

Private Catered Event Packages

The ultimate Stress - Free Event Experience

PRIVATE PARTIES

EVENT:

- 3 Hours long
- Beautifully decorated event room located in Orange Beach complete with tables, chairs, linens

<u>EVENT FOOD</u>: Menu and pricing options below. Please ask for full menus for ala carte menu choices and pricing, if you do not choose a pre-made package.

BEVERAGES AND OTHERS

- 2 Buffet attendants
- Non-alcoholic* wedding punch or iced sweet tea
- Tablecloths for buffet tables and guest tables
- Deluxe Disposables: Heavy duty napkins, clear dinner plates, dessert plates, and "real like" flatware
- Decorated buffet table including, table skirts, props, etc.
- Beverage and food set up and clean up/breakdown of buffet
- * You can bring your own alcoholic beverages and we will supply a bartender.

MUSIC:

Background music OR up to 2 hrs. of our professional sound system for DIY DJ for your reception. Our "Pro Audio, simple as 1-2-3" sound system rental with microphone for speeches and toasts. 1) We set up all the equipment, 2) you create a playlist on your ipod or similar... even a laptop computer works just fine, 3) bring your own playlist of pre-programmed music on an I-pod, laptop or phone similar device that has blue tooth capabilities and play your own music. You will be able to control the music using your own device. A live DJ can be added to this package for an additional fee.

Additional audio/visual equipment available for an additional fee.

PRIVATE CATERED EVENT MENUS

Choose your day and menu below for pricing (Minimum 30 persons)

Appetizer and light meal buffets

"South of the Border"

- Tortilla chips and salsa
- Homemade guacamole
- White Queso dip
- Bacon wrapped Jalapeno poppers
- Beef Empanadas
- Chicken and Cheese Taquitos
- Mini Churros

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"Southern Standards"

- Homestyle Pimento cheese and assorted crackers
- Spinach and artichoke dip with chips
- Homemade Mac & Cheese
- Hawaiian roll pigs in a blanket
- Chicken Tenders
- Bourbon Meatballs
- Assorted mini desserts and cookies

All buffets come with sodas, waters, iced tea or lemonade and ice service You can bring your own alcoholic beverages, and we will supply a bartender.

Weekday

- Up to 30 People \$3,250*
- 50 People \$3,750*
- 75 People \$4,375*
- For over 75 Guests or more: Contact us for a quote

Fri. & Sun

- Up to 30 People \$4,250*
- 50 People \$4,750*
- 75 People \$5,375*
- For over 75 Guests or more: Contact us for a quote

- Up to 30 People \$5,250*
- 50 People \$5,750*
- 75 People \$6,375*
- For over 75 Guests or more: Contact us for a quote
 - * Tax and 18% Gratuity are not included, added 3.8% on credit card payments

"Mediterranean Magic"

- Hummus with pita bread
- Dolmas (stuffed grape leaves)
- Marinated mushrooms, olives & feta
- White Toque Mediterranean quiche
- Spinach and Feta Bistro
- Shrimp salad
- Greek Baklava

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"Oriental Oasis"

- Crab Rangoon dip with wonton chips
- Thai chili shrimp rolls
- Pork filled gyoza dumplings with dipping sauce
- Vegetable mini spring rolls with dipping sauce
- Char Sui (Chinese BBQ pork) with hot mustard
- Shrimp fried rice
- Flan

All buffets come with sodas, waters, iced tea or lemonade and ice service You can bring your own alcoholic beverages, and we will supply a bartender.

Weekday

- Up to 30 People \$3,500*
- 50 People \$4,200*
- 75 People \$5,075*
- For over 75 Guests or more: Contact us for a quote

Fri. & Sun

- Up to 30 People \$4,500*
- 50 People \$5,200*
- 75 People \$6,075*
- For over 75 Guests or more: Contact us for a quote

- Up to 30 People \$5,500*
- 50 People \$6,750*
- 75 People \$7,075*
- For over 75 Guests or more: Contact us for a quote
 - * Tax and 18% Gratuity are not included, added 3.8% on credit card payments

Complete meal buffets

MENU #1 - ROASTED CHICKEN

- Garden salad served with ranch and vinaigrette dressings
- Oven roasted chicken
- Garlic or butter smashed potatoes
- Mixed sauteed vegetables
- Rolls & butter

MENU #2 - SOUTHERN BBQ

- BBQ Pulled pork & chicken served with 3 BBQ sauces, Alabama white sauce, Sweet Baby Rays original and sweet & spicy
- Southern style potato salad
- BBQ beans
- Mac & cheese
- Coleslaw
- Corn bread & butter

All buffets come with sodas, waters, iced tea or lemonade and ice service You can bring your own alcoholic beverages, and we will supply a bartender.

Weekday

- Up to 30 People \$3,950*
- 50 People \$4,650*
- 75 People \$5,525*
- For over 75 Guests or more: Contact us for a quote

Fri. & Sun

- Up to 30 People \$4,950*
- 50 People \$5,650*
- 75 People \$6,525*
- For over 75 Guests or more: Contact us for a quote

- Up to 30 People \$5,950*
- 50 People \$6,650*
- 75 People \$7,525*
- For over 75 Guests or more: Contact us for a quote
 - * Tax and 18% Gratuity are not included, added 3.8% on credit card payments

MENU #3 - CHICKEN & SHRIMP

- Garden salad served with 3 assorted dressings
- Warm creamy artichoke and spinach dip served with tortilla chips
- Oven roasted chicken
- Shrimp Alfredo pasta
- Fresh seasonal vegetables
- Rolls & butter

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MENU #4 - LOW COUNTRY BOIL

- Garden salad served with ranch and vinaigrette dressings
- Southern style low country boil

Includes:

- Fresh shrimp
- Baby potatoes
- Sweet corn cobettes
- Farm fresh locally made Conecuh sausage
- Rolls & butter

All buffets come with sodas, waters, iced tea or lemonade and ice service You can bring your own alcoholic beverages, and we will supply a bartender.

Weekday

- Up to 30 People \$5,450*
- 50 People \$6,350*
- 75 People \$7,475*
- For over 75 Guests or more: Contact us for a quote

Fri. & Sun

- Up to 30 People \$6,450*
- 50 People \$7,350*
- 75 People \$8,475*
- For over 75 Guests or more: Contact us for a quote

- Up to 30 People \$7,450*
- 50 People \$8,350*
- 75 People \$9,475*
- For over 75 Guests or more: Contact us for a quote
 - * Tax and 18% Gratuity are not included, added 3.8% on credit card payments

MENU #5 - PRIME RIB & CHICKEN

- Warm creamy artichoke and spinach dip w/tortilla chips
- Caesar salad
- Prime rib au jus (cooked medium unless otherwise specified)
- Oven roasted chicken
- Mashed sweet potatoes w/herb butter or garlic smashed potatoes
- Fresh seasonal vegetables
- Rolls & butter

MENU #6 - SEAFOOD DELIGHT

- Warm creamy artichoke and spinach dip w/tortilla chips
- Garden salad served with 3 assorted dressings
- Crab cakes with lemon aioli
- Tuscan shrimp and scallop pasta
- Fresh seasonal vegetables
- Garlic bread

All buffets come with sodas, waters, iced tea or lemonade and ice service You can bring your own alcoholic beverages, and we will supply a bartender.

Weekday

- Up to 30 People \$6,850*
- 50 People \$8,350*
- 75 People \$10,225*
- For over 75 Guests or more: Contact us for a quote

Fri. & Sun

- Up to 30 People \$7,850*
- 50 People \$9,350*
- 75 People \$11,225*
- For over 75 Guests or more: Contact us for a quote

Saturday

- Up to 30 People \$8,850*
- 50 People \$10,350*
- 75 People \$12,225*
- For over 75 Guests or more: Contact us for a quote
 - * Tax and 18% Gratuity are not included, added 3.8% on credit card payments

COMPLETE MEAL BUFFET DESSERT CHOICES

(Choose One)

Brownies, Churros, Assorted cookies, Chocolate cake/White or Chocolate Frosting, White cake /White or Chocolate Frosting, Mini Cheesecakes

FREQUENTLY ASKED

Can we decorate the venue?

Yes, to an extent, nothing attached to walls or ceilings. We can provide linens and table center pieces for additional fee. (Please see management for further clarification)

How late can the event go until?

Until 11:00 pm. (please see management for further clarification)

Can we bring our own alcohol?

Yes, a bartender and ice service provided.

Can I have a DJ?

Yes. We can provide this service for an additional fee. If you bring in your own DJ they must bring their own sound equipment.

Can I have a band?

Yes, however space is limited, and the band must have their own sound equipment.

Is there adequate parking?

Yes, there is plenty of free parking on site.

Is event insurance required?

Yes, for the guests' protection. The cost is inexpensive.

