

# DAMN GOOD

## HOSPITALITY GROUP

# HANDCRAFTED EVENTS





## DAMN GOOD HOSPITALITY

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](mailto:sales@damngoodhospitality.com) | (954) 449-1028**





# DAMN GOOD

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## 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*

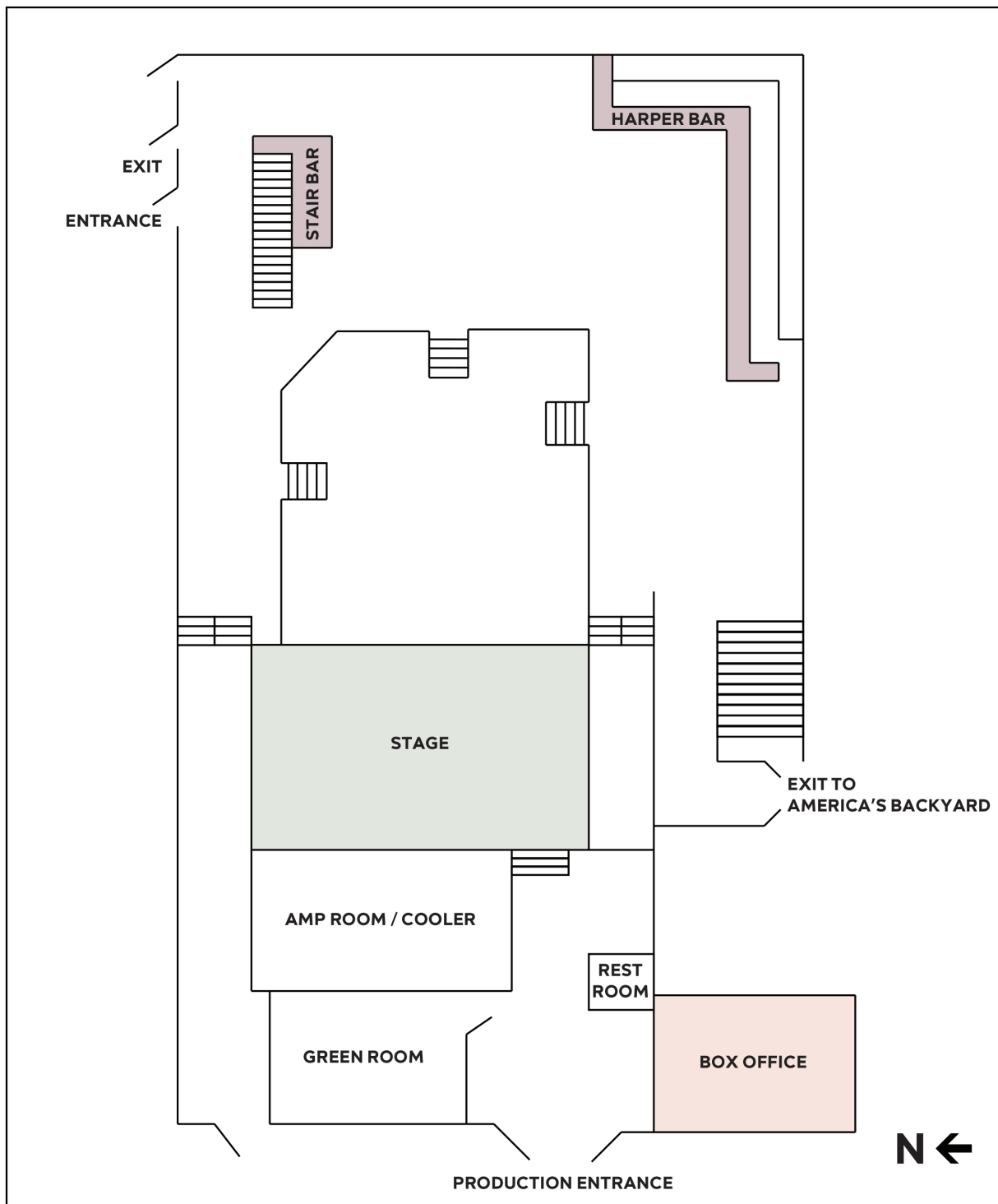
400 Maximum | 300 Reception | 100 Seated



# DAMN GOOD

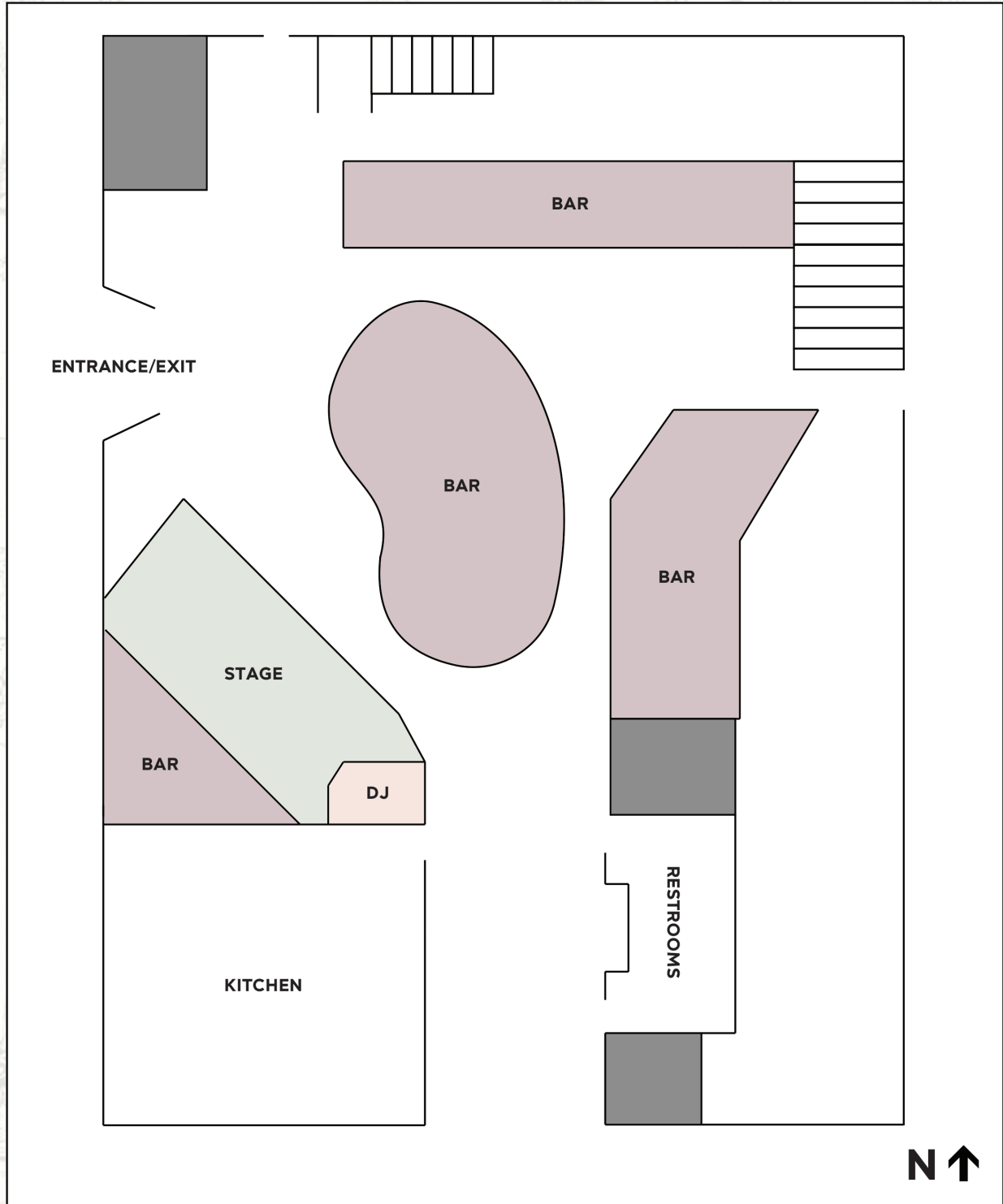
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## REVOLUTION LIVE FLOORPLAN





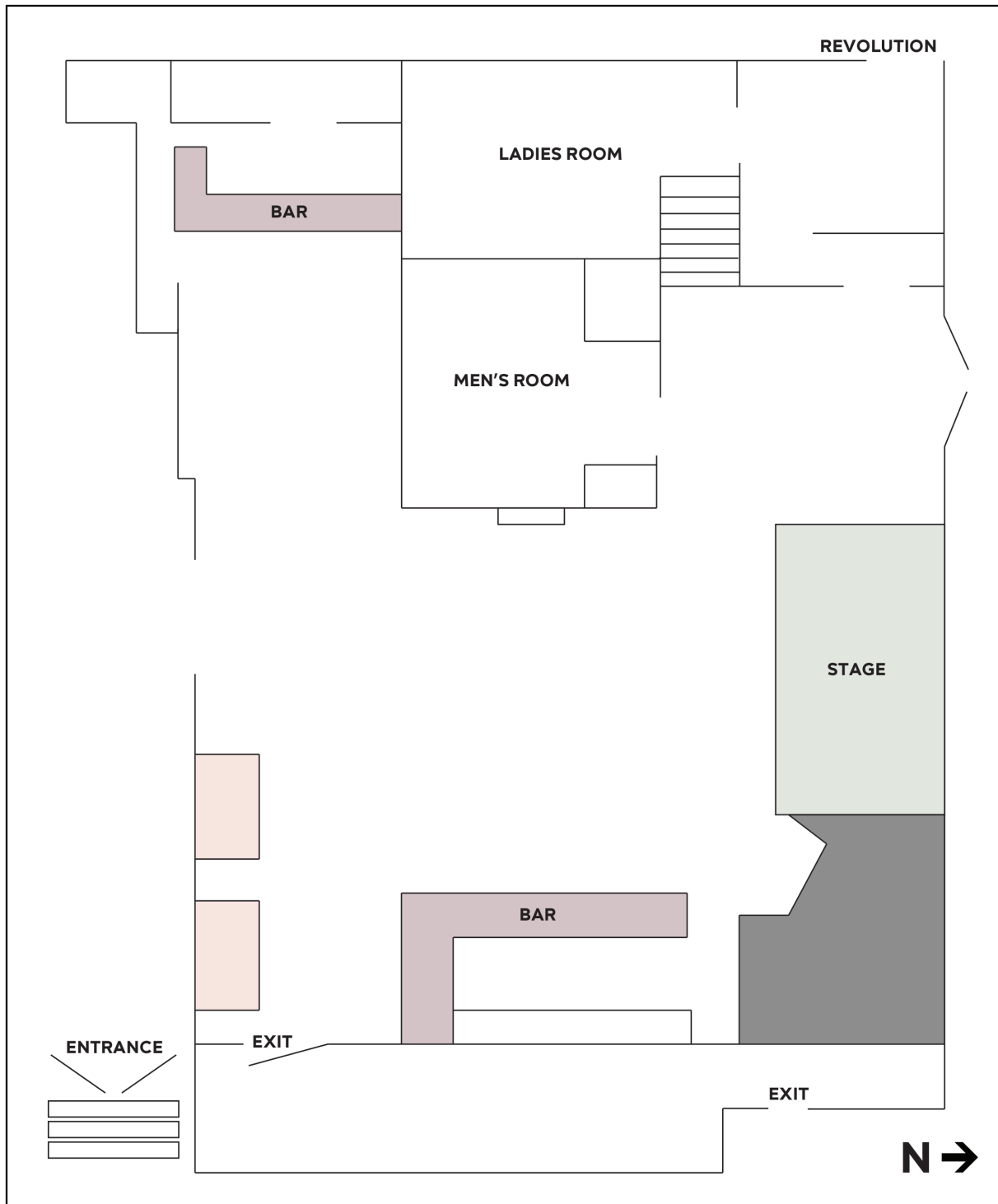
# AMERICA'S BACKYARD FLOORPLAN





# STACHE DRINKING DEN + COFFEE BAR

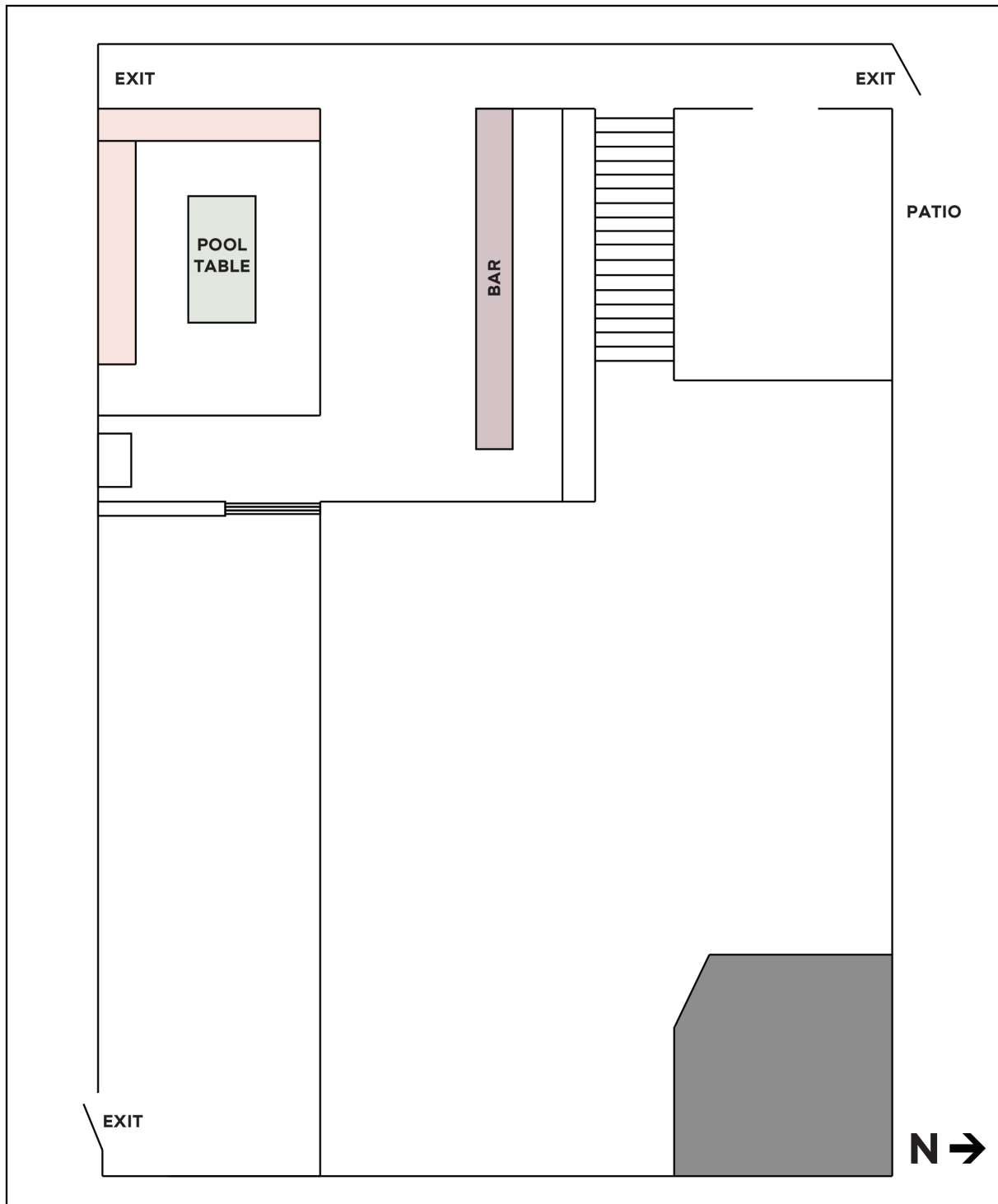
## FIRST FLOOR FLOORPLAN





# STACHE DRINKING DEN + COFFEE BAR

## SECOND FLOOR FLOORPLAN





## 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

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## DAMN GOOD SELECTION

Pricing by consumption; subject to availability.

Access to over 500 whiskeys + more.

### BOURBON

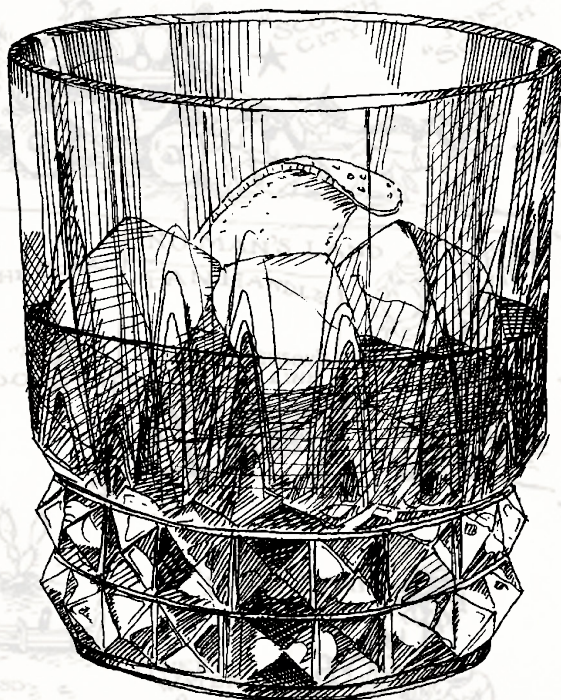
Wild Turkey 101  
Knob Creek  
Buffalo Trace  
Maker's Mark  
Four Roses Yellow Label  
Old Forester  
Four Roses Small Batch  
Eagle Rare  
Russell's Reserve  
Basil Hayden  
Maker's 46  
Bulleit  
Woodford Reserve  
Angel's Envy  
Blanton's  
Booker's  
Colonel E.H. Taylor  
Rock Hill Farms  
Baker's

### 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

### SINGLE MALT SCOTCH TASTING LEVEL 1

Glenmorangie 10, Highlands  
The Glenlivet 12 yr Speyside  
Laphroaig 10 Yr Islay

### TEQUILA TASTING LEVEL 1

Casamigos Blanco  
Corazón Reposado  
Patrón Añejo

### RUM TASTING

Appleton Estate Jamaica  
Bacardi Ocho Puerto Rico  
Mount Gay Black Barrel Barbados

### BOURBON TASTING LEVEL 2

(ADD \$10 PER PERSON)

Eagle Rare  
Russell's Reserve  
Four Roses Single Barrel

### 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 2

(ADD \$15 PER PERSON)

Don Julio 70 Añejo  
Herradura Ultra  
Patrón Extra Añejo  
Clase Azul Reposado





## 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'OEUVRES

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

### BAR SNACKS | \$4

Mini Popcorn  
Pretzels  
Mixed Nuts

### 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





## 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**

**Cotija, Avocado Creme, Cilantro + Lime**

**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**





## ACTION STATIONS

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

### 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

### SIDES (V)

#### **SEASON VEGETABLE MEDLEY | \$5**

#### **ROASTED HERB POTATOES | \$4**

#### **BLACK BEANS + CILANTRO RICE | \$4**

### 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**





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## 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

Sauteed Greens, Roasted Mushroom, Garlic + Herb Velouté

### BACON WRAPPED CHICKEN THIGH | \$13

Sweet Potato Puree, Roasted Brussels + Bourbon Gastrique

### SHRIMP + GRITS | \$15

Sauteed 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

## 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

## 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

### OMELETTES MADE TO ORDER\* | \$8

Fresh Eggs + Egg Whites  
Spinach, Mushrooms + Tomatoes  
Peppers, Onions, Ham + Crumbled Bacon  
Cheddar Cheese





# BANQUET INFORMATION

## 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](mailto: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. Specialty 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.

