



**PRIVATE EVENT
MENUS**



EVENT CAPACITIES

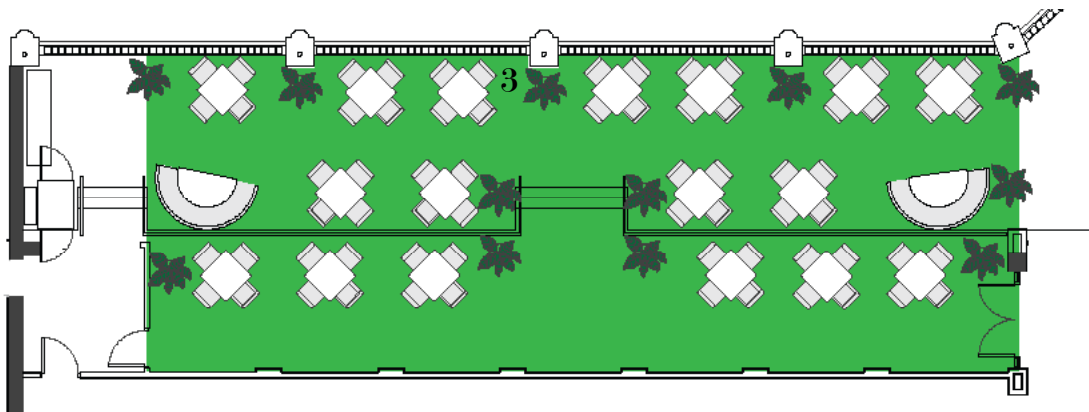
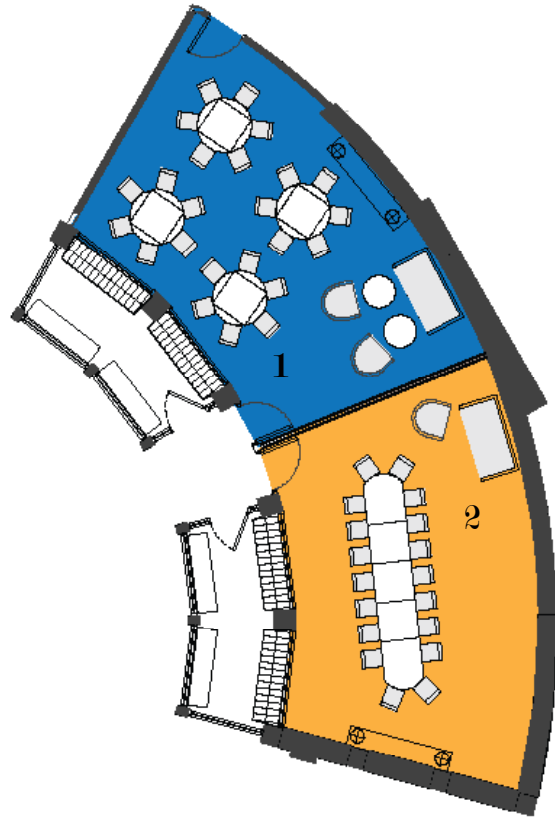
We are able to customize many different environments to suit your needs. From a small business dinner of 20 to a cocktail reception for 150+ guests overlooking the Blue Monster, we can assist in making your event a unique and enjoyable experience that leaves your guests raving about the food, service and ambiance.

PRIVATE DINING ROOMS (1 & 2)

Our Private Dining Rooms feature flatscreen TVs which can be connected to a laptop for presentations or a slideshow. Connect your iPhone to our surround sound system and play your favorite tunes.

THE VERANDA (3)

The Veranda offers a stunning view of the Blue Monster's 18th hole. Experience the beauty of the course while enjoying an informal business dinner or cocktail function on the semi-private Veranda.



BOOKING REQUIREMENTS

To confirm any event a contract must be written and a 50% non- refundable deposit is required.

Sales Tax (9%), Mandatory Gratuity (18%), and 5% Administrative Fee will be added to the food & beverage total for each event.

The final balance is due the day of your scheduled event.

ADMINISTRATIVE FEE

All event charges are subject to a 5% administrative fee which is based on the total cost of the event including food and beverage and any associated Food and Beverage minimum.

The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event and serves to offset ancillary expenses associated with the planning, executing and administration of this event.

All Buy Out charges are subject to a 20% administrative fee.

Our Buy Out service employees are paid a competitive wage in excess of the applicable minimum wage.

Please Contact Jorge Gutierrez

(305) 582-8555

jorgeg@bltprime.com

**RECEPTION
MENUS**



PASSED HORS D'OEUVRES

choice of 4 (2 from each column) ~ \$18 per person for 30 minutes

choice of 6 (3 from each column) ~ \$22 per person for 30 minutes

COLUMN A

TUNA TARTARE
soy wasabi, crispy shallots

LAMB TENDERLOIN
tomato chutney, endive

NEW YORK STRIP STEAK
maytag caramelized onion, orostini

MINI CRAB CAKE
tartar sauce

STUFFED MUSHROOM CAPS
sage, parmesan

SMOKED SALMON
wasabi cream, lemon

MINI LOBSTER SLIDER
tarragon, brioche

COLUMN B

SHRIMP ARANCINI
pesto mayonnaise

HANGER STEAK
jalapeño mash, country toast

CURRIED CHICKEN
yogurt lime curry sauce

MARINATED TOMATO & MOZZARELLA
pesto mayonnaise

MINI GRILLED CHEESE
truffle oil, bacon

CHEESE GOUGÈRES
gruyere cheese

FOIE GRAS MOUSSE CROSTINI
apricot, almond

STATIONARY PLATTERS

prices based on 30 minutes

SHRIMP COCKTAIL
\$90 ~ 15 pieces
\$180 ~ 30 pieces

SELECTION OF OYSTERS
\$72 ~ 18 pieces
\$120 ~ 30 pieces

CHARCUTERIE
assorted cure meats
\$240 per platter ~ serves 20

CHEESE PLATTER
artisanal cheese selections
\$300 per platter ~ serves 20

COCKTAIL RECEPTION PACKAGES

CHOICE

CHOICE OF 6 PASSED HORS D'OEUVRES

choose 3 from column A & 3 from column B

2 passed dessert last 1/2 hour

RED & WHITE WINES

selected by the sommelier

DOMESTIC BEERS

SODAS, JUICES, COFFEES, AND TEAS

\$105 PER PERSON FOR 2 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 2 passed dessert last 1/2 hour

\$125 PER PERSON FOR 3 HOURS

passed hors d'oeuvres for 3 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

PRIME

CHOICE OF 6 PASSED HORS D'OEUVRES

choose 3 from column A & 3 from column B

2 passed dessert last 1/2 hour

PREMIUM OPEN BAR

serving mixed drinks, and red & white wines selected by the sommelier

DOMESTIC BEERS

SODAS, JUICES, COFFEES, AND TEAS

\$125 PER PERSON FOR 2 HOURS

passed hors d'oeuvres for 2 hours ~ drinks included for 2 hours ~ 3 passed dessert last 1/2 hour

\$150 PER PERSON FOR 3 HOURS

passed hors d'oeuvres for 3 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour



dinner options

dinner option #1

3 course sit-down / \$90.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
parmesan croutons

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry

main courses

DELMONICO
green peppercorn sauce

GRILLED BRANZINO
tahini, cucumber & radish, za'atar

ROASTED CHICKEN
dates, preserved lemon

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

desserts

GUAVA CHEESECAKE
berry compote

BERRIES & CREAM

CHOCOLATE LAYER CAKE
whipped cream



dinner option #2

3 course sit-down / \$110.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
parmesan croutons

TUNA TARTARE
avocado, soy-lime dressing

ROASTED BEETS
endive, haricot vert, mache,
gorgonzola, candied walnuts

main courses

NY STRIP STEAK
green peppercorn sauce

FILET MIGNON
bearnaise sauce

GRILLED BRANZINO
tahini, cucumber & radish, za'atar

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MASHED POTATOES ~ WILD MUSHROOMS ~ GRILLED ASPARAGUS

desserts

GUAVA CHEESECAKE
berry compote

BERRIES & CREAM

CHOCOLATE LAYER CAKE
whipped cream



dinner option #3

3 course sit-down / \$130.00 Per Person
all menu items are served for the table to share

appetizers & salads

TUNA TARTARE
avocado, soy-lime dressing

CRAB CAKE
fennel, beets, jalapeno, whipped herb mayo

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

main courses

NY STRIP STEAK
green peppercorn sauce

ROASTED CHICKEN
dates, preserved lemon

GRILLED BRANZINO
tahini, cucumber & radish, za'atar

RACK OF LAMB
pine nut crust

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GRILLED ASPARAGUS ~ WILD MUSHROOMS

CREAMY SPINACH ~ MASHED POTATOES

desserts

CHOCOLATE LAYER CAKE
whipped cream

BERRIES & CREAM

GUAVA CHEESECAKE
berry compote



dinner option #4

3 course sit-down / \$150.00 Per Person
all menu items are served for the table to share

appetizers & salads

SHRIMP COCKTAIL
cocktail sauce

CAESAR
parmesan croutons

CRAB CAKE
fennel, beets, jalapeno, whipped herb mayo

GRILLED DOUBLE CUT SMOKED BACON
parsley, garlic, sherry

main courses

FILET MIGNON
bearnaise sauce

NY STRIP STEAK
green peppercorn sauce

ROASTED CHICKEN
dates, preserved lemon

GRILLED BRANZINO
tahini, cucumber & radish, za'atar

RACK OF LAMB
pine nut crust

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GRILLED ASPARAGUS ~ CREAMY SPINACH

ROASTED BRUSSELS SPROUTS ~ WILD MUSHROOMS

desserts

CHOCOLATE LAYER CAKE
whipped cream

BERRIES & CREAM

GUAVA CHEESECAKE
berry compote

