



## PLANNING YOUR EVENT

*At Sandpiper's Cove, food and celebration go hand-in-hand. We are pleased you are considering having your next special event or private party at Old Port Cove Marina. We will put all of our experience and efficiency to work for you.*

*Our Chef, Joe Peebles, has hand selected a variety of his favorites from which to choose. We look forward to creating a memorable event for you and your guests.*

*Bon Appetit!*

- CUSTOMIZED MENU CARDS**  
 Chef Joe is pleased to design a custom menu for your special event.
- AUDIO-VISUAL & FLOWER NEEDS**  
 We will be pleased to assist you with any AV and/or floral needs you may have for your event.
- GRATUITY & TAX CHARGES**  
 A service charge and applicable state and local taxes will be added to all food and beverage charges.
- MISCELLANEOUS CHARGES**  
 Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$1.00 per guest plate will be charged for cutting and serving of the cake. Sandpiper's Cove can provide audiovisual equipment, valet parking (\$225 per event) and outside rentals for an additional charge.
- GUEST COUNT**  
 A final count confirmation and list of guests that will be attending is needed 5 days prior to your event.
- ROOM CAPACITIES & FEES**  
 Room charge of \$300 is required for the set up of your event. Deposit structure is \$250/lunch, \$500/dinner. Cancellation fees may be applicable if notice is given less than 72 hours prior to the event. Please ask our Event Coordinator, John North for further specifics.

FREE Wi-Fi available

Prices do not include tax and service charge and are subject to change.  
 \*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## Beverage Packages

### HOST BAR

Bottled Domestic Beer	\$5.00	Premium Martini	\$9.25
Bottled Imported Beer	\$6.00	Rocks (House Pour)	\$6.25
Non-Alcoholic Beer	\$4.00	Rocks - Call Drinks	\$7.25
Mixed Drinks Standard	\$6.75	Rocks - Premium	\$8.25
Mixed Drinks Call	\$7.75	Wine by the Glass	\$7.00
Mixed Drinks Premium	\$9.25	Bottled Water - Small/Large	\$4.50/\$6.50
House Martini	\$7.75	Soda	\$3.00
Call Martini	\$9.25		

### BEER & WINE PACKAGE

IMPORTED & DOMESTIC BEERS • HOUSE WINES  
 SODAS • JUICES • BOTTLED WATER

Two Hours	\$19.00 Per Person
Three Hours	\$23.00 Per Person
Four Hours	\$26.00 Per Person

### SILVER BAR PACKAGE

STANDARD LIQUORS • IMPORTED & DOMESTIC BEERS  
 HOUSE WINES • SODAS • JUICES • BOTTLED WATER

Two Hours	\$25.00 Per Person
Three Hours	\$32.00 Per Person
Four Hours	\$36.00 Per Person

### GOLD BAR PACKAGE

CALL LIQUORS • IMPORTED & DOMESTIC BEERS  
 HOUSE WINES • SODAS • JUICES • BOTTLED WATER

Two Hours	\$25.00 Per Person
Three Hours	\$32.00 Per Person
Four Hours	\$36.00 Per Person

### PLATINUM BAR PACKAGE

PREMIUM LIQUORS • IMPORTED & DOMESTIC BEERS  
 HOUSE WINES • SODAS • JUICES • BOTTLED WATER

Two Hours	\$28.00 Per Person
Three Hours	\$35.00 Per Person
Four Hours	\$38.00 Per Person

### ENHANCEMENTS

Sparkling wine toast	\$5.00 Per Person
Cordials Package (Kahlua, Bailey's, Christian Brothers, Amaretto, and Sambuca)	\$7.50 Per Person
Spiked Fruit Punch	\$35.00 Per Gallon
Champagne Punch	\$70.00 Per Gallon

### BARTENDERS

\$85.00 Bartender Fee for cash and host bars. Cash bar prices available upon request.

Above prices do not include tax and service charge. Above prices are approximations. Actual prices are subject to specific alcohol consumption. At OPC, we practice responsible dispensing of alcohol. Beverage service to a guest may be suspended. Prices are subject to change.

# Appetizers

*Priced a la carte*

## Cold Appetizers

Hummus Cucumber Cup	\$3.00
Beef Carpaccio Crostini, Red Onion Marmalade	\$4.75
Tuna Tartar Crisp, Sesame, Citrus Ponzu	\$4.50
Lobster Mousse Canape, Dill Creme Fraiche	\$5.00
Brie & Caramelized Apple Canape	\$3.50
Artichoke Misto Crostini	\$3.50
Jumbo Shrimp Cocktail	\$4.50
Smoked Salmon & Dill Crostini	\$3.50
Shrimp Salad Canape	\$3.75
Prosciutto Wrapped Asparagus, Grana Padano	\$3.50

## Hot Appetizers

Seared Beef Tenderloin Crostini	\$4.50
Prosciutto Wrapped Shrimp, Lemon Tomato Butter	\$4.50
Brie, Pear & Almond Phyllo Cup	\$3.00
Potato pancake, Stewed Apple, Creme Fraiche	\$3.00
Vietnamese Spring Roll	\$3.00
Beef Sliders, Truffled Sweet Onion, Asiago Franks	\$4.00
En Croute, Dijon	\$3.00
Lamb Meatball, Roasted Pepper Coulis	\$3.50
Grilled New Zealand Lamb Chop, Rosemary butter	\$4.50
Tempura Shrimp, Teriyaki Glaze	\$4.25
Chesapeake Crab Cake, House Remoulade	\$4.75
Ratatouille & Chevre Tartlet	\$3.50
Crispy Chicken Slider, House Pickle, Garlic Aioli	\$3.50



# Action Stations

## Slider Station

\$14.95-20.95 Per Person

Chicken and Beef Sliders

Mahi and Crab Cake Sliders

Accompaniments: Sautéed Mushrooms, Caramelized Onions, Tomato Bacon Jam, Assorted Cheeses, Candied Bacon, Assorted Condiments, choice of Pretzel or Brioche Buns

## Pasta Station\*\*

\$13.95 Per Person

Chicken and Shrimp with Alfredo, Pesto and Pomodoro sauces

Accompaniments: Tomatoes, Bell Peppers, Broccoli, Mushrooms, Peas, Spinach, Caramelized Onions, Parmesan Cheese

## Stir Fry Station\*\*

\$13.95 Per Person

Chicken and Beef with Asian sauces and Jasmine Rice

Accompaniments: Shredded Carrot, Scallion, Mushrooms, Cabbage, Egg, Bell Peppers, Basil, Cilantro, Lemongrass, Ginger

## Fajita Station

\$13.95 Per Person

Grilled Chicken, Beef and Shrimp, marinated in Latin Spices.

Accompaniments: Warm Flour Tortillas, Shredded Cheese, Salsa, Lettuce, Tomato, Jalapeño, Bell Peppers, Caramelized Onion

## Garden Table

\$8.95 Per Person

Beautiful salad bar with Romaine Lettuce and Baby Field Greens

Accompaniments: Cherry tomatoes, Cucumbers, Red Onion, Carrots, Mushrooms, Assorted shredded Cheeses, House Croutons, Assorted Dressings, Rolls and butter

## Carving Station\*\*

\$10.95-18.95 Per Person

Certified Angus Beef Striploin or Tenderloin, Garlic Roasted Pork Loin, or Roasted Turkey Breast

Accompaniments: Rolls, Horseradish Sauce, Au Jus, Mustard, Cranberry Sauce, Stewed Apples

## Viennese Table

\$13.95 Per Person

Choice of Four: Fruit Tartlets, Cheese Cake Dolchinos, Eclairs, Cream Puffs, Key Lime Tartlets, Gourmet Brownies, Peanut Butter Ganache Tarts, Tiramisu, Flourless Chocolate Torte, Mini Italian Nut Cake, Chocolate Dipped Strawberries

\*\*Chef Attendant Fee of \$85.00 per station applies, Prices do not include taxes or gratuity.

# The Main Event

3 Course Dinner Buffet

**\$48.00 Per Person**

## Salad Course

Garden Table included (see page 4)

## Entree Course

Choose two of the following:

Chicken Piccata

Chicken Marsala

Grilled Atlantic Salmon with Tomato Caper Relish

Pan Seared Mahi Mahi with Mango Salsa

Sliced Sirloin Au Jus

Grilled Meatloaf with Mushroom Demi

Penne Alla Vodka with Chicken or Shrimp

Rigatoni Bolognese

Penne Pomodoro

Penne with Roasted Garlic, Spinach, Olive Oil & Fresh Herbs

## Accompaniments

Choose two of the following:

Whipped Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Sauteed Haricots Vert

Seasonal Vegetable Medley

Glazed Carrots

Cranberry and Pecan Wild Rice

## Dessert Course

Choose two of the following:

Keylime Pie with Chantilly Cream

Philly Cheesecake with Strawberry Compote

Carrot Cake with Cream Cheese Icing and Pecans

Chocolate Pots De Creme with Fresh Berries

Vanilla Bean Creme Brulee

# An Afternoon Affair

3 Course Lunch Buffet

**\$38.00 Per Person**

## Salad Course

Garden Table included (see page 4)

## Entree Course

Choose two of the following:

Chicken Piccata

Chicken Marsala

Grilled Atlantic Salmon with Tomato Caper Relish

Pan Seared Mahi Mahi with Mango Salsa

Sliced Sirloin Au Jus

Grilled Meatloaf with Mushroom Demi

Penne Alla Vodka with Chicken or Shrimp

Rigatoni Bolognese

Penne Pomodoro

Penne with Roasted Garlic, Spinach, Olive Oil & Fresh Herbs

## Accompaniments

Choose two of the following:

Whipped Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Sauteed Haricots Vert

Seasonal Vegetable Medley

Glazed Carrots

Cranberry and Pecan Wild Rice

## Dessert Course

Choose one of the following:

Keylime Pie with Chantilly Cream

Philly Cheesecake with Strawberry Compote

Carrot Cake with Cream Cheese Icing and Pecans

# Plated Lunch A

2 Course Lunch Menu

**\$26.95 Per Person**

## ENTRÉE SELECTION

*(Choose 3 of the following)*

### Portobello Caprese

Roasted Portobello Mushrooms, Heirloom Tomato, Fresh Mozzarella & Arugula with Balsamic Reduction

### The North Palm Beach Salad

Lump Crab, Shrimp Salad, Chopped Romaine, Avocado, Roasted Corn, Tomato & Sunflower Seeds

### Sandpiper's Trio Salad

All white Tuna Salad, Cranberry Almond Chicken Salad & Egg Salad served with Fresh Greens & Seasonal Fruit

### Grilled Chicken Caesar

Char Grilled Chicken, Romaine, Focaccia Croutons, Shaved Reggiano & Anchovy Dressing

### Grilled Chicken Sandwich

Char Grilled Chicken Breast, Swiss Cheese, Applewood Smoked Bacon, Lettuce & Tomato on a Brioche Bun Served with Cole Slaw, French Fries or Seasonal Fruit

### Baja Fresh Catch Tacos

Fresh Blackened Fish, Chipotle Aioli, Spicy Mexican Curtido & Avocado on Flour Tortillas Served with Cole Slaw, French Fries or Seasonal Fruit

### Authentic Philly Cheesesteak

Shaved Prime Rib, Caramelized Onions and Cheese Sauce on a soft hoagie roll served with Cole Slaw, French Fries or Fruit

## DESSERTS

COBBLER A LA MODE

KEYLIME PIE

CARROT CAKE

# Plated Lunch B

3 Course Lunch Menu

**\$32.99 Per Person**

## SOUP OR SALAD

*(Choose two)*

Soup Du Jour • Caesar salad • Chopped salad  
Field Greens salad • Clam Chowder (\$1 extra per guest)

## ENTRÉE SELECTION

*(Choose 3 of the following)*

### Beef Sirloin

Roasted to Medium Rare and Sliced, served with Mushroom Demi

### Grilled Atlantic Salmon

Served with Tomato Caper Relish

### Pan Seared Mahi

with Mango Salsa

### Chicken Picatta

Chicken Breast Sauteed with Lemon Caper sauce and fresh Parsley

### Chicken Marsala

Chicken Breast Sauteed with Mushroom Marsala Sauce

### Grilled Meatloaf

Homemade Beef Meatloaf with Mushroom Demi

### Shrimp Primavera

Sauteed Gulf Shrimp, Seasonal Vegetables & Pomodoro Sauce over Penne Pasta

### Penne Alla Vodka with Chicken or Shrimp

Tomato Cream Sauce with Penne pasta and Baby Spinach

### Accompaniments (Pick two)

Whipped Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Sauteed Haricots Vert

Seasonal Vegetable Medley

Glazed Carrots

Cranberry and Pecan Wild Rice

## DESSERTS

COBBLER A LA MODE

KEYLIME PIE

CARROT CAKE

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# Plated Dinner A

3 Course Dinner Menu

**\$49.99 Per Person**

## SOUP OR SALAD

*(Choose two)*

Soup Du Jour • Caesar salad • Chopped salad  
Field Greens salad • Clam Chowder (\$1 extra per guest)

## ENTRÉE SELECTION

*(Choose 3 of the following)*

### Beef Sirloin

Roasted to Medium Rare and Sliced, served with Mushroom Demi

### Grilled Atlantic Salmon

Served with Tomato Caper Relish

### Pan Seared Mahi

with Mango Salsa

### Chicken Picatta

Chicken Breast Sauteed with Lemon Caper sauce and fresh Parsley

### Chicken Marsala

Chicken Breast Sauteed with Mushroom Marsala Sauce

### Slow Roasted Prime Rib Au Jus

Certified Angus Beef Ribeye with Herb Crust, served with horseradish sauce

### Shrimp or Vegetable Primavera

Sauteed Gulf Shrimp, Seasonal Vegetables & Pomodoro Sauce over Penne Pasta

### Penne Alla Vodka with Chicken or Shrimp

Tomato Cream Sauce with Penne pasta and Baby Spinach

### Accompaniments (Pick two)

Whipped Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Sauteed Haricots Vert

Seasonal Vegetable Medley

Glazed Carrots

Cranberry and Pecan Wild Rice

## DESSERTS

COBBLER A LA MODE

CHEESECAKE

KEYLIME PIE

CARROT CAKE

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# Plated Dinner B

3 Course Dinner Menu

**\$69.99 Per Person**

## SOUP OR SALAD

*(Choose two)*

Soup Du Jour • Caesar salad • Chopped salad  
Field Greens salad • Clam Chowder (\$1 extra per guest)

## ENTRÉE SELECTION

*(Choose 3 of the following)*

### 10 oz. Filet Mignon

Hand Cut Certified Angus Beef with Red Wine Demi Glace

### Black Grouper Oscar

Fresh Local Grouper topped with Jumbo Lump Crab meat,  
Grilled Asparagus and Sauce Bearnaise

### New Zealand Rack of Lamb

Slow roasted to perfection with Minted Red Pepper Coulis

### Petit Filet & Lobster Tail

Hand Cut Certified Angus Beef with Red Wine Demi Glace &  
Caribbean Lobster Tail with drawn butter

### Chicken Francaise with Grilled Sea Scallops

Chicken Breast Sauteed with Lemon Caper Butter Sauce

### Slow Roasted Prime Rib Au Jus

Certified Angus Beef Ribeye with Herb Crust, served with horseradish  
sauce

### Shrimp or Vegetable Primavera

Sauteed Gulf Shrimp, Seasonal Vegetables & Pomodoro Sauce over  
Penne Pasta

### Penne Alla Vodka with Chicken or Shrimp

Tomato Cream Sauce with Penne pasta and Baby Spinach

### Accompaniments (Pick two)

Whipped Potatoes

Roasted Fingerling Potatoes

Rice Pilaf

Sauteed Haricots Vert

Seasonal Vegetable Medley

Glazed Carrots

Cranberry and Pecan Wild Rice

## DESSERTS

COBBLER A LA MODE

CHEESECAKE

KEYLIME PIE

CARROT CAKE

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# Appetizer Platters

**Small Platters serve 25-30 guests**

**Large Platters serve 40-80 guests**

## **Cheese and Fruit \$85/\$165**

Assorted imported & domestic cheeses with seasonal fruit and crackers

## **Antipasta \$75/\$150**

Assortment of Grilled seasonal vegetables, Imported meats & cheeses with crackers

## **Fresh Vegetable Crudite \$50/\$99**

Carrots, Celery, Zucchini, Broccoli, Red Peppers & Mushrooms served with Creamy Ranch Dressing

## **Vine Ripe Tomato & Mozzarella Caprese \$45/\$95**

Local Tomatoes, Buffalo Mozzarella, fresh Basil, Balsamic Vinegar Gastrique

## **Steak Tagliata \$75/\$165**

Grilled Tenderloin, Sliced with Arugula, Portobello Mushrooms, Roasted Red Peppers, Gorgonzola Cheese, Shaved Onion, Balsamic Vinaigrette

## **Marinated Vegetables \$50/\$99**

Grilled Zucchini, Squash, Red Peppers, Mushrooms, Eggplant, Asparagus & Oven Dried Tomatoes Marinated in a Balsamic reduction

## **Assorted Tea Sandwiches \$45/\$90**

Cranberry Almond Chicken Salad on Challah, Smoked Salmon Mousse on Multigrain, Tuna Salad on Rye, Turkey and Swiss Wrap

# Brunch Events

## **CONTINENTAL BREAKFAST**

seasonal Fresh Fruit • Yogurt • Granola • Croissants • muffins • Bagels with Cream Cheese orange Juice • Assorted Fruit Juices • regular and decaffeinated Coffee • Hot tea

**\$15.95 Per Person**

## **PLATED BREAKFAST**

*(Select three - one per guest, all options come with potatoes bacon and seasonal fruit)* Scrambled eggs • spinach Bacon Frittata • French toast Omelet of the day • Eggs Benedict with Canadian Bacon & Hollandaise\*

**\$21.95 Per Person**

*(Includes coffee, tea and soft drinks)*

# Brunch Buffet

## **CONTINENTAL BREAKFAST STATION**

seasonal Fresh Fruit • muffins • Bagels with Cream Cheese • Assorted Pastries • orange Juice • Assorted Fruit Juices • regular and decaffeinated Coffee • Hot tea and milk

## **FROM THE CHAFERS *(Choose Three)***

scrambled eggs • spinach Bacon Frittata • French toast eggs Benedict • Potatoes Peperonata • Breakfast sausage • Applewood Bacon

**\$24.95 Per Person**

## **PLATINUM BRUNCH BUFFET UPGRADE**

*additional \$19 per guest*

Smoked Salmon Display, Garden Table, Chicken Marsala, Grilled Mahi, Viennese Table



**SANDPIPER'S COVE**  
**RESTAURANT & BAR**

## Wedding Package Options

*We would love to help you with every aspect of your special day at Sandpiper's Cove. Our menus are fully customizable and can be fitted to your exact specifications. John and Chef Joe will provide you with a scheduled tasting of the options that you choose. Listed below are the particulars, fees and guidelines that we have here at the marina.*

*Congratulations!*

- **WEDDING CEREMONY**

There are two locations on the property for you to choose from. The Flag deck accommodates up to 50 guests for an intimate dockside ceremony. "The Grassy Knoll" at the North end of the property accommodates up to 120 guests and has wonderful views of the water. Fees for a ceremony range from \$800-\$1500 depending on guest count and location selected. Fees include Chair rental and setup. On site wedding officiant is available upon request for an additional fee.

- **CUSTOMIZED MENU CARDS**

Chef Joe is pleased to design a custom menu for your special event. You can choose either option A or B from the plated menu selections. For an Additional \$14 per guest, you can choose four of our a la carte appetizers to pass during your cocktail hour and we will provide you with a Fruit and Cheese display and your choice of a Vegetable Crudite or Marinated Vegetables from our platters menu. A complimentary Champagne toast is included as well.

- **AUDIO-VISUAL & FLOWER NEEDS**

We will be pleased to assist you with any AV and/or floral needs you may have for your event.

- **GRATUITY & TAX CHARGES**

A service charge and applicable state and local taxes will be added to all food and beverage charges.

- **MISCELLANEOUS CHARGES**

Guests are required to secure management's approval before bringing in any outside food and/or beverage. Specialty cakes are welcome. \$1.00 per guest fee will be charged for cutting and serving of the cake. Sandpiper's Cove can provide audiovisual equipment, valet parking (\$225 per event), dance floor (\$125 per event) and outside rentals for an additional charge.

- **GUEST COUNT**

A final count confirmation and list of guests that will be attending is needed 5 days prior to your event.

- **ROOM CAPACITIES & FEES**

Room charge of \$300 is required for the set up of your event. A non refundable deposit of \$1500 is required to book your event date. Cancellation fees may be applicable if notice is given less than 72 hours prior to the event. Please ask our Event Coordinator, John North for further specifics.

# Sandpipers Cove

## Preferred Vendors

### DJ'S

Midnight Mike 561-253-4205

DJ Sean 561-306-4486

Kenny Mondo 561-630-9136

Let's Party 561-251-0810

### Florists

Creative Florals (Lynn) 561-277-9102

La Jardin (Joana) 561-627-8118

Orange Blossoms 561-762-6797

### Photographers

Vogue (Pam) 561-309-9964

Robin Barkley 561-234-0587

### Cakes

Divalicious Cake House 561-460-6306

Mixed Blessings 561-983-5349

Johnson's 561-514-0303

Aprons 561-514-5190

### Make Up

Stacy Hunter 561-301-7256