

# BRUNCH BUFFET

**\$35 per person**

## MINIMUM OF 18 GUESTS

### **Assorted Muffins**

Blueberry / Chocolate / Dried Fruit / Corn

### **Homemade Doughnuts**

Freshly Prepared with Seasonal Flavors

### **Fruit & Cheese Platter**

Assorted Domestic & Imported Cheeses  
Fresh Tropical Fruit

## SALAD

(host's choice of one)

### **Caesar Salad**

Romaine/ Pecorino Cheese / Croutons

### **Greens Salad**

Cucumber / Onion / Heirloom Tomato  
Champagne Vinaigrette

### **Greek Yogurt Parfait**

Assorted Berries / Granola

### **Cheesy Eggs**

Cheddar & Scallions

### **Classic French Toast**

### **Mini Breakfast Sandwiches**

Ham / Basted Egg / Fontina Cheese / Tomato

### **Chicken & Scallion Waffle**

Maple / Bacon Butter

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# LUNCH

\$30 per person

## FAMILY STYLE

### SNACKS

#### **Wok Charred Edamame**

Soy / Togarashi / Sea Salt

#### **Tempura Cauliflower**

Gochujang Aioli

#### **Tomato Bread**

Grated Tomato / Olive Oil / Manchego

### SALAD

(host's choice of one)

#### **Caesar Salad**

Romaine/ Pecorino Cheese / Croutons

#### **Greens Salad**

Cucumber / Onion / Heirloom Tomato  
Champagne Vinaigrette

### LARGE PLATES

(host's choice of two)

#### **Roasted Salmon**

Salsa Verde / Gigande Bean Salad

#### **Smoked Chicken Sandwich**

Florida BBQ Sauce / Lime / Cabbage Slaw

#### **Skirt Steak**

Chili Rubbed / Yucca / Mango Chimichurri

#### **Pork Sandwich "Cuban Style"**

Cured Ham / House Pickles / Fontina / Dijonnaise

#### **Fish Tacos**

Corn Tortillas / Jalapeño Slaw / Avocado Pepper Salsa

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# LUNCH

\$30 per person

## BUFFET STYLE

### SALAD

(host's choice of one)

#### Caesar Salad

Pecorino

#### Greens Salad

Cucumber / Onion / Heirloom Tomato

Champagne Vinaigrette

#### Gigande Bean Salad

Onion / Celery / Tomato / Peppers / Olives / Lemon

## INCLUDES THE FOLLOWING

(host's choice of five)

#### Smoked Chicken Sandwich

Florida BBQ Sauce / Lime / Cabbage Slaw

#### Steamed Bao Buns (Additional \$5 per person)

Duck Confit / Kimchee Vegetables

#### Mac and Cheese

Smoked Gouda

#### Sushi Rolls (4pc per person)

Spicy Tuna / Shrimp Tempura / Salmon Roll

#### Fruit & Cheese Platter

#### Crispy Brussel Sprouts

Shiitake Mushrooms/ Pepper / Carrots

Peanuts / Yuzu Miso Glaze

#### Smoked Salmon Platter

Tomato / Egg / Red Onion / Capers

#### Assorted Dips

Tzatziki / Gigande Bean Hummus

Whipped Feta / Fresh Pita

#### Short Rib Empanadas

Pepperjack Cheese / Chili Lime Aioli

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# DINNER

\$50 per person

## SNACKS

### **Wok Charred Edamame**

Soy / Togarashi / Sea Salt

### **Tempura Cauliflower**

Gochujang Aioli

### **Tomato Bread**

Grated Tomato / Olive Oil / Manchego

## SUSHI & SUCH

(host's choice of one)

### **Tuna Tataki**

Yuzu Soy Sauce / Mango Salsa / Tobiko

### **Sushi Nacho**

Salmon / Tuna / Avocado / Spicy Mayo

### **Crispy Rice Cakes**

Spicy Tuna / Pickled Onions / Avocado/ Tobiko

## SMALL PLATES

(host's choice of two)

(Additional item \$5 pp)

### **Goat Cheese Croquettes**

Red Chili / Guava Jelly

### **Crispy Brussel Sprouts**

Shiitake Mushroom / Pepper / Carrot / Peanuts / Yuzu Miso Glaze

### **Kale Salad**

Beets / Goat Cheese / Apricot / Crispy Barley

Strawberry Vinaigrette

### **Grilled Octopus**

(Additional \$7 per person / \$10 when adding as a third item)

Hummus / Cucumber / Tomatoes / Onions

Lemon Oregano Vinaigrette

### **Steamed Bao Buns**

(Additional \$5 per person / \$7 when adding as a third item)

Duck Confit / Kimchee Vegetables

### **Short Rib Empanadas**

Pepperjack Cheese / Chili Lime Aioli

### **Chicken Lettuce Wraps**

Kimchee Slaw / Korean BBQ Sauce

Crispy Rice Noodles / Peanuts

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# DINNER

PAGE 2

## LARGE PLATES

(host's choice of two)

### Roasted Salmon

Salsa Verde / Gigande Bean Salad

### Short Rib

Mustard Spätzle / Crimini Mushrooms  
Charred Brussels / Roasted Tomatoes  
Mushroom Demi

### Curried Lentils (Vegan)

Hummus / Watercress / Apple Salad  
Add Tofu (Additional \$3 pp)

### Rotisserie Chicken

Spaghetti Squash / Ratatouille Vegetables  
Confit Tomatoes / Fine Herbs

### Skirt Steak

Coffee Rubbed / Yucca / Mango Chimichurri

### Filet (Additional \$10pp)

Boulangere Potato / Whipped Butter

### Duck Breast (Additional \$10 pp)

Seasonal Squash / Mustard Greens / Cocoa Maple Glaze

### Marinated Lamb Chops (Additional \$10pp)

French Masala / Basmati / Pomegranate  
Pistachios / Almonds / Honey Lemon Raita

## DESSERTS

(host's choice of one)

(Each additional item \$5pp)

### German Chocolate Brownie

Coconut / Pecans / Vanilla Bean Gelato

### Blondie

Chocolate Chip Cake / Vanilla Bean Gelato / Walnuts

### Lemongrass Cheesecake

Brûléed / Cactus Pear Coulis / Honey / Chantilly

### Crème Fraîche Panna Cotta

Vanilla Bean Custard / Seasonal Fruit  
Almond Shortbread Cookie

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# DINNER

PAGE 3

## DINNER EXTRAS

### SUSHI ROLLS

**Not Included in Package.**

(Host's choice of 2 for an additional \$10pp)

**Spicy Tuna**

Ahi Tuna / Cucumber / Sesame

**Spicy Salmon**

Cucumber / Spicy Mayo / Jalapeño

**Veggie Roll**

Asian Vegetables / Soy Paper Wrapped

**Shrimp Tempura**

Avocado / Cucumber / Masago

### SIDES

**Not Included in Package**

(Additional \$5 pp per item)

**Steamed Asparagus**

**Mac and Cheese**

Smoked Gouda

**Root Vegetable Hash**

Bacon / Blue Cheese Crema / Chives

**Quinoa Shisito Apricot Pilaf**

Chai Tea Infused

**Rosemary Frittes**

Parmesan Aioli

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# BUFFET STATIONS

PAGE 1

## Assorted Dips

Tzatziki / Gigande Bean Hummus  
Whipped Feta / Fresh Pita  
Small ( 20-30 guests) \$150  
Large ( 40-50 guests) \$250

## Charcuterie Board

Assorted Salumi / Cured Meats  
Tapenade / Cornichons  
\$8 per person

## Kale Salad

Beets / Goat Cheese / Apricot  
Crispy Barley / Strawberry Vinaigrette  
\$5 per person

## Steamed Bao Buns

Duck Confit / Kimchee Vegetables  
\$8 each

## Gigande Bean Salad

Onion / Celery / Tomato / Peppers / Olives / Lemon  
\$5 per person

## Fruit and Cheese Platter

Small ( 20-30 guests) \$150 / Large ( 40-50 guests) \$250

## Mini Smoked Chicken Sandwich

Florida BBQ Sauce / Lime / Cabbage Slaw  
\$4 each

## Smoked Salmon

Small ( 20-30 guests) \$210 / Large ( 40-50 guests) \$350

## Sushi Rolls (4pc per person)

Spicy Tuna / Shrimp Tempura / Salmon Roll  
Choice of one or assorted \$9 per person

## Crispy Brussel Sprouts

Shiitake Mushrooms/ Pepper / Carrots  
Peanuts / Yuzu Miso Glaze  
\$5 per person

## Mac and Cheese

Smoked Gouda  
\$6 per person

## Rigatoni with Chicken

Poached Garlic / Pesto  
\$6.50 per person

## Short Rib Empanadas

Pepper Jack Cheese / Spicy Aioli  
\$4 per person



SUN SURF SAND

# BUFFET STATIONS

PAGE 2

## CARVING STATION\*

### **Prime Rib**

\$13 per person

### **Beef Tenderloin**

\$15 per person

Includes Rolls, Au Jus and Horseradish Sauce

\*Requires \$100 Carving Station Attendant fee

## PASS AROUNDS

### **(host's choice of 6)**

Priced on 2 Hours of Service \$36.95 per person

Priced on 1 Hour of Service \$19.95 per person

### **Tomato Bread**

### **Spicy Tuna Rice Cakes**

### **Short Rib Empanadas**

### **Tuna Tataki**

### **Mac & Cheese**

### **Goat Cheese Croquette**

### **Skirt Steak with Chimichurri**

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND



# BAR PACKAGES

## HAPPY HOUR

Includes Well Liquors  
Domestic & Craft Beers / House Wines  
\$23 per person for 2 hours  
each additional hour \$8 per person  
This package is only available  
Monday-Friday 4-7pm

## BEER & WINE

Domestic & Craft Beers / House Wines  
\$25 per person for 2 hours  
Each additional hour \$13 per person

## LEVEL 1

Well Liquors  
Domestic & Craft Beers / House Wines  
\$32 per person for 2 hours  
Each additional hour is \$13 per person

## LEVEL 2

Call Liquors  
Domestic & Craft Beers / House Wines  
\$35 per person for 2 hours  
Each additional hour \$15 per person

## LEVEL 3

Premium Liquors  
Domestic & Craft Beers / House Wines  
\$38 per person for 2 hours  
Each additional hour is \$17 per person.  
All mixers are included in above pricing  
with the exception of Red Bull.

Packages exclude specialty drinks, shots  
and frozen drinks.

Service charge not included. 7% tax will be added.  
Price Includes Soft Drinks / Iced Tea / Coffee



SUN SURF SAND

# SEXY SUSHI

**Assortment of Chef's Sushi Selection**

## SASHIMI

**Tuna**

**Salmon**

**Yellowtail**

**Shrimp**

## SPECIALTY ROLLS

**Spicy Tuna**

**Eel Roll**

**Thai Tuna Roll**

**Kamikaze**

**Spicy Salmon**

**Crab & Shrimp Roll**

**Shrimp Tempura**

**Rainbow Roll**

**Veggie Roll**

## BUFFET STYLE

**Minimum of 30 Guests \$60 per person**

## SIT DOWN DINNER

**Minimum of 10 Guests \$150 per person**

Service charge not included. 7% tax will be added.

Price Includes Soft Drinks / Iced Tea / Coffee

(Based on 1.5 Hours of Service)



SUN SURF SAND

## EVENTS FAQ'S

### Food and Beverage Minimum

A food & beverage minimum is defined as the total food & beverage sales, prior to gratuity, service fee & tax. The minimums are based on date, timeframe and the room size, not by the number of guests that are attending your event. If your total bill falls short of reaching the food & beverage minimum, the difference will be billed as a Room Rental fee.

### Deposit

In order to secure your event, a deposit is due upon signing your contract. Your first deposit is 10% of your food and beverage minimum. An additional 15% deposit is required upon menu selection & signing of the Banquet Event Order.

### Sales Tax & Service Fees

All food and beverage prices are subject to a service charge of 20% (6% Banquet Service Charge and 14% Staff Gratuity). A 7% sales tax is applied on all food, beverage and the banquet service charge. All additional charges incurred during the event will be charged to the credit card on file unless otherwise specified. If your group is tax exempt you need to provide us your DR-14 form when sending in the contract.

### Fees Breakdown:

- 14% Staff Gratuity
- 7% Sales Tax
- 6% Banquet Service Charge

### Menu Selections

Menus must be selected ten business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply. Guest counts dropping below 15 guests at least five days prior may be subject to chef's choice of menu.

### Dessert Fee

A \$3.00 per person dessert fee will be applied for any cakes or desserts brought in from an outside vendor.

### Dietary Restrictions

We are happy to accommodate a wide range of special dietary needs and restrictions. Prior to signing off on your Banquet Event Order, please specify restrictions with your Event Manager.

### Chef Attendant

All action stations require a chef attendant.

One chef attendant can assist up to 50 guests.

The chef attendant fee is \$100.00 per attendant.



## EVENTS FAQ'S

### Decorations

Event rooms are available one hour prior to your event to allow for decorating. If you need additional time over one hour a \$100 charge will apply. Decorators must follow the decoration policies; Absolutely no tape on wall papered walls, no staples or nails on any interior materials. NO Glitter, Confetti or Wax Candles are allowed to be used. In the event that such materials are used which cause damage, a damage fee will be applied toward the final bill. We are not responsible for any items left after an event and do not guarantee the security of those items.

### Parking

Valet services are available, either hosted by your group, or paid by any individuals who use the service. Self Valet is \$7 per car or we can facilitate valet services for the group at \$9 per car billed towards the final bill. There is also local area self-parking, pricing varies.

### Corkage Fee

Guests are more than welcome to bring in bottles of wine or champagne to enjoy, however the bottle must not be on any of our menus. S3 Restaurant will charge a \$20.00 corkage fee for any 750ml bottle of wine or champagne brought into the venue & consumed on premise. Larger bottles are not permitted.

### Audio Visual

All private dining rooms are equipped with a 55-inch flat screen TV. They are for complementary use, please let your Event Manager know in advance if you would like to use it. Your laptop will need to be HDMI accessible.

### Final Guaranteed Guest Count

A guaranteed guest count is required no later than 48 hours prior to the date of the event. This number will be considered the guarantee not subject to change. If no guarantee is received, S3 Restaurant will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee & the guarantee must be emailed to [events@s3restaurant.com](mailto:events@s3restaurant.com).

### Cancellation Policy

In the unlikely event you should cancel, all deposits are nonrefundable. In the event of a cancellation within seven days of the scheduled event, the client will be responsible for payment of 50% of the estimated food & beverage plus 7% sales tax & 20% gratuity. If the client cancels before seven days of the scheduled event, there will be no penalty, except the nonrefundable deposit.

