



OUR SPECIAL EVENTS GUIDE

REHEARSAL DINNERS • WEDDING RECEPTIONS
FAREWELL BRUNCHES • SHOWERS • ENGAGEMENT PARTIES
CORPORATE EVENTS • GRADUATIONS • REUNIONS

OCEANS²³⁴

EVENT PLANNING FOR ANY SPECIAL OCCASION

Situated on the sand in Deerfield Beach, OCEANS234 has become more than just a breathtaking view! Our comfortable oceanfront setting, exquisitely inspired cuisine and top-notch service elevates events to the next level. Whether your party is large or small, corporate or social, your guests will never forget the experience at OCEANS234.

Our on-site events manager specializes in one-on-one consultations to better understand and deliver your vision. At OCEANS234, we pride ourselves on not just meeting your expectations but exceeding them. OCEANS234 will turn your dream of an oceanfront event into a memorable reality.

Contact Our Special Events Manager

AMANDA ELLIS

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234 North Ocean Blvd. Deerfield Beach, FL 33441



FROM SMALL INTIMATE GATHERINGS TO
LARGE ELEGANT AFFAIRS, OCEANS234
WILL TURN YOUR DREAM OF AN
OCEANFRONT EVENT INTO A REALITY!



BRUNCH OPTIONS

At Oceans 234, we like to think of brunch as 'breakfast without an alarm clock'. Our menu choices will playfully tantalize your taste buds and please your guests with our Chef-inspired signature menu and crafted brunch cocktails. With the Atlantic Ocean just steps away, Oceans 234 ensures your brunch with us is the perfect beginning to any day.

RISE & SHINE BRUNCH BUFFET

\$28 INCLUDES

fresh fruit platter
bacon and sausage
home fries

BRUNCH (CHOICE OF THREE)

CLASSIC SCRAMBLED EGGS

scrambled egg

OCEANS BLUEBERRY PANCAKES

with whipped sweet cream butter and maple syrup

OCEANS FRENCH TOAST

with whipped sweet cream butter
and maple syrup

EGGS BENEDICT WITH A TWIST

southern style cheddar biscuit, country ham,
bacon and jalapeño hollandaise

alternative smoked salmon platter
additional \$3.50 per person

* alternative* lobster eggs benedict
\$2.50 per person

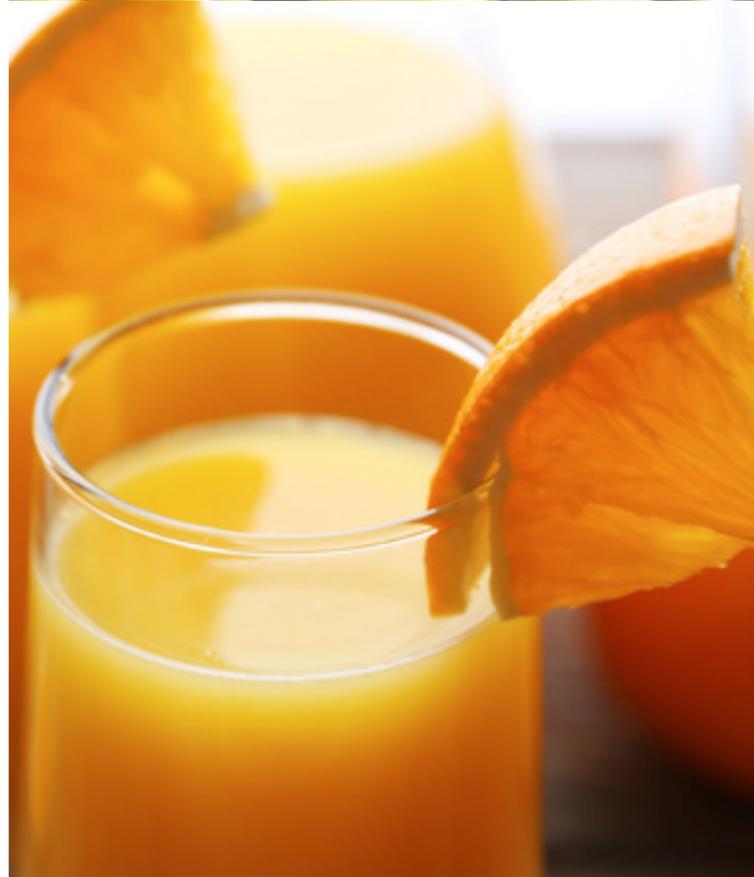
BEVERAGES

COMPLIMENTARY MIMOSA

one mimosa, orange juice, coffee or tea

*unlimited mimosas and
bloody marys \$22

*guaranteed minimum applies
above package prices are per person and do not
include 6% sales tax and 22% service charge



BRUNCH & BUBBLES PLATED BRUNCH

\$28 INCLUDES

fresh fruit platter
appetizer served family-style

BRUNCH (CHOICE OF THREE)

BLUEBERRY PANCAKE STACK

with whipped sweet cream butter
and maple syrup

EGGS BENEDICT WITH A TWIST

southern style cheddar biscuit, country ham,
bacon and jalapeño hollandaise, home fries

CROISSANT SANDWICH

scrambled eggs, sausage, home fries

CHICKEN & WAFFLES

wild berry compote and maple syrup

SUNDRIED TOMATO FRITTATA

chef's specialty egg white frittata
with sundried tomato, asparagus tips
and fresh basil

BEVERAGES

COMPLIMENTARY MIMOSA

one mimosa, orange juice, coffee or tea

*unlimited mimosas and
bloody marys \$22

*guaranteed minimum applies
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LUNCH OPTIONS

Our lunch menu is fittingly centered around ‘fun in the sun’! Whether it’s a mid-day break from the office or an opportunity to indulge family and friends, we strive to exceed your expectations with our impressive blend of culinary creations and breathtaking beachfront views.

SUN SHOWER LUNCH BUFFET

\$32 INCLUDES
mixed greens salad or kale caesar salad

FAMILY STYLE APPETIZER (CHOICE OF ONE)

**CALAMARI,
TOMATO MOZZARELLA SKEWERS
OR FIRECRACKER SHRIMP**

LUNCH (CHOICE OF THREE)

BURGER SLIDERS
topped with american cheese

CHICKEN TACOS
blackened chicken, flour tortilla, lettuce,
fried avocado and pineapple habanero sauce

MINI CRAB CAKES
mini version of our crab cakes with corn
kernel cucumber relish, red bell pepper coulis
and lemon remoulade

BLACKENED SALMON
jasmine rice and house vegetables

RIGATONI PASTA
with fresh basil and tomato

additions chef's selection of dessert
\$3 per person

*guaranteed minimum applies
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BEACH BUNS PLATED LUNCH

\$32 INCLUDES
mixed greens salad or soup of the day

FAMILY STYLE APPETIZER (CHOICE OF ONE)

**CALAMARI,
TOMATO MOZZARELLA SKEWERS
OR FIRECRACKER SHRIMP**

LUNCH (CHOICE OF THREE)

BLACK-ANGUS BURGER
char-grilled, brioche bun, lettuce, tomato,
onion, dill pickle with choice of cheese and
served with fries

BLACKENED SNAPPER REUBEN
thousand island dressing, swiss, purple cabbage,
served on marble rye with french fries

CALIFORNIA CHICKEN SANDWICH
avocado, swiss, bacon on multigrain bread
with french fries

OCEANS SPECIALTY VEGGIE ROLL
mixed seasonal vegetables rolled in zucchini with
fresh herbs, served with a peanut dipping sauce

SHRIMP WALDORF SALAD
granny smith apples, bleu cheese, candied walnuts
and mixed greens tossed in balsamic vinaigrette

KALE CHICKEN CAESAR SALAD
gluten-free fusilli pasta, garbanzo beans,
tomatoes and parmesan

additions chef's selection of dessert
\$3 per person

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DINNER OPTIONS

*"Dinner is not what you do in the evening
before something else. Dinner is the evening."*

- Art Buchwald

With this in mind, we at Oceans 234 'serve up' memorable culinary experiences every single evening! We enjoy helping you to create your special moments with friends, family and colleagues that will long be talked about. You can be assured ... the ocean breeze won't be the only thing refreshing your senses as our award-winning Chef and service team put your experience 'center stage', as though you are the only ones dining at Oceans 234.

EASY BREEZY PLATED DINNER

\$44 INCLUDES
mixed greens salad or soup of the day

DINNER (CHOICE OF THREE)

OCEANS ROAST CHICKEN BREAST

seasonal vegetables, garlic and herb
red skin potato in glace de poulet

PORK TENDERLOIN

fire roasted pork tenderloin, apple fennel
mashed potato with french green beans
in a cran-raisin demi glace

PISTACHIO MAHI

sweet potato mash and seasonal
vegetables in a vanilla rum butter sauce

RIGATONI PASTA

with fresh basil and
tomato with baby shrimp

DESSERT

CHEF'S SELECTION

*guaranteed minimum applies
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THE ATLANTIC PLATED DINNER

\$54 INCLUDES
mixed greens salad or soup of the day

FAMILY-STYLE APPETIZER (CHOICE OF ONE)

CALAMARI OR CHICKEN SATAYS

DINNER (CHOICE OF THREE)

NY STRIP

12 oz ny strip topped with peppercorn
sauce served with mashed potatoes and
grilled asparagus

PAN SEARED SALMON

jasmine rice and house vegetables

FREE-RANGE CHICKEN AND ARTICHOKE

half chicken, lemon, garlic and rosemary,
and roasted potatoes

SAUTÉED SHRIMP LINGUINE

asparagus, sundried tomato, pearl onion
and linguine in a truffle porcini cream

DESSERT

CHEF'S SELECTION

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THE 234 PLATED DINNER

\$60 INCLUDES
mixed greens salad or soup of the day

FAMILY STYLE APPETIZER (CHOICE OF TWO)

PICK TWO
seared tuna, lobster potato skins,
calamari or pork belly

DINNER (CHOICE OF THREE)

LOCAL SNAPPER
shrimp and corn crusted,
mashed potato, seasonal vegetables
in a lemon butter sauce

SHRIMP FRA DIAVOLO
clams, mussels, spinach and
spicy marinara served over linguine
(chef needs count with 48 hours notice)

**FREE-RANGE CHICKEN
AND ARTICHOKE**
half chicken, lemon, garlic and rosemary,
and roasted potatoes

FILET MIGNON
fingerling potatoes, radishes,
scallions, cipollini onions, arugula,
baby carrots, and bleu cheese butter

DESSERT CHEF'S SELECTION

*guaranteed minimum applies
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R & R DINNER BUFFET

\$40 INCLUDES
mixed greens salad or kale caesar salad

DINNER (CHOICE OF THREE)

**OCEANS ROASTED
CHICKEN BREAST**
seasonal vegetables, garlic and herb
red skin potato in glaze de poulet

RIGATONI PASTA
with fresh basil and tomato

PORK TENDERLOIN
fire roasted pork tenderloin, apple fennel
mashed potato with french green beans
in a cran-raisin demi glaze

PAN SEARED SALMON
jasmine rice and house vegetables

DESSERT CHEF'S SELECTION

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LAND & SEA DINNER BUFFET

\$50 INCLUDES

mixed greens salad or kale caesar salad



FAMILY STYLE APPETIZER

(CHOICE OF TWO)

PICK TWO

seared tuna, lobster potato skins,
calamari or pork belly

DINNER

(CHOICE OF THREE)

FRENCH CARVED FILET MIGNON STATION

yukon mashed and crimini mushroom
with garlic pepper au jus

PAN SEARED MAHI

jasmine rice and seasonal vegetables
in a lemon beurre blanc sauce

FREE-RANGE CHICKEN AND ARTICHOKE

half chicken, lemon, garlic and rosemary,
and roasted potatoes

SAUTÉED SHRIMP LINGUINE

asparagus, sundried tomato, pearl onion
and linguine in a truffle porcini cream

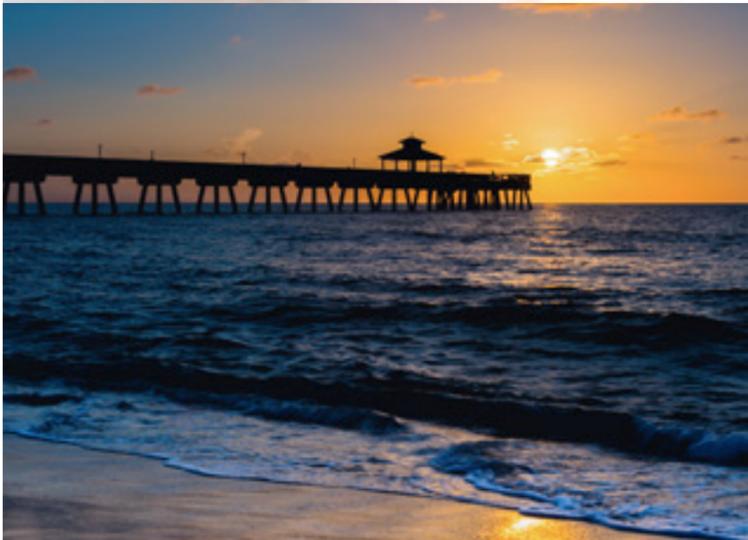
CRAB CAKE

jumbo lump crab cakes, baby arugula with
cherry tomatoes, grainy mustard creole sauce

DESSERT

CHEF'S SELECTION

*guaranteed minimum applies
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The background of the page is a blurred photograph of a social event. In the foreground, a person's hand is visible holding a wine glass filled with red wine. Another person's hand is also holding a wine glass, and they appear to be clinking them together. The background shows other people in a dimly lit setting, possibly a restaurant or bar, with a focus on the social interaction and the wine.

THE MIXER

Who doesn't enjoy a party?

At Oceans 234, we are all about 'mixing it up' as you relax, socialize and mingle with colleagues or reunite with family and longtime friends in an unparalleled beachfront setting overlooking the glistening sands, azure ocean and picturesque pier. To get the party going ... all you have to say is "cheers" to memorable dining and lively libations!



THE MIXER COCKTAIL PARTY

buffet or family-style

\$25 INCLUDES

(CHOICE OF THREE)

HOUSE SALAD

CAESAR SALAD

SMOKED FISH DIP

MINI BURGER SLIDERS

**PASTA WITH FRESH BASIL
AND TOMATO**

CRUDITÉ

***SMOKED CHICKEN SATAY**

***TOMATO MOZZARELLA SKEWERS**

***FIRECRACKER SHRIMP**

***CALAMARI**

***MINI CRAB CAKES**

(*denotes option for passed)

*guaranteed minimum applies
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OCEANS SUSHI BOAT CENTERPIECES

WAIN BOAT

\$75 INCLUDES

serves party of 10-15 people, twelve pieces of sushi, four house specialty rolls

TAIYO BOAT

\$125 INCLUDES

serves party of 15-25 people, eighteen pieces of sushi, eight house specialty rolls

KANPAI BOAT

\$175 INCLUDES

serves party of 25-35 people, twenty-four pieces of sushi, twelve house specialty rolls

ORDERS OVER 150 PIECES

\$1.50 PER PIECE

SUSHI OR SASHIMI

tuna, salmon, shrimp, white fish

ROLLS

california, tuna, spicy tuna,
japanese bagel, vegetable, rainbow,
salmon tempura, shrimp tempura

*guaranteed minimum applies
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ALCOHOL PACKAGES

OPEN BAR

\$20 PER PERSON FOR FIRST HOUR
each additional hour \$10 per person includes
well and call cocktails, house wine and
domestic beer

PREMIUM BAR

\$25 PER PERSON FOR FIRST HOUR
each additional hour \$13 per person includes
premium brand cocktails, cosmos, martinis,
house wine, import and domestic beer

SUPER PREMIUM BAR

\$30 PER PERSON FOR FIRST HOUR
each additional hour \$16 per person includes all
super premium brand cocktails, mojitos, house
wine, import and domestic beer, excludes jw blue,
platinum patron, certain single malts

*all open bar packages exclude
frozen drinks and shots

OTHER OPTIONS

CONSUMPTION BAR

guest may order as much or as little as they
like you will only pay for what is consumed

CASH & CARRY

guest will pay for their own liquor
you must inform your party prior to the event

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OCEANS 234 EVENT POLICIES

SECURITY DEPOSIT

In order to accommodate your event, Oceans 234 requires a fifty percent booking deposit to secure your event date. Deposit is due within 48 hours of booking your event in the form of cash, check or valid credit card. Please note that if deposit is not remitted within the allotted time period above, Oceans 234 will not hold the event date indefinitely. The remaining balance will be required within five days prior to the date of your event in the form of cash or valid credit card.

VALET PARKING

Valet Parking at Oceans 234 is available to all guests for \$5 per car and is based on a first come, first served basis. There is also metered parking in the lots surrounding Oceans 234 and a parking garage across the street.

DECORATIONS

All decorations must be approved by our Special Event Manager at least seventy-two hours prior to your event. Open flame candles, confetti and glitter are not permitted.

FINAL PAYMENT AND GUEST COUNT

The final guest count is required five days prior to the beginning of the event in order to guarantee top quality product and service. If less than the final count fails to arrive, you will be obligated to pay for the guaranteed number of people specified in the contract. Upon receipt of the final guest count, five days prior to the event, payment in full will be due. Acceptable forms of final payment are cash or a valid credit card.

CANCELLATIONS

Cancellation of an event must be given, in writing, and received by a manager fourteen days prior to the event date in order to receive fifty percent reimbursement of the deposit amount. Management will call to acknowledge the aforementioned receipt of cancellation correspondence. With less than fourteen days notice, 100% of the deposit amount will be forfeited. Should an event be canceled less than seventy-two hours prior to the event date, one-hundred percent of the estimated cost of the party will be due in full.

SITE FEES AND SERVICE CHARGES

For events with forty people or more, requiring additional setup and reserved space, Oceans 234 requires a venue fee of \$500.00 per hour in season (December - June) and \$300.00 per hour off season (July - November). All major holidays are subject to site fees regardless of party size at the sole discretion of the restaurant.

This fee includes the use of Oceans tables, chairs, and house linens (black or white). All other services i.e. entertainment, projectors, projection screens, cake cutting, colored linens, etc. are subject to additional charges. Groups and private dining menus are subject to a twenty two percent service charge and six percent sales tax. Oceans accepts Visa, Mastercard, American Express, and Discover Card.

THANK YOU!



THANK YOU

As your personal Private Event Coordinator, I look forward to bringing Oceans 234's award winning hospitality, Chef driven menu and breathtaking views to your event.

-Amanda Ellis





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