

Private and Semi-Private Settings

Bahama Breeze is a restaurant that brings you the feeling of a Caribbean escape. We offer fresh cuisine, handcrafted drinks and a laid-back atmosphere you would find in the islands.

We can accommodate groups up to 300 and will customize your event based on your specific needs.

Your group may enjoy a private or semi-private environment with table side service, and appetizer reception, banquet event or business meeting. Perhaps our outdoor deck is an ideal spot for your reception.

PRICING

Group Event Menus		Customize Your Escape	
Breeze in for Lunch	\$24 pp	Live Caribbean Entertainment (Price per hour; 3 hour minimum)	\$100
Delectable Dinner	\$32 pp		
Caribbean Cocktail Party	\$26 pp	Selection of Delectable Desserts (Sampling of all)	\$6 pp
Island Indulgence	\$35 pp		
Tropical Temptation	\$50 pp	Appetizer Samplers (Choice of 3)	\$9 pp

Sept. 2014

www.bahamabreeze.com

GROUP EVENT | MENUS



Includes coffee, tea or soft drink

--- Salad Selections (choose 1) ---

House Salad - or - Caesar Salad

--- Entrée Selections (choose 3) ---

Shrimp Creole Rice Bowl

Tender shrimp in a Caribbean Creole sauce, chorizo sausage, sweet peppers, olives and tomatoes served over rice.

Housemade Grilled Burger

Grilled and served with Bibb lettuce, vine-ripened tomato, shaved red onions, crisp pickle slices on a toasted brioche bun. Choice of cheddar, swiss or pepper jack cheese. Served medium.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.

Key West Fish Tacos

Flour tortillas filled with sautéed Mahi Mahi, tomato salsa, with side of guacamole.

Grilled Fresh Catch of the Day

With yellow rice, fresh seasonal vegetables and lemon butter.

Coconut Shrimp

Large crispy shrimp with yellow rice and fresh broccoli.

Grilled Turkey Burger

Topped with caramelized onions, avocado, vine-ripened tomato and arugula on a toasted brioche bun.

••••• • ADD-ONS •

Appetizer Selections

---(choose 3)--

Coconut Shrimp Skillet Simmered Jerk Shrimp Beef Empanadas Jamaican Chicken Wings Warm Spinach Dip & Chips Chicken Quesadillas

Conch Fritters Crispy Onion Rings

Habanero Wings

\$9

per person

Delectable Desserts

---(sampling of all)---

Mini versions of our house desserts:

Rebecca's Kev Lime Pie Chocolate Island Dulce de Leche Cheesecake

> \$6 per person

GROUP EVENT | MENUS



Includes coffee, tea or soft drink.

--- Salad Selections (choose 1) ---

House Salad - or - Caesar Salad

--- Entrée Selections (choose 3) ---

Grilled Top Sirloin Steak

Juicy 8 oz. center-cut sirloin, served with our hand-mashed potatoes and fresh steamed broccoli.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan-herb cream sauce with bow-tie pasta.

Baby Back Ribs

Glazed with guava barbecue sauce, served with French fries.

Grilled Fresh Catch of the Day

With yellow rice, fresh seasonal vegetables and lemon butter.

Grilled Chicken Breast

Citrus butter sauce, fresh broccoli and cinnamon mashed sweet potatoes.

Calypso Shrimp Linguine

Tender shrimp in every bite... sautéed with garlic, scallions, tomatoes, Creole spices and a touch of cream.

Chipotle Rice Bowl

Sautéed beef sirloin, fresh corn and black beans in chipotle sauce served over rice and topped with sour cream, fresh salsa, cheese and fresh avocado.

Coconut Shrimp

Large crispy shrimp with yellow rice and fresh broccoli.

Chicken Cilantro Crema

With our hand-mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce

- • ADD-ONS •

Appetizer Selections

---(choose 3)----

Coconut Shrimp Skillet Simmered Jerk Shrimp Beef Empanadas Jamaican Chicken Wings Warm Spinach Dip & Chips Chicken Quesadillas **Conch Fritters Crispy Onion Rings** Habanero Wings

Delectable Desserts

--- (sampling of all)----

Mini versions of our house desserts:

Rebecca's Key Lime Pie Chocolate Island Dulce de Leche Cheesecake

\$6

per person

\$9 per person

www.bahamabreeze.com



Served buffet-style. Includes coffee, tea or soft drink.

Beef Empanadas

Handmade pastries filled with savory beef and potatoes.

Firecracker Shrimp

Buttermilk battered and crispy fried with a spicy red pepper sauce.

Warm Spinach Dip and Chips

Spinach and artichokes in a creamy cheese dip with with warm tortilla chips.

Jamaican Chicken Wings

Marinated with authentic jerk seasonings and baked.

Conch Fritters

With citrus mustard and chili-horseradish dipping sauces.

Coconut Shrimp

Large crispy shrimp with citrus mustard sauce.

Chicken Quesadillas

Sliced chicken with fresh vegetables, griddled and served with tomato salsa.

Hummus

With baked flatbread crisps and freshly cut crisp vegetables.

Crispy Onion Rings

Hand-made with Panko breading and shredded coconut flakes.

• ADD-ONS • -

Live Entertainment

Enjoy a refreshing tropical drink on our outdoor deck while listening to the soothing sounds of live island music.

Mini versions of our house desserts:

Rebecca's Key Lime Pie Chocolate Island Dulce de Leche Cheesecake

\$100

per hour; minimum 3 hours

\$6 per person

(sampling of all)











--- Salad Selections (choose 1)---

House Salad - or - Caesar Salad

--- Entrée Selections (choose 3)---

West Indies Chicken Curry Rice Bowl

Sautéed chicken in a curry sauce with Naan bread and a sweet-roasted pineapple chutney served over rice.

Seafood Paella

Caribbean classic (pie-ay-ah) with assorted seafood, chicken, sausage and peas with yellow rice.

Baby Back Ribs

Glazed with our signature sweet and smoky barbecue sauce.

Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan-herb cream sauce with bow-tie pasta.

Chicken Cilantro Crema

Served with cilantro crema sauce on the side

Grilled Salmon

Rich and flavorful served with lemon butter.

--- Side Items (choose 3)---

Yellow Rice

Hand-mashed Potatoes

Fresh Seasonal Vegetables

Cinnamon Mashed Sweet Potatoes

• ADD-ONS •

Appetizer Selections

----(choose 3)----

Coconut Shrimp Skillet Simmered Jerk Shrimp Beef Empanadas Jamaican Chicken Wings Warm Spinach Dip & Chips Chicken Quesadillas **Conch Fritters Crispy Onion Rings**

Habanero Wings

\$9

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Delectable Desserts

--- (sampling of all)---

Mini versions of our house desserts:

Rebecca's Key Lime Pie Chocolate Island Dulce de Leche Cheesecake

> \$6 per person

GROUP EVENT | MENUS



--- Appetizer Selections (sampling of all)---

Coconut Shrimp

Chicken Quesadillas

Conch Fritters

Warm Spinach Dip and Chips

--- Salad Selections (choose 1)---

House Salad - or - Caesar Salad

--- Entrée Selections (choose 3)---

West Indies Chicken Curry Rice Bowl

Sautéed chicken in a curry sauce with Naan bread and a sweet-roasted pineapple chutney served over rice.

Seafood Paella

Caribbean classic (pie-ay-ah) with assorted seafood, chicken, sausage and peas with yellow rice.

Baby Back Ribs

Glazed with our signature sweet and smoky barbecue sauce.

Ierk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan-herb cream sauce with bow-tie pasta.

Chicken Cilantro Crema

Served with cilantro crema sauce on the side.

Grilled Salmon

Rich and flavorful served with lemon butter.

--- Side Items (choose 3)---

Yellow Rice • Cinnamon Mashed Sweet Potatoes Fresh Seasonal Vegetables • Hand-mashed Potatoes

---Delectable Desserts (sampling of all)---

Mini versions of our house desserts:

Rebecca's Key Lime Pie • Chocolate Island • Dulce de Leche Cheesecake



GROUP EVENT | BAR OPTIONS

SIGNATURE DRINKS



Frozen Bahama Rita®
Cuervo Gold Tequila,
real kiwi, strawberry and
mango ice accompanied by
a clip—on shot of DeKuyper

Cactus Juice Schnapps.



Aruba Red®
Brewed exclusively for
Bahama Breeze by the
Specialty Brewing Group of
Anheuser-Busch.



Mojito Cubano
Bacardi Superior Rum,
crushed spearmint, lime,
sugar cane.



Ultimate Piña Colada Captain Morgan Spiced Rum swirled with strawberry ice, topped with Myer's Dark Rum.



Pineapple-Coconut Martini
Hand-crafted and shaken with
Captain Morgan's Parrot Bay
Coconut Rum, pineapple juice
and a splash of grenadine
garnished with rum-infused
fresh golden pineapple.



Goombay Smash
Captain Morgan Original
Spiced Rum and Myers's
Original Dark Rum mixed
with fresh orange and
pineapple juice.

BAR ON CONSUMPTION

Host pays for all bar drinks which are then added to the final bill.

LIMITED BAR – MAXIMUM DOLLAR AMOUNT

For example, Hosted Bar up to \$500 then guests pay for individual bar drinks, Cash Bar.

LIMITED BAR - TYPE OF DRINK

For example, Beer and Wine Only or Signature Drinks Only.

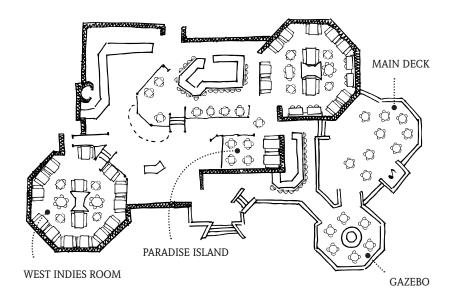
DRINK TICKETS

We supply tickets for you to limit the number of bar drinks each guest receives.

CASH BAR

Guests pay for individual bar drinks.





PARADISE ISLAND

Inside semi-private dining in a tropical setting, capable of accommodating up to 30 seated guests.

GAZEBO

A semi-private area adjacent to our main deck, capable of accommodating up to 15 seated guests, or 50 guests in a cocktail setting.

MAIN DECK

A heated patio, featuring a stage for live entertainment or business presentations, capable of accommodating up to 50 seated guests or 75 guests in a cocktail setting.

WEST INDIES ROOM

Inside semi-private dining in a tropical setting, capable of accommodating up to 90 seated guests or 50 in a cocktail setting.

FULL FACILITY

Restaurant dining capable of accommodating up to 300 seated guests with an additional area for up to 75 guests in a cocktail setting.



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GROUP EVENT | BOOKING GUIDELINES

CONTRACTED EVENTS: Your group event is guaranteed when we receive a signed Guest Event Sheet with a credit card number and signature to hold the date (regardless of final payment method). The final guest count must be guaranteed one week in advance of your event. If the guest count is not confirmed, the original contracted guest count or the number of guests in attendance will be charged, whichever is greater.

DEPOSITS: To reserve your space, we require a credit card number with a signed contract. We will not charge the credit card until the day of the event, unless directed otherwise. Management reserves the right to require a deposit for any group. Deposits are non-refundable.

PRIVATE AREAS: To reserve a private area, a food and beverage minimum purchase might be required.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred, however we reserve the right to relocate your group to a more appropriate area should your expected attendance change significantly.

MENU SELECTION: To provide you with the best service possible, we ask large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

FINAL GUEST COUNT: The final guest count must be guaranteed one week in advance of your event. If the guest count is not confirmed, the original contracted guest count or the number of guests in attendance will be charged, whichever is greater.

FINAL PAYMENT: Payment is due upon completion of the event. If payment is made with a credit card, the credit card and credit card holder must be present to sign for payment.

ADDITIONAL CHARGES: Entertainment, rental items, bar charges and linen may involve additional charges.

FINAL CHARGES: Final payment and charges will be determined on the date of the event. Estimated charges will include a gratuity for service that can be increased or decreased based on your dining experience. Menu items and prices are subject to change.

BAR OPTIONS: We gladly offer several bar options for your event; please refer to the bar options sheet included in the folder. All bar options are subject to taxes and service charges.

ENTERTAINMENT: To complement your event, we offer Caribbean-style entertainment. Please check your local restaurant's entertainment schedule for options.

GROUP EVENT | RESTAURANT LOCATIONS

• DELAWARE

Christiana

302-266-7923

FLORIDA

International Drive

407-248-2499

idrivesales@bahamabreeze.com

Altamonte Springs

407-831-2929

Lake Buena Vista

407-938-9010

lbvsales@bahamabreeze.com

Kendall

305-598-4040

Sunrise/Sawgrass Mills

954-845-9311

Pembroke Pines

954-450-6450

pembrokesales@bahamabreeze.com

Ft. Myers

239-454-9234

Tampa

813-289-7922

tampasales@bahamabreeze.com

Jacksonville 904-646-1031

Kissimmee

407-390-0353

Waterford Lakes

407-658-6770

Brandon

813-681-0904

Daytona Beach

386-226-2292

GEORGIA

Gwinnett

770-935-6509

Kennesaw

678-354-7777

Alpharetta

678-319-9949

ILLINOIS

Schaumburg

847-884-7060

MARYLAND

Towson

410-821-7090

MASSACHUSETTS

Tyngsboro

978-649-6660

MICHIGAN

Livonia

734-542-0891

Troy

248-528-1674

NORTH CAROLINA

Raleigh

919-872-6330

NEW JERSEY

Cherry Hill

856-317-8317

Paramus

201-368-5860

Wayne

973-237-0412

• **NEW JERSEY** (Cont'd)

Woodbridge

732-726-8951

Toms River 732-736-7012

• NEW YORK

Lake Grove

631-366-6212

NEVADA

Las Vegas

702-731-3252

lvsales@bahamabreeze.com

OHIO

Cleveland

216-896-9081

PENNSYLVANIA

King of Prussia

610-491-9822

Robinson Township

412-788-5790

TENNESSEE

Memphis

901-385-8744

• VIRGINIA

Potomac Mills

703-491-4736

Virginia Beach 757-473-3264

WASHINGTON

Seattle

206-241-4448

