

THE SAINT FOOD & BAR PACKAGES

Please use this packet to select your preferred service style, menu items, and bar options. Our team will work with you to finalize details and ensure your event is customized to your group.

FOOD PACKAGES

PLATED DINNER

20-40 guests | \$200-\$300 per person

Multi-course seated service with hors d'oeuvres, appetizers, entrées, and desserts.

Cold Starters (Choose 2)

- ☐ Oyster on the Half Shell
- ☐ Conch Ceviche
- ☐ Roasted Beet Salad

Warm Starters (Choose 2)

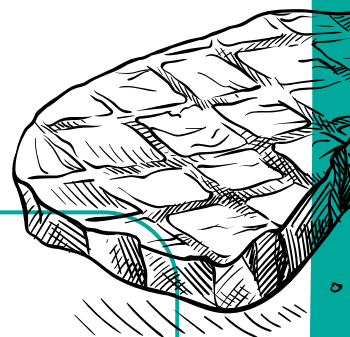
- ☐ Grilled Spanish Octopus
- ☐ Coconut Curry Mussels
- ☐ Citrus Conch Fritters

Entrées (Choose 2)

- ☐ Grilled Caribbean Lobster Tail
(+\$10 pp)
- ☐ Steak Frites
- ☐ Grilled Swordfish

Desserts (Choose 2)

- ☐ Passion Fruit Crème Brûlée
- ☐ Molten Chocolate Cake
- ☐ Coconut Gelato



BUFFET MENU

20–29 guests | \$175 per person

30–60 guests | \$150 per person

Buffet with salads, warm starters, entrées, sides, and desserts.

Salads & Cold Starters (Choose 2)

- ☐ Caesar Salad
- ☐ Roasted Beet Salad
- ☐ Conch Ceviche

Entrées (Choose 3)

- ☐ Grilled Caribbean Lobster Tail
(+\$20 pp)
- ☐ Steak Frites
- ☐ Crispy Whole Snapper
- ☐ Chicken Milanese
- ☐ Grilled Swordfish
- ☐ Curry Cauliflower Steak

Desserts (Choose 2)

- ☐ Passion Fruit Crème Brûlée
- ☐ Molten Chocolate Cake with Gelato
- ☐ Coconut Gelato with Candied Almonds
- ☐ Mini Cheese Board Display (+\$10 pp)

Warm Starters (Choose 1)

- ☐ Coconut Curry Mussels
- ☐ Citrus Conch Fritters
- ☐ Grilled Spanish Octopus

Sides (Choose 3)

- ☐ Garlic Roasted Potatoes
- ☐ Sweet Potato Fries
- ☐ Roasted Carrots with Curry
Honey Yogurt
- ☐ Charred Broccolini
with Romesco
- ☐ Coconut Rice & Beans



ACTION STATIONS

40+ guests | \$250 per person

Chef-attended stations for a lively 3 hour reception.

Raw Bar & Ceviche

oysters, ceviche, shrimp (+ lobster/stone crab upgrades available)

Grilled & Carved Proteins

ribeye, chicken, tuna with seasonal sides

Pasta & Veggie Bowls

pasta or cauliflower rice with sauces & toppings

Dessert & Gelato Bar

molten cake bites, crème brûlée, gelato toppings bar



PASSED CANAPÉS

40+ guests | from \$130 per person

Elegant hors d'oeuvres, served by staff. Choose 3 (extra +\$6 pp).

Seafood

- ☐ Ahi Tuna Crisp
- ☐ Mini Conch Ceviche Tostada
- ☐ Grilled Octopus Skewer
- ☐ Crispy Snapper Bite
- ☐ Mini Oyster Shooters

Land

- ☐ Mini Steak Frites Cup
- ☐ Duck Curry Bite
- ☐ Wagyu Tartare Spoon

Vegetarian

- ☐ Goat Cheese Ball
- ☐ Curry Cauliflower Skewer
- ☐ Mini Caprese Pipette
- ☐ Sweet Potato Fry Bite

Optional Sweet Bites (+\$10 pp)

- ☐ Mini Passion Fruit Brûlée
- ☐ Molten Chocolate Cube
- ☐ Coconut Gelato Mini Cone

BAR PACKAGES

☐ Beer & Wine Classic

\$70 per person

Includes:

- Two white wines
- Two red wines
- One sparkling or rosé
- Choice of two beers (Michelob Ultra, Corona, Heineken, Summer Ale, Reef Life IPA)
- Sodas, juices, lemonade, iced tea, and coffee

☐ Full Bar

\$120 per person

Includes everything in the Beer & Wine Classic, plus:

- House liquors: tequila, rum, vodka, gin, whiskey/bourbon
- One specialty cocktail from our menu

☐ Premium Full Bar

\$150 per person

Includes everything in the Full Bar, plus:

- Full selection of beers & seltzers
- Full selection of wines by the glass
- Mid-shelf liquors in addition to house liquors
- Complete cocktail list
- All mixers (including Ting, Red Bull, and St. John Brewers sodas)
(Excludes top-shelf/high-end varietals)

Enhancements & Add-Ons

☐ Dedicated Bartender **\$250**

☐ Welcome Cocktail **\$12 per person**

☐ Fresh-Squeezed Juice Upgrade **\$10 per person**

☐ Custom Signature Cocktail **Price TBD**

