TWO-COURSE BRUNCH

| choice of entrée - please choose three |

CHICKEN WALDORF*
STRAWBERRIES | SHAVED MIDNIGHT MOON
PISTACHIO BRITTLE | STRAWBERRY VINAIGRETTE

SPINACH & QUINOA*
(CHOICE OF FLAT IRON STEAK, ORGANIC CHICKEN, SCOTTISH SALMON OR BAJA PRAWNS)
BABY SPINACH | BLACK QUINOA | PROSCIUTTO | AVOCADO
PICKLED RED ONION | STONE GROUND MUSTARD VINAIGRETTE

CAESAR SALAD*
(CHOICE OF FLAT IRON STEAK, ORGANIC CHICKEN, SCOTTISH SALMON OR BAJA PRAWNS)
CHOPPED ROMAINE | ROSEMARY CROUTONS | PARMESAN CHEESE
ANCHOVY VINAIGRETTE

ROASTED DIESTEL FARM TURKEY CLUB*
APPLEWOOD SMOKED BACON | SPROUTS | AVOCADO | TOMATO GARLIC AIOLI

FARMHOUSE OMELETTE*
FRESH BASIL | PIQUILLO PEPPER | ZUCCHINI | ONION MANCHEGO CHEESE

HUEVOS RANCHEROS*
BLACK BEAN | CHORIZO | CRISPY CORN TORTILLA | OVER EASY EGGS
RANCHERO SAUCE | AVOCADO | SOUR CREAM | COTIJA CHEESE

HEART SHAPED BELGIAN WAFFLE
VERMONT MAPLE SYRUP

| dessert |

BUTTER CROISSANT BREAD PUDDING
TIRAMISU ICE CREAM | WHISKEY BUTTER SAUCE

TWO-COURSE BRUNCH MENU
$38.00 PER PERSON
THREE-COURSE LUNCH

| starter - please choose one |

CUP OF OUR SEASONAL SOUP
ORGANIC GREENS
GARDEN VEGETABLES | CROW’S DAIRY GOAT CHEESE
BANYULS VINAIGRETTE

PAN SEARED MAINE DIVER SCALLOPS*
RED WINE PEACH SAUCE | ROASTED HEIRLOOM CARROTS | FRESH BASIL

| choice of entrée |

GRILLED ALL NATURAL MARY’S CHICKEN BREAST*
CHIVE & CHEDDAR POTATO GRATIN | SAUTEED ZUCCHINI | SQUASH
CHICKEN DEMI

PAN ROASTED SCOTTISH SALMON*
LEMON PEPPER RICE PILAF | HEIRLOOM CARROTS | BEURRE BLANC

GRILLED 8OZ FLAT IRON STEAK*
GRILLED ASPARAGUS | PAPA BRAVAS | HOUSE STEAK SAUCE

*VEGETARIAN OPTION AVAILABLE UPON REQUEST

| dessert |

CREMA CATALANA
SPANISH CRÈME BRÎLÉE | ROYAL PALMS SNICKERDOODLE

THREE-COURSE LUNCH MENU
$48.00 PER PERSON
THREE-COURSE DINNER

| starter - please choose one |
BOWL OF OUR SEASONAL SOUP
PEAR & MIXED GREEN SALAD
SPICED PECANS | BLUE CHEESE
ORGANIC BABY KALE CAESAR
CRISPY CHEESE CROUTON | MANCHEGO CHEESE
LEMON GARLIC VINAIGRETTE
GRilled SPANISH OCTOPUS
SAFFRON POTATO | TOMATO PESTO

| choice of entrée - please choose three |
PAN ROASTED BRANZINO* 
GRILLED FENNEL | SAUTÉED RED BELL PEPPERS | SAFFRON ROASTED POTATOES
PARSLEY CREAM SAUCE
FILET OF BUTTERNUT SQUASH
MUSHROOM BROTH | BABY HEIRLOOM CARROTS | RAPINI
SHAVED BRUSSELS SPROUTS | BLACK GARLIC PUREE
GRILLED FLATIRON STEAK*
BOURSIN & TOMATO TART | ROASTED CARROTS & SHALLOT
BRAISED ALL NATURAL BEEF SHORT RIB
ORANGE GREMOLATA | CUMIN ROASTED FINGERLING POTATOES
RED PEARL ONIONS | CARNIVAL CAULIFLOWER
OVEN ROASTED MARY’S CHICKEN
BUTTERNUT SQUASH RISOTTO | RAPINI | BLISTERED TOMATO | FRIED SAGE

| choice of dessert |
BUTTER CROISSANT BREAD PUDDING
TIRAMISU ICE CREAM | WHISKEY BUTTER SAUCE
CREMA CATALANA
SPANISH CRÈME BRÛLÉE | ROYAL PALMS SNICKERDOODLE

THREE-COURSE DINNER MENU
$82.00 PER PERSON
FAMILY STYLE DINNER

| starters |

ROASTED GARLIC HUMMUS
TOASTED SESAME | KALAMATA OLIVES | FLATBREAD | VEGETABLE CRUDITÉ

GREEK SALAD
CUCUMBER | PEQUILLO PEPPER | TOMATO | FETA CHEESE | OLIVES | PARSLEY
RED ONION | BANYULS VINAIGRETTE

| entrées |

SEARED GLACIER 51 SEABASS*
CITRUS TARRAGON VINAIGRETTE

ROASTED LAMB CHOPS*
MINT PESTO

SERVED WITH SIDES OF
PAPAS BRAVAS
SAUTÉED MUSHROOMS
GRilled ASPARAGUS
BRUSSELS SPROUTS

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

| dessert |

BUTTER CROISSANT BREAD PUDDING
TIRAMISU ICE CREAM | WHISKEY BUTTER SAUCE

FAMILY STYLE DINNER MENU
$89.00 PER PERSON
FOUR-COURSE DINNER

| starter - please choose one |

- BOWL OF OUR SEASONAL SOUP
- ESCARGOT & CARMELIZED ONION RAVIOLI
  - BACON LARDONS | CONFIT GARLIC
- GRILLED SPANISH OCTOPUS
  - SAFFRON POTATO | TOMATO PESTO

| salad - please choose one |

- PEAR & MIXED GREEN SALAD
  - SPICED PECANS | BLUE CHEESE
- ORGANIC BABY KALE CAESAR
  - CRISPY CHEESE CROUTON | MANCHEGO CHEESE | LEMON GARLIC VINAIGRETTE

| choice of entrée - please choose three |

- PAN ROASTED BRANZINO*
  - GRILLED FENNEL | SAUTÉED RED BELL PEPPERS | SAFFRON ROASTED POTATOES
  - PARSLEY CREAM SAUCE
- ROASTED SCOTTISH SALMON*
  - BRAISED RED CABBAGE | PANCETTA | APPLE | PUMPKIN GNOCCHI | THYME BUTTER SAUCE
- GRILLED BEEF TENDERLOIN*
  - BOURSIN & TOMATO TART | ROASTED CARROTS & SHALLOT
- OVEN ROASTED MARY’S CHICKEN
  - BUTTERNUT SQUASH RISOTTO | RAPINI | BLISTERED TOMATO | FRIED SAGE
- FILET OF BUTTERNUT SQUASH
  - MUSHROOM BROTH | BABY HEIRLOOM CARROTS | RAPINI
  - SHAVED BRUSSELS SPROUTS | BLACK GARLIC PURÉE

| choice of dessert |

- 7 LAYER BANANA CAKE
- BOURBON WALNUT GELATO | TOFFEE MASCARPONE | FLAMBÉED
- CREMA CATALANA
- SPANISH CRÈME BRÛLÉE | ROYAL PALMS SNICKERDOODLE

FOUR-COURSE DINNER MENU

$99.00 PER PERSON
THREE-COURSE DINNER
$82.00 PER PERSON
FAMILY STYLE DINNER
$89.00 PER PERSON
FOUR-COURSE DINNER
$99.00 PER PERSON

TWO-COURSE LUNCH
$38.00 PER PERSON
THREE-COURSE LUNCH
$48.00 PER PERSON

MENU PRICES DO NOT INCLUDE ALCOHOL
ALL MENUS ARE SUBJECT TO A 21% SERVICE CHARGE AND AN 8.6% TAX
TAXES AND SERVICE CHARGES ARE SUBJECT TO CHANGE

*GLUTEN FREE

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
TO PROVIDE OUR GUESTS WITH THE FRESHEST INGREDIENTS AND MOST EXCEPTIONAL DINING EXPERIENCE, ALL MENUS ARE SEASONAL AND SUBJECT TO CHANGE WITHOUT NOTICE
TABLESIDE WINE SERVICE HIGHLY SUGGESTED WITH EVENTS OF 15 OR GREATER.

GLUTEN-FREE, VEGETARIAN & VEGAN OPTIONS AVAILABLE UPON REQUEST.

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?
A FOOD AND BEVERAGE MINIMUM GOES TOWARDS ANY FOOD AND BEVERAGE SPENDING FOR YOUR EVENT. SHOULD THE MINIMUM NOT BE MET, THE REMAINING AMOUNT WILL BE ADDED TO YOUR FINAL BILL. PLEASE KEEP IN MIND THAT MINIMUMS VARY ON THE DAY OF WEEK, TIME OF YEAR, SPACE REQUESTED AND GROUP SIZE.

WHAT HAPPENS IF I CANCEL MY EVENT?
WE ACCEPT CANCELLATIONS WITHOUT ANY FEES UP TO 72 HOURS IN ADVANCE OF YOUR EVENT. SHOULD YOU NEED TO CANCEL WITHIN THAT TIME PERIOD, YOU WILL BE CHARGED $75 PER PERSON AS THE CANCELLATION FEE.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?
ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?
ALTHOUGH WE LIVE IN MOSTLY SUNSHINE YEAR ROUND, THE OCCASIONAL RAIN DOES OCCUR. IF THE WEATHER IS NOT COOPERATING, WE TRY OUR BEST TO RELOCATE YOUR EVENT TO ANOTHER LOCATION ON THE RESORT PROPERTY.

HOW DOES FINAL PAYMENT WORK?
FINAL PAYMENT IS DUE AT THE END OF THE EVENT. ONE CHECK WILL BE PRESENTED. WE ONLY ALLOW LARGE PARTY CHECKS TO BE SPLIT FOUR WAYS. THE TOTAL COST WILL INCLUDE FOOD, BEVERAGE, SALES TAX AND GRATUITY.