

# SPECIAL EVENT MENUS



Continuing the brand's mission of recreating a relaxing Island getaway, Whiskey Joe's Manatee River offers a waterfront oasis where guests can enjoy breathtaking views. Whiskey Joe's Manatee River features a restaurant with both indoor and outdoor dining, beach access, boat pull-ups, firepits and palapas dotting the white sand. Whiskey Joe's can accommodate gatherings of all kinds. From beachfront weddings to corporate meetings, guests can look forward to custom created packages all while enjoying gulf breezes and waterfront views. Inspired by Whiskey Joe's journey sailing from shore to shore and island to island, the 'Floribbean'-inspired menu will offer Whiskey Joe's signature tropical fare. Take a seat and enjoy drinks, great food and beautiful beach views with your feet smack-dab in the middle of that white sand! Or warm up next to one of our fire pits or out on the dance floor as you enjoy live entertainment.

Want to book a private party? We like to party. We have spaces for all your special events!

## S|E

### SPECIALTY EVENTS

—Whiskey Joe's Manatee River—

5315 19th St E, Ellenton, FL 34222 | 941.263.3151 | [specialtyevents.com](http://specialtyevents.com)  
[Thewhiskeyjoes.com/manatee-river-events](http://Thewhiskeyjoes.com/manatee-river-events) | [f](#) [t](#) [@](#) / Specialtyevnt



# WHISKEY JOE'S EVENT CAPACITIES AND HOURS OF OPERATION

## ROOM CAPACITIES

LOCATION	BUFFET	COCKTAILS AND TAPAS STAND-UP
Barefoot Tiki Beach	400	400
Entire Deck	138	20 - 400

Capacities are estimated and subject to change without notice.

Whiskey Joe's reserves the right to change the rooms if the number of attendance changes to accommodate the events accordingly.

## HOURS OF OPERATION

Monday - Thursday 11:00am-11:00pm  
Fridays and Saturdays 11:00am-1:00am  
Sunday 11:00am-11:00pm

## EVENT FUN

### TEAM BUILDING ACTIVITIES

Water Sports  
Sand Sculpture  
Ice Sculpture  
Fireworks  
Outdoor Tents

# WHISKEY JOE'S JAMMIN' LUNCH BUFFET

Minimum 30 People

Lunch options include: Choice of Three course Meal. Three course Meal will include choice of entrée, salad and dessert. Final count is due 5 days prior to scheduled event.

\*Events with this menu must end by 4pm

## SALADS

Choice of one

Whiskey Joe's Caesar Salad

Joe's Garden Salad

## ENTRÉE SELECTIONS

### Menu A

Tiki Marinated Chicken Breast

Mac and Cheese Bar

Joe's Jambalaya

Buffalo Chicken Quesadilla

### Menu B

Island Pulled Pork Sliders

Coconut Rum Fried Chicken

Islas Pork Carnitas

American Sliders

"Build Your Own" Taco Bar choice of beef or chicken

## SIDES

Choice of two

Island Rice

Chef's Seasonal Fresh Vegetables

Rum Glazed Sweet Plantains

Island Spiced Roasted Red Potatoes

Green Onion-Corn Grits

Caribbean Black Beans

Garlic Lemon Cavatelli Pasta

Pesto Pasta

## DESSERTS

Choice of two  
as mini parfaits

Banana Rum Cheesecake

Pineapple Upside-Down Cake

Key Lime Pie

Chocolate Peanut Butter Pie

# MANATEE RIVER DINNER BUFFET

Minimum 30 People

## STARTERS

Choice of three

**Fresh Tropical Fruits, Berries and American Cheeses Display**

**Caribbean Hummus** with tri-color chips and vegetable crudité

**Spinach and Artichoke Dip** baked with mozzarella

**Tri-color Chips and Vegetable Crudité**

**Joe's House Queso Dip** with our homemade salsa and tri color chips

**Pacific Rim Shrimp**

**Island Glazed Meatballs**

**Island Mango Pepper Bruschetta Caprese** with balsamic drizzle

## SALADS

Choice of one

**Whiskey Joe's Caesar Salad**

**Joe's Garden Salad**

## ENTRÉE SELECTIONS

### Menu A

**Tiki Marinated Chicken Breast**

**Island Pulled Pork Sliders**

**Portobello In Paradise**

**Jambalaya**

### Menu C

**Chipotle Cioppino Seafood Pasta**

**Linguine** with the choice of clams or mussels

**Jerk Spice Grilled Pork Tenderloin** with banana rum sauce

**Mango Scallops**

**Slow Roasted Prime Rib of Beef\*\***  
*\*\*additional price*

### Menu B

**Mango Mahi Mahi**

**Coconut Rum Fried Chicken**

**Joe's Shrimp and Grits**

**Strawberry Guava Barbecue Ribs**

## SIDES

Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Pesto Pasta**

**Garlic Lemon Cavatelli Pasta**

## DESSERTS

Choice of two  
as Mini Parfaits

**Pineapple Upside-Down Cake**

**Banana Rum Cheesecake**

**Key Lime Pie**

**Chocolate Peanut Butter Pie**

# SUNSET HOUR COCKTAIL PARTY

Minimum of 30 guests. The Sunset Hour is available for a two hour reception.

## APPETIZERS DISPLAY

Choice of one

**Spinach Artichoke Dip**

**Fresh Fruit Display**

**Domestic Cheese and Crackers Display**

**Seasonal Vegetable Display**

**Joe's House Queso Dip** with tri-color chips and salsa

**Caprese with Tomato, Basil, Mozzarella with Balsamic Syrup**

**Caribbean Hummus** with tortilla chips and vegetable crudité

## STATIONARY HORS D'OEUVRES

Choice of three

**Pacific Rim Shrimp** beer battered and fried shrimp tossed in our Rocky Point Lava sauce, served over a bed of fried wonton noodles

**Caribbean Steak Tip** tender steak tips with sautéed peppers and onions in a flavorful broth, served with yellow rice

**Caprese Bruschetta** grilled italian bread topped with plum tomato, sweet basil and fresh mozzarella

**Jamaican-Style Swedish Meatballs** tossed in a creamy, jamaican jerk sauce

**Mango Blacken Scallops** blackened in our own spice mix and glazed with mango syrup

**Garlic Steamed Mussels** simmered with fresh herbs, garlic butter, white wine, chopped tomatoes and fresh lemon juice

**Coco-Rum Chicken Strips** crunchy, fresh breaded chicken tenders finished with our signature sweet coconut rum glaze

**Coconut Mahi Bites** bites size coconut battered fried mahi pieces. served with coconut rum sauce and thai chili for your dipping pleasure

**Mojo Pulled Pork Crostini's** island seasoned with maple-rum BBQ and tobacco onions

**Gator Bites** a Florida favorite. Fried alligator nuggets served with fried garlic pickles

**Signature Display Mac and Cheese Bar**

**Caribbean Rice and Black Bean Bowls**

# SPECIAL EVENT TERMS AND CONDITIONS

All reservations and agreements are made upon, and are subject to, the rules & regulations of the restaurant and the following terms & conditions:

1. Guest Guarantee: Patron shall definitely specify the number of persons attending Patron's function at least ten (10) calendar days in advance of the event. This attendance number shall be considered a minimum guarantee, not subject to reduction, and Patron shall be charged, and Patron shall pay Restaurant, accordingly. If the guarantee is not given to the Restaurant ten (10) calendar days in advance, then the Restaurant shall accept the last estimated number as said guarantee. Each additional unexpected/unconfirmed guest beyond the 5% extra set-up and above shall be charged at the agreed per person rate, plus an additional 10%. **Initial\_\_\_\_\_**
2. Pricing Guarantee: If the date of this contract exceeds a 6 month period, then the quotation herein is subject to a proportionate increase to meet increased cost of food, beverages and other operational expenses existing at the time of performance of our undertaking. Patron expressly grants the right to the Restaurant to raise the prices herein quoted or to make reasonable menu substitutions and agrees to pay such increased prices and to accept such substitutions.
3. Taxes: All federal, state, municipal and other taxes which may be applicable to this Agreement, and to the services rendered hereunder, are in addition to the prices herein agreed upon and Patron agrees to pay them additionally. This Agreement estimates the taxes. Actual taxes are calculated as of the event date.
4. Food and Beverage Policy: Due to health standards, no food or beverages shall be brought onto, or removed from, the Restaurant's premises by Patron or Patron's contractors, guests or invitees without Restaurant's prior written consent. The Restaurant shall remove all leftover food after the event. If (a) alcoholic beverages are brought onto the Restaurant's premises, in violation of this section 4; or, (b) it is reasonably believed that minors may have consumed alcoholic beverages or have alcoholic beverages in their possession, custody or control, then the Restaurant has the right to close the bar immediately, or to terminate the function entirely, at Patron's expense.
5. Performance of Agreement: Performance of this Agreement is contingent upon the Restaurant's ability to complete the same, and is subject to disputes, strikes, accidents, acts of God, acts of a public enemy or terrorists, war, civil unrest, fires, floods, hurricanes, foul weather, earthquakes or other natural forces, power/gas failure, equipment malfunction, government (e.g., federal, state, municipal) restrictions upon travel/transportation, foods/beverages or supplies being available at reasonable costs, building code closures, inability to obtain final occupancies and other causes whether enumerated herein or not, beyond the control of management and which prevent or interfere with Restaurant's performance. Furthermore, if Restaurant's performance is interrupted, interfered with, delayed or prevented by any occurrence not occasioned by the conduct of the Restaurant, then the Restaurant shall be excused from further performance of such.
6. Patron liability: Patron is responsible for all damage done to the premises, by patron and/or patron's contractors, guests and/or invitees, during patron's event. All contractors/vendors must be licensed and insured.
7. Personal Damage: The restaurant is not responsible for any damage to, or loss of, any merchandise, articles, gifts or other personal property on the premises including, but not limited to, cake decorations, pillars, dividers, cake tops, cameras, equipment of any type, clothing, purses, wallets, cash, checks, etc. It is the duty of patron to ensure that the personal property of patron and/or patron's contractors, guests and invitees is kept secured at all times. **Initial\_\_\_\_\_**
8. Decorations-Interior: Decorations/decorating materials must conform to local Fire Department Regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed or attached to ceilings, walls or curtains in any room. **Initial\_\_\_\_\_**
9. Deposit/Payments: A deposit/payment is needed to secure your function. Deposits and payments are credited to Patron's final bill. All deposits and payments must be in the form of Cash, Credit Card, Money Order, or Cashier's Check. Notwithstanding the forgoing, no personal or company checks shall be accepted within thirty (30) days of the event. All events must be fully prepaid at least ten (10) calendar days in advance of the event. If Patron cancels the event fourteen (14) or fewer days prior to the event date, the Patron shall pay the entire amount of the event based upon the minimum food and beverage guarantee. If there is a remaining balance at the end of the event, then payment is required at that time, unless prior credit has been established to the satisfaction of the Restaurant. All deposits and payments are non-refundable and non-transferable. **Initial\_\_\_\_\_**
10. Meal Indicator Cards: Clients are required to create meal indicator cards for all plated meals/packages. **Initial\_\_\_\_\_**
11. Additional Guests: The Restaurant does not allow additional guests for dancing or any other purpose. In the event it is absolutely necessary, the Restaurant must be notified in advance and shall assess any appropriate fees. **Initial\_\_\_\_\_**
12. **NO RICE, BIRDSEED OR CONFETTI ALLOWED ON THE PREMISES.**
13. Rooms: The Restaurant reserves the right to change the room, or rooms, identified in the Agreement if the number of guests is reduced and or the food and beverage minimum is reduced.

14. Setup Time: Restaurant will use its best efforts to provide Patron with approximately two (2) hours of set up time in advance of Patron's event. The actual amount of set up time will vary based upon the circumstances. Please contact your sales manager for all specific requests.
15. Commencement Time: If Patron delays the event's start, then such shall not operate to extend the time scheduled to conclude the event.
16. Administrative Charge: A 22% Administrative Charge is added to the bill as a charge for the administration of the banquet, special function or package deal (the "Administrative Charge"). The Administrative Charge is not a gratuity or tip. The customer understands that the Administrative Charge is not purported to be a gratuity or tip. The Administrative Charge will not be distributed as a gratuity or as a tip to the employees who provide service to the guests. In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established tip pool basis or as directed by you. **Initial**\_\_\_\_\_
17. Legal/Attorney's Fee: In the event it becomes necessary for Restaurant to institute any legal action or proceeding relating to this Event Agreement, then it shall be entitled to recover reasonable attorney fees and costs incurred.
18. Decoration Exterior: Exterior balloons are not permitted on the Restaurant's premises; Patron, and not the Restaurant, shall be responsible for any damages resulting from the launching of any balloons or lanterns. No launching of balloons or lanterns is allowed.
19. Coat Check: A Coat Check Attendant is available at an additional charge. The Restaurant assumes no responsibility for articles left in the public coat room, public areas or at any location on the premises.
20. Security Service: Security services are available at an additional charge from independent security companies. While the Restaurant reserves the right to require Patron to engage security services, the Restaurant assumes no responsibility for providing security services. Patron is responsible for ensuring that the function is conducted in a secure and orderly manner and that Patron's contractors, guests, and invitees do not disturb the peace or engage in altercations or fights.
21. Document: This document embodies the entire and complete agreement between the parties and may not be modified except by a writing signed by both of the parties.
22. Liability: The Restaurant and Patron agree it would be difficult if not impossible to determine what damage would result from an unsatisfactory banquet/event, whether it be because of food, the condition of the room, the condition of the linen, the condition of the chairs, utility failure, equipment malfunction, air conditioning/heating system malfunction, the behavior of other guests or third parties, the service by the staff, or any other condition or reason, or any breach of this Agreement by Restaurant, and therefore the parties have agreed that in the event of any such claim, the maximum damages, and costs, awardable against the Restaurant shall be liquidated at the amount actually paid by the Patron to the Restaurant for the event. In no event, and under no circumstances, shall the Restaurant be liable for loss of profit or for actual, collateral, incidental, consequential, general, special or exemplary/punitive damages whether based on breach of contract, in equity, breach of warranty, tort, violation of public policy, or otherwise. Accordingly, Restaurant's only liability for any breach of this Agreement, and for any claim arising from, or relating to, this Agreement, under any circumstances and under any theory of liability, shall be limited to the sum actually paid by Patron to Restaurant. The parties hereto agree that this is a material term of this Agreement and that Restaurant would not have entered into this Agreement but for this liquidated damage provision.
23. Claims/Disputes: All disputes, and claims, under this Agreement, which have an asserted value within the jurisdiction of the local small claims court, shall be resolved in the local small claims court. All other disputes, and claims, shall be submitted to binding arbitration before a mutually agreeable arbitration entity. The parties shall equally share the expense of the arbitration unless the rules of the arbitration entity provide otherwise. All rules and procedures of the arbitration entity shall govern the conduct of the arbitration proceedings.
24. Music: Patron's music, sound and event noise shall not interfere with other events, and activities, taking place at or near the Restaurant. Patron agrees to reduce the level of Patron's music, sound and event noise upon the request of Restaurant.

**I HAVE READ, UNDERSTAND, AND ACCEPT THE ABOVE CORPORATE SPECIAL EVENT POLICY.**

Date: \_\_\_\_\_ Signature: \_\_\_\_\_

Name/Type of Function: \_\_\_\_\_ Date of Function: \_\_\_\_\_

Room Location in Restaurant: \_\_\_\_\_ Time Frame: \_\_\_\_\_

Guest Guarantee: \_\_\_\_\_