



**CROWNE PLAZA
MELBOURNE OCEANFRONT
CATERING MENUS**

2605 N Hwy A1A Melbourne, FL 32903
Contact Sales & Catering: sales@cpmelbourne.com
321-777-4100 | Cpmelbourne.com



BREAKFAST BUFFET

All Breakfast Buffets Include Chilled Juices, Coffee & Tea Stations
Minimum of 20 Guests | 90 Minute Duration

Surfside Continental | 18.00

Seasonal Fruit Display

Assorted Muffins, Danish & Mini Croissants

Sweet Butter, Preserves, Peanut Butter & Nutella



Beachcomber Continental | 29.00

Seasonal Fruit Display

Individual Yogurt Parfaits

Assorted Muffins, Danish & Mini Croissants

Sweet Butter, Preserves, Peanut Butter & Nutella

Assorted Dry Cereals with Milk

Assorted Bagels with Cream Cheese

Smoked Salmon Platter



Rise & Shine | 33.00

Seasonal Fruit Display

Individual Yogurt Parfaits

Scrambled Eggs with Fresh Chives

Crispy Bacon & Sausage Links

Sea Salt and Paprika Roasted Breakfast Potatoes

Sliced Breakfast Breads

Sweet Butter, Preserves, Peanut Butter & Nutella

ALL PRICES SUBJECT TO A 23% SERVICE CHARGE & 7% TAX



BREAKFAST STATIONS | A LA CARTE

Stations

Minimum of 10 Guests | 60 Minute Duration
Chef Attended Stations | 125.00 each

Donut Bar | 11.00

Vanilla & Chocolate Donut Holes
Caramel Topping | Chocolate Sauce
Powdered Sugar | Cinnamon Sugar
Rainbow Sprinkles

French Toast Station | 15.00

Chef Attended
Toppings: Seasonal Fruit | Whipped
Cream, Chopped Nuts | Nutella
Candied Nuts | Chocolate Chips
Syrup | Whipped Butter

Omelets to Order | 16.00

Chef Attended
Assorted Cheese | Meat & Veggie Toppings
Whole Eggs | Egg Whites

Parfait Station | 11.00

Greek Yogurt | Granola | Berries
Diced Mango | Roasted Nuts
Chia Seed Pudding | Chia Seeds
Agave Nectar | Seasonal Fruit
Garnish | Steel-Cut Oats

A la Carte

Fresh Baked Pastries, Muffins & Croissants | 40.00 per dozen
Fresh Bagels with Cream Cheese | 30.00 per dozen
Individual Yogurts | 20.00 per dozen
Fresh Fruit Tray | 10.00 per guest
Individual Yogurt Parfaits | 6.00 per serving
Coffee & Tea Service | 50.00 per gallon
Starbucks Pike Place Coffee & Tea Service | 65.00 per gallon
Whole Fruit | 30.00 per dozen
Assorted Granola Bars | 3.50 each

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BRUNCH

60 Minute Duration

Beachside Brunch | 55.00

Imported & Domestic Selection of Cheeses
Seasonal Jam | Local Honey | Assorted Crackers | Breads
Whipped Butter | Preserves | Peanut Butter | Nutella
Smoked Salmon Display with Bagels & Cream Cheese
Seasonal Fruit Display | Individual Yogurt Parfaits
Ham & Gruyere Quiche
Crispy Bacon | Sausage Links
Sea Salt & Paprika Roasted Breakfast Potatoes
Buttermilk Biscuits with Country Gravy
Baby Bibb Salad with Crumbled Goat Cheese, Candied Pecans,
Local Berries, White Balsamic Vinaigrette
Jumbo Lump Crab Cakes with Meyer Lemon Hollandaise
Herb Roasted Chicken
Jalapeno & Cheddar Grits

Chefs Selection of Seasonal Individual Desserts
Mimosa Toast | Assorted Chilled Juices | Coffee | Tea



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BREAKFAST PLATED

All Plated Breakfasts Include Chilled Orange Juice, Coffee & Tea



Coastal Sunrise | 26.00

Scrambled Eggs

Choice of Meat:

Crispy Bacon, Pork Sausage, Turkey Sausage, Apple Chicken Sausage

Sea Salt & Paprika Roasted Breakfast Potatoes

Assorted Breakfast Breads

Sweet Butter, Preserves, Peanut Butter & Nutella



French Toast Breakfast | 23.00

Cinnamon Swirl Brioche Dipped in our Homemade Egg Batter,
Griddled, with Warm Maple Syrup

Seasonal Fruit

Choice of Meat:

Crispy Bacon, Pork Sausage, Turkey Sausage

Assorted Breakfast Breads

Sweet Butter, Preserves, Peanut Butter & Nutella



Healthy Start | 27.00

Fruit & Yogurt Parfait with Granola & Local Honey

Egg White Scramble with Spinach, Onions,

Mushrooms & Goat Cheese

Assorted Breakfast Breads

Sweet Butter, Preserves, Peanut Butter & Nutella



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LUNCH PLATES

Choice of Starter & Entree
Chef's Choice of Starch & Vegetable
Freshly Baked Bread, Iced Tea, Coffee & Hot Tea Service

Starters

House Salad | Gourmet Spring Mix,
Heirloom Tomatoes, Cucumbers,
Carrots & Red Onion
Served with Choice of Two Dressings

Caesar Salad | Hearts of Romaine,
Shredded Asiago Cheese, Homemade Garlic
Herb Croutons & Creamy Caesar Dressing

Baby Bibb | Crumbled Goat Cheese,
Candied Pecans, Local Berries, Meyer
Lemon Vinaigrette

Field Greens | Mandarin Orange,
Sunflower Seeds, Ricotta Salata,
Champagne Vinaigrette

Dessert Additions

Key Lime Mousse | 7.00
Graham Cracker Crumble

New York Cheesecake | 8.00
Macerated Berries

Ultimate Chocolate Cake | 9.00
Fresh Strawberries

Deep Dish Apple Crisp | 9.00
Fresh Whipped Cream

Tiramisu | 12.00

Entrees

Potato Gnocchi | 23.00
Roasted Sweet Corn, Baby Spinach, Blistered
Tomatoes, Fresh Basil, Parmesan Reduction

Vegetable Stir Fry | 25.00
Coconut Rice, Bean Sprouts, Sugar Snap Peas
& Assorted Vegetables

Herb Roasted Bone-In Chicken Breast | 32.00
Lemon-Thyme Reduction

Grilled Boneless Chicken Breast | 30.00
Rosemary Jus

Pan Seared Atlantic Salmon | 38.00
Cajun Beurre Blanc

Grilled Snapper | 46.00
Meyer Lemon Glaze

Grilled 8oz. Ribeye | 52.00
Bordelaise Reduction

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LUNCH BUFFETS

Buffets include Coffee & Tea Station
60 Minute Duration | Minimum 20 Guests

The Sandwich Board | 30.00

Green Salad | Cucumber, Red Onion, Shredded Carrots
Homemade Loaded Potato Salad | Seasonal Fruit Salad
Sliced Roast Beef, Smoked Turkey, Capicola, Salami, Grilled Chicken
Cheddar, Swiss & Provolone Cheeses
Selection of Assorted Sandwich Breads & Rolls
Whole Grain Mustard, Chipotle Mayonnaise, Pesto Mayonnaise
House Made Potato Chips | Bacon Blue Cheese & Green Onion Dip
Chocolate Chip Cookies, Brownies & Blondies

Mangia Italiano | 34.00

Caprese Salad | Baby Arugula, Drizzled with Balsamic Reduction
Antipasto Salad | Homemade Garlic Bread
Tuscan Chicken with Sundried Tomatoes, Roasted Mushrooms
& Artichoke Hearts
Cavatappi with English Peas, Boursin Cream Sauce
Individual Cheesecake & Cannoli

Island Breeze | 41.00

Tuna Poke Martinis | Namasu Cucumber, Watermelon Radish,
Wakame, Sesame Seed
Hawaiian Mac Salad
Kalua Pork
Grilled Mahi Mahi with Papaya Relish
Coconut Sticky Rice
Teriyaki Roasted Vegetables
Hawaiian Sweet Rolls & Butter
Key Lime Pie

Taco Tuesday | 32.00

Southwest Salad | Chopped Romaine, Roasted Corn & Black Bean Relish,
Tortilla Strips, Shredded Monterey Jack, Lime & Avocado Ranch
Hard & Soft Taco Shells | Lime Crema | Guacamole | Pico De Gallo | Salsa |
Shredded Lettuce | Shredded Cheese
Yellow Rice | Borracha Beans
Warm Churros
Choose Two Proteins (Additional Proteins 5.00 each)
Carne Asada | Shredded Chicken | Blackened Shrimp | Pork Carnitas

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BREAKS | A LA CARTE

60 Minute Duration

Mediterranean Break | 16.00

Individual Hummus Martinis Served with Cucumber
Garlic Roasted Naan, Roasted Pepper & Olive
Tapenade Served with Individual Tabbouleh Salads

Beachside Ceviche | 21.00

Tajin Rimmed Glass with Rock Shrimp Ceviche
Spicy Asian Octopus Salad | Traditional Ceviche

Sweet Tooth | 14.00

Brownies & Blondies
Chocolate Chip Cookies
Assorted Individual Mousse
Starbuck's Pike Place Coffee & Hot Tea

Coffee Bar | 11.00

Starbuck's Pike Place Coffee
Herbal Teas
Fresh Whole Fruit | Biscotti & Rock Candy

Neapolitan Break | 16.00

Margarita Flatbread | Meat Lovers Flatbread
Garlic & Cheddar Bites
Zeppole's | Chilled Cappuccino Shooters

Movie Night | 14.00

Buttery Sea Salt Popcorn | Assorted Candy Bars
Soft Drinks | Starbuck's Pike Place Coffee & Tea

Game Time | 16.00

Soft Jumbo Pretzels with Cheese Sauce
Puff Pastry Hotdogs with Grain Mustard
House Made Potato Chips with Bacon Blue Cheese Dip
Assorted Soft Drinks | Starbuck's Pike Place Coffee & Tea

Fiesta Time | 16.00

Chips & Salsa
Queso Blanco & Guacamole
Chicken Empanadas
Assorted Soft Drinks, Starbuck's Pike Place Coffee & Tea

A la Carte

Gourmet Cookies | 30.00 per dozen
Chocolate Brownies | 34.00 per dozen
Assorted Candy Bars | 40.00 per dozen
Jumbo Pretzel with Mustard | 34.00 per dozen
Snack Mix | 19.00 per pound
Strawberry and Banana Shooters | 21.00 per dozen
Blueberry Acai Shooters | 21.00 per dozen

Assorted Soft Drinks | 5.00 each
Bottled Water | 4.00 each
Red Bull | 7.00 each
Iced Tea | 40.00 per Gallon
Coffee & Tea Service | 50.00 per gallon
Starbucks Pike Place Coffee & Tea
Service | 65.00 per gallon
Lemonade | 38.00 per Gallon

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RECEPTION STATIONS

Reception Only Events a Minimum of 35.00 per Person is Required
90 Minute Duration | Minimum of 20 Guests

Farmer's Market Crudité | 12.00 per guest

A Selection of Locally Sourced Vegetables, Sun-Dried Tomato Pesto, House-Made Ranch

Mediterranean | 16.00 per guest

Roasted Garlic Hummus Served with Garlic Naan, Marinated Artichokes, Roasted Red Peppers & Grilled Vegetable Assortment

Fromagerie | 17.00 per guest

Imported & Domestic Selection of Cheese
Seasonal Jam, Local Honey
Assorted Crackers & Breads

Charcuterie | 20.00 per guest

Thinly Sliced Italian Prosciutto, Bresaola, Salami, Capicola
Pickled Vegetables, Marinated Olives & Dijon Spread

Tropical Fruit Platter | 12.00 per guest

Chef's Seasonal Selection of Fresh Sliced Fruit
Local Honey & Yogurt Dipping Sauce

Chilled Seafood Display | Market Price

Citrus Poached Jumbo Shrimp, Oysters on the Half Shell
Chilled New Zealand Green Lip Mussels, Snow Crab Claws
Cocktail Sauce, Mignonette, Lemons & Limes



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ACTION STATIONS

Reception Only Events a Minimum of 35.00 per Person is Required
90 Minute Duration | Minimum of 20 Guests | Pricing per Guest
All Stations Chef Attended | 150.00 each
Carving Stations Served with Appropriate Breads & Accompaniments

Poke your Way | 28.00

Ahi Tuna or Salmon | Sticky Rice
Namasu Cucumbers | Avocado | Wakame Salad
Shredded Watermelon Radish | Carrots | Edamame
Flaming Hot Cheetos | Chili Garlic Oil
Crispy Shallots | Traditional Poke Sauce
Kimchee Mayo | Sriracha Aioli

Tijuana Street Cart | 23.00

Carne Asada | Grilled Chicken | Warm Tortilla
Lime Crema | Diced Onions | Chopped Cilantro
Mexican Street Corn
Horchata & Agua de Jamaica Shooters

Beachside Seafood Bash | 40.00

Sauteed Jumbo Shrimp tossed in
Signature Cajun Butter
Sauteed Chipotle Bourbon Clams
Charbroiled Oysters with Signature Garlic Sauce
finished with Parmesan

Ramen Bar | 28.00

Tonkotsu Broth | Roasted Chicken Broth
Traditional Ramen Noodle | Soba Noodle
Marinated Chicken Thighs | Pork Charsu
Boiled Egg | Shaved Radish | Shredded Carrot
Nori | Bok Choy | Cilantro
Green Onions | Chili Garlic Sauce

Herb Crusted Prime Rib | 27.00

Served with Au Jus & Creamy Horseradish

Pepper Seared Tenderloin of Beef | 30.00

Roasted Whole & Served with Béarnaise Sauce

Herb Roasted Turkey | 15.00

Turkey Gravy & Cranberry Mayo

Sweet Tea Brined Pork Loin | 14.00

Cranberry & Orange Chutney

Whole Fried Snapper | 28.00

Thai Chili

Gelato Cart | 22.00

Scooped to Order:
Chef's Selection of Seasonal Villa Dolce Gelato
Chocolate, Carmel & Raspberry Syrup
Chopped Nuts | Rainbow Sprinkles
Chocolate Sprinkles | Cherries
Gummi Bears | Whipped Cream

Flambe | 22.00

Brandy Roasted Apples with Cinnamon
Streusel Crumb | Port Roasted Mission Figs
Mascarpone | Honey Drizzle | Toasted Almonds

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Hors D'Oeuvres

Hors D'Oeuvres Priced per Order of 50 Pieces

Cold

Rock Shrimp Ceviche | 325.00

Grilled Crostini with Boursin & Roasted Mushrooms | 250.00

Crab Salad Canape | 275.00

Beef Carpaccio Roll, Arugula Salad | 275.00

Caprese Skewer | 250.00

Bloody Mary Oyster Shooters | 250.00 Add Vodka | 150.00

Sesame Tuna Wonton | 275.00

Avocado Toast, Marinated Tomatoes | 225.00

Tostones – Chimichurri Aioli, Roasted Corn & Black Bean Salsa | 250.00

Tuna Poke Plantain with Seaweed Salad | 250.00



Hot

Beef Empanadas with Guasacaca | 225.00

Vegetable Spring Rolls | 225.00

Chicken Pot Stickers with Toasted Garlic Soy | 225.00

Shrimp Cakes with Spicy Citrus Remoulade | 275.00

Barbeque Beef Wontons | 250.00

Piri Chicken Thigh Skewers | 275.00

Crab Rangoon with Sweet Chili Sauce | 250.00

Reuben Spring Roll with Thousand Island | 300.00

Lamb Kabobs with Tzatziki | 375

Conch Fritters with Spiced Remoulade | 250.00

Mojo Pork Slider | 275.00

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Dinner Plates

Choose Starter, Starch, Vegetable, Entrée & Dessert
Includes Coffee & Tea Table Service

Starters

House Salad | Gourmet Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, Red Onion & Choice of Dressing

Caesar Salad | Hearts of Romaine, Shredded Asiago Cheese, Garlic Herb Croutons, Creamy Caesar Dressing

Baby Bibb | Crumbled Goat Cheese, Candied Pecans, Local Berries, Meyer Lemon Vinaigrette

Field Greens | Mandarin Orange, Sunflower Seeds, Ricotta Salata, Champagne Vinaigrette

Entrees

Japchae | 33.00

Stir Fried Sweet Potato Noodles, Shitake Mushrooms,
Peppers, Onions, Carrots, Napa Cabbage

Sage Rubbed Pork Tenderloin | 38.00

8oz Barrel Cut Pork Tenderloin with Apple Cider Jus

Rosemary Roasted Bone In Chicken Breast | 41.00

Mixed Wild Mushroom Sauce

Grilled Boneless Chicken Breast | 39.00

Brandy Reduction

Blackened Atlantic Salmon | 48.00

Roasted Tomato Basil Butter

Grilled Snapper | 61.00

Papaya Lemon Butter

Grilled Filet Mignon 8oz | 65.00

Porcini & Truffle Demi

Grilled Ribeye 12 oz | 59.00

Cognac Demi

Herb Roasted Chicken & Blackened Salmon | 49.00

Brandy Reduction & Meyer Lemon Reduction

Grilled Beef Tenderloin & Grilled Chicken | 55.00

Mixed Wild Mushroom Sauce

Surf & Turf | 75.00

Herb Roasted Beef Tenderloin

Slow Poached Jumbo Shrimp

Bordelaise Sauce & Citrus Gastrique

Vegetable & Starch

Boursin Whipped Potatoes

Olive Oil Poached Fingerling Potatoes

Herb Roasted Red Potatoes

Coconut Lime Jasmine Rice

Sauteed Green Beans

Citrus Charred Asparagus

Garlic Roasted Broccolini

Bacon Roasted Brussel Sprouts

Roasted Vegetable Medley

Dessert

Key Lime Mousse | Graham Cracker Crumble &
Macerated Berries

New York Cheesecake | Sea Salt Caramel Drizzle,
Fresh Whipped Cream

Decadent Chocolate Cake | Fresh Strawberries

Deep Dish Apple Crisp | Fresh Whipped Cream

Tiramisu | Additional 2.00 per guest

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Dinner Buffets

Buffets Include Coffee & Tea Table Service
90 Minute Duration | Minimum of 20 Guests

Mediterranean Grill | 45.00

Tabbouleh Salads | Antipasto Display

Hummus Martinis | Cucumber, Garlic Roasted Naan, Roasted Pepper & Olive Tapenade

Grilled Chicken Thighs with Minted Yogurt

Mahi Mahi Puttanesca with Fresh Basil

Pesto Roasted Mixed Vegetables | Cilantro Lime Basmati Rice

Artisan Bread

Assorted Mini Dessert Cups

Under the Tuscan Sun | 50.00

Stracciatella Soup

Roasted Artichoke Salad with Cherry Tomatoes & Fresh Mozzarella

Frisee Salad with Hearts of Palm, Shaved Fennel, Mandarin Oranges & Chives

Herb Marinated Chicken Breast with Roasted Mushrooms & Goat Cheese

Rigatoni Caponata

Pan Seared Fresh Catch with Tomato Basil Butter

Citrus Charred Asparagus

Homemade Garlic Bread

Tiramisu

Havana Nights | 55.00

Fruit Skewers | Roasted Corn & Black Bean Salad

Chefs Seasonal Selection of Ceviche

Fried Tostones with Roasted Garlic & Cilantro Aioli

Chicken & Black Bean Empanadas

Lechon Asado | Camarones Al Ajillo | Ropa Vieja

Black Beans | Yellow Rice

Guava Cheesecake

Oceanfront Steakhouse | 65.00

Roasted Corn & Tomato Salad with Citrus Vinaigrette

Individual Baby Caesars with Grilled Crostini & Shaved Parmesan

Ribeye Smothered with Sauteed Onions, Mushrooms & Blue Cheese

Lobster Mac & Cheese | Herb Roasted Chicken | Grilled Asparagus

Loaded Mashed Potatoes | Bacon & Brussel Sprout Sauté finished with Parmesan

Chocolate Spoon Cake

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BAR PRICING OPTIONS

All Bars Require 150.00 fee per Bartender for each 100 Guests

Open Bar Package Pricing

Diamond Brand Bar

First Hour per Guest | 31.00

Additional Hour per Guest | 13.00

Platinum Brand Bar

First Hour per Guest | 29.00

Additional Hour per Guest | 11.00

Gold Brand Bar

First Hour per Guest | 27.00

Additional Hour per Guest | 9.00

Consumption & Cash Bar Pricing

Priced per Drink | Minimum of 300.00

Diamond Brand Cocktails | 13.00

Platinum Brand Cocktails | 11.00

Gold Brand Cocktails | 9.00

Imported Beer | 8.00

Domestic Beer | 6.00

Three Thieves Wines | 9.00

Soft Drinks | 5.00

Beer, Wine & Soda Bar

First Hour per Guest | 23.00

Additional Hour Per Guest | 9.00

Three Thieves Wines – Chardonnay | Pinot Grigio | Pinto Noir

Red Blend | Cabernet Sauvignon

Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra

Corona Extra | Stella Artois | Longboards Lager | Blue Moon | Yuengling

Lagunitas IPA

Assorted Soft Drinks



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OPEN BAR OPTIONS

All Bars Include Appropriate Mixes & Garnishes



Diamond Brand Bar

Grey Goose Vodka | Bacardi Silver Rum | Hendricks Gin
Glenfiddich Scotch | Jameson Whiskey | Patron Silver Tequila | Makers Mark Bourbon
Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra | Lagunitas IPA
Heineken | Corona Extra | Stella Artois | Longboards Lager | Blue Moon
Sea Sun Chardonnay | Kim Crawford Sauvignon Blanc | Terra d'Oro Pinot Grigio
14 Hands Merlot | Kendall Jackson Cabernet Sauvignon
Meiomi Pinot Noir | Cote des Roses Rose

Platinum Brand Bar

Titos Vodka | Bacardi Silver Rum | Captain Morgan Rum | Bombay Sapphire Gin
Jack Daniels Whiskey | Bulleit Bourbon | Johnnie Walker Black Scotch
1800 Blanco Tequila
Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra
Heineken | Corona Extra | Stella Artois | Longboard Lager
Decoy by Duckhorn Wines
Chardonnay | Sauvignon Blanc | Rose | Pinot Noir
Merlot | Cabernet Sauvignon



Gold Brand Bar

New Amsterdam Vodka | Cruzan Light Rum | Bombay Gin | Four Roses Bourbon
Tin Cup Whiskey | Famous Grouse Scotch | Corazon Blanco Tequila
Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra
Heineken | Corona Extra | Stella Artois | Yuengling Lager
Three Thieves Wines Chardonnay | Pinot Grigio | Cabernet Sauvignon
Pinot Noir | Red Blend



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SPECIALTY BARS

All Bars Require 150.00 fee per Bartender
Minimum of 20 Guests for All Specialty Bars | Pricing per Guest
60 Minute Duration

Bloody Mary Bar Create Your Own | 24.00

Zing Zang Bloody Mary Mix | House Made Mix

Vodkas:

Absolut | Tito's | Cutwater | Kettle One

Toppings:

Bacon | Shrimp | Blue Cheese Stuffed Olives

Jalapeno Stuffed Olives | Pickled Okra

Pickled Asparagus | Pickled Green Beans

Pickle Spears | Cajun Dust | Tajin

Longboard's Signature Hot Sauces :

Jalapeno | Cayenne | Habanero | Garlic



Mimosa Bar | 19.00

Lamarco Prosecco

Juices : Orange | Cranberry | Pineapple

Purees : Passion Fruit | Mango | Raspberry

Garnishes : Strawberries | Blueberries

Blackberries | Watermelon | Pineapple

Fresh Herbs: Mint | Basil | Rosemary

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