



JAMAICA BAY  
INN

*Catering Menus*

# Breakfast

## **DEL REY CONTINENTAL**

Variety of Breakfast Breads and Muffins

Butter and Assorted Jams, Honey

Sliced Fresh Fruits and Berries

**\$26 per person**

## **STAY FIT CONTINENTAL**

Create Your Own Parfait

*Assorted Fresh Berries, Honey Oat Granola, and Greek Yogurt*

## **HOT ENTRÉE (SELECT ONE)**

Scrambled Eggs

Scrambled Egg Whites

Steel Cut Oatmeal

Assorted Breads, Butter, and Assorted Jams

**\$28 per person**

## **FULL AMERICAN**

Scrambled Eggs or Scrambled Egg Whites

Breakfast Potatoes

Seasonal Fruits and Berries

Variety of Breakfast Breads & Muffins

## **MEAT (SELECT TWO)**

Chicken Apple Sausage Links

Black Forest Ham

Pork Chops

Applewood Smoked Bacon

**\$30 per person**

## **SMOKED SALMON BREAKFAST**

Mixed Baby Green Salad with Golden Beets, Cucumbers & Heirloom Cherry Tomatoes

White Balsamic and Ranch Dressing

Assorted Fruits, Melon, and Berries Platter

Toasted Bagels - (*Sesame & Plain*)

Scrambled Eggs or Egg Whites

Sliced Norwegian Style Smoked Salmon

Capers, Whipped Cream Cheese, Tomatoes, and Diced Red Onion

**\$32 per person**

*Breakfasts Buffets Are Served with Freshly Brewed Premium Coffee, Decaffeinated Coffee & Assorted Selection of Premium Teas, Orange Juice and Cranberry Juice.*

**Minimum of 16ppl.**

# à la carte

## **BREAKFAST**

French Toast **\$3 per person**

Buttermilk Pancakes or 9 grain pancakes **\$5 per person**

Scrambled Eggs **\$5 per person**

Sausage **\$5 per person**

Ham **\$5 per person**

Bacon **\$5 per person**

Chicken Chorizo & Egg Enchiladas (*Pico De Gallo, Sour Cream and Guacamole*) **\$7 per person**

Bagels with Cream Cheese **\$40 per dozen**

Assorted Breakfast Breads and Pastries (*Danish, Croissants, and Muffins*) **\$37 per dozen**

## **SNACKS**

Fresh Seasonal Whole Fruits **\$3 per person**

Fresh Fruit Platter **\$6 per person**

Individual Fruit Yogurt **\$3 per person**

Trail Mix **\$4 per person**

Granola Bars **\$4 each**

Assorted Individual Bags of Chips **\$4 each**

Variety of Candy Bars **\$4 each**

Mini Cupcakes **\$36 per dozen** (*Minimum Order 3 Dozen*)

Assorted Cookies and Brownies **\$36 per dozen**

Chips, Pico de Gallo, and Guacamole **\$5 per person**

Hummus, Pita and Cucumber **\$8 per person**

Fresh Seasonal Vegetables with Herb Ranch Dipping Sauce **\$6 per person**

## **DRINKS**

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas **\$65.00 per gallon**

16 oz. Still or Sparkling Water **\$5.00 each**

Orange, Apple or Cranberry Juice Carafe (*serves 3*) **\$18 each**

Iced Black Tea **\$50.00 per gallon**

Lemonade **\$50.00 per gallon**

Red Bull (Regular or Sugar Free) **\$6.00 each**

Assorted Soft Drinks **\$5.00 each**

# Lunch Buffet

## **DELI**

Potato Salad, Green Salad, and House Cole Slaw  
Black Forest Ham, Oven Roasted Turkey, and Roast Beef  
Sliced White Cheddar and American Cheese  
Green Leaf Lettuce, Sliced Vine Ripened Tomato, Kosher Pickle Wedges,  
Pepperoncini, Sliced Red Onion, Mayonnaise and Dijon Mustard  
Assorted Sandwich Rolls  
Assorted Bagged Chips  
Fresh Baked Cookies

**\$32 per person**

## **ALL AMERICAN**

Baby Greens Salad with Golden Beets, Heirloom Cherry Tomatoes & Sliced Cucumbers  
White Balsamic & Ranch Dressings  
Pasta Salad  
Grass Fed Strauss 6 Oz. Hamburgers  
Brioche Hamburger Buns  
Chicken Basil Sausages  
Brioche Hot Dog Buns  
Sliced White Cheddar Cheese, American Cheese and Crumbled Blue Cheese  
Lettuce, Sliced Vine Ripened Tomato, Sliced Red Onion and Kosher Pickle Wedges  
Dijon Mustard, Mayonnaise, Relish, and Ketchup  
Brownies, Chocolate Chip Cookies and Chips

**\$36 per person**

## **ITALIAN**

Sliced Vine Ripe Tomato & Mozzarella Salad with Fig Balsamic Vinaigrette  
Caesar Salad with Parmesan Herb Croutons  
Italian Meatballs Simmered in House Marinara Sauce  
Sliced Grilled Marinated Herb Chicken Breast  
Butternut Squash Ravioli with Sage and Brown Butter  
Shaved Parmesan Cheese  
Garlic Bread  
Tiramisu

**\$40 per person**

# Lunch Buffet

## **SABORES DE MEXICO BUFFET**

Warm Tortilla Chips and Pico De Gallo  
Appetizer Guacamole  
Achiote Marinated Carne Asada  
Cilantro Lime Marinated and Grilled Sliced Chicken Breast  
Smoky Black Beans and Spanish Style Rice  
Jalapeño Carrots  
Diced Onions and Cilantro  
Fajita Vegetables  
Warm Corn Tortillas  
Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese  
Churros with Hot Fudge and Salted Caramel Sauce

**\$41 per person**

## **ASIAN FUSION BUFFET**

Chinese Crunch Salad with Sesame Lime Dressing (Add chicken \$3)  
Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli  
Orange Miso and Scallion Glazed Salmon  
Sesame and Soy Marinated Flat Iron Steak  
Coconut, Ginger, and Scallion Jasmine Rice  
Mixed Asian Vegetables:  
Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli  
Chocolate Lava Cakes with Espresso Whipped Cream

**\$41 per person**

*Buffet lunches include coffee, decaffeinated coffee, iced tea, and assorted herbal teas*

**Minimum of 16ppl.**

# Custom Buffet

## SUNSET BUFFET

### SALAD (SELECT ONE)

Caesar (*Garlic Parmesan Croutons and Fresh Basil*)

Organic Baby Greens (*Cucumbers, Golden Beets and Heirloom Cherry Tomatoes Champagne Vinaigrette and House Herb Ranch*)

Iceberg Wedges (*Blue Cheese Crumbles, Tomatoes, Crisp Bacon & Blue Cheese Vinaigrette*)

Baby Spinach Salad (*Red Onion, Sun Dried Cranberry, Goat Cheese & White Balsamic Vinaigrette*)

Chinese Crunch Salad with Sesame Lime Vinaigrette (*Add Chicken-\$3*)

Green Kale, Red Quinoa, and Goat Cheese Salad (*Add Chicken -\$3*)

Sliced Vine Ripe Tomato and Mozzarella Salad with Fig Balsamic Vinaigrette

### ENTRÉE (SELECT TWO)

*(3<sup>rd</sup> entrée available for \$17 pp)*

Grilled Flat Iron Steak with Chimichurri

Grilled Beef Tenderloin with Brandy Demi Steak Sauce

Pan Roasted Chicken Breast with Wild Mushroom Sauce

Grilled King Salmon with Green Herb Sauce

Pan Roasted Mahi Mahi With Tomato Ginger Chutney

Shrimp Scampi, Garlic White Wine Sauce with Fresh Herbs

Penne Pasta, Sundried Tomato, Heirloom Cherry Tomato, Fresh Mozzarella and Arugula

### SIDES (SELECT TWO)

*(3<sup>rd</sup> side available for \$6 pp)*

Truffle Mashed Potatoes

Herb Roasted Potatoes

Cous Cous with Sun Dried Cranberry and Toasted Almond

Basil Jasmine Rice

Coconut, Ginger and Scallion Rice

Sautéed Brussel Sprouts with Applewood Bacon

Grilled Asparagus (*Add \$2*)

French Green Beans with Toasted Almonds

Mixed Farmers Market Vegetables

### DESSERTS (SELECT ONE)

Seasonal Cheesecake

Chocolate Lava Cake with Espresso Whipped Cream

Mini Assorted Cupcakes (*Minimum Order 3 Dozen*)

Tiramisu

Carrot Cake

**Lunch - \$58 per person**

**Dinner - \$62 per person**

**Minimum of 16ppl.**

# Dinner Buffet

## **LITTLE ITALY BUFFET**

Sliced Vine Ripe Tomato and Mozzarella Salad with Fig Balsamic Vinaigrette  
Caesar Salad with Parmesan Herb Croutons  
Italian Meatballs Simmered in House Marinara Sauce  
Sliced Grilled Marinated Herb Chicken Breast  
Butternut Squash Ravioli with Sage & Brown Butter  
Shaved Parmesan Cheese  
Garlic Bread  
Tiramisu

**\$46 per person**

## **SABORES DE MEXICO BUFFET**

Warm Tortilla Chips and Pico De Gallo  
Appetizer Guacamole  
Achiote Marinated Carne Asada  
Cilantro Lime Marinated and Grilled Sliced Chicken Breast  
Smoky Black Beans and Spanish Style Rice  
Jalapeño Carrots  
Diced Onions and Cilantro  
Fajita Vegetables  
Warm Corn Tortillas  
Sour Cream, Guacamole, Cabbage, Pico De Gallo and Jack Cheese  
Churros with Hot Fudge and Salted Caramel Sauce

**\$48 per person**

## **ASIAN FUSION BUFFET**

Warm Edamame Tossed in Sea Salt  
Chinese Chicken Crunch Salad with Sesame Lime Dressing  
Seared and Sliced Ahi Tuna with Tobiko Wasabi and Sesame Aioli  
Orange Miso and Scallion Glazed Salmon  
Sesame and Soy Marinated Flat Iron Steak  
Coconut, Ginger, and Scallion Jasmine Rice  
Mixed Asian Vegetables:  
Snow Peas, Baby Bok Choy, Carrots, Red Peppers, Edamame, and Broccoli  
Chocolate Lava Cakes with Espresso Whipped Cream

**\$49 per person**

*Buffet dinner include coffee, decaffeinated coffee, iced tea, and assorted herbal teas*

**Minimum of 16ppl.**

# Flors d'oeuvres

**Minimum of 25 pieces per item**

## **COLD**

Prosciutto Wrapped Asparagus, Fig Balsamic **\$2.50 per piece**

Caprese Crostini with Pesto Sauce and Aged Balsamic **\$2.50 per piece**

Salmon and Cucumber Sushi **\$3.25 per piece**

Crab Stuffed Cucumber Cups **\$3.25 per piece**

Smoked Salmon Crostini, Dill Cream Cheese, Sliced Tomato and Capers **\$3.25 per piece**

Tuna Tartar, Sesame Aioli and Tobiko Wasabi on a Crispy Wonton **\$4.00 per piece**

Seared Flatiron Steak, Red Pepper Relish, Arugula and Horseradish **\$4.00 per piece**

## **WARM**

Stuffed Mushrooms with Herbed Goat Cheese **\$2.50 per piece**

Vegetable Pot Stickers with Ponzu Sauce and Green Onions **\$2.75 per piece**

Spinach and Feta Spanakopita **\$2.75 per piece**

Mac & Cheese Bites **\$3.25 per piece**

Buttermilk Fried Chicken Tender **\$3.00 per piece**

Mini Crab Cakes Spicy Remoulade **\$3.75 per piece**

Coconut Shrimp **\$4.00 per piece**

Flat Iron Skewers with Chimichurri Sauce **\$4.00 per piece**

Bacon Wrapped Sea Scallops **\$4.25 per piece**

Beef Wellington Bites **\$4.25 per piece**

## **DISPLAY**

Vine Ripe Tomato and Mozzarella Platter with Fig Balsamic Vinaigrette **\$6.00 per person**

Fresh Seasonal Vegetables with Herb Ranch Dipping Sauce **\$6.00 per person**

Lemon and Chili Hummus with Grilled Pita and Sliced Cucumber **\$8.00 per person**

Traditional Shrimp Cocktail **\$8.00 per person**

Asparagus, Prosciutto and Cantaloupe Platter **\$8.00 per person**



# Beverages

1 BARTENDER REQUIRED PER 60 GUESTS  
BARTENDER FEE \$150/BARTENDER

## HIGH AND DRY

*also available as a stationary set up without a bartender fee*

Non-Alcoholic Beverages inclusive of Assorted Soda Beverages, Flat and Sparkling Water & Fruit Juices

**\$8 per person for the 1<sup>st</sup> hour**

**\$5 per person for each additional hour**

## GRAPES AND HOPS

*available with a premium wine selection at an additional cost of \$2 per person per hour*

A Wine and Beer Bar inclusive of a selection of our House Wine, House Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

### GRAPES

Chardonnay, Butterfield Station "Firebaugh's Ferry", CA

Pinot Grigio, La Bastarda, Sicily, Italy

Cabernet Sauvignon, Butterfield Station "Firebaugh's Ferry", CA

Pinot Noir, Butterfield Station "Firebaugh's Ferry", CA

Opera Prima, Bruta, Spain, NV

### HOPS

Stella Artois, Bud Light, Corona, Blue Moon, Golden Road IPA

**\$16 per person for the 1<sup>st</sup> hour**

**\$9 per person for each additional hour**

## TOES IN THE SAND

*available with a premium wine selection at an additional cost of \$2 per person per hour*

A full-service bar inclusive of our House Cocktails, House Wine, House Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

### GRAPES

Chardonnay, Butterfield Station "Firebaugh's Ferry", CA

Pinot Grigio, La Bastarda, Sicily, Italy

Cabernet Sauvignon, Butterfield Station "Firebaugh's Ferry", CA

Pinot Noir, Butterfield Station "Firebaugh's Ferry", CA

Opera Prima, Bruta, Spain, NV

### HOPS

Stella Artois, Bud Light, Corona, Blue Moon, Golden Road IPA

**\$18 per person for the 1<sup>st</sup> hour**

**\$11 per person for each additional hour**

# Beverages

## **RIDE THE WAVE**

A full-service bar inclusive of a selection of our Premium Cocktails, Premium Wine and Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

### PREMIUM LIQUOR SELECTION

Absolut Vodka, Bombay Gin, Herradura Silver Tequila, Cuervo Gold Tequila, Don Q Rum, Captain Morgan Spiced Rum, Johnny Walker Red Whiskey, Jack Daniels Bourbon

### PREMIUM GRAPES

Chardonnay, Sebastiani, Sonoma County, CA  
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand  
Pinot Grigio, della Venezie, Italy  
Pinot Noir, La Petite Perriere, Loire France  
Cabernet Sauvignon, Formation, Monterey CA  
Merlot, Zolo, Mendoza Argentina  
Roederer Estate Brut

### HOPS

Stella Artois, Bud Light, Corona, Blue Moon, Golden Road IPA

***\$21 per person for the 1<sup>st</sup> hour***

***\$13 per person for each additional hour***

## **WIPEOUT**

A full-service bar inclusive of a selection of our Top-shelf Cocktails, Premium Wine and Champagne, Domestic and Imported Beer, Flat and Sparkling Water, Assorted Soda Beverages & Fruit Juices

### TOP-SHELF LIQUOR

Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Patron Anejo Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, Johnny Walker Black Whiskey, Makers Mark Bourbon

### PREMIUM GRAPES

Chardonnay, Sebastiani, Sonoma County, CA  
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand  
Pinot Grigio, della Venezie, Italy  
Pinot Noir, La Petite Perriere, Loire France  
Cabernet Sauvignon, Formation, Monterey CA  
Merlot, Zolo, Mendoza Argentina  
Roederer Estate Brut

### HOPS

Stella Artois, Bud Light, Corona, Blue Moon, Golden Road IPA, Newcastle

***\$25 per person for the 1<sup>st</sup> hour***

***\$14 per person for each additional hour***

# Beverages

## HOSTED AND CASH BAR OPTIONS

Food and Beverage Minimums and Bartender Fee Will Apply

### HOSTED BAR

*Charged on Consumption  
Hosted by the client*

Soft Beverage	<b>\$5</b>
Imported Beer	<b>\$7</b>
Domestic Beer	<b>\$6</b>
Upgraded Champagne	<b>\$12</b>
House Champagne	<b>\$9</b>
Upgraded Wine	<b>\$12</b>
House Wine	<b>\$9</b>
Premium Cocktail	<b>\$12</b>
House Cocktail	<b>\$10</b>

### CASH BAR

Soft Beverage	<b>\$5</b>
Imported Beer	<b>\$8</b>
Domestic Beer	<b>\$7</b>
Upgraded Champagne	<b>\$13</b>
House Champagne	<b>\$10</b>
Upgraded Wine	<b>\$13</b>
House Wine	<b>\$10</b>
Premium Cocktail	<b>\$13</b>
House Cocktail	<b>\$11</b>

### BLOODY MARY STATION

*BOTTOMLESS BLOODY MARYS FOR UP TO 2 HOURS*

House Vodka, Home Made Bloody Mary Mix,  
Applewood Smoked Bacon, Pickled Green Beans,  
Celery, Olives, Asparagus, Tabasco, Horseradish and Black Pepper

**\$18 per person for the 1<sup>st</sup> hour**

**\$10 per person for each additional hour**

### MIMOSA STATION

*BOTTOMLESS MIMOSAS FOR UP TO 2 HOURS*

California Champagne  
Fresh Squeezed Orange Juice  
Fresh Strawberries

**\$18 per person for the 1<sup>st</sup> hour**

**\$10 per person for each additional hour**

# Wine

## BY THE BOTTLE

### BUBBLES

Oro Puro Prosecco Brut, Valdo Docg, Valdobbiadene NV	\$48
Grand Brut Champagne, Perrier-Jouet, Epernay NV	\$103
Blason Rose Champagne, Perrier-Jouet, Epernay NV	\$239

### AROMATIC WHITES

Pinot Grigio, Inacayal, Mendoza 2014	\$32
Electric White Blend, Sea Monster, San Lucas 2015	\$38
Riesling, Firestone, Central Coast 2014	\$38

### CHARDONNAY

Foley Johnson, Carneros 2014	\$54
Lincourt, "Two Sisters", Courtney's Vyd., Santa Rita Hills 2013	\$88
Cakebread Cellars, Napa Valley 2014	\$95

### SAUVIGNON BLANC

Boatique, Lake County 2014	\$38
Dragonette Cellars, Happy Canyon, Santa Barbara 2014	\$45
Cakebread Cellars, Napa Valley 2015	\$55
Dragonette Cellars, Grassini Vineyard, Santa Barbara 2012	\$93

### PINOT NOIR

Pinot Noir, Buttonwood, Santa Rita Hills 2013	\$53
Forge Cellars, Finger Lakes 2014	\$55
Dragonette Cellars, Sta. Rita Hills 2013	\$66

### CABERNET SAUVIGNON

Luna Vineyards, Napa Valley 2013	\$45
Resolute, Red Hills, Napa Valley 2011	\$56
Noble Tree, Wickersham Ranch, Sonoma County 2014	\$47

### OTHER REDS

Côtes Du Rhône, Château Pégau, "Cuvée Maclura" 2013	\$46
Sangiovese, Angeli Stolpman, Santa Ynez Valley 2010	\$72
Old Vine Zinfandel, Seebass, Mendocino County 2011	\$52
Malbec, Laguna Canyon, Sonoma County 2013	\$150

# Frequently Asked Questions

## **What times are the wedding venues available?**

Our outside ceremony venues are available from 10 am – 10 pm. Our indoor venues are available from 10 am – 10 pm. Please note, ceremony venues are typically available for 1 hour and reception venues are typically available for 5 hours. Exceptions do apply.

## **Does Jamaica Bay Inn allow outside wedding vendors?**

Yes, we allow outside vendors for photography, videography, event coordination, florals, special chairs, photo booths, and wedding cakes. Wedding cakes brought in will incur a cake cutting fee of \$2.50 per person.

## **Does the hotel have a preferred vendor list?**

Yes! We'd be happy to provide you with a list of vendors that we trust and recommend.

## **Do you require a minimum insurance policy for outside vendors?**

Yes, similar to other venues, we require a \$1,000,000 minimum insurance policy.

## **Do you provide time for set-up and clean-up?**

Yes, you are allotted one hour to set up prior to your event.

## **Who provides catering at the hotel?**

Our on-site restaurant, Beachside, will prepare all food & beverage on your wedding day – including delicious appetizers, entrees, and late-night snacks. Beachside Restaurant is also a great option for rehearsal dinners and post-wedding brunches.

## **Can we customize our food & beverage menus?**

Yes, our wedding menus by Beachside are customizable. We also offer a selection of pre-fixed menu choices – from buffets to multi-course dinners.

# *Policies and Procedures*

## Food and Beverage

Jamaica Bay Inn is the sole purveyor of all food and beverages for on-site events. Dietary substitutions are available upon request. Jamaica Bay Inn allows wine or champagne to be brought in for a \$25 per bottle corkage fee.

## Deposits & Final Payment

To confirm your event, a non-refundable deposit of 50% of the minimum contracted charges are due with the signed contract. Another payment of 50% of the minimum estimated charges is due 90 days prior to the event. The final remaining balance is due 30 business days before the function date.

## Guarantees

Please provide your Catering Sales Manager with the final guest count by noon, 3 days prior to your event date. If a final number is not given, the estimated attendance of the contract automatically becomes the guarantee. You will then be charged the guaranteed number or the number served – whichever is greater. If requested, the hotel will prepare up to 5% over the guarantee.

## Signs and Decorations

Jamaica Bay Inn offers a combination of 72" and 60" round tables. Each setting consists of china, stemware, and silverware. Jamaica Bay Inn will not permit the affixing of anything to the walls, floors, or ceilings of the rooms with nails, staples, tape or any other substance unless the Catering Department has been given prior approval. An additional fee may apply.

## Noise Ordinance

To ensure courtesy is extended to all hotel guests, we ask that all outdoor entertainment be non-amplified. In addition, hotel staff may need to lower the volume of indoor amplified music if it adversely affects other guests or other functions. All entertainment must end at 10:00pm.

## Security

The hotel may require security for specific events. The Catering Sales Manager will provide current rates and service provided by the hotel's security department.

## Parking

Event guests are provided a special parking rate of \$7 per car for self-parking and \$12.00 for valet. Standard overnight charges still apply.

## Weather

The hotel is not responsible for inclement weather the day of your event.