

BRADY'S LANDING

SPECIAL EVENTS MENU

The Special Events Team at Brady's Landing is pleased to provide you with the attached menu options. Our staff takes great pride in making your event a success.

We will be more than happy to custom-design your menu for more elegance, upscale enhancements, special requests, or personal traditional items. Just ask your Catering Representative for more options or suggestions.



BRADY'S LANDING

*You Haven't Experienced Houston
Until You've Experienced Brady's Landing*

SPECIAL EVENTS ON THE TURNING POINT

- Amazing Sunsets
- Waterfront Dining & Banquet Facilities
- Centrally located minutes from downtown Houston and Hobby Airport
- Brady's Landing has flexible space for groups of all sizes

WHEN PLANNING YOUR NEXT...

• Corporate Function

- Awards Luncheon
- Business Seminar
- Dinner Party
- Holiday Party
- Training Seminar
- Retirement Party

~ or ~

• Social Function

- Anniversary Party
- Bridal Showers
- Mitzvahs
- Quinceañera
- Rehearsal Dinner
- Wedding Ceremony and Reception

**Pricing starting at
\$15.95 per person.**

Contact us today for more information.

*Let Our Team of Professionals Help Plan Your Next Event
With True Attention to Detail!*

Imperial Wedding Package

Evening Receptions Only

FIVE HOUR OPEN BAR

Featuring Unlimited Premium Brand Cocktails • Imported & Domestic Beer, Wine & Soda

HORS D'OEUVRES

CHOICE OF THREE COLD & BUTLER PASSED FIVE HOT

Brady's Landing Seafood Raw Bar
Custom Designed Ice Carving (50 Guest minimum)

CHAMPAGNE TOAST

Chocolate Covered Strawberries
Wine Service with Dinner (with Bar Package)

THREE COURSE PLATED DINNER

Includes:

HOUSE SALAD WITH CHOICE OF DRESSING
CHEF'S FARM FRESH VEGETABLES
FRESH BAKED ROLLS & BUTTER
COFFEE & TEA SERVICE

Choice of One:

OVEN ROASTED POTATOES
CHIVE MASHED POTATOES
BOW TIE SCAMPI PASTA
HERB VEGETABLE RICE

Choose one of the following:

GRILLED FILET OF BEEF
& STUFFED GULF SHRIMP
Topped with Raspberry Coulis

GRILLED
FILET MIGNON
Accompanied by Sauce Bearnaise

GRILLED ATLANTIC SALMON
Finished with a
Lemon Caper Sauce

GRILLED FILET OF
BEEF & SALMON
Topped with Lemon Caper Sauce

ROAST PRIME
RIB OF BEEF AU JUS
Served with Horseradish Chantilly
(20 guest minimum)

SNAPPER WITH
CRAB MEAT STUFFING
Finished with Hollandaise Sauce

GRILLED FILET
OF BEEF & CHICKEN
Jack Daniels or Marsala

CHICKEN MARSALA
Topped with a Marsala Mushroom Sauce

SURF & TURF
Crowned with an Herb Butter

CHICKEN MARSALA
& SHRIMP SCAMPI

CHICKEN JACK DANIELS
Topped with Fresh Asparagus

CUSTOM DESIGNED WEDDING CAKE, CUTTING & SERVING • WHITE TABLE LINENS
NAPKINS (WHITE, IVORY, OR BLACK) & CHAIR COVERS (IVORY) • *Sashes* (A SELECTION OF COLORS)

CHEF SELECTED DINNER ADDITIONS: SOUPS, SALADS AND INTERMEZZOS
CONTACT YOUR SALES MANAGER FOR DETAILS AND PRICES

Premiere Wedding Package

FOUR HOUR OPEN BAR

Featuring Unlimited Premium Brand Cocktails • Imported & Domestic Beer, Wine & Soda

HORS D'OEUVRES

CHOICE OF THREE COLD & BUTLER PASSED FIVE HOT

CHAMPAGNE TOAST

BRADY'S LANDING SEAFOOD RAW BAR
CUSTOM DESIGNED ICE CARVING (50 GUEST MINIMUM)

CHOCOLATE COVERED STRAWBERRIES
WINE SERVICE WITH DINNER (WITH BAR PACKAGE)

THREE COURSE PLATED DINNER

Includes:

HOUSE SALAD WITH CHOICE OF DRESSING
CHEF'S FARM FRESH VEGETABLES
FRESH BAKED ROLLS & BUTTER
COFFEE & TEA SERVICE

Choice of One:

OVEN ROASTED POTATOES
CHIVE MASHED POTATOES
BOW TIE SCAMPI PASTA
HERB VEGETABLE RICE

Choose one of the following:

GRILLED FILET OF BEEF
& STUFFED GULF SHRIMP
Topped with Raspberry Coulis

GRILLED
FILET MIGNON
Accompanied by Sauce Bearnaise

GRILLED
ATLANTIC SALMON
Finished with a Lemon Caper Sauce

GRILLED FILET OF
BEEF & SALMON
Topped with Lemon Caper Sauce

ROAST PRIME
RIB OF BEEF AU JUS
Served with Horseradish Chantilly
(20 guest minimum)

SNAPPER WITH
CRAB MEAT STUFFING
Finished with Hollandaise Sauce

GRILLED FILET
OF BEEF & CHICKEN
Jack Daniels or Marsala

CHICKEN MARSALA
Topped with a Marsala Mushroom Sauce

SURF & TURF
Crowned with an Herb Butter

CHICKEN MARSALA
& SHRIMP SCAMPI

CHICKEN JACK DANIELS
Topped with Fresh Asparagus

CUSTOM DESIGNED WEDDING CAKE, CUTTING & SERVING • WHITE TABLE LINENS
NAPKINS (WHITE, IVORY, OR BLACK) & CHAIR COVERS (IVORY)

Sashes (A SELECTION OF COLORS)

CHEF SELECTED DINNER ADDITIONS: SOUPS, SALADS & INTERMEZZOS

CONTACT YOUR SALES MANAGER FOR DETAILS AND PRICES • THE WEDDING GRAND BUFFET AVAILABLE, SEE ATTACHMENT

Deluxe Wedding Package

FOUR HOUR OPEN BAR

Featuring Unlimited Premium Brand Cocktails • Imported & Domestic Beer, Wine & Soda

HORS D'OEUVRES

Choice of Two Cold & Butler Passed Three Hot • Champagne Toast

THREE COURSE PLATED DINNER

Includes:

HOUSE SALAD WITH CHOICE OF DRESSING
CHEF'S FARM FRESH VEGETABLES
FRESH BAKED ROLLS & BUTTER
COFFEE & TEA SERVICE

Choice of One:

OVEN ROASTED POTATOES
CHIVE MASHED POTATOES
BOW TIE SCAMPI PASTA
HERB VEGETABLE RICE

Choose one of the following:

GRILLED FILET OF BEEF
& STUFFED GULF SHRIMP
Topped with Raspberry Coulis

GRILLED
FILET MIGNON
Accompanied by Sauce Bearnaise

GRILLED
ATLANTIC SALMON
Finished with a Lemon Caper Sauce

GRILLED FILET OF
BEEF & SALMON
Topped with Lemon Caper Sauce

ROAST PRIME
RIB OF BEEF AU JUS
Served with Horseradish Chantilly
(20 guest minimum)

SNAPPER WITH
CRAB MEAT STUFFING
Finished with Hollandaise Sauce

GRILLED FILET
OF BEEF & CHICKEN
Jack Daniels or Marsala

CHICKEN MARSALA
Topped with a Marsala Mushroom Sauce

SURF & TURF
Crowned with an Herb Butter

CHICKEN MARSALA
& SHRIMP SCAMPI

CHICKEN JACK DANIELS
Topped with Fresh Asparagus

CUSTOM DESIGNED WEDDING CAKE, CUTTING & SERVING • WHITE TABLE LINENS
NAPKINS (WHITE, IVORY, OR BLACK) & CHAIR COVERS (IVORY)

Sashes (A SELECTION OF COLORS)

CHEF SELECTED DINNER ADDITIONS: SOUPS, SALADS & INTERMEZZOS

CONTACT YOUR SALES MANAGER FOR DETAILS AND PRICES • THE WEDDING GRAND BUFFET AVAILABLE, SEE ATTACHMENT

Traditional Wedding Package

FOUR HOUR OPEN BAR

Featuring Unlimited Premium Brand Cocktails • Imported & Domestic Beer, Wine & Soda

HORS D'OEUVRES

CHOICE OF TWO COLD & TWO HOT

CHAMPAGNE TOAST

THREE COURSE PLATED DINNER

Includes:

HOUSE SALAD WITH CHOICE OF DRESSING
CHEF'S FARM FRESH VEGETABLES
FRESH BAKED ROLLS & BUTTER
COFFEE & TEA SERVICE

Choice of One:

OVEN ROASTED POTATOES
CHIVE MASHED POTATOES
BOW TIE SCAMPI PASTA
HERB VEGETABLE RICE

Choose one of the following:

GRILLED FILET OF BEEF
& STUFFED GULF SHRIMP
Topped with Raspberry Coulis

GRILLED
FILET MIGNON
Accompanied by Sauce Bearnaise

GRILLED
ATLANTIC SALMON
Finished with a Lemon Caper Sauce

GRILLED FILET OF
BEEF & SALMON
Topped with Lemon Caper Sauce

ROAST PRIME
RIB OF BEEF AU JUS
Served with Horseradish Chantilly
(20 guest minimum)

SNAPPER WITH
CRAB MEAT STUFFING
Finished with Hollandaise Sauce

GRILLED FILET
OF BEEF & CHICKEN
Jack Daniels or Marsala

CHICKEN MARSALA
Topped with a Marsala Mushroom Sauce

SURF & TURF
Crowned with an Herb Butter

CHICKEN MARSALA
& SHRIMP SCAMPI

CHICKEN JACK DANIELS
Topped with Fresh Asparagus

CUSTOM DESIGNED WEDDING CAKE, CUTTING & SERVING • WHITE TABLE LINENS
NAPKINS & CHAIR COVERS (IVORY)

CHEF SELECTED DINNER ADDITIONS: SOUPS, SALADS AND INTERMEZZOS
CONTACT YOUR SALES MANAGER FOR DETAILS AND PRICES • THE WEDDING GRAND BUFFET AVAILABLE, SEE ATTACHMENT

Wedding Grand Buffet

(Minimum 50 Guests) • Choice of Two or Three Entrées

LONDON BROIL

Marinated and finished with a Hunter Sauce

OVEN ROASTED SIRLOIN

Chef Carved (55.00 Carving Fee) or Buffet Style with Sauce Forestiere

BROILED SALMON

Topped with Lemon Caper Sauce

MAHI MAHI

With Mango & Papaya Salsa

LEMON BASIL SNAPPER

Topped with Creamy Lemon Lime Sauce

CHICKEN MARSALA

Topped with Mushrooms & a Marsala Wine Sauce

CHICKEN JACK DANIELS

Sautéed with Jack Daniels Cream Sauce & Topped with Fresh Asparagus

CHICKEN PROVENCE

French Chicken Breast encrusted in Herb de Provence and Pan Seared

HOUSTON TRADITION

Baked Chicken with Black Beans & Yellow Rice

SAUTÉED SHRIMP MEDITERRANEAN

Sautéed Shrimp tossed with Penne Pasta, Black Olives and Sun dried Tomato Cream Sauce

PASTA POMODORO

Penne tossed with Fresh Basil, Crushed Tomatoes, Fresh Garlic and Olive Oil

THREE SALAD SELECTIONS

House Salad with two Dressings

Mesculin Salad & Feta Cheese

Pasta Salad

Grand Fruit Compote

Marinated Cucumbers & Tomatoes

Shrimp & Pasta Salad

TWO STARCH SELECTIONS

Oven Roasted Potatoes

Bow Tie Scampi Pasta

Herb Vegetable Rice

Cream Cheese & Chives Mashed Potatoes

Includes: Fresh Rolls & Butter Rosettes, Chef's Farm Fresh Vegetables, Coffee & Tea Service

Hors D'oeuvres

COLD HORS D'OEUVRES

INTERNATIONAL CHEESE & FRUIT DISPLAY
SALAMI CORNETS
FRESH VEGETABLE CRUDITES WITH DIPPING SAUCE

SMOKED SALMON MOUSSE DISPLAY
PETITE TOMATOES STUFFED WITH CHICKEN SALAD

PREMIUM OPTIONS AVAILABLE FOR ADDITIONAL CHARGE

AHI POKE ON WON TON CRISP
BRUSCHETTA
MINI CRAB CAKES

HOT HORS D'OEUVRES

SKEWERED CHICKEN SATAY WITH THAI PEANUT SAUCE
TERIYAKI CHICKEN KABOBS
MINI BEEF WELLINGTON
MINI CHICKEN CORDON BLEU
BEEF EMPANADA
FRANKS EN CROUTE
ASIAN PORK POT STICKERS
SWEDISH OR ITALIAN MEATBALLS
MINI QUICHE

FRIED RAVIOLI WITH MARINARA SAUCE
SPRING ROLLS
ASIAN TERIYAKI BEEF KABOBS WITH PLUM SAUCE
CHEESE PUFFS
BACON WRAPPED SCALLOPS
FRIED SHRIMP WITH COCKTAIL SAUCE
CRAB OR SAUSAGE STUFFED MUSHROOM CAPS
SPANIKOPITA WITH YOGURT DIP

PREMIUM OPTIONS AVAILABLE FOR ADDITIONAL CHARGE

MEDITERRANEAN TRAY WITH ASSORTED DIPS, HUMMUS, PITA CHIPS & GARNISHES

Enhancements

THE WEDDING CEREMONY

Performed on our Waterfront Patio overlooking the Turning Basin.
Rehearsal, Ceremony, and Reception \$500.00
Tiki Torches available for sunset ceremonies.

HORS D'OEUVRES DISPLAY

(Serving 100 Guests)

SEAFOOD CANAPES

Assorted Canapes, Belgian Endive with Boursin Cheese, Smoked Salmon & Dill with Capers, Red & Black Olives, Smoked Oysters

SMOKED SALMON MOUSSE DISPLAY

Includes Water Wafers, Chopped Eggs, Capers, Onions & Cream Cheese

ANTIPASTO DISPLAY

Provolone Cheese, Pepperoni, Salami, Marinated Vegetables, Artichoke Hearts, Peppers & Olives

BUFFALO MOZZARELLA

Sliced Mozzarella with sliced Tomatoes, seasoned with Italian Herbs & Olive Oil

BAKED BRIE EN CROUTE

Served with Cinnamon Baked Apple Bread

CHEF ATTENDED CARVING STATIONS

(\$55.00 PER CHEF)

Serves 25 guests • Tenderloin of Beef • Roast Loin of Pork
Serves 50 guests • Traditional Roast Turkey • Jack Daniels Glazed Ham
Serves 150 guests • Casino Roast of Beef

BUTLER PASS SERVICE

ICE CARVING (Your choice of Design)

CHOCOLATE FOUNTAIN

“SWEET ENDINGS” DESSERT TABLE

GOURMET COFFEE STATION

WINE SERVICE WITH DINNER PRICED PER WINE SELECTION



Additional Information

Receptions are hosted for a 4 hour period of time for the Traditional, Deluxe & Premiere Levels. Extended hours are available. Inquire for details.

No Room Rental or Bartender Fee (Bar Package) with our Wedding Package

No Food or Beverage may be brought onto or taken off premises.

We request that you limit your entrée selection to one Served Choice, however, if two selections are needed, please add \$3.00 per person to the higher priced item. Children's and Vegetarian Menus are available.

20% taxable service charge and 8.25% tax are added to all pricing



20% taxable service charge & 8.25% state tax Applies. Contact your Sales Manager for details and prices.

Beverage Packages

BAR TRADITIONAL

- Well Brand Cocktails
- Copperidge Wines
- Bud
- Bud Lite
- Corona
- Soda

DELUXE BAR

Call Brand Cocktails

- Smirnoff
- Beefeaters
- Bacardi
- Dewars
- Seagrams 7
- Jim Beam
- Cuervo
- Canyon Road
- Bud
- Bud Lite
- Corona
- Soda

PREMIUM & IMPERIAL

Premium Liquor Cocktails

- Kettle One
- Tangueray
- Bacardi,
- Captain Morgan
- Chivas
- Seagrams VO
- Jack Daniels
- Cuervo 1800

Plated Luncheons, Luncheon Buffets, Deli Buffet

PLATED LUNCHEONS

INCLUDES: HOUSE SALAD • CHEF'S FRESH VEGETABLE SELECTIONS • ROLLS & BUTTER ROSETTES • COFFEE & TEA PLUS AN ACCOMPANIMENT AND A DESSERT

~When selecting two separate Entrées, the higher price is applied~

CHOICE OF ONE ACCOMPANIMENT

- OVEN ROASTED POTATOES
- BOW TIE PASTA WITH SCAMPI SAUCE
- HERB VEGETABLE RICE

CHOICE OF ONE DESSERT

- CARROT CAKE
- KEY LIME PIE
- BLACK FOREST CAKE
- CHOCOLATE CAKE
- RASPBERRY ALMOND TORTE
- CHEESE CAKE

ROASTED PRIME RIB OF BEEF 18.95
served with Chantilly Sauce (20 orders minimum)

SLICED LONDON BROIL 16.95
finished with Hunter Sauce

CENTER CUT PORK CHOPS 16.95
seasoned with Rosemary & finished with Pineapple Salsa

BREAST OF CHICKEN 15.95
with Choice of one Sauce: Marsala, Jack Daniels, Dijon, Parmesan, Teriyaki

SALMON WITH CHOICE OF ONE SAUCE 16.50
Lemon Beurre Blanc, Lemon Caper, Lemon Dill Cream Sauce, Bearnaise

SNAPPER GRENOBLAISE, 17.95
Dipped in Egg Batter & finished w/Lemon Caper Buerre Blanc

LUNCHEON BUFFETS

(Minimum of 50 Guests)

CHOICE OF TWO SALADS: COLESLAW • POTATO SALAD PASTA SALAD • CAESAR SALAD
FRUIT SALAD • GARDEN GREEN SALAD

CHOICE OF TWO ACCOMPANIMENT

- CHEF'S SELECTION OF FRESH VEGETABLES
- OVEN ROASTED POTATOES
- BOW TIE PASTA WITH SCAMPI SAUCE
- HERB VEGETABLE RICE

CHOICE OF ONE DESSERT

- CARROT CAKE
- KEY LIME PIE
- BLACK FOREST CAKE
- CHOCOLATE CAKE
- RASPBERRY ALMOND TORTE
- CHEESE CAKE

ENTRÉE SELECTIONS

- SNAPPER WITH CITRUS BEURRE BLANC
- SEAFOOD STUFFED FLOUNDER
- BAKED ZITI
- PASTA PRIMAVERA
- LONDON BROIL WITH HUNTER SAUCE
- BEEF TIPS BOURGUIGNON
- BEEF OR CHICKEN STIR-FRY
- SOUTHERN FRIED CHICKEN
- CHICKEN PARMESAN
- CHICKEN MARSALA
- CHICKEN JACK DANIELS
- CHICKEN TERIYAKI

COFFEE & TEA

TWO ENTRÉE BUFFET 17.95 • THREE ENTRÉE BUFFET 19.95

DELI BUFFET

(Minimum of 50 Guests)

SLICED BREAST OF TURKEY • HAM • ROAST BEEF & CORNED BEEF
JEWISH RYE WHITE & WHOLE WHEAT • PULLMAN BREAD & KAISER ROLLS WITH KOSHER DILLS

CHOICE OF TWO SALADS: COLESLAW • POTATO SALAD • PASTA SALAD • MIXED GREENS • SLICED FRUIT

CHEF'S CHOICE OF ASSORTED DESSERT & ICED TEA

16.50 per person

~MAY WE RECOMMEND AN ADDED "SOUP STATION" 3.95 PER PERSON~

20% Taxable Service Charge and 8.25% State Sales Tax Applies • Items & Prices are Subject to Change

Plated Dinner Selections

DINNER INCLUDES: HOUSE SALAD • CHEF'S FRESH VEGETABLES • ROLLS & BUTTER • COFFEE & TEA
PLUS AN ACCOMPANIMENT AND A DESSERT

CHOICE OF ONE ACCOMPANIMENT

- OVEN ROASTED POTATOES
- RUSTY PELICAN MASHED POTATOES
- BOW TIE PASTA WITH SCAMPI SAUCE
- HERB VEGETABLE RICE

CHOICE OF ONE DESSERT

- CARROT CAKE
- KEY LIME PIE
- BLACK FOREST CAKE
- CHOCOLATE CAKE
- RASPBERRY ALMOND TORTE
- CHEESE CAKE

~When selecting two separate Entrées, the higher price is applied~

THE MIXED GRILLE

GRILLED FILET MIGNON
AND STUFFED SHRIMP 31.95
accompanied by Cognac Demi-Glace

GRILLED FILET MIGNON
& CHICKEN PROVENCAL 28.95
with Rich Red Provencal Sauce

GRILLED FILET MIGNON
& CHICKEN JACK DANIELS 29.95

GRILLED FILET MIGNON
& CHICKEN MARSALA 29.95

GRILLED FILET MIGNON
& CHICKEN EN CROUTE 29.95
with Lemon Beurre Blanc

GRILLED FILET MIGNON
& SHRIMP SCAMPI 29.95
with Butter & Garlic

NEW YORK STRIP STEAK
& GRILLED FILET OF SNAPPER 30.95
with a Tart Key Lime Dressing

CHICKEN MARSALA
& GRILLED GULF SHRIMP 27.95
Marsala Wine Sauce and a Brandy Orange Glaze

SURF & TURF MARKET PRICE
Petite Filet with Seasoned Broiled Lobster & crowned
with fresh Herb Butter

CHEF'S FEATURES

GRILLED FILET MIGNON 26.95
finished with Sauce Bearnaise

STRIP STEAK PROVENCAL 25.95
accompanied with Rich Red Provencal Sauce

ROAST PRIME RIB OF BEEF 24.95
accented with Horseradish Chantilly (20 order minimum)

SLICED LONDON BROIL 24.95
marinated & finished with Sauce Bordelaise

CHICKEN JACK DANIELS 21.95
topped with a Creamy Jack Daniels Sauce

CHICKEN MARSALA 21.95
topped with Marsala Wine Sauce

BOURSIN CHICKEN 23.95
topped with Boursin Cheese & Carmelized Onions

STUFFED SNAPPER FILET 25.95
with seasoned Crab Meat & topped with Hollandaise Sauce

GRILLED SNAPPER 25.95
with Cilantro Lime Butter

GRILLED SALMON 23.95
finished with Lemon Dill Sauce

Wedding Package Pricing

WEDDING PACKAGE PRICING INCLUDES HOSTED BAR

	TRADITIONAL	DELUXE	PREMIUM	IMPERIAL
BUFFETS:				
2 ENTREES.	\$62.	\$75	\$87	\$99
3 ENTREES.	\$64.	\$77	\$89	\$102
 PLATED ENTREES:				
GRILLED FILET OF BEEF & STUFFED GULF SHRIMP	\$68	\$81	\$93	\$105
GRILLED FILET OF BEEF & NORWEGIAN SALMON	\$62	\$75	\$87	\$99
GRILLED FILET OF BEEF & CHICKEN.	\$61	\$74	\$86	\$98
CHICKEN MARSALA & SHRIMP SCAMPI	\$59	\$72	\$84	\$96
CHICKEN WELLINGTON	\$58	\$72	\$85	\$98
ROAST PRIME RIB AU JUS	\$62	\$75	\$87	\$99
GRILLED FILET MIGNON	\$67	\$81	\$87	\$100
CHICKEN JACK DANIELS	\$57	\$70	\$82	\$94
CHICKEN MARSALA.	\$57	\$70	\$82	\$94
SNAPPER WITH CRAB MEAT STUFFING	\$63	\$76	\$88	\$100
GRILLED SALMON	\$69	\$72	\$84	\$94

WEDDING PACKAGE PRICING NO BAR

	TRADITIONAL	DELUXE	PREMIUM	IMPERIAL
BUFFETS:				
2 ENTREES.	\$48.	\$53.	\$59.	\$67
3 ENTREES.	\$50.	\$55.	\$62.	\$69
 PLATED ENTREES:				
GRILLED FILET OF BEEF & STUFFED GULF SHRIMP	\$54.	\$59.	\$65.	\$73
GRILLED FILET OF BEEF & NORWEGIAN SALMON	\$48.	\$53.	\$59.	\$67
GRILLED FILET OF BEEF & CHICKEN.	\$47.	\$52.	\$58.	\$66
CHICKEN MARSALA & SHRIMP SCAMPI	\$46.	\$51.	\$58.	\$66
CHICKEN WELLINGTON	\$44.	\$49.	\$57.	\$67
ROAST PRIME RIB AU JUS	\$49.	\$54.	\$60.	\$68
GRILLED FILET MIGNON.	\$52.	\$57.	\$65.	\$75
CHICKEN JACK DANIELS	\$43.	\$48.	\$54.	\$62
CHICKEN MARSALA.	\$43.	\$48.	\$54.	\$65
SNAPPER WITH CRAB MEAT STUFFING.	\$49.	\$54.	\$60.	\$68
GRILLED SALMON.	\$45.	\$50.	\$56.	\$64
GRILLED PORK CHOPS	\$47.	\$52.	\$58.	\$66
SURF & TURF.	\$56.	\$61.	\$69.	\$79

Wedding Beverage Pricing

THE WEDDING CEREMONY

Performed on our Waterfront Patio overlooking the Turning Basin.

Rehearsal, Ceremony, and Reception \$500.00

Tiki Torches available for sunset ceremonies.

20% taxable service charge & 8.25% state sales tax Applies

BAR TRADITIONAL

- Well Brand Cocktails
- Copperidge Wines
- Bud
- Bud Lite
- Corona
- Soda

DELUXE BAR

Call Brand Cocktails

- Smirnoff
- Beefeaters
- Bacardi
- Dewars
- Seagrams 7
- Jim Beam
- Cuervo
- Canyon Road
- Bud
- Bud Lite
- Corona
- Soda

PREMIUM & IMPERIAL

Premium Liquor Cocktails

- Kettle One
- Tangueray
- Bacardi,
- Captain Morgan
- Chivas
- Seagrams VO
- Jack Daniels
- Cuervo 1800
- Canyon Road
- Bud
- Bud Lite
- Corona
- Soda



*The Perfect Setting
for a Special Lunch or Dinner*

OPEN FOR LUNCH

Monday thru Saturday 11:00 am.-2:30 pm

SERVING DINNER

Sunday to Thursday 5:00 pm -9:00 pm

Friday and Saturday 5:00 pm -10:00 pm

SUNDAY BRUNCH

10:30 am - 2:30 pm

Reservations Encouraged !

ADDITIONAL EVENT INFORMATION

- Events are hosted for a four hour period of time
- Extended hours are available...Inquire for details
- Children's and Vegetarian Menus are available
- No Food or Beverage may be brought onto or taken off premise. (Exception of a specialty cake)
- We offer a full array of audio-visual equipment to further enhance your event.

Continental Cuisine in a Waterfront Setting