

MEETINGS AND BANQUETS

DINING SERVICES • MENU SELECTIONS



ALWAYS IN YOUR ELEMENT™

# ONE OCEAN™ EVENT POLICIES



## FOOD AND BEVERAGES MINIMUMS

The minimums do not include 22% service charge and 7% sales tax. Food and Beverage minimums are a guideline of the least amount you will need to spend for your event and are not package-based on any particular menu.

## FOOD AND BEVERAGES

All Food and Beverage is to be purchased solely through One Ocean™ Executive Chef Ted Peters will assist you to create special menus that vary from items included on our printed suggestions. Menu selection should be completed at least three weeks prior to your event, with the exception of buffets.

- For parties of 40 or more, plated dinners with one entrée selection are available.
- For parties of 250 or more, buffet dinners are recommended.
- For parties less than 40, a choice may be offered for the entrée selection.

An additional \$10.00 per person must be added to the cost of the menu.

- A minimum of 20 people is required for all buffet menus with stations and hot food items.

## TAXABLE SERVICES AND SALES TAX

A 22% taxable service charge and 7% sales tax will be applied to all Food and Beverage arrangements.

If you are a tax-exempt organization, please provide us with a copy of a valid Florida Tax Exempt Certificate.

## MENU TASTING

Menu tasting will be paid for by the client and charged to his or her master account. Tasting must be arranged at least two weeks prior to the desired tasting date. Tasting may not be scheduled during the last two weeks of December due to the busy holiday season. Other blackout dates may apply during holidays and peak season.

## OTHER CHARGES AND GENERAL FEES

Bartender	per Bartender per event One Bartender required per every 75 guests.	100
Chef Attendant	per Chef per event	100
Bathroom Attendant	per Attendant per event	40
Cake Cutting	per person	4
Custom Menu Printing	per menu	1
Corkage	per bottle	45
Security Officer	per Officer per hour	35
Valet Parking	per car for the first 6 hours After 6 hours, standard valet rates apply.	4

# BREAKFAST



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## **BUFFET BREAKFAST**

*All Buffet Breakfasts  
include*

*Freshly Squeezed  
Florida Orange Juice,  
Freshly Squeezed  
Florida Grapefruit Juice,  
Freshly Brewed  
Gourmet Blended Coffee,  
and a Selection of  
Herbal and Black Teas.*

### **THE CONTINENTAL**

Sliced Seasonal Fresh Fruit and Berries, Individual Plain and Fruit Yogurts  
Basket of Assorted House-Made Bakeries with Butter and Preserves

per person, 24

### **SMOKED SALMON BREAKFAST**

Assorted Dry Cereals and Toasted House-Made Granola, Whole and Skim Milk  
Sliced Seasonal Fresh Fruit and Berries, Individual Plain and Fruit Yogurts  
Smoked Salmon with Bagels, Cream Cheese, Red Onions, Beefsteak Tomatoes and Capers  
Basket of Assorted House-Made Bakeries with Butter and Preserves

per person, 30

### **BREAKFAST CLASSIC**

Fresh Sliced Seasonal Fruits and Berries, Assorted Dry Cereals, House-Made  
Toasted Granola, Muesli with Yogurt, Apples and Grapes, Whole and Skim Milk  
Individual Fruit and Plain Yogurts, Whole Berries and Dried Fruits  
Basket of Assorted House Made Bakeries, Mini Croissants and Selection of Bagels  
with Butter, Preserves, and Cream Cheese, Scrambled Eggs with Chives,  
Apple Wood Smoked Bacon and Breakfast Sausage, Cast Iron Seared Breakfast Potatoes  
*Please select one of the following:* Buttermilk Pancakes or Brioche French Toast  
Vermont Maple Syrup and Whipped Butter

per person, 34

### **HEART-HEALTHY BUFFET**

Fresh Sliced Seasonal Fruits and Berries, Almond Milk Bircher Muesli  
with Assorted Dried Fruits, Nuts, and Yogurt, Miniature Granola Parfaits  
Smoked Salmon Salad with Whole Wheat Pita

per person, 36

*Assorted Breakfast Bakeries:*

Multi-grain Cranberry Muffins, Flax Seed Lavosh  
served with Various Preserves and Organic Honey

*Please select one of the following:*

Buckwheat and English Oatmeal Pancakes  
with Sugar Free Vermont Maple Syrup  
Egg White Frittata with Grilled Vegetables

## **BUFFET BREAKFAST ENHANCEMENTS**

*All Attended Chef Stations  
per Chef per event, 100*

### **INDIVIDUAL ITEMS**

*Please select one of the following:*

Traditional Eggs Benedict with Vermont Maple Syrup  
Brioche French Toast with Vermont Maple Syrup  
Cheese Blintz with Southern Peach Compote  
Florida Breakfast Burritos

additional to menu price, per person, 6

### **ACTION STATIONS**

*Chef Attended*

*per Chef per event, 100*

### **OMELET STATION**

Chef Preparing Eggs and Omelets to order

additional to menu price, per person, 10

*Accompanied with*

Cast Iron Seared Potatoes

Apple Wood Smoked Bacon and Sausage Links

### **WAFFLE STATION**

Chef Preparing Waffles

additional to menu price, per person, 8

Maple Syrup, Strawberry and Blueberry Sauce

Stone Fruit Salsa and Whipped Cream

# BREAKFAST



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## PLATED BREAKFAST

*All Plated Breakfasts  
include*

*Freshly Squeezed*

*Florida Orange Juice,*

*Freshly Squeezed*

*Florida Grapefruit Juice,*

*Freshly Brewed*

*Gourmet Blended Coffee,*

*and a Selection of*

*Herbal and Black Teas.*

## EGGS SCRAMBLED

Fluffy Scrambled Eggs with Chives  
Crispy Apple Smoked Bacon and Sausage Links  
Idaho Potato Hash  
Poached Jumbo Asparagus  
Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

per person, 24

## SMOKED SALMON FRITTATA

Smoked Salmon and Jumbo Asparagus Frittata  
Crispy Apple Smoked Bacon  
Roast Vine-Ripe Tomato, Russet Potato Pancake  
Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

per person, 28

## FRENCH TOAST

Sliced Seasonal Fresh Fruit and Berries Presentation  
Thick Sliced Brioche French Toast with Warm Rum, Banana Compote and Vermont Maple Syrup  
Banana Brulee with Imported Cinnamon Apple-Smoked Bacon and Sausage Links  
Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

per person, 26

## EGGS BENEDICT

Tahitian Vanilla Bean Marinated Tropical Fruit Martini  
Traditional Eggs Benedict with Seasoned Breakfast Potatoes  
Slow Roasted Plum Tomato and Jumbo Asparagus with Hollandaise Sauce  
Breakfast Breads, Muffins and Croissants  
Jams, Preserves and Butter

per person, 28

# LUNCHEON • A LA CARTE



ALWAYS IN YOUR ELEMENT™

*Our A la Carte Luncheons are designed as a Three Course Presentation.*

*Please select: one First Course, one Entrée, and one Dessert for your guests.*

*If you prefer to offer a choice of entrée, we will be happy to discuss options with you.*

## FIRST COURSE SELECTIONS

<i>Soups</i>	Asparagus Cream Soup with Black Truffle Essence Caribbean Corn and Crab Chowder Grilled Tomato Bisque with Crisp Ciabatta Crostini Cumin Scented Black Bean Soup, Piquillo Salpicon Chilled Vidalia Onion and Fennel Bisque Yellow Tomato Gazpacho with Jalapeño-Lobster Relish
<i>Salads</i>	Hand Picked Field Greens with Shaved Bermuda Onions, Crumbled Feta, Basil Vinaigrette Grilled Portobello and Mozzarella Napoleon, Pea Tendril Salad, Sun-Dried Tomato Pesto Spinach Petal Salad, Pecan Crusted Chèvre with Warm Pancetta and Thyme Dressing Tomato Carpaccio with Florida Hearts of Palm Salad, Citrus-Coriander Vinaigrette Caesar Salad with White Anchovy-Garlic Dressing, Shaved Asiago Cheese

## ENTRÉE SELECTIONS

<i>Chilled Entrées</i>	Seafood Cobb Salad of Shrimp, Scallops, Fried Calamari	28
	Hearts of Romaine with Grilled Chicken and Classic Caesar Dressing	26
	Coriander and Pepper Crusted Ahi Tuna Salad, Roasted Onion and Feta Salad, Kalamata Olive Relish	28
<i>Hot Entrées</i>	Jalapeño Glazed Pork Tenderloin, Roasted Plantain Hash, Tropical Fruit Relish	38
	Molasses BBQ Tasmanian Salmon, Tomato-Cilantro Hollandaise	40
	Macadamia Nut Encrusted Black Grouper, Pineapple and Citrus Gastrique	44
	Wood Grilled Marinated Tofu, Buckwheat Noodle and Arame Salad, Crisp Lotus Root Chips	39
	Guajillo Chili Rubbed Free Range Chicken, Fork Smashed Fingerling Potatoes, Roast Shallot Jus	36
	Grilled Petite Filet of Beef with Black Peppercorn and Sage Polenta, Caramelized Onion Thyme Jus	48

## DESSERT SELECTIONS

Mascarpone Cheesecake with a Macadamia Cookie Crust
Roasted Strawberry Sauce, White Chocolate Macadamia Bark
Traditional Key Lime Pie with a Ginger Scented Crust, Citrus Cream, Fresh Raspberry Coulis
Freshly Spun Mango Sorbet served with Seasonal Berries, Berry-Berry Consommé, Cashew Nut Tuile
Spiced Chocolate Pot de Crème with Cinnamon Scented Churros, Vanilla Bean Cream
Orange Almond Torte with Cardamom Ice Cream, Candied Orange Peel, Caramel Drizzle

*Artisanal Bread Service with Sea Salt Vermont Butter*

*Freshly Brewed Gourmet Blended Coffee*

*Selection of Herbal and Black Teas*

# LUNCH BOX SPECIALTIES



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## BOXED LUNCHES

*Choice of one for group*

*Boxed Lunches*

*include Whole Fruit*

*and a Selection of*

*Non-Alcoholic Beverages.*

per person, 32

Grilled Eggplant, Tomato, Fresh Mozzarella with Pesto on Focaccia Bread

Slow Roasted Sirloin of Beef, Caramelized Onions, Boursin® Cheese on Baguette

Smoked Carolina Turkey with Swiss Cheese on Flaky Croissant

Marinated Grilled Chicken Breast with Provolone and Arugula on Kaiser Roll

Cumin-Scented Hummus and Virgin Olive Oil Dressed Grilled Vegetable Wrap

Italian Hoagie: Sliced Italian Meats, Cheeses, Crisp Lettuce, Tomato, and Onion

Marinated Grilled Chicken Caesar Salad, Toasted Croutons, and Aged Parmesan

Classic Cobb Salad with Marinated Chicken or Grilled Mayport Shrimp

*Choice of one for group*

Penne Pasta with Roasted Vegetables

Heirloom Tomato Couscous Salad

California Potato Salad

*Choice of one for group*

House Made Cookie

Double Fudge Brownie

## THE SANDWICH BOARD

*Available for*

*Groups of all sizes*

*The Sandwich Board*

*includes*

*Freshly Brewed Gourmet*

*Blended Coffee*

*and a Selection of*

*Herbal and Black Teas.*

per person, 30

Assorted Sliced Meats and Imported Deli Cuts with a selection of Wheat, Rye, Multi-Grain, and Kaiser

New Potato Salad with Dill and Whole-Grain Mustard, Florida Citrus Coleslaw

Tomato and Mozzarella Salad with Aged Modena Balsamic Vinegar

Mixed Green Salad with choice of dressing

Chef's Soup of the Day

One Ocean™ Cookies and Brownies

Whole Seasonal Fruits



All Buffet Luncheons  
serve a minimum of  
20 guests.

Non-minimum surcharge  
per party, 100

All Luncheons include  
Freshly Brewed Gourmet  
Blended Coffee  
and a Selection of  
Herbal and Black Teas.

All Attended Chef Stations  
per Chef per event, 100

## OCEAN BOULEVARD LUNCHEON

per person, 40

Organic Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing  
Chilled Watermelon and Cilantro Salad with Bermuda Onions

*A Selection of Gourmet Wraps and Sandwiches*

Coriander Spiced Tuna Salad with Mizuna on Crisp Rye Bread  
Roast Carolina Turkey with Camembert, Sun-Dried Cherry Mayonnaise on Herb Focaccia  
Sun-Dried Tomato Wrap of Grilled Vegetables, Kalamata Olives, and Feta Cheese  
Shaved Peppercorn Crusted Beef with Arugula and Whole Grain Mustard on a Crisp Baguette

*Please select two of the following*

Vine Ripened Tomato and Fresh Buffalo Mozzarella, Aged Modena Drizzle  
Black Bean and Roasted Corn Salad  
White Bean and Smoked Ham Salad with Fresh Herbs  
Florida Hearts of Palm Salad with Tomatoes and Citrus

Sliced Seasonal Fresh Fruits and Berries

Pastry Chef's Selection of Tarts, French Pastries, and Tea Cookies

## A TASTE OF ASIA LUNCHEON

per person, 53

Chicken Miso Soup  
Green Papaya Salad  
Cashew Chicken Salad  
California Rolls with Wasabi and Pickled Ginger

Orange Blossom Honey-Glazed Sweet and Sour Pork  
Five Spice Beef and Broccoli  
Coconut Curried Chicken  
Wok-Seared Asian Vegetables  
Lemon Grass and Ginger-Scented Jasmine Rice

Cumin Scented Chocolate Samosas and Five Spice Crème Anglaise  
Coconut Tea Cakes and Toasted Almond Fruit Tartlet



All Buffet Luncheons  
serve a minimum of  
20 guests.  
Non-minimum surcharge  
per party, 100

All Luncheons include  
Freshly Brewed Gourmet  
Blended Coffee  
and a Selection of  
Herbal and Black Teas.

All Attended Chef Stations  
per Chef per event, 100

## SEA GRILL LUNCHEON

per person, 50

*Chef Attendant*

*Equipment Rental Fees may apply.*

Organic Mixed Greens with Herb Vinaigrette, Balsamic, and Bleu Cheese Dressing  
Orecchiette Pasta Salad with Roasted Vegetables, Marinated Green Cabbage and Citrus Slaw  
Sliced Tomatoes and Fresh Buffalo Mozzarella

*From the Grill*      Chimichurri Marinated Chicken Breast  
Local Catch of the Day  
Flame Grilled Hamburgers and Veggie Burgers  
Kosher Beef Jumbo Hot Dogs  
Corn on the Cob

Sliced Swiss, Cheddar, and American Cheeses, Tomatoes, Onions, Pickles, Lettuce, Mayonnaise, Mustard, Ketchup  
Sliced Seasonal Fresh Fruit and Berries, Cookies, Fruit Tarts, Bars, and Brownies

## MEDITERRANEAN LUNCHEON

per person, 55

Minestrone Soup with Lightly Toasted Focaccia  
Panzanella Station (with Attendant)  
Tomatoes, Feta Cheese, Shrimp, Cucumber, Roasted Fennel Olives, Garlic, Basil, Olive Oil, Balsamic Vinegar  
Antipasto of Grilled Vegetables, Sliced Meats, and Cheeses

"Make Your Own Hoagie" with Meatballs, Marinara Sauce, Provolone, and Parmesan Cheese  
Spinach Cannelloni  
Chicken Piccata  
Penne Pasta with Broccoli Rabe, Kalamata Olives, Smoked Mozzarella, Roasted Garlic Focaccia and Italian Breads

Tiramisu Martini Raspberry Brûlée with Assorted Biscotti and Macaroons  
Balsamic Marinated Fruit with Grappa Zabaglione

# BRUNCH BUFFET



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*Minimum attendance:*  
*20 guests*

per person, 65

All Attended Chef Stations  
per Chef per event, 100

Freshly Squeezed Florida Orange Juice and Grapefruit Juice

Sliced Seasonal Fresh Fruit and Berries

Selection of Imported and Domestic Cheeses

Assorted Grilled Breads

Freshly Baked Breads and Rolls with Butter

House Cured Smoked Salmon with Bagels, Cream Cheese, and Traditional Condiments

Chef Prepared Omelets and Eggs to order, served with Crisp Bacon and Country Sausage Links

Tomato, Basil, and Mozzarella Salad, Aged Modena Drizzle

Hand Picked Greens, Pickled Onions, Crumbled Maytag Bleu Cheese, Herb Vinaigrette

Root Vegetable Crusted Florida Black Grouper, Stone Fruit Chutney

Grilled Chicken Breast with Calabaza Risotto, Tomato, and Thai Basil Fondue

Poached Eggs with Sofrito and Chorizo Béarnaise

Herb Roasted Peruvian Potatoes

Daily Selection of Garden Vegetables

Chef Carved Herb Crusted New York Sirloin

Mushroom Demi Glace and Horseradish Crema

Pastry Chef's Selection of Cakes, Tarts, and Pastries

Freshly Brewed Gourmet Blended Coffee

Selection of Herbal and Black Teas

# INTERMEZZO • A LA CARTE



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## FOOD

Whole Fresh Fruit Basket		per person, 5
Sliced Fruit Display		per person, 8
Fresh Tropical Fruit Kebabs on a Sugar Cane Skewer		per dozen, 36
Assorted Cookies		per dozen, 36
<i>Select one or assortment of</i>	Chocolate Chip	
	Peanut Butter	
	Oatmeal Raisin	
	White Chocolate Macadamia Nut	
Double Fudge Brownies <i>with or without Walnuts</i>		per dozen, 38
Assorted Mini Fruit Tarts		per dozen, 46
Mini Cuban Sandwiches		per dozen, 40
Finger Sandwiches	Egg Salad and Mint	per dozen, 45
	Prawn Salad	
	House Smoked Salmon with Chive Cream Cheese	
Frozen Fruit Juice Bars		each, 4.5
Haagen Dazs® Ice Cream Bars		each, 5
Selection of Domestic and Imported Cheeses with Crackers		per person, 18
Selection of Raw and Grilled Vegetables and Dip		per person, 20
	Bleu Cheese Dip	
	Onion Dip	
	Ranch Dip	
Cumin Scented Hummus and Tapenade with Grilled Pita Bread		per person, 14
Mixed Salted Nuts		per bowl, 25
Salted Pretzel Twists		per bowl, 10
Assorted Chips and Snacks		per person, 12



**BEVERAGES**

BY THE GALLON, ½ GALLON OR THERMAL POT

*One Gallon serves approximately 20 Cups*

	<i>Gallon</i>	<i>½ Gal</i>	<i>Pot</i>
Freshly Brewed One Ocean™ Blended Coffee	65	35	15
One Ocean™ Signature Blend Tropical Iced Tea	58	30	18
Selection of Herbal and Black Teas			per person, 4

BY THE PITCHER

*Serves 4 Glasses*

Chilled Fruit Juice	Orange	Grapefruit	Cranberry	per pitcher, 18
	Mango	Apple	Pineapple	
Energizing Vegetable Juice	Carrot	V-8®	Tomato	per pitcher, 18
Fresh Honey Lemonade				per person, 5.5
Lemon-Lime-Passion Fruit Punch				per person, 5.5
House Made Fruit Punch				per person, 5.5
Sweet Tea				per person, 5.5

BY THE GLASS

Beverage Attendant required per Attendant, per event, 100

*Please Pre-Order Desired Quantity*

Fresh Fruit Smoothies with Yogurt and Honey				each, 9.5
Coladas and Daiquiris				each, 9.5
Milk Shakes	Vanilla	Chocolate	Strawberry	each, 8.5

BY CONSUMPTION

Individually Bottled Juices	Apple	Cranberry	Fruit Punch	each, 5.5
Sparkling Water	Perrier® or Pellegrino®			each, 5
Still Water	Castle Spring® or Panna®			each, 5.75
Soft Drinks	Coke®	Diet Coke®	Sprite®	each, 3.5
			Ginger Ale	

BEVERAGE STATION per person, 20

Set in Meeting Room, refreshed and available throughout the day

Freshly Brewed Gourmet Coffee and a Selection of Herbal and Black Teas

Individually Bottled Juices, Sparkling Water, Still Water, Soft Drinks

# THEMED BREAKS



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## HEALTHY BALANCE

per person, 12

Selection of Balance® Bars and Gourmet Granola Bars  
Basket of Whole Fresh Fruit, Dried Fruit, and Nut Trail Mix  
Selection of Sparkling Juices

## ISLAND SMOOTHIES

per person, 20

*Inigorating Smoothie Bar*

An Attendant will Mix Smoothies to your taste from a variety of Fruits and Low-Fat Yogurts,  
Dried Island Fruit Chips, and a Variety of Balance® Bars, Sliced Seasonal Fresh Fruit and Berries  
*Attendant Fee Required*

## HIGH TEA

per person, 18

*Selection of Open Faced Finger Sandwiches to include*

Egg Salad and Mint, Prawn Salad, and House Smoked Salmon with Chive Cream Cheese  
Fresh Baked Scones and Crumble Cake, Variety of Shortbread Cookies and Spiced Palmier  
Assortment of Miniature Tarts  
Variety of Iced Teas

## CABO SAN LUCAS

per person, 17

Gourmet Crispy Tortilla Chips with Chili Con Queso, Sour Cream and Guacamole  
Roasted Tomato Salsa, Smoked Chicken and Black Bean Quesadillas  
Selection of South American Sodas

## LITTLE HAVANA

per person, 20

Miniature Cuban Sandwiches, Ham and Queso Croquettes, Assorted Pastelitos  
Cumin Dusted Gourmet Plantain Chips  
Banana Cheesecake  
Cinnamon Scented Churros with Espresso Crème Anglaise  
Selection of Cuban Soft Drinks, Cuban Coffee Station  
*Attendant Fee*

per Attendant per event, 100

## TAPAS

per person, 22

Tortilla Espanola with Roasted Piquillo, Pepper Sofrito  
Shaved Serrano Wrapped Papaya  
Calamari with Chorizo and Red Chimichurri  
Aged Manchego Cheese  
Assorted Marinated Olives in Herbed Oil  
Miniature Guava Filled Pastelitos  
House-Made Non-Alcoholic Sangria

# CANAPÉS AND TAPAS



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## CANAPÉS

*Canapés are available with minimum order of 2 dozen per item.*

*We recommend a selection of five or six different types of Canapés for an hour-long reception.*

*We will be happy to guide you in your choices and make suggestions to enhance your event.*

## VEGETABLE AND CHEESE

### *Cold Selections*

Tomato Sockle Braised Fennel and Cipollini Onion	per dozen, 42
Chayote Disc with Florida Hearts of Palm Ceviche	per dozen, 42
Maytag Bleu Cheese Tartlet with Apricot Confiture	per dozen, 42
Heirloom Tomato and Mozzarella on Focaccia Crisp and Modena Vinegar	per dozen, 42
Mini Peruvian White Asparagus Martini with Lemon Froth	per dozen, 48
Bee Pollen Crusted Chèvre with Organic Honey Comb	per dozen, 48

### *Hot Selections*

Wild Mushroom Tartlet with Membrillo-Thyme Jam	per dozen, 40
Black Bean and Corn Spring Roll with Sweet Soy Dipping Sauce	per dozen, 40
Vegetable Spring Roll with Lemongrass-Yuzu Dipping Sauce	per dozen, 40
Smoked Vegetable Quesadilla with Avocado-Citrus Guacamole	per dozen, 42
Vegetable Pot Stickers with Kieffer Lime Chili Sauce	per dozen, 46

## FISH AND SHELLFISH

### *Cold Selections*

Snapper Escabeche with Pickled Bermuda Onions	per dozen, 50
Bouchot Mussel Ceviche with Piquillo Pepper Salad	per dozen, 60
Dungeness Crab Salad on Roasted Golden Beet and Burnt Honey Drizzle	per dozen, 60
Farm Raised Bahamian Conch Ceviche with Cherimoya Relish	per dozen, 60
Salmon Tartar and Crème Fraîche Stack with Wild Green Onion	per dozen, 60
Jicama and Spiny Lobster Summer Roll with Wasabi Shoyu	per dozen, 60

### *Hot Selections*

Conch Fritter with Cilantro Corn Dip	per dozen, 48
Pan-Fried Florida Crab Cake with Smoked Tomato Remoulade	per dozen, 48
Jalapeño Glazed Shrimp with Corn Crème	per dozen, 48
Cornmeal Crusted Malpeque Oyster with Chipotle Aioli	per dozen, 48

## MEAT, GAME, AND POULTRY

### *Cold Selections*

Tostones with Andouille Sausage and Garlic Confit Aioli	per dozen, 39
Quail Egg with Sauternes Infused Foie Gras Mousse and Green Onion	per dozen, 48
Homestead Tomato Filled with BBQ Chicken Salad	per dozen, 48
Bahamian Jerk Spiced Pork Tenderloin with Apricot Preserve	per dozen, 48
Crostini with Roasted Tenderloin of Beef and Roquefort Butter	per dozen, 55
Parma Ham Wrapped Focaccia with Roasted Onion Mascarpone	per dozen, 60
Foie Gras Au Torchone with Crisp Brioche and Truffle Salad	per dozen, 60

### *Hot Selections*

Mini Chorizo Empanada with Smoked Poblano Aioli	per dozen, 48
Braised Short Rib Wonton and Burnt Honey-Onion Marmalade	per dozen, 48
Confit of Duck Spring Roll with Shoyu and Szechuan Dipping Sauce	per dozen, 48
BBQ Duck Quesadillas with Cilantro Lime Crème	per dozen, 48
Lamb Lollipop with Creole Mustard Mop	per dozen, 60
Chorizo Dumplings with Smoked Onion Chutney	per dozen, 60
Worcestershire Glazed Wagyu Beef Skewer with Creamy Horseradish	per dozen, 60
Braised Wagyu Short Rib Flautas with Queso Fresco	per dozen, 60
Pork Dumplings with Sambal-Coconut Infusion	per dozen, 60
Seared Foie Gras on Brioche French Toast and Pomegranate Jam	per dozen, 60

# CANAPÉS AND TAPAS



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## CANAPÉS

*Canapés are available with minimum order of 2 dozen per item.*

*We recommend a selection of five or six different types of Canapés for an hour-long reception.*

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## CHILLED SEAFOOD

Iced Gulf Shrimp with Citrus Cocktail Sauce	per dozen, 48
Littleneck Clams on the Half Shell with Mango-Peppercorn Mignonette	per dozen, 48
Iced Alaskan King Crab Legs with Cocktail and Kieffir Lime Mustard Sauce	per dozen, 60
Assorted Selection of Sushi Rolls to include: Vegetable, California, Spicy Tuna with Wasabi, Pickled Ginger, Shoyu and Soy Sauce (approx. 6 pieces per roll)	per dozen, 80
Presentation of our Cured, Smoked, and Pastrami Salmon Served with Traditional Accompaniments, Serves Approx. 25 people	per order, 275
Stone Crab Claws, Cocktail and Lime Mustard Sauce, Available Oct 15 - May 15	Seasonal Market Price
Caviar on ice, variety to be determined based upon availability Served with Classical Garnish, Toast Points, Buckwheat Blini	Seasonal Market Price

## ICE CARVINGS

Custom Designed Ice Carvings can be created according to your specifications Priced Upon Request

## TAPAS

*Minimum of 15 Guests  
Non-minimum surcharge per event, 100*

*We will be happy to guide you in your choices and make suggestions to enhance your event.*

per person, 75

## SELECT SIX ...

Worcestershire Glazed Wagyu Beef Skewer with Creamy Horseradish  
Shaved Chili Rubbed Beef Tenderloin on Ciabatta Crostini with Membrillo Jam  
Pan-Fried Florida Crab Cake with Smoked Tomato Remoulade  
Snapper Escabeche with Pickled Bermuda Onion  
Bahamian Conch Fritters with Cilantro Corn Remoulade  
Florida Hearts of Palm in Mini Martini with Sweet Vermouth  
Pork Dumpling with Sambal-Coconut Fusion  
Szechuan Glazed Baby Back Ribs with Jalapeño-Corn Relish  
Mini Chorizo Empanada with Smoked Poblano Remoulade  
Vegetable Spring Rolls with Pickled Ginger-Yuzu Dipping Sauce  
Heirloom Tomato and Bocconcini Bruschetta with Modena Vinegar  
Sugar Cane Cured Tasmanian Salmon with Shaved Fennel and Preserved Lemon  
Japanese Vegetable Summer Roll with Green Onion and Shoyu  
Assorted Selection of Sushi Rolls to Include:  
Vegetable, California, Spicy Tuna Rolls with Wasabi, Pickled Ginger, Shoyu and Soy Sauce

## SEAFOOD PAELLA

Saffron and Fennel Flavored Rice simmered with Shrimp, Scallops, Clams, Mussels, Chicken, and Chorizo Sausage  
Display of Fire Roasted Shallot Bread, Assorted Rolls and Flatbreads, Infused Oils and Butter

## DESSERT

White Chocolate Bread Pudding with Vanilla Sauce  
Bittersweet Chocolate Raspberry Torte  
Seasonal Fruit Flan and Fresh Berries  
Freshly Brewed Gourmet Blended Coffee  
Selection of Herbal and Black Teas



**10-15 PERSONS**

per person, 65

22% Service Charge

7% Sales Tax

**BEGINNINGS**

**FIVE ONION SOUP**

Crisp Vidalia Onions

**BELGIAN ENDIVE AND MINIATURE HERB SALAD**

Maytag Blue Cheese, Spiced Pecan Praline, White Balsamic Vinaigrette

**BABY ARUGULA SALAD**

Melted Grape Tomatoes, Roasted Heirloom Apple-Thyme Vinaigrette

**CAST IRON SEARED JUMBO BLUE CRAB CAKE**

Cider Braised Collard Greens, Charred Heirloom Tomatoes, Crisp Smoked Bacon

**AVOCADO AND LUMP CRAB TIAN**

Frisée Salad, Sweet Potato Crisp, Black Truffle Vinaigrette

**ENTRÉES**

**CORIANDER DUSTED SEA BASS**

Spiny Lobster-Mango Gastrique, Culantro Emulsion

**TASMANIAN SALMON MIGNON**

Braised Spaghetti Squash with Pine Nuts and Aged Pecorino, Tomato Consommé, Sunny Side Quail Egg

**AZURÉA SEAFOOD RISOTTO**

Sea Scallops, Clams, Rope Culture Mussels, Calamari, Grilled Chorizo, Cioppino Broth

**HOUSE MADE PORCINI AND RICOTTA RAVIOLI**

English Peas, Sage, Marcona Almonds, Roasted Garlic and Olive Oil

**TELLICHERRY CRUSTED NATURAL BEEF TENDERLOIN**

Crisp Country Bacon, Polenta Cake, Creamed Silver Queen Corn

**DESSERTS**

*Includes Coffee & Tea Service*

**MARSCAPONE CHEESECAKE**

Light and Airy Chilled Cheesecake set atop Macadamia Shortbread with Roasted Strawberries and White Chocolate Macadamia Bark

**SEASONAL SELECTION OF FRESH BERRIES**

with Champagne Zabaglione and Almond Florentine Cookies

**CRÈME BRÛLÉE TWO WAYS**

Tahitian Vanilla Bean and Caramel Banana Custards Topped with Caramelized Sugar  
Served with Assorted Miniature Cookies



**16-20 PERSONS**

per person, 65

22% Service Charge

7% Tax

**BEGINNINGS**

**ROASTED GOLDEN BEET AND SPINACH SALAD**

Goat Cheese Mousseline, Black Walnut Vinaigrette, Shaved Herbed Crostini

**BELGIAN ENDIVE AND MINIATURE HERB SALAD**

Maytag Blue Cheese, Spiced Pecan Praline, White Balsamic Vinaigrette

**BABY ARUGULA SALAD**

Melted Grape Tomatoes, Roasted Heirloom Apple-Thyme Vinaigrette

**CAST IRON SEARED JUMBO BLUE CRAB CAKE**

Cider Braised Collard Greens, Charred Heirloom Tomatoes, Crisp Smoked Bacon

**ENTRÉES**

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**SEASONAL SELECTION OF FRESH BERRIES**

with Champagne Zabaglione and Almond Florentine Cookies



*Our A la Carte Dinners are designed as a Four Course Presentation.*

*Please select one First Course, one Second Course, one Entrée, and one Dessert for your guests.*

*If you prefer to offer a choice of entrée, we will be happy to discuss options with you.*

## FIRST COURSE SELECTIONS

### *Cold Soups*

Chilled White Asparagus Martini, Toasted Pepita Seed Oil  
 Florida Yellow Tomato Gazpacho, Fresno Chili Crème, Crisp Tortilla Threads  
 Chilled Silver Queen Corn Bisque, Stuffed Piquillo Pepper with Corn, Cilantro Chow Chow  
 Poached Rock Shrimp and Cucumber Soup, Serrano Chili Tomato Relish, Focaccia Croutons

### *Hot Soups*

Bahamian Spiced Corn Chowder, Annatto Herb Oil  
 Grilled Vine Ripe Tomato and Aged Balsamic Bisque, Chiffonade of Basil  
 Roasted Mayport Shrimp Prawn Bisque, Tahitian Vanilla Bean Chantilly  
 Red Miso and Chicken Hot and Sour Soup, Seared Tofu Croutons

### *Salads*

Bouquet of Homestead Hand Picked Greens, Passion Fruit Vinaigrette, Edible Orchids  
 Baby Romaine Hearts, White Anchovy and Pecorino Romano Dressing, Crisp Flatbread Croutons  
 Spiced Black Walnut Crusted Chèvre, Baby Arugula and Frisée Salad, Peppercorn Truffle Dressing  
 Shaved Heirloom Tomato Carpaccio, Melted Grape Tomato and Bocconcini Salad, 50-Year Old Modena  
 Vinegar Reduction  
 Grilled Jumbo Asparagus Wrapped with Parma Ham, Slow Roasted Roma Tomato, Pea Tendril Salad,  
 Sherry Wine Vinaigrette

## SECOND COURSE SELECTIONS

### *Cold Appetizers*

Apple Wood Smoked Salmon, Shaved Fennel and Florida Hearts of Palm Salad, Citrus Vinaigrette  
 Grilled Portobello Mushroom, Balsamic-Créole Mustard Marinade, Crumbled Goat Cheese  
 Bell & Evans® Chicken and Leg Meat-Confit, Fontina Ballantine, Mizuna Bermuda Onion Salad  
 Avocado and Blue Crab Timbale, Shaved Cucumber with Curried Mango Coulis  
 Marinated Vegetable Summer Roll, Hoisin-Ginger Drizzle, Napa Cabbage and Horseradish Slaw  
 Fennel Pollen Dusted Ahi Tuna, Grilled Pineapple Carpaccio, Mango and Coriander Relish

### *Hot Appetizers*

Smoked Tomato and Asiago Cheese Risotto, Wilted Braising Greens, Macadamia Nut, Sage, and Pesto  
 Crisp Skin Daurade, Hudson Valley Foie Gras, Wild Mushroom and Arugula Sauté, Pancetta Vinaigrette  
 Open Faced Crab and Ricotta Ravioli, Red Curried Coconut Broth, Thai Basil  
 Pan Fried Blue Crab, Warm Tropical Fruit Chutney, Lotus Root Chip and Daikon Sprout Salad  
 Cast Iron Seared Sea Scallops, Serrano Ham and Blue Corn Polenta, Gorgonzola Cream  
 Braised Short Rib Strudel, Confit of Collard Greens, Mushroom Ragout, Pomegranate Relish



## ENTRÉE SELECTIONS

<i>From The Land</i>	Cast Iron Seared Natural Tenderloin, Truffled Parsnip Purée, Périgourdine Sauce	96
	Grilled 21 Dry Aged Beef Sirloin, Yukon Potato and Gruyère Gratin, Cipollini Onion Jus	98
	Mushroom Crusted Rack of Lamb, Japanese Eggplant and Potato Tian, Rosemary Infused Jus	98
	Pan Seared Veal Tenderloin Medallion, Sun Dried Tomato Polenta, Roasted Almonds, Warm Tomato Vinaigrette	98
<i>From the Sky</i>	Pan Seared Bell & Evans® Chicken Breast with Sweet Corn Dauphinoise Potatoes, Thyme Infused Chicken Jus	76
	Pecan Crusted Squab Breast, Soft Mascarpone Herb Polenta, Cipollini Onion Reduction	78
<i>From the Sea</i>	Grilled Coastal Mahi Mahi, Blue Crab and Truffle Mousseline Potatoes, Vine Ripe Tomato, Young Fennel Quenelle	78
	Pan Seared Florida Red Snapper, Braised Beluga Lentils and Blue Crab, Tropical Lemongrass Emulsion	80
	Bronzed Atlantic Swordfish, Cabrales-Caramelized Brazilian Onion Risotto Cake, Mango Thai Chili Conserve	80
<i>Combination Entrées</i>	Cast Iron Seared Chicken Breast and Grilled Gulf Coast Shrimp, Warm Chicken Jus, Herb Vinaigrette	88
	Duo of Seared Beef Tenderloin and Sugar Cane Skewered Citrus Grilled Prawns, Piquillo Chili Sofrito	105
	Tellicherry Pepper Crusted Tournedos of Beef and Pan Seared Blue Crab Cake, Saffron and Roast Garlic Sabayon	105
	Pennsylvania Dutch Country Veal Tenderloin and Maine Lobster Tail Lollipop, Tarragon Buerre Blanc	110
	Mixed Grill of Colorado Rack of Lamb, Beef Tournedos and "House Made" Lobster Sausage Tomato Infused Béarnaise, Creole Mustard Demi-Glace	125
<i>Vegetarian Entrées</i>	Preserved Lemon Pappardelle Pasta with Sun Dried Tomatoes, Rapini and Wild Mushroom Fricassee Shaved Elephant Garlic Chips	64
	Ricotta Cheese Gnocchi with Baby Artichoke, Hedgehog Mushrooms, Arugula and Feta Cheese Californian Extra Virgin Olive Oil Drizzle	66

## DESSERT SELECTIONS

- Flourless Chocolate Torte with Amaretto Cream Sauce, Dark Chocolate Marcona Almond Bark  
Dried Cherry Compote
- Duo of Crème Brûlées including Roasted Pistachio and Tahitian Vanilla Bean  
served with Assorted Miniature Shortbread Cookies
- Caramelized Banana Cheesecake, Citrus Rum Sauce, Crisp Plantains
- Praline Ice Cream Pie, Maple Scented Meringue and Caramel Rum Sauce
- Chocolate Orange Zabaglione with Rich Chocolate Cake, Fresh Raspberry Coulis, Candied Orange Peel

*Artisanal Bread Service with Sea Salt Vermont Butter*

*Freshly Brewed Gourmet Blended Coffee*

*Selection of Herbal and Black Teas*

# DINNER • BUFFET STYLE



ALWAYS IN YOUR ELEMENT™

All Buffet Dinners serve a minimum of 20 guests. Non-minimum surcharge per party, 100

All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

## THE NAUTICAL *Minimum of 20 Guests*

per person, 105

New World Chips with Habanero Spiked Pico De Gallo Cilantro Guacamole  
Hand Picked Greens with Melted Grape Tomatoes, Shaved Fennel and Preserved Lemon Dressing  
Coriander Poached Shrimp, Citrus Cocktail Sauce  
Bahamian Conch Salad with Mango Slaw

Caribbean Jerk Chicken, Citrus and Papaya Salad  
Chili Rubbed Ahi Tuna with Jicama-Radish Salad, Horseradish Mirin Glaze  
Florida Black Grouper cooked in a Blaff with Scotch Bonnet Pepper  
Grilled Sugar Cane Shrimp Skewers, Fruit Salsa  
Guava BBQ Chicken, Grilled Pineapple Chutney

Grilled Sweet Corn  
Antilles Flavored Long Grain Rice with Pigeon Peas  
Root Vegetables braised In Coconut Milk and Lemon Grass  
Amarillo (Sweet Plantains)  
Fresh Battered Calamari Fries with a Pimento Wood Smoked Ketchup  
Artisanal Breads Service

*Desserts* White Chocolate Cheesecake with Chocolate Cookie Crumble Crust, and Fresh Raspberries  
Key Lime Tart with Ginger Scented Crust, Grilled Pineapple and Jicama Salpicon  
Oven Roasted Banana Rum Pound Cake with Sticky Cashew Nut Caramel Sauce  
Passion Fruit Curd Trifle with Tropical Fruit Salsita

## THE TRADEWINDS *Minimum of 20 Guests*

per person, 115

Florida Baby Greens with Jicama, Choice of Dressing  
Calamari and Piquillo Pepper Salad  
Cucumber, Roma Tomato and Thai Basil Salad  
Long Torch Key Lobster Salad with Mamey Sapota and Citrus Gastrique Pisco  
Cured Salmon with Spicy Chili Rub, Hydro Arugula Salad  
Sangria Poached Fruits

*Please select one of the following* Cuban Black Bean Soup, Chili Spiced Crema  
Chef's Chilled Soup of the Day

Arroz Con Pollo, Braised Saffron Chicken with Short Grain Rice  
Day Boat Catch with Black Bean and Corn Relish  
Grilled Pork Medallions with Green Mojo and Calabaza Risotto  
Spiced BBQ Beef Brisket with Pomegranate Braised Cabbage and Taro Chips

Mousseline of Yam scented with Cumin and Spiced Pecan Brûlée  
Tropical Ratatouille with Florida Citrus  
Sweet Fried Plantains  
Warm Cuban Bread

*Desserts* Guava Cream Cheese Cuban Bread Pudding with a Cruzan® Rum Pouring Sauce  
Caramelized Banana Flan, Fresh Mango and Papaya Salsa  
Key Lime Tart with Ginger Cookie Crumble, Grilled Pineapple and Jicama Salpicon

# DINNER • BUFFET STYLE



ALWAYS IN YOUR ELEMENT™

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All Buffet Dinners include Freshly Brewed Gourmet Blended Coffee and a Selection of Herbal and Black Teas.

All Attended Chef Stations per Chef per event, 100

## DOCK SIDE

Minimum of 20 Guests

per person, 135

New England Clam Chowder

Fresh Spinach with Chopped Eggs, Sliced Mushrooms, Tomatoes, Pickled Onions, and Warm Bacon Dressing

Waldorf Salad with Apples

Sliced Fresh Beefsteak Tomatoes, Crumbled Bleu Cheese and Sliced Onions

Shucked Cold Water Oysters and Citrus Poached Shrimp Display with Lemon and Cocktail Sauce

Samuel Adams® Lager Steamed Littleneck Clams

Steamed 1.5 Pound Maine Lobster with Drawn Butter (*one per person*)

*From The Grill* Chef Attendant required

New York Strip Steak, Wild Mushroom Jus

Grilled Maple Cured Chicken Breast

Boiled Corn on the Cob

Red Bliss Potatoes

Artisanal Breads Service

*Desserts*

Apple Cobbler, Brown Sugar Cinnamon Scented Crumble with Rum Raisin Anglaise

Chocolate Caramel Hazelnut Tart with Chocolate Frangelico® Pouring Sauce

Gourmet Assortment of Cookies and Brownies

## SEASIDE GRILL

Minimum of 20 Guests

per person, 115

Chilled Seafood Station Pacific Snow Crab Claws with Colman's® Dry Mustard Sauce

Gulf Shrimp with Florida Citrus Cocktail Sauce

Mix Seafood Salad with Cumin Scented Plantain Crisps

Mixed Greens with Assorted Dressings

Heirloom Tomato and Buffalo Mozzarella with Aged Balsamic

Roasted Baby Vegetable Salad

Smoked Mahi-Mahi with Bow Tie Pasta Salad

Tropical Chips and Roasted Tomato Salsa, Guacamole, Sour Cream

*From the Grill* Chef Attendant required

Herb Marinated Churrasco Steaks

Caribbean Jerk Marinated Bell & Evans® Chicken

Sugar Cane BBQ Brushed Chilean Salmon Filet

Island Spiced Yellow Tail Snapper

Jumbo Sweet Anegada Prawns

Assorted Sauces, Relishes, and Chutneys

Roasted Spring Vegetables with Macadamia Nut Sage Pesto

Strigolini Pasta with Smoked Mozzarella and Sun-Dried Tomatoes

Artisanal Bread Service

*Desserts*

Pastry Chef's Selection of Cakes, Tarts and Miniature Desserts

# RECEPTION STATIONS



ALWAYS IN YOUR ELEMENT™

## ACTION STATIONS

*with Uniformed Chef*

*We will be happy to guide you in your choices and make suggestions to enhance your event.*

*All Attended Chef Stations per Chef per event, 100*

### SLOW ROASTED CAJUN SPICED PRIME RIB WITH HERB POPOVERS

Natural Pan Jus, Mustard, Horseradish Cream

*Serves approximately 30 guests*

per order, 450

### CITRUS-MAPLE ROASTED CAROLINA TURKEY

Creole Mustard, Apricot and Cipollini Marmalade, Stone Ground Corn Bread

*Serves approximately 40 guests*

per order, 375

### OVEN ROASTED BEEF TENDERLOIN

Red Chimichurri, Green Chimichurri, Piquillo Pepper Sofrito, Fried Sweet Plantains

*Serves approximately 25 guests*

per order, 475

### MOLASSES GLAZED SLOW ROASTED BONE-IN HAM

Grilled Pineapple Relish, Jalapeno Cheddar Biscuits, Soft Potato Rolls

*Serves approximately 40 guests*

per order, 375

### BANANA LEAF WRAPPED SIDE OF LOCAL GROUPER

Red Miso-Chili Rub, Tropical Fruit Salpicon, Rolls

*Serves approximately 30 guests*

per order, 450

### WHOLE CARIBBEAN STYLE SUCKLING PIG

Sour Orange Mojo, Corn Bread, Rolls

*Serves approximately 30 guests*

per order, 450

## DISPLAY STATIONS

*We will be happy to guide you in your choices and make suggestions to enhance your event.*

*All Attended Chef Stations per Chef per event, 100*

### ARTISAN CHEESE AND FRUIT DISPLAY

Imported and Domestic Cheeses with Fruit

Dried Fruits and Berries Served with Flatbread

French Baguettes and Parmesan Crusted Bread Sticks

per person, 19

### GARDEN FRESH VEGETABLE DISPLAY

Grilled, Roasted, and Fresh Vegetable Display

Cilantro Pepper Ranch, Hummus, Guacamole

Cumin Scented Pita Points and Grilled Ciabatta Bread

per person, 15

### SEASONAL AND EXOTIC FRESH FRUIT DISPLAY

An elaborate display of Fresh Sliced Seasonal Fruit and Berries

Served with Chocolate Fondue, Whipped Cream

per person, 16

### FRESH PASTA STATION

*Chef Attendant Required*

*Choice of two pastas*

Penne, Fettuccine, Orecchiette, Cheese Tortellini

*Choice of two sauces*

Roasted Tomato Marinara, Basil Pesto, Alfredo

Toasted Pine Nuts, Grated Pecorino Romano Cheese

per person, 18

### FLAMBÉ STATION

*Chef Attendant Required*

*Choice one of the following selections* Bananas Foster with Tahitian Vanilla Bean Ice Cream

Crepes Suzette filled with Fruit and Grand Marnier®

Served with Chocolate, Raspberry, Vanilla Sauce

per person, 22

# BEVERAGE SELECTIONS



ALWAYS IN YOUR ELEMENT™

## HOSTED BARS

Fee per Bartender, 100

One Bartender is required for every 75 guests.

*All bar selections include:*

One Ocean™ House Wines

*Canyon Road® Vineyards*

*California*

Pinot Grigio

Chardonnay

Cabernet Sauvignon

Merlot

*Steele "Shooting Star®"*

*Lake County, California*

Riesling

Chardonnay

Cabernet Sauvignon

Merlot

Red Zinfandel

Budweiser®

Bud-Light®

Heineken®

Corona®

Fresh Juices

Soft Drinks

Mineral Waters

## BY THE DRINK

*per drink, based on consumption*

Premium Brands 9

Deluxe Brands 11

House Wine 9

Soft Drinks 3.5

Mineral Waters 5

Imported Beer 7

Domestic Beer 6

Cordials & Liqueurs 12

Frozen Tropical Drinks 9

## CASH BAR

*per drink, based on consumption*

Premium Brands 10

Deluxe Brands 12

House Wine 12

Soft Drinks 4.5

Mineral Waters 6.5

Imported Beer 7

Domestic Beer 6

Cordials & Liqueurs 12

## BY THE HOUR

*per person, starting from 3 hours*

### BEER AND WINE

Budweiser®

Bud-Light®

Heineken®

Corona®

One Ocean™ House Wines

Fresh Juices

Soft Drinks

Mineral Waters

3 hours of open bar per person, 35

4 hours of open bar per person, 50

Each additional hour per person, 15

### PREMIUM BRANDS

Ocean® Vodka

Jim Beam® Bourbon

Jack Daniels® Sour Mash Whiskey

Tanqueray® Gin

Dewars® Scotch

One Ocean™ House Wines

Bacardi® Light Rum

Jose Cuervo® Gold Tequila

3 hours of open bar per person, 45

4 hours of open bar per person, 60

Each additional hour per person, 15

### DELUXE BRANDS

Grey Goose® Vodka

Makers Mark® Bourbon

Crown Royal® Whiskey

Bombay Sapphire® Gin

Johnnie Walker® Black Scotch

One Ocean™ House Wines

Bacardi® Eight Year Rum

1800® Tequila

3 hours of open bar per person, 60

4 hours of open bar per person, 80

Each additional hour per person, 20



## BY THE BOTTLE

## HOUSE WINES

Canyon Road® Vineyards, California		30
Pinot Grigio	Chardonnay	
Cabernet Sauvignon	Merlot	
Steele "Shooting Star®", Lake County, California		50
Riesling	Chardonnay	
Cabernet Sauvignon	Merlot	
Red Zinfandel		

## WHITES

Jean-Louis Blanc de Blancs, N/V, Reims, Champagne		35
Domaine Carneros Brut Cuvée, 04, Carneros, California		60
Veuve Clicquot "Yellow Label" Brut, N/V, Champagne, France		110
Sielo Blu Pinot Grigio, 06, Alto Adige, Italy		38
Dr. Loosen Riesling, 07, Mosel, Germany		40
Conundrum, 07, California		50
Montes "Limited Selection" Sauvignon Blanc, 06, Leyda, Chile		32
Sacred Hill Sauvignon Blanc, 07, Marlborough, New Zealand		42
Cakebread Sauvignon Blanc, 07, Napa Valley, California		55
Alexander Valley Vineyards Chardonnay 06, Sonoma Valley, California		35
Casa Lapastolle "Cuvée Alexandre" Chardonnay, 05, Casablanca, Chile		58
Sonoma Cutrer Chardonnay, 06, Russian River Valley, California		48
Faiveley Chablis, 06, Burgundy, France		62
Cakebread Chardonnay, 06, Napa Valley, California		95

## REDS

Laetitia Pinot Noir, 06, Arroyo Grande Valley, California		38
"Next" Pinot Noir, 06, Oregon		45
Chalone Pinot Noir, 05, Monterey, California		60
Foley Pinot Noir, 06, Santa Maria Valley, California		85
Rosenblum "Paso Robles" Zinfandel, Paso Robles, California		45
Greenpoint Shiraz, 05, Victoria, Australia		47
Montes Alpha Syrah, 06, Colchagua Valley, Chile		55
Whitehall Lane Merlot, 05, Napa Valley, California		65
Frog's Leap Merlot, 05, Napa Valley, California		82
Moon Mountain Cabernet Sauvignon, 06, Sonoma Valley, California		40
BR Cohn "Silver Label", 06, Sonoma Valley, California		50
Terra Valentine Cabernet Sauvignon, 05, Spring Mountain, California		77
Caymus Cabernet Sauvignon, 06, Napa Valley, California		145

# ONE OCEAN

REMINGTON

ALWAYS IN YOUR ELEMENT™

One Ocean Resort Hotel & Spa  
One Ocean Boulevard • Atlantic Beach, Florida 32233  
Phone: 904.249.7402

[www.oneoceanresort.com](http://www.oneoceanresort.com)



*One Ocean Resort Hotel & Spa is a designated member of Florida's Green Lodging Program and is committed to innovative and imaginative methods for conserving natural resources, reducing waste, and minimizing pollution while maximizing sustainability.*

