THE SAINT FOOD & BAR **PACKAGES**

Please use this packet to select your preferred service style, menu items, and bar options. Our upstairs dining area, Aerial, can accommodate a maximum of 25 guests and carries an additional \$1,000 venue fee for private rental. The entire pool area is available for a \$3,000 venue fee, with smaller group options available if a full buyout is not needed. Our team will work with you to finalize details and ensure your event is customized to your group.

FOOD PACKAGES

AERIAL PLATED DINNER

25 guest maximum | \$200-\$300 per person



entrees, and desserts.		
Cold Starters (Choose 2)	Warm Starters (Choose 2)	
Caesar Salad	Grilled Spanish Octopus	
Conch Ceviche	Coconut Curry Mussels	
Roasted Beet Salad	Citrus Conch Fritters	
Caprese Salad	Crispy Cauliflower	
Entrées (Choose 2)	Desserts (Choose 2)	
Grilled Caribbean Lobster Tail	Passion Fruit Crème Brûlée	
(+\$10 pp)	Molten Chocolate Cake	
Steak Frites	Coconut and Mango Gelato	
Grilled Swordfish	Coconut and Mango Gelato Key Lime Bites	



BUFFET MENU

25 guest maximum for Aerial | \$175 per person

75 guest maximum for downstairs | \$150 per person

Buffet served upstairs at Aerial or downstairs by our pool with salads, starters, entrees, sides, and desserts.

Salads (Choose 2)	Sides (Choose 3)
Caesar Salad	Garlic Roasted Potatoes
Roasted Beet Salad	Sweet Potato Fries
Caprese Salad	Roasted Carrots with Curry Honey Yogurt
Warm Starters (Choose 2)	Charred Broccolini
Coconut Curry Mussels	with Romesco
Citrus Conch Fritters	Coconut Rice & Beans
Grilled Spanish Octopus	
Conch Ceviche	Desserts (Choose 2)
	Passion Fruit Creme Brûlée with Lavender Cookie
Entrées (Choose 2)	Flourless Chocolate Cake
Grilled Caribbean Lobster Tail	with Fresh Berries
(+\$20 pp) Steak Frites	Candied Almonds Key Lime Bites with Berry Compote
Chicken Milanese	Graham Cracker Crumble Mini Cheese Board Plate
Grilled Swordfish	
Curry Cauliflower Steak	3 Cheeses, Fresh Honeycomb (+\$10 pp)
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ACTION STATIONS

40-75 guests

\$250 per person

Chef-attended stations set up downstairs poolside for a lively 3 hour reception. There will be a \$300 additional flat fee added for chefs on the grilled & carved proteins and the pasta & veggie bowls stations.

Raw Bar & Ceviche

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

Carving Station

ribeye 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

Maximum of 75 guests | from \$130 per person

Elegant hors d'oeuvres, served by staff. Choose 4 (extra +\$6 pp).

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Seafood	Land
Ahi Tuna Crisp	Chimichurri Steak Bite
Mini Conch Ceviche Tostada	Duck Curry Bite
Grilled Octopus Skewer	Prime Steak Tartare Spoon
Crispy Snapper Bite	Crispy Pork Fritter
Conch Fritter	Chicken Milanese Bite
Vegetarian	Optional Sweet Bites (+\$10 pp)
Goat Cheese Ball	Mini Passion Fruit Brûlée
Curry Cauliflower Skewer	Molten Chocolate Cube
Mini Caprese Pipette	Key Lime Bites
Burrata Stuffed Crouton	_

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

Welcome Cocktail \$12 per person

Fresh-Squeezed Juice Upgrade \$10 per person

Custom Signature Cocktail Price TBD

We're committed to providing a great experience for everyone. For that reason, shots and straight pours are not available as part of our bar packages.