

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 us to further your arrangements.
(727) 443-1750



25 Causeway Boulevard, Clearwater Beach, Florida 33767
marinamarketfoodhall.com

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Dining Areas and Food & Beverage Minimums

Cabanas - East Patio:

Semi-Private Events
at **Marina Cantina**

F&B Minimum \$1,500 Per Cabana
1 cabana seats up to 25 guests for a plated meal
F&B Minimum \$3,700 All Cabanas
All cabanas seat up to 56 guests with a buffet meal

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 some spaces 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 14 days to your function**. If more than 50% of the banquet event order is modified at this stage, we request that you sign the updated banquet event order/contract and return it to us as soon as possible but no later than 3 days before your event.

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 guests 72 hours prior to the start of the event**. In the event of a plated meal, guest names and entree choices must be sent to your sales rep 72 hours prior to the start of the event. This confirmed number constitutes the guarantee.

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

Deposits: For events with a subtotal exceeding \$2,500.00 at the time of booking, a non-refundable deposit of 10% will be required. The deposit will be collected upon the completion of the signed contract. Please note that the event will not be considered confirmed until the deposit has been received. The deposit will be credited toward the final balance, which is due on the evening of the event.

Cancellation Policy: In the event of a cancellation: more than 14 DAYS prior to the event the deposit is forfeited, less than 14 DAYS prior to the event a 50% charge will apply, less than 7 DAYS prior or no-show a 100% charge will apply.

Fees: A 22% service charge (gratuity) is added to all charges, excluding tent rentals. Applicable state and local sales tax is added to all charges. Guests paying with a credit card are subject to a 3% credit card surcharge. This charge does not apply with a different form of payment (e.g., debit cards, cash or EFT's). Checks are not accepted.

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 Marina Market and Food Hall sales rep will coordinate the booking and logistics for the tent rental through an external third-party vendor. However, the guest is responsible for payment.

A wedding ceremony fee of \$1,500.00 includes set up and break down of space. Fee does not include decorations or set up of any decorations. Fee does not get counted towards food and beverage minimum.

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. No glitter, sand, table confetti, etc is permitted. A cleaning fee may be applicable.

Food & Beverage: The restaurant reserves the right to supply all food and beverages consumed in the facility. **All buffet and plated 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 and/or 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 restaurant's 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 5 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:

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

Choice of One Salad:

- Cantina Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

Guest's Choice of Entrée:

DUO PLATE OPTION + \$12 PER PERSON

- Tequila Glazed Salmon
- Garlic Lime Chicken
- Carne Asada with Peppers and Onions
- Braised Short Rib
- Vegetarian Option: Cauliflower Cantina Bowl

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

Choice of Dessert:

- 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:

- Coconut Shrimp
- Stuffed Jalapeño
- Mojo Pineapple Chicken Skewer
- Avocado Cream Cheese & Tomato Bruschetta
- Mini Empanada (Beef, Veggie or Chicken)

Choice of One Salad:

- Caesar Salad
- Mixed Greens with Honey Lime Vinaigrette

Guest's Choice of Entrée:

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

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

Choice of One Dessert:

- 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:

- Mini Lump Crab Cake
- Avocado Cream Cheese & Tomato Bruschetta
- Gouda & Chorizo Stuffed Mushroom
- Crispy Pork Belly Skewer
- Jumbo Shrimp Cocktail

Choice of One Salad:

- Mixed Greens
- Kale and Quinoa
- Caesar Salad

Guest's Choice of Entrée:

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

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

Choice of One Dessert:

- 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

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

Choice of Three: \$42 pp

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

Corn Tortillas or Flour Tortillas:

Condiments: Sour Cream, Shredded Cheese, Cilantro

Choice of One Salad:

- Cantina Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

Choice of Two Sides:

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

Choice of Dessert:

- 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:

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

Choice of One Salad:

- Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

Choice of Two Entrées:

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

Choice of Two Sides:

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

Choice of One Dessert:

- 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:

- 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:

- Chopped Salad
- Mixed Greens with Honey Lime Vinaigrette

Choice of Three Entrées:

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

Choice of Two Sides:

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

Choice of One Dessert

- Tres Leches
- Cantina Beignets
- S'mores
- 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:

- 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 Bruschetta

Choice of One Salad:

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

Choice of Three Entrées:

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

Choice of Three Sides:

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

Chef Attended Action Station - Choice of One:

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

Choice of One Dessert:

- 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:

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

Choice of One Salad:

- Hawaiian Jicama Slaw
- Mixed Greens with Honey Lime Vinaigrette

Choice of Three Entrées:

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

Choice of Two Sides:

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

Choice of One Dessert:

- S'mores
- 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:

- Eggs Benedict
- Scrambled Eggs

Choice of One Breakfast Meat:

- Bacon
- Sausage
- Turkey Bacon

Choice of One:

- Cantina Breakfast Potatoes
- Smoked Gouda Grits

Choice of One:

- Mini Buttermilk Pancakes
- Tres Leches French Toast

Brunch Enhancements:

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:

- Raw Oysters on Half Shell 3.00 pc
- Florida Smoked Fish Dip 4.00 pp
- Peel-N-Eat Shrimp 12.00 pp
- Shrimp Cocktail Shooters 5.00 pc

Cold Appetizers:

- 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
- 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:

- **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 & Smoked Gouda** 4.00 pc
- **Stuffed Mushrooms 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
- **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

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:

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

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

Tamales Bar \$16 pp:

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:

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.



Dessert & Dessert Bars

40-person minimum

Plantains Foster Display \$9 pp:

Plus chef fee (\$100)

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

Sweet Treats Display \$12 pp:

Assorted Chef Selected Mini Desserts, Cupcakes & Mexican Delights

Churros and Waffle Bar with Ice Cream \$9 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	\$23	\$29	\$35
Well Liquor	\$26	\$33	\$39
Call Liquor	\$31	\$37	\$49
Premium Liquor	\$35	\$43	\$53

Add Local Beers to Your Package + \$5 Per Person

Drink Tickets Available

Prices Per Ticket

Domestic Beer & Wine \$6

Well Liquor \$8

Call Liquor \$10

Premium Liquor \$13

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

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

Cash Bar — Bartender Fee \$100

Mocktails and N/A Beers are available



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

Campo Bravo Plata, Strawberry Puree,
Mint, Fresh Lime Juice, Agave Nectar

Mad Mango Margarita

Campo Bravo Plata, Mango Puree,
Sliced Jalapeños, Agave, Fresh Lime
Juice, Tajin Spiced Rim

Marina Mojito

Flor De Cana 4 Yr Silver, Mint, Fresh
Limes, Simple Syrup, Soda

Cantina Colada

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

Mango Coco Daquiri

Rumhaven Coconut, Diplomatico
Mantuano, Lime Juice, Mango Puree

Smokey Piña Margarita

Campo Bravo Plata, Jalapeño,
Fresh Lime Juice, Hint of Chipotle,
Agave Nectar, Pineapple Juice

Coral Reef

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

Peaches N' Cream

Campo Bravo Plata, Fresh Lime Juice,
Peach and Coconut Reäl, Agave Nectar

Sweet Lono

Don Q Coconut & Passion, Triple Sec,
Lime Juice, Pineapple Juice, Coconut and
Strawberry Puree

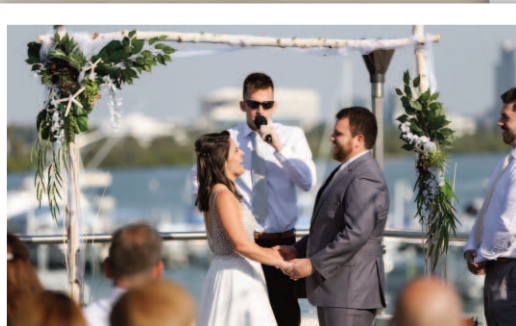
Dirty Louie's Bath Water

Rumhaven, Banana Puree, Lime Juice,
Blue Curacao, and Pineapple Juice

Ask About Our Souvenir Tiki Cups!



Marina Market & Food Hall



Marina Cantina

Cabanas - Located on East Patio



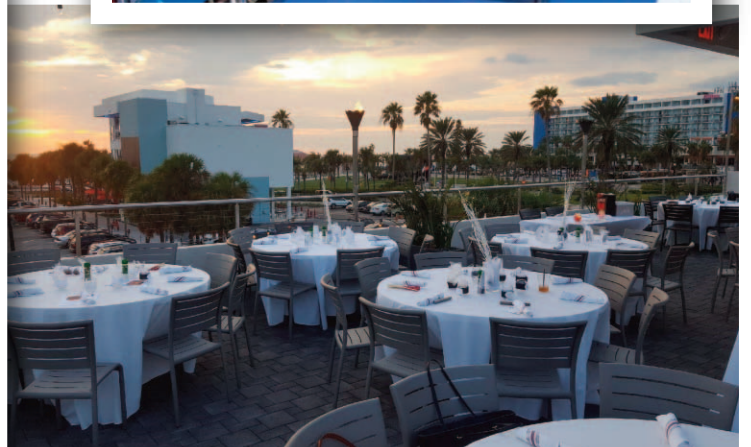
Marina Cantina

East Patio



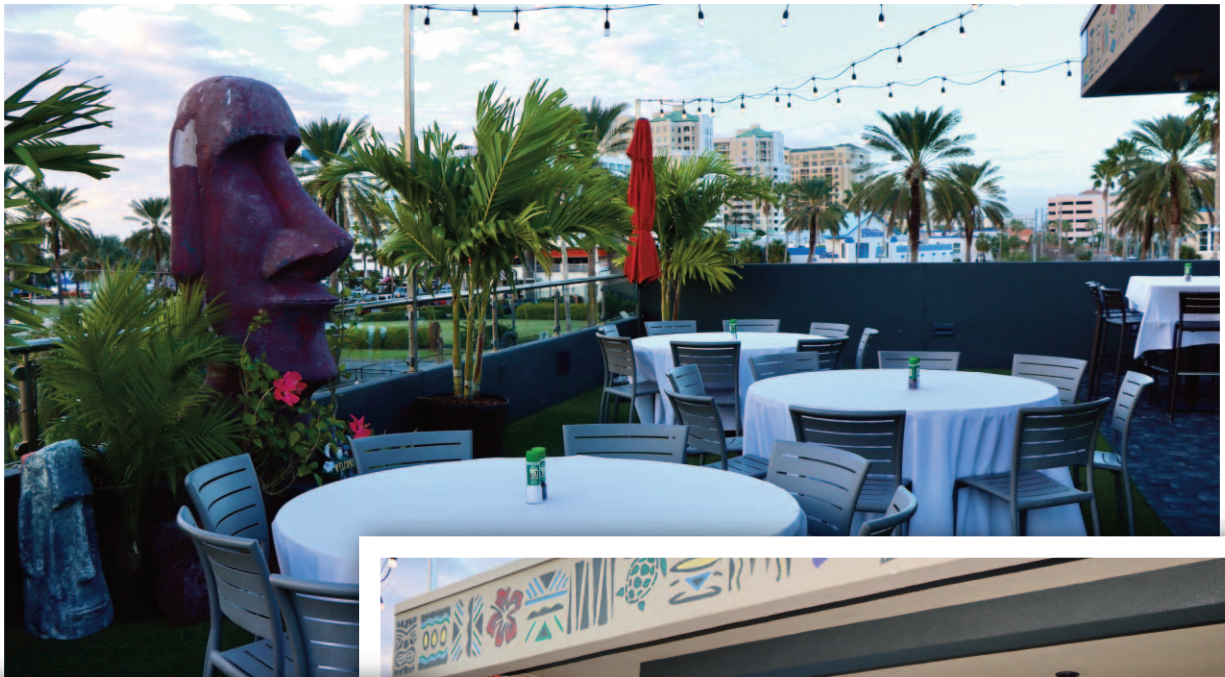
Marina Cantina

West Patio



Bar Tiki

West End



Bar Tiki

