

THE MARINA

AT EDISON FORD

Rental and Pricing

Marina Ball Room & Marina Bar
(Can Accommodate 170 Seated & 200 Capacity)

\$2000.00



Harbor Room
(Can Accommodate 60 Seated)

\$500.00

For a Ceremony of 100 Guests or Less in
the Harbor Room

\$250

Commodores Conference Room
(Can Accommodate 20)

\$150.00

Rental Rates available for four hours. Our Events Coordinator would be pleased to quote you additional time and rates if needed.

Above prices are subject to a 20% service charge and 7% sales tax

The Marina at Edison Ford Beverages

The packages below are priced per person or by the hour

<u>Hosted Bar</u>	<u>Per Drink</u>
House Brand Cocktails	\$8.00
Call Brand Cocktails	\$9.00
Premium Brand Cocktails	\$10.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$6.00

Hourly Sponsored Packaged Bar

(Priced per person, per hour)

(All adults present must be accounted for in the package)

Bottled Beer, House Wine and Non-Alcoholic Beverages

\$15.00	One Hour
\$25.00	Two Hours
\$10.00	Each Additional Hour

Full Package Bar

House Brands	Call Brands	Premium Brands	
\$20.00	\$25.00	\$30.00	One Hour
\$30.00	\$35.00	\$40.00	Two Hours
\$10.00	\$10.00	\$10.00	Each Additional Hour

\$75.00 Set up fee applies for each bar set up outside of the existing bar in the dining room.

The Marina reserves the right to guarantee pricing 90 days out of event date and to adjust pricing up to 5% if market conditions warrant from previous agreements.

Marina Policy: No Shots Will be Poured

Above prices are subject to a 20% service charge and 7% sales tax

Unlimited Soft Drinks, Tea, and Coffee
Per person \$4.00

Champagne Toast (Per Person)
House \$2.00
Call \$4.00
Premium \$6.00

Signature Cocktail (Per Person)
House \$8.00
Call \$9.00
Premium \$10.00

Marina Policy: No Shots Will be Poured

Premium Wines

<u>White Wine</u>	<u>Glass</u>	<u>Bottle</u>
Kendall Jackson Pinot Grigio	\$8.00	\$30.00
Oyster Bay Sauvignon Blanc	\$8.00	\$30.00
Kendall Jackson Chardonnay	\$8.00	\$30.00
Chateau St. Michelle Riesling	\$8.00	\$30.00
Santa Margherita Pinot Grigio	\$10.00	\$50.00
<u>Red Wine</u>		
Kendall Jackson Cabernet	\$10.00	\$40.00
Kendall Jackson Merlot	\$10.00	\$40.00
Erath Pino Noir	\$8.00	\$30.00

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Hors d'Oeuvres on Display

(Minimum 25 persons per platter)

Chips and Salsa

Tricolored Tortilla Chips with
House Made Pico de Gallo, Guacamole and Sour Cream
\$3 per person

Vegetable Crudités

Assorted Vegetables Served with Blue Cheese or Ranch Dip
Add Grilled and Marinated Vegetables for \$1 extra per Person Extra
\$4 per person

Assorted Seasonal Fresh Fruit and Berry

Assortment of Seasonal Fruit
\$4 per person

Deluxe Cheese Platter

An Array of Specially Selected Imported and
Domestic Cheeses with Assorted Fresh Fruits and Crackers
\$6 per person

Caprese Platter

Sliced Red Tomatoes with Mozzarella,
Basil and Aged Balsamic
\$6 per person

Charcuterie Platter

Selected Cured Meats and Cheeses
Served with an Assortment of Grilled Vegetables
\$7 per person

Dips and Spreads Platter

Your choice of one of the Following: Smoked Grouper Dip, Cold Crab Dip, Spinach Dip
or Hummus Served in a Bread Bowl
\$7 per person

Smoked Salmon Platter

House Smoked Salmon served with sliced baguette, diced red onion, chopped egg and capers.
\$10 per person

Shrimp Cocktail Platter

Served with Cocktail Sauce and Lemons
\$10 per person

Above prices are subject to a 20% service charge and 7% sales tax

Additional Hors d'Oeuvres

Presented on buffet

Butler passed for \$.50 more per piece

Pricing is based on one piece per guest

<i>Cold Hors d'Oeuvres</i>	
Crab Salad on a Crustini	\$3
Tropical Fruit Kabobs	\$3
Tuna Tartar	\$4
Parmesan Bruschetta	\$3
Smoked Salmon with Dill Cream on Crustini	\$4
Mini Assorted Cheese Skewer	\$4
Tomato, Mozzarella, and Basil Skewer	\$4
Assorted Antipasto Skewers	\$3
Crab and Mango Cups with Jalapeno Jelly	\$4
Wedge Salad on a Stick	\$3
Chicken Salad on a Crustini	\$3

<i>Hot Hors d'Oeuvres</i>	
Chicken Wings to your Liking	\$2
Coconut Shrimp with Mango Salsa	\$3
Chicken Satay or Adobo	\$3
Crispy Crab Rangoon	\$3
Beef Skewers with a Blue Cheese Cream	\$5
Oysters Rockefeller	\$4
Crab Cakes with Stone Mustard	\$4
Cheeseburger Sliders	\$5
Roasted Stuffed Mushrooms with Crab Filling	\$4
Roasted Stuffed Mushrooms with Creamy Spinach and Sausage	\$4
Chicken or Mushroom Potstickers	\$3
Shrimp and Polenta Fritters	\$4
Roasted Stuffed Mushrooms with Creamy Spinach	\$3
Cocktail Meatballs	\$3
Bacon Wrapped Shrimp with Jack Cheese	\$4

Above prices are subject to a 20% service charge and 7% sales tax

Edison Plated Package

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests

Two-hour open bar featuring

House wines, bottled beer, soft drinks, coffee, and tea.
Add well liquors at \$5 per person.

Traditional Champagne Toast

A Custom Wedding Cake

Polyester Chair Covers in Your Choice of White, Black or Ivory

Welcome Reception

Deluxe Cheese Platter with Gourmet Crackers and Fresh Fruit

Hors D'Oeuvres (Choice of two, add \$1 per person for passed)
Please Choose From our Hot and Cold Hors D'Oeuvres Selections

Fresh Baked Rolls and Butter

Classic Caesar or House Salad

Vegetable Selection (Choice of one)

Seasonal Vegetable Medley
Green Beans Almandine
Brussel Sprouts
Grilled Asparagus
Roasted Broccoli

Starch Selection (Choice of one)

Garlic Mashed Potatoes
Roasted Red Potatoes with Butter & Herbs
Rice Pilaf
Potatoes Au Gratin
Twice Baked Potatoes (add \$1.00)
Chef's Choice Risotto (add \$2.00)

Entrée' (Choice of two)

Price will be based on the higher priced option.

Chicken Entrée	\$85
Pork Entrée	\$85
Seafood Entrée	\$85
Beef and Lamb Selection	\$85
Prime Rib with Au Jus and Creamy Horseradish	\$95
Grilled Petit Filet with Crab Cake	\$105

Above prices are subject to a 20% service charge and 7% sales tax

Commodore's Plated Package

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests

One-hour open bar featuring

House wines, draft beer, soft drinks, coffee, and tea.
Add well liquors at \$5 per person.

A Custom Wedding Cake

Polyester Chair Covers in Your Choice of White, Black or Ivory

Rolls and Butter

Classic Caesar or House Salad

Vegetable Selection (Choice of one)

Seasonal Vegetable Medley
Green Beans Almandine
Brussel Sprouts
Grilled Asparagus
Roasted Broccoli

Starch Selection (Choice of one)

Garlic Mashed Potatoes
Roasted Red Potatoes with Butter & Herbs
Rice Pilaf
Potatoes Au Gratin
Twice Baked Potatoes (add \$1.00)
Chef's Choice Risotto (add \$2.00)

Entrée' (Choice of two)

Chicken Entrée	\$65
Pork Entrée	\$65
Seafood Entrée	\$65
Beef and Lamb Selection	\$65
Prime Rib with Au Jus and Creamy Horseradish	\$75
Grilled Petit Filet with Crab Cake	\$85

Above prices are subject to a 20% service charge and 7% sales tax

Plated Entrée Choices

Chicken Entrée Selections

Chicken Marsala
Chicken Piccata
Chicken Parmesan
Grilled Chicken Bryan
Chicken Cordon Bleu
Chicken Florentine
Half Herb Roasted Game Hen

Pork Entrée Selections

Sliced Roasted Pork Loin with Garlic and Rosemary
Apple Cider Glazed Bone in Pork Chop
Stuffed Pork Tenderloin
Spicy Italian Sausage

Seafood Entrée Selections

Grilled Red Grouper
Coconut Crusted Mahi Mahi with Rum Butter
Lump Crab Cakes with Stone Mustard
Parmesan Encrusted Sole
Bourbon Glazed Salmon
Grilled Shrimp
Grilled Lobster Tail (Market Price)
Stuffed Salmon with Brie, Crab, and Shrimp (add \$2)

Beef and Lamb Entrée Selections

Top Sirloin Steak with Peppercorn Demi
Herb Crusted Rack of Lamb
Braised Beef Short Rib
Chimichurri Skirt Steak

Above prices are subject to a 20% service charge and 7% sales tax

Edison Buffet Package

\$85 per Person

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests

Two-hour open bar featuring

House wines, draft beer, soft drinks, coffee, and tea.
Add well liquors at \$5 per person.

Traditional Champagne Toast

A Custom Wedding Cake

Polyester Chair Covers in Your Choice of White, Black or Ivory

Welcome Reception

Deluxe Cheese Platter with Gourmet Crackers and Fresh Fruit

Hors D'Oeuvres (Choice of two, add \$1 per person for passed)
Please Choose From our Hot and Cold Hors D'Oeuvres Selections

Fresh Baked Rolls and Butter

Classic Caesar or House Salad

Carving Station Selection (Choice of one)

London broil with a Mushroom Sauce
Slow Roasted Top Sirloin and Creamy Horseradish
Roasted Prime Rib with Horseradish Sauce (add \$15 per person)

Entrée' Selection (Choice of one)

Chicken Entrée
Pork Entrée
Seafood Entrée

Choice of One Starch and One Vegetable

Vegetable Selection

Seasonal Vegetable Medley
Green Beans Almandine
Brussel Sprouts
Grilled Asparagus
Roasted Broccoli

Starch Selection

Garlic Mashed Potatoes
Roasted Red Potatoes with Butter & Herbs
Rice Pilaf
Potatoes Au Gratin

Above prices are subject to a 20% service charge and 7% sales tax

Commodore's Buffet Package

\$65 per Person

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests

One-hour open bar featuring

House wines, draft beer, soft drinks, coffee, and tea.

Add well liquors at \$15 per person.

A Custom Wedding Cake

Polyester Chair Covers in Your Choice of White, Black or Ivory

Rolls and Butter

Classic Caesar or House Salad

Entrée' (Choice of two)

Chicken Entrée

Pork Entrée

Seafood Entrée

Choice of One Starch and One Vegetable

Vegetable Selection

Seasonal Vegetable Medley

Green Beans Almandine

Brussel Sprouts

Grilled Asparagus

Roasted Broccoli

Starch Selection

Garlic Mashed Potatoes

Roasted Red Potatoes with Butter & Herbs

Rice Pilaf

Potatoes Au Gratin

Above prices are subject to a 20% service charge and 7% sales tax

Buffet Package Entrée Choices

Chicken Entrée Selections

Chicken Marsala
Chicken Piccata
Chicken Parmesan
Grilled Chicken Bryan
Chicken Cordon Bleu
Chicken Florentine
Half Herb Roasted Game Hen

Pork Entrée Selections

Sliced Roasted Pork Loin with Garlic and Rosemary
Apple Cider Glazed Bone in Pork Chop
Stuffed Pork Tenderloin
Spicy Italian Sausage

Seafood Entrée Selections

Grilled Red Grouper
Coconut Crusted Mahi Mahi with Rum Butter
Lump Crab Cakes with Stone Mustard
Parmesan Encrusted Sole
Bourbon Glazed Salmon
Grilled Shrimp
Grilled Lobster Tail (Market Price)
Stuffed Salmon with Brie, Crab, and Shrimp (add \$2)

Above prices are subject to a 20% service charge and 7% sales tax

Themed Buffet Selections

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests
Polyester Chair Covers in Your Choice of White, Black or Ivory also included

Summer Grill Buffet

\$40 per person

Hamburgers, Grilled Sausages, Kaiser Rolls and Buns
Cole slaw, Baked Beans
Tomato, Onion, and Lettuce Tray
Sliced Cheese Tray
House Salad

Barbeque Buffet

\$45 per person

Barbeque Chicken Quarters, Slow Smoked Chopped Pork
Corn on the Cob, Baked Beans & Cole Slaw
Corn Bread
House Salad

Fajita Buffet

\$40 per person

Chicken & Steak Fajita over Sautéed Peppers and Onions
Shredded Cheese, Flour Tortillas, Mexican Rice, Guacamole, Pico de Gallo, and Lettuce
Tortilla Chips and Salsa
House Salad

Italian Buffet

\$45 per person

Meat Lasagna, Grilled Chicken Parmesan over Bow Tie Pasta
Grilled Asparagus, Garlic Bread
Caesar Salad

Mediterranean Buffet

\$50 per person

Shrimp Kabobs, Marinated Greek Chicken
Orzo Salad, Grilled Vegetables
Pita Bread with Hummus
Greek Salad

South West Floridian Buffet

\$50 per Person

Blackened Red Grouper, Jerk Chicken Quarters
Coconut-Pineapple Rice, Island Vegetables
Dinner Rolls
House Salad

The Harbor Buffet

\$60 per person

Beef Tenderloin, Bronzed Mahi Mahi
Wild Mushroom Rice, Seasonal Vegetables
Dinner Rolls
House Salad

Above prices are subject to a 20% service charge and 7% sales tax

Dessert Selections

All prices are subject to a 20% gratuity and 7% sales tax. Minimum of 25 guests

Brownie with Walnuts

\$4 per person

Topped with whipped cream and chocolate drizzle

Cheesecake

\$6 per person

Topped with strawberry or raspberry sauce

Pineapple Upside-down Cake

\$6 per person

Topped with whipped cream and a cherry

Chocolate Cake

\$5 per person

Topped with whipped cream and chocolate drizzle

Chocolate Chip Cookie with Vanilla Ice Cream

Topped with whipped cream and chocolate drizzle

\$5 per person

Assorted Petit Four Display

\$6 per person

Above prices are subject to a 20% service charge and 7% sales tax