

# Marina Market & Food Hall

## Banquet Menu

**Thank you for inquiring about our event services.**

The enclosed information should help give you an idea of what we have to offer. We've included sample menus that in most cases, provide our guests with the ideal combination of food choices. Of course, we can modify the selections to fit your personal needs. We look forward to working with you to provide a quality event that you and your guests will remember for a long time to come.

**Please call or email us to further your arrangements.**  
**(727) 443-1750 • [Nina.Collaro@MarinaCantina.com](mailto:Nina.Collaro@MarinaCantina.com)**



25 Causeway Boulevard, Clearwater Beach, Florida 33767  
[marinamarketfoodhall.com](http://marinamarketfoodhall.com)

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# Dining Areas and Food & Beverage Minimums

## Cabanas - East Patio:

Semi-Private Events  
at **Marina Cantina**

Seats 24 Per Cabana  
F&B Minimum \$1,500 Per Cabana  
Seats up to 70  
F&B Minimum \$3,700 All Cabanas

## East Patio:

Private Events  
at **Marina Cantina**

Seats up to 140  
Reception Style 175  
Sunday-Thursday: F&B Minimum \$8,500  
Friday-Saturday: F&B Minimum \$12,000

## West Patio:

Private Events  
at **Marina Cantina**

Seats up to 48  
Reception Style 60  
Sunday-Thursday: F&B Minimum \$3,000  
Friday-Saturday: F&B Minimum \$4,500

## Bar Tiki Rooftop Lounge:

Private & Semi-Private Events  
at **Bar Tiki**

Reception Style 160-200  
Sunday-Thursday: F&B Minimum \$8,500  
Friday-Saturday: F&B Minimum \$12,000  
  
West End Tiki seats up to 48  
Reception Style 60  
Sunday-Thursday: F&B Minimum \$3,000  
Friday-Saturday: F&B Minimum \$3,700

## Marina Cantina Buyout:

Seats up to 240  
Sunday-Thursday: F&B Minimum \$15,000  
Friday-Saturday: F&B Minimum \$26,000

## Marina Cantina & Bar Tiki Buyout:

For parties 280 and over  
Maximum Capacity 505  
Sunday-Thursday: F&B Minimum \$20,000  
Friday-Saturday: F&B Minimum \$32,000

Please note that this space can be separated/split into smaller sections.  
Please contact your sales rep with any questions. The above F&B minimums are for semi-private events/buyouts of entire space.

*\*In case of inclement weather, tent rental may be required with 5-day notice. Please contact your sales rep for questions and quotes.*



# Guidelines

**All reservations and agreements are made upon and are subject to, the rules and regulations of Marina Market & Food Hall and the following conditions.**

**Menu Preparation:** To ensure every detail is handled in a professional manner, the restaurant requires that your **menu selections and specific needs be finalized 7 days to your function.** At that point you will receive a copy of our banquet event orders on which you may make additions and deletions and return to us with your confirming signature.

**Guarantees:** We need your assistance in making your banquet a success. Marina Market & Food Hall **requires notification of the exact number of banquet or reception guest three business days prior to the function.** This confirmed number constitutes the guarantee.

If no guarantee is given, the expected number of people will be considered your guarantee.

**Fees:** A **22% service charge is added** to all food and beverage charges. Applicable state and local sales tax is added to all food and beverage charges including service charge.

Additional charges may occur for extending hours of service. Rental fees will apply to functions that do not meet F&B Minimums.

In the event a tent rental is required, the guest is responsible for payment.

A wedding ceremony fee of \$1,500.00 includes set up and break down of space.

An event set up fee of \$150.00 for any décor provided by the client such as center pieces, registration tables, storing items and such.

**Food & Beverage:** The restaurant reserves the right to supply all food and beverages consumed in the facility. **All meals include coffee, tea, water and soft drinks.** The restaurant does not allow any food to be brought onto the property from outside sources or the removal of any food after the function.

**Outside Contractors:** The restaurant reserves the right to advance approval of all outside contractors hired for use. The restaurant will cooperate with outside contractors and allow them access to the facility prior to the event as long it does not interfere with other guests.

**All outside contractors must submit proof of insurance.**

The customer is responsible for any charges, damages an outside contractor incurs while in the employ of the customer.

The restaurant will give customers a preferred vendor list upon request.

**Function Rooms:** Function rooms are assigned by the restaurant according to the guarantee minimum number of people anticipated. The restaurant reserves the right to change event locations to a room more suitable at the restaurants discretion with notification.

**Inclement Weather:** In the event of inclement weather, a tent rental fee may apply. Extreme temperatures of below 50 degrees or wind gusts of 25 mph shall cause the function to move indoors. **Please consult your sales rep 3 days prior to the event.**



# Mar y Tierra

Plated Meal/Price per Person \$55

Includes coffee, tea and soft drinks  
Only available at Marina Cantina for groups under 50 guests.

*Requires all guests to pre-select entrées.*

## Choice of Two Appetizers:

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CHEF'S APPETIZER FAMILY STYLE

- Shrimp Ceviche
- Jalapeño & Corn Hush Puppies
- Chicken Quesadilla
- Avocado Cream Cheese & Tomato Bruschetta

## Choice of One Salad:

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- Cantina Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

## Guest's Choice of Entrée:

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DUO PLATE OPTION + \$12 PER PERSON

- Tequila Glazed Salmon
- Garlic Lime Chicken
  - 6 oz. Filet
- Braised Short Rib
- Vegetarian Option: Cauliflower Cantina Bowl

*Entrees above are served with chef's choice of starch and veggies*

## Choice of Dessert:

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- Tres Leches
- Margarita Key Lime Pie



# The Siesta

Plated Meal/Price per Person \$65

Includes coffee, tea and soft drinks  
Only available at Marina Cantina for groups under 50 guests.

*Requires all guests to pre-select entrées.*

## Choice of Two Appetizers:

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CHEF'S APPETIZER FAMILY STYLE

- Coconut Shrimp
- Stuffed Jalapeño
- Mojo Pineapple Chicken Skewer
- Mini Caprese Mexicana
- Mini Empanada (Beef, Veggie or Chicken)

## Choice of One Salad:

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- Caesar Salad
- Mixed Greens with Honey Lime Vinaigrette

## Guest's Choice of Entrée:

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DUO PLATE OPTION + \$12 PER PERSON

- Grouper De Sol
- Braised Short Rib
- Chicken Picatta
- 6oz Filet with Jumbo Gulf Shrimp
- Vegetarian Option: Cauliflower Cantina Bowl

*Entrees above are served with chef's choice of starch and veggies*

## Choice of One Dessert:

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- Tres Leches
- Flourless Mexican Chocolate Cake
- Margarita Key Lime Pie



# Fiesta Grande

Plated Meal/Price per Person \$80

Includes coffee, tea and soft drinks  
Only available at Marina Cantina for groups under 50 guests.

*Requires all guests to pre-select entrées.*

## Choice of Three Appetizers:

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CHEF'S APPETIZER FAMILY STYLE OR PASSED

- Mini Lump Crab Cake
- Avocado Cream Cheese & Tomato Bruschetta
- Gouda & Chorizo Stuffed Mushroom
- Lollipop Lamb Chops
- Jumbo Shrimp Cocktail

## Choice of One Salad:

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- Mixed Greens
- Kale and Quinoa
- Caesar Salad

## Guest's Choice of Entrée:

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DUO PLATE OPTION + \$12 PER PERSON

- 6 oz. Filet with Lobster Tail
- Stuffed Grouper
- Braised Short Rib
- Shrimp & Scallop Ajillo
- Mediterranean Chicken
- Vegetarian Option: Cauliflower Cantina Bowl

*Entrees above are served with chef's choice of starch and veggies*

## Choice of One Dessert:

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- Tres Leches
- Flourless Mexican Chocolate Cake
- Margarita Key Lime Pie



# Cantina Taco Bar

Includes coffee, tea and soft drinks

Chips & Salsa Station Included  
Add Queso or Guacamole \$6 pp

## Choice of Two: \$38 pp

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- Chicken
- Pork
- Shrimp
- Short Rib
- Crispy Cauliflower

## Choice of Three: \$42 pp

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- Chicken
- Pork
- Shrimp
- Short Rib
- Crispy Cauliflower

## Corn Tortillas or Flour Tortillas:

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Condiments: Sour Cream, Shredded Cheese, Cilantro

## Choice of One Salad:

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- Cantina Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

## Choice of Two Sides:

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- Cantina Rice
- Black Beans
- Street Corn
- Jalapeño Corn Bread
- Roasted Plantains

## Choice of Dessert:

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- Tres Leches
- Churros with Mexican Chocolate





# Sandkey Buffet

Price per Person \$55  
Includes coffee, tea and soft drinks

Chips & Salsa Station Included  
Add Queso or Guacamole \$6 pp

## Choice of Two Appetizers:

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- Mini Caprese Mexicana
- Mini Empanada (Beef, Veggie or Chicken)
- Mini Quesadilla (Beef, Veggie or Chicken)
- Jalapeño & Corn Hush Puppies

## Choice of One Salad:

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- Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

## Choice of Two Entrées:

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- Pork Carnitas
- Braised Short Rib
- Garlic Lime Chicken
- Tequila Glazed Salmon

## Choice of Two Sides:

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- Cantina Rice
- Black Beans
- White Sweet Potato Mash
- Street Corn

## Choice of One Dessert:

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- Tres Leches
- Churros with Mexican Chocolate
- Cantina Beignets



# Clearwater Shores Buffet

Price per Person \$68  
Includes coffee, tea and soft drinks

Chips & Salsa Station Included  
Add Queso or Guacamole \$6 pp

## Choice of Two Appetizers:

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- Shrimp Ceviche
- Empanada (Beef, Chicken, Pork or Veggie)
- Tomato Bruschetta with Avocado Cream Cheese
- Stuffed Jalapeños with Bacon & Gouda
- Mojo Chicken Skewer

## Choice of One Salad:

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- Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

## Choice of Three Entrées:

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- Garlic Lime Chicken
- Grouper Del Sol
- Braised Short Rib
- Jumbo Shrimp Ajillo
- Carne Asada with Peppers & Onions

## Choice of Two Sides:

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- Cantina Rice
- Black Beans
- Street Corn
- Jalapeño Corn Bread
- White Sweet Potato Mash

## Choice of One Dessert

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- Tres Leches
- Cantina Beignets
- Smores
- Churros with Mexican Chocolate



# Grand Palm Buffet

Price per Person \$88  
Includes coffee, tea and soft drinks

Chips, Salsa, Queso & Guacamole Station Included

## Choice of Two Passed Appetizers:

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- Mini Lump Crab Cake
- Bacon & Gouda Stuffed Mushroom
- Jumbo Shrimp Cocktail
- Mojo Chicken Skewer
- Crispy Pork Belly Skewer with Sweet Mojo Glaze
- Avocado Cream Cheese & Tomato Brushetta

## Choice of One Salad:

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- Caesar Salad
- Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

## Choice of Three Entrées:

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- Braised Short Rib
- Garlic Lime Chicken
- Chefs Fresh Catch (Grouper or Snapper)
- Carne Asada with Peppers & Onions
- Jumbo Shrimp Ajillo

## Choice of Three Sides:

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- Cantina Rice
- White Sweet Potato Mash
- Black Beans
- Street Corn
- Jalapeño Corn Bread
- Crispy Cauliflower
- Roasted Plantains in Rum Butter

## Chef Attended Action Station - Choice of One:

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- Tamales Bar
- Whole Roasted Pig - Carving Station
- Plantains Foster - Dessert Station

## Choice of One Dessert:

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- Tres Leches
- Cantina Beignets
- Key Lime Shooters
- Churros with Mexican Chocolate



# Hawaiian Luau Buffet

Price per Person \$65

Includes coffee, tea and soft drinks

## Choice of Two Appetizers:

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- Spring Rolls
- Coconut Shrimp
- Tuna Poke Shooter
- Shrimp Ceviche
- Pineapple Chicken Skewer

## Choice of One Salad:

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- Hawaiian Jicama Slaw
- Mixed Greens with Honey Lime Vinaigrette

## Choice of Three Entrées:

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- Garlic Citrus Chicken
- Braised Short Rib
- Rum Glazed Salmon
- Pineapple Carnitas with Flour Tortillas
- Grouper with a Tropical Fruit Salsa

## Choice of Two Sides:

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- Tiki Rice
- Macaroni Salad
- Black Beans
- Roasted Plantains with Rum Butter

## Choice of One Dessert:

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- Smores
- Tiki Twist
- Key Lime Shooters

*Add Whole Roasted Pig +\$16 per person*



# Dockside Brunch Buffet

Price per Person \$40  
Includes coffee, tea and soft drinks

## Choice of One:

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- Eggs Benedict
- Scrambled Eggs

## Choice of One Breakfast Meat:

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- Bacon
- Sausage
- Turkey Bacon
- Chicken Sausage

## Choice of One:

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- Cantina Breakfast Potatoes
- Smoked Gouda Grits

## Choice of One:

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- Mini Buttermilk Pancakes
- Tres Leches French Toast

## Brunch Enhancements:

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Yogurt Parfait with Fresh Fruit and Granola +\$6 pp

Build Your Own Waffle Bar +\$6 pp

Breakfast Pastries and Muffins +\$ 4 pp



# Hors D'oeuvres & Small Plate Selections

Station or Passed

pc = per piece pp = per person

## Iced Shellfish:

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- Raw Oysters on Half Shell 3.00 pc
- Florida Smoked Fish Dip 4.00 pp
- Peel-N-Eat Shrimp 12.00 pp

## Cold Appetizers:

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- Chips & Salsa 4.00 pp
- Guacamole & Chips 6.00 pp
- Avocado Cream Cheese & Tomato Bruschetta 3.50 pc
- Fresh Fruit Skewer 3.50 pc
- Shrimp Ceviche 3.50 pc
- Caprese Mexicana 3.50 pc
- Tuna Tostada 4.00 pc
- Tuna Poke 5.00 pc
- Vegetable Platter with Dip 5.50 pp
- Chili Lime Shrimp Wrap 6.00 pc
- Cheese & Cracker Display 9.00 pp

**\*\*MINIMUM 25 PIECES PER ORDER\*\***



# Hors D'oeuvres & Small Plate Selections

Station or Passed

pc = per piece pp = per person

## Hot Appetizers:

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- **Homemade Empanadas:**
  - Veggie 3.00 pc
  - Chicken 3.50 pc
  - Pork 3.50 pc
  - Steak 4.00 pc
- **Mini Quesadillas:**
  - Veggie 3.00 pc
  - Chicken 3.50 pc
  - Pork 3.50 pc
  - Steak 4.00 pc
- **Queso Fundido & Chips** 6.00 pp
- **Coconut Shrimp** 4.00 pc
- **Fried Spring Roll** 3.50 pc
- **Corn & Jalapeño Hush Puppies** 3.00 pc
- **Stuffed Jalapeños with Bacon & Gouda** 4.00 pc
- **Stuffed Mushroom with Chorizo & Smoked Gouda** 4.00 pc
- **Pineapple Mojo Chicken Skewer** 4.00 pc
- **Crispy Mojo Pork Belly Skewer** 4.00 pc
- **Grouper Cakes with Jalapeño Corn Sauce** 5.00 pc
- **Mini Lump Crab Cake** 5.00 pc
- **Lobster Slider** 8.00 pc
- **Lamb Chop Lollipop** 7.00/1 pc
- **Jumbo Shrimp Skewers with Ajillo Sauce** 7.00/1 pc (3)
- **Filet Kabobs with Peppers & Onions** 12.00/1 pc

**\*\*MINIMUM 25 PIECES PER ORDER\*\***



# Carving Station

All of the following are current market price  
plus chef fee (\$100) 40-person minimum

**Whole Roasted Pig \$16 pp**      **Mojo Beef Tenderloin \$28 pp**

**Mojo Glazed Roasted Turkey Breast \$18 pp**

*All carving stations come with homemade corn tortillas & house made mole sauce*

## Action Stations

Chef fee (\$100) 40-person minimum

### Mini Street Taco Bar \$16 pp:

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**Bar Toppings:** Cilantro, Sour Cream, Pickled Onions, Shredded Cheese

**Protein Options- Choice of Two:** Carnitas, Chicken, Shrimp, Short Rib

### Tamales Bar \$16 pp:

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House made fresh tamales served with salsa verde & roja

**Bar Toppings:** Queso Fresco, Lime, Salsa Verde & Roja, Crema, Cilantro

**Protein Options- Choice of One:** Chicken, Pork or Veggie

### Chilled Seafood Display \$28 pp:

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Fresh Gulf Shrimp, Oysters on the Half Shell, Smoked Fish Dip

Homemade Cocktail Sauce, Fresh Jalapeño, Lemons, Saltine Crackers,  
Horseradish, House Mignonette

\*Consuming raw meats, seafood or shellfish may increase your risk of food-borne illness. Some food may contain nuts.

### Pasta Bar \$16 pp:

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#### For groups between 25-50 guests

**Bar Toppings:** Marinara Sauce, Alfredo Sauce, Pesto,  
Cheese, Spinach, Peppers, Onions, Mushrooms

**Protein Options- Choice of One:** Chicken, Shrimp or Meatballs

**Add 2 Proteins: +\$3.00 pp**

**Add All 3 Proteins: +\$6.00 pp**





# Dessert & Dessert Bars

40-person minimum

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## Plantains Foster Display \$9 pp:

Plus chef fee (\$100)

Ripe Plantains Flambéed with Rum & Brown Sugar  
Caramel Ice Cream, Caramel & Chocolate Sauce

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## Sweet Treats Display \$12 pp:

Assorted Chef Selected Mini Desserts, Cupcakes & Mexican Delights

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## Churros and Waffle Bar \$8 pp:

Plus chef fee (\$100)

**Bar Toppings:** Chocolate Sauce, Caramel Sauce, Whipped Cream,  
Chocolate Chips, Strawberries, Toasted Coconut, Assorted Sprinkles



# Bar Package Pricing

	2 Hour	3 Hour	4 Hour
Domestic Beer & Wine	\$22	\$28	\$34
Well Liquor	\$25	\$32	\$38
Call Liquor	\$30	\$36	\$48
Premium Liquor	\$34	\$42	\$52

**Add Local Beers to Your Package - \$5 Per Person**

**No Shots, Doubles or Craft Cocktails  
are included with Bar Packages**

**Cash Bar – Bartender Fee \$100**

## Drink Tickets Available

Prices Per Ticket

**Domestic Beer & Wine \$6**

**Well Liquor \$7**

**Call Liquor \$10**

**Premium Liquor \$13**

**Add Local Beer to Your Ticket +\$2 Per Ticket**



# Signature Cocktail Pricing

Add to your bar selection. Bar Package required.  
Domestic beer and wine package excluded.

- Choice of 1 - \$5 per person
- Choice of 2 - \$10 per person

## Strawberry Fields Margarita

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Milagro Silver, Muddled Fresh Strawberries, Mint, Fresh Lime Juice, Agave Nectar

## Mad Mango Margarita

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Milagro Blanco, Mango Puree, Sliced Jalapeños, Agave, Fresh Lime Juice, Tajin Spiced Rim

## Marina Mojito

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Flor De Cana 4 Yr Silver, Mint, Fresh Limes, Muddled Sugar Cube, Soda

## Pure Passion

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Don Q Passion Rum, Watermelon Schnapps, Fresh Orange Juice, Cranberry

## Mai Tai

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A Blend of Don Q Reserva, Meyers's, Fresh Lime Juice, Orgeat, Orange Curacao

## Smokey Pina Margarita

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Milagro Reposado, Jalapeño, Fresh Lime Juice, Hint of Chipotle, Agave Nectar, Toasted Pineapple

## Coral Reef

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Don Q Coconut Rum, Strawberry Puree, Fresh Lime Juice, Pineapple Juice

## Coconut Grove

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Mt. Gay Black Barrel Rum, Fresh Lime Juice, Coconut Agave, Mint, Toasted Pineapple

## Pineapple Upside Down Cake

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Don Q Pineapple, Kahlúa, Coconut, Frangelico, Pineapple Juice

## Tiki Twist

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Pineapple Soft Serve with Don Q Passion, Limon, Pina, Coco, or Cristal  
*\*available at Bar Tiki only (add \$2)*

**Ask About Our Souvenir Tiki Cups!**



# Marina Market & Food Hall



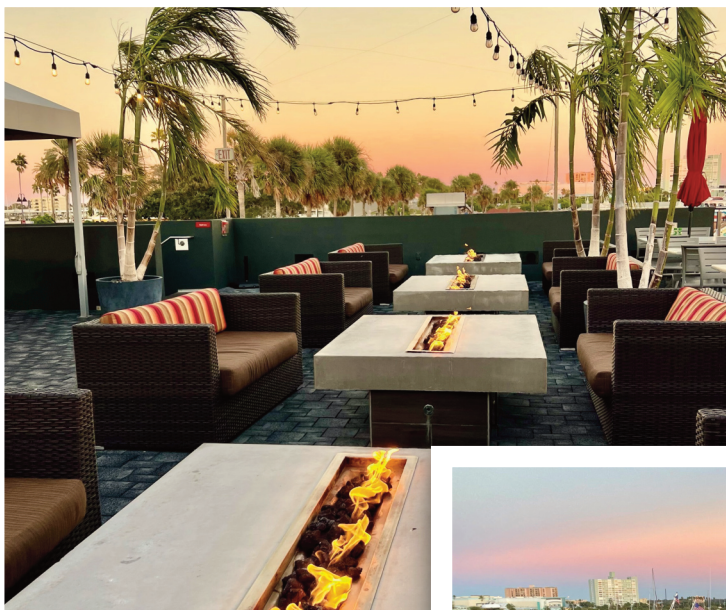
# Marina Cantina

## Cabanas - Located on East Patio



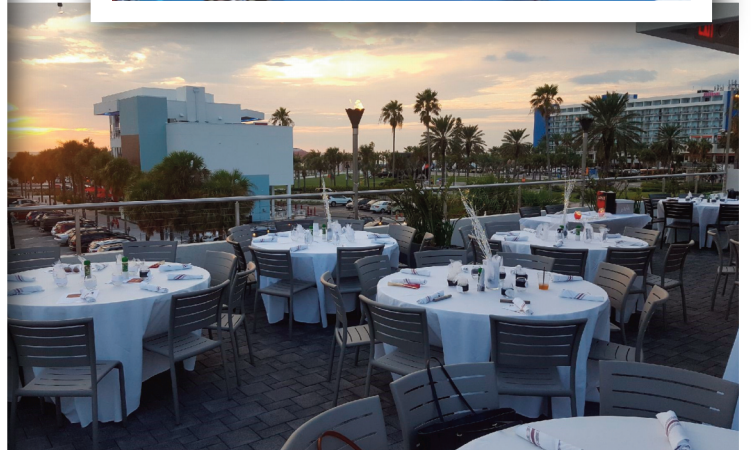
# Marina Cantina

## East Patio

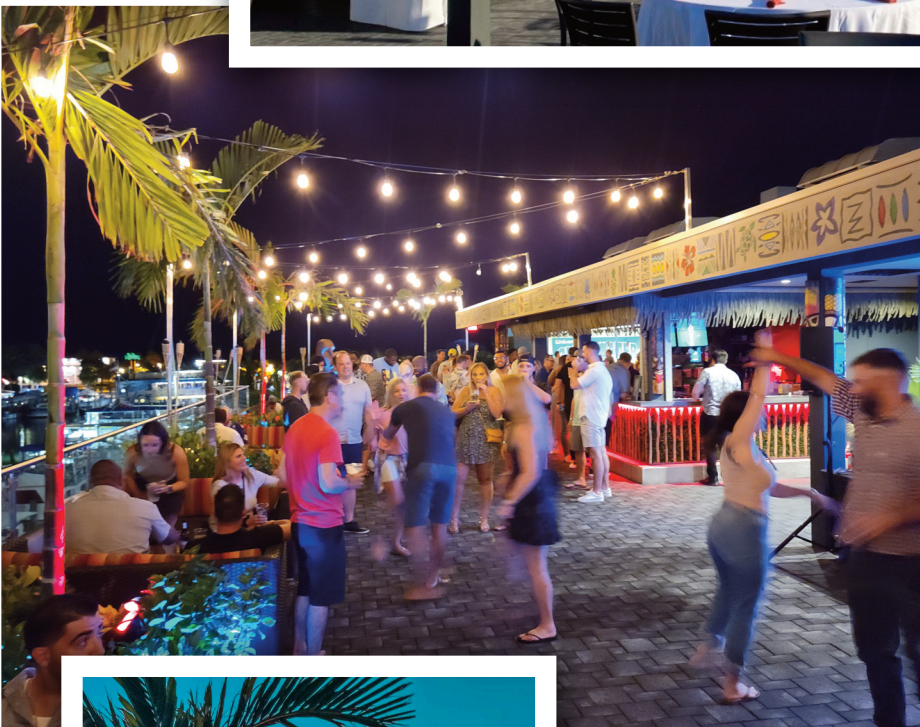


# Marina Cantina

## West Patio



# Bar Tiki





# Bar Tiki

