



**PRIVATE EVENT  
MENUS**



# EVENT CAPACITIES

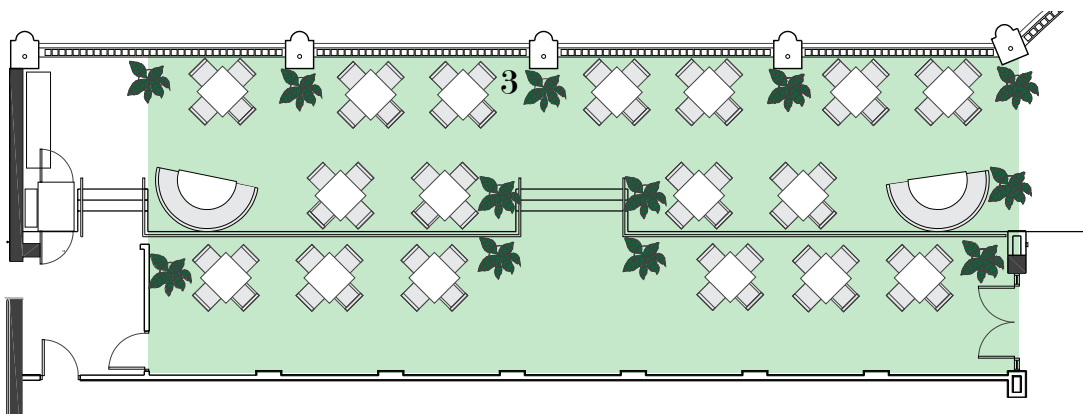
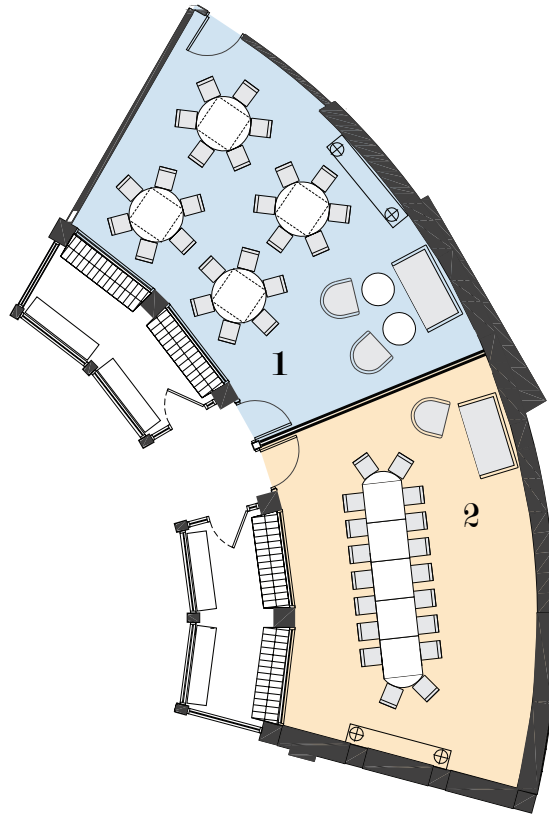
We are able to customize many different environments to suit your needs. From a small business dinner of 20 to a cocktail reception for 150+ guests overlooking the Blue Monster, we can assist in making your event a unique and enjoyable experience that leaves your guests raving about the food, service 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%), Optional Gratuity (15%, 17%, 20% or other), 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) 591-6606**

**[jorgeg@bltprime.com](mailto: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

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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

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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

CHEF'S SELECTION  
(all of the above items)  
\$45 per person



### SEAFOOD PLATTER

oysters, clams, mussels, taylor bay scallops, shrimp cocktail, crab cocktail  
(serves approximately 8-10 people)

\$180

## COCKTAIL RECEPTION PACKAGES

### CHOICE

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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 2 hours ~ drinks included for 3 hours ~ choice of 3 passed dessert for last 1/2 hour

### PRIME

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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

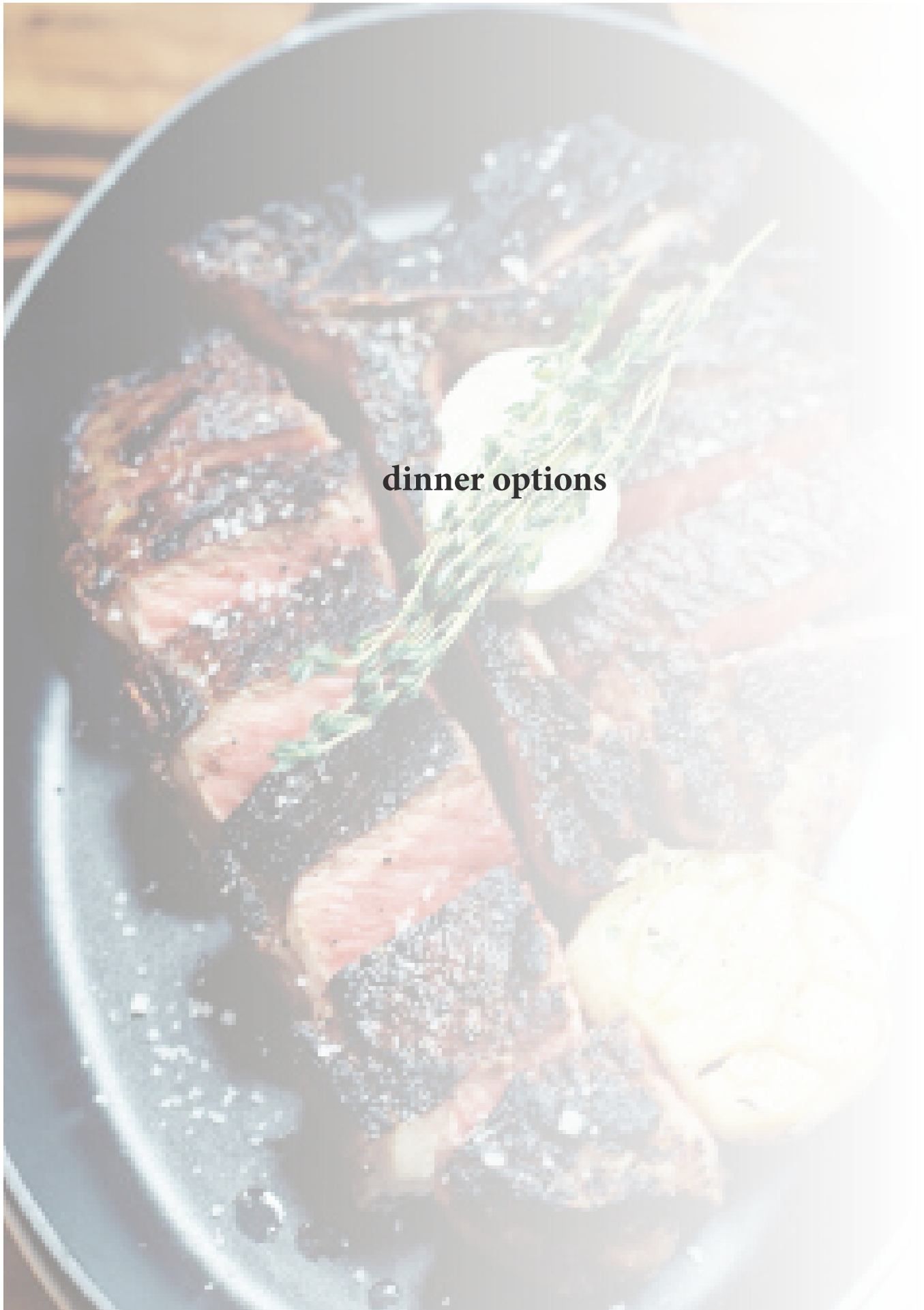
SODAS, JUICES, COFFEES, AND TEAS

**\$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 2 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 / \$80.00 Per Person  
all menu items are served for the table to share

## appetizers & salads

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CAESAR  
parmesan croutons

CHOPPED VEGETABLE SALAD  
feta, oregano-mustard vinaigrette

GRILLED DOUBLE CUT SMOKED BACON  
parsley, garlic, sherry

## main courses

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FILET MIGNON  
green peppercorn sauce

GRILLED BRANZINO  
grilled lettuces, citrus gastrique

ROASTED CHICKEN  
dates, preserved lemon

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FRENCH FRIES ~ GRILLED ASPARAGUS ~ CREAMY SPINACH

## desserts

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PROFITEROLE  
vanilla ice cream

BERRIES & CREAM

CHOCOLATE LAYER CAKE  
whipped cream





## dinner option #2

3 course sit-down / \$100.00 Per Person  
all menu items are served for the table to share

### appetizers & salads

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CAESAR  
parmesan croutons

TUNA TARTARE  
avocado, soy-lime dressing

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

### main courses

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NY STRIP STEAK  
green peppercorn sauce

FILET MIGNON  
bearnaise sauce

GRILLED BRANZINO  
grilled lettuces, citrus gastrique

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MASHED POTATOES ~ WILD MUSHROOMS ~ GRILLED ASPARAGUS

### desserts

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PROFITEROLE  
vanilla ice cream

BERRIES & CREAM

CHOCOLATE LAYER CAKE  
whipped cream



## dinner option #3

3 course sit-down / \$125.00 Per Person  
all menu items are served for the table to share

### appetizers & salads

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#### TUNA TARTARE

avocado, soy-lime dressing

#### CRAB CAKE

fennel, beets, jalapeno, whipped herb mayo

#### CHOPPED VEGETABLE SALAD

feta, oregano-mustard vinaigrette

### main courses

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#### NY STRIP STEAK

green peppercorn sauce

#### ROASTED CHICKEN

dates, preserved lemon

#### GRILLED BRANZINO

grilled lettuces, citrus gastrique

#### RACK OF LAMB

pine nut crust

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GRILLED ASPARAGUS ~ WILD MUSHROOMS

CREAMY SPINACH ~ MASHED POTATOES

### desserts

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#### 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

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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

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FILET MIGNON  
bearnaise sauce

NY STRIP STEAK  
green peppercorn sauce

ROASTED CHICKEN  
dates, preserved lemon

GRILLED BRANZINO  
grilled lettuces, citrus gastrique

RACK OF LAMB  
pine nut crust

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GRILLED ASPARAGUS ~ CREAMY SPINACH

ROASTED BRUSSELS SPROUTS ~ WILD MUSHROOMS

## desserts

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CHOCOLATE LAYER CAKE  
whipped cream

BERRIES & CREAM

GUAVA CHEESECAKE  
berry compote

