honey Glazed Cake  
Vanilla Lavender Rice Pudding **GF**

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$120

# CARIBBEAN DELIGHT

## STARTERS

Local Fish Ceviche, Citrus, Red Onion, Chiles, Popcorn **GF | NF**  
Bibb Lettuce Salad, Avocado, Tomato, Radish, Shaved Heart of Palm, Lime Vinaigrette  
Guacamole, Chayote, Queso Fresco, Tortilla Chips **GF | V**

## ENTRÉES

Grilled Free Range Jerk Chicken **GF | NF | DF**  
Mojo Roasted Pork Loin **GF | NF | DF**  
BBQ Jumbo Shrimp Skewers, Cilantro, Chilies **GF | NF | DF**

## SIDES

Moros (Black Beans and Rice) **VG | GF**  
Crispy Fried Yucca **VG | DF | NF**  
Shaved Cabbage Cole Slaw, Green Tomato, Poppy Seed Dressing

## DESSERT

Passion Fruit Tarts  
Coconut Tres Leches **GF**  
Mango-Lime Mousse Shot Glasses **GF**

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$115

# BBQ BY THE SEA

\$150 chef attendant fee. One chef required for every 50 guests.

## APPETIZERS

Watermelon Tomato Salad, Heirloom Tomatoes, Cucumbers, Arugula, Feta **GF | NF | V**  
Red Wine Vinaigrette  
Baby Red and Green Caesar Salad, Parmesan, Brioche Croutons, White Anchovies  
Display of Seasonal Fruits

## ENTRÉES

Grilled Angus Burgers and Hot Dogs **NF**  
BBQ Whole Free Range Chickens **NF**

## SIDES

Beemster Mac and Cheese  
Grilled Corn on the Cob **VG**  
Marble Potato Salad, Piquillo Peppers, Celery, Red Onion, Chives, Crème Fraîche **GF**

## DESSERTS

Strawberry Shortcake  
Mini S'mores Bar  
Lemon Meringue Tartlettes  
  
Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$95

# BOXED LUNCHES

Selection of One Wrap or Sandwich

## BLT CHICKEN WRAP **DF**

Grilled Chicken Breast, Applewood Smoked Bacon,  
Heirloom Tomato, Avocado, Tarragon Aioli

## CAPRESE PANINI **V**

Grilled Seasonal Vegetables, Heirloom Tomato, Fresh Mozzarella, Arugula Pesto

## SHAVED PRIME RIB

Caramelized Onions, Aged Cheddar, Romesco, Lettuce, Tomato, Pretzel Roll

## TUNA SALAD NIÇOISE WRAP **NF**

Chunk White Albacore Tuna, Shaved Fennel, Haricot Verts, Capers, Olives,  
Lettuce and Tomato

## HICKORY SMOKED TURKEY

Baby Swiss, Arugula, Shaved Cucumber, Sun-Dried Tomato Aioli, Multi-Grain Bread

## SELECTION OF (ONE) SIDE OFFERING

Marble Potato Salad **V | GF**  
Piquillo Peppers, Celery, Red Onion, Chives, Crème Fraîche  
Shaved Cabbage Cole Slaw **V | GF**  
Green Tomato, Poppy Seed Dressing **VG | GF | NF | DF**  
Charred Chickpea Hummus, Grilled Pita **NF | DF**  
Orzo Pasta Salad **NF | V | DF**  
Niçoise Olives, Feta, Lemon Za'atar Vinaigrette **GF | NF**

## SELECTION OF ONE DESSERT

Fruit Salad **GF | VG | DF**  
Chocolate Chip Cookie

\$47

# PLATED LUNCHES

## APPETIZERS

Baby Wedge Salad, Smoked Bacon, Tomato Petals, Valdéon Blue, Crispy Shallots

Salad of Gem Lettuces, Shaved Vegetables, Heirloom Tomatoes, Avocado, Picked Herbs, Green Goddess Dressing

Roasted Beets, Chicory, Grapefruit Sections, Sunflower Seeds, Champagne Vinaigrette

Baby Red and Green Caesar Salad, Parmesan, Brioche Croutons, White Anchovies

Garden Minestrone, Orzo, Parsley Salad

Sweet Corn Chowder, Potato, Scallions, Espelette Pepper

Roasted Tomato Piquillo Bisque, Grana Padano Crisp, Basil

Local Fish Ceviche, Citrus, Red Onion, Chiles, Popcorn

## ENTRÉES

Choice of two. \$25 supplemental fee.

Balsamic Mustard Marinated Chicken Breast, Roasted Fingerling Potatoes, Leek, Fennel Dark Poultry Jus

\$60

Pan Seared Salmon, White Bean and Squash Succotash, Fennel Pollen, Lemon Oil

\$65

Grilled Skirt Steak, Crispy Rosti Potato, Jumbo Asparagus, Black Garlic Chimichurri

\$75

Roasted Double Cut Pork Chop, Moros, Mojo, Plantano

\$70

Wild Mushroom Ravioli, Roasted Butternut Squash in Brown Butter, Crispy Spinach, Ricotta Salata

\$60

## DESSERTS

Choice of One

Valhrona Chocolate Cheesecake, Brandied Cherries

Buttermilk Panna Cotta, Blueberry Compote, Cinnamon Oat Streusel **GF**

Milk Chocolate Praline Mousse Bar, Salted Caramel, Candied Orange

Key Lime Tart, Coconut Meringue, Raspberry Foam

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

Lemonade or Iced Tea



# RECEPTIONS

# PASS AROUNDS

Minimum order: 20 pieces per selection

## HOT SELECTIONS

*\$6 per piece*

Crispy Vegetable Spring Roll, Sweet Chili Sauce **VG | NF | DF**  
Bahamian Conch Fritters, Creole Tartar Sauce **NF**  
Bacon Wrapped Dates, Maytag Blue Cheese **GF | NF**  
Spanakopita, French Feta, Arrowhead Spinach **V**

## COLD SELECTIONS

*\$6 per piece*

Tomato Gazpacho Andalouz **VG | NF**  
Pan Con Tomate, Confit Garlic, Extra Virgin Olive Oil **VG**  
Seasonal Vegetable Crudité, Buttermilk Ranch **V | GF | NF**  
Shaved Serrano on Toast, Fig Marmalade **DF | NF**  
Waldorf Chicken Salad on Spoons, Candied Walnuts **GF | DF**

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## HOT SELECTIONS

*\$8 per piece*

Crispy Artichokes, Lemon Tarragon Aioli **GF | NF | V | DF**  
Aged Cheddar and Benton's Ham Croquettes **NF**  
Franks en Croute, Dijon  
Wild Mushroom Volauvent  
Cheese Croquette, Marinara **NF**

## COLD SELECTIONS

*\$8 per piece*

Beef Carpaccio, Ficelle, Grana Padano, Horseradish **NF**  
Roasted Golden Beets, Chevré, Pistachios **GF**  
Shrimp Tiradito, Passion Fruit Leche de Tigre **GF | DF**

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## HOT SELECTIONS

*\$10 per piece*

Crab Cakes, Curried Remoulade **DF**  
Beef Wellington, Mushroom Duxelle **NF**  
Mini Cuban Sandwiches, Dijon, House Pickles **NF**  
Grilled Skirt Steak Skewers, Red Chimichurri **GF | NF**

## COLD SELECTIONS

*\$10 per piece*

Caviar on Blini, Crème Fraîche, Chives **NF**  
Wagyu Beef Tartare on Crostini, Caper Arugula Pesto  
House Lox, Pumpernickel, Tomato Concasse, Dill, Pickled Red Onion **NF**  
Wahoo Ceviche, Citrus, Chiles, Popcorn **NF | DF | GF**



# RECEPTION ENHANCEMENTS & DISPLAYS

**SEASONAL  
VEGETABLE DISPLAY v**  
Edamame, Hummus, Bagna Cauda,  
Ranch Dressing  
\$22

**RAW BAR DISPLAY DF | GF | NF**  
Poached Jumbo Prawns  
Little Neck Clams  
East and West Coast Oysters  
Sauce Louie, Cocktail, Mignonette,  
Horseradish, Mustard Sauce,  
Lemons, Limes  
\$45

Fresh Local Ceviche Shooter \$6 each  
Florida Stone Crabs Seasonal MP  
Maine Lobster \$50 each  
Mussels on the Half Shell \$2 each

**CEVICHE TRIO DF | GF | NF**  
Ecuadorian Shrimp Ceviche  
Thai Coconut Snapper  
Lime Aji Panca Mahi-Mahi  
Plantain Chips, Canchas  
\$24

**SUSHI DISPLAY GF | NF**  
*(Displayed for one hour)*  
Selection of Classic and  
Signature Rolls, Nigiri Sushi  
Ahi Tuna, Salmon, Hamachi  
Cream Cheese and Vegetables  
Pickled Ginger, Wasabi, Soy Sauce  
\$35  
*Based on 5 Pieces Per Person*

**IMPORTED & DOMESTIC  
CHEESE DISPLAY**  
Smoked Aged Cheddar, Manchego,  
Camembert, Parmesan, Maytag Blue,  
Meredith Farm Goat Cheese, Feta,  
Seasonal Fresh Fruit and Nuts,  
Artisanal Bread, House Jams  
\$28

**CHEESE & CHARCUTERIE  
DISPLAY**  
Seasonal Fresh Fruit, Artisanal Bread,  
House Jams, Cornichons,  
Dried Fruit and Nuts  
\$34

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## THE FARMERS MARKET SALAD STATION

*Choose two. \$25 per person.*

Watermelon Greek Salad, Baby Arugula, Niçoise Olives, Feta, Red Wine Vinaigrette **GF | V**  
Baby Red and Green Caesar Salad, Parmesan, Brioche Croutons, White Anchovies **V**  
Bibb Lettuce Salad, Avocado, Tomato, Radish, Shaved Hearts of Palm,  
Lime Vinaigrette **GF | DF | NF | VG**

Moroccan Cous Cous and Quinoa Tabouleh, Cucumber,  
Citrus Vinaigrette, Basil **NF | VG**

Salad of Gem Lettuces, Shaved Vegetables, Heirloom Tomatoes, Avocado,  
Picked Herbs, Green Goddess Dressing **VG | NF | GF**

Roasted Beets, Chicory, Grapefruit Sections, Sunflower Seeds,  
Champagne Vinaigrette **VG | GF**

# ACTION STATIONS

## CHEF ATTENDED STATIONS

\$150 chef attendant fee. One chef required for every 50 guests.

### PAELLA STATION GF | DF

Saffron Scented Valencia Rice, Jumbo Shrimp, Little Neck Clams, Chorizo, Mussels, Chicken, Shaved Carrots, English Peas, Lemon  
\$45

### HERB CRUSTED WHOLE ROASTED PRIME RIB NF

Brown Butter Whipped Potatoes, Horseradish Crema, Sauce Bordelaise  
\$34

### FLORIDA CLAM BAKE GF | DF | NF

Sebastian Inlet Clams, Key Shrimp, Spiny Lobster, Smoked Marble Potatoes, Corn, Shellfish Broth  
\$55

### MOJO MARINATED WHOLE PORK LOIN GF | DF | NF

Black Beans, Rice, Fried Yucca  
\$40

### WHOLE ROASTED FREE RANGE CHICKEN GF | DF | NF

Poultry Jus  
\$28

### RISOTTO GF | NF

Porcini, Shitake and Crimini Mushrooms  
Vegetable Broth, Parmesan  
\$25

### HERB CRUSTED WHOLE SALMON FILLET NF

Roasted Fingerling Potatoes, Caper Lime Brown Butter  
\$30

### WHOLE ROASTED TURKEY

Cornbread Stuffing, Roasted Marble Potatoes, Haricot Verts, Natural Jus  
\$29

### SLIDER STATION

Sirlion Beef, Roasted Corn Crab Cake, Black Bean Quinoa  
Cheddar, Cabbage-Crema, Brioche Rolls, Homemade Potato Chips  
Pickles, Chipotle Ketchup, Truffle Mayonnaise  
\$26



# DINNER

# DINNER BUFFETS

## BLUEWATER BUFFET

### STARTERS

Roasted Beets, Chicory, Grapefruit Sections, Sunflower Seeds, Champagne Vinaigrette **GF | DF**

Local Fish Dip, Crème Fraîche, Roasted Piquillos, Grilled Bread **NF**

Sweet Corn Chowder, Bacon, Potato, Scallion, Espelette **GF | DF | NF**

### ENTRÉES

Citrus Whole Roasted Snapper, Sauce Provençal **GF | DF | NF**

Whole Roasted Pork Shoulder, Mojo, Chicharron **GF | DF | NF**

Grilled Prawn Skewers, Seasonal Vegetables, Old Bay Butter Sauce **GF | NF**

### SIDES

Black Beans and Rice **GF | NF | DF | VG**

Fried Plantains **NF | DF | VG**

Roasted Sweet Potato **NF | DF | VG**

### DESSERT

Coconut Rice Pudding with Spiced Tropical Fruit Salsa **GF**

Caramel Macadamia Nut Tart

Raspberry Passion Fruit Petit Fours

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

Lemonade or Iced Tea

\$125

## TUSCAN TRATTORIA

### STARTERS

Caprese Salad **GF | NF**

Salad of Romaine Lettuce, Treviso, Brioche Croutons, Caesar **NF**

Antipasti Board **VG | NF**

Minestrone **VG | NF**

### ENTRÉES

Risotto, Wild Mushrooms, Truffle, Parmesan Broth **GF | NF**

Tuscan Style Beef Estouffade **GF | DF**

Whole Roasted Chicken, Puttanesca Sauce **GF | DF**

### SIDES

Soft and Creamy Polenta **GF | DF**

Grilled Asparagus, Romesco, Gremolata **GF | VG**

Chickpea Panisse **GF | VG**

### DESSERTS

Mini Cannoli

Mini Tiramisu

Chocolate Dipped Biscotti

Freshly Brewed Miami Roasted Per'la Coffee

Selection of Loose Leaf Teas with Lemon and Honey

Half and Half, 2% and Skim Milk

Lemonade or Iced Tea

\$120

# DINNER BUFFETS

## SOUTHERN LOVIN' BBQ

### STARTERS

Smoked Potato Salad, Celery, Bell Peppers, Dill **GF | NF | DF | V**  
Watermelon Salad, Baby Greens, Goat Cheese, Mint, Basil, Lemon Vinaigrette  
Corn Chowder **GF | NF | V**

### ENTRÉES

Cajun Classic Shrimp and Grits **NF**  
Bourbon BBQ Chicken **NF | DF**  
Dry Rubbed Slow Roasted Prime Rib, Horseradish Cream **GF**

### SIDES

Beemster Mac and Cheese, Crispy Shallots **NF**  
Grilled Sweet Corn, Sweet Butter, Cornbread Southern Classic **NF**  
Kale Braised Greens **NF | VG | GF | DF**

### DESSERTS

Red Velvet Cake  
Roasted Pineapple Crisp  
Lemon Bars  
  
Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$115

## THE TROPICANA

### STARTERS

East and West Coast Oyster Display, Caviar, Accoutrements **NF | DF**  
Gem Lettuces, Citrus, Roasted Golden Beets, Fennel, Pistachios, Champagne Vinaigrette  
Lamb Lollipops, Vadouvan Crème Fraîche **GF | NF**

### ENTRÉES

Whole Roasted Beef Tenderloin, Cabernet Demi, Horseradish **GF | DF | NF**  
Roasted Black Cod, Barigoule Sauce **GF | DF | NF**  
Herb Roasted Rack of Lamb, Minted Jus **GF | DF | NF**

### SIDES

Saffron-Scented Carolina Rice Grits **NF | V**  
Truffle Pomme Purée and Chives **NF | VG**  
Butter Poached Asparagus with Piquillo Peppers **GF | NF | V**

### DESSERTS

Assorted Profiteroles  
Mini Triple Chocolate Cake **GF**  
Strawberry Shortcake Verrine  
Grand Marnier Crème Brûlée **GF**  
  
Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea

\$185

# À LA CARTE DINNER

Select one item from each category. \$15 per additional selection (guaranteed 72 hours in advance).

All selections are served with warm rolls and creamy butter.

## APPETIZERS

### LOCAL FISH CEVICHE GF | NF

Lime, Baby Peppers, Chili, Cilantro, Cancha  
\$20

### SHRIMP COCKTAIL GF | NF

Spiced Cocktail Sauce, Sauce Louise, Lemon  
\$22

### BEEF TARTARE NF

Dijon Mustard, Crispy Capers, Cured Egg Yolk, Grilled Bread  
\$22

### POTATO GNOCCHI NF | V

Forest Mushrooms, Brown Butter, Sage  
\$18

### MARKET GREENS SALAD GF | V | DF

Shaved Cucumber, Heirloom Tomatoes, Apples, Spiced Walnuts,  
Preserved Lemon Vinaigrette  
\$22

### TRADITIONAL CAESAR SALAD V

Baby Hearts of Romaine, Parmesan, Shallot Gremolata, White Anchovy  
\$23

### FLORIDA HEIRLOOM TOMATO GF | V

Burrata, Farm Greens, Basil Oil, White Balsamic Dressing  
\$24

### BIBB LETTUCE VG | DF | GF

Heirloom Grape Tomatoes, Shaved Radish, Petite Cucumber, Green Goddess Dressing  
\$24

### SALT ROASTED BEET SALAD GF | V | NF

Shaved Serrano Ham, Baby Arugula, Aged Manchego, Sherry Vinaigrette  
\$26

### BABY WEDGE SALAD GF | NF

Benton's Bacon, Tomato Petals, Valdian Blue Cheese, Crispy Shallots  
\$24

### SALAD LYONNAISE GF | NF

Poached Eggs, Frisée Lettuce, Crouton  
\$27

### HOUSE SMOKED DUCK BREAST GF | DF

Petite Greens, Pumpkin Seeds, Pistachios, Orange Segment, Citrus Vinaigrette  
\$28

### CHILLED OCTOPUS GF | NF

Chickpea Purée, Green Olives, Feta Cheese, Frisée, Preserved Lemon, Smoked Paprika  
\$29

### SHAVED VEGETABLE SALAD GF | V | NF

Zucchini, Squash, Beets, Carrots, Buttermilk Ranch Dressing  
\$23

# À LA CARTE DINNER

## SOUP

### FOREST MUSHROOM GF | NF | V

Crispy Mushroom, Truffle  
\$20

### WINTER SQUASH BISQUE GF | NF

Maple Crème Fraîche  
\$18

### POTATO LEEK GF | DF

Smoked Shrimp  
\$22

### CLASSIC

### FRENCH ONION NF | V

Emmentaler Cheese Toast  
\$16

### SWEET CORN GF | NF

Blue Crab Salad  
\$22

## ENTRÉES

### CHEESE RAVIOLI V | NF

Brown Butter, Roasted Cauliflower,  
English Peas, Pea Greens, Ricotta Salata  
\$65

### ROASTED FREE RANGE

### AIRLINE CHICKEN BREAST DF

Anson Mills Polenta, Root Vegetables,  
Lemon Thyme Jus  
\$69

### SEARED PACIFIC NORTHWEST

### SALMON GF | NF

Roasted Potato, Wilted Spinach,  
Caviar Beurre Blanc  
\$75

### BRAISED SHORT RIB GF | NF

Parsnip Potato Mash, Grilled Asparagus,  
Shallot Gremolata  
\$84

### SEARED DUCK BREAST GF | NF

Wild Rice, Duck Confit, Escarole,  
Heirloom Carrots, Cranberry Jus  
\$85

### DOUBLE CUT PORK CHOP GF | NF

Vanilla Scented Sweet Potato,  
Creamed Spinach, Smoked Apples  
\$88

### GRILLED SWORDFISH DF | NF

Artichokes, Fennel, Farro,  
Sauce Barigoule  
\$89

### FLORIDA SNAPPER NF | GF | V

Sweet Potato Purée, Charred Broccolini,  
Lime Butter Sauce  
\$90

### HERB ROASTED RACK OF LAMB

Mint Apricot Almond Couscous,  
Charred Sweet Peppers  
\$90

### SHRIMP AND GRITS NF

Carolina Rice Grits, Wilted Greens,  
Tabasco Seafood Jus  
\$95

### GRILLED FLORIDA GROUPEL NF | DF | GF

Confit Fingerling Potatoes, Leeks,  
Bouillabaisse Broth  
\$95

### RACK OF LAMB NF | DF | GF

Black Olive Fregola,  
Blistered Heirloom Tomato, Mint Sauce  
\$96

### GRILLED BEEF TENDERLOIN GF | NF

Crispy Parmesan Wedge Potatoes,  
Braised Greens, Sauce Bordelaise  
\$98

### SURF AND TURF GF

Beef Tenderloin, Alaskan King Crab,  
Brown Butter Pommes Purée,  
Charred Sweet Corn Béarnaise,  
Wilted Spinach  
\$155

# À LA CARTE DINNER

## DESSERTS

Select one plated dessert

Valhrona Chocolate Cheesecake, Brandied Cherries

Buttermilk Panna Cotta, Blueberry Compote, Gingersnap Crunch **GF**

Milk Chocolate Praline Mousse Bar, Salted Caramel, Candied Orange

Key Lime Tart, Cardamom Meringue, Raspberry Coulis

Black Forest Gateau, Cherry Foam

Banana Baileys Tiramisu, Coffee Pearls, Espresso Foam  
*\$18 each*

Chocolate Decadence  
Dark Chocolate Fudge Tort  
Crushed Milk Chocolate Mousse  
White Chocolate Foam  
*\$22 each*

Freshly Brewed Miami Roasted Per'la Coffee  
Selection of Loose Leaf Teas with Lemon and Honey  
Half and Half, 2% and Skim Milk  
Lemonade or Iced Tea





# BEVERAGES

# PLATINUM BAR

One Hour: \$44

Two Hours: \$59

Three Hours: \$72

Additional Hour: \$17

Consumption Bar Liquor: \$18

Grey Goose Vodka, Tanqueray 10 Gin,  
Crown Royal Special Reserve, The Glenlivet Scotch (12 year),  
Maker's Mark 46 (Knob Creek), Ron Zacapa 23 Year, Avion Reposado,  
Martini & Rossi Sweet and Dry Vermouth,  
Dekuyper Triple Sec, Angostura Cocktail Bitters

Artisan Beach House Sommelier's Selection of Wines

Client Selection of Four Beers

Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters

*\$150 per bartender*

*One bar suggested for every 75 guests*

# GOLD BAR

One Hour: \$37

Two Hours: \$51

Three Hours: \$65

Additional Hour: \$15

Consumption Bar Liquor: \$16

Tito's Handmade Vodka, Bombay Sapphire Gin,  
Seagram's 7, Johnnie Walker Black Scotch,  
Makers Mark Whiskey, Bacardi Superior Rum,  
Patron Silver Tequila

Martini & Rossi Sweet and Dry Vermouth,  
Dekuyper Triple Sec, Angostura Cocktail Bitters

Artisan Beach House Sommelier's Selection of Wines

Client Selection of Four Beers

Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters

*\$150 per bartender*

*One bar suggested for every 75 guests*

# SILVER BAR

One Hour: \$30

Two Hours: \$44

Three Hours: \$58

Additional Hour: \$15

Consumption Bar Liquor: \$14

Svedka Vodka, Cruzan Light Rum, Sauza Blue Tequila,  
Jim Beam Bourbon, Canadian Club Whiskey,  
Dewar's White Label, Beefeater Gin  
Martini & Rossi Sweet and Dry Vermouth,  
Dekuyper Triple Sec, Angostura Cocktail Bitters

Artisan Beach House Sommelier's Selection of Wines

Client Selection of Four Beers

Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters

Enhance the bars with sparkling Moët & Chandon White Star for an additional \$10 per person and Red Bull energy drinks at \$7 each.

*\$150 per bartender*

*One bar suggested for every 75 guests*

# BEER & WINE

One Hour: \$25

Two Hours: \$35

Three Hours: \$45

Additional Hour: \$15

Wine: \$14 per glass

Four Beers, Three Wines

Artisan Beach House Sommelier's Selection of Wines

Client Selection of Four Beers

Blue Moon Belgian White, Bud Light, Corona, Corona Light, Bluepoint Toasted Lager  
Heineken, Miller Lite, Samuel Adams Boston Lager, Stella Artois,  
Selection of Local Beers: Monk in the Trunk, La Rubia, Floridian

Fresh Juices, Soft Drinks, Still and Sparkling Mineral Waters

# BAR ENHANCEMENTS

## **MIXOLOGY EXPERIENCE**

Upgrade your bar experience with our mixologist who will interact and create cocktails with your guests: \$300  
Each bar will serve maximum 55 guests

## **MOJO-BAR**

In this collection, guests can choose three top rums and a choice of four mojito cocktails  
Rum choices include:  
Bacardi Silver, Cruzan Rum, Meyers Platinum.  
Cocktail choices include:  
Mojito Classico, Raspberry Mojito, Coconut Mojito, Cuba Libre  
*\$16 per drink*

## **MOSCOW MULE**

Guest can choose among a variety of top spirits to create their unique variations of the infamous Moscow Mule.  
Kentucky Mule, Mexican Mule, Caribbean Mule & Moscow Mule  
*\$17 per drink*  
*+ \$4 per person for specialty glassware*

## **DECADENT BLOODY MARY**

Garnishes and rims  
Spice up your cocktail concoction with garnish galore.  
*\$17 per guest*

## **SINGLE MALT LOVERS**

Macallan 10, Glenlivet 10, Glenmorangie, Dallmore, Glenfiddich 12  
*\$45 per drink*

## **SMOKE MYSTIQUE**

Enjoy your favorite Negroni, Manhattan and Old Fashion Smoked with Applewood and Cedar  
*\$18 per drink*

## **BRANDED COCONUT**

Fresh coconut with personalized logo  
\*Logo needs to be sent 10 days prior  
*\$15 each*

# CORDIALS

Baileys Irish Cream, Fratelli Ramazzotti Sambuca,  
Kahlua, B&B, D. Sarrano, Amaretto, Drambuie,  
Frangelico, Grand Marnier, Osborne Fino Port  
*\$16 each*

## **BEERS**

Domestic Beers *\$8*

Imported Beers *\$9*

Non-Alcoholic Beers *\$7*

Microbrewery and Specialty Beers *\$9*

Blue Moon Belgian White, Bud Light, Corona, Corona Light, Bluepoint Toasted Lager  
Heineken, Miller Lite, Samuel Adams Boston Lager, Stella Artois  
Selection of Local Beers: Monk in the Trunk, La Rubia, Funky Buddha

## **NON-ALCOHOLIC**

100% All Natural Juices *\$6.50*

Panna Spring Water *\$7*

Pellegrino Sparkling Water *\$7*

Assorted Diet and Regular Soft Drinks *\$6.50*

(Coke products are served. Other brands are available on request)

A 25% Taxable Service Charge and 9% Sales Tax  
are applied to all Food and Beverage.

# BANQUET WINES

## TIER 1

Options included in all open bar packages  
Choose one red and one white (sparkling will also be included)

### RED

Sycamore Lane Cabernet Sauvignon, Merlot and Pinot Noir, California

### WHITE

Sycamore Lane Chardonnay, California  
Benvolio Pinot Grigio, Friuli, Italy

### SPARKLING WINE

Prosecco Zardetto Private Cuvée, Italy

## TIER 2

Upgraded options, per person price added to open bar packages  
for each choice made from below.

### RED

Sterling Vineyards Cabernet Sauvignon, Napa Valley *\$8 per person*  
Mezzacorona Pinot Noir, Italy *\$10 per person*

### WHITE

Joel Gott Sauvignon Blanc, California *\$8 per person*  
Sonoma Cutrer Chardonnay, Russian River Ranches, California *\$14 per person*  
Whitehaven Sauvignon Blanc, New Zealand *\$15 per person*

### SPARKLING WINE

La Marca Prosecco Brut, Italy *\$10 per person*

## TIER 3

Features a private consultation with our sommelier during the tasting.  
Guests can request to taste wines from our list focusing on our by the glass selection.

### BY THE BOTTLE

#### RED

Sterling Vineyards Cabernet Sauvignon, Napa Valley *\$38*  
Mezzacorona Pinot Noir, Italy *\$38*  
Spellbound Merlot, California *\$48*  
Sledgehammer Cabernet Sauvignon, California *\$48*

#### WHITE

Joel Gott Sauvignon Blanc, California *\$40*  
Sonoma Cutrer Chardonnay, Russian River Ranches, California *\$54*

#### SPARKLING WINE

La Marca Prosecco Brut, Italy *\$45*

# HOTEL POLICIES & PROCEDURES

## GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. In the event that the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, though you may not decrease it.

The minimum guarantee for all breakfast, lunch and dinner buffets is 25 guests. Should you choose to guarantee fewer than 25 guests, there will be a \$250 fee added to the price of your menu. For events of fewer than 10 guests, we offer small meetings packages.

## DURATION OF MEALS

Our buffets and food stations are all priced for the below meal duration:

- Breakfast Buffet - 2 hours
- Lunch Buffet - 1 hour
- Dinner Buffet - 2 hours
- Coffee Breaks - 30 minutes
- Reception Stations - 1 hour

We are happy to extend additional time for food presentations. Please ask your meetings and special events manager for a personalized proposal.

## PRICES AND PAYMENT

All food, beverage and room rental are subject to a 25% taxable service charge and 9% sales tax. Prices are subject to change and will be guaranteed 12 months prior to your function. To secure your event on a definite basis, the hotel will require a non-refundable deposit, with the full balance due two weeks prior to your event.

In the event of cancellation, a cancellation charge will be invoiced. The cancellation schedule will be outlined in your catering or sales contract.

## DÉCOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. We have a wide range of recommended resources available. Your meetings and special events manager would be delighted to provide suggestions. Decorations or displays which are brought into the hotel from an outside source must have prior approval. Please consult with your meetings and special events manager. Decorations and displays may not be affixed to walls, doors, windows or ceilings.

# HOTEL POLICIES & PROCEDURES

## MERCHANDISE OR ARTICLES

The hotel shall not be held responsible for the damage or loss of any merchandise or articles brought into the hotel or for any items which are left unattended.

## SIGNAGE AND LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be used outside meeting rooms only and must be no larger than 22" wide and 16" tall. The hotel reserves the right to remove signage which is felt to be inappropriate. In keeping with The Ritz-Carlton tradition of respecting the wishes and needs of our guests, registration tables, hospitality desks, or information desks are not permitted in the lobby of the hotel. You acknowledge "Ritz-Carlton" is a federally registered trademark of The Ritz-Carlton Hotel Company, LLC. Any printed forms or literature pertaining to the hotel or the use of The Ritz-Carlton logo must have prior approval from the hotel. This includes radio, television, newspaper, printed tickets or any other form of advertising.

## OUTDOOR EVENTS

The hotel reserves the right to make the final decision to use indoor facilities in the event of inclement weather. We will do everything possible to advise you of any potential move. All outdoor events in the late afternoon or evening require a lighting package. The need for the lighting will vary depending on the time of year and time of day. There is a \$250 reset fee per room.

## PACKAGES

Packages for meetings or events may be delivered to the hotel three working days prior to your arrival. For our international guests, we request that you use a hotel-approved custom broker and that you send your materials a minimum of two weeks prior to your arrival.

The following information must be included on all packages:

- Conference name
- Attention: The Ritz-Carlton Receiving Department
- Client's name
- Meetings and special events manager's name
- The program date



