



YOUR CULINARY JOURNEY AWAITS AT ROY'S BONITA SPRINGS

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Bonita Springs. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Alex Johnson.

Situated in the heart of the magnificent Promenade, Roy's Bonita Springs is centrally located between Naples and Ft. Myers and minutes from most major hotels and coastal communities.

Create your next extraordinary event at Roy's Bonita Springs; call today!



ROY'S BONITA SPRINGS

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Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Bonita Springs offers an amazing array of private and semi-private dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Outdoor Patio

Seated Dinner - 50 guests

Cocktail Reception 70 guests and more

Lanai Room

Seated Dinner - 60 guests

Cocktail Reception - 80 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 200 or more for a large-scale celebration.





ESCAPE THE ORDINARY WITH LUNCH AT ROY'S

Whether you're planning an all day meeting, brunch, lunch or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups of 300 guests and more.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe brunch and lunch menus feature the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.





MARIANA LUNCH MENU

\$42 for four courses / \$35 for three courses*

APPETIZERS

Served Family Style

Salmon Tataki Crostini

Lomi Lomi Tomato - Micro Greens - Ponzu Gel

Thai Chicken Satay

Bangkok Style Peanut Dipping Sauce

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce

SOUP OR SALAD

Please Select One for Your Guests

Fresh Local Greens Salad ^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

or

Miso Soup^{GF}

Tofu - Scallion - Saikyo Miso - Shiitake Mushroom

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Wagyu Beef 'Loco Moco'*

Pineapple Fried Rice - Lomi Lomi Tomatoes - Fried Egg - Natural Sauce

Seared Ahi Salad

Edamame - Pineapple - Avocado - Red Onion - Chili Orange Vinaigrette

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

Braised Short Ribs of Beef ^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

DESSERT & BEVERAGES

Belgian Chocolate Torte

Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream

^{GF}Gluten Free ^VVegetarian

*Three course menu excludes appetizer course. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.



POLYNESIAN MEETING PACKAGE

\$60

CONTINENTAL BREAKFAST

Served Family Style

Fresh Fruit Juices

Fresh Baked Muffins and Pastries

Sliced Seasonal Fruit

Served with Fresh Coffee or Tea

LUNCH MENU

APPETIZERS

Please Select One for Your Guests

Miso Soup^{GF}

Tofu - Scallion - Saikyo Miso - Shiitake Mushroom

Fresh Local Greens Salad^{V GF}

Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Salad

Edamame - Pineapple - Avocado - Red Onion - Chili Orange Vinaigrette

Hibachi Grilled Atlantic Salmon*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

Braised Short Ribs of Beef^{GF}

Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

^{GF}Gluten Free ^VVegetarian

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