

# 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.

\*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

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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

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#### 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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