



CASA MONICA®
RESORT & SPA

WHERE EXPECTED ENDS,
EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS

BY KESSLER®



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CORDOVA RESTAURANT

PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS BY KESSLER

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Casa Monica Resort & Spa, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

BEVERAGES

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$98/GAL

SAN BENEDETTO® STILL & SPARKLING WATER 330ML • \$5

ASSORTED COCA-COLA® PRODUCTS • \$5

INDIVIDUAL ASSORTED VITAMIN WATER® • \$6

INDIVIDUAL ASSORTED NAKED® JUICES • \$8

INDIVIDUAL BOTTLED JUICES • \$6

Apple, Cranberry, Orange, Grapefruit

ASSORTED GOLD PEAK® ICED TEA • \$7

Peach, Green, Sweet

INDIVIDUAL RED BULL® ENERGY DRINK • \$8

Regular or Sugar-Free

INDIVIDUALLY CHILLED ILLY® • \$8.50

Caffe Latte, Mochaccino, Cappuccino

FRESHLY BREWED ICED TEA • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • \$80/GAL

FRESH SQUEEZED ORANGE JUICE • \$80/GAL

AGUA FRESCAS • \$55/GAL

Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus", Sandia "Watermelon"

INFUSED WATER • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice, Freshly Brewed Coffee and Assorted Specialty Teas. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • \$29/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

AMERICAN BREAKFAST • \$38/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Cage-Free Scrambled Eggs
Aged Cheddar Cheese, Chives

House-made Salsa

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

BOHEMIAN BREAKFAST • \$48/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Sliced Vine Ripe Tomatoes, English Cucumber, Cottage Cheese, Hard Boiled Eggs

Hard & Soft Cheeses with Sliced Meats
Freshly Baked Rolls & Baguettes

Individual Crepe Quiches
Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère Cheese

Seared Pork Belly

Chicken Apple Sausage

COSTA BRAVA BRUNCH • \$62/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

Individual Cereals
Cheerios®, Frosted Flakes®, Special K®, Raisin Bran®

Whipped Butter, Cream Cheese, Assorted Jams & Jellies

Cheddar & Scallion Grits

French Toast Sticks
Powdered Sugar, Warm Maple Syrup, With the Following Toppings: Cinnamon Sugar, Candied Pecans, Whipped Cream

Southern Style Biscuits
Country Sausage & Gravy

Cage-Free Scrambled Eggs
Cheddar, Herbs

Applewood Smoked Bacon or Country Breakfast Sausage
(Select One)

Adobo Spiced Potatoes

BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

INDIVIDUAL CEREALS • \$6/PP

Cheerios®, Frosted Flakes®, Special K®, Raisin Bran®, with Whole, Skim, or 2% Milk

ANTIOXIDANT SMOOTHIES • \$8/PP

Blueberry, Pomegranate Juice, Chia Seeds, Greek Yogurt, Fruit Options of Strawberry, Banana, Orange Juice

THE FRUIT STAND • \$10/PP

Whole Peaches, Apples, Oranges, Grape Clusters, Parfaits with Fresh Berries, Granola, Blueberry Coulis, Honey

BREAKFAST SANDWICH • \$10/PP

Brioche Bun, Eggs, Country Ham, Cheddar Cheese

SPANISH BURRITO • \$12/PP

Flour Tortilla, Chorizo, Onions, Tomatoes, Peppers, Cheddar Cheese

MORNING DONUT • \$12/PP

Chocolate & Vanilla Donut Holes, Vanilla, Raspberry, Cinnamon Donut Rings

JAX'S OWN VILLAGE BREAD & BAGEL • \$14/PP

Danish with Blueberry, Cherry, Apple, Cream Cheese, Muffins that include Banana Nut, Blueberry, or Chocolate, Apple or Cherry Turnover
72-hour advanced notice

STEEL CUT OATMEAL • \$12/PP

Brown Sugar, Cinnamon Sugar, Candied Pecans, Blueberry, Apple, Maple or Smoked Maple Syrup

BAGELS & LOX* • \$14/PP

Plain or Everything Bagel, Cream Cheese, Roasted Tomato, Garlic & Herb, Whipped Butter, House Smoked Salmon, Tomatoes, Onions, Capers, Chopped Egg

BREAKFAST GRITS • \$18/PP

Cheddar, Manchego, Bacon, Country Ham, Chives, Spinach, Tomatoes, Asparagus, Mushrooms, Adobo or Blackening Seasoning

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

Food, beverage, audio visual, and meeting room rentals are subject to 6.5% sales tax and a 25% taxable service charge.

BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

CHEF ATTENDED STATIONS

\$175 chef attendant fee required.

OMELETS • \$21/PP

Vegetables

Bell Peppers, Mushrooms, Tomatoes, Onions, Spinach

Proteins

*Whole Eggs, Cracked Eggs, White Eggs Prepared Any Style,
Served with Sausage, Country Ham, Bacon*

Cheeses

Cheddar Cheese, Mozzarella, Goat Cheese

OFF THE GRIDDLE • \$23/PP

Pancakes & French Toast Sticks, Maple, Smoked
Maple, Blueberry Syrup with Vanilla & Cinnamon
Whip, Granola, Chocolate Chips

BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • \$19/PP

Upgrade to a Breakfast Sandwich (\$8/PP).

Individual Fruit Yogurt

House-made Granola

Whole or Fruit Cup

Large Blueberry Muffin

Coffee, Hot Tea, Orange and Grapefruit Juice, Bottled Water

BREAKFAST SANDWICHES • \$84/DOZ

Minimum of one dozen.

Smoked Ham, Egg, Cheddar Cheese on an English Muffin

Applewood Bacon, Egg, Cheddar Cheese on a Croissant

Sausage, Egg, Cheddar Cheese on a Buttermilk Biscuit

Chorizo, Egg, Pepper Jack Cheese Burrito

BOHEMIAN PLATED LUNCH

All Bohemian Plated Lunches include Fresh Bread, Coffee and Tea Service. Priced per person.

SOUP & SALAD (Select One)

HOUSE WEDGE

Baby Iceberg, Candied Pecans, Bacon
Lardons, Roasted Tomatoes, Blue
Cheese, Smoky Ranch, Avocado Purée

SPANISH CAESAR

Baby Romaine Lettuce, Shredded
Manchego, Crushed Marcona Almond
Croutons, Smoked Paprika Caesar
Dressing

FARMHOUSE SALAD

Cucumber-wrapped Arcadian Mixed
Greens, Garden Tomatoes, Pickled Red
Onion, Lemon Whipped Ricotta, Herb
Buttermilk Dressing

BUTTERNUT SQUASH SOUP

Lemon Oil, Adobo Pepitas

CORN CHOWDER

Roasted Succotash, Basil Oil

TOMATO BISQUE

Goat Cheese Crumbles, Chives

PROTEIN (Select One)

GRILLED CAULIFLOWER STEAK • \$48/PP

Spicy Tomato Sauce, Fried Fingerling Potatoes,
Watercress, Fennel Salsa Verde

WILD MUSHROOM & ASPARAGUS

RISOTTO • \$52/PP

Bell Pepper Coulis

APPLE BRINED GRILLED PORK LOIN • \$56/PP

Carrot Purée, Black Lentils, Apple & Raisin Chutney,
Calvados Demi-Glace

HERB CRUSTED AIRLINE CHICKEN • \$58/PP

Lemon & Rosemary Polenta, Asparagus, Cippolini
Onions, Chicken Jus

SEARED BLACKENED SALMON* • \$62/PP

Roasted Smashed Potatoes, Corn Succotash,
Saffron & Corn Velouté

GRILLED ADOBO BISTRO STEAK* • \$68/PP

Broccolini, Butternut Squash Purée, Au Gratin Hash
Potato, Bordelaise

DESSERT (Select One)

KEY LIME PIE

Toasted Coconut Chantilly Cream

SALTED CARAMEL CHEESECAKE

Candied Pecan Dust

CHOCOLATE CRUNCH CAKE

Shaved White Chocolate, Chocolate Drizzle

TIRAMISU STRIP

Cinnamon Whip, Strawberry

GEORGIA PEACH MELBA

Raspberry Syrup, Candied Almonds

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BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on one hour duration. \$8 per person will be applied for each additional half hour. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge.

TASTE OF TUSCANY • \$50/PP

Minestrone Soup

Caprese Salad

Heirloom Tomatoes, Mini Mozzarella, Basil Pesto, Arugula

Caesar

Baby Gem Lettuce, Parmesan, Crushed Garlic Croutons, Lemon Caesar Dressing

Antipasto

Genoa Salami, Sun Dried Tomatoes, Pepperoncini, Artichokes, Roasted Red Peppers

Chicken Piccata

Lemon, Capers, Butter Sauce

Sausage Penne

Fennel Sausage, House Creamy Marinara, Peppers, Onions

Ratatouille

Zucchini, Yellow Squash, Eggplant, Red Onion, Tomatoes, Confit Garlic

Breadstick Basket

Garlic Parmesan

Pistachio Cannoli Cups

Tiramisu

BUTCHER CHARCUTERIE BOARD • \$52/PP

Seasonal Soup Selection

Mixed Green Salad

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Red Bliss Potato Salad

Creamy Grain Mustard

Assorted Pickled Vegetables

Charcuterie & Antipasto Display

Turkey, Prosciutto, Roast Beef, Salami, Swiss, Brie, Locally Sourced Cheese, Aged Cheddar, Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes

House-made Delicatessen Specialties

Chicken, Tuna and Egg Salad with the Following Toppings: Lettuce, Tomato, Onions, Pickles, Grain Mustard, Mayonnaise

SANDWICH SHOP • \$52/PP

Loaded Baked Potato Soup

House Chips

Sea Salt, Adobo, Leek Flakes

SALAD *(Select One)*

Garden Chopped Salad

Romaine, Cherry Tomato, Red Onion, Cucumber, Carrots, Eggs, Ranch, Lemon Vinaigrette

Roasted Broccoli Salad

Bacon, Raisins, Pickled Red Onions, Shredded Cheddar, Sunflower Seeds

SANDWICHES *(Select Two)*

Spanish Turkey

Manchego, Roasted Red Peppers, Arugula, Datil Aioli, Ciabatta Hoagie

Roasted Beef

Creamy Horseradish, Onion Jam, Watercress, Grilled Multigrain

Deviled Ham

Pimento Cheese, Gherkin Pickles, Smoked Paprika, Toasted Croissant

DESSERT

Salted Caramel Cheesecake

Pineapple Upside Down Cakes

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BOHEMIAN LUNCH BUFFETS *(Continued)*

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THE GREEN HOUSE • \$54/PP

Roasted Corn Soup

Garden Greens

Baby Kale, Spinach, Arugula, Cherry Tomatoes, Cucumbers, Red Onions, Broccoli Florets, Shredded Carrots

Garden Berries

Strawberries, Blueberries, Blackberries

Seeds

Chia, Flax, Sunflower, Basil

Rain Drops

Lemon Vinaigrette, Balsamic Vinaigrette, Buttermilk Vinaigrette

Grilled Chicken

Adobo Spiced

Grilled Salmon*

BBQ Spiced

Grilled Flank Steak*

Cilantro Chimichurri

Broccolini

Butter, Sea Salt

Herb-roasted Potatoes

Lemon Bars

Seasonal Berry Tart

SOUTHERN COMFORT • \$56/PP

Chicken & Dumplings Soup

Kale Salad

Blueberries, Pickled Red Onions, Toy Box Tomatoes, Goat Cheese, Apple Cider Vinaigrette

Brussels Slaw

Dried Cranberries, Grilled Apples, Walnuts, Parmesan, Poppy Seed Dressing

Red Snapper

Pan-seared, Corn & Tomato Succotash, Sweet Corn Nage

BBQ

Smoked Sliced Brisket, Smoked Shredded Chicken, Toppings: Tobacco Onions, Sweet BBQ Sauce

Grits

Sweet Potato, Maple, Pickled Shishito Peppers

Creamed Spinach

Roasted Garlic, Parmesan

Apple Pie

Pecan Pie

THE CASA MONICA • \$62/PP

Minorcan Bisque

Grilled Salad

Escarole, Radicchio, Apples, Pickled Onions, Toy Box Tomatoes, Goat Cheese, Charred Lemon Vinaigrette

Spanish Caesar

Baby Romaine Lettuce, Shredded Manchego, Crushed Marcona Almond Croutons, Smoked Paprika Caesar Dressing

House Paella

Achiote Bomba Rice, Chorizo, Chicken Thighs, Shrimp, Mussels, Peas, Datil Aioli

Duck Legs

Catalan Braised, Tomatoes, Leeks, Spanish Wine

Local Fish

Baked, Harissa Olives, Red Onions, Cherry Tomatoes, Green Onions, Local Olive Oil

Roasted Asparagus

Confit Garlic

Patatas Brava

Spicy Tomato Sauce, Chimichurri Sauce

Arroz Con Leche

Spanish Lemon Sponge Cake

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BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and drink of choice. \$37 per person.

SALADS (Select One)

RED POTATO SALAD

Onions, Celery, Mayo, Bacon

ANTIPASTO SALAD

Genoa Salami, Sun Dried Tomatoes, Pepperoncini, Artichokes, Roasted Red Peppers

BRUSSELS SLAW

Dried Cranberries, Grilled Apples, Walnuts, Parmesan, Poppy Seed Dressing

QUINOA TABBOULEH

Cherry Tomatoes, Cucumbers, Mint, Parsley, Lemon, Olive Oil

SANDWICHES (Select Two)

SPANISH TURKEY SANDWICH

Ciabatta Hoagie, Manchego, Roasted Red Peppers, Arugula, Datil Aioli

DEVILED HAM SANDWICH

Toasted Croissant, Pimento Cheese, Gherkin Pickles, Smoked Paprika

TUSCAN SANDWICH

Soft Hoagie Roll, Salami, Pepperoni, Prosciutto, Provolone, Tomatoes, Basil Pesto

CHICKEN SALAD SANDWICH

Thick Cut Multigrain, Celery, Red Onions, Dill, Grapes, Candied Pecans, Cranberries, Gem Lettuce

ROASTED BEEF WRAP

Grilled Tomato Wrap, Creamy Horseradish, Onion Jam, Watercress

COLD FRIED CHICKEN SANDWICH

Shredded Lettuce, Sliced Tomato, Bacon, Smoked Honey Mustard

TUNA STEAK SANDWICH

Naan Bread, Grilled Tuna, Pickled Bánh Mì Vegetables, Wasabi Aioli, Asian Plum Sauce, Cilantro

THE KITCHEN SINK SANDWICH

Grilled Pita Bread, Roasted Cauliflower, Green Cabbage Slaw, Carrots, Cucumbers, Red Pepper Hummus

DESSERTS (Select One)

CHOCOLATE CHIP COOKIE

SALTED CARAMEL BROWNIE

ASSORTED MACARONS

CHOCOLATE TRUFFLES

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BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

BARISTA BREAK • \$18 PP

Flavored Syrups &
Creamers
Rock Sugar
Swizzle Sticks
Cubed Sugars
Caramel & Chocolate
Sauce
Almond Biscotti
Chocolate Covered
Espresso Beans
Miniature Coffee Cakes

FRESH OFF THE VINE • \$19/PP

Berry Mint Lemonade
Peach Iced Tea
Chile-dusted Fresh Fruit
with Honey Yogurt
Chocolate Dipped Fruit
Kabobs
Seasonal Fresh Whole
Fruit & Wedges
Lemon Pie Shooters
Fresh Fruit Tarts

MILK & COOKIES • \$22/PP

House-baked Cookies
*Chocolate Chip, Carnival,
Oatmeal, Peanut Butter,
Strawberry Shortcake*
Milk & Cookie Mini
Cupcakes
Chocolate or Strawberry
Flavored Milk

THE CANDY SHOP • \$23/PP

All day replenishment
of an assortment of 6
candy shop favorites
selected by the chef.

ENERGIZE BREAK • \$24/PP

Gourmet Mixed Nuts
House-made Beef
Jerky
Dark Chocolate Bark
Whole Fresh Fruits
Coconut Water
Seasonal Smoothies

TAKE A DIP • \$24/PP

Chips
Root Vegetable, Tortilla, Pita Chips
Dips
*Chive Sour Cream, Roasted Garlic
Hummus, Warm Queso, Fire
Roasted Salsa*

TRAILSIDE BREAK • \$24/PP

House-made Granola
Toasted Nuts & Seeds
Yogurt Raisins
Dried Fruits
M&M's®
Chocolate Chips
Pretzels
Toasted Coconut

TAPAS AT COSTA BRAVA • \$25/PP

Smoked Paprika
Marcona Almonds
Mediterranean Olive
Mix
Blistered Shishito
Peppers
Pan Con Tomato
Patatas Brava

CHOCOHOLIC BREAK • \$29/PP

Chocolate Covered
Strawberries
Chocolate Chunk
Cookies
White & Black Cookies
Double Chocolate
Brownies
Chocolate Mousse
Chocolate Cake
Truffles
Chocolate Milk

EURO BREAK • \$32 PP

Domestic & Imported
Artisan Cheeses
Bohemian Hunt Board
with Accompaniments
Castelvetro Olives
Marinated Olives
French Baguette
Fresh Grapes

BOHEMIAN BREAK ENHANCEMENTS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

BAKERY

ASSORTED COOKIES • \$60/DOZ

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Strawberry Shortcake

FUDGE BROWNIES & BLONDIES • \$60/DOZ

ASSORTED BAKERY BARS • \$60/DOZ

Oreo® Brownie, Toffee Almond Caramel, Marshmallow Rice Crispy Treat®

GRANOLA

GRANOLA BARS • \$5/EACH

INDIVIDUAL TRAIL MIX BAGS • \$5/EACH

INDIVIDUAL SNACK MIX BAGS • \$5/EACH

KIND® BARS • \$6/EACH

GRANOLA • \$28/LB

FRESH & LIGHT

ASSORTED WHOLE FRUIT • \$4/EACH

INDIVIDUAL GREEK & FRUIT YOGURT • \$6/EACH

INDIVIDUAL MASON JAR FRUIT PARFAITS •

*\$6/EACH
Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola*

INDIVIDUAL VEGETABLE CRUDITÉS • \$6/EACH

Avocado Ranch Dip

FRUIT KABOBS • \$60/DOZ

SLICED FRESH FRUIT & BERRIES • \$8/PP

COLD SNACKS

GOURMET ICE CREAM BARS • \$7/EACH

Häagen-Dazs® & Dove Bars®

HUMMUS & PITA • \$8/PP

Celery & Carrots

SALTY SNACKS

INDIVIDUAL BAGS OF CHIPS & PRETZELS

• \$5/EACH

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

ASSORTED CANDY BARS • \$5/EACH

WARM SALTED PRETZELS • \$64/DOZ

Mustard & Beer Cheese

HOUSE-MADE KETTLE CHIPS • \$15/LB

BAR SNACK MIX • \$28/LB

GOURMET MIXED NUTS • \$28/LB

BUTLER PASSED HORS D'OEUVRES

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

LAND

CHICKEN QUESADILLA CONE • \$72/DOZ

Spicy Ranch

CUBAN CIGAR ROLL • \$72/DOZ

Mustard Aioli

CROSTINI • \$72/DOZ

Ham, Cheese, Prosciutto, Goat Cheese, Caramelized Onion Jam

DEVILED EGG • \$84/DOZ

Pimento Cheese, Bacon, Chives

PEKING DUCK ROLL • \$84/DOZ

Sweet Soy

BEEF TARTARE* • \$96/DOZ

Whole Grain Mustard Aioli, Parsley Cream, Phyllo Cup

BEEF WELLINGTON* • \$96/DOZ

SEA

BBQ SHRIMP & GRITS CAKE • \$84/DOZ**COCONUT SHRIMP • \$84/DOZ**

Orange Chili Sauce

SMOKED SALMON MOUSSE* • \$84/DOZ

Phyllo Cup, Cream Cheese, Cucumber, Dill

BACON WRAPPED SCALLOPS • \$96/DOZ**COSTA BRAVA CRAB CAKE • \$96/DOZ**

Remoulade

SESAME TUNA CONE • \$96/DOZ

Waffle Cone, Avocado Cream, Scallions

SHRIMP COCKTAIL SHOOTER • \$96/DOZ

Atomic Cocktail Sauce, Old Bay® Dust

SHRIMP PROFITEROLE • \$96/DOZ

Shrimp Salad, Lettuce Chiffonade

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BUTLER PASSED HORS D'OEUVRES *(Continued)*

Choose up to six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

GARDEN

WILD MUSHROOM VOL AU VENT • \$65/DOZ

APPLE CROSTINI • \$72/DOZ

Brie, Compressed Apple Chutney

BRIE & ALMOND BEGGARS PURSE • \$72/DOZ

BRUSCHETTA • \$72/DOZ

Tomatoes, Capers, Basil, Lemon Ricotta, Balsamic Glaze, Crostini

FIG & GOAT CHEESE FLATBREAD • \$72/DOZ

VEGETABLE POTSTICKER • \$72/DOZ

Sweet Thai Chili

OLIVE TAPENADE • \$84/DOZ

Kalamata Olives, Capers, Sun Dried Tomatoes, Goat Cheese, Phyllo Cup

CAPRESE SKEWER • \$84/DOZ

Mozzarella, Tomato, Basil Pesto

BOHEMIAN DINNER BUFFETS

Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge.

TASTE OF THE YUCATÁN • \$105/PP

Chilled Watermelon, Mango, & Pineapple
Chile Tajin

Mixed Green Salad
Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Mexican Street Corn
Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

Slow Cooked Black Beans & Chorizo

Cilantro Lime Rice

Red Snapper Veracruz
Tomato, Olives, Peppers & Sweet Onions

Skirt Steak Carne Asada*
Sautéed Peppers & Onions

Pork Carnitas
Salsa Verde

Warm Flour & Corn Tortillas

Cinnamon Churros
Spiced Chocolate Ganache, Dulce De Leche

THE FLORIDIAN • \$109/PP

She Crab Bisque

Island Greens
Mango Slices, Cherry Tomatoes, Cucumber, Toasted Coconut, Passion Fruit Dressing

Shrimp Salad
Corn, Black Beans, Red Peppers, Cilantro, Creamy Avocado Dressing

Charred Pineapple Slaw
Shaved Cabbage, Pickled Red Onions, Pomegranate Seeds, Apple Cider Vinegar, Plantain Crumbles

Seared Mahi Mahi
Mango Slaw, Blackened Spice

Conch Fritters
Cajun remoulade

Grilled Jerk Chicken
Jerk BBQ Sauce

Rice & Red Kidney Beans

Fried Yuca
Cilantro Aioli, Fresh Herbs

Coconut Cake
Toasted Coconut, Rum Glaze

Banana Cake
Caramelized Banana, Chopped Walnut, Caramel Drizzle

SOUTHERN BBQ • \$119/PP

Florida Gumbo

Kale Salad
Blueberries, Pickled Red Onions, Toy Box Tomatoes, Goat Cheese, Apple Cider Vinaigrette

Brussels Slaw
Dried Cranberries, Grilled Apples, Walnuts, Parmesan, Poppy Seed Dressing

Roasted Potato Salad
Mustard, Eggs, Red Onions

Beer Can Chicken
IPA Brine, Sea Salt, Grilled Lemon

Blackened Mahi
Blistered Corn, Roasted Tomatoes, Okra

Smoked Baby Back Ribs
Brown Sugar BBQ, Tobacco Onions

Pimento Mac & Cheese
Cavatappi, Pimentos Cheese Sauce

Corn on the Cob
Sweet Milk Butter, BBQ Spice, Scallions

Pecan & Bourbon Pie

Cast Iron Berry Cobbler

*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Food, beverage, audio visual, and meeting room rentals are subject to 6.5% sales tax and a 25% taxable service charge.

BOHEMIAN DINNER BUFFETS *(Continued)*

Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge.

TASTE OF TUSCANY • \$115/PP

Italian Wedding Soup

Greek Salad

Romaine, Cucumber, Cherry Tomato, Pepperoncini, Kalamata Olive, Red Onions, Feta Cheese, Lemon Greek Dressing

Quinoa Salad

Arugula, Cucumber, Olive, Cherry Tomatoes, Kale, Roasted Red Peppers, Pickled Red Onions, Extra Virgin Olive Oil

Bean Salad

White Beans, Chickpeas, Kalamata Olives, Red Onions, Red Peppers, Green Bell Pepper, Feta Cheese, Mint, Parsley

Tuscan Style White Fish

White Wine, Shallot, Tomato, Garlic, Thyme

Beef Stew

Tomatoes, Mushrooms, Onions, Celery, Garlic, Red Wine

Grilled Chicken Breast

Mediterranean Bruschetta

Rosemary Roasted Garlic Potatoes

Roasted Vegetables

Eggplant, Cauliflower, Tomato, Red Onion, Garlic, Spices

Baklava

Pistachio, Cinnamon, Cloves, Phyllo

Olive Oil Cake

Macerated Raspberries, Mint, Powdered Sugar

COSTA BRAVA • \$123/PP

Minorcan Bisque

Grilled Salad

Escarole, Radicchio, Apples, Pickled Onions, Toy Box Tomatoes, Goat Cheese, Charred Lemon Vinaigrette

Spanish Caesar

Baby Romaine Lettuce, Shredded Manchego, Crushed Marcona Almond Croutons, Smoked Paprika Caesar Dressing

Spanish Potato Salad

Eggs, Carrots, Peas, Piquillo Peppers, Tuna

House Paella

Bomba Rice, Chorizo, Chicken Thighs, Shrimp, Mussels, Peas, Datil Aioli

Catalan Braised Duck Legs

Tomatoes, Leeks, Spanish Wine

Baked Local Fish

Harissa Olives, Red Onions, Cherry Tomatoes, Green Onions, Local Olive Oil

Roasted Asparagus

Confit Garlic

Patatas Brava

Spicy Tomato Sauce, Chimichurri Sauce

Arroz Con Leche

Spanish Lemon Sponge Cake

BOHEMIAN CHOP HOUSE • \$157/PP

Kale Salad

Blueberries, Pickled Red Onions, Toy Box Tomatoes, Goat Cheese, Apple Cider Vinaigrette

Greek Salad

Romaine, Cucumber, Cherry Tomato, Pepperoncini, Kalamata Olive, Red Onions, Feta Cheese, Lemon Greek Dressing

Horseradish Smashed Red Rose Potatoes

Garlic Butter Poached Asparagus

Honey & Sorghum Glazed Heirloom Baby Carrots

Select One:

Chilled Local Shrimp Cocktail

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

Oysters Rockefeller*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

Select One:

Brick Pressed Joyce Farms® Chicken

Rosemary Jus Cider

Cured Pork Tenderloin

Apple Thyme Compote

Select One:

Grilled Petite Beef Tenderloin*

Garlic Herb

Butter New York Strip Au Poivre*

Cabernet Jus

Select Two:

Apricot Crème Brûlée Tartlette

Caramel Mousse Brownie

Red Velvet Cheesecake

Mini Pecan Tart

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BOHEMIAN DINNER BUFFET ENHANCEMENTS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CARVING STATIONS

HERB ROASTED TURKEY • \$225 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED HONEY HAM • \$300 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED SALMON FILET* • \$320
(Serves 20)
Puff Pastry Encrusted Atlantic Salmon, Boursin Creamed Spinach & Arugula, Lemon Dill Crème Fraîche

CIDER HONEY PORK LOIN • \$350
(Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED BEEF TENDERLOIN • \$350
(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$650 (Serves 35)
Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

DISPLAYS

GARDEN ART • \$19/PP
Vegetable Crudité in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

CHILLED JUMBO SHRIMP • \$22/PP
Served with Traditional Cocktail Sauce
(3) pieces per person

ARTISAN CHEESE DISPLAY • \$25/PP
Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

SHRIMP & GRITS BAR • \$28/PP
Creole Spiced Shrimp, Congaree & Penn Grits, Spicy Tomato, Tasso Cream Sauce, Charred Corn, Bacon, Tomatoes, Spinach, Sautéed Mushrooms

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$32/PP
Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

FOOD TRUCK SLIDERS* • \$32/PP
Angus Beef, Mini Crab Cake, Smoked Pulled Pork, Village Bakery Slider Buns. Create a Signature Flavor with the Following Toppings:
Sliced Cheddar, Tomato Jam, Arugula, Pickles, Southern Style Coleslaw, Onion Jam, Ketchup, BBQ, Remoulade

CHILLED SEAFOOD* • \$32/PP
Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

MAC & CHEESE BAR • \$35/PP
Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

FIRST COURSE *(Soup or Salad, Select One)*

HOUSE WEDGE

Baby Iceberg Lettuce, Candied Pecans, Bacon
Lardons, Roasted Tomatoes, Blue Cheese,
Smoky Ranch, Avocado Purée

SPANISH CAESAR

Baby Romaine Lettuce, Shredded Manchego,
Crushed Marcona Almond Croutons, Smoked
Paprika Caesar Dressing

FARMHOUSE SALAD

Cucumber-wrapped Arcadian Mixed Greens,
Garden Tomatoes, Pickled Red Onion, Lemon
Whipped Ricotta, Herb Buttermilk Dressing

FLORIDA ORANGE SALAD

Chicory, Florida Orange Segments,
Mascarpone Yogurt, Radish, Fennel Shaved,
Black Sesame Seeds, Florida Citrus Vinaigrette

BUTTERNUT SQUASH SOUP

Lemon Oil, Adobo Pepitas

CORN CHOWDER

Roasted Succotash, Basil Oil

TOMATO BISQUE

Goat Cheese Crumbles, Chives

BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

SECOND COURSE *(Select One)*

LAND

HERB CRUSTED AIRLINE CHICKEN • \$95/PP

Lemon & Rosemary Polenta, Asparagus, Cippolini Onions, Chicken Jus

APPLE BRINED GRILLED PORK LOIN • \$97/PP

Carrot Purée, Black Lentils, Apple & Raisin Chutney, Calvados Demi-Glace

BRAISED SHORT RIB • \$98/PP

Pomme Purée, Honey & Thyme Glazed Carrots, Natural Jus, Onion Strings

GRILLED LAMB LOIN • \$113/PP

Potato Fondant, Haricot Verts, Mint Pesto, Madeira Sauce

GRILLED BEEF TENDERLOIN* • \$109/PP

Broccolini, Butternut Squash Purée, Au Gratin Hash Potato, Bordelaise

SEA

HERB CRUSTED SALMON* • \$95/PP

Corn & Asparagus Succotash, Toasted Barley Risotto Tomato Velouté

ADOBO SPICED GROUPER • \$101/PP

Congaree & Penn® Grits, Chorizo & Tomato Gravy, Roasted Tomatoes

SEARED SNAPPER • \$101/PP

Mediterranean Orzo, Zucchini Medallions, Brown Butter Braised Leeks & Fennel

PAN SEARED HALIBUT • \$105/PP

Olive Oil & Chive Smashed New Potatoes, Braised Baby Spinach, Lemon, Thyme Beurre Blanc

GARDEN

GRILLED CAULIFLOWER STEAK • \$86/PP

Spicy Tomato Sauce, Fried Fingerling Potatoes, Watercress, Fennel Salsa Verde

WILD MUSHROOM & ASPARAGUS RISOTTO • \$86/PP

Bell Pepper Coulis

ENTRÉE DUOS

SEARED SNAPPER & AIRLINE CHICKEN • \$111/PP

Mediterranean Orzo, Zucchini Medallions, Brown Butter Braised Leeks & Fennel

BRAISED SHORT RIB & SHRIMP • \$121/PP

Pomme Purée, Honey & Thyme Glazed Carrots, Natural Jus, Onion Strings

GRILLED LAMB LOIN & SALMON* • \$121/PP

Corn & Asparagus Succotash, Toasted Barley Risotto, Tomato Velouté

GRILLED BEEF TENDERLOIN & POACHED LOBSTER MEDALLIONS* • \$131/PP

Broccolini, Butternut Squash Purée, Au Gratin Hash Potato, Bordelaise

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

THIRD COURSE *(Dessert, Select One)*

KEY LIME PIE

Toasted Coconut Chantilly Cream

SALTED CARAMEL CHEESECAKE

Candied Pecan Dust

CHOCOLATE CRUNCH CAKE

Shaved White Chocolate, Chocolate Drizzle

TIRAMISU STRIP

Cinnamon Whip, Strawberry

GEORGIA PEACH MELBA

Raspberry Syrup, Candied Almonds

GRAND RECEPTION DISPLAYS

25 guest minimum.

GRAND RECEPTION #1 • \$99/PP

Choice Soup or Salad

Garden Art Display

Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

Bohemian Hunt Board & Local Artisan Cheeses

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

Chilled Jumbo Shrimp

Served with Traditional Cocktail Sauce
(3) Pieces per person

Mac & Cheese Bar

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

GRAND RECEPTION #2 • \$109/PP

Choice Soup or Salad

House Wedge

Baby Iceberg, Candied Pecans, Bacon Lardons, Roasted Tomatoes, Blue Cheese, Smoky Ranch, Avocado Pur e

Bohemian Hunt Board & Local Artisan Cheeses

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

Shrimp & Grits Bar

Creole Spiced Shrimp, Congaree & Penn Grits, Spicy Tomato, Tasso Cream Sauce, Charred Corn, Bacon, Tomatoes, Spinach, Saut ed Mushrooms

Herb Roasted Turkey

Cranberry & Port Relish, Herb Aioli, Soft Rolls

GRAND RECEPTION #3 • \$119/PP

Garden Art Display

Vegetable Crudit  in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

Mac & Cheese Bar

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

Food Truck Sliders*

Angus Beef, Mini Crab Cake, Smoked Pulled Pork, Village Bakery Slider Buns. Create a Signature Flavor with the Following Toppings: Sliced Cheddar, Tomato Jam, Arugula, Pickles, Southern Style Coleslaw, Onion Jam, Ketchup, BBQ, Remoulade

Roasted Honey Ham

Orange & Pomegranate Jus, Brioche Rolls

GRAND RECEPTION #4 • \$149/PP

House Wedge

Baby Iceberg, Candied Pecans, Bacon Lardons, Roasted Tomatoes, Blue Cheese, Smoky Ranch, Avocado Pur e

Bohemian Hunt Board & Local Artisan Cheeses

Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Natural Castelvetro Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

Artisan Cheese Display

Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

Chilled Seafood*

Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

Roasted Prime Rib*

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

Mac & Cheese Bar

Traditional Cheese Sauce, Cavatappi, Penne, Arrabiata Sauce, Grilled Chicken, Bacon, Peas, Mushrooms, Parmesan, Goat Cheese, Crushed Garlic Croutons

Great Wall of Cake

Chocolate Mousse Cake, Lemon Berry Mascarpone Cake, Caramel Vanilla Crunch Cake, Pineapple Upside Down Cake

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DESSERT STATIONS

20 guest minimum.

BANANAS FOSTER • \$26/PP

Banana
Cinnamon
Bourbon
Brown Sugar
Cinnamon Ice Cream
Vanilla Ice Cream
Banana Bread

PETITE SWEETS • \$28/PP

French Macarons
Eclairs
Cream Puffs
Dessert Shooters

FUNNEL CAKE • \$29/PP

Powdered Sugar
Chocolate Syrup
Raspberry Pureé
Macerated Strawberries
M&M's®
Oreo® Crumbs

GREAT WALL OF CAKE • \$30/PP

Chocolate Mousse Cake
Lemon Berry Mascarpone Cake
Caramel Vanilla Crunch Cake
Pineapple Upside Down Cake

HEART OF CHOCOLATE • \$33/PP

Chocolate Covered
Strawberries
Chocolate Covered Pretzels
Assorted Chocolate Truffles
Chocolate Mousse in
Chocolate Tarts
Dark Chocolate Covered
Espresso Beans

RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, per hour. Includes assorted waters, juice and sodas.

PREMIUM

1 HOUR • \$29
2 HOURS • \$39
3 HOURS • \$49
4 HOURS • \$59
5 HOURS • \$69

LUXURY

1 HOUR • \$32
2 HOURS • \$42
3 HOURS • \$52
4 HOURS • \$62
5 HOURS • \$72

BEER & WINE

1 HOUR • \$25
2 HOURS • \$30
3 HOURS • \$35
4 HOURS • \$40
5 HOURS • \$45

WINE

Kessler® By Raymond®, Napa
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Viña Lolita
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

Premium • \$12
Luxury • \$14

WINES | HOUSE WINE

Glass • \$10
Bottle • \$40

BEER

Domestic • \$6.50
Import • \$7.50

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

CASH BAR

Prices include service charge and tax.

LIQUORS

Premium • \$14
Luxury • \$16

WINES | HOUSE WINE

Glass • \$12
Bottle • \$40

BEER

Domestic • \$9
Import • \$10

NON-ALCOHOLIC

Sodas & Juices • \$5
Mineral Waters • \$5

SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry, Chambord

Prosecco, Rose Water Simple Syrup,
Strawberry

CORDIAL BAR

2 Hours. Recommended as an After-Dinner Bar to complement your dessert selections.

Standard Cordial Bar • \$36/PP

Disaronno® Amaretto, Frangelico®, Kahlua®, Sambuca, Baileys®

Deluxe Cordial Bar • \$42/PP

Disaronno® Amaretto, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Baileys®, Port Wine

Cordials • \$14 (2 oz./each)

B&B®, Baileys®, Cointreau®, Disaronno® Amaretto, Frangelico®, Drambuie®, Grand Marnier®, Kahlua®, Sambuca, Southern Comfort®, Campari®, Courvoisier®, Rémy Martin®, Hennessy®

MIMOSAS • \$7/EACH

Fresh Orange, Peach, or Pineapple Juice

CASA MONICA BOURBON TASTING EXPERIENCE • \$65/PP

1 oz./each

St. Augustine Straight Bourbon

St. Augustine Port Finished Bourbon

St. Augustine "The Saint" Bourbon

Casa Monica Single Barrel Select Bourbon

SANGRIA & CHAMPAGNE BAR • \$130/GAL

(Select One)

WHITE WINE SANGRIA

Chardonnay, Brandy, Cointreau, Orange Juice, Simple Syrup, Club Soda

Chardonnay, Apricot Brandy, Pineapple Juice, Honey, Club Soda

Moscato, Triple Sec, Orange Juice, Sprite

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps, Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps, Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Grapefruit Juice, Pineapple Juice

BLOODY MARY BAR

Premium • \$12/PP

Luxury • \$14/PP

SPECIALTY COCKTAILS

Barrel Aged Old Fashioned • \$480/GAL

Knob Creek Bourbon®, Smoked Maple Syrup, Orange, Angostura Bitters

Greyhound to Vilano • \$480/GAL

Tito's® Vodka, St. Germain®, Fresh Basil, Agave, Grapefruit

Costa Sangria • \$480/GAL

Malbec, Lemon, Orange, Simple Syrup, Brandy

Lavender 75 • \$480/GAL

Hendrick's® Gin, Lavender Syrup, Lemon, Prosecco

SCHEDULE OF FEES

BARTENDER

A fee of \$175/bartender will be applied (4 hours). Each additional hour is \$50/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 2 hours • \$150

Each additional hour • \$35

One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar + Tax + Gratuity



LOBBY

Kessler

THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at cmhsales@kesslercollection.com to begin.