



DiamondHead
beach resort & spa

Banquet Guide

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MENU SELECTIONS

Although we list a wide variety of options in banquet menus within this guide, our culinary team is always up to the challenge of designing special menus to meet your specific needs.

WINE

The perfect wine selection can elevate any meal to a culinary experience. Whether for a casual al fresco picnic or a formal dinner, we will be glad to assist you in making your selections and can set up a tasting if needed.

DECORATIONS AND THEMED PARTIES

Our talented team of professionals will be happy to help you make your event a memorable one through the addition of special decorations or flowers. Prices will be quoted prior to final arrangements.

ENTERTAINMENT

No matter the theme of your function, we have just the right entertainment options for you.

AFTER DINNER

Delicious desserts, cordials, and specialty coffees are available to complete your event.

ICE CARVINGS

Attractive carvings may be ordered in advance and will be hand-carved by our Chef.

ALCOHOLIC BEVERAGES

Please note that alcoholic beverage service is regulated by the Florida State Division of Alcohol, Tobacco and Firearms. DiamondHead Beach Resort as a licensee is responsible for the administration of these regulations. It is state law that no alcoholic beverages be brought onto DiamondHead Beach Resort from outside sources. As a responsible vendor, we furthermore reserve the right to refuse service to any guest based upon level of intoxication. We offer a complete selection of beverages and will make all necessary arrangements to complement your function.

OUTDOOR FUNCTIONS

All outdoor functions will have an indoor alternate. In the event of inclement weather, the conference service department and the group contact will make a decision four (4) hours prior to the scheduled start time of the event to move indoors. Should the group contact decide to have the event remain outdoors and inclement weather forces the function to be moved indoors within four hours prior of the start time, a charge of \$2.00 per person (or a minimum of \$100) will be added to the group master account. DiamondHead Beach Resort will not assume responsibility for outdoor functions if the group contact has been advised to move their event indoors. Once the decision has been made to move an event indoors, it may not be changed.

GUARANTEE

DiamondHead Beach Resort requires a final guarantee 72 hours prior to your function so that we may make final arrangements. If no final guarantee is received, we will use the number indicated on the original proposal as the guaranteed number of guests. This guarantee cannot be changed to a lesser number after the 72-hour deadline. We also reserve the right to charge 1.5 times the catering price for any additions during the function. Due to fluctuating market conditions, prices are subject to change with a 30-day written notice.

MINIMUM ATTENDANCE

Many food and beverage functions require a minimum number of attendees. Although we can prepare menus for less attendees, we will charge for the minimum number listed or add a surcharge.

SERVICE AND TAX CHARGES

A 20% service charge and a 6% state sales tax will be added to all prices listed herein. Service charge is subject to Florida State sales tax.

Welcome Gifts

A SWEET SUCCESS!

Four (4) Freshly Baked Cookies, Chocolates and Two (2) 2 oz. bottles of Bailey's Irish Cream-the perfect nightcap to help relax after a long day.

\$26.50

SWEET AND SAVORY

A Delicious Array of Fresh Sliced Fruit, Imported and Domestic Cheeses with Water Crackers make this a tasty treat for two.

\$26.50

SNACK ATTACK

Water Crackers with Gourmet Cheese Spreads, Mixed Nuts, Trail Mix, Grapes and Honey Mustard Pretzels.

\$29.95

FIESTA BASKET

It's Time for a Fiesta! Four (4) smooth Corona's (with a lime of course!), a large bag of Tortilla Chips and one jar of Gourmet Salsa.

\$31.95

HONEYMOON CELEBRATION

Start the romance and celebration with a bottle of Champagne on ice and Chocolate-Covered Strawberries.

\$39.95

DIAMONDHEAD LOGO SNACKS

Honey Mustard Pretzels	\$6.00
Deluxe Mixed Nuts	\$8.00
Trail Mix	\$10.00
Swedish Gummy Fish	\$7.00



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Continental Selections

All continental breakfasts are priced per person for one hour.

DIAMONDHEAD CONTINENTAL

Tropical Fruit Display

Assorted Breakfast Breads and Pastries with Sweet Cream Butter and Preserves

Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice

Freshly Brewed Coffee, Decaf and Hot Tea

\$15.95 per person

DIAMONDHEAD DELUXE CONTINENTAL

Tropical Fruit Display featuring Exotic Fruits and Fresh Berries

Toasted Bagels with Assorted Cream Cheese

Assorted Breakfast Breads and Cinnamon Rolls with Sweet Cream Butter and Preserves

Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice

Coffee Bar featuring Freshly Brewed Coffees and Hot Tea with Flavored Creamers, Cinnamon Sticks, Whipped Cream and Chocolate Shavings

\$19.95 per person

Add Freshly Baked Croissants or Southern-Style Biscuits filled with Scrambled Eggs and Cheese for \$3.95 per person. Add Ham, Sausage or Bacon for \$2.00 per person.

ALL DAY BREAK

Start Your Meeting

Tropical Fruit Display

Assorted Breakfast Breads and Pastries with Sweet Cream Butter and Preserves

Fresh Squeezed Florida Orange Juice, Grapefruit and Cranberry Juice

Freshly Brewed Coffee, Decaf and Hot Tea

Mid Morning Break

Granola Bars

Refresh of Coffee and Tea

Assorted Sodas and Bottled Waters

Afternoon Break

Assorted Sodas, Bottled Waters and Freshly Baked Cookies

\$26.00 per person

FAVORITE ADDITIONS TO YOUR CONTINENTAL

Assorted Dry Cereals and Milk	\$2.50 per person
Bagels and Cream Cheese	\$2.75 per person
Assorted Fruit Yogurts	\$2.50 per person
Cinnamon Rolls	\$3.00 per person
Southern-Style Biscuit and Sausage Gravy	\$3.50 per person
Breakfast Burritos	\$4.75 per person

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Breakfast Buffets

A surcharge will apply to groups of less than 25 attendees

ISLAND BUFFET

Freshly Sliced Fruits
Breakfast Breads and Pastries with Sweet Creamy Butter and Preserves
Breakfast Potatoes
Scrambled Eggs
Hickory Smoked Bacon and Sausage
Pancakes or French Toast with Warm Maple Syrup
Fresh Florida Orange Juice, Grapefruit and Cranberry Juice
Freshly Brewed Coffee, Decaf and Hot Tea

\$20.95 per person

BEACH BUFFET

Freshly Sliced Fruits
Breakfast Breads and Pastries with Sweet Creamy Butter and Preserves
Assorted Dry Cereals
Breakfast Potatoes
Scrambled Eggs
Hickory Smoked Bacon and Sausage
Pancakes or French Toast with Maple Syrup
Eggs Benedict with Hollandaise Sauce
Fresh Florida Orange Juice, Grapefruit and Cranberry Juice
Freshly Brewed Coffee, Decaf and Hot Tea

\$23.95 per person

BREAKFAST BUFFET UPGRADES

Assorted Dry Cereals and Milk	\$2.50 per person
Bagels and Cream Cheese	\$2.75 per person
Assorted Fruit Yogurts	\$2.50 per person
Oatmeal or Grits with Cheese	\$2.50 per person
Biscuits and Gravy	\$3.50 per person
Frittata	\$3.95 per person
Country Fried Steak	\$5.95 per person
Smoked Salmon with Capers, Onions, Chopped Egg, Cream Cheese and Bagel	\$7.95 per person

Attended Stations

Waffle Station	\$5.95 per person
Omelet Station	\$6.95 per person

Chef Fee of \$60 per attended Station per hour. One Station required per 50 guests.

Afternoon Pick-Me-Up Breaks

All breaks can be accompanied by an activity from our recreation department.

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SPA BREAK

Fruit Yogurt Smoothies, Fresh Fruit Display, Gatorade and Bottled Waters

\$12.95 per person

CARNIVAL BREAK

Popcorn, Candy Bars, Apples with Caramel Sauce and Nuts
Giant Soft Pretzels with Mustard, Assorted Soft Drinks and Bottled Waters

\$13.95 per person

CHOCOLATE LOVER'S BREAK

Assorted Cookies, Brownies, Candy Bars, Soft Drinks, Ice-Cold Milk and Bottled Waters

\$11.95 per person

GOLFER'S DELIGHT BREAK

Pretzels, Chips, Popcorn, Whole Fruit, Soft Drinks and Bottled Waters

\$12.95 per person

A LA CARTE BREAK SERVICE

Freshly Brewed Coffee	\$36.00 per gallon	Fudge Brownies	\$29.95 dozen
Iced Tea or Iced Coffee	\$36.00 per gallon	Bagels with Cream Cheese	\$28.95 dozen
Assorted Soft Drinks	\$2.75 per person	Cinnamon Rolls	\$32.95 dozen
Bottled Waters	\$2.75 per person	Bowl of Whole Fresh Fruit	\$18.00 dozen
Granola or Candy Bars	\$2.50 per person	Tortilla Chips and Salsa	\$3.95 per person
Cookies	\$29.95 dozen	Popcorn	\$2.00 per person



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Picnic Boxes

Lunch menus are available from 11:00 a.m. - 4:00 p.m.

*All Picnic Box Lunches are served with Potato Chips,
Condiments, Whole Fruit and a Cookie.*

\$17.95 per person

Choose From the Following:

BEACHED DELI

Tender Roast Beef and Provolone Cheese on a Kaiser Roll

TURKEY WRAP

Smoked Turkey with Swiss Cheese, Lettuce and Tomato
Rolled in a Spinach Herb Flour Tortilla

ESTERO BAY

Capicola Ham, Salami, and Provolone Cheese on a Hoagie Roll

GOLFERS ON THE GO

Ham and Swiss Cheese on a Kaiser Roll

Plated Lunch Selections

\$15.95 per person

Choose From the Following:

CHICKEN CAESAR SALAD

With Rolls and Butter

DIAMONDHEAD SALAD

Chef's Salad with Ham, Turkey, Swiss and Cheddar Cheese served with Tomato, Cucumber, and Chopped Egg atop Baby Field Greens

TRIO OF SALADS

Tuna, Chicken and Crab Salad on a Bed of Lettuce served with Rolls and Butter

CHICKEN SALAD

Chicken Salad with Sun-dried Tomatoes, Capers, Red Onions and Black Olives on a Croissant with Sliced Tomatoes and Pasta Salad

SMOKED TURKEY SANDWICH

Smoked Turkey with Cole Slaw, Swiss Cheese and Thousand Island Dressing on a Croissant with Pasta Salad

PRIME RIB AND BOURSIN

On Ciabatta Bread with Boursin Cheese Served with Pasta Salad

PORTABELLA SANDWICH

Grilled Portabella Mushroom topped with Sautéed Onions and Peppers and Pepper Jack Cheese on a Kaiser Roll

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Lunch Entrée Selections

*All Lunch Entrées include a choice of Soup Du Jour or Garden Salad,
Chef Selected Vegetables, Potato or Rice with Rolls and Butter,
Chef's Dessert of the Day, Coffee or Iced Tea.*

\$19.95 per person

Choose From the Following:

CHICKEN MARSALA

SESAME CHICKEN WITH HONEY GARLIC SAUCE

MAHI-MAHI WITH PAPAYA MANGO SAUCE

SALMON WITH LEMON DILL SAUCE

CHICKEN ROMANO

BEEF DIANE

MONGOLIAN SHRIMP

COCONUT SHRIMP

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Luncheon Buffets

Lunch Buffets are available from 11:00 a.m. - 4:00 p.m.

Buffets require a minimum of 25 attendees.

DELI BUFFET

Soup Du Jour
Potato Salad
Tossed Green Leaf Salad
Sliced Turkey Breast, Salami, Ham, Roast Beef
Sliced Cheeses
Basket of Freshly Baked Breads
Mini Desserts
Freshly Brewed Coffee, Decaf and Iced Tea

\$24.95 per person

DIAMONDHEAD DELI BUFFET

Soup Du Jour
Sliced Flank Steak and Chicken Breast
Sliced Smoked Turkey Breast
Mediterranean Seafood Pasta Salad
Assorted Gourmet Cheeses
Basket of Freshly Baked Breads
Tapanade and Hummus
Pitas and Assorted Breads
Assorted Mini Pastries
Freshly Brewed Coffee, Decaf and Iced Tea

\$27.95 per person

SOUTH OF THE BORDER BUFFET

Nacho Bar featuring Ground Sirloin
Shredded Lettuce, Tomatoes, Onion,
Shredded Cheddar, Salsa, Guacamole
and Sour Cream, Soft Flour and
Crispy Corn Tortilla Shells
Mexican Rice and Refried Beans
Chicken Fajitas
Flan with Fresh Berries
Freshly Brewed Coffee, Decaf and Iced Tea

\$25.95 per person

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Luncheon Buffets cont...

*Lunch Buffets are available from 11:00 a.m. - 4:00 p.m.
Buffets require a minimum of 25 attendees.*

A TASTE OF TUSCANY

Minestrone Soup
Caesar Salad
Salad Caprese
Vegetarian Lasagna
Chicken Picatta over Pasta
Garlic Bread
Tiramisu and Cannolis
Freshly Brewed Coffee, Decaf and Iced Tea

\$26.95 per person

DIAMONDHEAD PICNIC

Four Bean Salad
Southern Slaw
Grilled Hamburgers, Chicken Breasts and All-Beef Hot Dogs
Assorted Buns
Corn on the Cob
Texas-Style Baked Beans
Potato Chips
Sliced Watermelon and Fruit Cobbler
Iced Tea and Lemonade

A \$60 Chef's Fee will apply if event is held outside.

\$24.95 per person

NEW ORLEANS MARDI GRAS

Fresh Gumbo
Tossed Green Salad
Crawfish and Pasta Salad
Chicken Andouille Jambalaya
Blackened Grouper with Creole Mustard Cream Sauce
Steamed Vegetables
Jasmine Rice
Warm Bread Pudding with Cinnamon Brandy Cream Sauce
Freshly Brewed Coffee, Decaf and Iced Tea

\$27.95 per person



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A la Carte Dinner Selections

Please choose one selection from each category.

*All Dinners feature Chef's Selection of Vegetable, Potato or Rice,
Dinner Breads and Butter, Freshly Brewed Coffee, Decaf and Iced Tea*

SALAD

Traditional-Style Caesar Salad
Baby Field Greens with House Vinaigrette

ENTRÉE

Roasted Prime Rib au Jus (prepared medium rare)	\$40.95 per person
Grilled Tenderloin of Beef with Mushroom Sauce	\$44.95 per person
Mahi-Mahi with Papaya Mango Sauce	\$36.95 per person
Boneless Breast of Chicken in Marsala Wine Sauce	\$36.95 per person
Salmon Picatta	\$36.95 per person
Chicken Mornay	\$36.95 per person

DESSERT

Key Lime Pie with Raspberry Coulis
New York-Style Cheesecake with Strawberry Sauce
Double Chocolate Cake

A la Carte Dinner Selections

Please choose one selection from each category.

*All Dinners feature Chef's Selection of Vegetable, Potato or Rice,
Dinner Breads and Butter, Freshly Brewed Coffee, Decaf and Iced Tea*

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SOUPS AND APPETIZERS

Florida Seafood Chowder
Traditional Lobster Bisque with Cognac
Crab Cake with Avocado Wasabi Mayonnaise
Fresh Mozzarella Bruschetta
Shrimp Cocktail

SALAD

Traditional-Style Caesar Salad
Baby Field Greens with House Vinaigrette
Baby Lettuce with Candied Pecans, Blue Cheese Crumbles and Raspberry Vinaigrette

ENTRÉE

Grilled Grouper with Two Stuffed Shrimp en Croute	\$52.95 per person
Tenderloin of Beef with Two Stuffed Shrimp en Croute	\$59.95 per person
Roasted Prime Rib au Jus (prepared medium rare)	\$55.95 per person
Grilled Tenderloin of Beef with Mushroom Sauce (prepared medium rare)	\$59.95 per person
Broiled Lobster Tail	\$59.95 per person
Grouper Oscar	\$46.95 per person
Mahi-Mahi with Papaya Mango Sauce	\$42.95 per person
Boneless Breast of Chicken in Marsala Wine Sauce	\$41.95 per person
Baked Stuffed Shrimp en Croute	\$45.95 per person

DESSERT

Tiramisu
Key Lime Pie with Raspberry Coulis
Caramel Fudge Pecan Cake
New York-Style Cheesecake with Strawberry Sauce
Wildberry Tart

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Themed Dinner Buffets

Themed Dinner Buffets require a minimum of 50 attendees.

*All Dinners feature Dinner Breads and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea.*

CAPE CODDER

Mixed Green Salad
Sliced Fresh Fruit Display
New England Clam Chowder
Steamed Clams
Baked Filet of Fish with White Clam Sauce
Herb Marinated Chicken seared with Onion Mornay Sauce
Carved Top Round of Beef
Boston Baked Beans
Corn on the Cob
Cheesecake and Caramel Fudge Pecan Cake

A \$60 Attendant fee will apply.

Add One Whole Maine Lobster per person at Market Price.

\$49.95 per person

SOUTHERN BARBEQUE

Mixed Green Salad
Coleslaw with Pineapple and Mandarin Oranges
Honey Fried Chicken
BBQ Ribs Dry Rubbed with Garlic and Fresh Herbs
Fried Catfish with Hushpuppies
Roasted Potato and Corn on the Cob
Assorted Breads
Peach Cobbler and Key Lime Pie

\$44.95 per person

NIGHT IN VENICE

Traditional Caesar Salad
Antipasta Display
Steamed Mussels in Garlic and White Wine
Chicken Marsala
Stuffed Shells
Grouper Piccata
Steamed Fresh Vegetables
Garlic Bread
Tiramisu and Cheesecake

\$47.95 per person

Themed Dinner Buffets cont..

Themed Dinner Buffets require a minimum of 50 attendees.

*All Dinners feature Dinner Breads and Butter,
Freshly Brewed Coffee, Decaf and Iced Tea.*

CARIBBEAN BUFFET

Steamed Vegetables
Red Beans & Rice
Tossed Green Salad
Estero Island Chowder
Jerk Chicken (bone in)
Grilled Mahi-Mahi with Papaya Mango Sauce
Jerked Pork Loin with Onion Curry Sauce
Key Lime Pie and Cherry Cobbler

\$43.95 per person

MARDI GRAS

Ratatouille
Dirty Rice
Corn Okra and Tomato Salad
Chicken and Andouille Gumbo
Bayou Chicken with Leeks and Wild Mushroom Cream Sauce
Blackened Filet of Fish Topped – Crawfish Etouffee
Top Round
Bread Pudding with Whiskey Sauce and Caramel Fudge Pecan Cake

A \$60 Attendant fee will apply.

\$53.95 per person

STEAK-OUT BUFFET

Sliced Fresh Fruit Display
Caesar Salad
Baked Potato with Toppings
Fresh Steamed Vegetables
Peel and Eat Shrimp
Chicken Marsala
Grilled New York Strip Steak
Fresh Catch of the Day
Apple Cobbler and Key Lime Pie

A \$60 Attendant fee will apply.

Add One Whole Maine Lobster per person at Market Price.

\$56.95 per person

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Specialty Cocktail Reception Stations

*Perfect for the "All Hors d'Oeuvres" Reception
prepared by Uniformed Chef.*

*A \$60 Chef's Fee will apply to each Station, per hour.
One Chef for every 50 people.*

PASTA STATION

Penne and Fettuccine Pasta with Marinara and Alfredo Sauces sautéed with Olives, Mushrooms, Onions, Peppers, Tomato, Parmesan Cheese, Fresh Garlic and Herbs

\$12.95 per person

Add \$6.00 per person for Shrimp.

Add \$4.00 per person for Chicken.

ORIENTAL STIR-FRY STATION

Chinese Noodles stir-fried with Peanut Sauce, Bok Choy, Snow Peas, Water Chestnuts, Onions, Mushrooms and Carrots

\$12.95 per person

Add \$6.00 per person for Shrimp.

Add \$4.00 per person for Chicken.

*The above stations are sold per person, per hour to be served
as part of Cocktail Hour. They are not a meal.*

CHEF'S CARVING BOARD

Additional Stations to Buffets or Reception.

A \$60 Chef's Fee will apply to each Station, per hour.

Smoked Honey Cured Ham with Melon Salsa (Serves Approx. 35 Persons)	\$225.00
Roasted Pork Loin with an Apple Compote (Serves Approx. 25 Persons)	\$185.00
Tenderloin of Beef with Wild Mushroom Ragout (Serves Approx. 20 Persons)	\$250.00
Whole Farm Raised Turkey with Gravy (Serves Approx. 25 persons)	\$185.00
Top Round of Beef Served with Horseradish Sauce (Serves Approx. 50 Persons)	\$275.00

Hors d'Oeuvres

*Our chef recommends 4-6 pieces per person for a one hour reception.
For an Hors d'Oeuvres-only party, we recommend 10-12 pieces per person plus 1-2 specialty stations.*

COLD HORS D'OEUVRES

<i>Cheese and Cracker Display</i>		<i>Fruit Display</i>		<i>Crudité Display</i>	
Small (Serves 25)	\$125.00	Small (Serves 25)	\$125.00	Small (Serves 25)	\$100.00
Medium (Serves 50)	\$175.00	Medium (Serves 50)	\$175.00	Medium (Serves 50)	\$175.00
Large (Serves 100)	\$295.00	Large (Serves 100)	\$250.00	Large (Serves 100)	\$225.00
Antipasta Display					\$250.00
Tomato Basil Bruschetta					\$85.00
Chilled Steamed Fresh Shrimp (peeled and deveined)					\$225.00
Chilled Steamed Fresh Shrimp (peel and eat)					\$175.00
Sushi Display					\$275.00
Mediterranean Salad on a Stick					\$225.00
Assorted Canapés					\$150.00
Chicken Roulade					\$150.00
Tortilla Chips with Guacamole and Pico de Gallo Salsa					\$4.00 per person
Dry Snacks with Dip					\$4.00 per person

HOT HORS D'OEUVRES

Marinated Crispy Fried Buffalo Wings with Spicy Blue Cheese Dip	\$125.00
Assorted Mini Quiche	\$125.00
Frank in a Blanket	\$125.00
Chicken Chipolte Quesadilla Rolls with Salsa Picante	\$135.00
Crab Rangoon	\$150.00
Asparagus and Asiago en Croute	\$150.00
Peking Duck Rolls with Sweet and Sour Dip	\$175.00
Thai Chicken Satay	\$195.00
Italian Meatballs or Swedish Meatballs	\$ 85.00
Mini Beef Wellington	\$250.00
Chicken Empanadas	\$175.00
Thai Beef Satay	\$235.00
Thai Style Shrimp Roll	\$185.00
Coconut Fried Shrimp	\$195.00
Floridian Crab Cakes	\$195.00
Shrimp Cozy	\$200.00
Bacon Wrapped Scallops	\$235.00
Breaded Portabella with Gorgonzola Cheese	\$175.00
Battered Mushrooms with Horseradish Sauce	\$75.00
Spanakopita	\$165.00
Vegetable Springroll	\$185.00
Brie & Raspberry en Croute	\$225.00
Artichoke Stuffed with Goat Cheese	\$225.00

All prices listed above are per 50 pieces except where noted.

Prices are subject to change. All food and beverage prices are subject to a 20% service charge and 6% sales tax.

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Bar Service Selections

Premium Brands include:

Absolut, Tanqueray, Captain Morgan, Johnnie Walker Black, Crown Royal, Jose Cuervo and Jack Daniels

Call Brands include:

Smirnoff, Beefeater, Bacardi Silver, Johnnie Walker Red, Seagrams 7, Jose Cuervo and Jim Beam

Wine and Champagne Selections

We offer a large selection of wines. Please ask to see our wine list.

Champagne Toast \$26.95 per bottle (5 glasses per bottle).

Cash Bar (prices include tax)

Premium Brands	\$7.25
Call Brands	\$6.25
House Wine	\$6.50
Imported Beer	\$5.00
Domestic Beer	\$3.75
Soft Drinks	\$2.75
Cognacs and Cordials	\$7.50 and up

Hosted Bar

Premium Brands	\$7.00
Call Brands	\$6.00
House Wine	\$6.25
Imported Beer	\$4.75
Domestic Beer	\$3.50
Soft Drinks	\$2.50
Cognacs and Cordials	\$7.00 and up

Sponsored Hourly Receptions

Call Brands	\$15.00 per person for the first hour, \$12.00 for each additional hour.
Premium Brands	\$16.00 per person for the first hour, \$13.00 for each additional hour.
Beer, Wine and Soda	\$12.00 per person for the first hour, \$9.00 for each additional hour.

Keg Beer

Bud, Bud Light, Miller Lite, Coors, Coors Lite and Michelob Light	\$375.00
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Cocktail Specialties

(Price per Gallon)

Champagne Punch (served in fountain)	\$95.00
Mimosa Punch	\$115.00
Planters Punch	\$135.00
Mai Tai	\$135.00
Tropical Fruit Punch (non-alcoholic)	\$55.00

A bartender charge of \$60.00 per bartender, per hour, is applicable if the beverage revenue, exclusive of the 6% sales tax and 20% service charge, does not exceed \$250.00 per hour.

Alcohol sales at the DiamondHead Beach Resort are governed by the Florida State Division of Alcohol & Tobacco. The DiamondHead Beach Resort, being a private resort, does not permit any alcoholic beverages to be brought onto the property from any outside source. We reserve the right to decline service of alcohol for the safety of your guests. We urge you and your guests to drink responsibly.

Prices are subject to change. All food and beverage prices are subject to a 20% service charge and 6% sales tax.

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