



Dear Guest,

Thank you for considering Sea Bar for your private event.

Whether for business or pleasure, we are dedicated to making your event a success.

As host of this event, you can pre-select from our large selection of appetizers, entrees, and desserts all served to your guests with impeccable service.

Our private dining packages offer customizable menus to suit any budget and event. Our Chef is proud to offer you an abundance of options and treats. All parties large or small are all served impeccably with the same standard of service.

A few details to assist you as you begin to plan your event at Sea Bar.

The Menu

To ensure proper and prompt service, a preset menu is required for all private dining.

Beverage and Bar Service

All beverages are priced upon consumption. We recommend that all wine selections are made in advance to ensure availability. Hourly bar pricing is also available in our packages.

Guarantee

A guarantee number of guests for your party is due at contract signing.

Deposit and Payment

A confirmation must be signed and returned with a 25% deposit to the hospitality director to confirm your event space and date. All outstanding balances are due 2 days prior to your event.

Additional charges: Applicable sales tax and gratuity for your service staff (20%).

Sincerely,

The Management Team of Sea Bar

BAR SELECTIONS

Host Bar

All cocktails and wines are charged on consumption under one tab.

WINE BAR

\$20 pp – 1 hour

\$30 pp – 2 hours

\$40 pp – 3 hours

Includes unlimited pouring of the following:

- Beer Domestic and Imported
- Wines Red & White Selections
- Soft Drinks
- French Press Coffee

STANDARD BAR

\$25 pp – 1 hour

\$35 pp – 2 hours

\$45 pp – 3 hours

Includes unlimited pouring of the following:

- House Liquors: Including but not limited to Exclusive Vodka, Jack Daniels Bacardi Rum, Bombay Gin, Jose Cuervo Silver Tequila, and Dewar's Scotch.
- Beer Domestic and Imported
- Wines Red & White Selections
- Soft Drinks
- French Press Coffee

PREMIUM BAR

\$30 pp – 1 hour

\$45 pp – 2 hours

\$50 pp – 3 hours

Includes unlimited pouring of the following:

- Premium Liquors: Included but not limited to Grey Goose, Tanqueray Johnny Walker Black Label, Ketel One, Patron, Stoli Flavors, Chivas Regal Makers Mark
- Beer Domestic and Imported
- Select Wines
- Champagne
- Soft Drinks
- French Press Coffee

Cordials, Single Malts, Scotches & Certain Specialty Drinks Priced Additionally

PRIVATE PARTY MENU

Three Courses: \$59 per person / Four Courses: \$69 per person

First Course

all four are served

family style

Famous Sea Bar Spreads, Toasted Pita, EVOO

Rustic Tomato & Feta Salad

Flash Fried Calamari with Marinara

Veggie Chips with Mint Yogurt Dipping Sauce

Second Course

all three are served

family style

Grilled Octopus topped with capers and herbs

Kobe Beef Meatballs with Herb Lemon Sauce

Orecchiette with Broccoli Rabe & Cannellini beans

Main Course

each guest chooses

one main course

Faroe Islands Salmon served with rice pilaf

Greek Grilled Branzino served with sauteed spinach

Fillet of Lemon Sole with basil breadcrumbs & roman beans

Organic Grilled Chicken with feta mashed potato

Our Famous Lobster Pasta

Fire Roasted Lamb Shank with orzo

Dessert

all served family style

Chef made mini desserts & Fresh Fruit Platters

"Bougatsa" Warm Custard Wrapped in Crispy Fillo

"Loukoumades" Honey Cinnamon Fritters

Anything above can be customized and may result in upcharge

HORS D'OUVRES

Mini Spinach Pies 2.45 PP

Kobe Beef Meat Balls 3.45 PP

Tuna Tartare & Seaweed on Crostini 3.50 PP

Crispy Coconut shrimp 3.50 PP

Smoked Salmon on Crackers 3.75 PP

Petit Maryland crab cakes 3.95 PP

Chicken satay with Dipping Sauce 2.45 PP

Salmon Poke with Black Sesame & Mango 3.00 PP

Grilled Jumbo Shrimp 3.95 PP

Octopus on Pita Crisps 3.95 PP

Crab and Avocado Salad 3.25 PP

Santorini Shrimp Canapé 3.95 PP

Artisan Sausages on a Baguette 3.00 PP

Pulled Roasted Lamb on Sliced Sour Dough 3.75 PP

Our Chef is open to suggestions if you like to add a HORS D'OUVRES of your choosing

PRIVATE PARTY BUFFET MENU

\$49 per person. Includes Coffee, Tea & Soda. (Minimum of 30 Guests are required).

Salad Station

~ Choice of one ~

Farmer's Greens

Classic Caesar

Slice Tomatoes and Basil

Organic Arugula and Sliced Beets

Farmers Market

~ Choice of one ~

Roasted Lemon and rosemary Russet Potatoes

Braised Green Beans with Fresh Herbs

Grilled Vegetables drizzled with Aged Balsamic

Broccoli with Garlic Oil and Chickpeas

Pasta & Grains

~ Choice of one ~

Farfalle Sun Dried Tomatoes & Ratatouille

Lasagna Traditional or Vegetarian

Black Truffles Mac & Cheese

Penne A La Vodka

Organic Quinoa with Champagne Dressing

The Butcher's

~ Choice of two ~

Amish Roasted Chicken Rubbed with Dijon

Cuban Style Pulled Pork

Grilled Chicken Breast Brochettes

Fire-Roasted Sirloin Steak

Fisherman's

~ Choice of two ~

Herb Crusted Wild Salmon

Flash Fried Calamari with Marinara

Seafood Paella

Baked Wild Cod in a Wine Herb Broth

Stuffed Fillet with Crabmeat & Asparagus

Dessert Options Priced Upon Request