



Marlin Moon
RESTAURANT

BANQUET MENU

ALL DAY MEETING
PLANNER PACKAGES

Package is based on a minimum of 15 people

E A R L Y M O R N I N G

Assorted chilled juices, assorted muffins served with butter and preserves, sliced seasonal fruit, freshly brewed coffee, decaffeinated coffee and herbal teas
(For multiple break days the hotel will vary break items upon request)

M I D M O R N I N G

refresh you freshly brewed coffee, decaffeinated coffee, herbal teas and assorted soft drinks

L U N C H

All lunch selections are served with Chef's featured desserts and freshly brewed coffee, decaffeinated coffee, iced tea and herbal teas. All hot entrees are served with our Chef's selection of featured vegetables and appropriate starch

GRILLED CHICKEN, FRESH FISH OR SHRIMP CAESAR SALAD

crisp hearts of romaine lightly coated with our Caesar dressing, and topped with grilled chicken breast or Fresh Fish of the Day. per person \$30.95

PITTSBURGH STEAK SALAD

Grilled Tenderloin Chunks, Caramelized Onions, Sautéed Mushrooms, Tomatoes, Cucumbers and Stilton Bleu Cheese Crumbles Tossed with A-1 Spiked Creamy Vinaigrette atop Crispy Skin-On Fries. per person \$32.95

TRIPLE PO' BOY DELI PLATE

generous portions of chicken, shrimp and smoked tuna salads, on freshly baked French bread served with lettuce, tomato and kettle chips. per person \$32.95

ROASTED GARLIC RUBBED STILTON CRUSTED PETITE FILET

grilled to perfection and served with a Tawny Port Demi Glace. per person \$41.95

CHICKEN ROCKEFELLER

Broiled Bone In Chicken Breast wrapped in Prosciutto, stuffed with Creamy Pecorino Romano, Spinach, Bacon and Pernod stuffing with a Lemon Velouté sauce garnished with Reggiano Parmigiana. per person \$34.95

BROILED LUMP CRAB CAKE

A 5oz. jumbo lump crab cake, broiled to perfection and served with Island Aioli. per person 43

M I D A F T E R N O O N

refresh you freshly brewed coffee, decaffeinated coffee, herbal teas and assorted soft drinks

C O F F E E B R E A K
S E L E C T I O N S :

Bagels w/ Cream Cheese per dozen \$36.00
Danish per dozen \$52.00
Muffins w/ Butter & Preserves per dozen \$44.00
Croissants w/ Butter & Preserves . per dozen \$46.00
Fruit Yogurt (individual) each \$4.25
Fresh Fruit Salad per person \$5.95
Whole Fresh Fruit per person \$2.50
Fresh Orange Juice per pitcher \$22.00
Tomato, Apple, Pineapple Juices . per pitcher \$22.00
Coffee, Decaffeinated Coffee
& Herbal Tea per person \$2.95
Whole, Skim or 2% Milk per person \$2.95
Soft Drinks (Regular & Diet) each \$2.95
Fresh Squeezed Lemonade per pitcher \$15.00
Bottled Water each \$1.75

Freshly Baked Assorted Cookies . . . per dozen \$30.00
Granola Bars each \$2.50
Soft Pretzels each \$2.50
Imported & Domestic Cheese per person \$8.95
Tray with Fruit & Crackers Crisp Crudité with
Assorted Dips per person \$7.95
Assorted Healthy Juicers each \$2.50

D R Y S N A C K S

(by the pound)
Fancy Nuts per pound \$16.00
Basket of Chips with Dip per basket \$27.00
Basket of Pretzels per basket \$15.00
Basket of Nachos with Pico de Gallo
..... per basket \$22.00
Potato Chips per pound \$15.00

THE ASSATEAGUE ISLAND

coffee, decaffeinated coffee, herbal tea, assorted juices or sodas. per person \$7.75

THE SMITH ISLAND

coffee, decaffeinated coffee and herbal tea, assorted juices, danish, muffins, bagels & croissants with butter, preserves and cream cheese. per person \$12.75

THE CHINCOTEAGUE

assorted breakfast sandwiches, coffee, decaffeinated coffee, herbal tea and assorted juices, sandwiches include an assortment of: bacon, egg and cheese, sausage, egg and cheese, ham, egg and cheese. per person \$17.25

THE CAPE CHARLES

coffee, decaffeinated coffee, herbal tea, assorted juices, Danish, muffins, bagels & croissants with butter, preserves, cream cheese and sliced seasonal fruit. Per person \$16.25

THE WACHAPREAGUE

coffee, decaffeinated coffee, herbal tea, assorted juices, assorted Danish, croissants with a tropical fruit salad. per person \$16.25

LOX & BAGELS

Smoked Salmon served with assorted bagels, sieved eggs, capers, dill laced cream cheese, diced cucumber, red onion and tomato concasse. Coffee, decaffeinated coffee, herbal tea, assorted juices. per person \$19.25

BREAKFAST | PLATED BREAKFAST | BREAKFAST

THE AMERICAN BREAKFAST

selection of chilled juice, scrambled eggs and breakfast potatoes. selection of one breakfast meat: bacon or sausage links | baskets of danish and muffins with butter and preserves
coffee, decaffeinated coffee and herbal tea. per person \$17.95

THE AMERICAN BREAKFAST COMBO

The American Breakfast with short stack pancakes. per person \$20.95

TRADITIONAL EGGS BENEDICT

selection of chilled juice | eggs benedict with hollandaise and breakfast potatoes baskets of danish and muffins with butter and preserves | coffee, decaffeinated coffee and herbal tea. per person \$18.95

“THE BOWTIE”

Fried Green Tomatoes, Grilled Country Ham, Goat Cheese and topped with Hollandaise. per person \$20.95

CHESAPEAKE EGGS BENEDICT

Griddled Tomatoes, Country Ham, Lump Crab & Poached eggs topped with Old Bay Hollandaise on Toasted English Muffins. per person \$24.95

STEAK & EGGS

Fresh fruit cup | two eggs traditionally prepared scrambled or over and breakfast potatoes grilled petite Filet | baskets of danish and muffins with butter and preserves coffee, decaffeinated coffee and herbal tea. per person \$24.95

BREAKFAST | BREAKFAST BUFFETS | BREAKFAST

THE LOIS CARMEAN BREAKFAST

assorted chilled juices | sliced fresh fruit | scrambled eggs | bacon & sausage links | breakfast potatoes | baskets of danish and muffins with butter and preserves, coffee, decaffeinated coffee, herbal tea. per person \$20.95. Minimum guarantee of 15 people | Groups of 14 and under will be charged an additional \$50.00

OMELET STATION

A fee of \$65.00 per hour minimum 2 hours

THE G. HALE’S BREAKFAST

assorted chilled juices | sliced fresh fruit | scrambled eggs | sliced smoked salmon | traditional eggs benedict | bacon & sausage links | breakfast potatoes french toast or pancakes with warm maple syrup | coffee, decaffeinated coffee and herbal tea Baskets of croissants, danish and muffins with butter and preserves. per person \$27.95. minimum guarantee of 35 people | groups of 34 and under will be charged an additional \$50.00

LUNCH | **PLATED COLD** | LUNCH
LUNCH SELECTIONS

CAESAR SALAD

crisp hearts of romaine lightly coated with our own island caesar dressing, homemade croutons and asiago cheese. per person \$14.95. add chicken, fresh fish or shrimp \$8.00

CLUB WRAP

Fried Chicken Tenders, ham and bacon with swiss cheese in a tortilla wrap with lettuce, tomato and Honey Mustard. Served with our fresh crispy kettle chips. per person \$15.95

CHILLED VEGGIE WRAP

Grilled and chilled squash, zucchini, portabella mushroom, peppers, then chilled with fresh mozzarella with balsamic glaze in a flour tortilla. per person \$13.95

PITTSBURGH STEAK SALAD

Grilled Tenderloin Chunks, Caramelized Onions, Sautéed Mushrooms Tomatoes, Cucumbers and Stilton Bleu Cheese Crumbles Tossed with A-1 Spiked Creamy Vinaigrette atop Crispy Skin-On Fries. per person \$15.95

GRILLED CHICKEN WRAP

Sliced Grilled Chicken with sliced apples, brie spread, lettuce and tomato, rolled in tortilla shell. per person \$15.95

COUNTRY HAM & SWISS

With Honey Mustard on a country roll. per person \$16.95

SHRIMP SALAD WRAP

Whole steamed shrimp, spiced, served with lettuce and tomato, in a Flour Tortilla. per person \$16.95

LUNCH | **HOT LUNCH SELECTIONS** | LUNCH

All lunch selections are served with fresh crispy kettle chips and chef's selection of dessert

PLATED

BROILED CRAB CAKE SANDWICH

served on a country roll with lettuce, tomato and island Aioli. per person \$22.95

CAB BRISKET, SHORT RIB AND CHUCK BURGER

1/2 lb ground beef patty grilled to your liking on a country roll with lettuce, tomato and your choice of cheese. per person \$17.95

GRILLED FRESH FISH BLT

Grilled salmon on a country roll with bacon, lettuce and tomato, with Island Aioli. per person \$19.95

GRILLED MAHI SANDWICH

rubbed with fresh herbs then grilled and served on a country roll with lettuce, tomato and Island Aioli. per person \$19.95

CRABBY CHICKEN BLT

Grilled and topped with our crab dip, bacon and cheddar cheese, served on a country roll with lettuce, tomato. per person \$17.95

PHILLY CHEESE STEAK OR CHICKEN SUB

on a baguette topped with sautéed peppers, onion, and provolone cheese. per person \$19.95

RUEBEN

House braised and thinly sliced; grilled with sauerkraut and served on griddled thick cut rye with swiss cheese & 1000 Island. per person \$17.95

GRILLED VEGETABLE SANDWICH

Portabella mushroom, zucchini, squash, and red pepper on flashed spinach with fresh mozzarella, drizzled with balsamic reduction. per person \$16.95

HOT BUFFET

ON THE PLANK

marinated chicken and beef with caramelized onions and peppers, served with flour tortillas, grilled flatbread and Cuban rice & Beans. Accompaniments to include: pico de gallo, shredded cheddar jack cheese, sour cream, shredded lettuce, jalapenos and tortilla chips. per person \$25.95

BUFFET ITALIANA

Caesar salad | baked penne with mozzarella cheese & ricotta | garlic bread. per person \$22.95. Substitute Grilled chicken \$27.95

RAINBOW ISLAND BUFFET

| tropical fruit salad | sliced pork loin with Apricot Horseradish glaze | fresh fish of the day topped with pico de gallo | garlic whipped potatoes | garden fresh vegetable medley | rolls and butter | chef's choice of dessert. per person \$27.95

C O L D B U F F E T

EXECUTIVE DELI BUFFET

house made salad | potato salad or cole slaw
platter of deli meats (grilled chicken breast, ham & roast beef | cheese tray (cheddar, swiss and provolone) sliced assorted breads, rolls and flour tortillas with appropriate condiments | assortment of freshly baked cookies. per person \$23.95. house made soup | soup du jour or cream of crab + \$3.00

CAESAR BAR

hearts of romaine | Caesar dressing | Croutons, Parmigianino Reggiano cheese, tomato, cucumber, carrots, assortment of freshly baked cookies. per person \$20.95. grilled chicken strips | pasta salad | shrimp + \$5.00

ASSORTED WRAP BUFFET

Choose 3 or your favorite lunch wrap selections | Choice of Caesar or house salad, Soup du jour | assortment of freshly baked cookies. per person \$23.95

K E A B R E A K | A M & P M T H E M E D | I T A K E A B R E B R E A K S E L E C T I O N S

A HEALTHY CHOICE

Chewy granola bars and yogurt bar with Greek yogurt, dried and fresh fruit toppings. per person \$11.95

THE CORNER STORE

an assortment of full sized candy bars & ice cream novelties. per person \$11.95

VIVA MEXICO

nachos with salsa & queso dip, 7 layer dip (guacamole, refried beans, sour cream, cheddar cheese, black olives, salsa and jalapenos) per person \$13.95

GAME DAY

jumbo soft pretzels with an assortment of dips individual bags of potato chips & popcorn. per person \$11.95

THE LIL' DIPPER

Assorted chips and pita with your choice of 2 dips, hummus, Artichoke and Spinach, Beer Cheese, baba ganoush. per person \$11.95

THE PASTRY SHOPPE

an assortment of fresh baked cookies, fresh baked brownies and rice krispy treats. per person \$10.95

D ' O E U V R E S | H O R S D ' O E U V R E S | I H O R S D ' O E

H O T S E L E C T I O N S

MINIATURE HOUSE PADDED MEATBALLS

Italian with marinara or Bourbon Honey Glazed. per 100 \$150.00

CHICKEN WINGS

Buffalo, old bay, jerk, or Sweet Chili served with bleu cheese or ranch dressing. per 100 \$400

TUNA NACHOS

Seared Sesame Seed Crusted Tuna, Atop Wonton Skins and Seaweed Salad with Sweet Teriyaki, Red Chili and Wasabi Aioli. per 100 \$250.00

ROASTED TOMATO AND BRIE CANAPES

served w/ EVOO, Fresh Basil and Balsamic glaze Shredded Phyllo Dough. per 100 \$175.00.

WRAPPED SHRIMP

With Thai Sweet Chili Sauce. per 100 \$250.00.

ISLAND SPICED CHICKEN SKEWERS

Grilled and served with Mango Chutney Beef Tenderloin Satays per 100 \$195.00 served w/ chimichurri

BROILED SCALLOPS

wrapped in bacon. per 100 \$250.00

JUMBO SHRIMP COCKTAIL

with mango cocktail. per doz Market

BAKED CLAMS CASINO

Skewered with bacon. per 100 \$275.00

FLASH FRIED COUNT OYSTERS

served with mango Cocktail Sauce. per 100 \$250.00

SEA SCALLOPS

WRAPPED IN BACON

With teriyaki and panko. per 100 \$325.00

STUFFED MUSHROOM CAPS

stuffed w/ lump crab imperial. per 100 \$350.00

GOURMET BURGER, RUBEN, FRIED CHICKEN OR FISH SLIDERS

per 100 \$175.00

MINI CRAB CAKES

served w/ Island Aioli. per 100 \$350.00

H O R S D ' O E U V R E S H O T S E L E C T I O N S C O N T ' D

CRAB DIP

in mini phyllo cups per 88 \$250.00
served w/ toasted French bread

BABY LOLLIPOP LAMB CHOPS

With Mint Pesto per 100 \$350.00

FLASH FRIED SOFT CRAB BLT

(in season) With Chopped bacon, Diced Tomatoes
and Creole sherried Mustard Sauce. per 100 \$MKT

SANDAKOPITA

Spinach and Feta footballs. per 100 \$175.00

ROASTED GARLIC RUBBED SEARED

MINI TENDERLOIN FILETS

With Tawny Port Demi Glace. per 100 \$350

SEARED DAY BOAT SCALLOPS

with a Crystalized Ginger Cilantro Pesto MKT

**ITALIAN SAUSAGE AND
PARMIGIANO-REGGIANO**

Stuffed Baby 'Bellas per 100 \$175.00

DUCK CONFIT

STEAMED BUN TACOS

with Kim Chee per 100 \$225.00

C O L D H O R S D ' O E U V R E S S E L E C T I O N S

CAPRESE ON A STICK

Tomato basil, fresh mozzarella drizzled & grape
tomatoes with balsamic glaze and EVOO baguettes.
per 100 \$150.00

**GRILLED ASPARAGUS WRAPPED
IN ASIAGO & PROSCIUTTO**

with a Balsamic Glaze per 100 \$175.00

**BACK FIN CRAB MEAT
DEVEILED EGGS**

(or with Bacon Lardons) per 100 \$175

CAPRESE SKEWERS

With mozzarella, tomato, and basil. per 100 \$175.00

LOBSTER SALAD SLIDERS

New England style. per 100 \$225.00

OYSTERS ST. MICHAELS

topped with Jumbo Lump Crab Meat, Prosciutto,
Champagne Sauce & Toasted Pistachios. per 100 \$275

**PASTRAMI SMOKED
SALMON CANAPES**

served with Hawaiian BBQ sauce. per 100 \$195.00

CEVICHE BITES

in Mini Tortilla Cups per 100 \$225

H O R S D ' O E U V R E S O F F T H E B O A T

CRAB CLAWS

per 100 MARKET

CLAMS ON THE HALF SHELL

per 100 MARKET

OYSTERS ON THE HALF SHELL

per 100 MARKET

JUMBO SHRIMP COCKTAIL

per 100 MARKET

STEAMED PEEL AND EAT SHRIMP

served with the appropriate accouterments. per 100
MARKET

C O U R T E S Y | F R O M T H E B O A R D | C A R V I N G B

\$100.00 chef's carving fee for two (2) hours and \$30.00 for each additional hour applies

ROAST NY STRIP LOIN per piece \$295.00

GRILLED SIDE OF FRESH FISH

per piece \$225.00

BLACK ANGUS TOP ROUND

per piece \$275.00

HONEY GLAZED HAM

OR ROAST PORK LOIN

per piece \$195.00

OVEN ROASTED TURKEY

per piece \$180.00

served with the appropriate accouterments and rolls

D I N N E R | P L A T E D D I N N E R S E L E C T I O N S | D I N N E R

All dinner selections are served with oven fresh rolls & butter and a house salad with choice of dressing, Chef's selection of fresh vegetables, starch and dessert. Fresh brewed coffee, decaffeinated coffee, iced tea and herbal teas.

MM 33'S BROILED

LUMP CRAB CAKE PLATTER

broiled and served with Island Aioli. per person \$42.95

CHICKEN ROCKEFELLER

Broiled Bone In Chicken Breast wrapped in Prosciutto, stuffed with Creamy Pecorino Romano, Spinach, Bacon and Pernod Stuffing with a Lemon Velouté sauce garnished with Reggiano Parmigiana. per person \$34.95

SEAFOOD MAC & CHEESE

shrimp, jumbo lump crab & lobster smacked with a three cheese cream sauce and cavatappi pasta then baked with a buttered panko crust. per person \$40.95

PAN SEARED FRESH

SEASONAL WILD FISH

topped with roasted corn, lump crab relish. per person \$39.95

12OZ. NEW YORK STRIP

per person \$40.95

12OZ. CAB NY STRIP STEAK

topped with Forest Mushrooms and Caramelized Onions

JERK CHICKEN & SHRIMP

Both grilled and topped with Mango salsa. per person \$35.95

FILET MIGNON

6 oz. CAB filet mignon, roasted garlic rubbed stilton crusted with Tawny port demi glace. per person \$45.95

APRICOT HORSERADISH

GLAZED RIB EYE PORK CHOPS

with Crispy Onions per person \$35.95

FRESH SEASONAL WILD FISH

with appropriate Sauce per person \$37.95

Vegetarian dishes available upon request

D I N N E R | D I N N E R S E L E C T I O N S | D I N N E R

D I N N E R B U F F E T

All dinner buffets include coffee, decaffeinated coffee, iced tea and herbal teas

ISLAMUJERES BUFFET

Fresh garden salad with choice of two dressings | Island slaw w/ pineapple Roast jerk pork loin | Glazed with mango coulis | Marinated chicken kabobs | Fresh seasonal Fish Topped with tropical fruit salsa | Fresh medley of garden vegetables Tropical Coconut Rice rice | Warm rolls with butter | Chef's choice of dessert. per person \$41.00

THE EASTERN SHORE

Fresh garden salad with choice of two dressings | Classic potato salad | Broiled crab cakes with sweet chili remoulade | Mussels With chorizo, tomatoes, and a garlic butter sauce | Maryland fried chicken | Roasted corn on the cob in the husk | Parsley boiled potatoes | Warm rolls with butter | Peach or apple crisp. per person \$49.00

D I N N E R B U F F E T C O N T ' D

BACKYARD BARBEQUE

Classic macaroni salad | Marinated tomato, cucumber & red onion salad | Barbeque baby back ribs | Barbeque chicken breast | Grilled marinated London broil | baked beans | Fresh medley of garden vegetables | Roasted red potatoes | Warm rolls with butter. per person \$43.00

TACO TACOS

Pork, chicken, or beef (choose 2) | Served with corn and flour tortillas with guacamole | Pico de gallo, and marinated onion | Romaine tossed with cucumber, tomato, corn and black bean salsa
Gazpacho soup with cilantro lime sour cream | Chef's choice of dessert. per person \$42.00

S G R O U P I B U S G R O U P P A C K A G E S I B U S G R O U P

B R E A K F A S T

All breakfast selections include pastries, freshly brewed coffee, decaffeinated coffee and herbal teas
Juice, and your choice of bacon or sausage links. per person \$19.00

AMERICAN BREAKFAST

two eggs cooked to order and served with breakfast potatoes | traditional French Toast, two slices of white texas toast dipped in an egg and almond batter and then grilled golden brown and served with powdered sugar and warm maple syrup

CLASSIC BELGIAN WAFFLE

a traditional belgian waffle, topped with whipped cream and served with powdered sugar and warm maple syrup
Pancakes, three buttermilk pancakes served with powdered sugar and warm maple syrup

L U N C H

All lunch selections are served with fresh crispy kettle chips and choice of beverage. per person \$21.00

GRILLED CHICKEN CAESAR SALAD

crisp hearts of romaine lightly coated with our own island Caesar dressing, and topped with grilled chicken breast, homemade croutons and Parmigiano Reggiano cheese

HOT CHICKEN SANDWICH

Chicken tenders tossed in hot sauce on a Country Roll and bleu cheese, lettuce and tomato

RUBEN

House braised and thinly sliced; grilled with sauerkraut and served on griddled thick cut rye with swiss cheese & 1000 Island

PORK BBQ SANDWICH

marinated pork tenderloin seasoned, seared and slow roasted; pulled and piled high with tangy bbq sauce and grilled pineapple on a kaiser roll

CHICKEN QUESADILLA

griddled large soft flour tortilla stuffed with grilled chicken breast, onion, mushrooms and a shredded blend of monterey jack and cheddar cheese. served with salsa, sour cream and guacamole

CAB SHORT RIB, CHUCK AND BRISKET BURGER

1/2 lb ground beef patty grilled to your liking on a Country roll with lettuce, tomato and your choice of cheese.

D I N N E R

All dinner selections are served with oven fresh rolls & butter and a house salad with choice of dressing, Chef's selection of fresh vegetables, starch and light dessert, Beverages to include coffee, tea, and iced tea. per person \$38.00

PAN FRIED STEAK FISH

(Hake) topped with Two Grilled Shrimps and Lobster Butter

ONE HALF POUND OF WILD GRILLED 16/20 JUMBO SHRIMP

GRILLED TWIN PORK RIB EYE CHOPS

with an Apricot Horseradish Glaze & Crispy Onions

CHICKEN ROCKEFELLER

Broiled Bone In Chicken Breast wrapped in Prosciutto, stuffed with Creamy Pecorino Romano, Spinach, Bacon and Pernod Stuffing with a Lemon Velouté sauce garnished with Reggiano Parmigiana

GRILLED PETITE FILET

topped with Caramelized Onions and Forrest Mushrooms

SINGLE LUMP CRAB CAKE(S)

served with Island Aioli

B E V E R A G E
S E R V I C E S E L E C T I O N S

\$100 bartender fee for the first two (2) hours \$25 for each additional hour. Minimum of two (2) hours.

Hospitality Bars

All hospitality bars include the following: coke, diet caffeine free coke, sprite, ginger ale, tonic water, club soda, orange juice, bloody mary mix, sparkling water, glasses, stir sticks, picks, bar fruit and cocktail napkins

C A S H B A R & H O S T B A R

Call Brands: per drink \$8	Imported bottled beer: per drink \$5
Premium brands: per drink \$9	House wine: per drink \$6
Top shelf: per drink \$10	Premium wines: per drink \$8 and up
Cordials: per drink market price	Sodas: per drink \$2.95
Domestic bottled beer: per drink \$5	

T H E I N S H O R E B A R \$ 5 0 0

Additional Fees Bar Setup Fee: \$175 • Daily Refresh Fee: \$100 • Ice By The Tub: \$15
additional fees are for hospitality bars only

Smirnoff Vodka	18 Imported Beers	J&B Rare scotch
Dewars Scotch	18 Domestic Beers	Jose cuervo 1800
Beefeaters Gin	the Offshore bar \$725	Wild turkey
Bacardi Light Rum	Three Olives Vodka	Jack daniels bourbon
Seagrams VO Whiskey	Seagrams 7 Whiskey	Remy martin vsop cognac
1 Domestic White Wine (750 ml)	Tanqueray Gin	1 domestic white wine (750 ml)
1 Domestic Red Wine (750 ml)	Canadian Club Whiskey	1 domestic red wine (750 ml)
	Bacardi Gold Rum	

L I Q U O R B O T T L E S A L E S

V O D K A

smirnoff \$70
three olives \$135
grey goose \$160
gin
beefeaters \$130
tanqueray \$140
bombay sapphire \$140

R U M

bacardi \$80
bacardi gold \$80
meyers dark rum \$135

T E Q U I L A

cuervo gold \$110
patron silver (750 ml) \$180
American blend

T E Q U I L A

seagrams 7 \$80
jack daniels \$145
Canadian blend
seagrams VO \$100
canadian club \$105
crown royal \$150

S C O T C H

j&b rare \$130
dewars \$135
johnny walker black \$180

B O U R B O N

jim beam \$120
makers mark \$155
basil hayden 8yr single barrel
\$180

C O G N A C

courvoisier vs \$150
hennessey vs \$160
remy martin vsop \$225

C O R D I A L S

amaretto di sarrono (750 ml)
\$135
baileys irish cream \$140
grand marnier \$180
kahlua \$135
sambuca romano \$140
tia maria (750 ml) \$145
tuaca \$145

When purchasing bottles, guests may select from any column to complete their beverage service.
Our catering professionals can quote pricing for any liquor which is not listed.

P O L I C Y A N D P R O C E D U R E S :

Coral Reef Restaurant reserves the exclusive right to provide all food and beverage to the Coral Reef Restaurant. In order for Coral Reef Restaurant to maintain its standards of providing quality products no food and /or beverage other than that provided by Coral Reef restaurant may be brought onto the premise. If alcoholic beverages are being served, all applicable state and local liquor laws are observed.

M I N I M U M S A N D G U A R A N T E E S :

A minimum guarantee of attendance must be submitted fifteen (15) days in advance of your function. This number will be considered a minimum guarantee and will not be subject to reduction. A final guarantee is required Seventy-two (72) business hours or three (3) working days prior to your function. If the number of attendees falls below the final guarantee you will be billed for the number guaranteed. If attendance exceeds the guaranteed number you will be billed the quoted price for each attendee over the final guarantee. Coral Reef Restaurant will prepare and set for five percent (5%) over the final guarantee. Coral Reef Restaurant reserves the right to satisfy any meals above the 5% with a comparable substitution.

P A Y M E N T P R O C E D U R E S :

A five hundred dollar (\$500) deposit is due with the signed catering agreement. Once this is received all arrangements will be considered on a definite basis. An additional deposit of One Thousand Dollar (\$1,000) is due 30 days after initial deposit. The total balance is due Fifteen (15) days prior to your event, with the minimum guarantee numbers. Any additional guests added within the Fifteen (15) days of the event must be accompanied with proper payment amount unless prior credit/ payment arrangements have been established. Payments may be made by cash or guaranteed check. No credit cards, business or personal checks will be accepted within the Fifteen (15) days of your event. Any F&B contracts less than \$1500 will be subject to a 50% deposit amount.

C A N C E L L A T I O N :

Notification of cancellation must be provided to Catering Sales Department at least 90 days prior to the date of the affair. For full refund of deposits notification from 30-90 days- 50% of all paid deposits will be forfeited. Any cancellations less than 30 days prior to the function will be charged the entire food and beverage fees. Both food and beverage activities are chargeable at 100% of anticipated billing. All deposits applied to total billing all reasonable efforts will be made to reschedule the event outside the 30 day period.

A D D I T I O N A L L A B O R C H A R G E S :

A Culinary Fee of One – Hundred (\$100) will provide you with a chef for two (2) hours. An additional Thirty Dollars (\$30) for each hour will be charged, A Bartender Fee of Thirty-Five (\$35) will be charged for the first hour and Twenty (\$20) dollars for each additional hour and any portion thereof.

L I N E N S :

All functions will be provided with house linens unless otherwise requested. Please consult your catering sales manager for additional linen selections, at an additional charge.

C O A T A N D L U G G A G E C H E C K :

Coat and luggage check can be arranged for either a cash or hosted event. For either service an attendant fee will be charged at Seventy-five (\$75) per attendant

A L C O H O L :

The Harrison Group prohibits any liquor being brought in the Coral Reef Restaurant due to state of Maryland Liquor Commission laws. These laws states that all alcoholic beverages being consumed on premise must be purchased from the caterers. Consumption of alcoholic beverages by persons under the age of Twenty-one (21) is prohibited in Maryland. Compliance with the noted and related laws of Maryland is the client's responsibility and that of their guests.

H E A L T H D E P A R T M E N T W A R N I N G :

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.