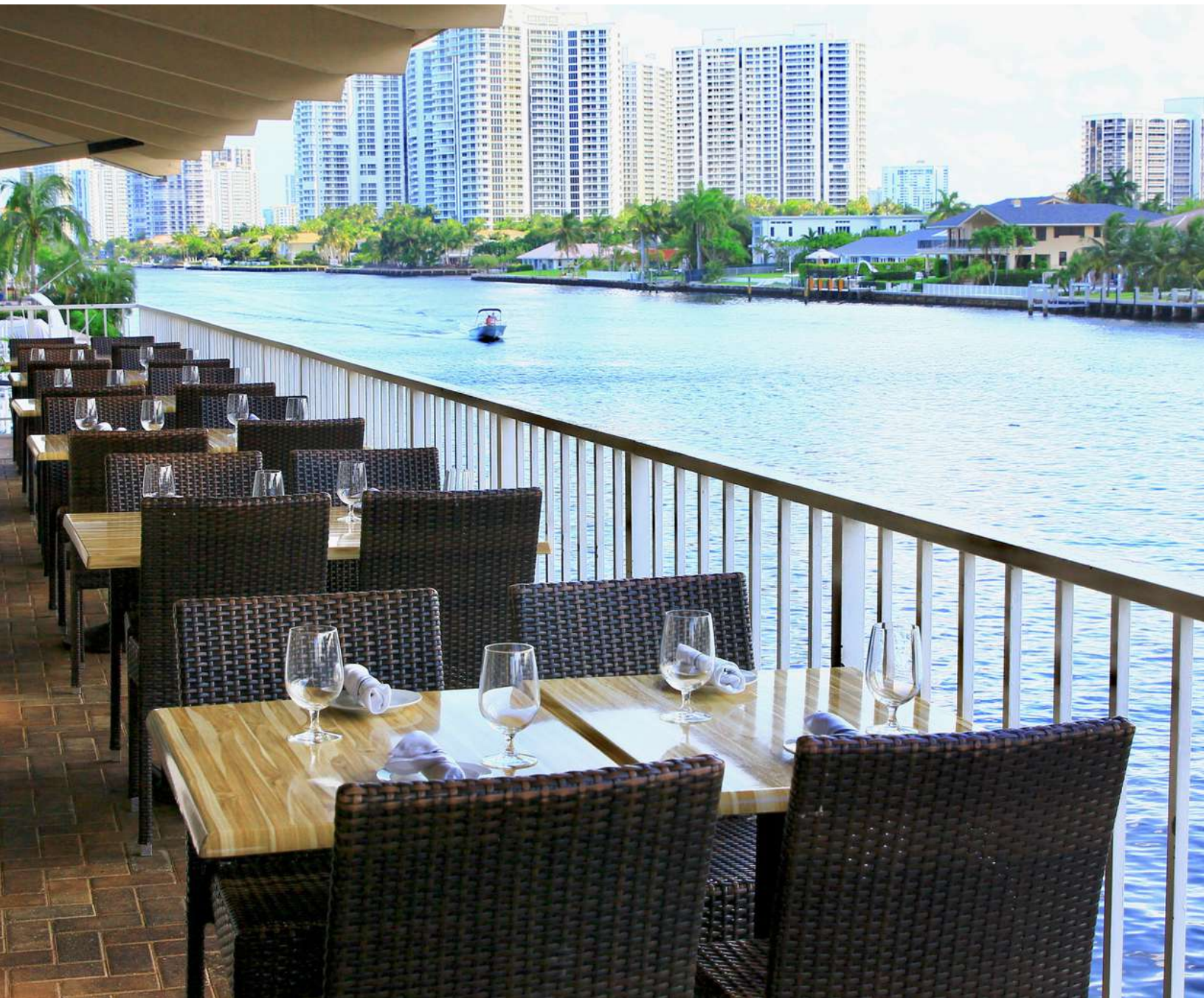




# EVENETS



**EVENTS COORDINATOR  
KEN CHIN  
KEN@JUNIPERONTHEWATER.COM  
(954) 544-3370**



# JUNIPER ON THE WATER

Juniper on the Water is a hidden gem located off of the Intracoastal Waterway, we offer our guests an unforgettable view with a unique ambience. Whether looking to hear great live music, catch a glimpse of the romantic Intracoastal waterfront, or enjoying the elegant dining room inside, Juniper on the Water will surpass all of your expectations. Our sophisticated décor and relaxing atmosphere is perfect for any event whether it's a corporate dinner, luncheon, wedding rehearsal dinner, graduation party, baby showers, or simply a small gathering amongst friends. Our cuisine caters to all tastes and our party packages are customized for a perfect dining experience. Our events coordinator can accommodate all of your necessities and expectations. We offer semi private and buyout options for dinner, lunch or brunch, with plated, buffet, passed hors d'oeuvre and bar packages. We are also able to accommodate special requests for menu items if available and within budget. Our party packages are listed below with our requirements for booking parties at Juniper.



**\$59PP**

**THREE COURSE DINNER**

Appetizers & Desserts will be served Family Style, Entrees will be plated

**APPETIZERS**

**CHOOSE 2 FOR YOUR GUESTS**

**FIELD GREENS**

mixed greens, dried cranberries, cherry tomatoes, julienne red onions, mandarin segments, candied walnuts, white balsamic vinaigrette

**CRISPY CALAMARI**

corn meal crusted calamari, pico de gallo, aji amarillo aioli

**GREEK SALAD**

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

**ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

**BRAISED LAMB SHANK**

served with au jus, and dried cranberries over Yukon gold potato puree.

**GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, charred broccolini

**PAN-SEARED SALMON**

Cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

**DESSERT**

**CHOOSE 2 FOR YOUR GUESTS**

**BREAD PUDDING**

**BROWNIE SUNDAE**

**CREME BRULEE**

**\$69PP**

**THREE COURSE DINNER**

Appetizers & Desserts will be served Family Style, Entrees will be plated

**APPETIZERS**

**CHOOSE 2 FOR YOUR GUESTS**

**FIELD GREENS**

mixed greens, dried cranberries, cherry tomatoes, Julienne red onions, mandarin segments, candied walnuts, white balsamic vinaigrette

**GREEK SALAD**

Romaine lettuce, Kalamata olives, Roma tomato, cucumbers, Julienne red onions, feta cheese, lemon vinaigrette.

**CRISPY CALAMARI**

corn meal crusted calamari, pico de gallo, aji amarillo aioli

**AHI TUNA NACHOS**

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. Garnished with scallions

**ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

**BRAISED LAMB SHANK**

served with au jus, and dried cranberries over Yukon gold potato puree.

**GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, charred broccolini

**PAN-SEARED SALMON**

Cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

**GRILLED SKIRT STEAK**

Arugula salad, lemon vinaigrette, chimichurri sauce

**DESSERT**

**CHOOSE 2 FOR YOUR GUESTS**

**BREAD PUDDING**

**BROWNIE SUNDAE**

**CHEESECAKE**

**CRÈME BRULÉE**

**\$89PP**

**THREE COURSE DINNER**

Appetizers & Desserts will be served Family Style, Entrees will be plated

**APPETIZERS**

**CHOOSE 2 FOR YOUR GUESTS**

**GREEK SALAD**

Romaine lettuce, Kalamata olives, Roma tomato, cucumbers, Julienne red onions, feta cheese, lemon vinaigrette.

**CAESAR**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

**AHI TUNA NACHOS**

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. Garnished with scallions

**TANDOORI SHRIMP**

served over Greek yogurt, mint sauce, truffle oil

**ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

**FILET MIGNON**

yukon gold mashed potatoes, demi-glace

**GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, grilled scallion

**PAN-SEARED SALMON**

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

**LAMB CHOPS DOUBLE CUT BONE**

grilled fingerling tri-color roasted potato, tomato, blueberry demi

**DESSERT**

**CHOOSE 2 FOR YOUR GUESTS**

**BREAD PUDDING**

**BROWNIE SUNDAE**

**KEY LIME PIE**

**CRÈME BRULÉE**

We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

**\$99PP**

**FOUR COURSE DINNER**

Appetizers & Desserts will be served Family Style, Entrees will be plated

**FIRST COURSE**

**SHRIMP COCKTAIL**

cocktail sauce, lemon wedge, horseradish

**APPETIZERS**

**CHOOSE 2 FOR YOUR GUESTS**

**GREEK SALAD**

Romaine lettuce, Kalamata olives, Roma tomato, cucumbers, Julienne red onions, feta cheese, lemon vinaigrette.

**CAESAR**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

**AHI TUNA NACHOS**

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. Garnished with scallions

**TANDOORI SHRIMP**

served over Greek yogurt, mint sauce, truffle oil

**ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

**FILET MIGNON**

yukon gold mashed potatoes, demi-glace

**GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, grilled scallion

**PAN-SEARED SALMON**

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

**LAMB CHOPS DOUBLE CUT BONE**

grilled fingerling tri-color roasted potato, tomato, blueberry demi

**DESSERT**

**CHOOSE 2 FOR YOUR GUESTS**

**BREAD PUDDING**

**BROWNIE SUNDAE**

**KEY LIME PIE**

**CRÈME BRULÉE**

**CHEESECAKE**

# BEVERAGE OPTIONS

**\$29 PP**

2 HOURS

\$12 /PERSON /HOUR AFTER

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON



**\$39 PP**

2 HOURS

\$13 /PERSON /HOUR AFTER

**LIQUOR**

**VODKA:** PINNACLE

**GIN:** PINNACLE

**RUM:** CRUZAN, MALIBU

**WHISKEY:** EVAN WILLIAMS

**SCOTCH:** DEWAR'S

**BOURBON:** ELIJA CRAIG

**TEQUILA:** LUNA AZUL

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

**\$59 PP**

2 HOURS

\$15 /PERSON /HOUR AFTER

**LIQUOR**

**VODKA:** PINNACLE, KETEL ONE,  
GREY GOOSE, TITOS

**GIN:** PINNACLE, BOMBAY,  
TANQUERAY, BEEFEATER

**RUM:** CRUZAN, MALIBU, BACARDI,  
CAPTAIN MORGAN

**WHISKEY:** EVAN WILLIAMS,  
CROWN ROYAL, JACK DANIELS,  
SEAGRAM'S 7

**SCOTCH:** DEWAR'S, JW BLACK,  
CHIVAS REGAL

**BOURBON:** ELIJA CRAIG, MAKER'S  
MARK, KNOB CREEK

**TEQUILA:** DON JULIO

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON



**\$39 PP**

# **BRUNCH**

We offer Brunch on Saturday or Sunday however we also have available space open for daytime events for corporate luncheons, weddings and special events Monday through Friday.

Offered as Family Style or Plated

**ARTISANAL BREAD BASKET & SEASONAL FRUIT PLATE, SERVED FAMILY STYLE FOR TABLE**

## **MAIN**

**CHOOSE 4 FOR YOUR GUESTS**

### **SHRIMP & GRITS**

creamy grits, gulf shrimp cured pork, chorizo, and chives

### **FRENCH TOAST**

orange cream, mixed berries

### **CURED SALMON**

pickled red onion, capers, mixed greens cream cheese, toasted bagel

### **VEGGIE FRITTATA**

spinach, tomato, red pepper, cheese topped with mixed greens salad

### **CHORIZO FRITTATA**

chorizo, cheddar cheese topped with mixed greens salad

### **FIELD GREENS**

cranberries, goat cheese, sherry vinaigrette, with the option of chicken or shrimp

### **CAESAR**

romaine, grated parmesan, classic dressing option of chicken or shrimp



We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.





For large parties exceeding 20 people we have a valet charge. All parties will have a 22% service charge added to the check. All buyout options will have a buyout fee that will be discussed by the events coordinator depending on the size and date of the event. Any deposits require a signed credit card authorization form signed. We require a deposit of 50% of the event pre tax and gratuity. Event cancellation has to be made 72 hours in advance for a return of the deposit. Please ask your events coordinator for any fees that might be included in your next event. Thank you for choosing Juniper On The Water for your special occasion! Events Team [Events@JuniperOnTheWater.com](mailto:Events@JuniperOnTheWater.com)

**1975 S. OCEAN DRIVE, HALLANDALE BEACH, FL 33009**  
**954-544-3370**