DAMN GOOD
HOSPITALITY GROUP
HANDCRAFTED EVENTS

REVOLUTION
LIVE THE MUSIC

AMERICA'S BACKYARD
Grillin' & Chillin'

STACHE
DRINKING DEN AND COFFEE BAR
Damn Good Hospitality’s mission is to create concepts that combine the art of food + beverage in unique environments. Nestled in the heart of downtown Fort Lauderdale, the spacious and upbeat design of America’s Backyard perfectly balances the vintage, sophisticated feel of Stache Drinking Den + Coffee Bar and the intimate concert space of Revolution Live. Our two story event complex has enough charm and versatility to fit an array of needs. Our plant-based restaurant Green Bar & Kitchen is located just a few minutes away from our entertainment concepts. It is also available for on-site events and off-site catering. Further north, C.W.S. Bar + Kitchen creates a reimagined prohibition-era getaway with whiskey selections and a breath-taking beer garden in Lake Worth Beach.

At each location, we offer a variety of packages to suit your event. Our amazing culinary team can customize a menu while our master mixologists create cocktails with your taste, style and budget as guidelines. Our experienced team can help you plan your event from start to finish — including entertainment, audio or visual needs. If you don’t see what you’ve been looking for in here, don’t worry. We’ll do whatever it takes to make your vision a reality when you book with us.

Highlights of booking with Damn Good Hospitality:
• 35,000 square feet of event space in downtown Fort Lauderdale
• Experienced team
• Master mixologists
• Versatile culinary team
• Experienced event specialists
• In-house production and entertainment services
• Quality liquors and spirits
• Five unique concepts

To book your next event, please contact our sales team. We’d be damn glad to meet you!
sales@damngoodhospitality.com | (954) 449-1028
ABOUT US

VENUE CAPACITIES

REVOLUTION LIVE
15,000 Square Feet
1100 Maximum | 600 Reception | 200 Seated

AMERICA’S BACKYARD
14,000 Square Feet
1600 Maximum | 800 Reception | 300 Seated

STACHE DRINKING DEN + COFFEE BAR
5,000 Square Feet
400 Maximum | 300 Reception | 100 Seated
## BEVERAGE PACKAGES

### TIER I

**2 HOURS $35 | 3 HOURS $45**

- Svedka Vodka
- Wheatley Vodka
- New Amsterdam Gin
- Bacardi Rum
- Sailor Jerry Rum
- Benchmark Bourbon Whiskey
- Dewar's Scotch Whisky
- Old Overholt Rye Whiskey
- Corazón Tequila
- Selection of Beer + Wine

### TIER II

**2 HOURS $45 | 3 HOURS $55**

- Ketel One Vodka
- Tito’s Handmade Vodka
- Bulldog Gin
- Mount Gay Black Barrel Rum
- Appleton Estate Rum
- Buffalo Trace Bourbon Whiskey
- Elijah Craig Bourbon Whiskey
- Rittenhouse Rye Whiskey
- High West Double Rye Whiskey
- Monkey Shoulder Scotch Whisky
- Jameson Whiskey
- Crown Royal Whisky
- Casamigos Tequila
- Patrón Tequila
- Selection of Beer + Wine

### TIER III

**2 HOURS $60 | 3 HOURS $75**

- Grey Goose Vodka
- Hendrick’s Gin
- Bombay Sapphire Gin
- Ron Zacapa Rum
- Santa Teresa 1796 Rum
- Angel's Envy Rye Whiskey
- Eagle Rare Bourbon Whiskey
- Russell’s Reserve Bourbon
- The Macallan 12 Year Scotch Whisky
- Glenfiddich 12 Year Scotch Whisky
- Cincoro Blanco Tequila
- Don Julio Reposado Tequila
- Don Julio Anejo Tequila
- Selection of Beer + Wine

### STACHE CLASSICS

**2 HOURS $30 | 3 HOURS $38**

- Old Fashioned
- Manhattan
- French 75
- Selection of Beer + Wine

### BEER + WINE

**2 HOURS $25 | 3 HOURS $30**

- COCKTAIL SERVERS + ICE LUGE AVAILABLE UPON REQUEST.
DAMN GOOD SELECTION

Pricing by consumption; subject to availability.
Access to over 500 whiskeys + more.

**BOURBON**
- Wild Turkey 101
- Knob Creek
- Buffalo Trace
- Maker’s Mark
- Four Roses Yellow Label
- Old Forester
- Four Roses Small Batch
- Eagle Rare
- Russell’s Reserve
- Basil Hayden
- Maker’s 46
- Bulleit
- Woodford Reserve
- Angel’s Envy
- Blanton’s
- Booker’s
- Colonel E.H. Taylor
- Rock Hill Farms
- Baker’s

**SCOTCH**
- The Glenlivet 12 yr
- Laphroaig 10 yr
- The Macallan 12 yr
- Glenmorangie 10 yr
- Glenfiddich 12 yr
- The Glenlivet 15 or 16 yr
- The Macallan 15 yr Fine Oak
- Glenfiddich 15 yr
- The Dalmore 15 yr
- The Balvenie 15 yr

**TEQUILA**
- Don Julio
- Clase Azul
- Cincoro
- Casamigos
- Gran Patrón
- Casa Noble
TASTING EXPERIENCES

For groups of two (2) or more, our mixologists and spirit aficionados will educate and entertain you through proper tastings. Mixologist’s choice of welcome cocktail included. $35 per person, 1 oz tasting portions. Subject to availability.

BOURBON TASTING LEVEL 1
Buffalo Trace
Elijah Craig Small Batch
Maker’s Mark

BOURBON TASTING LEVEL 2
(ADD $10 PER PERSON)
Eagle Rare
Russell’s Reserve
Four Roses Single Barrel

SINGLE MALT SCOTCH TASTING LEVEL 1
Glenmorangie 10, Highlands
The Glenlivet 12 yr Speyside
Laphroaig 10 Yr Islay

SINGLE MALT SCOTCH TASTING LEVEL 2
(ADD $15 PER PERSON)
Lagavulin 16 yr Islay
Glenfiddich 14 yr Speyside
Dalmore 15 yr Highland

TEQUILA TASTING LEVEL 1
Casamigos Blanco
Corazón Reposado
Patrón Añejo

TEQUILA TASTING LEVEL 2
(ADD $15 PER PERSON)
Don Julio 70 Añejo
Herradura Ultra
Patrón Extra Añejo
Clase Azul Reposado

RUM TASTING
Appleton Estate Jamaica
Bacardi Ocho Puerto Rico
Mount Gay Black Barrel Barbados
MIXOLOGY EXPERIENCES

Groups of two (2) or more will learn how to craft the perfect cocktail, whether it's a classic or with a modern twist. Learn how to properly use bar tools, measure spirits, and wow your friends by recreating the perfect cocktail at home.

$45 per person, mixologists’ choice of welcome drink included.
Subject to availability.

BOURBON & BANTER
Old Fashioned
Bourbon Smash

RUM RENAISSANCE
Daiquiri; Plus variation

TEQUILA TAKEOVER
Margarita; Plus variation

COGNAC CLASSICS
French 75 (original recipe)
Sazerac (original recipe)

BOTANICAL + HERBS
Vodka + Gin Martini
Tom Collins
GROUP CULINARY PAIRINGS

No substitutions.

OPTION I - $10 PER PERSON
Bourbon BBQ Glazed Chicken Satay (GF)
Thai Vegetable Spring Roll + Curry Salt (V)
Chorizo Manchego Skewer (GF)

OPTION II - $20 PER PERSON
Cheese Croquettes (V)
Bourbon BBQ Glazed Chicken Satay (GF)
Mini Cheeseburger, Bistro Sauce, Pickle
Thai Vegetable Spring Roll + Curry Salt (V)
Artisan Meat + Cheese Display, Crackers + Condiments

OPTION III - $30 PER PERSON
BBQ Pulled Chicken Flatbread
Beef Empanadas
Coconut Shrimp
Mac + Cheese Bites (V)
Caramelized Onion Dip (V)
Roasted Red Pepper + Pine Nut Hummus Dip (V) (GF)
Kettle Chips + Pita Triangles
Artisan Meat + Cheese Display, Crackers + Condiments

(V) - Vegetarian          (GF) - Gluten Free
HORS D’ŒUVRES

Minimum order of 25 pieces per selection.

HOT
- Assorted Mini Deep Dish Pizzas $4
- Glazed Sweet + Sour Meatballs $4
- Cheese Croquettes (V) $4
- Thai Vegetable Spring Rolls (V) $4
- Mac + Cheese Bites (V) $4
- Chicken Honey Sriracha Meatball $4
- Bourbon BBQ Chicken Satay (GF) $4
- Chicken Empanadas $4
- Beef Empanadas $4
- Frank Pretzel Dog $4
- Mini Beef Wellington $5
- Mini Arepas with Shredded Beef (GF) $5
- Roasted Lamb Chops + Mint Chimichurri (GF) $6
- Mini Crab Cakes + Lemon Garlic Aioli $4
- Coconut Shrimp + Sweet Chili Sauce $4
- Ginger Soy Shrimp Skewers + Pineapple Rum Glaze $5
- Bacon Wrapped Sea Scallops (GF) $5
- Mini Beef Hot Dog + Bun $4

COLD
- Twice Baked New Potato with Creme Fraîche + Caviar $4
- Burrata with Fig on Crostini $4 (V)
- Caprese Salad in a Shot Glass (GF/V) $4
- Brie + Apricot Chutney on Brioche (V) $4
- Cucumber Cup + Hummus (GF/V) $4
- Olive Tapenade + Arugula on Baguette (V) $4
- Cranberry Chicken Phyllo Cup $4
- Buffalo Chicken Pinwheel $4
- Smoked Salmon + Dill Cream Cheese on Toast $4
- Aji Amarillo Crab Salad in Plantain Cup (GF) $5
- Shrimp Cocktail Shooter + Casamigos Cocktail Sauce (GF) $6
- Ruben Roll on Pumpernickel $4
- Chorizo Manchego Skewer (GF) $4
- Antipasto Salad in Shot Glass $4
- Shaved Tenderloin Beef Crostini + Horseradish Creme $4
- Ahi Tuna on Wonton + Asian Slaw $5

(V) - Vegetarian (GF) - Gluten Free
CHILLED RECEPTION STATIONS

**MARKET STYLE CRUDITE (V) | $12**
Grilled Zucchini, Squash, Asparagus, Roasted Tomato Celery + Carrot Sticks
Broccoli + Cauliflower Florets
Buttermilk Ranch
Hummus Spread
Pita Triangles

**DIPS + SPREADS | $14**
Spinach + Artichoke Dip (V)
Queso Fundido + Chorizo
Caramelized Onion Dip (V)
Roasted Red Pepper + Pine Nut Hummus Dip (V) (GF)
Smoked Mahi-Mahi Fish Dip
Saltine Crackers, Tortilla Chips + Pita Triangles

**ARTISAN CHEESE DISPLAY (V) | $16**
**MARKET STYLE**
Selected Soft, Semi-Soft, Hard + Blue Cheeses, Local Honeycomb, Grapes, Dried Fruits + Nuts, Assorted Crackers + Baguettes

**CHARCUTERIE + ANTIPASTO DISPLAY | $17**
**MARKET STYLE**
Genoa Salami, Sopressa, Chorizo, Capocollo, Manchego, Fresh Mozzarella + Parmesan Cheese, Grilled Vegetables, Roasted Peppers, Marinated Mushrooms, Roasted Artichokes + Olive Medley, Crostini + Artisan Crackers

**SEAFOOD RAW BAR (GF) | PER PIECE**
Chilled Gulf Cocktail Shrimp $4
Oysters on the Half Shell $3
Snow Crab Claw $4
Stone Crab Claws (seasonal May-Oct.) M/P

**SUSHI BOAT DISPLAY | $4 PER PIECE**
Assorted Nigiri + Maki Rolls
Pickled Ginger, Fresh Wasabi, Soy Sauce + Chopsticks

**BAR SNACKS | $4**
Mini Popcorn
Pretzels
Mixed Nuts
HOT RECEPTION STATIONS

FLATBREADS | $16
Artisan Greens Salad - Balsamic Vinaigrette + Peppercorn Ranch Dressing (V) (GF)
BBQ Pulled Chicken - Blended Cheddar, Crispy Onions, Chipotle Aioli + Cilantro
Foraged Mushrooms - Roasted Artichoke, Sweet Onions, Fresh Mozzarella, Arugula + Pesto (V)
Italian Sausage - Charred Greens, Roasted Tomato, Whipped Ricotta + White Sauce

SLIDER STATION | CHOOSE 3 | $18
Filet Slider - Char-Crusted Tenderloin, White Cheddar, Caramelized Onion + Whole Grain Aioli
Pork Belly + Biscuit - Crispy Pork Belly, Pickled Cabbage Slaw + Yum Yum Sauce
Southern Chicken Slider - Fried Chicken, Pickle + Mayo
Damn Good Slider - Vermont Cheddar, Tomato + Red Onion
Impossible Slider - Ketchup, Mayo + Pickles
Sweet Potato Waffle Fries + Onion Rings - BBQ Sauce + Ketchup

GAME TIME! | $16
Focaccia Bread Pizza - Cheese + Pepperoni
Wings - Mild Buffalo + Jamaican Jerk, Ranch, Blue Cheese, Veggie Sticks
Turkey Club Subs - Oven Roasted Turkey, Bacon, Cheddar, Lettuce, Tomato + Chipotle Aioli
Crispy Potato Skins - Loaded with Cheddar + Bacon, served with Sour Cream + Salsa
Housemade Potato Chips + Onion Dip (V)

ITALIAN STATION | $20
Classic Caesar Salad - Chopped Romaine, Shaved Parm, Brioche Crouton (V)
Warm Garlic Bread
Eggplant Parmesan (V)
Sausage + Peppers
Orecchiette + Chicken - Arugula, Roasted Artichoke + Light Garlic Cream Sauce

MEXICAN STATION | $16
Chicken Tinga Tacos
Pork Carnitas Tacos
Nopales + Corn Tacos (V)
Authentic Tomato Rice + Pinto Beans
Hot Sauce + Tortilla Chips

ASIAN STATION | $16
Spring Rolls
Potstickers
Mongolian Beef Stir Fry
Sweet + Sour Chicken
Stir Fry Vegetables
White Rice, Soy Sauce, Fortune Cookies, Chinese To Go Boxes + Chopsticks
CARVINGS
GARLIC + HERB CRUSTED PRIME RIB | $16
Au Jus, Horseradish Cream
Artisan Dinner Rolls + Soft Butter

BLACKENED GROUPER | $18
Cabbage Slaw, Sriracha Aioli, Flour Tortillas

NATURAL ROASTED TURKEY | $14
Pan Gravy, Cranberry Compote
Artisan Dinner Rolls + Soft Butter

BOURBON BRUSHED BONE-IN HAM | $14
Pineapple Chutney, Whole Grain Mustard, Hawaiian Rolls + Soft Butter

STATIONS
ASIAN STIR FRY | $18
Choice of 2 Proteins: Chicken, Steak, Shrimp or Tofu
Stir Fry Vegetables
Lo Mein Noodle or Jasmine Rice
Vegetable Egg Rolls + Duck Sauce
Fortune Cookies, Chinese To Go Boxes,
Soy Sauce + Chopsticks

RISOTTO STATION | $18
Mozzarella Arancini with Oven Roasted Tomato (V)
Lobster Saffron Risotto - Fresh Lobster Meat, Mascarpone + Tarragon
Mushroom Barley Risotto - Roasted Exotic Mushrooms, Spinach, Parmesan + Fresh Herbs (V)

PASTA STATION | $18
Pasta Bolognese - Rigatoni Pasta, Beef Bolognese, Ricotta, Parmesan, Fresh Herbs
Rock Shrimp Mac + Cheese - Orecchiette Pasta, Gulf Rock Shrimp, Blended Cheese Sauce + Gremolata
Pesto Pasta - Cellentani Pasta, Roasted Mushroom, Kale, Tomato, Pesto Sauce + Parmesan (V)
Warm Garlic Bread

SIDES (V)
SEASON VEGETABLE MEDLEY | $5
ROASTED HERB POTATOES | $4
BLACK BEANS + CILANTRO RICE | $4
SMALL PLATES

Chef Attendant Required at $150 | 1 Attendant Suggested per 75 Guests

**STOUT BRAISED SHORT RIBS | $15**
Smoked Grits, Summer Corn, Pickled Red Onion + Stout Jus

**PORK BELLY TACOS | $13**
House-made Kimchee, Cilantro Aioli, Lime Zest + Fried Wonton

**PAN-SEARED SCALLOPS | $16**
Jicama Slaw, Avocado-Bacon Cream + Crispy Tortilla Strips

**SLOW ROASTED JERK CHICKEN | $13**
Black Beans + Rice, Sweet Plantain, Tropical Salsa

**AHI TUNA POKE | $16**
Rice, Seaweed, Edamame, Carrot, Crispy Wonton, Spicy Aioli

**CHICKEN CONFIT + GNOCCHI | $13**
Sautéed Greens, Roasted Mushroom, Garlic + Herb Velouté

**BACON WRAPPED CHICKEN THIGH | $13**
Sweet Potato Puree, Roasted Brussels + Bourbon Gastrique

**SHRIMP + GRITS | $15**
Sautéed Shrimp, Pepper + Andouille Ragout, Charred Corn, Cheesy Poblano Grits
DESSERT DISPLAYS

COOKIE JAR | $10
Jumbo Assorted Cookies, Chocolate Brownies + Blondie Bars

IT’S A PIECE OF CAKE | $12
Chocolate Layer Cake, Carrot Cake, New York Style Cheesecake + Red Velvet Cake

CHEF’S SELECTION OF MINIATURE DESSERT BITES | $14
Cupcakes, Petit Fours, Cheesecake Bites, Macarons, Mini Tarts, Eclairs, Whoopie Pies

CANDY BAR | $15
Six Varieties of Candy with Treat Bag

DESSERT POPCORN | $6 PER BAG
Flavors include Bourbon Chocolate Cherry, Espresso Cookies & Cream, Sea Salt Caramel & Cheddar, White or Dark Chocolate Peanut Butter Drizzle

ITALIAN | $10
Rum Cake, Tiramisu, Assorted Mini Biscotti, Assorted Mini Cannoli

COFFEE SERVICE

PANTHER COFFEE
Hot + Cold Brew | $5
Cappuccinos, Lattes + Espresso | $8
Nitro Cold Brew | $10
Barista required at $50.
DINNER BUFFETS
Includes dinner rolls, butter, coffee + tea.

TASTE OF SOUTH FLORIDA | $75

Plant City Farm Tomato Salad - Red + Yellow Tomato, Shaved Red Onion, Arugula, White Balsamic Vinaigrette
Spinach + Arugula Salad - Local Strawberries, Almonds, Goat Cheese + Champagne Vinaigrette
Florida Seasonal Fruit Salad - Seasonal Fruit, Mint, Agave Nectar
Seared Florida Grouper - Citrus Beurre Blanc, Mango Relish
Sherry-Marinated Seminole Beef Skirt Steak - Chimichurri
Delaware Farms Chicken Breast - Charred Peppers, Natural Jus
Sweet Potato Hash - Poblano, Bell Pepper, Red Onion + Cilantro
Seasonal Florida Vegetable Medley
Key Lime Pie | Pineapple Upside Down Cake | Bread Pudding

CARIBBEAN NIGHTS | $65

Chopped Romaine + Iceberg - Radish, Tomato, Pumpkin Seed, Brioche Crouton, Mango Vinaigrette + Avocado Ranch
Roasted Sweet Potato Salad - Peppers, Pecans + Spicy Coconut Glaze
Jicama Salad - Mango, Papaya, Chili + Citrus Cilantro Vinaigrette
Ropa Vieja - Fried Yucca
Mojo Pork Loin - Stewed Onion
Jerk Chicken - Tropical Relish
Black Beans + Sofrito Rice
Sweet Plantains
Classic Rum Cake | Arroz Con Leche | Guava Pastelitos

SURF + TURF DOWNTOWN GRILLE | $80

Steakhouse Wedge - Baby Iceberg, Cherry Tomato, Bacon Lardon, Blue Cheese, Scallions + Ranch Dressing
Superfood Slaw - Cooked Farro, Shaved Kale, Cabbage, Carrot, Edamame, Dried Cranberry, Golden Raisins, Pistachio + Sherry Vinaigrette
Marble Roasted Potato Salad - Chorizo, Hard Boiled Egg, Peppers, Cilantro + Creamy Dijon
Steakhouse Seasoned Striploin Steak - House-made Steak Sauce
Lobster Tail (1.5 per guest) - Drawn Butter
Lemon + Herb Grilled Chicken Breast - Natural Jus
Roasted Wedge Potato - Garlic + Parmesan | Creamed Spinach
Strawberry Shortcake + Key Lime Pie Bites | Chocolate Chip Cookies
PLATED DINNERS

Only available in Stache. Three or four courses. Available for events with 15-100 guests. Additional $40 surcharge for plated service.

SALAD OPTIONS | CHOOSE 1

South Florida Salad - Hydro Bibb, White Asparagus, Marinated Jicama, Citrus Segments, Brie Cheese Croquette + Honey White Balsamic Vinaigrette
Farmers Salad - Little Gem Greens, 6 Minute Poached Egg, Smoked Bacon Lardon, Gorgonzola, Avocado Puree + Herbaceous Buttermilk Ranch
Pressed Tomato Salad - Natural Pressed Red and Yellow Tomato, Olive Tapanade, Braised Beet, Goat Cheese Crumble + Lemon Thyme Vinaigrette
Heirloom Tomato + Burrata - Basil Pesto, Arugula, Balsamic + Toasted Pine Nuts

SECOND COURSE OPTIONS | CHOOSE 1

Crabmeat and Avocado - Grilled Pineapple, Petite Salad Greens + Tomato Puree $18
Jumbo Shrimp Cocktail - Chilled Tomato Tartare Gazpacho + Sherry Vinaigrette $16
Slow Braised Pork Belly - Green Tomato, Quail Egg + Ravigote $12
Housemade Corn Agnolotti - Lobster + Vanilla Oil $20

ENTREE OPTIONS | CHOOSE 1

Grilled Filet - Roasted Garlic Mashed Potato, Sautéed Haricot Vert + Sauce Bordelaise $75
Pan Seared Grouper - Roasted Yellow Pepper Polenta, Corn Succotash + Poblano Emulsion $75
Braised Short Rib - Smoked Grits, Slow Roasted Tomato + Brussel Leaves $60
Free Range Chicken Breast - Roasted Fingerling Potato, Broccolini + Natural Jus $55
Upgrade to Surf + Turf Duo - Filet Mignon & Seafood Option with Chef’s Selection of Seasonal Accompaniments

DESSERT OPTIONS | CHOOSE 1

Chocolate Lava Cake - Caramel Sea Salt Gelato
Key Lime Pie - Raspberry Coulis + Tropical Compote
Bourbon Bread Pudding - Caramel Sauce + Maple Roasted Butter Pecan Gelato
YOUNG ADULTS MENUS
Ages 13 and under. Includes choice of three (3) Hors D’Oeuvres + Entree Selection - $45.

HORS D’OEUVRES
Mac + Cheese Bites
Broccoli + Cheese Fritters
Grilled Cheese Triangles
Mozzarella Sticks + Marinara
Mini Beef Hot Dog
Florida Fruit Skewers
BBQ Glazed Meatballs
Chicken Quesadillas
Honey Mustard Glazed Chicken Satay
Coconut Shrimp + Sweet Chili Sauce

ENTREE SELECTIONS

AMERICAN GRILL
All Beef Hamburger + Cheeseburger Sliders
All Beef Kosher Hot Dogs
Ketchup, Mustard, Pickle
BBQ Grilled Chicken
Mac + Cheese
Tater Tots + French Fries
Cookies, Brownies + Blondies

“BUILD YOUR OWN” FIESTA
Adobe Seasoned Ground Beef
Chili Lime Marinated Chicken
Jack Cheese, Shredded Lettuce, Diced Tomato,
Black Olives
Salsa, Guacamole, Sour Cream
Taco Boats, Flour Tortillas, Tortilla Chips
Churros, Snickerdoodles, Rice Crispy Treats

ASIAN
Sweet + Sour Chicken
Beef + Broccoli Stir Fry
Fried Rice, White Rice + Stir Fry Vegetables
Vegetable Egg Rolls
Fortune Cookies, Sugar Cookies, Brownies

ITALIAN
Penne Pasta with Meatballs + Marinara
Cheese Tortellini with Spinach + Alfredo
Chicken Parmesan with Tomato Basil Sauce
Broccoli + Carrots with Parmesan Breadcrumbs
Warm Breadsticks + Garlic Bread
Sugar Cookies, Brownies, Blondies
BREAKFAST

CONTINENTAL DISPLAY | $18
Seasonal Fresh Fruit Display
Yogurt with Granola + Berries
Chef Selection of Breakfast Bread, Muffins + Pastries
Assorted Individual Cereals
Panther Coffee, Espresso + Assorted Teas
Orange + Grapefruit Juices
Bottled Water

ENHANCEMENTS
STEEL CUT OATMEAL BAR | $4
Milk + Almond Milk
Fresh + Dried Fruit
Almonds, Walnuts + Chia Seeds
Brown Sugar
Bourbon-Infused Maple Syrup + Agave

NORWEGIAN SMOKED SALMON | $6
Vine Ripe Tomatoes
Thinly Sliced Red Onion
Capers
Assorted Mini Bagels + Cream Cheese

DAMN GOOD BREAKFAST BUFFET | $28
Seasonal Fresh Fruit Display
Yogurt with Granola + Berries
Chef Selection of Croissants + Pastries
Assorted Bagels + Cream Cheese
Scrambled Eggs
Roasted Breakfast Potatoes
Crispy Bacon
Pork Breakfast Sausage
Orange, Grapefruit + Cranberry Juices
Panther Coffee, Espresso + Assorted Teas
Bottled Water

OMELETTES MADE TO ORDER* | $8
Fresh Eggs + Egg Whites
Spinach, Mushrooms + Tomatoes
Peppers, Onions, Ham + Crumbled Bacon
Cheddar Cheese
GUARANTEE
A final guarantee of the number of guests is due five (5) business days prior to your event. Otherwise, the client will be charged for the number of guests originally stated on the agreement. We will be able to accommodate 5% more than the guaranteed number of guests.

FOOD + BEVERAGE MINIMUM
Food and beverage minimums may vary depending upon the date and size of the room. Minimums are non-inclusive of service charge and tax. Events may be subject to room rental fees. We will honor the preferred room selection, however, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification to the client.

SERVICE CHARGE + TAX
There is a 22% taxable service charge applied to food and beverage. The local sales tax applies to the total food and beverage bill.

MENU + PRICING
Final menu selections should be made no later than two (2) weeks prior to an event and no sooner than three (3) months out, in order to guarantee the selections and prices. We are happy to provide dietary substitutions upon advance request.

PARKING
There is no dedicated parking associated with the venues. City meters and private lots surround the property. Parking arrangements can be made with ASTA Parking for parking lot rental, valet service, motor coaches, etc. The ASTA parking lot contact is Cathi Crane and can be reached via email at cathi@astaparking.com or 954.564.1750. There is no loading dock area. Permitting city parking spaces on SW 2nd Avenue or SW 3rd Avenue or in the ASTA parking lot may be necessary for load in/ load out.

AUDIO/VISUAL EQUIPMENT
We will assist you with any audio/visual needs that you have or you may bring in your own equipment. Wireless Internet Access is complimentary.
The following equipment is available in our venues:
- Wireless Microphones
- Projection Screens
- Specialty Lighting
- Presentation Capabilities
- DJ Services
BANQUET INFORMATION

DECOR
Existing furniture and candles are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Speciality linens order has to be finalized ten (10) days prior to the event to avoid extra shipping or restock fees. An additional charge may incur for specialty items.

ENTERTAINMENT
Entertainment must be approved through Damn Good Hospitality. It is our pleasure to assist in arranging any entertainment needs for your event.
- House DJs
- Live Bands
- Aerialists, Roaming Magician/Illusionist
- Photo Booth
- Burlesque Dancers
- Ice Sculptures
- Costumed Greeters

VENDOR DEPOSITS
We will gladly assist with the arrangements of all/any outside vendors. Additional non-refundable deposits may be required to secure their services.