

Beauty
& the feast
BAR | KITCHEN

GROUP MENUS

Group Events Contacts:

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The Feast: Main Dining Room



The Scene:
Outdoor Patio Seating
& Semi Private Room





FEAST BRUNCH MENU

STARTERS - Round 1

Served "Feast Style" upon arrival for the table

Assorted Seasonal Fruits
Jalapeno Corn Bread with Honey Butter

Breakfast Entrees

Host To Select 2

Bananas Foster French Toast
Red Velvet Pancakes
Short Rib Benedict
Chicken & Waffles

Lunch Entrees

Host To Select 2

Chicken Sliders
Bison Sliders
Harvest Green Salad with Chopped Chicken
Shrimp & Grits

SIDES

Dessert Platter
Sunrise Potatoes
Hickory Smoked Bacon

\$29.95 Per Guest



FEAST LUNCH MENU 1

STARTERS - ROUND 1

Served "Feast Style" upon arrival for the table

Edamame

Soy / Garlic / Ginger

ENTRÉE

Guest to select one

Grilled Chicken Salad

Herb-Marinated Chicken Breast / Mango Vinaigrette / Field Greens
Topped With Caramelized Bermuda Onions / Crumbed Boursin Cheese

Big Burger

10-Ounce / Char-Grilled Beef

Choice of Swiss, Provolone, Cheddar or American Cheese

Hand Pulled Mozz Pizza

Fresh Tomatoes / House Mozzarella

SWEET ENDINGS

Dessert Platter

Assortment of House Made Cookies & Brownies

\$25 Per Guest



FEAST LUNCH MENU 2

STARTERS - ROUND 1

Served "Feast Style" upon arrival for the table

Mini Old School Meatballs

Tomato Gravy / Ricotta

Spring Rolls

Jerked Pork / Pineapple Chutney

ENTRÉE

Host to select three

Guest to select one

Grilled Chicken Salad

Herb-Marinated Chicken Breast / Mango Vinaigrette / Field Greens
Topped With Caramelized Bermuda Onions / Crumbed Boursin Cheese

Big Burger

10-Ounce / Char-Grilled Beef

Choice of Swiss, Provolone, Cheddar or American Cheese

Hand Pulled Mozz Pizza

Fresh Tomatoes / House Mozzarella

Meatball Pizza

Old School Meatball / Tomato Gravy / Ricotta

Farm House Pasta

Spinach / Mushrooms / Sundried Tomato / Pine Nut
Wheat Penne / Goat Cheese Cream Sauce

Turkey Avocado Club

Oven Roasted Turkey Breast / Smoked Bacon / Lettuce
Beefsteak Tomato / Pepper Chive Mayo / Whole Grain Bun

SWEET ENDINGS

Dessert Platter

Assortment of House Made Cookies & Brownies

\$30 Per Guest



FEAST DINNER MENU 1

STARTERS - ROUND 1

Host to select two

Edamame

Caprese Skewers

Mini Old School Meatballs

Spring Rolls

Hand-Pulled Mozz Pizza

Caesar Wedge

MID COURSE - ROUND 2

Host to select two

Farm House Pasta

Pulled Pork Sliders

Bison Sliders

Chicken Sliders

Linguine & Clams

Chicken & Sausage Paella

Host to select two

Cream of Corn

Brussels

Quinoa

Mashed Potatoes

Sauteed Mushrooms

SWEET ENDINGS - ROUND 3

Dessert Platter

Assortment of House Made Cookies & Brownies

\$39 Per Guest



FEAST DINNER MENU 2

STARTERS - ROUND 1

Host to select two

Edamame

Eggplant Stack Sticks

Mini Old School Meatballs

Spring Rolls

Caesar Wedge

Mussels in White or Red

Clam Pizza

MID COURSE - ROUND 2

Host to select two

Farm House Pasta

Cedar Plank Wild Salmon

Hanger Steak

Linguine & Clams

Crispy Chicken Sliders

Chicken & Sausage Paella

Host to select two

Cream of Corn

Quinoa

Brussels

Roasted Sun Chokes

Sautéed Mushrooms

SWEET ENDINGS - ROUND 3

Dessert Platter

Assortment of House Made Cookies & Brownies

\$49 Per Guest



FEAST DINNER MENU 3

UPON ARRIVAL - ROUND 1

Host to select two

Edamame

Eggplant Stack Sticks

Mini Old School Meatballs

Fish Dip

STARTERS - ROUND 2

Host to select three

Spring Rolls

Harvest Salad

Beet & Arugula Salad

Mussels in White or Red

Short Rib Quesadilla

Chicken Sliders

Key West Pepper Shrimp

MID COURSE - ROUND 3

Host to select three

Farm House Pasta

Cedar Plank Wild Salmon

Hanger Steak

Linguine & Clams

Herb Crusted Chicken

Seafood Paella

Slow Roasted Pig

Host to select two

Cream of Corn

Brussels

Quinoa

Roasted Sun Chokes

Sautéed Mushrooms

SWEET ENDINGS - ROUND 4

Dessert Platter

Assortment of House Made Desserts

\$59 Per Guest



FEAST DINNER MENU 4

UPON ARRIVAL - ROUND 1

Host to select two

Oysters
Shrimp Cocktail
Smoked Fish Dip
Oven Roasted Sun Chokes
Cutting Board
Edamame

STARTERS - ROUND 2

Host to select three

Eggplant Stack
Beet & Arugula Salad
Fin & Claw Angel Hair Pasta
Lamb Chops
Clam Pizza

MID COURSE - ROUND 3

Host to select three

Seafood Paella
Lobster Franchise
Braised Short Rib
Sliced Hanger Steak
Pan Sautéed Grouper
Slow Roasted Pig Served Tableside

Host to select two

Cream of Corn
Quinoa
Brussels
Sautéed Mushrooms
Mac & Cheese

SWEET ENDINGS - ROUND 4

Dessert Platter

Assortment of House Made Desserts

\$79 Per Guest



BAR PACKAGES

The following "Open Bar" options are available for parties of 12 guests or more.
For parties under 12 guests, we recommend "on consumption" beverages.

BEER AND WINE OPEN BAR

Domestic Beer
Imported Beer
House Red & White Wines
House Champagne
Soft Drinks & Bottled Water

\$22.00 per Person for One Hour
\$27.00 per Person for Two Hours
\$32.00 per Person for Three Hours
\$37.00 per Person for Four Hours

Does not include shots

STANDARD OPEN BAR

Domestic and Imported Beer
House Wines and Champagne
Standard Spirits

\$27.00 per Person for One Hour
\$32.00 per Person for Two Hours
\$37.00 per Person for Three Hours
\$42.00 per Person for Four Hours

Does not include shots



CALL OPEN BAR

Domestic, Imports
House Wine and Champagne
Call Spirits

\$37.00 per Person for One Hour
\$42.00 per Person for Two Hours
\$47.00 per Person for Three Hours
\$52.00 per Person for Four Hours

Does not include shots

PREMIUM OPEN BAR

Domestic, Imports,
House Wines and Champagne
Premium Spirits

\$42.00 per Person for One Hour
\$49.00 per Person for Two Hours
\$56.00 per Person for Three Hours
\$65.00 per Person for Four Hours

Does not include shots

THE SCOOP

Can Menus Be Customized?

YES! These menus feature some of our signature dishes, however we're able to customize any part of the dining experience. Additional fees may apply. Please ask about our "Cocktail Party Menus."

How Many Guests Are These Menus For?

Our group FEAST menus were designed for a minimum of 12 guests to more than 150.

I Hear Parking Is Free. Is that True?

All guests dining at Beauty & The Feast are offered COMPLIMENTARY VALIDATED parking at the Atlantic Hotel & Spa valet. The valet is located at the main entrance to the hotel 1/2 a block west of Ala on Terra Mar. Metered self-parking is also available in the community surrounding the restaurant.

How Does The Feast Work?

Dining at Beauty & The Feast is an EXPERIENCE. The moment you walk-in allow yourself to be taken on a multisensory journey. The Feast lasts roughly 2-2.5 hours and includes a number of dishes coming out in rounds for all to enjoy.

Can I Bring My Own Cake?

There is a cake cutting & plating fee for any outside desserts at \$3 per person.

Is There a Corkage Fee For Wine?

We do allow outside bottles of wine NOT featured on our wine list. There is a corkage fee of \$25 per bottle. We also offer a "Captain's List" of fine bottles of wine for the aficionado in all of us.

Can I Decorate For The Celebration?

YES! We take celebrations seriously, and welcome table decorations. Balloons and flowers are a great way to add a special touch. Please NO confetti!

How Much Tax & Service Is Associated?

State Sales Tax (6%) and Service Fees Are (22%).

Do You Have A Private Room?

The Restaurant features two semi private seating areas. Seated Dinner Accommodations: Up to 18 Guests / Cocktail Party: Up to 20 Guests. We also have additional private areas within The Atlantic Hotel & Spa.