

**STACHE®**





The image shows the interior of Stache, a lounge in Fort Lauderdale. The room is dimly lit with warm, golden light from several ornate chandeliers. The walls are dark wood-paneled, and a prominent feature is a large, illuminated sign for Jameson whiskey that looks like a glowing marquee. In the foreground, there are two plush, red upholstered armchairs with intricate floral patterns. Behind them, a dark wood bar area is visible, featuring a wall of shelves filled with bottles and books. The floor is covered in a dark, patterned carpet. The overall atmosphere is classic and sophisticated, reminiscent of a 1920s speakeasy.

## OUR STORY

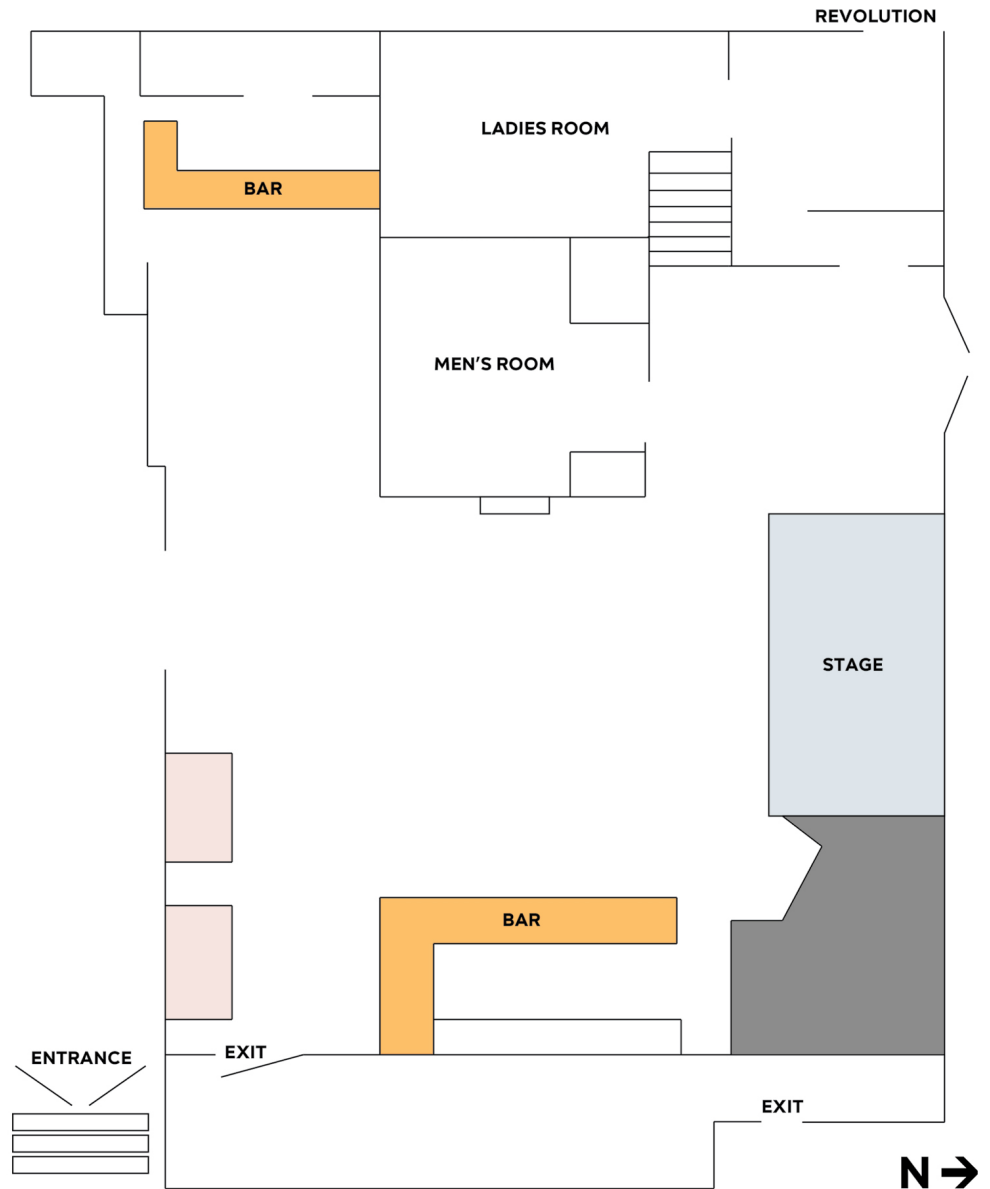
Stache is Fort Lauderdale's premier cocktail lounge, coffee bar, nightclub and concert hall celebrating the art of mixology. Ranked as one of the top Whiskey Bars in America by USA Today, Stache's bartenders will excite your senses with their signature and classic cocktails.

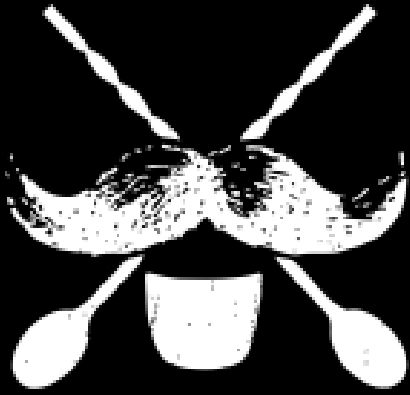
Offering the ambience of a 1920's speakeasy, the 5,000 sq ft bi-level venue is sure to make your next event one to remember.

# FLOORPLAN

5,000 SQAURE FEET

400 Maximum  
300 Reception  
100 Seated





# BEVERAGE PACKAGES

Cocktail servers & ice luge available upon request

## DELUXE

2 HOURS | 3 HOURS

**Vodka** – Wheatley

**Tequila** – Corazon

**Gin** – Beefeater

**Rum** – Bacardi + Flavors

**Bourbon** – Four Roses

**Rye** – Rittenhouse

**Scotch** – Dewars

Selection of Beer + Wine + Soda + Water

## PREMIUM

2 HOURS | 3 HOURS

**Vodka** – Wheatley, Kettle One, Titos

**Tequila** – Corazon, Patron

**Gin** – Beefeater, Bombay

**Rum** – Bacardi + Flavors, Appleton Estate

**Whiskey** – Jack Daniels, Crown Royal

**Bourbon** – Four Roses, Buffalo Trace

**Rye** – Rittenhouse, High West Double Rye

**Scotch** – Dewars

Selection of Beer + Wine + Soda + Water

## LUXURY

2 HOURS | 3 HOURS

**Vodka** – Wheatley, Kettle One, Titos, Grey Goose

**Tequila** – Corazon, Patron, Casamigos

**Gin** – Beefeater, Bombay, Hendricks

**Rum** – Bacardi + Flavors, Appleton Estate, Santa Teresa

**Whiskey** – Jack Daniels, Crown Royal, Jameson

**Bourbon** – Four Roses, Buffalo Trace, Angels Envy, Eagle Rare

**Rye** – Rittenhouse, High West Double Rye

**Scotch** – Dewars, Macallan 12, Johnny Walker Black

Selection of Beer + Wine + Soda + Water

## STACHE CLASSICS

2 HOURS | 3 HOURS

Old Fashioned

Manhattan

French 75

Selection of Beer + Wine

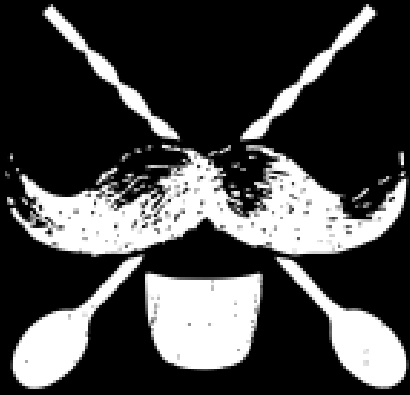
## BEER + AND WINE

2 HOURS | 3 HOURS

**Beer** - Domestic + Import

**Wine** - The Seeker, Chardonnay + Cabernet





# BAR SERVICES

Pricing by consumption; subject to availability  
Access to over 500 whiskeys & more

## DAMN GOOD SELECTIONS

### BOURBON

Angel's Envy  
Bakers  
Basil Hayden  
Blanton's  
Bookers  
Buffalo Trace  
Bulleit  
Colonel E.H. Taylor  
Eagle Rare  
Four Roses  
Knob Creek  
Makers Mark  
Old Forester  
Russel's Reserve  
Wild Turkey  
Woodford Reserve

### TEQUILA

Casamigos  
Clase Azul  
Cincoro  
Codigo  
Del Maguey  
Don Julio  
Espolon  
Herradura  
Patron  
Siete Leguas

### SCOTCH

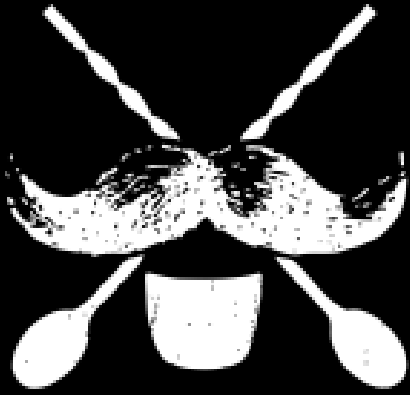
Balvenie  
Dalmore  
Glenfiddich  
Glenlivet  
Glenmorangie  
Laphroaig  
Macallan

## HOSTED/CASH BAR

### PRICED PER DRINK

Deluxe Tier Cocktails  
Premium Tier Cocktails  
Luxury Tier Cocktails  
Domestic Beer  
Import + Craft Beer  
Soft Drink + Water  
Deluxe Tier Wine  
Premium Tier Wine  
Luxury Tier Wine





# TASTING EXPERIENCES

For groups of two (2) or more, our mixologists and spirit aficionados will educate and entertain you through proper tastings. Mixologist's choice of welcome cocktail included. 1 oz tasting portions. Subject to availability.

## LEVEL 1

### BOURBON TASTING

Buffalo Trace  
Elijah Craig Small Batch  
Maker's Mark

### SINGLE MALT SCOTCH TASTING

The Glenlivet 12yr  
The Glenmorangie 10yr  
The Macallan 12yr

### TEQUILA TASTING

Casamigos  
Don Julio  
Patron

### RUM TASTING

Appleton Estate  
Mount Gay Black Barrel  
Santa Teresa

## LEVEL 2

### BOURBON TASTING +

Eagle Rare  
Four Roses Small Batch Select  
Russell's Reserve

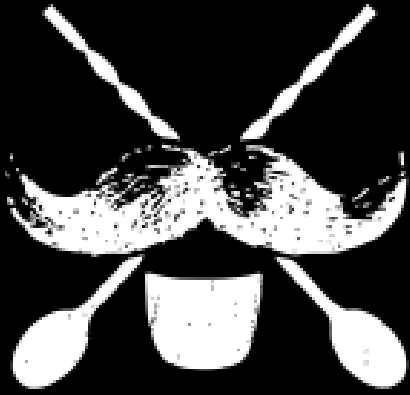
### SINGLE MALT SCOTCH TASTING +

The Balvenie 15yr  
The Dalmore 15yr  
The GlenAllachie 15yr

### TEQUILA TASTING +

Tequila Ocho  
Siete Leguas  
Codigo





# MIXOLOGY EXPERIENCES

Groups of two (2) or more will learn how to craft the perfect cocktail, whether it's a classic or with a modern twist. Learn how to properly use bar tools, measure spirits, and wow your friends by recreating the perfect cocktail at home. mixologists' choice of welcome drink included. Subject to availability.

## BOURBON & BANTER

Old Fashioned  
Bourbon Smash

## COGNAC CLASSICS

French 75 (original recipe)  
Sazerac (original recipe)

## BOTANICAL + HERBS

Vodka + Gin Martini  
Tom Collins

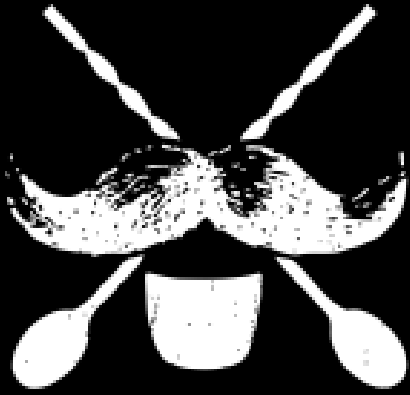
## RUM RENAISSANCE

Daiquiri; Plus variation

## TEQUILA TAKEOVER

Margarita; Plus variation





# TASTING & MIXOLOGY ENHANCEMENTS

Culinary Pairings for group classes only. No substitutions.

## OPTION 1

Thai Peanut Chicken Satay (GF)  
Vegetable Spring Roll + Curry Salt (V)  
Chorizo Manchego Skewer (GF)

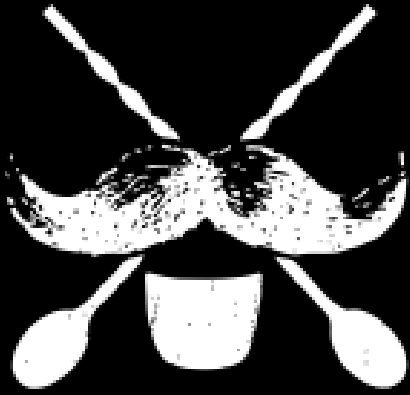
## OPTION 2

Cheese Croquettes (V)  
Thai Peanut Chicken Satay (GF)  
Mini Cheeseburger, Bistro Sauce, Pickle  
Vegetable Spring Roll + Curry Salt (V)  
Artisan Meat + Cheese Display, Crackers + Condiments

## OPTION 3

BBQ Pulled Chicken Flatbread  
Beef Empanadas  
Coconut Shrimp  
Mac + Cheese Bites (V)  
Caramelized Onion Dip (V)  
Roasted Red Pepper + Pine Nut Hummus Dip (V) (GF)  
Kettle Chips + Pita Triangles  
Artisan Meat + Cheese Display, Crackers + Condiments





# HORS D'OEUVRES

Minimum order of 25 pieces per selection.  
Priced per piece.

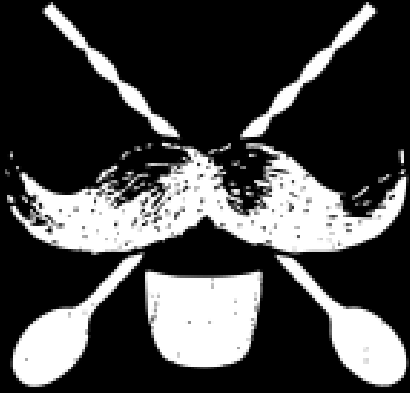
## HOT

Assorted Mini Deep Dish Pizzas  
Cheese Croquettes (V)  
Vegetable Spring Rolls (V)  
Mac + Cheese Bites (V)  
Spanakopita (V)  
Chicken Honey Sriracha Meatball (GF)  
Smoked Chicken Quesadilla Cone  
"French Onion Soup" Tartlet (V)  
Thai Peanut Chicken Satay (GF)  
Chicken Empanadas  
Glazed Sweet + Sour Meatballs (GF)  
Beef Empanadas  
Franks in a blanket (beef)  
Mini Beef Chicago Dog + Bun  
Beef Empanadas  
Franks in a blanket (beef)  
Mini Beef Chicago Dog + Bun  
Mini Beef Wellington  
Mini Arepas with Shredded Beef (GF)  
Roasted Lamb Chops + Mint Chimichurri (GF)  
Mini Crab Cakes + Chipotle Aioli  
Coconut Shrimp + Sweet Chili Sauce  
Ginger Soy Shrimp Skewers + Pineapple Rum Glaze (GF)  
Tostone Rellenos with Creole Shrimp + Cilantro Creme (GF)

## COLD

Burrata with Fig on Crostini (V)  
Caprese Salad in a Shot Glass (GF/V)  
Brie + Apricot Chutney on Brioche (V)  
Cucumber Cup + Hummus (GF/V)  
Olive Tapenade + Arugula on Baguette (V)  
Watermelon Gazpacho Shooter (V)  
Artichoke, Mushroom + Goat Cheese Phyllo Cup (V)  
Foie Mousline Crostini  
Smoked Salmon + Dill Cream Cheese on Toast  
Fish or Shrimp Ceviche in shot glass  
Aji Amarillo Crab Salad in Plantain Cup (GF)  
Shrimp Cocktail Shooter + Casamigos Cocktail Sauce (GF)  
Ruben Roll on Pumpernickel  
Chorizo Manchego Skewer (GF)  
Antipasto Salad in Shot Glass  
Shaved Beef Crostini, Caramelized Onion + Horseradish Crème  
Ahi Tuna on Wonton + Asian Slaw





# CHILLED RECEPTION STATIONS

## MARKET STYLE CRUDITE (V)

Grilled Zucchini, Squash, Asparagus, Roasted Tomato  
Celery + Carrot Sticks  
Broccoli + Cauliflower Florets  
Buttermilk Ranch, Classic Hummus, Tzatziki  
Pita Triangles

## DIPS + SPREADS

Spinach + Artichoke Dip (V)  
Queso Fundido + Chorizo  
Caramelized Onion Dip (V)  
Roasted Red Pepper Hummus (V/GF)  
Smoked Fish Dip  
Saltine Crackers, Tortilla Chips + Pita Triangles

## ARTISAN CHEESE DISPLAY (V)

**Market Style**  
Selected Soft, Semi-Soft, Hard + Blue Cheeses  
Local Honeycomb, Grapes, Dried Fruits + Nuts  
Assorted Crackers + Baguettes

## BAR SNACKS

Popcorn  
Pretzels  
Trail Mix

## CHARCUTERIE + ANTIPASTO DISPLAY

**Market Style**  
Genoa Salami, Soppressata, Hot Coppa + Mortadella  
Brie, Manchego, Fresh Mozzarella, Sharp Cheddar + Grana Padana  
Grilled Vegetables, Roasted Peppers, Marinated Mushrooms,  
Roasted Artichokes + Olive Medley  
Crostoni + Artisan Crackers

## SEAFOOD RAW BAR (GF) | PER PIECE

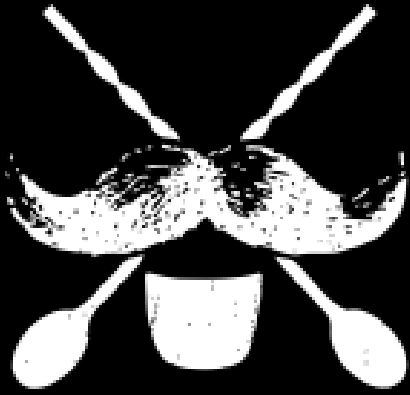
Chilled Gulf Cocktail Shrimp \$4  
Oysters on the Half Shell \$4  
Snow Crab Claw \$4  
Stone Crab Claws (seasonal May-Oct.M/P)  
Cocktail Sauce, Horseradish, Mignonette, Tartar Sauce,  
Mustard Sauce + Lemon Wedges

## RAW BAR ENHANCEMENTS

Maine Lobster, Tail + Claws  
King Crab Legs  
Littleneck Clams  
Tuna Tartar  
Seafood Ceviche  
Caviar

## SUSHI BOAT DISPLAY | PER PIECE (MIN 100 PC.)

Assorted Nigiri + Maki Rolls  
Pickled Ginger, Fresh Wasabi, Soy Sauce + Chopsticks



# HOT RECEPTION STATIONS

## SLIDER STATION

CHOOSE 3 SLIDERS

**Artisan Greens Salad** - Balsamic Vinaigrette + Peppercorn Ranch Dressing (V)(GF)

**Cheesesteak Slider** - Shaved Steak, Provolone, Sauteed Onion + Peppers, Horseradish Aioli

**Pork Belly Bao Bun** - Glazed Pork Belly, Pickled Vegetables, Cilantro + Crushed Peanut

**Southern Chicken Biscuit** - Fried Chicken, Spicy Cabbage Slaw, Pickles, Peppercorn Ranch

**Damn Good Slider** - Angus Beef, Vermont Cheddar, Tomato, Red Onion + Bistro Sauce

**Black Bean Veggie Slider** - Tomato, Avocado, Chipotle Aioli

**Impossible Slider** - Ketchup, Mayo + Pickles

**Curly Fries + Onion Rings** - Ketchup + Ranch Dressing

## MEXICAN STATION

**Authentic Tomato Rice + Pinto Beans**

**Warm Street Corn Elote Salad**

**Chicken Tinga**

**Pork Carnitas**

**Rajas + Refried Beans (V)** - Poblano, Bell Peppers, Onion

**Warm Flour and Corn Tortillas, Cotija, Avocado Creme, Cilantro, Lime + Hot Sauce**

**Salsa Verde, Fire Roasted Salsa + Corn Tortilla Chips**

## SOUTH AMERICAN STATION

**Mixed Greens Salad** - Avocado, Tomato, Radish, Red Onion, Carrot + Cilantro Vinaigrette

**Camarones Enchilados** - Sauteed Shrimp, Garlic, Onion, Bell Pepper + Tomato Sauce

**Ropa Vieja** - Shredded Beef, Onion, Peppers, Tomato, Olives + Capers

**Lechon Asado** - Slow Roasted Pork Shoulder in Mojo

**Black Beans + Rice**

**Tostones, Maduros + Garlic Sauce**

## FLATBREAD STATION

**Greek Salad** - Tomato, Cucumber, Red Onion, Olives, Feta + Lemon Herb Vinaigrette

**BBQ Pulled Chicken** - Blended Cheddar, Crispy Onions, Chipotle Aioli + Cilantro

**Foraged Mushrooms** - Roasted Artichoke, Sweet Onions, Fresh Mozzarella, Arugula + Pesto (V)

**Italian Sausage** - Charred Greens, Roasted Tomato, Whipped Ricotta + White Sauce

**Green Goddess** - Spinach Pesto, Swiss Chard, Roasted Corn, Pistachios, Mozzarella + Parmesan

## GAME TIME! STATION

**Focaccia Bread Pizza** - Cheese + Pepperoni

**Wings** - Buffalo, Korean 5 Spice, Lemon Pepper + Breaded (choose 2 Ranch, Blue Cheese, Veggie Sticks)

**Warm Ham + Cheese Sliders** - Honey Ham, Swiss Cheese + Dijonaise

**Turkey Club Subs** - Oven Roasted Turkey, Bacon, Cheddar, Lettuce, Tomato + Chipotle Aioli

**Loaded Potato Skins** - Cheddar, Bacon, Scallions + Sour Cream, Salsa

**Housemade Potato Chips + Onion Dip (V)**

## ITALIAN STATION

**Classic Caesar Salad** - Chopped Romaine, Shaved Parmesan, Brioche Crouton (V)

**Warm Garlic Bread**

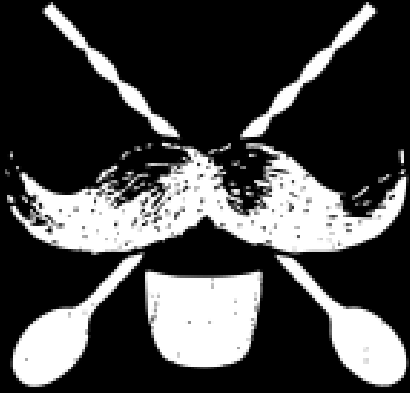
**Eggplant Parmesan (V)**

**Baked Penne Marinara** - San Marzano Tomato, Ricotta + Mozzarella

**Sausage + Peppers** - Red Sauce

**Orecchiette + Chicken** - Arugula, Roasted Artichoke + Light Pesto Cream Sauce





# ACTION STATIONS

Uniformed Chef Required at for 3hrs | 1 Attendant Suggested per 50 Guests

## CARVINGS

### **GARLIC + HERB CRUSTED PRIME RIB STATION L**

Herb Roasted New Potatoes, Haricot Verts  
Au Jus, Horseradish Cream  
Artisan Dinner Rolls + Soft Butter

### **MAHI MAHI**

Cabbage Slaw, Corn + Black Bean Salsa  
Sriracha Aioli, Cilantro Lime Avocado Creme  
Corn + Flour Tortillas

### **ROASTED PORK TENDERLOIN**

Sweet Potato Mash, Braised Greens  
Bourbon Peach BBQ, Apple Sauce  
Corn Bread + Soft Butter

### **HERB GREMOLATA RACK OF LAMB**

Cous Cous, Mediterranean Roasted Vegetable Medley  
Chermoula, Mint Yogurt  
Warm Pita, Rolls + Soft Butter

### **CRISPY WHOLE RED SNAPPER**

White Rice, Asian Vegetable Slaw  
Ginger Scallion Sauce, Sweet Chili Sauce

### **GRILLED WHOLE VEGETABLES**

Portabella Caps, Zucchini, Squash, Eggplant, Asparagus,  
Bell Pepper, Red Onion  
Balsamic Vinaigrette, Yogurt Tahini Sauce  
Artisan Dinner Rolls + Soft Butter

### **DIJON + HERB CRUSTED BEEF TENDERLOIN**

Herb Roasted New Potatoes, Grilled Asparagus  
Sauce Robert, Horseradish Cream  
Artisan Dinner Rolls + Soft Butter

## STATIONS

### **ASIAN STIR FRY**

**Choice of 2 Proteins:** Chicken, Steak, Shrimp, Pork or Tofu  
**Stir Fry Vegetables:** Broccoli, Cabbage, Peppers, Carrots, Mung Beans, Baby Corn,  
Bamboo Shoots, Snap Peas (V)  
**Lo Mein Noodle or Jasmine Rice**  
**Vegetable Egg Rolls (V), Thai Spring Rolls (V) + Duck Sauce**  
**Fortune Cookies, Chinese To Go Boxes, Soy Sauce, Sambal + Chopsticks**

### **RISOTTO STATION**

**Mozzarella Arancini with Truffle:** Arrabbiata Sauce (V)  
**Lobster Saffron Risotto:** Fresh Lobster Meat, Mascarpone + Tarragon  
**Mushroom Barley Risotto:** Roasted Exotic Mushrooms, Spinach, Parmesan + Fresh Herbs (V)  
**Farro Risotto:** Curry Pesto, Parmesan, Crispy Chickpeas, Coconut Milk (V)

### **MAC N CHEESE STATION**

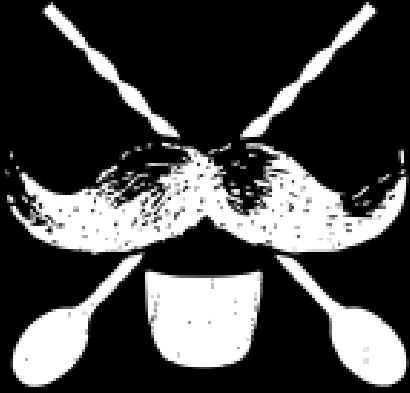
**Cavatappi, Orecchiette + Fusilli Rotoni Pastas**  
**Mornay, Gouda + Cheddar Cheese Sauces**  
**Toppings:** Bacon Lardons, Bay Shrimp, Shredded Chicken, Broccoli, Jalapenos, Butter Crackers,  
Blue Cheese Crumble, Shredded Cheddar, Hot Sauces

### **PASTA STATION**

**Italian Chopped Salad:** Romaine, Kale, Garbanzo, Olives, Tomato, Pepperoncini, Artichoke,  
Cucumber, Soppresata, Mozzarella + Lemon Herb Dressing  
**Pasta Bolognese:** Rigatoni Pasta, Beef Bolognese, Ricotta, Parmesan, Fresh Herbs  
**Rock Shrimp Mac + Cheese:** Orecchiette Pasta, Gulf Rock Shrimp, Blended Cheese Sauce  
+ Gremolata  
**Chicken Pesto Pasta:** Cellentani Pasta, Roasted Mushroom, Kale, Tomato,  
**Pesto Sauce + Parmesan (can make vegetarian)**  
**Warm Garlic Bread**

### **FRENCH FRIES BAR**

**Hand Cut Belgian Fries + Sweet Potato Waffle Fries**  
**Toppings:** Cheddar Cheese Sauce, Gravy, Chili, Bacon Lardons, Shredded Chicken, Jalapenos,  
Black Beans, Scallions, Cinnamon Sugar, Ranch Dressing, Chipotle Ketchup, Hot Sauces



# SMALL PLATES

Uniformed Chef Required for 3hrs | 1 Attendant Suggested per 75 Guests

## PAN-SEARED SCALLOPS

Creamy Polenta, Corn + Bacon Succotash,  
Sweet Potato Chip

## STOUT BRAISED SHORT RIBS

Smoked Grits, Summer Corn, Pickled Red  
Onion + Stout Jus

## KOREAN PORK BELLY TACOS

Pickled Carrot, Daikon + Cucumber, Gochujang  
Aioli, Cilantro, Peanut,  
Fried Wonton Shells + Warm Bao Buns

## AHI TUNA POKE BOWLS

Sushi Grade Tuna, Sushi Rice, Mango,  
Avocado, Chili, Wakame + Damn Good  
Poke Sauce

## PAN SEARED RED FISH FILET

Lemon Potato, Sauteed Greens,  
Cucumber Salad

## CARIBBEAN RASTA PASTA

Jerk Chicken or Shrimp, Tri-Color Bell  
Peppers, Scotch Bonnet, Parmesan,  
Creamy Caribbean Sauce

## SHRIMP AND GRITS

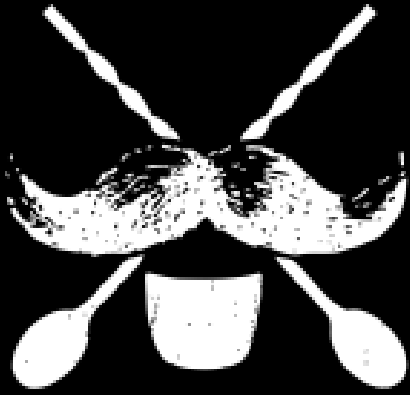
Sauteed Shrimp, Bell Peppers +  
Andouille Ragout, Charred Corn,  
Cheesy Poblano Grits

## HERB DE PROVANCE CHICKEN THIGH

Pomme Purée, Haricot Vert, Natural Pan Sauce

## CHICKEN CONFIT + GNOCCHI

Sauteed Greens, Roasted Mushroom,  
Garlic + Herb Velouté



# DESSERT DISPLAYS

## IT'S A PIECE OF CAKE

Chocolate Layer Cake, Carrot Cake, New York Style Cheesecake + Red Velvet Cake

## COOKIE JAR

Jumbo Assorted Cookies, Chocolate Brownies + Blondie Bars

## ITALIAN

Tiramisù, Biscotti, Cannoli, Amoretto Cheesecake, Cappuccino Tart

## WARREN MINIATURE DESSERT BITES

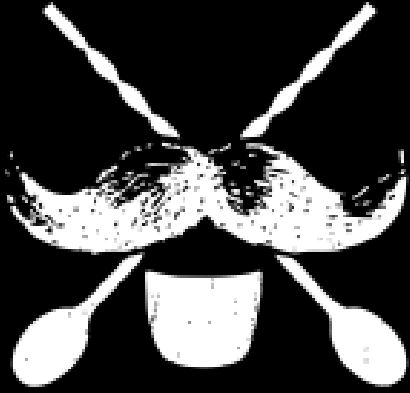
Key Lime Pie, Chocolate Cake, Creme Brulee Tarts, Bread Pudding, Cheesecake

## DAMN GOOD SWEETS DISPLAY

S'mores Tart, Apple Tart, Dulce de Leche Bar, Coconut Passion Fruit Mousse, Tres Leches Shooter, Lemon Crumble Shooter







# DINNER BUFFETS

## TASTE OF SOUTH FLORIDA

### **Plant City Farm Tomato Salad:**

Red + Yellow Tomato, Shaved Red Onion, Arugula, White Balsamic Vinaigrette

### **Spinach + Arugula Salad:**

Local Strawberries, Almonds, Goat Cheese + Champagne Vinaigrette

### **Florida Seasonal Fruit Salad:**

Seasonal Fruit, Mint, Agave Nectar

### **Seared Florida Mahi Mahi:**

Citrus Beurre Blanc, Mango Relish

### **Grilled Seminole Beef Churrasco Steak:**

Chimichurri

### **Delaware Farms Airline Chicken Breast:**

Charred Peppers, Natural Jus

### **Sweet Potato Hash:**

Poblano, Bell Pepper, Red Onion, Chili, Lime + Cilantro

### **Seasonal Florida Vegetable Medley:**

roasted + fresh herbs

**Key Lime Pie | Bread Pudding**

## ALL AMERICAN BBQ

### **Watermelon Salad:**

Cucumber, Feta, White Balsamic Vinaigrette

### **Iceberg + Romaine Caesar:**

Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing

**Warm Cornbread:** Cheddar + Jalapeno

**St Louis Spare Ribs:** Bourbon BBQ

**Crispy Fried Chicken:** 8 way cut

**BBQ Beef Brisket**

**Mashed Potatoes**

**Green Beans**

**Cookies | Apple Pie Bars**

## SURF + TURF DOWNTOWN GRILLE

### **Steakhouse Wedge:**

Baby Iceberg, Cherry Tomato, Bacon Lardon, Blue Cheese, Scallions + Ranch Dressing

### **Superfood Slaw:**

Cooked Farro, Shaved Kale, Cabbage, Carrot, Edamame, Dried Cranberry, Golden Raisins, Pistachio + Sherry Vinaigrette

### **Marble Roasted Potato Salad:**

Chorizo, Hard Boiled Egg, Peppers, Cilantro + Creamy Dijon

### **Peppercorn Crusted Striploin Steak:**

Blistered Tomato, Au Poivre Sauce

**Lobster Tail (1.5 per guest):** Charred Lemons, Drawn Butter

### **Lemon + Herb Grilled Chicken Breast:**

Natural Jus

### **Macaroni + Cheese:**

White Cheese Sauce, Toasted Breadcrumbs

**Broccolini:** Roasted Red Pepper, Herb Butter

**Strawberry Shortcake | Key Lime Pie Bites**

## CARIBBEAN NIGHTS

### **Chopped Romaine + Iceberg:**

Radish, Tomato, Pumpkin Seed, Brioche Crouton, Mango Vinaigrette + Avocado Ranch

### **Roasted Sweet Potato Salad:**

Peppers, Pecans + Spicy Coconut Glaze

**Jicama Salad:** Mango, Papaya, Chili + Citrus

Cilantro Vinaigrette

**Ropa Vieja:** Fried Yucca

**Mojo Pork Loin:** Stewed Onion

**Mango Glazed Habanero Chicken:**

Tropical Relish

**Black Beans + Sofrito Rice**

**Sweet Plantains + Tostones**

**Flan Shooters | Guava Pastelitos**

## BACKYARD CHILLIN

Build your own. Grill Chef Attendant required.

### **Cucumber + Tomato Salad:**

Shaved Red Onion, Arugula, White Balsamic Vinaigrette

### **Creamy Coleslaw**

**Angus Beef Burgers**

**BBQ Chicken Breasts**

**All Beef Franks**

**Black Bean Burgers**

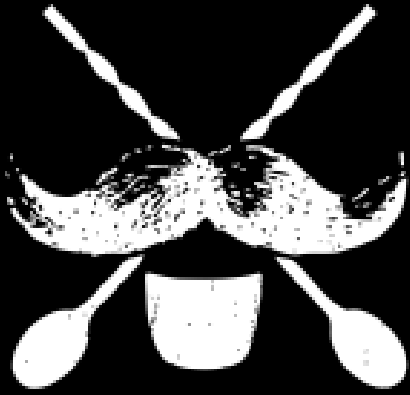
**Fixings:**

Brioche Buns, Swiss + Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo

**Macaroni + Cheese**

**Kettle Chips**

**Cookies | Brownies**



# YOUNG ADULTS MENU

Ages 13 and under.  
Includes choice of three (3) Hors D'Oeuvres + Entree Selection -

## HORS D'OEUVRES

MAC + CHEESE BITES

BROCCOLI + CHEESE FRITTERS

GRILLED CHEESE TRIANGLES

MOZZARELLA STICKS + MARINARA

FRANKS IN A BLANKET (BEEF)

FLORIDA FRUIT SKEWERS

SWEET + SOUR GLAZED MEATBALLS

CHICKEN QUESADILLAS

HONEY MUSTARD GLAZED CHICKEN SATAY

COCONUT SHRIMP + SWEET CHILI SAUCE

## ENTREE SELECTIONS

### AMERICAN GRILL

All Beef Hamburger + Cheeseburger Sliders  
All Beef Kosher Hot Dogs  
Ketchup, Mustard, Pickle  
BBQ Grilled Chicken  
Mac + Cheese  
Tater Tots + French Fries  
Cookies + Brownies

### "BUILD YOUR OWN" FIESTA

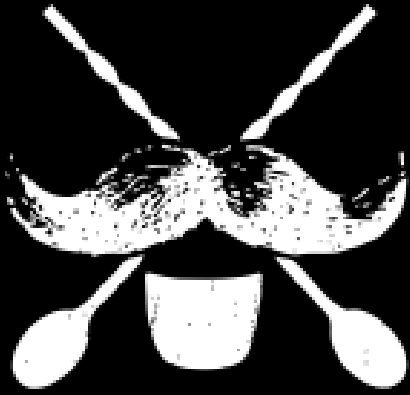
Adobe Seasoned Ground Beef  
Chili Lime Marinated Chicken  
Jack Cheese, Shredded Lettuce, Diced Tomato, Black Olives  
Salsa, Guacamole, Sour Cream  
Hard Shell Corn Tortilla, Flour Tortillas, Tortilla Chips  
Churros

### ASIAN

Sweet + Sour Chicken  
Beef + Broccoli Stir Fry  
Fried Rice, White Rice + Stir Fry Vegetables  
Vegetable Egg Rolls  
Fortune Cookies + Brownies

### ITALIAN

Penne Pasta with Meatballs + Marinara  
Cheese Tortellini with Spinach + Alfredo  
Chicken Parmesan with Tomato Basil Sauce  
Broccoli + Parmesan Breadcrumbs  
Garlic Bread  
Sugar Cookies + Brownies



# BREAKFAST

## CONTINENTAL DISPLAY

Seasonal Fresh Fruit Display  
Yogurt with Granola + Berries  
Chef Selection: Breakfast Bread, Muffins + Pastries  
Assorted Individual Cereals  
Coffee, Espresso + Assorted Teas  
Orange + Grapefruit Juices  
Bottled Water

## DAMN GOOD BREAKFAST BUFFET

Seasonal Fresh Fruit Display  
Yogurt with Granola + Berries  
Chef Selection of Croissants + Pastries  
Assorted Bagels + Cream Cheese  
Scrambled Eggs  
Roasted Breakfast Potatoes  
Crispy Bacon  
Pork Breakfast Sausage  
Orange, Grapefruit + Cranberry Juices  
Coffee, Espresso, Assorted Teas + Bottled Water

## ENHANCEMENTS

### STEEL CUT OATMEAL BAR

Milk + Almond Milk  
Fresh + Dried Fruit  
Almonds, Walnuts + Chia Seeds Brown Sugar  
Bourbon-Infused Maple Syrup + Agave

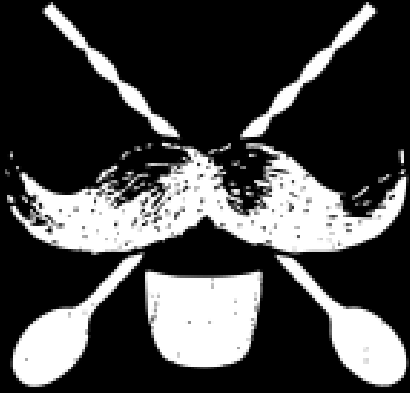
### NORWEGIAN SMOKED SALMON

Vine Ripe Tomatoes  
Thinly Sliced Red Onion  
Capers  
Assorted Mini Bagels + Cream Cheese

### OMELETTES MADE TO ORDER

Fresh Eggs + Egg Whites  
Spinach, Mushrooms, Tomato, Peppers, Onions, Jalapenos,  
Diced Ham, Crumbled Bacon + Cheddar Cheese





# BANQUET INFORMATION

## GUARANTEE

A final guarantee of the number of guests is due five (5) business days prior to your event. Otherwise, the client will be charged for the number of guests originally stated on the agreement. We will be able to accommodate 5% more than the guaranteed number of guests.

## FOOD & BEVERAGE MINIMUM

Food and beverage minimums may vary depending upon the date and size of the room. Minimums are non-inclusive of service charge and tax. Events may be subject to room rental fees. We will honor the preferred room selection, however, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification to the client.

## SERVICE CHARGE & TAX

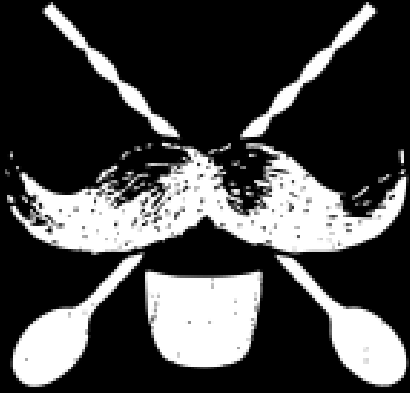
There is a 22% taxable service charge applied to food and beverage. The local sales tax applies to the total food and beverage bill.

## MENU & PRICING

Final menu selections should be made no later than two (2) weeks prior to an event and no sooner than three (3) months out, in order to guarantee the selections and prices. We are happy to provide dietary substitutions upon advance request.

## PARKING

There is no dedicated parking associated with the venues. City meters and private lots surround the property. Parking arrangements can be made with ASTA Parking for parking lot rental, valet service, motor coaches, etc. The ASTA parking lot contact is Cathi Crane and can be reached via email at [cathi@astaparking.com](mailto:cathi@astaparking.com) or 954.564.1750. There is no loading dock area. Permitting city parking spaces on SW 2nd Avenue or SW 3rd Avenue or in the ASTA parking lot may be necessary for load in/ load out.



# BANQUET INFORMATION

## AUDIO/VISUAL

We will assist you with any audio/visual needs that you have or you may bring in your own equipment. Wireless Internet Access is complimentary. The following equipment is available in our venues:

- Wireless Microphones
- Projection Screens
- Specialty Lighting
- Presentation Capabilities
- DJ Services

## DECOR

Existing furniture and candles are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Specialty linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or restock fees. An additional charge may incur for specialty items.

## ENTERTAINMENT

Entertainment must be approved through Damn Good Hospitality. It is our pleasure to assist in arranging any entertainment needs for your event.

- House DJs
- Live Bands
- Aerialists, Roaming Magician/Illusionist
- Photo Booth
- Burlesque Dancers
- Ice Sculptures
- Costumed Greeters

## VENDOR DEPOSITS

We will gladly assist with the arrangements of all/any outside vendors. Additional non-refundable deposits may be required to secure their services.