

2016 Banquet Menu*

Taco Bar

Hard & Soft Taco Shells
Tortilla Chips
Seasoned Ground Beef
Shredded Cheese, Lettuce, Tomatoes,
Jalapenos, & Green Onions
Nacho Cheese & Salsa
Refried or Black Beans
Spanish Rice
Chef's Choice Dessert
Assorted Sodas & Bottled Water

\$22 per person

Add Chicken \$2 per person Add Shredded Beef \$2 per person Add Shrimp \$3 per person

A Taste of Italy Buffet

Pick Two Pasta Dishes:
Lasagna
Angel Hair Pasta with Red Meat Sauce
Broccoli & Chicken Alfredo

Steamed Vegetable Medley
Dinner Rolls
Tossed or Caesar Salad
Chef's Choice Dessert
Assorted Sodas & Bottle Water

\$25 per person

Add Shrimp \$3 per person

Beachside Picnic

BBQ Chicken Quarter
Corn on the Cob
Cole Slaw
Potato Salad
Chef's Choice Dessert
Assorted Sodas & Bottled Water

\$21 per person

Beach Dogs & Burgers

Hamburgers
Hot Dogs
Corn on the Cob
Cole Slaw
Baked Beans
Chef's Choice Dessert
Assorted Sodas & Bottled Water

\$21 per person

Add Bratwurst \$2 per person Add Peppers & Onions \$2 per person

Outrigger Luau

Baby Back Ribs
Pulled Pork
Corn on the Cob or Long Grain Rice
Cole Slaw
Bronzed Potatoes
Chef's Choice Dessert



American Breakfast Buffet

Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Toast & Jelly
Fresh Baked Muffins
Fresh Seasonal Fruit
Coffee & Hot Tea Service
Chilled Orange Juice

\$16 per person

Continental Breakfast Mid-morning or Afternoon Refreshments

Coffee Hot or Iced Tea

With your choice of two of the following:

Chilled Orange Juice Assorted Sodas Bottled Water Fresh Baked Muffins Fresh Baked Cookies Fresh Seasonal Fruit

\$12 per person

Deckside Brunch

French Toast
Omelet Casserole or Quiche
Breakfast Potatoes
Fresh Seasonal Fruit
Fresh Baked Muffins
Fruit Juice, Coffee, Water
One gallon Champagne Mimosa
One gallon Bloody Mary

\$20 per person

Additional gallon Mimosa \$14 Additional gallon Blood Mary \$14

Party Trays **/***

Fruit Tray (16" Platter)	\$39
Buffalo Wings (50 Pcs)	\$51
Fried Munchie Plate (40 Pcs)	\$39
Cheese & Crackers (3 lbs)	\$39
Mini Chicken Quesadillas	\$39
Veggie & Dip Tray (16" Platter)	\$32
Chicken Fingers (20 Pcs)	\$51
Asst Muffins (36 Pcs)	\$51
Peel n Eat Shrimp (3 lbs)	\$59

*/**/***The Fine Print

*/** All banquet functions are valid for 25 to 75 people. Linen tablecloths and skirts are \$7.50. Skirts are available for the serving tables only. Outrigger stock centerpieces may be rented for \$10 each. A \$30 replacement fee will be charged for each lost or damaged centerpiece.

** For a nominal set-up fee, Party Trays will be presented on the Outrigger Tiki Deck using warming trays and/or decorative serving platters, standard appetizer plates, napkins, and flatware. Set-up fee also includes serving tables, dining tables and chairs. Set-up fees do not include wait staff service, table linens, or stock centerpieces.

Set-up fee: Up to 25 people \$100

26 – 50 people \$150 51 – 75 people \$200

*/** A deposit equal to 50% of expected charges is due at time of booking; the remainder is due and payable 7 days prior to the event along with a final headcount. No refunds inside 7 days. Children under the age of 10 will be charged 50% of any above buffet rate; children under 3 are free. Children's rates do not apply for Party Trays. All menus and prices are subject to change. Taxes and gratuity included. All buffets are available for a minimum of 60 minutes and maximum of 90 minutes. Buffets listed above are not intended to be "all-you-can-eat" and are portion allocated.

*** Party Trays may also be purchased "to go" in disposable covered trays and can be picked up by the guest at the Deckside Café during normal business hours. Plates, napkins, and flatware are not included in the price. The purchase of "to go" Party Trays requires a 48-hour advance notice. All menus and prices are subject to change. Taxes and gratuity included.

The Group Coordinator is responsible for any table presentations including but not limited to fresh flower arrangements, table runners, place cards, party/wedding favors, etc. It is the sole responsibility of the Group Coordinator or his/her appointee to decorate the tables beyond the table linens and/or stock centerpieces supplied by the Resort and to retrieve those items once the banquet function is completed. Decorations hanging from the ceiling or walls are not permitted.

It is our policy that all liquor, beer, and wine must be provided and served by the Resort. Under no circumstances may liquor be brought in from outside the Resort or served by anyone other than a designated Resort representative. Guests must be 21 years of age. I.D. is required. The Resort may refuse to serve alcohol to any Guest for any reason.

The Outrigger Beach Resort has a minimum room requirement to hold a banquet function onsite. If the minimum room requirement is not met, a facility charge of \$400 will be charged and a minimum food & beverage purchase of \$500 is required.

Taxes and gratuity included.

2015 Banquet Beverage Menu

"You Call It" Open Bar

\$25 per guest 1st hour, \$20 per guest each additional hour.

Price includes Tax and Gratuity.

\$15 per guest under age 21 1st hour, \$10 per guest under age 21 each additional hour.

Price includes Tax and Gratuity.

A private mini bar and bartender is required in your banquet area and is an additional \$25 per hour (2 hour minimum). The purchase of a banquet event is required for this open bar option. Valid for canned domestic and import beers, house wines, sodas, and well or call mixed drinks. Frozen drinks, shots and floaters are not available. A mini bar cannot be stocked with all liquors, beers, and wines available so you should discuss your preferences with the Sales Coordinator prior to the event.

Cash or Hosted Bar

Domestic Beers \$3.50 Imported Beers \$5.00 House Wines \$5.00 Well Drinks \$5.00 Call Drinks \$5.50 Top Shelf/Premium Drinks \$6.50 - \$8.50 Frozen Drinks \$6.50 - \$7.50

Prices are per drink and include taxes. Gratuities not included.

A 20% gratuity will be added to all Hosted Bars
and a credit card must be on file prior to the event in the Sales Office.

A private mini bar and bartender is available in your banquet area for an additional \$25 per hour (2 hour minimum) for the Cash or Hosted Bar. Frozen drinks are not available at the mini bar. A mini bar cannot be stocked with all liquors, beers, and wines available so you should discuss your preferences with the Sales Coordinator prior to the event.

Keg of Beer

\$400

Price is per keg and does not include a mandatory \$25 per hour private bartender charge (2 hour minimum). Sold by full keg only. Check with your Sales Coordinator to see if your favorite brand is available by keg. A full keg is 15 gallons serving approximately 165 12oz servings. No credit for unconsumed portions. The keg may not leave the banquet area and a private bartender must be present as long as the keg is available for consumption. Price includes tax and gratuity.

