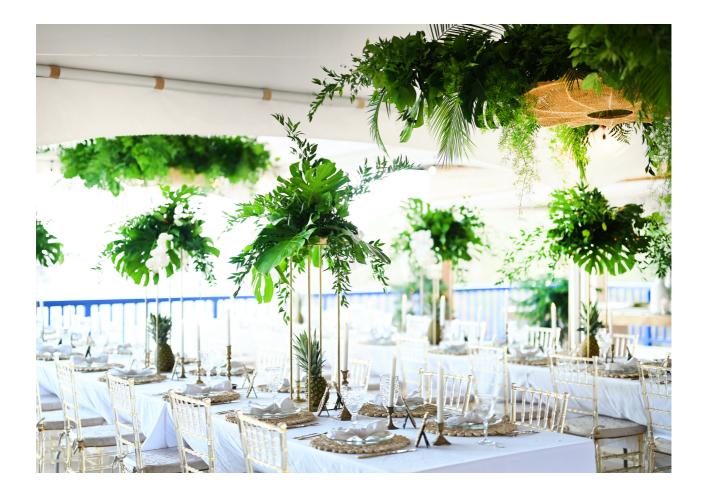




Caribbean Luxury Dining Venue





Site Fee \$4995 includes: Two Elegant White Tents WiFi Connection Premium Lighting Package Polynesian Garden Torches Signature Rectangular or Round Tables Champagne Chiavari Chairs with Luxe Cushions Crisp Ivory Linens Elegant Schott Zwiesel Glassware Fortessa Plateware & Silverware Glass Dance Floor over lit Pool Professional Chef, Bartenders & Servers Setup & Breakdown

<u>Menu</u>

Butler-Passed Hors d'Oeuvres

(choose 3) Mongolian Beef Satay Thai Chicken Satay Grilled Shrimp Satay Caribbean Lobster Bite Size Pizza Citrus Ceviche Tasting Spoon Lobster Mac & Cheese Ancient Roman Bruschetta Chef Paul Crab Cakes

<u>Salads</u>

(choose 1) Arugula Parmesan Organic Spring Mix Roasted Beet & Goat Cheese





Devil's Triangle Surf & Turf

Creekstone Farms Chargrilled Filet Mignon &

Broiled Caribbean Lobster Tail

Additional Protein Entree Options: Broiled or Blackened Local Mahi *Grilled King Prawns *Seared Diver Scallops Roasted Organic Chicken Breast Braised Creekstone Farms Short Ribs *Herb Roasted Lamb Chops Vegan/Vegetarian/Gluten & Dairy Free Available

Entree Side Options

(choose 2) Garlic Butter Broccolini - Grilled Asparagus Roasted Brussel Sprouts - Garlic Mashed Potatoes Roasted Medley of Baby Potatoes Coconut & Shaved Almond Basmati Rice Grilled Green Beans - Quinoa Tabbouleh

*market price applies

Dessert Options

(choose 1) Key Lime Pie Shooter Coconut Brownie Parfait with Salted Caramel Flourless Chocolate Torte

Medley of Fresh Berries & House-Made Whipped Cream

<u> Premium Bar</u>

Signature Pinot Noir & Sauvignon Blanc Sparkling Rose Brut Tito's Vodka - Grey Goose Vodka - Jameson Milagro - Maker's Mark - Bulleit Jack Daniels - Crown Royal - Tanqueray Gin Hendricks Gin - Cruzan Rum - Captain Morgan Grahams 20 Year Tawny Porto Local & Imported Beers Spa Water - Soda Mixers - Cocktail Garnishes

*French Champagne & Specialty Wines available upon request



Surf & Turf Dinner Rates

\$120 per guest plus 20% service fee includes: Selection of Butler-Passed Hors d'Oeuvres Organic Salad Entree with two Sides House-Made Dessert

Premium Bar Service

\$75 per guest plus 20% service fee includes: Selection of Red & White Wines Spirits - Local & Imported Beers Mocktails

All-Inclusive Packages

includes: Site Fee + Cocktail Reception Dinner Reception



10 Guests \$7335 15 Guests \$8505 20 Guests \$9675 30 Guests \$12,015 40 Guests \$14,355 50 Guests \$16,695 60 Guests \$19,035 70 Guests \$21,375 80 Guests \$23,715



Amenities & Upgrades

(rates may change or vary slightly depending on MP) Fresh Tropical Floral Centerpieces at \$200 each (recommended for every 8 guests) Tent Hanging Florals at \$800 Champagne Welcome Wall at \$800 Premium Rum Tasting & Cigar Bar at \$1600 Sushi Station with Sushi Chef at \$1600 (during cocktail reception) Roundtrip Transportation at \$50 per guest (air conditioned vans) DJ Entertainment at \$2000 Live Band at \$2500-\$4000 Carnival Dancers Fire Show at \$1500





