



FORT WALTON BEACH





gourmet displays

Small Serves 25 Guests, Medium Serves 50 Guests, Large Serves 100 Guests.

FRESH VEGETABLE CRUDITÉ & ROASTED ONION DIP TRAY

Small _____ \$110
Medium _____ \$180
Large _____ \$310

IMPORTED AND DOMESTIC CHEESE TRAY

(with Grapes, Nuts, and Gourmet Crackers)

Small _____ \$140
Medium _____ \$240
Large _____ \$380

SEASONAL FRESH FRUIT TRAY

(with Honey Greek Yogurt Dipping Sauce)

Small _____ \$140
Medium _____ \$240
Large _____ \$380

SLICED SMOKED SALMON

(with Capers, Thinly Sliced Red Onion, and Cream Cheese)

Small _____ \$215
Medium _____ \$340
Large _____ \$600

CHARCUTERIE TRAY

(Cured Meat and Pickled Vegetable Board)

Small _____ \$140
Medium _____ \$240
Large _____ \$380

CEVICHE BOWL OF CITRUS MARINATED CURED SHRIMP

(with Fried Pita Bread and Water Crackers)

Small _____ \$195
Medium _____ \$300
Large _____ \$425

MEDITERRANEAN

(with Balsamic Herb and Garlic Marinated Mushrooms, Artichokes, Kalamata Olives, Feta Cheese, Roasted Red Pepper Hummus, Served with Pita Chips and Lavosh)

Medium _____ \$300
Large _____ \$475

dessert displays

CHOCOLATE FOUNTAIN DISPLAY

White Chocolate and Milk Chocolate Fountains with the Following Assortment of Dipping Options: Strawberries, Sliced Pineapple, Marshmallows, Pretzels, Rice Crispy Treats, and Sponge Cake Cubes. (Minimum 35 Guests Required) _____ \$14 per person

ASSORTED DESSERT DISPLAY

Assortment of Mini Dessert Shooters and Dessert Bars (Minimum 25 Guests Required) _____ \$6 per person

Assorted Petit Fours

(Serves 35 Guests) _____ \$105

Chocolate Covered Strawberries _____ \$35 per dozen



a la carte hors d'oeuvre

HOT HORS D'OEUVRE

100 Mini Chicken Sliders	\$250
100 Fried Chicken Tenders with Honey Mustard	\$200
100 Bite Size Meatballs (BBQ, Sweet and Sour, Swedish, Teriyaki or Bourbon)	\$150
100 Buffalo Wings of Fire (Mild, Medium, or Hot)	\$250
100 Bite Size Chicken Quesadillas	\$225
100 Fried Mac and Cheese Bites	\$75
150 Baked Potato Bites Stuffed with Bacon, Cheese, Chives, Sour Cream	\$220
100 Mini Franks in Puff Pastry	\$175
150 Vegetable Spring Rolls with Sweet Thai Chili Sauce	\$175
100 Southwestern Eggroll Bites	\$175
100 Bacon Wrapped Scallops	\$400
100 Coconut Shrimp with Coconut Crème Dipping Sauce	\$325
200 Homemade Fried Mushrooms with Smoked Ketchup Dipping Sauce	\$185
100 Parmesan Crab Cake Stuffed Mushrooms	\$300
150 Mini Chicken Cordon Bleu	\$300

200 Mini Beef Wellington with Dijon Crème Dipping Sauce	\$350
100 Mini Crab Cakes with Remoulade Dipping Sauce	\$350
100 Hawaiian Chicken Kabobs	\$250
100 Beef Empanadas	\$275
100 Stuffed Jalapenos Stuffed with Cream Cheese, Breaded and Fried, Served with Pimento Dipping Sauce	\$200
100 Kobe Beef Sliders with Secret Sauce and Caramelized Onions	\$300
100 Lamb Lollipops with Pomegranate BBQ Dipping Sauce	\$450
100 Mini Baked Brie and Cranberry in Puff Pastry	\$250
100 Mini Franks Wrapped in Bacon Sprinkled with Brown Sugar	\$250

EXTRAS (Minimum 25 Guests Required. Price Per Guest.)

Hot Wing Fountain BBQ Sauce and Classic Buffalo Sauce Flowing from Heated Fountains with an Abundance of Naked Hot Wings. Served with Carrot and Celery Sticks, Ranch and Blue Cheese Dipping Sauces	\$14 per guest
Hot Queso Fundido Spanish Chorizo Sausage and Tri-Color Tortilla Chips	\$6 per guest
Hot Spinach Artichoke Dip Spinach, Mozzarella, Parmesan and Cream Cheese, Artichoke, Served with Grilled Pitas	\$6 per guest
Hot Crab Dip Blue Crab Baked with Neufchatel Cheese, Spices and Served with Tri-Color Chips	\$9 per guest

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



a la carte hors d'oeuvre

COLD D'OEUVRE

100 Fruit Kabobs	\$200
100 Assorted Mini Finger Sandwiches	\$200
100 Boiled Chilled Shrimp with Cocktail and Tartar Dipping Sauce	\$240
100 Guacamole Deviled Eggs	\$230
100 Bruschetta Choice of 2: Caprese-Basil-Mozzarella-Tomato Cranberry and Prosciutto Beef and Blue Old Bay Shrimp Salad Smoked Chicken and Bacon Salad	\$220
100 Seared Ahi Tuna Canapé with Ginger and Wasabi Chantilly	\$260
100 Shrimp Shooters with Bloody Mary Cocktail Sauce	\$250
100 Ceviche Shooters with Fried Plantains	\$200
100 Smoked Salmon Cucumber Rosettes	\$240
100 Balsamic Marinated Mushrooms, Mini Sweet Peppers and Olives	\$120
100 Chicken Salad in Pastry	\$190
100 Mini Assorted Pastries	\$240

100 Pinwheels Filled with Salami, Cream Cheese and Capers Wrapped in a Flour Tortilla	\$220
100 Watermelon Feta Bites with Fresh Basil and Olive Oil Drizzle	\$180
100 Caprese Salad Skewers with Balsamic Vinegar Glaze	\$175

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



plated dinner

All Dinners are served with Fresh Baked Dinner Rolls and Butter, Iced Water and Iced Tea.

SALADS (Choose One)

Riptides House Salad

Mixed Greens and Iceberg Lettuce Topped with Roma Tomatoes, English Cucumbers, Spiraled Carrots, and Croutons

Traditional Caesar Salad

Chopped Romaine Lettuce Leaves, Toasted Croutons, Parmesan Homemade Caesar Dressing

Spinach Salad

Baby Spinach, Feta Cheese Crumbles, Candied Walnuts, and Dried Cranberries

Market Salad

Mixed Greens, Feta Cheese Crumbles, Grapes, Mandarin Oranges, Strawberries, and Candied Pecans

DRESSINGS (Choose Two)

Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island, Warm Bacon Dressing

ENTREES (Choose Up To Two Entrees)

Catch of the Day

Oven Roasted with Lemon Butter Sauce, served with Balsamic Vegetable Medley and Rice Pilaf \$29 per guest

Stuffed Prawns

Duet of Fresh Large Prawns stuffed with Crab Mix, served with Roasted Garlic Mashed Potatoes, Jumbo Asparagus and Roasted Red Pepper Crème \$34 per guest

Prime Rib of Beef

12oz, accompanied with Au Jus & Horseradish Sauce, served with Oven Roasted Potatoes, and Roasted Root Vegetables
*Cooked medium unless specified \$42 per guest

Land & Sea

6oz Bacon Wrapped Filet Mignon with Chilean Sea Bass, served with Garlic Mashed Potato, Haricot Vert and Lemon Caper Cream Sauce \$46 per guest

New York Strip

Served with Lyonnaise Potatoes, sautéed Wild Mushrooms, Roasted Red Peppers, and topped with Homemade Demi-Glace
*Cooked medium unless specified
10oz USDA Choice \$36 per guest
12oz USDA Choice \$40 per guest

Filet Mignon

served with Dauphinois Potatoes, Grilled Jumbo Asparagus and topped with Grape Demi-Glace
6oz Hand Cut \$40 per guest
8oz Hand Cut \$45 per guest

Porterhouse Pork Chop

Niman Ranch Pan Seared Pork, with Dauphinois Potatoes, Jumbo Asparagus, and accompanied with an Apple Compote \$32 per guest

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese, served with Toasted Orzo, Haricot Vert, and a Brown Mushroom Gravy \$31 per guest

Chicken Florentine

Oven Roasted Airline Chicken Breast smothered with Spinach & Roasted Garlic, served with Roasted Garlic Potatoes and topped with Mushroom Demi-Glace \$32 per guest

40 Clove Chicken

Heavy Garlic Herb marinated Airline Chicken Breast with a Sauvignon Blanc White Wine Sauce, Oven Roasted to perfection, served with Potato Gratin and Caramelized Brussels Sprouts \$32 per guest

Stuffed Portobello

Balsamic marinated & grilled Portobello Mushroom, stuffed with an Arugula, Sundried Tomato and Parmesan Salad, served with Cheese Ravioli and Light Alfredo Sauce \$24 per guest

Steak Temperatures

Rare – Cold, Red Center

Medium Well – Warm, Slightly Pink Center

Medium Rare – Warm, Red Center

Well Done – Warm, No Color Throughout

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



theme dinner buffet

Minimum 35 Guests Required. Served with Iced Water and Iced Tea.

POLLO LOCO

Shredded Mexican Style Chicken, Grilled Marinated Flank Steak, Flour Tortillas, Hard Corn Shells, Green Tomatillo Sauce and Red Sauce, Refried Beans with Pico de Gallo, Mexican Rice, Chunky Guacamole, Shredded Lettuce, Shredded Cheddar Jack Blend, Jalapenos, Sour Cream _____ \$28 per guest

TROPICAL SUNSET

Riptides House Salad with Choice of 2 Dressings, Jerk Chicken, Hawaiian Roasted Pork, Rum Spiked Shrimp, Creamy Roasted Garlic Potatoes and Island Rice Pilaf, Grilled Seasonal Vegetables, Assorted Rolls and Butter. _____ \$35 per guest

SOUTHERN GET DOWN BARBECUE

BBQ Grilled Chicken, Choice of One Beef: Smoked Spare Ribs or Beef Brisket, Mac and Cheese, Potato Salad, Cole Slaw, Pepper Jack Corn Muffins, Collard Greens, Assorted Rolls and Butter. _____ \$30 per guest

ITALY'S BEST DINNER BUFFET

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives and Parmesan, served with Rolls tossed in Garlic Butter, Chicken Piccata, Traditional Beef Bolognese, Tuscan Roasted Root Vegetables of Carrots, Beets and Parsnips, Rotini Pasta Tossed in Parmesan and Olive Oil, Mushroom Ravioli in Light Sundried Tomato Cream. _____ \$31 per guest

GULF COAST SEAFOOD BUFFET

Riptides House Salad with Choice of 2 Dressings, Crab Hushpuppies with Peach Cornichon Tartar Sauce, Almond Crusted Grouper with Roasted Red Pepper & Tomato Romesco Sauce, Grilled Firecracker Shrimp, Bacon Wrapped Chicken Breast with Dijon Crème Sauce, Rice Pilaf, Balsamic Grilled Vegetable Delight. _____ \$39 per guest

*To ensure the Food Quality, all Buffet Packages are Offered Based on a 90 Minute serving window. A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



build your own dinner buffet

Minimum 35 Guests Required. Dinner Buffet is Served with Fresh Baked Dinner Rolls and Butter, Iced Water, and Iced Tea.

Select Two Entrees _____ \$38 per guest

Select Three Entrees _____ \$42 per guest

Premium Entree Options* can be selected for an additional \$3 per guest

SALADS (Choose One)

Riptides House Salad

Mixed Greens and Iceberg Lettuce Topped with Roma Tomatoes, English Cucumbers, Spiraled Carrots, and Croutons

Traditional Caesar Salad

Chopped Romaine Lettuce Leaves, Toasted Croutons, Parmesan Homemade Caesar Dressing

Spinach Salad

Baby Spinach, Feta Cheese Crumbles, Candied Walnuts, and Dried Cranberries

Market Salad

Mixed Greens, Feta Cheese Crumbles, Grapes, Mandarin Oranges, Strawberries, and Candied Pecans

DRESSINGS (Choose Two)

Balsamic Vinaigrette, Italian, Ranch, Bleu Cheese, Thousand Island, Warm Bacon Dressing

ENTREES (Choose Two to Three)

Chicken Option

40 Clove Chicken
Marinated in Heavy Garlic Herb with a Sauvignon Blanc White Wine Sauce

BBQ Chicken

Bone-in Chicken Breast Marinated in Peach Tea, Slow Smoked

Chicken Cordon Bleu

Stuffed Chicken Breast with Ham and Swiss

Chicken Piccata

in a Lemon Butter and Caper Sauce

Chicken Parmigiana

Crowned with Seasoned Breadcrumbs, Parmesan and Provolone with Marinara

Pork Option

Country Style Pork Ribs

Cuts of Pork Shoulder Braised and Grilled Southern BBQ Style

Pork Marsala

Glazed with a Sweet and Zesty Sauce Made with Marsala Wine, Finished with a Red Bell Pepper, Shallot & Mushroom

Pork Tenderloin

Apple Marinated, Seared and Oven Roasted to Perfection

Beef Option

Beef Tips

Seared Tender Cutlets of Beef Tenderloin, Served with Beef Pan Gravy Over Rice

London Broil Flank Steak

Beef Marinated until Tender, then Broiled Medium Rare, Served with Au Jus and Herb

Grilled Sirloin Steak

Seasoned with Sea Salt and Cracked Black Pepper, Grilled to Perfection

Short Ribs*

Braised Slowly, Cooked with Carrots, Onions, Herbs, Beef Broth and Red Wine

Seafood Option

Fish of the Day

Blackened, Parmesan Crusted or Grilled Prepared with Chef Recommended Specialty Sauce

Gulf Shrimp

Sauteed with Fresh Garlic, Italian Herbs and Finished in a Delicate Chardonnay Sauce

Lobster Mac and Cheese*

Cavatappi Baked with Bohemian Lobster and Signature 6 Cheese Blend

Crab Cakes*

House-made with Remoulade Sauce

Shrimp and Grits*

Blackened Shrimp with Stone Ground Grits Topped with Smoke Gouda Cheese and a Cajun Cream Sauce of Onions, Bell Pepper and Tomato

Vegetarian Option

Stuffed Portobello Mushroom

Balsamic Marinated & Grilled, stuffed with an Arugula, Sundried Tomato and Parmesan Salad

Veggie Pasta Primavera

Sauteed Vegetables, Tossed with Penne Pasta, Light Alfredo Sauce, Finished with Basil, Tomato and Shaved Parmesan

VEGETABLES & STARCHES (Choose Two)

Grilled Seasonal Vegetables

Green Beans Almandine, Roasted Root Vegetables,

Loaded Potato Casserole

Loaded Mashed Potatoes, Roasted Garlic Potatoes,

Sweet Potato Casserole

Mac and Cheese, Rice Pilaf, Roasted Brussel Sprouts, Grilled Vegetable Pasta

*To ensure the Food Quality, all Buffet Packages are Offered Based on a 90 Minute serving window. A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



buffet additions

Grilled Seasonal Vegetables	\$3.00 per guest
Green Beans Almondine	\$3.50 per guest
Roasted Root Vegetables	\$3.50 per guest
Loaded Potato Casserole	\$3.50 per guest
Loaded Mashed Potatoes	\$3.50 per guest
Roasted Garlic Potatoes	\$3.00 per guest
Sweet Potato Casserole	\$3.50 per guest
Mac and Cheese	\$3.00 per guest
Rice Pilaf	\$2.50 per guest
Roasted Brussels Sprouts	\$4.00 per guest
Grilled Vegetable Pasta	\$3.00 per guest
Broccolini	\$3.50 per guest
Pasta Salad	\$2.50 per guest
Potato Salad	\$2.50 per guest
Toasted Orzo	\$3.50 per guest
Honey-Glazed Carrots	\$3.00 per guest
Traditional Caesar Salad	\$3.00 per guest
Riptides House Salad	\$3.00 per guest

*To ensure the Food Quality, all Buffet Packages are Offered Based on a 90 Minute serving window. A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



carving station

\$75 Chef Fee will Apply for up to 1.5 Hours (per Chef)

Cajun Roasted Pork (50 guests)

Pork Loin Creole Marinated and Roasted, Served with Dijon Mustard Sauce, Assorted Rolls and Butter

\$200

Rosemary Garlic Beef Round Top Roast (50 guests)

Served with Roasted Potatoes, Mustards, Horseradish, Assorted Rolls and Butter

\$450

Bone-in Ham (50 guests)

Brown Sugar Glazed Served with Assorted Rolls and Butter

\$200

Oven Roasted Turkey (50 guests)

Served with Peach Chutney, Fresh Cranberry Orange Relish, Assorted Rolls and Butter

\$180

Prime Rib of Beef (50 guests)

Rubbed, Roasted in Natural Juices, Served with Au Jus, Horseradish, Assorted Rolls and Butter

\$580

Beef Brisket (50 guests)

Slow Cooked until Tender with Smoked Ketchup, Assorted Rolls and Butter

\$450

specialty stations

\$75.00 Chef Fee will apply for up to 1.5 hours of service per Chef. Minimum 40 guests required.

PASTA STATION

Tossed Italian Style Salad with Chickpeas, Beets, Shredded Carrots, Red Onion, Olives, and Parmesan Cheese, Served with Garlic Bread \$16 per guest

Choose Two Pastas

Bow Tie, Penne, Fettuccine, Tortellini, Cheese Ravioli

Choose Two Sauces

Alfredo, Marinara, Puttanesca, Bolognese, Garlic Pesto, Served with Peppers, Onions, Olives, Mushrooms, Garlic, Tomatoes, Spinach, Chopped Bacon and Parmesan Cheese

Add Chicken or Italian Sausage \$4 per guest

Add Shrimp or Skirt Steak \$5 per guest

FAJITA STATION

Grilled Chicken Strips and Grilled Steak, Sautéed Peppers and Onions, Warm Flour Tortillas, Pico de Gallo, Salsa, Guacamole, Sour Cream, Shredded Lettuce, Monterey Jack Cheese, Cheddar Cheese, Jalapenos. Served with Mexican Rice \$23 per guest

Add Shrimp \$5 per guest

MASHED POTATO

BUFFET BAR

Mashed Sweet Potato and Mashed Red Skin Potato Served in Martini Glasses, with Your Favorite Toppings - Chives, Bacon Bits, Cheddar Sauce, Shredded Cheddar Jack, Roasted Corn, Sour Cream, Chopped Broccoli, French Fried Onions, Brown Sugar, White Chocolate Chips, Mini Marshmallows, Candied Nuts, and Cinnamon Sugar. \$12 per guest

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



plated children meals

All Meals are Served with Lemonade. 12 Years of Age and Under.

Chicken Tenders with Choice of Fries or Fruit Cup	\$14.95 per child
4 oz. Cheddar Cheeseburger with Choice of Fries or Fruit Cup	\$14.95 per child
Kids Mac & Cheese with Choice of Fries or Fruit Cup	\$12.95 per child

late night snacks

100 Mini Pizza Bites	\$175
50 Mini Chicken and Waffle Sliders	\$175
50 Mini Cheeseburger Sliders	\$150
25 Donut and Cappuccino Shooters	\$150
100 Mini Potato Skins Filled with Cheese, Bacon, Chives and Sour Cream	\$130
Sweet Potato Tots Drizzled with a Sweet Bourbon Glaze (serving 25 guests)	\$80
Waffle Fries Topped with Garlic, Parmesan and Parsley Seasoning (serving 25 guests)	\$80

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



beverage pricing

\$75 Bartender Fee. A Minimum of \$300 in sales is required for Bars, Tax and Gratuity Not Included.

HOST BAR PRICING

Full Bar Call Brands/House Wine/Domestic Beer/ Sodas _____ \$30 Per Guest for 2 Hours
Each Additional Hour \$11 Per Guest

Full Bar Premium Brands/House Wine/Domestic

& Imported Beers/Sodas _____ \$40 Per Guest for 2 Hours
Each Additional Hour \$15 Per Guest

Full Bar Super Premium Brands/House & Premium

Wines/Domestic, Imported, Craft, IPA Beers/Sodas _____ \$45 Per Guest for 2 Hours
Each Additional Hour \$20 Per Guest

Unlimited Soft Drinks, Bottled Water, Juices
(Under 21 Years Old) _____

\$8 Per Guest for 2 Hours
Each Additional Hour \$2 Per Guest

HOST BAR PRICING (By Consumption)

Call Brands	\$7.00
Premium Brands	\$8.00
Super Premium	\$9.00
Hard Seltzers	\$5.00
Domestic Beers	\$5.00
Imported Beers	\$6.00
IPA/ Craft Beers	\$6.00
Soft Drinks & Bottled Water	\$2.50

HOST BAR WINES

Reds

House Wine (Canyon Road - Merlot, Pinot Noir)	\$6.50/\$26.00
Bombina Cabernet	\$6.50/\$26.00
Michael Sullberg Merlot	\$8.00/\$29.00
Punti Ferrer Carmenere	\$8.00/\$29.00
Teanum Favugne Rosso	\$8.00/\$29.00
Sand Point Pinot Noir	\$8.00/\$29.00
Capitan Malbec	\$12.00/\$36.00
Louis M. Martini Cabernet Sauvignon	\$12.00/\$36.00
J Lohr Merlot	\$12.00/\$36.00

Whites

House Wine (Canyon Road - Pinot Grigio, Chardonnay)	\$6.50/\$26.00
Bombina Pinot Bianco	\$6.50/\$26.00
Ecco Domani Pinot Grigio	\$8.00/\$29.00
Casteggio Pinot Grigio	\$8.00/\$29.00
Adelma Sauvignon Blanc	\$8.00/\$29.00
Selva Volpina Pinot Grigio	\$8.00/\$29.00
Cupcake Reisling	\$8.00/\$29.00
Casteggio Moscato	\$8.00/\$29.00
Lamarca Prosecco	\$29.00
Champagne	
Santa Elvira Brut	\$28.00
Sparkling Cider	\$15.00

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



beverage pricing

\$75 Bartender Fee. A Minimum of \$300 in sales is required for Bars, Tax and Gratuity Not Included.

KEG OF BEER

Domestic Beer	\$400
Craft or IPA	\$500
Heineken or Corona (Pony Keg)	\$300

**Pricing Available Upon Request for All Other Brands*

PUNCH (Per Gallon)

Fruit Punch	\$75.00
-------------	---------

Our fruit punch contains a delightful blend of fresh pineapple, cranberry and orange juice mixed with light rum, grenadine and a splash of sprite.

Champagne Punch or Mimosas

The punch consists of champagne combined with fresh pineapple, cranberry and orange juice while the mimosas are a classic mix of refreshing orange juice and champagne.

	\$85.00
--	---------

CASH BAR PRICING (By Consumption)

Call Brands	\$8.00
Premium Brands	\$9.00
Super Premium	\$10.00
Hard Seltzers	\$5.50
Domestic Beers	\$5.50
Imported Beers	\$6.50
IPA/ Craft Beers	\$6.50
Soft Drinks & Bottled Water	\$3.00

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



beverage pricing

\$75 Bartender Fee. A Minimum of \$300 in sales is required for Bars, Tax and Gratuity Not Included.

CALL BAR

Absolut, Bacardi, Jim Beam, Seagrams7,
Jose Cuervo, Dewar's, Evan Williams,
Amaretto, Kahlua

PREMIUM BAR

Stoli, Tito's, Malibu, Tanqueray, 1800,
Johnny Walker Red, Jameson, Disaronno,
Jack Daniels, Captain Morgan

SUPER PREMIUM BAR

Grey Goose, Kettle One, Meyers,
Bombay Sapphire, Hendricks, Patron,
Don Julio, Johnny Walker Black, Makers
Mark, Crown Royal, Knob Creek, Hennessy,
Glenlivet, Grand Marnier

HARD SELTZERS

White Claw, High Moon

**Flavors vary depending on availability*

DOMESTIC BEERS

Bud Light, Miller Lite, Michelob Ultra, Coors
Light, Budweiser, Yuengling

IMPORT BEER

Heineken, Corona, Stella Artois, Dos Equis,
Angry Orchard, Blue Moon, Modelo Especial,
Red Stripe, New Castle, Sweet Water 420

IPA

Dogfish 60 Minute Can, Jai Alai Can, Sweet
Water IPA, Lil Napoleon, 30A Beach Blonde,
Sam Adams, Shocktop

SOFT DRINKS & BOTTLED WATER

Coke, Diet Coke, Sprite and Dasani

CASH BAR WINES

Reds

House Wine (Canyon Road - Merlot, Pinot Noir)	\$7.00/\$29.00
Bombina Cabernet	\$7.00/\$29.00
Michael Sullberg Merlot	\$9.00/\$32.00
Punti Ferrer Carmenere	\$9.00/\$32.00
Teanum Favugne Rosso	\$9.00/\$32.00
Sand Point Pinot Noir	\$9.00/\$32.00
Capitan Malbec	\$13.00/\$40.00
Louis M. Martini Cabernet Sauvignon	\$13.00/\$40.00
J Lohr Merlot	\$13.00/\$40.00

Whites

House Wine (Canyon Road - Pinot Grigio, Chardonnay)	\$7.50/\$29.00
Bombina Pinot Bianco	\$7.50/\$29.00
Ecco Domani Pinot Grigio	\$9.00/\$32.00
Casteggio Pinot Grigio	\$9.00/\$32.00
Adelma Sauvignon Blanc	\$9.00/\$32.00
Selva Volpina Pinot Grigio	\$9.00/\$32.00
Cupcake Reisling	\$9.00/\$32.00
Casteggio Moscato	\$9.00/\$32.00
Lamarca Prosecco	\$32.00
Champagne	
Santa Elvira Brut	\$31.00
Sparkling Cider	\$16.50

A 22% service charge and 10.25% tax will be added to price. Prices are subject to change without notice. Special dietary menu options are available upon request.



frequently asked questions & event policies

Do we need to schedule an appointment for a site tour?

Yes, we do recommend scheduling an appointment to ensure that a representative from our Sales Department is available to assist you as well as to ensure that our event space is available to view. Site tours are available to be scheduled Monday-Friday during normal business hours.

Do you offer a food tasting appointment?

Yes, we do offer a complimentary food tasting appointment for the Bride and Groom after a contract is officially signed. Additional guests attending are \$75 each. If you wish to have a food tasting before your event is booked then we charge \$150.00 plus 22% service fee and 10.25% tax for the appointment up to 2 guests. Tastings are typically scheduled Tuesday-Friday only and must be booked at least 30 days in advance.

What are the deposit and payment requirements for booking a wedding?

We require a \$1000 non-refundable deposit at the time of signing a contract. If you are adding any of the DJ Service packages then they require a separate \$250 non-refundable deposit at the time of signing as well. For payments, you can make them as often as you'd like, or you can make one large payment at the end – we just require that the balance be paid off no later than 5 business days prior to the event.

What is the food and beverage minimum?

Food and beverage minimums vary depending on your date/time of the year and number of guests. The Sales Department will put together a customized proposal specifically for your event. The food and beverage total is a combination of the total of all items from the cocktail hour, reception and bar purchases.

Do you allow outside food or beverage?

Due to our catering license, we do not permit any outside food or beverage to be brought in with the exception of the wedding cake/baked goods.

What if we wish to create our own menu?

We can provide customized menu options upon request.

Can we take the leftover food to-go after the event?

Unfortunately due to catering food safety guidelines, we are not permitted to provide to-go boxes for any unused food at the event. Our staff must remove and properly dispose of the food after being displayed for a certain amount of time.

Will our beach ceremony be private?

Please note that the hotel cannot close the beach entirely however our beach access is private so there is less traffic than at a public beach access. We do position your setup to the side of the normal traffic flow to/from our beach. Unfortunately, we cannot rope off any area due to emergency related ordinances.



frequently asked questions & event policies

Is the beach ADA accessible?

Yes, our beach access does have an ADA accessible ramp however we do not provide any beach wheelchairs. We can recommend a few vendors in the area that could be of assistance.

Do you offer ceremonies on the pool deck area?

Yes, we do offer ceremonies on our pool deck area however they are only available during September-March.

Is there a backup space for the ceremony in case of inclement weather?

In the event of inclement weather, a decision must be made no later than 12:00PM on the day of your wedding whether you wish to move forward with the ceremony outside or move it indoors. Should you decide to move the ceremony indoors, we do give you the option of having the arbor setup in the Ballroom space or using the lobby foyer area. The hotel does reserve the right to make the final decision in the event of lightning storms, wind gusts in excess of 20 mph or any other severe weather conditions that may endanger the safety of our employees and the event attendees.

Do you offer receptions on the pool deck?

Yes, we do offer receptions on our pool deck area however they are only available during September-March. There is a curfew of 10:00 PM if using the pool deck area.

What is the latest time you allow receptions to be held in the Ballroom?

The latest that we could hold an event in the Ballroom would be 12:00AM.

Does the hotel provide any décor for the Ballroom space?

The hotel provides basic setup items such as white linens, gold or silver charger plates and we do have optional standard centerpieces. Additional items can be purchased for an enhancement fee based on our inventory (please see our wedding brochure for information). Clients are more than welcome to bring in their own décor or have a 3rd party vendor do so for them.

When is the earliest we can access the Ballroom to decorate the space?

If there is no event booked for the day prior to the wedding, we have no problem letting you access the Ballroom then as long as it is previously arranged. If the Ballroom is not available to access the day prior then you will have access to the Ballroom at 12:00 pm on the day of the wedding.



frequently asked questions & event policies

Is there any décor that is prohibited?

We do not allow any use of confetti, glitter, silly string or smoke machines. If any of the listed items are used then you are subject to a \$450 clean up fee.

Do you allow sparklers to be used for a Bride and Groom send off?

Yes, we do allow sparklers to be used for an outdoor send off however we do require that you provide a bin for proper disposal. There will be \$250 cleanup fee for any sparklers debris that is not properly disposed of. Our sales banquet team will coordinate a location.

Are we required to use the vendors that are on your recommended list?

No, you are not required to strictly use the vendors on our list. You may hire whomever you prefer for any outside services needed.

Does the hotel provide a wedding coordinator?

The hotel does not provide a complimentary wedding coordinator for your event however we do offer coordination services to be added for an additional fee (please see wedding package brochure for details).

When will I hear from a wedding coordinator?

If you purchased "30 Days Out Coordination" you will be contacted one month prior to the event to go over details and planning. If you purchased "Day of Wedding Coordination" you will be contacted 3-5 days prior to your event to schedule a rehearsal and go over wedding day schedule.

Is there a special Bridal Suite for the wedding party to get ready in?

Unfortunately we do not have a designated Bridal Suite for the wedding party to get ready in however we do recommend booking a Beachfront King Suite for that purpose as that particular room type will have the most space.

Do you offer discounted room rates for the wedding guests?

Yes, we do offer discounted group rates with all of our wedding packages. Pricing will vary depending on your specific dates. A minimum of 10 guest rooms are required.

Do our wedding guests have to pay for parking?

No, parking is complimentary.