## GrRUP Events

ISLAND GRILLE

Bahama Breeze is a restaurant that brings you Caribbean-inspired food, handcrafted tropical drinks, and a vibrant island atmosphere that lets you feel a million miles from home, any day of the week. Here, you can explore island flavors, discover legendary cocktails, and feel the energy of live music.

From birthdays to graduations to corporate events, our laid-back
"no worries" atmosphere is the perfect place for your next party.
We are happy to customize your event based on your specific needs.
Whether you're interested in an outdoor deck party or a sit-down dinner
inside, Bahama Breeze is an ideal spot for your reception.

## PRICING

Rates are net rates subject to tax and gratuity. Menus and prices are subject to change. All menu options come with beverage choice of coffee, tea or soft drinks.

## Group Event Menus

| Breeze In for Lunch | \$21pp | Live Caribbean Entertainment \$500/3 hrs (3-hour minimum) $\quad \$ 150 /$ each hour |  |
| :---: | :---: | :---: | :---: |
| Delectable Dinner | \$24pp |  |  |
| Island Indulgence | \$26pp | Delectable Dessert Tr |  |
| Tropical Temptation | \$44pp | Appetizer Samplers (Choice of 3) | \$9pp |
| Caribbean Cocktail Party | \$28pp |  |  |

## KENNESAW

755 Ernest W. Barrett Parkway I Kennesaw, GA 30144 | 678.354.7777

## Breeze In for Lunch

Includes coffee, tea or soft drink.

## Salad

House Salad
Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

## Entrée Selections*

Shrimp \& Mahi with Lemongrass Sauce Rice Bowl
Sautéed mahi mahi, shrimp, shiitake mushrooms, bok choy, sugar snap peas, edamame and bell peppers in a zesty coconut-lemongrass sauce served over yellow rice

## Applewood Bacon \& Cheddar Burger

Applewood-smoked bacon, melted cheddar cheese, crisp pickle slices, vine-ripened tomato, shaved red onions, Bibb lettuce on a toasted brioche bun.

## Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.
Wood-Grilled Fresh Catch of the Day
With yellow rice, green beans and lemon butter.

## Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

## Black Bean BBO Burger

Glazed with our signature guava BBQ sauce and served with melted pepper jack cheese, guacamole, vine-ripened tomato and Bibb lettuce on a toasted brioche bun.


[^0]GRDUP EVENT | MENUS

## Delectable Dinner

Includes coffee, tea or soft drink.

## Salad

House Salad
Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

## Entrée Selections*

Grilled Top Sirloin Steak
Juicy, 8-oz. center-cut sirloin, served with our mashed potatoes and fresh steamed broccoli.
Jerk Chicken Pasta
Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.
Wood-Grilled Fresh Catch of the Day
With yellow rice, green beans and lemon butter.
Chipotle Beef Bowl
Sautéed beef sirloin, roasted corn and black beans in chipotle sauce served over yellow rice and cheese, topped with sour cream, fresh salsa, cheese and fresh avocado.

## Coconut Shrimp

Large, crispy shrimp with yellow rice and fresh broccoli.

## Grilled Chicken Cilantro-Crema

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

GRDUP EVENT | MENUS

Island Indulgence<br>Includes coffee, tea or soft drink.

## Salad

House Salad
Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette

## Entrée Selections*

Seafood Paella
A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

## Baby Back Ribs

Glazed with our guava BBO sauce, served with fries and cabbage-jicama slaw.

## Jerk Chicken Pasta

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a rich Parmesan cream sauce with bow-tie pasta.
Grilled Chicken Cilantro-Crema
With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.

## Wood-Grilled Fresh Catch of the Day

With yellow rice, green beans and lemon butter.
Grilled Top Sirloin Steak
Juicy, 8-oz. center-cut sirloin served with our mashed potatoes and fresh steamed broccoli.

## Coconut Shrimp

Our famous large, crispy shrimp with yellow rice and fresh broccoli.

| Appetizer Selections <br> Served family style <br> (choose 3) | Delectable Dessert Trio <br> (sampling of all) |
| :---: | :---: |
| Coconut Shrimp |  |
| Skillet-Simmered Jerk Shrimp |  |
| Beef Empanadas | Mini versions of our house desserts: |
| Rebecca's Key Lime Pie |  |
| Warm Spinach Dip \& Chips | Chocolate Island |
| Chicken Quesadillas |  |
| Conch Fritters |  |
| Crispy Onion Rings |  |
| Habañero Wings |  |
| Sesame-Crusted Ahi Tuna | per person |
| प |  |
| per person |  |

[^1]GROUP EVENT | MENUS

## Tropical Temptation

Includes coffee, tea or soft drink.
per pers
Appetizer (served family style)
Island Hopper
A combination of Island favorites. Jamaican chicken wings, crispy coconut shrimp, onion rings and conch fritters. Served with citrus-mustard, jerk BBO sauce and roasted pineapple chutney.

## Salad

House Salad
Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette.

## Entrée Selections*

Seafood Paella
A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice
Baby Back Ribs
Glazed with our guava BBQ sauce, served with fries and cabbage-jicama slaw.

## Jerk Chicken Pasta

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

## Buttermilk Fried Chicken Breast

Layered with spinach, tomatoes and melted cheese over our mashed potatoes with lemon-butter sauce.
Wood-Grilled Fresh Catch of the Day
With yellow rice, green beans and lemon butter.

## Steak Oscar

8 -oz. center-cut sirloin, topped with jumbo lump crabmeat and citrus-butter sauce. Served with grilled asparagus and mashed potatoes.

Lobster \& Shrimp Linguine
Tender shrimp and lobster tossed with fresh mushrooms in a lobster-brandy cream sauce.

## Dessert Duo

Coconut Cream Pie \& Chocolate Island

## GRDUP EVENT | MENUS

Caribbean Cocktail Party<br>2-Hour Service Time / Served Buffet Style and/or Passed / 30-Guest Minimum<br>\section*{Includes coffee, tea or soft drink.}<br>\section*{Seared Ahi Tuna}<br>Seared, sesame-crusted Ahi tuna served chilled with greens, tomatoes, cucumber and sweet mango glaze.<br>\section*{Beef Empanadas}<br>Handmade pastries filled with savory beef and potatoes.<br>\section*{Jamaican Chicken Wings}<br>Marinated in authentic Jamaican jerk seasonings and served with a crisp skin.<br>\section*{Coconut Shrimp}<br>Our famous large, crispy shrimp with citrus-mustard sauce.<br>\section*{Chicken Quesadillas}<br>Sliced chicken with onions, sweet peppers, spinach and our three-cheese blend.<br>Griddled and served with tomato salsa and sour cream.<br>Chips 'n Vine-Ripened Tomato Salsa<br>Crisp tortilla and plantain chips with tomato salsa.

Bahama
Breeze
ISLAND GRILLE

## GRDUP EVENT | BAR DPTIONS

## Tropical Happiness

Our bartenders make our legendary cocktails with fresh juices, sugarcane, and island expertise rarely found on the mainland. Tasty and exotic, many of these spirited drinks come with a story to tell. Recipes gathered from the bars and hotels where they were first made famous, these tropical creations are one of our signature island enjoyments. Here's to sunshine and quenching your thirst for a bit of adventure.

## 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.

GROUP EVENT | DINING AREAS


Contracted Events and Deposit: Your group event is guaranteed when we receive an approved Event Proposal and a submitted credit card number to hold the date (regardless of final payment method).
Final Payment: Payment is due upon completion of the event. If a deposit has been requested, the full payment is due no later than (3) business days prior to the event date.

Final Charges: Any additional charges, including those that Client may incur during Event, are due at the conclusion of the Event. At that time, with your permission, the final check can include a gratuity for service that can be increased or decreased based on your dining experience. Menu items and prices are subject to change.
Menu Selection: To provide our client 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. All individuals must order from the same group menu and all group menus are subject to applicable state or local tax and the gratuity selected by the Client. If ordering off the regular menu or from the bar, applicable state/local tax will be added to your check and with your permission, the final check can include a gratuity decided upon by the Client for service that can be increased or decreased based on your dining experience.

Private Areas: To reserve a private area, a food and beverage minimum purchase might apply and a Banquet Event Agreement might be issued.
Room and 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. Reserved seats will be held up to 15 minutes beyond the scheduled reservation time. After 15 minutes unused seats will be utilized for other waiting guests.

Suggested Gratuity: Suggested Gratuity is at the discretion of the Client and may be selected electronically on the Event Proposal. It may also be chosen or modified at the conclusion of the event.

Final Guest Count: The final guest count must be guaranteed (3) business days prior to the event date. 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. Guaranteed numbers may not be decreased after the Final Guarantee deadline.

Additional Charges: Entertainment, rental items, bar charges and linen may involve additional charges.
Bar Options: We gladly offer several bar options for your event; please refer to the bar options sheet included in the folder.

Entertainment: To complement your event, we offer Caribbean-style entertainment. Please check your local restaurant's entertainment schedule for options.
Cancellations: Events may be canceled by Client without penalty up to the (3) business days prior to the event. A $\$ 100$ penalty fee or the initial deposit will apply to all cancellations within the (3) day window.

Credit Card Compliance: Bahama Breeze takes the protection of our customer's credit card information seriously. To support this effort, we are able to collect credit card information, guaranteeing PCI compliance. If another form of payment is requested by the client, a credit card authorization form can be filled out and faxed to our location. The transmission of credit card numbers via email is not allowed. If the payment form is emailed, the credit card number field should be left blank and communicated to Bahama Breeze by telephone.

Liability: Bahama Breeze assumes no responsibility for damage or loss of articles brought to the establishment neither for theft or damage to personal property occurring prior to, during or after the event.

Force Majeure: Bahama Breeze will not be held liable if services are unable to be rendered in the event our restaurant is closed due to unforeseen emergency conditions, power outages or natural disasters.

## Delaware

Christiana/Newark
302-266-7923
christiana@bahamabreeze.com

## Florida

International Drive
407-248-2499
idrive@bahamabreeze.com

## Altamonte Springs

407-831-2929

## Georgia

Gwinnett
770-935-6509
gwinnett@bahamabreeze.com

## Kennesaw

678-354-7777
kennesaw@bahamabreeze.com

## Illinois

Schaumburg
847-884-7060
altamontesprings@bahamabreeze.com

## Lake Buena Vista

407-938-9010
lakebuenavista@bahamabreeze.com

## Kendall/Miami

305-598-4040
kendall@bahamabreeze.com
Sunrise/Sawgrass Mills
954-845-9311
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Pembroke Pines
954-450-6450
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## Fort Myers

239-454-9234
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## Tampa

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## Jacksonville

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## Kissimmee

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## Waterford Lakes

407-658-6770
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## Brandon

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## Daytona Beach

386-226-2292
daytonabeach@bahamabreeze.com

New York
Lake Grove
631-366-6212

hamabreeze.com

## Nevada

Las Vegas
702-731-3252
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## North Carolina

Raleigh
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## Ohio

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216-896-9081
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Pennsylvania
King of Prussia
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Robinson Township
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## Tennessee

Memphis
901-385-8744
memphis@bahamabreeze.com

## Virginia

Potomac Mills
703-491-4736
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Virginia Beach
757-473-3264
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## Washington

## Seattle

206-241-4448
seattle@bahamabreeze.com


[^0]:    *For parties of 30 or more, please choose 3 entrée options.

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