

SAMBA ROOM

~GROUP EVENTS~



SAMBA ROOM

AWARD-WINNING LATIN CUISINE
GRILLED MEATS, FRESH FISH, ARTFULLY BLENDED WITH EXOTIC FRUITS & RARE SPICES.
PALM TREES, SHEER CURTAINS, AMBER LIGHTING, COOL COCKTAILS AND
INTOXICATING LATIN RHYTHMS PROVIDE A RECIPE FOR ESCAPE.

350 EAST LAS OLAS BOULEVARD FT. LAUDERDALE, FLORIDA 33301

GROUP SALES OFFICE 954.462.3698

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DINNER MENUS AVAILABLE SEVEN DAYS A WEEK
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~GROUP EVENT SALES~



OUR GROUP EVENT SALES OFFICE IS READY TO ASSIST YOU AT ANYTIME, WHETHER YOU ARE PLANNING A BUSINESS LUNCHEON OR DINNER, COMPANY MEETING, BIRTHDAY PARTY, WEDDING RECEPTION, EMPLOYEE OR CLIENT RECOGNITION, PHARMACEUTICAL SALES MEETING OR ANY SORT OF SOCIAL GATHERING.

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BOOKING AN EVENT?

ANY ONE IN THE GROUP SALES OFFICE WOULD BE HAPPY TO PLACE A COURTESY HOLD ON ANY OF THE AVAILABLE PRIVATE DINING ROOMS FOR ANY DATE.

TO CONFIRM AN EVENT ON A DEFINITE STATUS THE GROUP SALES OFFICE WILL NEED TO COMPLETE AN EVENT ORDER WITH YOUR GROUP MENU SELECTION AND EVENT ARRANGEMENTS.

A SIGNED COPY OF THAT EVENT ORDER & A COMPLETED CREDIT CARD AUTHORIZATION WILL NEED TO BE FAXED BACK TO THE GROUP SALES OFFICE FOR YOUR EVENT TO BE CONSIDERED DEFINITE.

A FINAL GUARANTEE OF GUESTS ATTENDING WILL BE REQUIRED TWO DAYS PRIOR TO YOUR EVENT.

ALL CHARGES WILL BE MADE AT THE CONCLUSION OF YOUR EVENT TO THE CREDIT CARD ON FILE.

WE REGRET THAT SEPARATE CHECKS CAN NOT BE PREPARED FOR GROUP EVENTS.

HOW MUCH DOES A GROUP EVENT COST?

TO HOST AN EVENT WITH IN ONE OF THE PRIVATE DINING ROOMS A FOOD AND BEVERAGE MINIMUM WILL APPLY.

A FOOD AND BEVERAGE MINIMUM IS DEFINED AS THE TOTAL FOOD AND BEVERAGE SALES PRIOR TO SERVICE FEE AND TAX. THE MINIMUMS ARE BASED ON THE ROOM SIZE, NOT THE NUMBER OF GUESTS THAT ARE ATTENDING YOUR EVENT.

THERE IS NO RENTAL FEE FOR ANY OF THE PRIVATE DINING ROOMS.

IF YOUR TOTAL BILL DOES FALL SHORT OF REACHING THE FOOD AND BEVERAGE MINIMUM THE DIFFERENCE WILL BE BILLED AS A MISCELLANEOUS FEE.

PLEASE CONTACT THE GROUP EVENT SALES OFFICE FOR THE FOOD AND BEVERAGE MINIMUMS.



~GROUP EVENT LOCATIONS~



THE HAVANA TABLE 16 PEOPLE

ONE TABLE LOCATED IN THE MAIN DINING ROOM
SURROUNDED BY A SHEER CURTAIN



MAIN DINING ROOM
SEATED- 135 PEOPLE
RECEPTION- 160 PEOPLE

THE COCONUT LOUNGE SEATED- 30 PEOPLE



ARBOR TERRACE:
BOULEVARD TERRACE:
RESTAURANT EXCLUSIVE EVENTS:

RECEPTION- 35 PEOPLE
RECEPTION- 75 PEOPLE
SEATED- 140 PEOPLE
RECEPTION- 175 PEOPLE



~LATIN LUNCH BOX MENU~

~STARTER COURSE~

SERVED SHARING STYLE

MARIQUITAS

SERVED WITH BLACK BEAN CORN SALSA

~ENTRÉE COURSE~

GUEST'S SELECTION OF ONE OF THE FOLLOWING

THE PUENTE

CHEF'S SOUP CUP

CORN EMPANADA

SAMBA COBB SALAD

ARGENTINEAN SKIRT STEAK

SWEET ENDINGS

THE IGLESIAS

CHEF'S SOUP CUP

CORN EMPANADA

SAMBA COBB SALAD

SALMON WITH CILANTRO PESTO

SWEET ENDINGS

THE ESTEFAN

CHEF'S SOUP CUP

CORN EMPANADA

SAMBA COBB SALAD

CUBAN SANDWICH

SWEET ENDINGS

COFFEE, TEA, ICE TEA AND SOFT DRINKS

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

TEMPURA COCONUT SHRIMP

CALAMARI PLATTER



~MERENGUE LUNCH MENU~

~STARTER COURSE~

SERVED SHARING STYLE

THREE CHEESE CRAB DIP

SPINACH, FRESH BLUE CRAB AND CORN TORTILLAS

~ENTRÉE COURSE~

GUEST'S SELECTION OF

ARROZ CON POLLO

TENDER CHICKEN SAUTÉED IN ANNATTO OIL WITH CRISP PEPPERS & ONIONS IN A
LATIN STYLE SOFRITO FLAVORED RICE

GRILLED CHICKEN SALAD

MARINATED GRILLED BREAST OF CHICKEN

ASIAN VEGETABLES, GINGER MUSTARD DRESSING AND CRISPY WONTONS

PRESSED CUBAN SANDWICH

ROAST PORK LOIN, CURED HAM & SWISS CHEESE WITH MUSTARD ON PRESSED CUBAN BREAD

~DESSERT COURSE~

ESPRESSO TRES LECHES

CREAMY SPONGE CAKE SOAKED IN A VARIETY OF MILKS INFUSED WITH ESPRESSO
& TOPPED WITH CHOCOLATE WHIPPED CREAM

COFFEE, TEA, ICE TEA AND SOFT DRINKS

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

TEMPURA COCONUT SHRIMP

CALAMARI PLATTER



~BOLERO LUNCH MENU~



~STARTER COURSE~

SERVED SHARING STYLE

THREE CHEESE CRAB DIP

SPINACH, FRESH BLUE CRAB AND CORN TORTILLAS

~ENTRÉE COURSE~

GUEST'S SELECTION OF

RUM TERIYAKI SALMON

PAN SEARED SALMON FILET

SERVED WITH BUCKWHEAT NOODLES, ASIAN VEGETABLES & KAFFIR LIME SAUCE

CRISPY CHICKEN

DE-BONED & PAN SEARED SERVED WITH GRINGO RICE AND LEMON CAPER SAUCE

ARGENTINEAN SKIRT STEAK

GRILLED SKIRT STEAK, CARAMELIZED ONIONS, CHIMICHURRI SAUCE AND SHOESTRING POTATOES

~DESSERT COURSE~

CHOCOLATE CHOCOLATE CAKE

FRESHLY BAKED DOUBLE CHOCOLATE CAKE

COFFEE, TEA, ICE TEA AND SOFT DRINKS

\$24.95 PER PERSON

PLUS 20% SERVICE CHARGE AND 6% SALES TAX

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

TEMPURA COCONUT SHRIMP

CALAMARI PLATTER



~RUMBA DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

EMPANADA SAMPLER

LIGHT DOUGH FILLED WITH GROUND PORK AND SPICES & SAUTÉED SWEET CORN WITH AJI AMARILLO SAUCE

PERUVIAN FRIED CALAMARI

MARINATED UNTIL TENDER, DUSTED IN SPICY FLOUR & FLASH FRIED

SERVED WITH CHIMICHURRI TARTAR SAUCE

SATAY SAMPLER

SALMON WITH RUM TERIYAKI GLAZE, BEEF WITH CHIMICHURRI AND CHICKEN WITH SOFRITO SAUCE

~SALAD COURSE~

MIXED GREEN SALAD

BABY LETTUCES, JULIANNE CARROTS & JICAMA, CHERRY TOMATOES WITH CITRUS VINAIGRETTE DRIZZLE

FRESHLY BAKED BREAD & BUTTER

~ENTRÉE COURSE~

GUEST'S SELECTION OF

PAN SEARED RED SNAPPER

DELICATELY PLACED ON A WARM SALAD OF WILTED SPINACH, GRILLED-PICKLED RED ONIONS, SHIITAKE MUSHROOM AL AJILLO AND MANGO BEURRE BLANC

CRISPY HALF CHICKEN

DE-BONED & PAN-SEARED, POTATO PUREE WITH LEMON CAPER SAUCE

ARGENTINEAN SKIRT STEAK

GRILLED SKIRT STEAK, CARAMELIZED ONIONS, CHIMICHURRI SAUCE & SHOESTRING POTATOES

~DESSERT COURSE~

GUEST'S SELECTION OF

KEY LIME PIE

TANGY KEY LIME IN A GRAHAM CRACKER CRUST - A FLORIDA FAVORITE

ESPRESSO TRES LECHES

CREAMY SPONGE CAKE SOAKED IN A VARIETY OF MILKS INFUSED WITH ESPRESSO & TOPPED WITH CHOCOLATE WHIPPED CREAM

COFFEE, TEA, ICE TEA AND SOFT DRINKS

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

TEMPURA COCONUT SHRIMP

CALAMARI PLATTER

GRILLED ASPARAGUS

WILD MUSHROOMS

TOSTONES
FRIED PLANTAINS



~BACHATA DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

THREE CHEESE CRAB DIP

SPINACH, FRESH BLUE CRAB AND CORN TORTILLAS

SATAY SAMPLER

SALMON WITH RUM TERIYAKI GLAZE, BEEF WITH CHIMICHURRI AND CHICKEN WITH SOFRITO SAUCE

EMPANADA SAMPLER

LIGHT DOUGH FILLED WITH GROUND PORK AND SPICES & SAUTÉED SWEET CORN WITH AJI AMARILLO SAUCE

~SALAD COURSE~

GUEST'S SELECTION OF

MIXED GREEN SALAD

BABY LETTUCES, JULIANNE CARROTS & JICAMA, CHERRY TOMATOES WITH CITRUS VINAIGRETTE DRIZZLE

SAMBA CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A MANCHEGO CAESAR DRESSING, PAN CUBANO CROUTONS

FRESHLY BAKED BREAD & BUTTER

~ENTRÉE COURSE~

GUEST'S SELECTION OF

8 OUNCE FILET MIGNON

PEPPERCORN RUBBED & GRILLED, SERVED WITH POTATO PUREE,
BUTTERED ASPARAGUS AND A FIG-DEMI GLACE

PAN - SEARED SCALLOPS

SERVED WITH BONIATO MASHED POTATOES, BEEF ROPA VIEJA AND YUZU CITRUS EMULSION

CRISPY HALF CHICKEN

DE-BONED & PAN-SEARED, POTATO PUREE WITH LEMON CAPER SAUCE

PAN SEARED RED SNAPPER

DELICATELY PLACED ON A WARM SALAD OF WILTED SPINACH, GRILLED-PICKLED RED ONIONS,
SHIITAKE MUSHROOM AL AJILLO AND MANGO BEURRE BLANC

~DESSERT COURSE~

GUEST'S SELECTION OF

CHOCOLATE CHOCOLATE CAKE

FRESHLY BAKED DOUBLE CHOCOLATE CAKE

KEY LIME PIE

TANGY KEY LIME IN A GRAHAM CRACKER CRUST - A FLORIDA FAVORITE

COFFEE, TEA, ICE TEA AND SOFT DRINKS

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

TEMPURA COCONUT SHRIMP

CALAMARI PLATTER

GRILLED ASPARAGUS

WILD MUSHROOMS

TOSTONES
FRIED PLANTAINS



~MAMBO DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

LUMP CRAB CAKES

SAUTÉED & OVEN FINISHED, CITRUS DRIZZLED FIELD-GREENS & MANGO BEURRE BLANC

SATAY SAMPLER

SALMON WITH RUM TERIYAKI GLAZE, BEEF WITH CHIMICHURRI AND CHICKEN WITH SOFRITO SAUCE

EMPANADA SAMPLER

LIGHT DOUGH FILLED WITH GROUND PORK AND SPICES & SAUTÉED SWEET CORN WITH AJI AMARILLO SAUCE

TEMPURA COCONUT SHRIMP

COCONUT BATTERED SHRIMP WITH CHILI CITRUS GLAZE

~SALAD COURSE~

GUEST'S SELECTION OF

MIXED GREEN SALAD

BABY LETTUCES, JULIANNE CARROTS & JICAMA, CHERRY TOMATOES WITH CITRUS VINAIGRETTE DRIZZLE

SAMBA CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A MANCHEGO CAESAR DRESSING, PAN CUBANO CROUTONS

FRESHLY BAKED BREAD & BUTTER

~ENTRÉE COURSE~

GUEST'S SELECTION OF

10 OUNCE FILET MIGNON

PEPPERCORN RUBBED & GRILLED, SERVED WITH POTATO PUREE, BUTTERED ASPARAGUS AND A FIG-DEMI GLACE

PAN-SEARED SCALLOPS

SERVED WITH BONIATO MASHED POTATOES, BEEF ROPA VIEJA AND YUZU CITRUS EMULSION

CRISPY HALF CHICKEN

DE-BONED & PAN-SEARED, POTATO PUREE WITH LEMON CAPER SAUCE

PAELLA

SWEET SHRIMP, BLACK MUSSELS, CALAMARI, BREAST OF CHICKEN & LOBSTER IN A SAFFRON & SOFRITO RICE

~DESSERT COURSE~

GUEST'S SELECTION OF

CHOCOLATE CHOCOLATE CAKE

FRESHLY BAKED DOUBLE CHOCOLATE CAKE

COCONUT CRÈME BRULE

BAKED COCONUT CUSTARD WITH A TOASTED SUGAR CRUST

COFFEE, TEA, ICE TEA AND SOFT DRINKS

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

CALAMARI PLATTER

GRILLED ASPARAGUS

WILD MUSHROOMS

TEMPURA COCONUT SHRIMP

TOSTONES
FRIED PLANTAINS



~CHA CHA DINNER MENU~

~APPETIZER COURSE~

SERVED SHARING STYLE

MARYLAND BLUEFIN CRAB CAKES

SERVED WITH MANGO BEURRE BLANC SAUCE

LATIN TUNA TARTARE

SERVED ON A TOSTONE

BEEF SATAY

ARGENTINEAN STYLE SKIRT STEAK TOPPED WITH A CLASSIC CHIMICHURRI SAUCE

~SEAFOOD APPETIZER COURSE~

SERVED INDIVIDUALLY

TRIO OF CEVICHERS

MADE USING THE FRESHEST AVAILABLE SEAFOOD AND SHELLFISH

~SALAD COURSE~

SAMBA CAESAR SALAD

CRISPY HEARTS OF ROMAINE TOSSED IN A SPICY CAESAR DRESSING
TOPPED WITH MANCHEGO CHEESE AND A "PAN CUBANO" CROUTON

~ENTRÉE COURSE~

MIXED TRIO

4 OUNCE FILET MIGNON, SEARED JUMBO SCALLOP AND PORK BARBACOA
SERVED WITH GARLIC POTATO PUREE AND GRILLED ASPARAGUS

~DESSERTS COURSE~

SERVED SHARING STYLE

GOURMET CHEESECAKE LOLLIPOP TREE AND MINI DESSERT TASTING PLATTERS

COFFEE, TEA, ICE TEA AND SOFT DRINKS

EXCHANGE SEARED JUMBO SCALLOP FOR A 4 OZ MAINE LOBSTER TAIL WITH HERBED DRAWN BUTTER
FOR AN ADDITIONAL FEE

~SUGGESTED ADD-ON OPTIONS SERVED SHARING STYLE~

PANNA BOTTLED WATER

SAN PELLEGRINO SPARKLING WATER

AREPA PLATTER

CALAMARI PLATTER

GRILLED ASPARAGUS

WILD MUSHROOMS

TEMPURA COCONUT SHRIMP

TOSTONES
FRIED PLANTAINS



~RECEPTION MENU PACKAGE~



~BUTLER PASSED HORS D' OEUVRES~

MINI BEEF AREPA
MINI CRAB CAKES WITH MANGO BEURRE BLANC SAUCE
SPINACH & MANCHEGO STUFFED MUSHROOMS
LATIN TUNA TARTARE ON A TOSTONE
JAMAICAN ROCK SHRIMP FRITTERS WITH SMOKED TOMATO DIP
CHICKEN & CORN SPRING ROLL WITH POBLANO DIP
TEMPURA BATTERED COCONUT SHRIMP

~BUFFET HORS D' OEUVRES~

SOFRITO BASTED CHICKEN SATAY
SPICY CHICKEN EMPANADA
PERUVIAN FRIED CALAMARI
MANCHEGO & CORN EMPANADA
WILD MUSHROOM AL AJILLO QUESADILLA
BLACK BEAN EMPANADA
SALMON SATAY RUM TERIYAKI GLAZE
BEEF SATAY CHIMICHURRI SAUCE
GRILLED VEGETABLE KABOBS
VEGETABLE CRUDITE DISPLAY
LATIN CHEESE BOARD

SELECTION OF ANY OF THE ABOVE PASSED & BUFFET STYLE HORS D' OEUVRES

6 ITEMS

8 ITEMS

10 ITEMS

PLUS 20% SERVICE CHARGE AND 6% SALES TAX

THE ABOVE PRICES ARE BASED ON 2 HOURS OF SERVICE AND REQUIRE A SELECTION OF EITHER THE CONSUMPTION OR PACKAGE BAR SERVICE

MINIMUM OF 20 GUESTS IS REQUIRED FOR RECEPTION PACKAGES



~RECEPTION PACKAGE MENU ADD-ON'S~



THE FOLLOWING MENU ITEMS CAN BE ADDED TO YOUR "RECEPTION MENU PACKAGE"

~CHEF ATTENDED STATION~

BARBECUED PORK TENDERLOIN
CABERNET DEMI-GLAZE

ROASTED TURKEY BREAST
WITH PAN GRAVY

ROASTED LEG OF PORK
HONEY MUSTARD

ROASTED TENDERLOIN OF BEEF
TARRAGON MAYONNAISE

HONEY MUSTARD GLAZED HAM
GRAIN MUSTARD

MINI PORK BARBACOAS
GRINGO RICE & ASIAN BBQ SAUCE

STEAM SHIP ROUND OF BEEF
WITH ROLLS, SAUCES & DRESSINGS

~PASTA STATION~

SELECTION OF (2) PASTAS:

PENNE ARRABBIATA WITH ITALIAN SAUSAGE

ORECCHIETTE & CON CHORIZO

MANCHEGO FUNDIDO

ROTINI CORN SALSA DE TOMATE FRESCO

TORTELLINI DE QUESO BLANCO CON CILANTRO

BOW TIE CON VEGETABLES

SALSA ALFREDO

FUSILI CON GUIISO DE POLLO

~DISPLAY STATION~

FAJITA STATION

SIZZILING HOT STEAK, CHICKEN & VEGETABLE FAJITA'S PREPARED WITH PEPPERS, ONIONS, SQUASH & MUSHROOMS, SERVED WITH SHREDDED ROMAINE, PICO DE GALLO, SOUR CREAM, ASSORTED CHEESES AND FLOUR TORTILLAS

SEAFOOD DISPLAY STATION

CHILLED PEELED SHRIMP COCKTAIL, OYSTER SHOOTERS, ALASKAN KING CRAB LEGS, IMPORTED SCOTTISH SMOKED SALMON & SWEET SHRIMP
DISPLAYED ICE AND SERVED WITH AN ASSORTMENT OF SAUCES

FLOWING CHOCOLATE FOUNTAIN

SWISS MISS CHOCOLATE SERVED WITH MARSHMALLOWS, FRESH STRAWBERRIES, PINEAPPLE & RICE KRISPY SQUARES ~ 100 PERSON MINIMUM

PLUS 20% SERVICE CHARGE AND 6% SALES TAX



~ BEVERAGE SERVICE ~

CONSUMPTION BAR

CONSUMPTION BAR SERVICE ALLOWS YOUR GUESTS TO ORDER BEVERAGES OF THEIR CHOICE. EACH BEVERAGE ORDERED WILL BE ADDED TO THE HOST'S BILL AND CHARGED AT THE END OF THE EVENT.

PACKAGE BAR

PACKAGE BAR SERVICE IS A PER PERSON PRICED BAR AND WITH LIMITED TYPES OF BEVERAGES OFFERED. THE PER PERSON PRICE WILL BE DETERMINED BASED ON THE PACKAGE AND TIME SELECTED.

BEER & WINE BAR PACKAGE

SILVER LEVEL BRAND DOMESTIC BEERS, WINES, SODA AND JUICE

SPECIALTY BAR PACKAGE

SILVER LEVEL BRAND MOJITO'S, DOMESTIC BEERS, WINES, SODA AND JUICE

FULL SERVICE BRAND BAR PACKAGE

SILVER BRAND LEVEL LIQUORS, DOMESTIC & IMPORTED BEERS, WINES, SODA AND JUICE

FULL SERVICE BRAND BAR PACKAGE

GOLD BRAND LEVEL LIQUORS, DOMESTIC & IMPORTED BEERS, WINES, SODA AND JUICE

SILVER LEVEL BRANDS

FINLANDIA VODKA
 BACARDI RUM
 BEEFEATERS GIN
 DEWAR'S SCOTCH
 JIM BEAM BOURBON
 SAUZA TEQUILA
 CASILLERO DEL DIABLO WINES
 BUDWEISER & BUD LIGHT DOMESTIC BEERS
 CORONA, HEINEKEN & AMSTEL IMPORTED BEERS
 PEPSI PRODUCT SOFT DRINKS
 ORANGE & CRANBERRY JUICE

GOLD LEVEL BRANDS

GREY GOOSE VODKA
 BACARDI 8 RUM
 BOMBAY SAPPHIRE GIN
 DEWAR'S 12 SCOTCH
 MAKERS MARK BOURBON
 SAUZA TEQUILA
 CASILLERO DEL DIABLO WINES
 BUDWEISER & BUD LIGHT DOMESTIC BEERS
 CORONA, HEINEKEN & AMSTEL IMPORTED BEERS
 PEPSI PRODUCT SOFT DRINKS
 ORANGE & CRANBERRY JUICE

BOTTLED WINE SERVICE

IT IS HIGHLY RECOMMENDED TO PRE-SELECT BOTTLED WINE FOR YOUR GROUP EVENT TO ENSURE YOUR SELECTION WILL BE AVAILABLE WHEN YOU ARRIVE ON-SITE.

PLEASE REFER TO THE WINE LIST

ALL BEVERAGES MUST BE PURCHASED FROM THE SAMBA ROOM

CORDIAL SERVICE

AVAILABLE UPON CONSUMPTION

CASH BAR

CASH BAR SERVICE REQUIRES THAT EACH OF YOUR GUESTS PAY FOR THEIR OWN BEVERAGES ON SITE. \$100.00 BARTENDER FEE WILL BE CHARGED TO THE HOST'S BILL.

PLUS 20% SERVICE CHARGE AND 6% SALES TAX



~WINE LIST~

Spring 2007

Champagne & Sparkling Wines

FREIXENET BRUT SPLITS - SPAIN	9
DOMAINE ST. MICHELLE BRUT - WASHINGTON	40
ARIA SPARKLING PINOT NOIR - SPAIN	50
TAITTINGER - FRANCE.....	75
MOET AND CHANDON WHITE STAR - FRANCE.....	90
PJ FLUER DE CHAMPAGNE - FRANCE.....	205
MOET AND CHANDON DOM PERIGNON - FRANCE	250

Riesling

ST M – GERMANY	32
JACOB’S CREEK RESERVE – AUSTRALIA	44

Sauvignon Blanc

KIM CRAWFORD - MARLBOROUGH, NEW ZEALAND	44
GEYSER PEAK BLOCK COLLECTION - RUSSIAN RIVER	48
BRANCOTT RESERVE - NEW ZEALAND	55

Chardonnay

TRINCHERO FAMILY ESTATES - CALIFORNIA.....	32
COPPOLA DIAMOND SERIES - NAPA VALLEY	36
CAMBRIA "KATHERINES VINEYARD" - SANTA MARIA.....	44
BUENA VISTA - CARNEROS	45
KENDALL-JACKSON GRAND RESERVE - SONOMA	52
JORDAN - RUSSIAN RIVER.....	65

Other Whites

SYCAMORE LANE WHITE ZINFANDEL - CALIFORNIA	24
MONTEVINA PINOT GRIGIO - ITALY	28
FOLIE A DEUX "MENAGE A TROIS" WHITE BLEND - CALIFORNIA	32
FOLIE A DEUX "MENAGE A TROIS" ROSE - CALIFORNIA.....	32
MASO CANALI PINOT GRIGIO - ITALY	40
CONUNDRUM - CALIFORNIA.....	60

PRE- SELECTION OF YOUR GROUP EVENT WINE IS HIGHLY RECOMMENDED

TO ENSURE THAT YOUR PREFERRED WINE IS AVAILABLE WE SUGGEST SELECTING YOUR WINE AT LEAST TWO WEEKS PRIOR TO YOUR EVENT DATE



Pinot Noir

TALUS PINOT NOIR - CALIFORNIA	28
GREG NORMAN - SOUTH AUSTRALIA	44
CARMEL ROAD - MONTEREY, CA	52
WILD HORSE - CENTRAL COAST, CA	65

Merlot

COPPOLA DIAMOND SERIES – NAPA VALLEY	40
CLOS DU BOIS – SONOMA.....	44
SEBASTIANI – SONOMA.....	48

Cabernet

BLACKSTONE - CALIFORNIA	36
BENZIGER - SONOMA.....	48
WILLIAM HILL ESTATES - NAPA VALLEY	56
SEQUOIA GROVE - NAPA VALLEY	70
DON MELCHOR CABERNET SAUVIGNON - MAIPO VALLEY.....	100
CAYMUS - NAPA VALLEY.....	105
FROG'S LEAP - RUTHERFORD.....	145
SILVER OAK - NAPA VALLEY	175

Other Reds

FOLIE A DEUX "MEAGE A TROIS" BLEND – CALIFORNIA	32
RANCH ZABACO "DANCING BULL" RED ZINFANDEL – CALIFORNIA	32
TOASTED HEAD SHIRAZ – CALIFORNIA	36
COPPOLA DIAMOND CLARET – NAPA VALLEY.....	40
XYZIN 10 YEAR OLD VINES ZINFANDEL – CALIFORNIA.....	50
MONTEVINA "TERRA D'ORO" DE AVER VINEYARD ZINFANDEL – CALIFORNIA.....	70
CYRUS 2002 – CALIFORNIA	100
J LOHR "CUVEE POM" – PASA ROBLES	110

PRE- SELECTION OF YOUR GROUP EVENT WINE IS HIGHLY RECOMMENDED

TO ENSURE THAT YOUR PREFERRED WINE IS AVAILABLE WE SUGGEST SELECTING YOUR WINE AT LEAST TWO WEEKS PRIOR TO YOUR EVENT DATE



~EVENT ENHANCEMENTS~

~LATIN BANDS~



3 PIECE BAND
4 PIECE BAND

~CIGAR ROLLER~



FOR 3 HOURS / INCLUDES 100 CIGARS

~DIRECTIONS~

COMING FROM THE NORTH

I-95 SOUTH
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE SOUTH

I-95 NORTH
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE WEST

I-595 EAST
EXIT I-95 NORTH (2.3 MILES)
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE FORT LAUDERDALE - HOLLYWOOD INTERNATIONAL AIRPORT

US 1 NORTH (3.9 MILES)
TURN LEFT (WEST) ON BROWARD BOULEVARD (0.1 MILES)
TURN LEFT (SOUTH) ON SE 3RD AVENUE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE BROWARD COUNTY CONVENTION CENTER

SE 17TH STREET WEST (0.7 MILES)
TURN RIGHT (NORTH) ON US 1 (1.2 MILES)
TURN LEFT (WEST) ON BROWARD BOULEVARD (0.1 MILES)
TURN LEFT (SOUTH) ON SE 3RD AVENUE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

COMING FROM THE FLORIDA TURNPIKE

EXIT I-595 EAST
EXIT I-95 NORTH (2.3 MILES)
EXIT BROWARD BOULEVARD EAST (2.6 MILES)
TURN RIGHT (SOUTH) ON SE 3RD AVE (0.2 MILES)
TURN LEFT (EAST) ON LAS OLAS BOULEVARD (0.1 MILES)

