



## ACQUALINA RESORT MILESTONE BIRTHDAY PARTY PACKAGE

Both indoor or outdoor oceanview locations available.

~

### Birthday Celebration Cocktail Soiree includes:

- Cocktail Reception with 6 passed Canapes
- 1 Reception Appetizer Station
- 3 hours of Continuous Open Premium Bar
- Basic Birthday Cake
- Lounge cocktail tables with white linens and candles
- DJ with Sound System 3 Hours, your selection of music
- Tiki Torches for outside locations

**\$98.00 person**

Not including 9% tax and 22% gratuity.

30ppl. - Minimum number of Guests  
Discounted valet parking offered at \$8.00 per car.

*Our birthday package does not include:*

Décor and floral items, lighting, photography, dance floor.  
Your catering manager will be more than happy to assist you with any of these requests...

**~ACQUALINA SUGGESTED MENUS~**

**Pre-select 6 Passed Canapes to be passed for 2 hours such as:**

**Cool Canapes**

Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce  
Nicoise Olive and Mozzarella Skewers  
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives  
Crisp Endive Spears with Gorgonzola Mousse and Candied Pecans  
Goat Cheese and Sun-dried Tomato on Focaccia with Herb Pesto  
Beef Carpaccio on Focaccia with Arugula and Truffle Oil  
Tuna Tartare on Won Ton Crisp  
Smoked Salmon Butterflies with Caviar Painted Wings  
Assorted Sushi Rolls with Soy Sauce  
Lime and Cilantro Marinated Ceviche Shot  
Crisp Chicken Wontons with Pineapple Salsa  
Oysters on the Half Shell with Champagne Shallot Mignonette

**Warm Canapes**

Crisp Vegetable Spring Rolls with Sweet Chili Sauce  
Chicken Satay with Indonesian Peanut Dipping Sauce  
Spinach and Feta Cheese in Phyllo Pastry  
Crab Cakes with creamy Aioli  
Mini Hot Dogs in Tiny Homemade Buns with Spicy Mustard  
Crisp Phyllo Coconut Chicken Curry Tartlette  
Pistachio Crusted Brie Tartelettes with Sun-dried Cranberry  
Teriyaki Glazed Beef Tenderloin Satay  
Mini Gourmet Burgers on Homemade Buns with Spicy Ketchup and Crisp Onions  
Key West Conch Fritters  
Tropical Coconut Shrimp  
Beef Wellington  
Duck Empanadas with Mango Chutney  
Jerk Chicken Skewer with Creamy Cilantro Chutney

**1 Appetizer Station Included (select 1)**

**Additional stations can be added for \$18.00 per person additional**

### **Carved Churrasco**

Chef carved Churrasco Steak, with Chimmichurri Sauce  
Black Beans and Rice or Whipped Garlic Potatoes  
Fresh Baked Breads

### **Tuscan Risotto Station**

Risotto served in Martini Glasses with Toppings  
Select 1: Wild Mushroom, Spring Pea, Creamy Truffle, Butternut Squash, Roasted Tomato  
Items for toppings such as Sauteed Mushrooms, Parmesan Cheese, Vidalia Onions, Goat  
Cheese, Chives, Smoked Bacon Bits  
Served with oven baked soft Bread Sticks, Italian Bread and Foccacia



### **Acqualina Blue Sea Station**

Sushi display artfully arranged including:  
California Roll, Spicy Tuna, Smoked Eel, Salmon, Cucumber,  
served with Soy, Ginger, Wasabi, Chop Sticks  
\*Sushi chef rolling sushi live can be added for an additional fee of \$200.00

### **Hong Kong Noodle Station**

Chef attended wok station, offering stir fry Noodles  
Select 1: Chicken and Cashews, Beef and Broccoli or Vegetable Fried Rice served in  
Chinese boxes with chop sticks

### **Chinese Dim Sum Cart**

Dim Sum Cart with Steamed or Fried Dumplings of Chicken, Vegetable with a variety of  
spicy and sweet sauces. Chinese Spare Ribs, Vegetable Egg Rolls  
Chinese 7 Lucky Sauces of:  
Sesame, Wasabi, Soy Ginger, Horseradish Crème, Spicy Mustard, Sweet & Sour & Ponzu  
(custom printed Fortune Cookies can be added for additional charge)

### **Tiny Tacos**

Grilled Marinated Chicken and Baja Fish, with Shredded Lettuce and a touch of Lime

Traditional Spiced Ground Beef with Shredded Queso Blanco and Tomatoes  
Accompanied by Tri Color Tortilla Chips, Pico De Gallo and Cilantro laced Guacamole

**Tuscan Antipasto Table**

Sliced Pepperoni, Sopresatta Salami, Prosciutto, Provolone  
Rainbow Roasted Peppers, Marinated Olives, Roasted Mushrooms and Artichoke Hearts,  
Bruschetta with Tomato Basil and Olive Tapenade  
Authentic Meatballs in Marinara served with Riccotta Cheese  
Toasted Orzo with Sun-dried Tomatoes, Pine Nuts and Basil Oil, accompanied by  
Homemade Focaccia and Parmesan Breadsticks

**Tuscan Pasta Station**

Cheese Tortellini, Bow Tie Pasta or Penne with choice of sauce – Porcini, Pesto, Alfredo,  
Vodka, Tomato Cream and Basil Marinara. Guests selection of 5 items to add such as Peas,  
Asparagus, Mushrooms, Tofu, Pine Nuts, Artichokes, Nicoise Olives, Sundried Tomatoes,  
Goat Cheese, Parmesan, Mozzarella - served with oven baked soft Bread Sticks

\*Chef Fee of \$150.00 applies to this station

**Middle East**

Garlic and Herb Baba Ghanoush and Hummus, with Grilled Pita Bread  
Olive Tapenade, Tabouli and Stuffed Grape Leaves  
Lemon Chicken Skewers drizzled with Tzaiki Sauce

**Milkshake Martinis**

Vanilla and Chocolate Milk Shake Martinis  
Garnished with a Chocolate Chip Cookie Rim, Miniature Marshmallow Skewers  
Chocolate Shavings, Cherries, Chocolate Straws, Chocolate Sauce and Toasted Coconut

**Parisan Crepes**

Chef attended Crepe Station with selection of fillings to include  
Nutella Hazelnut Paste and Strawberry Preserves  
Topped with Fresh Whipped Cream and Powder Sugar

\*Chef Fee of \$150.00 applies to this station

**Decadent Chocolate Fountain**

Your choice of Dark, Milk or White Chocolate with  
6 dipping items: Pretzel Rods, Banana, Pineapple, Strawberry, Marshmallow and Cookies

**Custom Birthday Cake or Cupcake Tower**

Custom designed Birthday Cake your choice of flavors, filling and basic design  
Acqualina staff to present, cut and serve cake

**Beverage Selections - Premium Open Bar**

Absolut Vodka, Bombay Gin, Bacardi Light Rum,  
Jack Daniels Sour Mash Whiskey, Cazadores Tequila,  
Dewars Scotch, Jim Beam Bourbon  
Red & White Wines, House Champagne  
Heineken, Corona and Amstel Light Beers  
Assorted Soft Drinks

Bartender Fee of \$200.00 per 50 guests.

To secure these arrangements, a deposit of 50% is required to hold the date. The balance is due 3 business days prior to the event date.

Valet parking is offered at a discounted rate of \$8.00 per car which can be hosted or charged to the individual.

Package includes portable bar, cocktail tables with white resort linens, candles and tiki torches for outdoor locations.