

Mariner's Resort Event Menus

General Info:

In order to provide private catered service to either the Tarpon Ballroom or the Clubhouse/Pool/Terraces, a minimum of \$2000 in food & beverage spending is required. This amount does not include Event Designer Fee, gratuity, or tax.

Our Event Designer fee includes basic setup of: wedding chairs; reception tables, chairs, linens, silver, glassware, and dance floor; full vendor info and support with no markup; and day of Event Designer on-site from setup to end of event to assist with vendors and guests. There are NO additional fees that many other locations charge such as: gratuity on fee, mandatory rental of backup room inside hotel, mandatory tent rental, linen rental, dance floor rental, setup fees, breakdown fee, waiter fee, bartender fee, etc, etc.

The Tarpon Ballroom can host 98 guests for a reception (bar, dinner, dance) with either plated dinner or buffet, and The Clubhouse/Terraces/Pool can host 70 guests for a reception (bar, dinner, dance) but must be buffet service.

Hors D'Oeuvres (All Individual Items Priced By the Dozen Minimum 2 dozen order)

Tuna Nachos (Ahi Tuna)	\$32
Chicken Wings	\$12
Chicken Soong Lettuce Wraps (Oriental Minced Chicken in Bibb Lettuce)	\$15
Fish Tacos (Grilled or Crunchy)	\$15
Mozzarella Sticks	\$24
Conch Fritters	\$14
Guava BBQ Shrimps	\$19
Blanket Franks	\$12
Spicy Tuna Rolls	\$28

Platters (Serve about 20 nibblers...)

Peel & Eat Shrimp (3 Pounds)	\$20
Sliced Fruit & Sweet Yogurt	\$36
Baby Back Ribs	\$40
Fresh Domestic Cheese Platter	\$35
Fresh Smoked Fish Dip (with a slight kick)	\$40
(Sauces - Mango Chutney, Marinara, Guava BBQ, Ranch, Cocktail, Sweet Yogurt, Chipotle, Spicy Mustard)	

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A la Carte Plated Dinners

Soups

Conch Chowder	Cup: \$4.95 / Bowl: \$5.95
Broccoli Cheddar	Cup: \$4.95 / Bowl: \$5.95
Minestrone	Cup: \$3.95 / Bowl: \$4.95

Salads

House Salad	Small: \$5.00 / Large: \$7.50
Caesar Salad	Small: \$5.00 / Large: \$7.50
(Bleu Cheese, Ranch, Oil & Vinegar, or Balsamic Vinaigrette)	

Appetizers

Tuna Nachos (2 Won Tons)	\$10.50
Spicy Tuna Rolls (3 Slices)	\$10.00
Guava BBQ Ribs (4 Ribs)	\$10.00
Guava BBQ Shrimp Wrapped in Bacon (3 Shrimp)	\$9.50
Shrimp Cocktail (4 Shrimp)	\$13.50
Mozzarella Sticks (4 Sticks)	\$8.00
Conch Fritters (4 Fritters)	\$8.00
Smoked Fish Dip... (5ozs)	\$7.00
Coconut Fried Shrimp (3 Shrimp, with Sweet Thai Chili Sauce)	\$9.00
Graham Cracker Crusted Fried Calamari	\$8.00

Entrees

Live Florida Lobster – boiled, baked or broiled. (Crabmeat stuffed, add \$5.00)	\$32.95
Crab Cakes –double lump crab cakes, served with Chef's Chipotle sauce	\$27.95
Tater Chip Catch – fresh catch dipped in ranch dressing, coated with chips, baked	\$27.95
Teriyaki Tuna Steak – Yellowfin Tuna, grilled, topped with mango chutney	\$27.95
Shrimp & Grits – shrimp, Andouille sausage, tomato gravy, over grits w/ cheese	\$19.95
Sliced Sirloin Steak – tasty sliced sirloin, roasted to perfection	\$23.95
Guava BBQ Ribs – fall off the bone, baby back ribs, with our guava bbq sauce	\$23.95
Black Angus N.Y. Strip – hand cut, 12 oz strip, tender and juicy	\$28.95
Island Chicken – 8 oz. chicken breast, grilled, with chef's sweet Thai chili sauce	\$18.95
Prime Rib- 10 oz. cut of tender, juicy beef, slow roasted, served with au-jus	\$26.95
Pasta Primavera – sautéed' vegetables in a spicy oil, garlic & wine sauce	\$18.95
Shrimp Scampi –jumbo shrimp, sautéed in wine & garlic sauce over pasta	\$25.95
Seafood Jambalaya –shrimp, mussels, clams, Mahi, & Andouille over rice	\$28.95
Fresh Catch – (Mahi, yellowtail snapper, or market available) grilled or baked	\$28.95
Seafood Pasta – shrimp, scallops, and fresh Mahi, over angel hair pasta	\$26.95

Most entrees are served with a choice of two side dishes

Add a small dinner salad for \$3.25

Please ask about additional fresh seasonal fishes...

Side Dishes

Baked Potato, Wasabi Mashed Potatoes, Garlic Mashed Potato, Jasmine Rice,
Tropical Rice, Seasonal Fresh Vegetables, Squash & Zucchini Mix,
Japanese Green Beans in Garlic, Bean & Corn Salsa

Children's Menu

Fish Fingers or Chicken Tenders (with French Fries)	\$7.95
Cheeseburger with French Fries	\$8.95
Grilled Chicken Breast over rice with vegetable du jour	\$8.95
Grilled Sliced Sirloin over rice with vegetable du jour	\$10.95
Grilled Shrimp Skewers over rice with vegetable du jour	\$10.95
Grilled Fresh Catch over rice with vegetable du jour	\$10.95

Desserts

Homemade Key Lime Pie	\$7.95
Tiramisu	\$7.95
Chocolate Brownie with Whipped Cream	\$7.95
Cake Cutting Fee	\$1.50

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Four Course Plated Dinners

\$42 per person

First Course: Select one soup & one salad from dinner menu (guest is served one)

Appetizer Course: Select two items from the appetizer menu (guest is served one)

Entrée Course: Select two items from the list below (guest is served one)

Desserts Course: Select two items from the dessert menu (guest is served one)

Fresh Florida Lobster (or Maine seasonal) Boiled, Baked, or Broiled (with two sides)

Roasted Prime Rib – 10 oz. cut with au jus & horseradish sauce (with two sides)

Grilled Chicken Breast w/ Sweet Thai Chili Sauce, w/ Jasmine Rice & vegetable choice

Sautéed Shrimp, Scallops, & Fresh Catch, w/ Marinara & Angel Hair (no veggie served)

Mahi or Yellowtail Snapper -Grilled or Baked (with two sides)

(with choice of sauce - Mango Chutney, Lemon Caper Butter Sauce, Pineapple Salsa)

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Buffet Style Dinners



Choice of Salad (with Fresh Rolls and Butter)
Fresh House Salad with Fresh Garden Vegetables
OR - Classic Caesar Salad

“Keys Clambake” \$49.95 per person
Fresh Lobster, Shrimp, Clams, Mussels, Snow Crabs
Red Bliss Potatoes, Corn on the Cob and Fresh Fruit

“Roast Pig Luau” \$27.95 per person
Whole Roast Pig, Corn on the Cob, Island Tropical Rice,
Sweet Plantains and Fresh Fruit

“The Louisiana Connection” \$32.95 per person
Louisiana Jambalaya - with Shrimp, Clams, Mussels, Mahi,
& Andouille Sausage; over Rice, with Cornbread and Fruit Platter

“Island Grill Seafood Buffet” \$29.95 per person
Sautéed Fresh Snapper or Mahi Filets, with Tropical Rice,
Seasonal Vegetables and Tropical Fruit Platter
(Fish can be Blackened, Grilled, Broiled or Baked)
(Sauces: Buerre Blanc, Lemon Caper Butter, Oriental, Tarragon Cream,
Garlic & Wine, Pomodoro (Tomato Basil), Basil Wine Aioli)

Choice of Dessert
Homemade Key Lime Pie
OR Fudge Brownie with Whipped Cream

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Beverage Service Options

There are no bartender or setup fees. Brands are examples. No frozen drinks available.

Consumption Bar

You are charged ONLY for the actual beverages ordered

Domestic Beer \$3.75 each
(Budweiser, Bud Light, Miller Light, Coors Light, O'Doul's, Michelob, Michelob Light)

Premium Beer \$4.75 each
(Heineken, Heineken Light, Corona, Kalik, Red Stripe)

Well Liquor \$6.00 each
(Aristocrat Gin and Vodka, Conch Republic Rum, Pepe Lopez Tequila, Stuart Scotch, Jim Beam Bourbon)

Call Liquor \$7.50 each
(Smirnoff Vodka, Bombay Gin, Bacardi and Mt. Gay Rums, Jack Daniels Bourbon, 1800 Tequila)

Premium Liquor \$8.75 each
(Absolut and Grey Goose Vodkas, Tanqueray Gin, Crown Royal & Appletons, Jack Daniels Bourbon, Patron Silver Tequila)

House Wines \$5.50 each (Premium Wines are also available at additional cost)
(Copperidge Chardonnay & Cabernet Sauvignon, Placido Pinot Grigio)

Champagne - Moet Chandon Splits \$9.00 each

Small Bottled Water \$3.50 each Juices \$3.00 each

Sodas and Ice Tea \$2.00 each Coffee/Tea \$2.50 each

“Group” Champagne Toast \$7.00 per person

Open Bar Pricing—Per Person by the Hour

Beers, House Wines, Sodas, & Juices - 1st Hour \$16, each additional hour is \$10

Well Liquor, Beers, House Wines, Sodas, Juices - 1st Hour \$18, added hours are \$12

Call Liquor, Beers, House Wines, Soda, Juices – 1st Hour \$20, added hours are \$14

Premium Liquor, Beers, House Wines, Sodas, Juices - 1st Hour \$24, added hours are \$16

Cannot “mix” the bars, must select either consumption or open bar pricing
Cash Bar available, \$75 cashier fee, pricing above as consumption bar

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