

Party Packages

Tier One | \$50 PER PERSON PER HOUR

FULL BAR

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

FRIED CHICKEN

tuscan style bites with hot chile
and buttermilk dressing

COASTAL CHOPPED SALAD

baby gem iceberg salami provolone
and italian vinaigrette

CHIPS AND DIP

guacamole and smoked fish dip
served with tortilla chips

ENHANCE WITH SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$10 PER PERSON PER HOUR

Tier Two | \$75 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

CHEF'S CEVICHE

local fish ceviche served with tortilla chips

CIOPPINO CAPELLINI

mussels clams shrimp and
calamari in a saffron crab brodo

FRIED CHICKEN

tuscan style bites with hot chile and buttermilk dressing

ENHANCE WITH RAW BAR*

spicy tuna rice (passed), oysters (stationed),
clams (stationed), shrimp cocktail (stationed)

ADD \$30 PER PERSON PER HOUR

Tier Three | \$100 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

CAESAR SALAD

baby gem, parmesan, and crouton crumble

CALAMARI FRITTI

crispy calamari, cherry peppers,
arrabbiata sauce, and lemon

BEACON LOBSTER ROLL

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

FILET MIGNON*

served medium rare with chimichurri sauce

CIOPPINO CAPELLINI

mussels clams shrimp and
calamari in a saffron crab brodo

SIDE DISHES

whipped potato, charred broccolini,
wilted spinach and beans, dinner rolls

ENHANCE WITH RAW BAR*

spicy tuna rice (passed), oysters (stationed),
clams (stationed), shrimp cocktail (stationed)

ADD \$30 PER PERSON PER HOUR

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

*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Add-On Options

Beverage Enhancements

WELCOME COCKTAIL | ADD \$18 PER PERSON

Served As Guests Arrive

Choose One Of The Following:

SUNSHINE STATE OF MIND

jc traditional plata tequila,
blood orange, and sage

RICKY

jc traditional plata tequila, 400 conejos mezcal,
celery, lime, and cilantro

PINK LADY

komos rosa tequila, doladira rhubarb & lemon

SUNSET COBBLER

new amsterdam vodka, lime,
pineapple, raspberry, and bitters

APPLE BOTTOM

macallan 12, pressed apple, and honey

OLD IS NEW

sazerac rye, cherry, and cinnamon

EVENING STAR

tito's handmade vodka, lillet, olive oil,
and fresh cracked pepper

FIG-ET ABOUT IT

tito's handmade vodka, vanilla, and fig

SPANISH STEPS

hendrick's gin, strawberry, and lemon

AMALFI COAST

new amsterdam vodka, prosecco,
raspberry, and elderflower

PINA VERDE

jc traditional plata tequila,
green chartreuse, coconut

Culinary Enhancements

SHARABLE APPETIZERS

BURGER SLIDERS*

american cheese and caramelized onion mayo

ADD \$18 PER PERSON PER HOUR

CHIPS AND DIP

guacamole and smoked fish dip
served with tortilla chips

ADD \$18 PER PERSON PER HOUR

FRIED CHICKEN

tuscan style bites with hot chile
and buttermilk dressing

ADD \$18 PER PERSON PER HOUR

SHRIMP COCKTAIL

horseradish, cocktail sauce, and lemon

ADD \$10 PER PERSON PER HOUR

RAW BAR*

cold water oysters, shrimp cocktail, chef's ceviche

ADD \$30 PER PERSON PER HOUR

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Topside
AT THE BEACON