

Sailfish Marina's Venue



Ceremony Lawn

Located just south of the Sailfish Marina Restaurant is our Ceremony Lawn. Twin arching Coconut Palms capture the colorful sunsets each evening and offer a picturesque view of the crystal blue Intracoastal Waterway, Peanut Island, and our fleet of beautiful Sportfish Yachts!

Island Lawn

The Island Lawn is incredibly spacious, boasting 250 x 60 feet of beautifully manicured grass. It is a wonderful location for receptions, fishing tournaments and other large events. Six oversized umbrellas provide shade during the day and ambient lighting at night (umbrellas are fixed in the lawn). This unique venue space is sure to wow your guests!



Bistro Lawn

The Bistro Lawn is located between the Sailfish Marina Restaurant and Tiki Bar. This bistro-lit space is perfect for hosting a nautical cocktail reception, tropical outdoor feast, fun interactive weigh-in site, seaside birthday celebration, and much more!

Tiki Bar

This extra large Tiki Hut has its own 360 degree bar, several flat screen TV's, fans to keep your guests cool, and plenty of outdoor seating. This is the ultimate waterfront party venue!



Palm Room

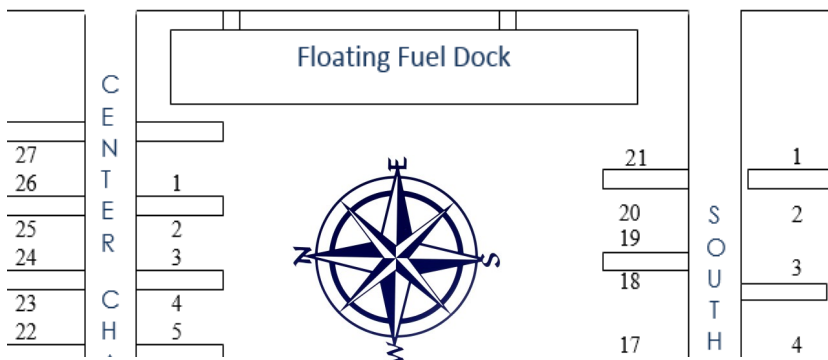
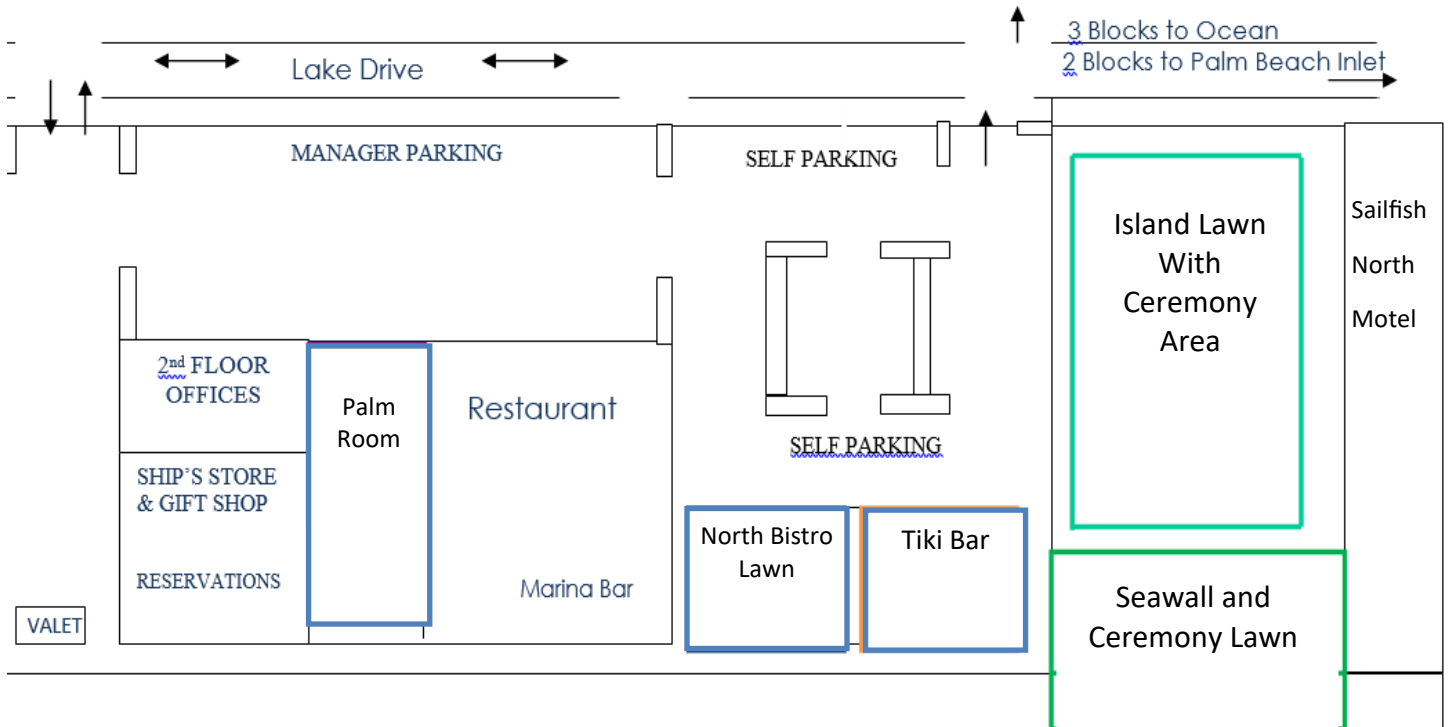
Directly above the Sailfish Marina Restaurant, you will find our Palm Room Venue. The Palm Room offers its own private balcony with beautiful views of the Intercostal Waterway, our Marina, and Peanut Island. The room can accommodate up to 60 guests. This space is perfect for meetings, cocktail hours, showers, small receptions and other intimate gatherings.

*Venue fees are based on four hour rentals.



Private Sailfish Marina Trolley Rental!

4 Hour Rental, multiple pick ups and drop offs to and from local hotels and locations on Singer Island. \$600 plus 20% Gratuity and Sales Tax



*Price does not include a 20% taxable service charge and 7% Florida State Sales Tax

* The initial deposit of 50% must be received by the SFM Banquet Manager along with a signed contract to secure the event date and time.

Sailfish Marina Resort

Hot Hors d' Oeuvres

**Price does not include a 20% taxable service charge and
7% Florida State Sales Tax*

Pricing Based off 100PCS



Vegetable

- ~ Mini Quiche Lorraine*
- ~ Vegetable Egg Rolls*
- ~ Jalapeno Poppers*
- ~ Mini Brie and Raspberry En Croute*

Seafood

- ~ Dolphin Fingers*
- ~ Mahi Skewers*
- ~ Scallops Wrapped in Bacon*
- ~ Island Coconut Shrimp*
- ~ BBQ Shrimp Skewers*

Meat

- ~ Swedish Meatballs*
- ~ Buffalo Chicken Tenders*
- ~ Chicken Satay*
- ~ Teriyaki Beef Skewers*
- ~ Chicken Quesadilla Served with Salsa & Sour Cream*
- ~ Caribbean Style Wings*
- ~ Beef Empanadas*
- ~ Mini Beef Wellingtons*





SAILFISH MARINA RESORT COLD HORS D' OEUVRES & SEAFOOD DISPLAYS

*Pricing Based off 100PCS

*Price does not include a 20% taxable service charge and 7%
Florida State Sales Tax

Served Chilled

- ~ Mahi Ceviche Per Person
- ~ Ahi Tuna Poke Served with Crispy Wonton Per Person
- ~ Jumbo Shrimp Cocktail
- ~ Oysters on the Half Shell MK\$
- ~ Medium Stone Crab Claws (Seasonal) MK\$
- ~ Sushi Display Per Person
- ~ Assorted Sushi Served with Soy, Wasabi and Pickled Ginger

Platters and Displays

- ~ Bruschetta Topped with Tomato Basil Relish and Balsamic Drizzle
- ~ Sliced Seasonal Fruit and Berries - Served with a honey Yogurt Sauce
Per Person
- ~ Vegetable Crudité - Fresh Garden Vegetables Served with Buttermilk Ranch Dressing
Per Person
- ~ Cheese Display - An Assortment of Cheeses with Crackers and Lahvosh
Per Person
- ~ Smoked Fish Dip Served with Crackers and Lahvosh
Per Person
- ~ Antipasto Display— An Assortment of Imported Deli Meats, Cheeses and Marinated Vegetables.
Served with Crostini and Lahvosh Crackers
Per Person

Banquet Dinner Buffets

*Price does not include a 20% taxable service charge and 7% Florida State Sales Tax

- (1) 1 Salad Display, 1 Entrée Buffet per person
- (2) 1 Salad Display, 2 Entrée Buffet per person
- (3) 1 Salad Display, 3 Entrée Buffet per person

All buffets include rolls, butter, water and soft drinks

Salad Displays:

- ~ Mixed Greens with House Dressings
 - ~ Caesar Salad
- ~ Chilled Pasta Salad with mixed Vegetables
- ~ Antipasti Salad, Assorted Italian Meats

Entrees (See Above Pricing)

- ~ Sautéed Chicken Breast with a Roasted Garlic Sauce
- ~ Blackened Dolphin with Tropical Fruit Salsa
- ~ Sliced Sirloin with a Red Wine Demi Glace
- ~ Roasted Pork Loin with a Jerk Demi Glace
 - ~ Grilled Salmon with Coconut Curry
- ~ Pan Seared Black Grouper with a Sambuca Cream Sauce
 - ~ Grilled Swordfish with a chimichurri sauce (Mkt)
- ~ Linguini Primavera with Cherry Tomatoes and Asparagus

Choice of One Vegetable:

- ~ Seasonal Mixed Vegetables
 - Broccoli
- ~ Zucchini and Fresh Yellow Squash
 - Green Beans
 - Black Beans

Choice of One Starch:

- ~ Roasted Potatoes
- ~ Mashed Potatoes
 - ~ Yellow Rice
- ~ Rice, Peas and Chopped Bacon

Choice of two Desserts

- ~ Assorted Mini Pastries
 - ~ Cake
- ~ New York or Salted Caramel Cheesecake
 - ~ Key Lime Pie
- ~ Warm Cinnamon Roll Bread Pudding



Sailfish Marina Action Stations and Enhancements

Price does not include a 20% taxable service charge and 7% Florida State Sales Tax

Sliced to Order Action Station with Attendant

All Stations Are Served With Appropriate Accompaniments

Blackened Tenderloin Of Beef (Serves Approximately 20 ppl)

New York Strip Loin (Serves Approximately 25 ppl)

Attendant Fee

Cooked to Order Pasta Action Station with Attendant

Penne Pasta And Cheese Tortellini Served With Marinara And Alfredo Sauces. Accompanied By Fresh Pesto, Parmesan Cheese and Warm Parmesan Baked Rolls.

Per Person

Attendant Fee

"Build your Own" Fish Taco Station

Seared Mahi Mahi Served with Soft Flour Tortillas and the Following Condiments:

Pico De Gallo, Guacamole, Shredded Cabbage, Chipotle Sauce and Shredded

Cheddar Cheese. Served with Black Beans and Rice Per Person

Add:

Grilled Chicken Per Person

Garlic Shrimp Per Person

"Build your Own" Slider Station

Mini Beef Patties and Mini Crab Cakes Served on Mini Slider Roll with the Following Condiments:

Lettuce, Tomato, Cheese, Pickles Ketchup, Mustard and Aioli (Based On 4

Each Per Person)

Beef Per Person

Mashed Potatoes Bar

Cheddar Cheese, Bacon, Scallions, Sour Cream and Butter Per Person

Shrimp and Grits Station

Creamy Southern Style Grits Served With Blackened Shrimp, Andouille Sausage, Cheddar Cheese, Butter, Chives and Bacon Crumbles. Per Person



BEVERAGE SERVICE

BAR PACKAGES

Prices based on unlimited consumption per person per hour

BEER, WINE AND SODA BAR

Two Hours

Four Hours

CALL BRAND

Two Hours

Four Hours

PREMIUM BRAND

Two Hours

Four Hours

UNLIMITED NON-ALCOHOLIC PACKAGE

(sodas, iced tea, lemonade)

COFFEE BAR

regular & decaf coffee, cream and sugar)

Tea available

Citrus Selections

Orange

Pineapple

Cranberry

Apple

Grapefruit

Tomato

per person

HOSTED CONSUMPTION BAR

Prices are based on individual beverage consumption

Call brand

Premium brand

Martinis

Cordial, port, cognac

Domestic beer

Imported beer

Select house wine

CASH BAR

Can be offered for entire duration of event or for select periods of event

BATCH COCKTAILS

(approx 30 servings)

Sangria (Red or White)

Mimosa

Bloody Mary

Rum Punch

Mojito

Margarita

Mimosa Bar

Displayed with Assorted Juices and Fresh Fruit

(4) Bottles of Champagne,

(8) Bottles of Champagne,

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