



Catering Packages

In the planning stages of your event with Paradise Ocean Club, we would like to inform you of a few policies that allow things to flow smoothly...

MENU

To ensure proper and prompt service, a pre-set menu is required for all special event groups dining at Paradise Ocean Club. We must receive your menu selections a minimum of 14 days prior to the scheduled event. Requests for items that are not on our preset menus will be gladly accommodated if availability and pricing are agreeable. Certain menu items and pricing are subject to change depending on market availability. Paradise Ocean Club caters all events on site. You are welcome to bring a celebratory cake or cupcakes, but any other food will be handled by the club staff unless other arrangements have been approved ahead of time.

GUARANTEE

Your guarantee number is due no later than one (1) week prior to your event. This number is not subject to reduction after that time. You will be asked to sign a copy of the catering contract, which we will ask that you scan and email back. If no written guarantee is agreed upon, then the highest number shown on your banquet event order will be applied. If your party falls below the guaranteed number on the day of your event, you will still be charged for the guaranteed number. If your party exceeds the guaranteed number by greater than 10%, every effort will be made to accommodate the guests but we cannot be certain that seating or menu items will be available.

DEPOSIT and PAYMENT

A contract must be signed and returned to reserve your date and desired space within the facility. **No reservation is final until the contract and the associated deposit are received.** 50% of any predetermined expenses will be due 60 days prior to the event. The remaining 50% is due one week prior to the event. Any overage costs are due on the day of your event. We accept Visa, Master Card, Discover and American Express for an additional 4% processing fee.

ROOMS and RENTAL RATES

Subject to sales tax

We have multiple indoor options for your event. We have our Main Ballroom, Chesapeake Ballroom, Casemate Room, or our entire indoor facility. These areas may require a room rental based on what you require for your event. Please let us know what food and beverage packages you would like and we will be glad to let you know if a room rental will be applied.

MAIN BALLROOM

Up to 200 guests seated, 300 guests cocktail style

CASEMATE ROOM

Up to 50 guests seated, 70 guests cocktail style

CHESAPEAKE BALLROOM

Available September through April
Up to 100 guests seated, 125 guests cocktail style

ENTIRE INDOOR FACILITY

Up to 300 guests seated, 500 guests cocktail style

CERTAIN OUTDOOR CEREMONIES AND EVENTS ARE AVAILABLE AFTER LABOR DAY AND BEFORE MAY 1ST.

THE CONTINENTAL BREAKFAST

Minimum 20 people
\$15.00 per person plus tax and service charge

Served Buffet Style
Fresh Fruit, Assorted Danishes, Fresh Sliced Breakfast Breads, Assortment of Muffins, Bagels,
Fruit Juices, Fresh Brewed Coffee – Regular and Decaffeinated

ADD AN OMELET STATION

(Manned Chef Station \$75.00 per Chef)
Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Assorted Cheeses
\$7.00 per person

THE PARADISE BREAKFAST

Minimum 25 people
\$18.00 per person

Served Buffet Style
Fresh Fruit, Scrambled Eggs, Breakfast Potatoes, Hickory Smoked Bacon, Country Sausage Links,
Sliced Breakfast Breads, Fruit Juices, Fresh Brewed Coffee – Regular and Decaffeinated

Substitute an Omelet Station for the Scrambled Eggs
(Manned Chef Station \$75.00 per Chef)

Ham, Bacon, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Assorted Cheeses
\$5.00 per Person

LUNCH OPTIONS

For groups of 20 – 50 people

\$15 per person plus tax and service charge

DELI BUFFET

Assorted Breads served with Lettuce, Tomato, Onion and Condiments
Includes iced tea, water and coffee

Meats (Choose Three)

Baked Ham, Oven Roasted Turkey, Seasoned Roast Beef, Curry Chicken Salad, Tuna Salad

Cheese (Choose Two)

Swiss, Provolone, Cheddar, Pepperjack

Sides (Choose Two)

Homemade Potato Chips, Fruit Salad, Potato Salad, Coleslaw, Pasta Salad, House Salad, Caesar Salad

Dessert (Add \$3)

Assorted Cookies or Brownies

MAIN EVENT BUFFETS

Minimum 30 people

Our buffets start at \$28.00 per person plus tax and service charge and include your choice of 1 salad selection, 2 entrée selections, 2 side selections, rolls with butter, and a water and tea station (coffee upon request). Items listed with an additional \$ sign will add that amount per person to the base price of the buffet if that option is chosen. An extra side item may be added for \$3 per person and an extra entrée option may be added for \$5 per person. Additional \$ charges on certain items still apply.

SALADS

Mixed Green Salad
Caesar Salad

ENTREES

Garlic Herb Chicken
Chicken Marsala
Lemon Caper Chicken
Broiled Tilapia
Fried Tilapia
Roasted Pork Tenderloin
Sliced Ham
Roasted Turkey
Leg of Lamb \$2
Broiled Flounder \$2
Fried Flounder \$2
Beef Tips \$2
Salmon \$6
6oz Flat Iron Steaks \$6
Marinated Tuna \$5
NY Strip Medallions \$7
Beef Tenderloin Medallions \$10
Fried Shrimp \$7
Grilled Shrimp \$7
Crab cakes \$10
Scallops \$8
Beef Tenderloin Steaks \$12

CARVING STATION

A carving station may be part of the buffet. It is \$100 plus tax and svc charge additional.

Meats options are: Ham, Turkey, Roasted Pork Loin, NY Strip \$7, Leg of Lamb \$2 and Beef Tenderloin \$10.

SIDES

Garlic Mashed Potatoes
Roasted Red Skin Potatoes
Wild Rice
Island Yellow Rice
Green Beans
Steamed Broccoli
Seasonal Vegetable Medley
Baked Beans
Roasted Corn Blend
Potato Salad
Coleslaw
Macaroni and Cheese
Blackened Tomatoes \$1
Grilled Asparagus \$2
Grilled Vegetable Platters \$3
Scalloped Potatoes \$2
Baked Potato Bar \$2
Mashed Potato Bar \$2

Desserts

Assorted Mini Desserts
Assorted Full Desserts \$4

PLATED MEALS

Minimum 50 people

Our plated meals start at \$35.00 per person plus tax and service charge and include your choice of 1 salad selection, 1 entrée selection, 2 side selections, 1 dessert selection, rolls with butter, and water and tea service (coffee upon request).

Items listed with an additional \$ sign will add that amount per person to the base price of the meal if that option is chosen. An extra side item may be added for \$3 per person. Additional \$ charges on certain items still apply. We are more than happy to do plated meals for large parties. Please understand that we will get your guests served as quickly as possible but plated meals do generally take longer to serve.

We preset our salads, bread, and desserts unless otherwise instructed.

Our pricing for plated meals is based on everyone getting the same entrée item and sides. If you would like to offer a choice of entrees, there is a \$2 per person additional fee, all entrees must be ordered in advance, and there must be a system organized by the host and agreed to by Paradise staff that designates how entrees are to be served to the guests.

SALAD

Mixed Green Salad
Caesar Salad

ENTREE

Garlic Herb Chicken
Chicken Marsala
Broiled Tilapia
Fried Tilapia
Roasted Pork Tenderloin
Sliced Ham
Roasted Turkey
Broiled Flounder \$2
Fried Flounder \$2
Glazed Salmon \$6
6oz Flat Iron Steaks \$6
Marinated Tuna \$5
NY Strip Medallions \$7
Beef Tenderloin Medallions \$10
Fried Shrimp \$7
Grilled Shrimp \$7

Jumbo Lump Crab cakes \$10

Scallops \$8

Filet Mignon \$10

SIDES

Garlic Mashed Potatoes
Roasted Red Skin Potatoes

Wild Rice

Island Yellow Rice

Green Beans

Steamed Broccoli

Seasonal Vegetable Medley

Baked Beans

Roasted Corn Blend

Blackened Tomatoes \$1

Grilled Asparagus \$2

DESSERT

NY Cheesecake

Chocolate Mousse Cake

Lemon Mascarpone Cake

Key Lime Pie

Carrot Cake

HORS D'OEUVRES

Served Buffet Style

Additional Charges for Butler Service

Prices Listed Are Per Person. When putting together an hors d'oeuvres menu, the number of options selected may reduce the total combined price. Items are priced individually below but there may be beneficial pricing when multiple items are ordered together.

Sashimi Tuna \$6.00

Poke Tuna Cucumber Rounds \$5.00

Herb Rubbed Salmon \$8.00

Jumbo Cocktail Shrimp \$6.00

Riverwalk Fried Shrimp \$7.00

Oysters on the Half Shell \$8.00

Mini Crab Cakes \$10.00

Bacon Wrapped Scallops \$9.00

Sesame Ginger Sea Scallops \$9.00

Marinara Meatballs \$4.00

Mini Beef Wellington \$6.00

Pastry Wrapped Beef Franks \$4.00

Mini Croissant Sliced Steak Finger Sandwiches \$8.00

Boneless Chicken Bites \$4.00

Buffalo Chicken Bites \$4.00

Chicken & Vegetable Pot Stickers \$4.00

Lollipop Lamb Chops \$9.00

Chicken Salad Crostini's \$4.00

Prosciutto Wrapped Asparagus \$5.00

Mini Caprese Skewers \$4.00
Bruschetta \$3.00
Spanakopita \$3.00

DIPS AND DISPLAYS

Prices Listed Are Per Person
Served Buffet Style

Dips

Warm Virginia Crab Dip \$8.00
Truffled Hummus \$5.00
Hot Spinach and Artichoke Dip \$5.00

Displays

Vegetable Crudités \$4.00
Fresh Fruit Display \$4.00
Cubed Cheese Assortment \$4.00
Gourmet Cheese Cutting Board \$9.00

CARVING STATIONS

We offer manned carving stations as an option for your event. Carving stations are priced per person plus tax and service charge plus a \$100 labor fee for each carver/s. One carver can slice up to 2 meat options. Carving stations will be accompanied by rolls, condiments, and sauces.

BAKED HAM \$7.00
ROASTED TURKEY \$7.00
ROASTED PORK TENDERLOIN \$7.00
ROSEMARY LEG OF LAMB \$8.00
HERB PRIME RIB \$12.00
NY STRIP \$10.00
BEEF TENDERLOIN \$15.00

BEER, WINE & SPIRITS

Beer/Seltzer Options

Please choose 2-3 options

Bud Light, Michelob Ultra, Mango Cart, Corona, Stella Artois, Kona Big Wave,

NUTRL Pineapple, NUTRL Watermelon

Well Liquor Selections

House Vodka, Gin, Rum, Bourbon

Premium Liquor

Titos Vodka, Bombay Gin, Crown Royal Whiskey, Dewar's Scotch, Captain Morgan's Spiced Rum, Cruzan Light Rum, Jack Daniels

Champagne & Punch

Non-Alcoholic Fruit Punch \$1.50 per person

Champagne Toast \$4.00 per person

BAR OPTIONS

Bar Setup Fee: \$150.00 per bar

Cash or Consumption Bar

Consumption totals will have tax and service charge automatically added

Well Liquor \$5.00

Call Liquor \$6.00

Wine \$6.00

Beer \$4.00

Seltzer \$5.00

Soda and Juice \$2.00

Open Bar – Beer, Wine and Spirits

Price per person plus tax and service charge

1 Hour | Well- \$12.00 | Premium- \$15.00

2 Hours | Well- \$16.00 | Premium- \$21.00

3 Hours | Well- \$20.00 | Premium- \$27.00

4 Hours | Well- \$24.00 | Premium- \$33.00

5 Hours | Well- \$28.00 | Premium- \$39.00

Open Bar – Beer and Wine

Price per person plus tax and service charge

1 Hour \$12.00

2 Hours \$16.00

3 Hours \$20.00

4 Hours \$24.00

5 Hours \$28.00

