



## *Special Events*

We are able to customize a menu to fit your theme or event type – from a 50th wedding anniversary to a mitzvah to an auction fundraiser. Below are menu ideas but please contact us to design something perfectly suited to your needs. Please see our wedding menus for formal events.

### **3 COURSE PLATED DINNER**

\$55.95 per person plus facility fee

#### **Gourmet Grill Dinner**

Classic Caesar Salad, Marinated Flank Steak with Sautéed Mushrooms,  
Seasonal Vegetables, Garlic Mashed Potatoes, Assorted Rolls, Dessert

#### **By the Bay**

Baby Greens served with Vinaigrette, Fresh Fish served with Lemon Dill Sauce,  
Seasonal Vegetables, Saffron Rice Medley, Assorted Rolls, Dessert

#### **Mediterranean Melee**

Baby Greens served with Gorgonzola Vinaigrette,  
Herbed and Grilled Chicken Breast  
Seasonal Vegetables, Rice, Assorted Rolls, Dessert

#### **Vegetarian Delight**

Spinach Salad served with Balsamic Vinaigrette, Cheese Ravioli with Creamy Pesto Sauce,  
Seasonal Vegetables, Assorted Rolls, Dessert

#### **Beverages On Consumption - Hosted**

House Wine – \$11.00 • Assorted House Beer – \$8.00

Minimum purchase guarantee may be required.

We also offer a No Host option or an all-inclusive beverage package that include unlimited beer, wine and sodas.

---

**FACILITY FEE: \$5,500**

Discounts offered for certain dates and types of events. Ask coordinator for details.

---

### **ADDITIONAL OPTIONS:**

Swimming Pool (includes lifeguard) - \$400

Beer and Wine - ask our Event Coordinator for details

Ropes Course - ask our Event Coordinator for details

All rates are per person and subject to service fee and sales tax.

Rates and specific items may be subject to change.

Guests must be at least 21 years of age to consume alcoholic beverages.

*All food and beverage rates are per person and subject to a 20% service fee and applicable taxes.  
Rates and specific items may be subject to change. You must be at least 21 years of age to consume alcoholic beverages.*