

DAMN GOOD

HOSPITALITY GROUP



Warren
AMERICAN | WHISKEY | KITCHEN

DAMNGOOD
SWEETS



Backyard
FT. LAUDERDALE

greenbar
& KITCHEN

OUR STORY

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. (this needs to be changed to speak of Warren)

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 here, don't worry. We'll do whatever it takes to make your vision a reality when you book with us.

OUR VENUES



REVOLUTION

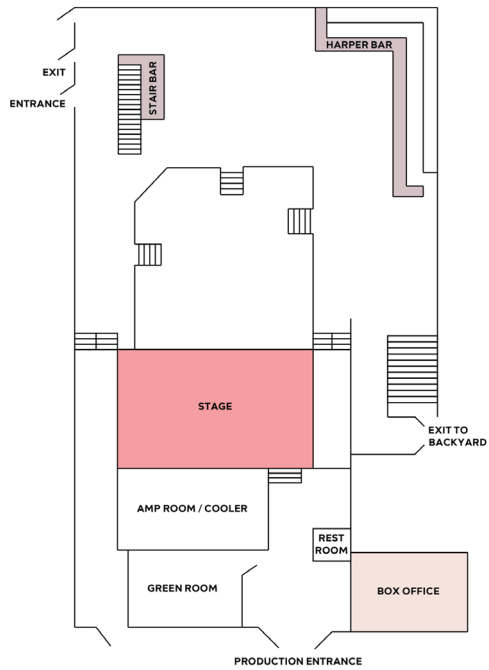


BACKYARD



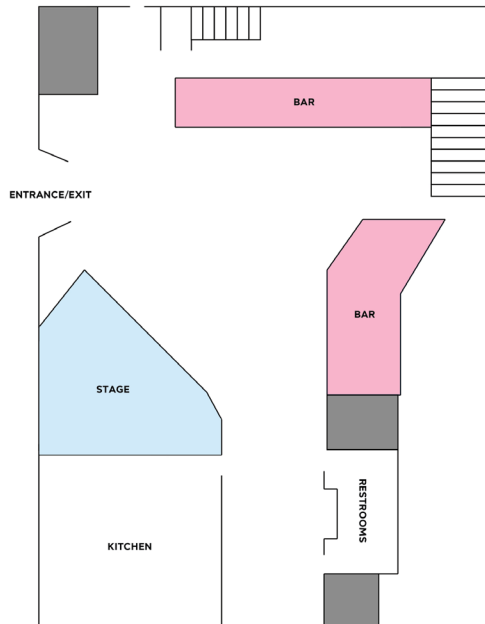
STACHE

FLOORPLANS



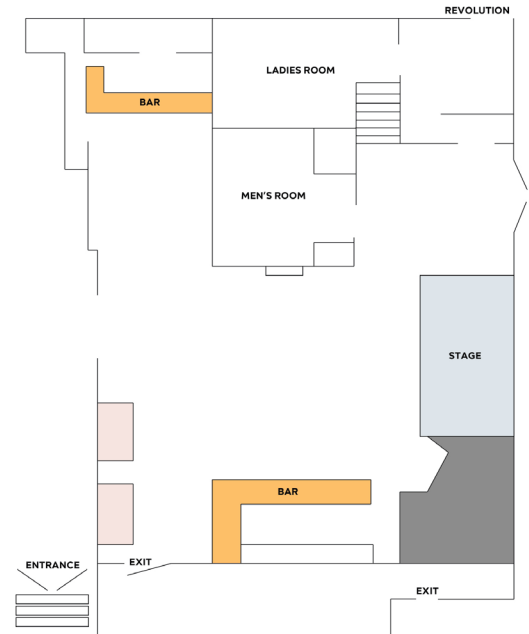
REVOLUTION
15,000 Sq Ft

1,100 MAX
600 RECEPTION
200 SEATED



BACKYARD
14,000 Sq Ft

1,600 MAX
800 RECEPTION
300 SEATED



STACHE
5,000 Sq Ft

400 MAX
300 RECEPTION
100 SEATED

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

WE'D BE DAMN GLAD TO MEET YOU!

To book your next event, please contact our sales team.

Bill Sisca
Corporate Sales + Events
bill@damngoodhospitality.com | (786) 525-4850

BEVERAGE PACKAGES

DELUXE

Vodka – Wheatley
Tequila – Corazon
Gin – Beefeater
Rum – Bacardi + Flavors
Bourbon – Four Roses
Rye – Rittenhouse
Scotch – Dewars
Selection of Beer + Wine + Soda + Water

PREMIUM

Vodka – Wheatley, Kettle One, Titos
Tequila – Corazon, Patron
Gin – Beefeater, Bombay
Rum – Bacardi + Flavors, Appleton Estate
Whiskey – Jack Daniels, Crown Royal
Bourbon – Four Roses, Buffalo Trace
Rye – Rittenhouse, High West Double Rye
Scotch – Dewars
Selection of Beer + Wine + Soda + Water

COCKTAIL SERVERS + ICE LUGE AVAILABLE UPON REQUEST.

LUXURY

Vodka – Wheatley, Kettle One, Titos, Grey Goose
Tequila – Corazon, Patron, Casamigos
Gin – Beefeater, Bombay, Hendricks
Rum – Bacardi + Flavors, Appleton Estate, Santa Teresa
Whiskey – Jack Daniels, Crown Royal, Jameson
Bourbon – Four Roses, Buffalo Trace, Angels Envy, Eagle Rare
Rye – Rittenhouse, High West Double Rye
Scotch – Dewars, Macallan 12, Johnny Walker Black
Selection of Beer + Wine + Soda + Water

DAMN GOOD CLASSICS

Old Fashioned
Manhattan
French 75
Selection of Beer + Wine

BEER + WINE

Beer- Domestic + Import
Wine- The Seeker, Chardonnay + Cabernet

BAR SERVICES

HOSTED/CASH BAR

PRICED PER DRINK

Deluxe Tier Cocktails
Premium Tier Cocktails
Luxury Tier Cocktails
Domestic Beer
Import/Craft Beer
Soft Drink / Water
Deluxe Tier Wine
Premium Tier Wine
Luxury Tier Wine

DAMN GOOD SELECTIONS

TEQUILA

Casamigos
Clase Azul
Cincoro
Codigo
Del Maguey
Don Julio
Espolon
Herradura
Patron
Siete Leguas

SCOTCH

Balvenie
Dalmore
Glenfiddich
Glenlivet
Glenmorangie
Laphroaig
Macallan

BOURBON

Angel's Envy
Bakers
Basil Hayden
Blanton's
Bookers
Buffalo Trace
Bulleit
Colonel E.H. Taylor
Eagle Rare
Four Roses
Knob Creek
Makers Mark
Old Forester
Russel's Reserve
Wild Turkey
Woodford Reserve

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



TASTING EXPERIENCES

LEVEL 1

BOURBON TASTING

Buffalo Trace
Elijah Craig Small Batch
Maker's Mark

SINGLE MALT SCOTCH TASTING

The Glenlivet 12yr
The Glenmorangie 10yr
The Macallan 12yr

TEQUILA TASTING

Casamigos
Don Julio
Patron

RUM TASTING

Appleton Estate
Mount Gay Black Barrel
Santa Teresa

LEVEL 2

BOURBON TASTING

Eagle Rare
Four Roses Small Batch Select
Russel's Reserve

SINGLE MALT SCOTCH TASTING

The Balvenie 15yr
The Dalmore 15yr
The GlenAllachie 15yr

TEQUILA TASTING

Tequila Ocho
Siete Leguas
Codigo

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.

MIXOLOGY EXPERIENCES

BOURBON & BANTER

Old Fashioned
Bourbon Smash

RUM RENAISSANCE

Daiquiri; Plus variation

TEQUILA TAKEOVER

Margarita; Plus variation

BOTANICAL + HERBS

Vodka + Gin Martini
Tom Collins

COGNAC CLASSICS

French 75 (original recipe)
Sazerac (original recipe)

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.

TASTING & MIXOLOGY ENHANCEMENTS

OPTION 1

Thai Peanut Chicken Satay (GF)
Vegetable Spring Roll + Curry Salt (V)
Chorizo Manchego Skewer (GF)

OPTION 2

Cheese Croquettes (V)
Thai Peanut Chicken Satay (GF)
Mini Cheeseburger, Bistro Sauce, Pickle
Vegetable Spring Roll + Curry Salt (V)
Artisan Meat + Cheese Display, Crackers + Condiments

OPTION 3

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

Culinary Pairings for group classes only. No substitutions.



HOT

Assorted Mini Deep Dish Pizzas
 Cheese Croquettes (V)
 Vegetable Spring Rolls (V)
 Mac + Cheese Bites (V)
 Spanakopita (V)
 Chicken Honey Sriracha Meatball (GF)
 Smoked Chicken Quesadilla Cone
 "French Onion Soup" Tartlet (V)
 Thai Peanut Chicken Satay (GF)
 Chicken Empanadas
 Glazed Sweet + Sour Meatballs (GF)
 Beef Empanadas
 Franks in a blanket (beef)
 Mini Beef Chicago Dog + Bun
 Mini Beef Wellington
 Mini Arepas with Shredded Beef (GF)
 Roasted Lamb Chops + Mint Chimichurri (GF)
 Mini Crab Cakes + Chipotle Aioli
 Coconut Shrimp + Sweet Chili Sauce
 Ginger Soy Shrimp Skewers + Pineapple Rum Glaze (GF)
 Tostone Rellenos with Creole Shrimp + Cilantro Creme (GF)

COLD

Burrata with Fig on Crostini (V)
 Caprese Salad in a Shot Glass (GF/V)
 Brie + Apricot Chutney on Brioche (V)
 Cucumber Cup + Hummus (GF/V)
 Olive Tapenade + Arugula on Baguette (V)
 Watermelon Gazpacho Shooter (V)
 Artichoke, Mushroom + Goat Cheese Phyllo Cup (V)
 Foie Mousline Crostini
 Smoked Salmon + Dill Cream Cheese on Toast
 Fish or Shrimp Ceviche in shot glass
 Aji Amarillo Crab Salad in Plantain Cup (GF)
 Shrimp Cocktail Shooter + Casamigos Cocktail Sauce (GF)
 Ruben Roll on Pumpernickel
 Chorizo Manchego Skewer (GF)
 Antipasto Salad in Shot Glass
 Shaved Beef Crostini, Caramelized Onion + Horseradish Crème
 Ahi Tuna on Wonton + Asian Slaw

**Minimum order of 25 pieces per selection.
 Priced per piece.**



MARKET STYLE CRUDITE (V)

Grilled Zucchini, Squash, Asparagus, Roasted Tomato
Celery + Carrot Sticks
Broccoli + Cauliflower Florets
Buttermilk Ranch, Classic Hummus, Tzatziki
Pita Triangles

DIPS + SPREADS

Spinach + Artichoke Dip (V)
Queso Fundido + Chorizo
Caramelized Onion Dip (V)
Roasted Red Pepper Hummus (V) (GF)
Smoked Fish Dip
Saltine Crackers, Tortilla Chips + Pita Triangles

CHARCUTERIE + ANTIPASTO DISPLAY

Market Style

Genoa Salami, Soppressata, Hot Coppa + Mortadella
Brie, Manchego, Fresh Mozzarella, Sharp Cheddar + Grana Padana
Grilled Vegetables, Roasted Peppers, Marinated Mushrooms,
Roasted Artichokes + Olive Medley
Crostini + Artisan Crackers

SUSHI BOAT DISPLAY

Assorted Nigiri + Maki Rolls
Pickled Ginger, Fresh Wasabi, Soy Sauce + Chopsticks
(MIN 100 PC.)

ARTISAN CHEESE DISPLAY (V)

Market Style

Selected Soft, Semi-Soft, Hard + Blue Cheeses
Local Honeycomb, Grapes, Dried Fruits + Nuts
Assorted Crackers + Baguettes

RAW BAR ENHANCEMENTS

Maine Lobster, Tail + Claws
King Crab Legs
Littleneck Clams
Tuna Tartar
Seafood Ceviche
Caviar

SEAFOOD RAW BAR (GF)

Chilled Gulf Cocktail Shrimp
Oysters on the Half Shell
Snow Crab Claw
Stone Crab Claws (seasonal May-Oct.)
Cocktail Sauce, Horseradish, Mignonette, Tartar Sauce,
Mustard Sauce + Lemon Wedges

BAR SNACKS

Popcorn
Pretzels
Trail Mix

FLATBREAD STATION

Greek Salad - Tomato, Cucumber, Red Onion, Olives, Feta + Lemon Herb Vinaigrette
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
Green Goddess - Spinach Pesto, Swiss Chard, Roasted Corn, Pistachios, Mozzarella + Parmesan

SOUTH AMERICAN STATION

Mixed Greens Salad - Avocado, Tomato, Radish, Red Onion, Carrot + Cilantro Vinaigrette
Camarones Enchilados - Sautéed Shrimp, Garlic, Onion, Bell Pepper + Tomato Sauce
Ropa Vieja - Shredded Beef, Onion, Peppers, Tomato, Olives + Capers
Lechon Asado - Slow Roasted Pork Shoulder in Mojo
Black Beans + Rice
Tostones, Maduros + Garlic Sauce

GAME TIME!

Focaccia Bread Pizza - Cheese + Pepperoni
Wings - Buffalo, Korean 5 Spice, Lemon Pepper + Breaded (choose 2)
Ranch, Blue Cheese, Veggie Sticks
Warm Ham + Cheese Sliders - Honey Ham, Swiss Cheese + Dijonaise
Turkey Club Subs - Oven Roasted Turkey, Bacon, Cheddar, Lettuce, Tomato + Chipotle Aioli
Loaded Potato Skins - Cheddar, Bacon, Scallions + Sour Cream, Salsa
Housemade Potato Chips + Onion Dip (V)

ITALIAN STATION

Classic Caesar Salad - Chopped Romaine, Shaved Parmesan, Brioche Crouton (V)
Warm Garlic Bread
Eggplant Parmesan (V)
Baked Penne Marinara - San Morzano Tomato, Ricotta + Mozzarella
Sausage + Peppers - Red Sauce
Orecchiette + Chicken - Arugula, Roasted Artichoke + Light Pesto Cream Sauce

MEXICAN STATION

Authentic Tomato Rice + Pinto Beans
Warm Street Corn Elote Salad
Chicken Tinga
Pork Carnitas
Rajas + Refried Beans (V) - Poblano, Bell Peppers, Onion
Warm Flour and Corn Tortillas, Cotija, Avocado Creme, Cilantro, Lime + Hot Sauce
Salsa Verde, Fire Roasted Salsa + Corn Tortilla Chips

SLIDER STATION | CHOOSE 3 SLIDERS

Artisan Greens Salad - Balsamic Vinaigrette + Peppercorn Ranch Dressing (V) (GF)
Cheesesteak Slider - Shaved Steak, Provolone, Sautéed Onion + Peppers, Horseradish Aioli
Pork Belly Bao Bun - Glazed Pork Belly, Pickled Vegetables, Cilantro + Crushed Peanut
Southern Chicken Biscuit - Fried Chicken, Spicy Cabbage Slaw, Pickles, Peppercorn Ranch
Damn Good Slider - Angus Beef, Vermont Cheddar, Tomato, Red Onion + Bistro Sauce
Black Bean Veggie Slider - Tomato, Avocado, Chipotle Aioli
Impossible Slider - Ketchup, Mayo + Pickles
Curly Fries + Onion Rings - Ketchup + Ranch Dressing

CARVINGS

GARLIC + HERB CRUSTED PRIME RIB

Herb Roasted New Potatoes, Haricot Verts
Au Jus, Horseradish Cream
Artisan Dinner Rolls + Soft Butter

MAHI MAHI

Cabbage Slaw, Corn + Black Bean Salsa
Sriracha Aioli, Cilantro Lime Avocado Creme
Corn + Flour Tortillas

ROASTED PORK TENDERLOIN

Sweet Potato Mash, Braised Greens
Bourbon Peach BBQ, Apple Sauce
Corn Bread + Soft Butter

HERB GREMOLATA RACK OF LAMB

Cous Cous, Mediterranean Roasted Vegetable Medley
Chermoula, Mint Yogurt
Warm Pita, Rolls + Soft Butter

CRISPY WHOLE RED SNAPPER

White Rice, Asian Vegetable Slaw
Ginger Scallion Sauce, Sweet Chili Sauce

GRILLED WHOLE VEGETABLES

Portabella Caps, Zucchini, Squash, Eggplant,
Asparagus, Bell Pepper, Red Onion
Balsamic Vinaigrette, Yogurt Tahini Sauce
Artisan Dinner Rolls + Soft Butter

DIJON + HERB CRUSTED BEEF TENDERLOIN

Herb Roasted New Potatoes, Grilled Asparagus
Sauce Robert, Horseradish Cream
Artisan Dinner Rolls + Soft Butter

STATIONS

ASIAN STIR FRY

Choice of 2 Proteins - Chicken, Steak, Shrimp, Pork or Tofu
Stir Fry Vegetables - Broccoli, Cabbage, Peppers, Carrots, Mung Beans, Baby Corn,
Bamboo Shoots, Snap Peas (V)
Lo Mein Noodle or Jasmine Rice
Vegetable Egg Rolls (V), Thai Spring Rolls (V) + Duck Sauce
Fortune Cookies, Chinese To Go Boxes, Soy Sauce, Sambal + Chopsticks

RISOTTO STATION

Mozzarella Arancini with Truffle - Arrabbiata Sauce (V)
Lobster Saffron Risotto - Fresh Lobster Meat, Mascarpone + Tarragon
Mushroom Barley Risotto - Roasted Exotic Mushrooms, Spinach, Parmesan +
Fresh Herbs (V)
Farro Risotto - Curry Pesto, Parmesan, Crispy Chickpeas, Coconut Milk (V)

MAC N CHEESE STATION

Cavatappi, Orecchiette + Fusilli Rotoni Pastas
Mornay, Gouda + Cheddar Cheese Sauces
Toppings - Bacon Lardons, Bay Shrimp, Shredded Chicken, Broccoli, Jalapenos,
Butter Crackers, Blue Cheese Crumble, Shredded Cheddar, Hot Sauces

PASTA STATION

Italian Chopped Salad - Romaine, Kale, Garbanzo, Olives, Tomato, Pepperoncini,
Artichoke, Cucumber, Soppressata, Mozzarella + Lemon Herb Dressing
Pasta Bolognese - Rigatoni Pasta, Beef Bolognese, Ricotta, Parmesan, Fresh Herbs
Rock Shrimp Mac + Cheese - Orecchiette Pasta, Gulf Rock Shrimp, Blended Cheese
Sauce + Gremolata
Chicken Pesto Pasta - Cellentani Pasta, Roasted Mushroom, Kale, Tomato, Pesto
Sauce + Parmesan (can make vegetarian)
Warm Garlic Bread

FRENCH FRIES BAR

Hand Cut Belgian Fries + Sweet Potato Waffle Fries
Toppings - Cheddar Cheese Sauce, Gravy, Chili, Bacon Lardons, Shredded Chicken,
Jalapenos, Black Beans, Scallions, Cinnamon Sugar, Ranch Dressing, Chipotle
Ketchup, Hot Sauces

Uniformed Chef Required
1 Attendant Suggested per 50 Guests

SMALL PLATES

CARIBBEAN RASTA PASTA

Jerk Chicken or Shrimp, Tri-Color Bell Peppers, Scotch Bonnet, Parmesan, Creamy Caribbean Sauce

AHI TUNA POKE BOWLS

Sushi Grade Tuna, Sushi Rice, Mango, Avocado, Chili, Wakame + Damn Good Poke Sauce

CHICKEN CONFIT + GNOCCHI

Sauteed Greens, Roasted Mushroom, Garlic + Herb Velouté

PAN SEARED RED FISH FILET

Lemon Potato, Sauteed Greens, Cucumber Salad

SHRIMP + GRITS

Sauteed Shrimp, Bell Peppers + Andouille Ragout, Charred Corn, Cheesy Poblano Grits

STOUT BRAISED SHORT RIBS

Smoked Grits, Summer Corn, Pickled Red Onion + Stout Jus

KOREAN PORK BELLY TACOS

Pickled Carrot, Daikon + Cucumber, Gochujang Aioli, Cilantro, Peanut Fried Wonton Shells + Warm Bao Buns

PAN-SEARED SCALLOPS

Creamy Polenta, Corn + Bacon Succotash, Sweet Potato Chip

HERB DE PROVANCE CHICKEN THIGH

Pomme Purée, Haricot Vert, Natural Pan Sauce

Uniformed Chef Attendant Required | 1 Attendant Suggested per 75 Guests

DESSERT DISPLAYS

COOKIE JAR

Jumbo Assorted Cookies, Chocolate Brownies + Blondie Bars

IT'S A PIECE OF CAKE

Chocolate Layer Cake, Carrot Cake, New York Style Cheesecake + Red Velvet Cake

ITALIAN

Tiramisù, Biscotti, Cannoli, Amoretto Cheesecake, Cappuccino Tart

WARREN MINIATURE DESSERT BITES

Key Lime Pie, Chocolate Cake, Creme Brulee Tarts, Bread Pudding, Cheesecake

DAMN GOOD SWEETS DISPLAY

S'mores Tart, Apple Tart, Dulce de Leche Bar, Coconut Passion Fruit Mousse, Tres Leches Shooter, Lemon Crumble Shooter



TASTE OF SOUTH FLORIDA

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 Mahi Mahi - Citrus Beurre Blanc, Mango Relish

Grilled Seminole Beef Churrasco Steak - Chimichurri

Delaware Farms Airline Chicken Breast - Charred Peppers, Natural Jus

Sweet Potato Hash - Poblano, Bell Pepper, Red Onion, Chili, Lime + Cilantro

Seasonal Florida Vegetable Medley - roasted + fresh herbs

Key Lime Pie | Bread Pudding

BACKYARD CHILLIN

Suggested for Backyard events, Grill Chef Attendant required

Cucumber + Tomato Salad - Shaved Red Onion, Arugula, White Balsamic Vinaigrette

Creamy Coleslaw

Angus Beef Burgers

BBQ Chicken Breasts

All Beef Franks

Black Bean Burgers

Fixings - Brioche Buns, Swiss + Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo

Macaroni + Cheese

Kettle Chips

Cookies | Brownies

CARIBBEAN NIGHTS

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

Mango Glazed Habanero Chicken - Tropical Relish

Black Beans + Sofrito Rice

Sweet Plantains + Tostones

Flan Shooters | Guava Pastelitos

ALL AMERICAN BBQ

Watermelon Salad - Cucumber, Feta, White Balsamic Vinaigrette

Iceberg + Romaine Caesar - Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing

Warm Cornbread - Cheddar + Jalapeno

St Louis Spare Ribs - Bourbon BBQ

Crispy Fried Chicken - 8 way cut

BBQ Beef Brisket

Mashed Potatoes

Green Beans

Cookies | Apple Pie Bars

SURF + TURF DOWNTOWN GRILLE

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

Peppercorn Crusted Striploin Steak - Blistered Tomato, Au Poivre Sauce

Lobster Tail (1.5 per guest) - Charred Lemons, Drawn Butter

Lemon + Herb Grilled Chicken Breast - Natural Jus

Macaroni + Cheese - White Cheese Sauce, Toasted Breadcrumbs

Broccolini - Roasted Red Pepper, Herb Butter

Strawberry Shortcake | Key Lime Pie Bites

HORS D'OEUVRES

Mac + Cheese Bites
Broccoli + Cheese Fritters
Grilled Cheese Triangles
Mozzarella Sticks + Marinara
Franks in a Blanket (beef)
Florida Fruit Skewers
Sweet + Sour Glazed Meatballs
Chicken Quesadillas
Honey Mustard Glazed Chicken Satay
Coconut Shrimp + Sweet Chili Sauce

Ages 13 and under.
Includes choice of three (3) Hors D'Oeuvres + Entree Selection

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

“BUILD YOUR OWN” FIESTA

Adobe Seasoned Ground Beef
Chili Lime Marinated Chicken
Jack Cheese, Shredded Lettuce, Diced Tomato, Black Olives
Salsa, Guacamole, Sour Cream
Hard Shell Corn Tortilla, Flour Tortillas, Tortilla Chips
Churros

ASIAN

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

ITALIAN

Penne Pasta with Meatballs + Marinara
Cheese Tortellini with Spinach + Alfredo
Chicken Parmesan with Tomato Basil Sauce
Broccoli + Parmesan Breadcrumbs
Garlic Bread
Sugar Cookies + Brownies

ENTREE SELECTIONS

CONTINENTAL DISPLAY

Seasonal Fresh Fruit Display
Yogurt with Granola + Berries
Chef Selection Breakfast Bread, Muffins + Pastries
Assorted Individual Cereals
Coffee, Espresso, Assorted Teas
Orange, Grapefruit Juices
Bottled Water

DAMN GOOD BREAKFAST BUFFET

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
Coffee, Espresso, Assorted Teas, Bottled Water

ENHANCEMENTS

STEEL CUT OATMEAL BAR

Milk + Almond Milk
Fresh + Dried Fruit
Almonds, Walnuts + Chia Seeds Brown Sugar
Bourbon-Infused Maple Syrup + Agave

NORWEGIAN SMOKED SALMON

Vine Ripe Tomatoes
Thinly Sliced Red Onion
Capers
Assorted Mini Bagels + Cream Cheese

OMELETTES MADE TO ORDER

Fresh Eggs + Egg Whites
Spinach, Mushrooms, Tomato, Peppers, Onions, Jalapenos,
Diced 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 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.

BANQUET INFORMATION

AUDIO/VISUAL

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

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.