

SPECIAL EVENT MENUS



Continuing the brand's mission of recreating a relaxing Island getaway, Whiskey Joe's Manatee River offers a waterfront oasis where guests can enjoy breathtaking views. Whiskey Joe's Manatee River features a restaurant with both indoor and outdoor dining, beach access, boat pull-ups, firepits and palapas dotting the white sand. Whiskey Joe's can accommodate gatherings of all kinds. From beachfront weddings to corporate meetings, guests can look forward to custom created packages all while enjoying gulf breezes and waterfront views. Inspired by Whiskey Joe's journey sailing from shore to shore and island to island, the 'Floribbean'-inspired menu will offer Whiskey Joe's signature tropical fare. Take a seat and enjoy drinks, great food and beautiful beach views with your feet smack-dab in the middle of that white sand! Or warm up next to one of our fire pits or out on the dance floor as you enjoy live entertainment.

Want to book a private party? We like to party. We have spaces for all your special events!

S|E

SPECIALTY EVENTS

—Whiskey Joe's Manatee River—

5315 19th St E, Ellenton, FL 34222 | 941.263.3151 | specialtyevents.com
Thewhiskeyjoes.com/manatee-river-events | [f](#) [t](#) [i](#) / Specialtyevnt



WHISKEY JOE'S EVENT CAPACITIES AND HOURS OF OPERATION

ROOM CAPACITIES

LOCATION	BUFFET	COCKTAILS AND TAPAS STAND-UP
Barefoot Tiki Beach	400	400
Entire Deck	138	20 - 400

Capacities are estimated and subject to change without notice.

Whiskey Joe's reserves the right to change the rooms if the number of attendance changes to accommodate the events accordingly.

HOURS OF OPERATION

Sunday - Thursday 11:00am-10:00pm
Fridays and Saturdays 11:00am-12:00am

EVENT FUN

TEAM BUILDING ACTIVITIES

Water Sports
Sand Sculpture
Ice Sculpture
Fireworks
Outdoor Tents

WHISKEY JOE'S JAMMIN' LUNCH BUFFET

Minimum 30 People

Lunch options include: Choice of Three course Meal. Three course Meal will include choice of entrée, salad and dessert. Final count is due 5 days prior to scheduled event.

*Events with this menu must end by 4pm

SALADS

Choice of one

WJ Caesar Salad

Joe's Garden Salad

ENTRÉE SELECTIONS

3rd choice available
+4 extra per person

Menu A

Tiki Marinated Chicken with Mango Salsa

Mac and Cheese Bar

Joe's Jambalaya

Buffalo Chicken Quesadilla

Menu B

Island Pulled Pork Sliders

Coconut Rum Fried Chicken

Islas Pork Carnitas

American Sliders

"Build Your Own" Taco Bar choice of beef or chicken

Choice of two from menu A 23.50 per person

Choice of one from menu A and B 24.50 per person

Choice of two from menu B 26.50 per person

SIDES

Choice of two

Island Rice

Chef's Seasonal Green Bean and
Carrot Medley

Rum Glazed Sweet Plantains

Island Spiced Roasted Red Potatoes

Caribbean Black Beans

Pesto Pasta

DESSERTS

Choice of two
as mini parfaits

Banana Rum Cheesecake

Pineapple Upside-Down Cake

Key Lime Pie

Chocolate Peanut Butter Pie

MANATEE RIVER DINNER BUFFET

Minimum 30 People

STARTERS

Choice of three

Fresh Tropical Fruits, Berries and American Cheeses Display

Joe's Hummus with tri-color chips and vegetable crudité

Spinach and Artichoke Dip baked with mozzarella

Santa Cruz Spicy Cheese Dip with our homemade salsa and tri color chips

Coconut Rum Chicken

Mango Grilled Scallops

Bonfire Shrimp

Island Glazed Meatballs

Keys Conch Fritters

Island Mango Pepper Bruschetta

Caprese Bruschetta

SALADS

Choice of one

WJ Caesar Salad

Joe's Garden Salad with balsamic vinaigrette

ENTRÉE SELECTIONS

3rd choice available at +3.95 - 4.95 extra per person

Menu A

Joe's Jambalaya

Tiki Marinated Chicken with Mango Salsa

Strawberry Guava Barbecue Pork

Menu B

Strawberry Guava Barbecue Ribs

Coconut Rum Fried Chicken

Island Shrimp and Grits

Mango Mahi Mahi

Menu C

Slow Roasted Prime Rib of Beef**

***additional 10 per person and chef fee of 75.00*

Choice of two from menu A 38 per person

Choice of one from menu A and B 39 per person

Choice of two from menu B 40 per person

SIDES

Choice of two

Island Rice

Chef's Seasonal Green Bean and Carrot Medley

Rum Glazed Sweet Plantains

Island Spiced Roasted Red Potatoes

Caribbean Black Beans

Pesto Pasta

DESSERTS

Choice of two as Mini Parfaits

Pineapple Upside-Down Cake

Banana Rum Cheesecake

Key Lime Pie

Chocolate Peanut Butter Pie

"ROCKY POINT" DINNER BUFFET

Minimum 30 People

DISPLAYED OR PASSED

Choice of three

Fresh Tropical Fruits, Berries and American Cheeses Display

Joe's Hummus with tri-color chips and vegetable crudité

Spinach and Artichoke Dip baked with mozzarella

Santa Cruz Spicy Cheese Dip with our homemade salsa and tri color chips

Coconut Rum Chicken

Mango Grilled Scallops

Bonfire Shrimp

Island Glazed Meatballs

Keys Conch Fritters

Island Mango Pepper Bruschetta

Caprese Bruschetta

SALADS

Choice of one

WJ Caesar Salad

Joe's Garden Salad with balsamic vinaigrette

ENTRÉE SELECTIONS

3rd choice available at +3.95 - 4.95 extra per person

Menu A

Joe's Jambalaya

Tiki Marinated Chicken with Mango Salsa

Strawberry Guava Barbecue Pork

Menu B

Strawberry Guava Barbecue Ribs

Mango Mahi Mahi

Coconut Rum Fried Chicken

Island Shrimp and Grits

Menu C

Chipotle Cioppino Seafood Pasta

Jerk Spice Grilled Pork Tenderloin finished with chimichurri

Grilled Grouper Creole

Slow Roasted Prime Rib of Beef**

***additional 10 per person and chef fee of 75.00*

Choice of two from menu A 38 per person

Choice of one from menu A and B 39 per person

Choice of two from menu B 40 per person

Choice of one from menu B and C 42.50 per person

Choice of one from menu A and C 41.50 per person

Choice of two from menu C 44 per person

SIDES

Choice of two

Island Rice

Chef's Seasonal Green Bean and Carrot Medley

Rum Glazed Sweet Plantains

Island Spiced Roasted Red Potatoes

Caribbean Black Beans

Pesto Pasta

DESSERTS

Choice of two as Mini Parfaits

Pineapple Upside-Down Cake

Banana Rum Cheesecake

Key Lime Pie

Chocolate Peanut Butter Pie

SUNSET HOUR COCKTAIL PARTY

Minimum of 30 guests. The Sunset Hour is available for a two hour reception.

APPETIZERS DISPLAY

Choice of one

Spinach Artichoke Dip

Tropical Fruits, Berries and Domestic Cheese

Santa Cruz Queso with tri-color chips and salsa

Caprese with Tomato, Basil, Mozzarella with Balsamic Syrup

Joe's Hummus with tortilla chips and vegetable crudité

STATIONARY HORS D'OEUVRES

Choice of three

Crispy Island Corn Fritters with maple rum dipping sauce

Bonfire Shrimp sweet thai chili and crispy noodles

Caribbean Sirloin Tips island spice dusted with orange-chili hollandaise

Caprese Bruschetta grilled italian bread topped with plum tomato, sweet basil and fresh mozzarella

Jamaican-Style Swedish Meatballs tossed in a creamy, jamaican jerk sauce

Blackened Scallops blackened in our own spice mix and glazed with mango syrup

Pecan Crusted Chicken fresh, hand cut tenders with honey whiskey glaze

Mojo Pulled Pork Crostini's island seasoned with maple-rum BBQ and tobacco onions

AND TO COMPLETE THE MENU

Choice of one

Signature Display Mac and Cheese Bar with your choice of the following toppings: smoked bacon, cheddar cheese, and jalapenos

"Build Your Own" Caribbean Rice and Black Bean Bowl served in a tortilla shell With your choice of the following toppings: lettuce, smoked bacon, pico de gallo, cheddar cheese, sour cream, and jalapenos

A choice of jerk shrimp or diced chicken

27 per person