



YOUR DREAM WEDDING

oceanfront

Oceans 234 is located steps away from
the sand in beautiful Deerfield Beach, Florida.

Choose one of our several breathtaking, updated modern spaces
to enjoy with your guests at your dream oceanfront wedding celebration.

Whether it's an intimate dinner or large party,
we work with you to create an unforgettable event.



ENGAGEMENT PARTY

BRIDAL SHOWER

REHEARSAL DINNER

WEDDING RECEPTION

FAREWELL BRUNCH

*venue
spaces*



FULL VENUE

Take advantage of our beautiful oceanfront venue!

We can accommodate cocktail parties up to 250 guests and seated events up to 190. For the ideal wedding reception that includes a space for dancing and DJ, we recommend parties up to 150 guests.

CAPACITY

Cocktail: 250

Seated: 190



Our smaller semi-private spaces are perfect for more intimate celebrations.

OUTSIDE PATIO | NORTH

Ideal for engagement party, rehearsal dinner, bridal shower, wedding reception, and farewell brunch.

Cocktail: 20-100

Seated: 20-80

OUTSIDE PATIO | SOUTH

Ideal for cocktail-style celebrations.

Cocktail: 20-70

Seated: 20-50

OUTSIDE PATIO | FULL

Ideal for all wedding celebrations.

Cocktail: 100-170

Seated: 100-140

INSIDE DINING ROOM

Ideal for all wedding celebrations.

Cocktail: 20-60

Seated: 20-56





WELCOME



*engagement
party*



Congratulations on your engagement.

NOW LET'S CELEBRATE!

Whether it's a cocktail party with your closest friends and family,
or dinner with your loved ones,
we are eager to help you make lasting memories at Oceans 234.



*Bridal
shower*



What will make a bridal shower special?

BREATHTAKING VIEWS

Make the bride-to-be feel extra special by having her bridal shower oceanfront! Your guests can sit back and relax while taking in stunning views and enjoying this special time with the bride.





*rehearsal
dinner*



Let the wedding celebrations begin!

BEFORE THE BIG DAY

The rehearsal dinner is traditionally the start to all the wedding festivities and the first time family and friends come together to celebrate.

Let our professional team take care of all the details so you can enjoy this memorable evening.



wedding
reception





Your wedding is the most important day in your life.

YOUR OCEANFRONT WEDDING

We want to help you create a memorable,
personalized experience.

Our Director of Events, Amanda Ellis,
will assist you with every detail
in creating a dream oceanfront wedding
as unique and unforgettable as the love you are celebrating.







*Farewell
brunch*





It's all about brunch!

THE LAST HOORAH

Time to wind down with the farewell brunch,
a perfect sendoff to family and friends that shared in your celebration,
as well as one more chance to be together.

Plus, everyone appreciates a delicious brunch buffet after a late night!





THE MENUS

In addition to the breathtaking oceanfront views, Oceans 234 will excite your guests with our exquisitely inspired cuisine. We offer several brunch, lunch and dinner menus, seated and buffet, that incorporate the best of land and sea. Our wide array of passed and stationary appetizers will be sure to please every palate.

All of our menus and alcohol packages are completely customizable.

Our complimentary events planning team will work directly with you to create a dining experience that exceeds your expectations.

Oceans 234 was proud to receive the *Wine Spectator Award of Excellence* in 2018 and 2019.







MEET AMANDA ELLIS

Having an on-site events manager sets Oceans 234 apart from all other restaurant venues. Amanda's strong marketing and business management skills set the tone for how events are planned and run at our restaurant. With more than a decade of event planning experience, Amanda has spent the last six of those years developing all of Oceans 234's signature celebrations.

Amanda's attention to detail and desire to understand and deliver your vision is what inspires many of our clients to choose Oceans 234 for their wedding events.

Amanda Ellis, Director of Events
events@oceans234.com | 954-428-2539

OCEANS 234



A CHAT WITH AMANDA

What are you passionate about?

Helping people! I love getting to know our customers and helping them plan an event that is important to them. I am passionate about making their vision come to reality. I also enjoy helping our community and local nonprofits; I have worked with National MS Society, Women in Distress, Habitat for Humanity and Surfers for Autism, to name a few.

What do you think is the most important part of an event?

Everything is important. I spend as much time as necessary with the client to make sure no aspect is overlooked. I accomplish this by being very detailed with the event instructions to my staff. We have a responsibility to the people who choose Oceans 234. We know they have many other options, so we owe it to them to ensure their event is perfect. One of the most rewarding parts of planning an event with a client is their reaction when they walk in and see their vision come to life.

What is your favorite type of event to plan at Oceans 234?

By far, rehearsal dinners! I had my rehearsal dinner at Oceans 234 before I worked here so I always get nostalgic when planning a rehearsal. Plus, it's usually the kickoff to the wedding festivities and the first time family and friends are getting together which is always fun and dynamic to experience.

How would you plan the perfect 100 to 150-person wedding reception at Oceans 234?

There are so many options and ways to set up our venue, which makes it so much fun! I would utilize our north patio for the dance floor and DJ, raw bar and sushi boats. And I'd include some passed drinks and appetizers for guests upon arrival. Once everyone has had a chance to socialize, I would get them seated for dinner on our south patio to enjoy our amazing chef-inspired food and award-winning wines. Our inside space would be for the cake table, gifts and cards, guest book and wedding favors.

What are your hobbies outside of work?

I spend a lot of time volunteering with nonprofits. I also enjoy yoga, going to the beach, cooking, traveling, hanging out with friends and being with my husband and dog.

Last question – wine or beer?

WINE!!! I love going to Napa/Sonoma every year. Oceans was awarded the Wine Spectator Award of Excellence two years in a row. So, we are now a certified wine restaurant which is an added bonus to wine lovers like me.

*private event
menus*

BRUNCH

We like to think of brunch as *breakfast without an alarm clock!* Our brunch menu choices will tantalize your taste buds and please your guests with signature menu selections and crafted brunch cocktails. With the Atlantic Ocean just steps away, Oceans 234 ensures your brunch with us is the perfect beginning to that special day.

PLATED BRUNCH OPTIONS

SUNRISE BRUNCH | \$32 PER PERSON

ASSORTED JUICES/COFFEE/TEA INCLUDED

APPETIZER:

- **Fruit** - fresh sliced assortment of fruit for the table

ADD A FEW MORE BITES. For an additional \$2 per person you can offer your guests one on the following starters:

- **Miniature Yogurt Parfaits** - fresh tropical fruit, granola, local Florida honey drizzle, almond butter mousse
- **Pastries** - selection of assorted fresh-baked croissants, danishes and muffins
- **Grilled, Farm Fresh Vegetables** - seasonally selected, charred and finished with a lemon olive oil drizzle

SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Blueberry Granola Pancakes** - sweet blueberry buttermilk pancakes, local Florida honey drizzle
- **Pan-Seared 24-Hour Soaked French Toast** - thick-sliced challah soaked in cinnamon custard, sauteed apples, tropical fruit
- **Egg + Bacon + Cheddar Croissant Sandwich** - fresh baked croissant, thick-cut Applewood smoked bacon, scrambled jumbo organic eggs, Tillamook cheddar, mixed greens salad dressed with balsamic vinaigrette
- **Zesty Sundried Tomato and Fresh Mozzarella Frittata** - fluffy egg whites, basil, sundried tomatoes, farm fresh mozzarella, mixed greens salad dressed with balsamic vinaigrette
- **Italian-Style Eggs Benedict** - sliced prosciutto di parma, tomato basil hollandaise, toasted focaccia square

MAKE IT THE TOTAL PACKAGE:

- **Bottomless Bloody Mary or Mimosa Bar** - customize your own cocktail utilizing our craft ingredients and fresh garnishes **\$15 per person**
- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

BRUNCH AND BUBBLES | \$42 PER PERSON

ASSORTED JUICES/COFFEE/TEA INCLUDED

ONE COMPLIMENTARY MIMOSA

SELECT ONE APPETIZER FOR EACH GUEST:

- **Greek Yogurt and Tropical Fruit Parfait** - fresh fruit, granola, local Florida honey drizzle
- **Red and Yellow Tomato Gazpacho** - Florida red and yellow tomatoes, bell pepper, cucumber, fresh herbs

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Italian-Style Eggs Benedict** - sliced prosciutto di parma, tomato basil hollandaise, toasted focaccia square
- **Pan-Seared 24-Hour Soaked French Toast** - thick-sliced challah soaked in cinnamon custard, sauteed apples, tropical fruit
- **Coffee and Eggs** – coffee-rubbed skirt steak, goat cheese-truffle frittata, plancha zucchini
- **Smoked Salmon Platter** - grilled flatbread or bagel, chopped onion, capers, chive cream cheese
- **Zesty Sundried Tomato and Fresh Mozzarella Frittata** - fluffy egg whites, basil, sundried tomatoes, farm fresh mozzarella, mixed greens salad dressed with balsamic vinaigrette

WOW FACTOR. For an additional \$15 per person you can offer your guests the following:

- **The Oceans Eggs Benedict** - grilled lobster tail, béarnaise, crème fraiche, caviar, home fries

MAKE IT THE TOTAL PACKAGE

- **Bottomless Bloody Mary or Mimosa Bar** - customize your own cocktail utilizing our craft ingredients and fresh garnishes **\$12 per person**
- **Extra Boost** - add unlimited cappuccino and espresso for **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

BRUNCH BUFFET OPTIONS

THE SAND BAR BRUNCH | \$34 PER PERSON

ASSORTED JUICES/COFFEE/TEA INCLUDED

APPETIZER:

- **Fruit** - fresh sliced assortment of fruit for the table

ADD A FEW MORE BITES. For an additional \$2 per person you can offer your guests one on the following starters:

- **Miniature Yogurt Parfaits** - fresh tropical fruit, granola, local Florida honey drizzle, almond butter mousse
- **Pastries** - selection of assorted fresh-baked croissants, danishes and muffins
- **Grilled, Farm Fresh Vegetables** - seasonally selected, charred and finished with a lemon olive oil drizzle

WOW FACTOR. For an additional \$8 per person you can offer your guests the following:

- **Smoked Salmon Platter** - grilled flatbread or bagel, chopped onion, capers, chive cream cheese

SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Pan-Seared 24-Hour Soaked French Toast** - thick-sliced challah soaked in cinnamon custard, sauteed apples, tropical fruit
- **Zesty Sundried Tomato and Fresh Mozzarella Frittata** - fluffy egg whites, basil, sundried tomatoes, farm fresh mozzarella, mixed greens salad
- **Blueberry Granola Pancakes** - sweet blueberry buttermilk pancakes, local Florida honey drizzle

INCLUDED EXTRAS:

- Black Skillet Roasted Home Fries
- Crispy Bacon
- Assorted Breakfast Pastries

MAKE IT THE TOTAL PACKAGE:

- **Bottomless Bloody Mary or Mimosa Bar** - customize your own cocktail utilizing our craft ingredients and fresh garnishes **\$12 per person**
- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

RISE AND SHINE | \$44 PER PERSON

ASSORTED JUICES/COFFEE/TEA INCLUDED

ONE COMPLIMENTARY MIMOSA

SELECT ONE APPETIZER FOR EACH GUEST:

- **Greek Yogurt and Tropical Fruit Parfait** - fresh fruit, granola, local Florida honey drizzle
- **Red and Yellow Tomato Gazpacho** - Florida red and yellow tomatoes, bell pepper, cucumber, fresh herbs

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Italian-Style Eggs Benedict** - sliced prosciutto di parma, tomato basil hollandaise, toasted focaccia square
- **Pan-Seared 24-Hour Soaked French Toast** - thick-sliced challah soaked in cinnamon custard, sauteed apples, tropical fruit
- **Zesty Sundried Tomato and Fresh Mozzarella Frittata** - fluffy egg whites, basil, sundried tomatoes, farm-fresh mozzarella, mixed greens salad
- **Coffee and Eggs** - coffee-rubbed skirt steak, goat cheese-truffle frittata, plancha zucchini

INCLUDED EXTRAS:

- Black Skillet Roasted Home Fries
- Crispy Bacon or Turkey Bacon
- Assorted Breakfast Pastries

MAKE IT THE TOTAL PACKAGE:

- **Bottomless Bloody Mary or Mimosa Bar** - customize your own cocktail utilizing our craft ingredients and fresh garnishes **\$12 per person**
- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**



LUNCH

Our lunch menu is centered around 'fun in the sun!' Every lunch selection has been carefully crafted with a sense of culinary indulgence. Whether you are hosting family and friends or business associates, we strive to exceed your expectations with our unique blend of artistic mid-day creations and breathtaking oceanfront views.

PLATED LUNCH OPTIONS

BEACH BUNS | \$28 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR CAESAR SALAD

ADD A FEW MORE BITES. For an additional \$4 per person you can offer your guests one on the following starters:

- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** – hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Wok-Charred Chicken Salad Sandwich** - house made chicken salad, sweet and savory Thai slaw, crispy fries
- **Prime Angus Burger** - fresh ground blend, baked challah bun, lettuce, tomato, onion, dill pickle, choice of cheese, served with french fries
- **Zesty Chicken Flatbread** - fra diavolo sauce, chicken, red onion, bacon, pepper jack cheese, pickled jalapeño
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetables, jasmine rice, charred citrus truffle vinaigrette

WOW FACTOR. For an additional \$2 per person you can offer your guests the following:

- **Skirt Steak "Lomo Saltado"** - Peruvian-style peppers, onions, yuca fries, aji verde

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- Enjoy both desserts, family-style, for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

HIGH TIDE | \$38 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR CAESAR SALAD

SELECT TWO APPETIZERS FOR THE TABLE:

- **Guava BBQ Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **Mini Angus Beef Sliders** - 3 oz. sliders, caramelized onion, baby arugula, bleu cheese
- **Chicken Milanese Sliders** – house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun

- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** – hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips

SELECT THREE ENTREES FOR YOUR GUESTS TO CHOOSE FROM:

- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetables, jasmine rice, charred citrus truffle vinaigrette
- **Prime Angus Burger** - fresh ground blend, baked Challah bun, lettuce, tomato, onion, dill pickle, choice of cheese, served with french fries
- **Tuna Poke** - avocado, cucumber, mango, macadamia, jalapeño, crispy plantain
- **Superfood Chop Salad** - chickpeas, edamame, apples, beets, almonds, quinoa, baby kale

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Chocolate Trilogy** - double-stuffed Oreos baked between chocolate chip cookie dough and fudge brownie, vanilla ice cream, chocolate ganache
- Enjoy all three desserts, family-style, for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

OCEANS EPIC | \$80 PER PERSON

UNLIMITED SOFT DRINKS/COFFEE/TEA/VERO WATER INCLUDED

FIRST COURSE - SERVED INDIVIDUALLY:

- **Lobster and Conch Chowder** - served with caviar toast
- **Zucchini Blossoms** - filled with ricotta, lobster, drizzle of vanilla butter (seasonal availability)
- **Angus Beef Tartare** - shaved celery root, truffle, quail egg, shaved parmesan

SECOND COURSE - SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **"Surf and Turf Elevated"** - wok-charred filet mignon, lobster monte cristo, blue crab basil butter, potato-pancetta salad
- **Local Snapper en Papiote** – fennel, mushrooms, tomato, chives, zucchini
- **Boneless Short Rib and Grilled Prawns** - Barolo demi-glace, mashed sweet potatoes, watermelon radish salad
- **Guava BBQ Duck** - arugula and grapefruit salad, roasted fingerling potatoes
- **Colossal Crab Salad** – toasted ciabatta crisp, grilled apples, toasted almonds

THIRD COURSE - SELECT ONE DESSERT, SERVED INDIVIDUALLY:

- **Upside Down Mango Cake** - caramelized Florida mango, vanilla-bourbon bundt cake
- **Chocolate Trilogy** - double-stuffed Oreos baked between chocolate chip cookie dough and fudge brownie, vanilla ice cream, chocolate ganache
- **Caramel Sea Salt Ice Cream**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

DINNER

We serve up memorable culinary experiences every single evening! Our dinner menu selections were designed to create special moments with friends, family and colleagues. With plated and buffet options plus delicious add-ons like a raw bar and sushi platter centerpieces, the ocean breeze won't be the only thing refreshing your senses. Let the Oceans 234 team put you center stage to shine among your guests..

BUFFET DINNER OPTIONS

R AND R | \$52 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR CAESAR SALAD

SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Mahi Mahi** - skillet-blackened with our house-mixed seasoning blend, sweet yam puree, grilled jumbo asparagus, crabmeat fruit salsa
- **Chef's Pasta Selection**- seasonal and artisanal pasta made with guests' specifications in mind

WOW FACTOR. Offer your guests something extra:

- **Skirt Steak "Lomo Saltado"** - Peruvian-style peppers, onions, yuca fries, aji verde \$5 per person
- **Additional Seasonal Farm Fresh Vegetables** \$3 per person
- **Additional Creamy Mashed Potato or Sweet Potato Mashed** \$3 per person
- **Truffled Mac and Cheese** \$6 per person

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - housemade, seasonally-inspired
- Enjoy all three desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

LAND AND SEA | \$68 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR CAESAR SALAD

SELECT TWO APPETIZERS FOR THE TABLE:

- **Guava BBQ Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **Mini Angus Beef Sliders** - caramelized onion, baby arugula, bleu cheese
- **Chicken Milanese Sliders** - house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun





- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** – hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips
- **Edamame and Chick Pea Salad** - grape tomatoes, shallots, fresh herbs, rice wine vinaigrette, served on a crispy yuca chip
- **Blue Crab Salad** - citrus, jalapeño, bell peppers, capers, served on an edible spoon
- **Charred, Chilled Chicken Salad** – char-grilled hormone- and antibiotic-free chicken breast, tossed with dried figs, a creamy blend of herbs and spices, served on a yuca chip

ADD A FEW MORE BITES. For an additional \$4 per person you can offer your guests one of the following starters:

- Additional appetizers can be added for \$4 per person per item

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Mahi Mahi** - skillet-blackened with our house-mixed seasoning blend, sweet yam puree, grilled jumbo asparagus, crabmeat fruit salsa
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetables, jasmine rice, charred citrus truffle vinaigrette
- **Braised Boneless Short Rib** - 6hr Borolo-braised boneless short rib, warm polenta, crispy brussel sprouts, tawny port demi-glace
- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Shrimp Scampi** - fresh taglierini pasta, jumbo shrimp, broccoli rabe, confit of tomato, prosciutto di parma chips, herb garlic and citrus butter
- **Thai Pesto Grilled Snapper & Shrimp** - jasmine rice, sautéed spinach, red coconut curry
- **Chef's Selection Pasta** - seasonal and artisanal pasta made with guests' specifications in mind

WOW FACTOR. Offer your guests something extra:

- **Hand-Sliced Rosemary & Garlic-Rubbed Tenderloin of Beef \$4 per person**
- **Seasonal Farm Fresh Vegetables \$3 per person**
- **Creamy Mashed Potato or Sweet Potato Mashed \$3 per person**
- **Truffled Mac and Cheese \$6 per person**

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - house made, seasonally-inspired
- Enjoy all three desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**



PLATED DINNER OPTIONS

EASY BREEZY | \$48 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR KALE CAESAR

SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Mahi Mahi** - skillet-blackened with our house-mixed seasoning blend, sweet yam puree, grilled jumbo asparagus, crabmeat fruit salsa
- **Chef's Selection Pasta** - seasonal and artisanal pasta made with guests' specifications in mind
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetables, jasmine rice, charred citrus truffle vinaigrette

HAVE IT ALL:

- Feature two entrées, family-style **\$7 per person**
- Feature all four entrées, family-style **\$10 per person**

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - house made, seasonally-inspired
- Enjoy all three desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

THE ATLANTIC | \$58 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR KALE CAESAR

SELECT ONE APPETIZER FOR THE TABLE:

- **Guava BBQ Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **Mini Angus Beef Sliders** - caramelized onion, baby arugula, bleu cheese
- **Chicken Milanese Sliders** - house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun
- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** - hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips
- **Edamame and Chick Pea Salad** - grape tomatoes, shallots, fresh herbs, rice wine vinaigrette, served on a crispy yuca chip
- **Blue Crab Salad** - citrus, jalapeño, bell peppers, capers, served on an edible spoon
- **Charred, Chilled Chicken Salad** - char-grilled hormone- and antibiotic-free chicken breast, tossed with dried figs, a creamy blend of herbs and spices, served on a yuca chip

SELECT TWO ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Mahi Mahi** - skillet-blackened with our house-mixed seasoning blend, sweet yam puree, grilled jumbo asparagus, crabmeat fruit salsa
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetable, jasmine rice, charred citrus truffle vinaigrette
- **Braised Boneless Short Rib** - 6hr Borolo-braised boneless short rib, warm polenta, crispy brussel sprouts, tawny port demi-glace

- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Shrimp Scampi** - fresh taglierini pasta, jumbo shrimp, broccoli rabe, confit of tomato, prosciutto di parma chips, herb garlic and citrus butter
- **Thai Pesto Grilled Snapper & Shrimp** - jasmine rice, sautéed spinach, red coconut curry
- **Chef's Selection Pasta** - seasonal and artisanal pasta made with guests' specifications in mind
- **Skirt Steak "Lomo Saltado"** - Peruvian-style peppers, onions, yuca fries, aji verde

HAVE IT ALL:

- Feature three entrées, family-style **\$15 per person**

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - house made, seasonally-inspired
- Enjoy all three desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

THE 234 | \$68 PER PERSON

UNLIMITED SOFT DRINKS/TEA/COFFEE INCLUDED

CHOICE OF MIXED GREENS OR KALE CAESAR

SELECT THREE APPETIZERS FOR THE TABLE:

- **Guava BBQ Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **Mini Angus Beef Sliders** - caramelized onion, baby arugula, bleu cheese
- **Chicken Milanese Sliders** - house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun
- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** - hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips
- **Edamame and Chick Pea Salad** - grape tomatoes, shallots, fresh herbs, rice wine vinaigrette, served on a crispy yuca chip
- **Blue Crab Salad** - citrus, jalapeño, bell peppers, capers, served on an edible spoon
- **Charred, Chilled Chicken Salad** - char-grilled hormone- and antibiotic-free chicken breast, tossed with dried figs, a creamy blend of herbs and spices, served on a yuca chip

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

- **Mahi Mahi** - skillet-blackened with our house-mixed seasoning blend, sweet yam puree, grilled jumbo asparagus, crabmeat fruit salsa
- **Sixty South Salmon** - herb seared center-cut salmon, garlic and dill roasted house vegetable, jasmine rice, charred citrus truffle vinaigrette
- **Braised Boneless Short Rib** - 6hr Borolo-braised boneless short rib, warm polenta, crispy brussel sprouts, tawny port demi-glace
- **Sage and Rosemary Marinated Chicken** - free-range, marinated chicken breast, herb roasted potatoes, sautéed spinach and tomatoes, lemon pan chicken jus
- **Shrimp Scampi** - fresh taglierini pasta, jumbo shrimp, broccoli rabe, confit of tomato, prosciutto di parma chips, herb garlic and citrus butter
- **Thai Pesto Grilled Snapper & Shrimp** - jasmine rice, sautéed spinach, red coconut curry
- **Chef's Selection Pasta** - seasonal and artisanal pasta made with guests' specifications in mind
- **Center-Cut Filet Mignon** - mashed potato, haricot vert, mushroom ragout, crisp onion, demi-glace

HAVE IT ALL:

- Feature four entrées, family-style **\$15 per person**

CHOOSE ONE DESSERT SELECTION:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - house made, seasonally-inspired
- Enjoy all three desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

THE OCEANS 2.0 | \$90 PER PERSON

FIRST COURSE. Select three appetizers for the table:

- **Guava BBQ Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **Mini Angus Beef Sliders** - caramelized onion, baby arugula, bleu cheese
- **Chicken Milanese Sliders** - house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun
- **Smoked Fish Dip** - pickled sweet peppers, pickled onion, pickled jalapeño, cucumber, warm fresh-baked pita
- **Mezze Platter** - hummus, charred eggplant, baby tomato, cucumber, za'atar seasoning, pita chips
- **Edamame and Chick Pea Salad** - grape tomatoes, shallots, fresh herbs, rice wine vinaigrette, served on a crispy yuca chip
- **Blue Crab Salad** - citrus, jalapeño, bell peppers, capers, served on an edible spoon
- **Charred, Chilled Chicken Salad** - char-grilled hormone- and antibiotic-free chicken breast, tossed with dried figs, a creamy blend of herbs and spices, served on a yuca chip
- **Pan-Seared Sea Scallops** - miso butter, crispy leeks
- **Colossal Shrimp Cocktail** - freshly cooked with a unique blend of cajun-inspired spices, served with our zesty house made cocktail sauce

SECOND COURSE. Select one - served individually:

- **Pan-Seared Crab Cake** - whole grain mustard aioli, micro greens
- **Kale Caesar** - chopped baby kale and romaine blend, chick peas, spiced pumpkin seeds, grape tomatoes, egg-less Caesar dressing, aged pecorino-romano cheese

THIRD COURSE. Select three entrées for your guests to choose from:

- **Pan-Seared Scallops** - caramelized diver sea scallops, miso butter, crispy leeks
- **Sixty South Salmon** - herb-seared center-cut salmon, garlic and dill roasted house vegetables, jasmine rice, charred citrus truffle vinaigrette
- **Thai Pesto Grilled Snapper & Shrimp** - jasmine rice, sautéed spinach, red coconut curry
- **Shorty n Shrimp** - smoked and braised local boneless short rib, two jumbo grilled shrimp, sweet potato puree, roasted tomato demi-glace
- **Center-Cut Filet Mignon** - mashed potato, haricot vert, mushroom ragout, crisp onion, demi-glace

HAVE IT ALL:

- Feature three entrées, family-style **\$15 per person**

FOURTH COURSE. Select three desserts for the table:

- **Key Lime Pie** - creamy citrus custard, graham cracker crust
- **Panna Cotta** - seasonally-inspired, served with sorbet
- **Warm Bread Pudding** - house made, seasonally-inspired
- **Chocolate Trilogy** - double-stuffed Oreos baked between chocolate chip cookie dough and fudge brownie, vanilla ice cream, chocolate ganache
- Enjoy all four desserts for an additional **\$5 per person**

MAKE IT THE TOTAL PACKAGE:

- **Extra Boost** - add unlimited cappuccino and espresso **\$5 per person**
- **Vero Water** - eco-friendly, purified bottled water, choice of unlimited sparkling or still **\$2 per person**

COCKTAIL PARTY MENU

STATIONS OR PASSED HORS D'OEUVRES

CHOICE OF THREE \$38 | CHOICE OF FIVE \$44 | CHOICE OF SEVEN \$50

COLD OPTIONS:

- **Edamame and Chick Pea Salad** - grape tomatoes, shallots, fresh herbs, rice wine vinaigrette, served on a crispy yuca chip
- **Blue Crab Salad** - citrus, jalapeño, bell peppers, capers, served on an edible spoon
- **Charred, Chilled Chicken Salad** - char-grilled hormone- and antibiotic-free chicken breast, tossed with dried figs, a creamy blend of herbs and spices, served on a yuca chip
- **Hamachi Jalapeño Crudo** - served with a plantain chip
- **Poached Pear Slice** - wrapped with prosciutto, drizzle of peppered olive oil
- **Tuna Poke** - diced fresh Hawaiian sushi-grade tuna, cucumber, mango, edamame, ponzu, served on a chilled Asian spoon
- **Smoked Fish Dip** - with pickled peppers, served on a cucumber
- **Chilled Lemon Basil Shrimp** - poached with lemongrass and basil, finished with a Meyer lemon-basil oil reduction
- **Lobster Gazpacho** - Oceans zesty Florida gazpacho with charred Bahamian lobster tail chunks

HOT OPTIONS:

- **Mini Angus Beef Sliders** - caramelized onion, baby arugula, bleu cheese
- **Mini Crab Cakes** - with whole grain mustard aioli, served on a skewer
- **Chicken Milanese Sliders** - house made Italian pesto, hand-pulled mozzarella, confit of tomato, pressed challah bun
- **Crispy Coconut Shrimp** - served with sweet chili marmalade
- **Mini Fish Tacos** - chipotle cream, tomato jam, cabbage slaw
- **Grilled Octopus Skewer** - dollop of olive potato puree, drizzle of pesto oil
- **Baked Clams (Casino-Style)** - bacon foam, crispy Nueske bacon
- **Scampi Skewer** - with toasted basil crumbs, squeeze of key lime
- **Cheese and Truffle Potato Croquettes** - crispy truffle and cheese
- **Guava Lamb Ribs** - Colorado lamb ribs, served with a Florida citrus chayote slaw
- **3 Cheese Mac and Cheese Spoon** - add lobster and/or truffle **\$2 per person**
- **Roasted Oysters** - topped with grilled arugula, brie, focaccia bread crumbs **\$2 per person**

ANTIPASTO STATION | \$12 PER PERSON:

- **Artisanal selection of Charcuterie and Fromagerie** - accompanied with farm fresh and grilled vegetables, various Mediterranean hand-selected olives, assorted fresh baked breads and crisps

GO GREEN SALAD STATION | \$16 PER PERSON. Select two:

- **Kale Caesar** - garbanzo beans, baby tomatoes, chipotle pepitas, shaved parmesan
- **Beets and Blue** - roasted beets, blue cheese crumbles, spicy pecans, pickled onions, arugula
- **Greens and Poached Pear** - candied walnuts, radish, red onion, goat cheese, balsamic vinaigrette

RAW BAR PREMIER STATION | \$40 PER PERSON:

- **East and West Coast Oysters** - dual mignonette sauces of malt vinegar and tequila-chili
- **Colossal Shrimp Cocktail** - served with charred lemon, cocktail sauce, remoulade sauce, assorted crackers and crisps

- **Colossal Blue Crab Cocktail** - served with charred lemon, cocktail sauce, remoulade sauce, assorted crackers and crisps
- **Tuna Poke** - diced sushi-grade tuna, avocado, edamame, mango, cucumber, macadamia, ponzu dressing

WOW FACTOR:

- Chilled Half Spiny Lobster **\$21 per person**
- Assorted Caviar MP
- Ice Carving **\$175**

SUSHI PLATTER CENTERPIECES

NAMI PLATTER | \$75 INCLUDES:

- 12 pieces of sushi
- 4 house specialty rolls
- Serves parties of 10-15 people

DAI PLATTER | \$125 INCLUDES:

- 18 pieces of sushi
- 8 house specialty rolls
- Serves parties of 12-25 people

TOKUMORI PLATTER | \$175 INCLUDES:

- 24 pieces of sushi
- 12 house specialty rolls
- Serves parties of 25-35 people



ALCOHOL PACKAGES

OPEN BAR FOR FIRST HOUR OF YOUR EVENT | \$20 per person

- Each additional hour **\$12 per person**. Includes well and call cocktails, house wine and domestic beer

PREMIUM OPEN BAR FOR FIRST HOUR OF YOUR EVENT | \$26 per person

- Each additional hour **\$14 per person**. Includes premium brand cocktails, cosmos, martinis, house wine, imported and domestic beer

SUPER PREMIUM BAR FOR FIRST HOUR OF YOUR EVENT | \$30 per person

- Each additional hour **\$16 per person**. Includes all super premium brand cocktails, mojitos, house wine, imported and domestic beer. Excludes Johnnie Walker Blue, Platinum Patron, certain single malts

OPEN BEER AND WINE FOR FIRST HOUR OF YOUR EVENT | \$19 per person

- Each additional hour **\$9 per person**. Includes all draft, bottled beer and house wines

CONSUMPTION BAR FOR DURATION OF EVENT

- 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





OUTSIDE PATIO | NORTH

Cocktail: 20-100
Seated: 20-80

OUTSIDE PATIO | SOUTH

Cocktail: 20-70
Seated: 20-50

INSIDE DINING ROOM

Cocktail: 20-60
Seated: 20-56

KITCHEN

LOUNGE / WAIT AREA

HOSTESS AREA

MEN

LADIES

EXTERIOR BAR AREA

MAIN ENTRY

OCEANS 234

CAPACITY

Cocktail: 250
Seated: 190



OCEANS 234 PRIVATE EVENTS Q&A

Do you have preferred vendors?

Yes, we have a list of preferred vendors that we have experience working with, but you can use your own as well.

What does Oceans 234 provide other than food and drinks?

It depends on the client, event, and contract. Generally, events can utilize our inside and outside tables and chairs. We also have cocktail tables as well as black and white spandex and tablecloths. Amanda will work with you to personalize every detail, including event rentals, florals, and decor.

How far in advance should I reserve a date?

It depends on the event you are booking. For events that use our entire venue, we ask you book six months to a year in advance. All other events we prefer at least two months advance booking, but we are always happy to work with your timeline.

Is there a minimum or maximum number of guests required?

Our private events (wedding, life, and corporate) are parties of 10 or more. Our maximum capacity is 250 for a cocktail-style event and 190 for a seated event.

What are the responsibilities of Amanda Ellis, Oceans 234's Director of Events?

From the moment you inquire about an event at Oceans 234 to the event completion, Amanda is your point of contact for the entire process. She first meets with you to fully understand your vision and needs, then helps you personalize the event menu and set up for your event. If your event vision requires rentals or items that Oceans 234 does not provide, she assists you with connecting to the best vendors.

At Oceans 234, we pride ourselves on not just meeting your expectations, but exceeding them. Amanda goes above and beyond to ensure you have a professional and seamless experience when planning and executing your event.

Can I have a live band or DJ?

Yes, absolutely, but only if your event is utilizing the entire outside patio or the full venue.

Is valet included?

No, but you can work with Amanda to include it in your customized contract.

Do you have a private room?

We have semi-private spaces available. Our inside dining room is off to the left and can be blocked off. Our outside patio spaces are separated with modern, movable planter boxes that make for a comfortable setting.

OCEANS 234 PRIVATE EVENTS POLICIES

SECURITY DEPOSIT

In order to accommodate your event, Oceans 234 requires a 50% booking deposit to secure the 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 the 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 Coordinator at least 72 hours prior to your event. Open flame candles, confetti and glitter are not permitted. Microphones and speakers are not permitted without prior written permission by Oceans 234.

FINAL PAYMENT AND GUEST COUNT

The final guest count is required seven days prior to the beginning of the event in order to guarantee top quality product and service. If fewer 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, seven 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 the events manager 14 days prior to the event date in order to receive 50% reimbursement of the deposit amount. The events manager will respond in writing to acknowledge the receipt of cancellation correspondence. With less than 14 days' notice, 100% of the deposit amount will be forfeited. Should an event be canceled less than 72 hours prior to the event date, 100% of the estimated cost of the party will be due in full.

SITE FEES AND SERVICE CHARGES

For events with 40 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). If your event should last longer than the 2 hours provided you will incur a site fee. 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 234 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 as well as private dining menus are subject to a 22% service charge and 7% sales tax. Oceans 234 accepts Visa, MasterCard, American Express & Discover Card.

**Guaranteed minimum applies. All package prices are per person and DO NOT include 7% sales tax and 22% service charge.*







Amanda Ellis, Director of Events
events@oceans234.com | 954-428-2539



234 North Ocean Blvd., Deerfield Beach, FL 33441
One Block North of Hillsboro Blvd. on A1A, Directly on the Beach
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