



More Love On **LOVE STREET**



From Proposal To After Party

Celebrate love in The Heart. Plan the perfect proposal followed by a celebratory dinner complete with complimentary bubbles to raise a toast to your new beginning. Then, enjoy 10% off any wedding event back here on Love Street, the place where your journey began.



Charlie & Jack's
at Love Street

**LUCKY
SHUCK**
OYSTER BAR & TAVERN

The Beacon

Topside
AT THE BEACON

LOVESTREETJUPITER.COM



PACKAGES FOR

The Night Of Your Proposal

Banquet Event Menu

The Beacon

\$135 PER PERSON INCLUDES COMPLIMENTARY BUBBLES

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

CALAMARI FRITTI

crispy calamari, cherry peppers, arrabbiata sauce, and lemon

FRIED CHICKEN

tuscan style bites with hot chile and buttermilk dressing

BURRATA

prosciutto, peach, pistachio, and balsamic with a grilled baguette

SPICY TUNA RICE*

avocado, sriracha, and wakame

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

MID-COURSE

SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish, feta, garbanzo beans, pistachio, and lemon vinaigrette

CAESAR SALAD

baby gem, parmesan, and crouton crumble

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomatoes, arugula, and shaved parmesan

SNAPPER

pan seared, broccolini, and chimichurri

SPICY LOBSTER PASTA

lumache, calabrian chili, basil, and lemon

FILET MIGNON*

roasted mushrooms, broccolini, whipped potatoes, and bordelaise sauce

FARRO ISLAND SALMON*

sweet corn succotash and piquillo pepper butter

BRAISED SHORT RIB

eggplant, mashed potatoes, and balsamic

DESSERT

GUESTS SELECT AT EVENT

LEMON OLIVE OIL CAKE

lemon curd, mascarpone, and honey

CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate crèmeux, and berries

BEACON'S KEY LIME PIE

graham cracker, coconut meringue, guava, and passion fruit

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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DINNER

DELUXE

\$105 PER PERSON | Includes Complimentary Bubbles

APPETIZERS FOR THE TABLE *choice of three*

Shrimp Cocktail / Crispy Cauliflower / Ahi Tuna Poke Tacos*
Country Ham and Cheese Board / Brisket Loaded Cornbread

SALAD CHOICE

Bibb Lettuce / Casesar

ENTRÉE CHOICE

Creole Pecan Macadamia Nut Crusted Local Fish
lobster cognac sauce

Grilled Local Fish
wild rice pilaf, tropical salsa

Chargrilled 8oz. Skirt Steak*
piquillo pepper chimichurri, dressed greens, lucky fries

Applewood Smoked Baby Back Ribs*
honey poppyseed coleslaw & hot honey cornbread

Nawlin's BBQ Shrimp & Grits
black garlic tonkatsu, crystal spicy aioli, grilled bread

Smoked Half Chicken
creole hot honey sauce, cheese grits

SIDES FOR THE TABLE *choice of three*

Cheddar Carolina Stone Ground Grits / Shrimp Mac and Cheese
Crispy Brussels Sprouts & Bacon / Grilled Asparagus
Roasted Cauliflower / Lucky Fries

DESSERT

Chef's Selection For The Table

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PACKAGES FOR
Your Wedding Events To Follow

ENJOY 10% OFF!

RECEPTION PACKAGES

PACKAGE ONE

\$55 PER PERSON PER HOUR

Full bar including all well selections, house sparkling, white and red wines, and select beer on draft

BUFFET STYLE FOR ONE HOUR INCLUDING:

Bibb Salad	Mexican Street Corn Fritters
Honey Poppy Cole Slaw	Mini Beef Sliders*
Smoked Chicken Wings or BBQ Pork Riblets	Mini Pork Sliders
Mac & Cheese or Vegetable Fried Rice	

PACKAGE TWO

\$75 PER PERSON PER HOUR

Premium spirit selections, sommelier's selection of sparkling, white and red wines, champagne, select draft and bottled beer, house specialty cocktails

BUFFET STYLE FOR ONE HOUR INCLUDING:

Loaded Caesar Salad	Creole Green Beans or Roasted Cauliflower
N.O. BBQ Shrimp	Carolina Cheese Grits
Blacken Mahi-Mahi or Grilled Scottish Salmon	Maple Peanut Brussel Sprouts
Mac & Cheese or Vegetable Fried Rice	Cajun Chicken Breast

PACKAGE THREE

\$95 PER PERSON PER HOUR

Premium spirit selections, sommelier's selection of reserve sparkling, white and red wines, select draft and bottled beer, house specialty cocktails

BUFFET STYLE FOR ONE HOUR INCLUDING:

Chopped Salad or Wild Rice Pilaf	Blacken Mahi-Mahi or Grilled Scottish Salmon
Mac & Cheese	Cajun Chicken or Skirt Steak*
Sautéed Broccolini	Daily Greens Salad or Greek Salad
Lucky Fries	Roasted Mojo Pork Loin

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RECEPTION PACKAGES

PACKAGE FOUR

\$120 PER PERSON PER HOUR

Premium spirit selections, sommelier's selection of reserve sparkling, white and red wines, select draft and bottled beer, house specialty cocktails, themed party shot

BUFFET STYLE FOR ONE HOUR INCLUDING:

House Made Cheddar Scallion Biscuits
Loaded Caesar Salad or Chopped Salad
Mac & Cheese
Sautéed Broccolini or Brussel Sprouts

Blacken Mahi-Mahi, Grilled Scottish Salmon or
Tropical Shrimp Skewers
Cajun Chicken, Sliced NY Strip* or
Petite Filet Mignon*

ADD ONS

PRICES PER PERSON PER HOUR

Smoked Chicken Wings \$12
N.O. BBQ Shrimp \$14
Mexican Street Fritters \$8
Smoked Fish Dip \$8
Tuna Poke Tacos* \$5 PER TACO
Salmon Poke Tacos* \$5 PER TACO
Chopped Salad \$16
Deviled Eggs \$8
Lobster & Shrimp Dy-no-mite \$19
Fried Calamari \$16
Warm Kettle Chips \$10
Welcome Cocktail \$18 (served as guests arrive)
Walk & Shuck Oyster* \$300 (per hour)

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Party Packages

Tier One | \$55 PER PERSON PER HOUR

FULL BAR

including all house spirit selections, house red and white wines, and beers on draft/bottled beers and seltzers

FRIED CHICKEN

tuscan style bites with hot chile
and buttermilk dressing

SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish, feta,
garbanzo beans, pistachio, and lemon vinaigrette

BURRATA

prosciutto, peach, pistachio,
and balsamic with grilled baguette

ENHANCE WITH

SHRIMP COCKTAIL ADD \$10 PP PER HOUR
horseradish, cocktail sauce, and lemon

Tier Two | \$85 PER PERSON PER HOUR

PREMIUM BAR

including premium spirit selections and specialty cocktails, sommelier selection of red & white wines with champagne, and select draft/bottled beers and seltzers

BURGER SLIDERS*

american cheese and caramelized onion mayo

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

CRISPY FISH BITES

cornmeal crusted with lemon pepper
and roasted garlic aioli

FRIED CHICKEN

tuscan style bites with hot chile and buttermilk dressing

ENHANCE WITH

RAW BAR* ADD \$25 PP PER HOUR PER ITEM
spicy tuna rice (passed), oysters (stationed),
and shrimp cocktail (stationed)

Tier Three | \$115 PER PERSON PER HOUR

PREMIUM BAR

including premium spirit selections and specialty cocktails, sommelier selection of red & white wines with champagne, select draft/bottled beers, seltzers, and choice of signature welcome cocktail

SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish, feta,
garbanzo beans, pistachio, and lemon vinaigrette

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

MINI BEACON LOBSTER ROLL

served cold on a butter toasted
new england roll with french fries

FILET MIGNON*

served medium rare with chimichurri sauce

SPICY LOBSTER PASTA

lumache, calabrian chili, basil, and lemon

JERK FISH SLIDERS

local in-season fish, grilled pineapple purée,
and chipotle aioli

ENHANCE WITH

RAW BAR* ADD \$25 PP PER HOUR PER ITEM
spicy tuna rice (passed), oysters (stationed),
and shrimp cocktail (stationed)

Before placing your order, please inform your server if a person in your party has a food allergy.

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Add-On Options

Beverage Enhancements

WELCOME COCKTAIL | ADD \$18 PER PERSON

Served As Guests Arrive

Choose One Of The Following:

BENEATH THE PALMS

tito's handmade vodka, cucumber, and melon

LIGHTHOUSE BLUSH

hendrick's gin, aperol, grapefruit, and bubbles

PASSION ON THE ROCKS

sazerac rye, chinola passion fruit liqueur, and lemon

STRAWBERRY SUNSET

new amsterdam vodka, strawberry, basil, and lemon

SUNSHINE STATE OF MIND

jc plata blanco, blood orange, sage, and papaya

Culinary Enhancements

SHARABLE APPETIZERS

BURGER SLIDERS*

cheddar cheese and caramelized onion aioli

ADD \$18 PP PER HOUR

CHIPS AND GUACAMOLE

tajin and chili crisp

ADD \$18 PP PER HOUR

FRIED CHICKEN

tuscan style bites with hot chile and buttermilk dressing

ADD \$18 PP PER HOUR

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$10 PP PER HOUR

RAW BAR*

cold water oysters, shrimp cocktail, chef's ceviche

ADD \$25 PP PER HOUR

PASSED HORS D'OEUVRES

mini beacon lobster rolls, mini crab cakes, and spicy tuna rice,* and yakitori chicken skewers

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Topside
AT THE BEACON

Banquet Event Menu

The Beacon

\$75 PER PERSON

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

BURRATA

prosciutto, peach, pistachio,
and balsamic with a grilled baguette

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

CAESAR SALAD

baby gem, parmesan,
and crouton crumble

SHRIMP COCKTAIL

horseradish, cocktail sauce,
and lemon

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomato, arugula,
and shaved parmesan

STEAK FRITES*

served medium rare with french fries
and garlic aioli

SNAPPER

pan seared with broccolini
and chimichurri

FARRO ISLAND SALMON*

sweet corn succotash and
piquillo pepper butter

DESSERT

GUESTS SELECT AT EVENT

LEMON OLIVE OIL CAKE

lemon curd, mascarpone,
and honey

CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate crémeux,
and berries

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Banquet Event Menu

\$95 PER PERSON

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

BURRATA

prosciutto, peach, pistachio,
and balsamic with a grilled baguette

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

FRIED CHICKEN

tuscan style bites with hot chile
and buttermilk dressing

SHRIMP COCKTAIL

horseradish, cocktail sauce,
and lemon

CRISPY FISH BITES

cornmeal crusted with lemon pepper
and roasted garlic aioli

MID-COURSE

SALAD ADD \$10 PER PERSON

SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish,
feta, garbanzo beans, pistachio,
and lemon vinaigrette

CAESAR SALAD

baby gem, parmesan, and crouton crumble

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomato, arugula,
and shaved parmesan

SNAPPER

pan seared, broccolini,
and chimichurri

STEAK FRITES*

served medium rare with french fries
and garlic aioli

SPICY LOBSTER PASTA

lumache, calabrian chili, basil,
and lemon

FARRO ISLAND SALMON*

sweet corn succotash and
piquillo pepper butter

BRAISED SHORT RIB

eggplant, mashed potatoes,
and balsamic

DESSERT

GUESTS SELECT AT EVENT

LEMON OLIVE OIL CAKE

lemon curd, mascarpone, and honey

CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate crémeux,
and berries

BEACON'S KEY LIME PIE

graham cracker, coconut meringue,
guava, and passion fruit

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Banquet Event Menu

\$125 PER PERSON

SHAREABLE APPETIZERS

CHOOSE TWO PRIOR TO EVENT

CALAMARI FRITTI

crispy calamari, cherry peppers, arrabbiata sauce, and lemon

FRIED CHICKEN

tuscan style bites with hot chile and buttermilk dressing

BURRATA

prosciutto, peach, pistachio, and balsamic with a grilled baguette

SPICY TUNA RICE*

avocado, sriracha, and wakame

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

MID-COURSE

SUMMER CHOPPED SALAD

mixed greens, tomato, watermelon radish, feta, garbanzo beans, pistachio, and lemon vinaigrette

CAESAR SALAD

baby gem, parmesan, and crouton crumble

ENTRÉES

CHOOSE 3 PRIOR TO EVENT

CHICKEN MILANESE

campari tomatoes, arugula, and shaved parmesan

SNAPPER

pan seared, broccolini, and chimichurri

SPICY LOBSTER PASTA

lumache, calabrian chili, basil, and lemon

FILET MIGNON*

roasted mushrooms, broccolini, whipped potatoes, and bordelaise sauce

FARRO ISLAND SALMON*

sweet corn succotash and piquillo pepper butter

BRAISED SHORT RIB

eggplant, mashed potatoes, and balsamic

DESSERT

GUESTS SELECT AT EVENT

LEMON OLIVE OIL CAKE

lemon curd, mascarpone, and honey

CHOCOLATE BASQUE CHEESECAKE

caramel, chocolate crémeux, and berries

BEACON'S KEY LIME PIE

graham cracker, coconut meringue, guava, and passion fruit

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Add-On Options

The Beacon

BEVERAGE ENHANCEMENTS

WELCOME COCKTAIL

ADD \$18 PER PERSON

CHOOSE ONE PRIOR TO EVENT

Choice Of Any Of Our Signature Cocktails

ANNA DE ARMAS

espresso-rested corazón reposado, vanilla, and orange

COOLER '88

new amsterdam vodka, melon, and tangerine

TEA-AJUANA

jc blanco tequila, chamomile tea, banana, almond, and lime

BARREL BRAMBLE

jim beam bourbon, blackberry, and lemon

SMOKE & STALK

jc blanco tequila, mezcal, celery, lime, and cilantro

CHAMPAGNE TOAST

ADD \$18 PER PERSON

Served At Time of Host's Preference

upon arrival, before speeches, alongside dessert, etc.

CULINARY ENHANCEMENTS

RAW HORS D'OEUVRES*

oysters, spicy tuna rice, ceviche

ADD \$25 PER PERSON PER ITEM

WALK & SHUCK OYSTER*

\$300 FOR ONE HOUR

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$10 PER PERSON

COLD WATER LOBSTER TAIL

MP

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