



Bo's **BEACH**



LA PLAYA
ROOFTOP RESTAURANT & BAR

PARTIES & EVENTS

600 SEABREEZE BOULEVARD, FORT LAUDERDALE, FL 33316

954.616.8315

BOSBEACH.COM • LAPLAYAROOFTOP.COM

NETWORKING EVENTS • BUSINESS LUNCHEONS & DINNERS • ANNIVERSARIES • GRADUATIONS • RETIREMENTS • BABY SHOWERS • WEDDING REHEARSALS
HAPPY HOUR MIXERS • REUNIONS • BIRTHDAYS • ENGAGEMENTS • CHARITY & FUNDRAISERS • MEETINGS • WATCH PARTIES • HOLIDAY PARTIES • GOING A

COCKTAIL RECEPTION PAGE 1

OUR COCKTAIL RECEPTION MENU ALLOWS YOU TO PERSONALIZE YOUR MENU SELECTION
TO BEST ACCOMMODATE YOUR PARTY NEEDS.
EACH APPETIZER IS SPECIALLY PREPARED & SERVED BUFFET STYLE.
30 GUEST MINIMUM

APPETIZERS

APPETIZERS SERVED BUFFET STYLE

CHOOSE FOUR [4] ITEMS FOR \$35 PER PERSON • ADD AN ADDITIONAL ITEM FOR \$8 PER PERSON

SPINACH & ARTICHOKE DIP

AGED PARMESAN & TORTILLA CHIPS

CRISPY BRUSSEL SPROUTS

HONEY GARLIC SAUCE

MEATBALL MARINARA

PARMESAN & BASIL

CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE

ADD \$4 PER PERSON

BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED
WITH CELERY & BLUE CHEESE DRESSING

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE.

SERVED WITH CELERY, CARROTS
& BLUE CHEESE

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

VEGETABLE SPRING ROLLS

SWEET THAI CHILI SAUCE

COCONUT SHRIMP

SWEET THAI CHILI SAUCE

ADD \$4 PER PERSON

LOBSTER MAC 'N' CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER,
PARMESAN CHEESE & HERB BUTTER PANKO

ADD \$9 PER PERSON

CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

BO'S BEACH PIZZA

PROSCIUTTO, BABY ARUGULA, MOZZARELLA,
SHAVED PARMESAN, AGED ROMANO
& ROASTED GARLIC OLIVE OIL

PEPPERONI PIZZA

PEPPERONI, MOZZARELLA, SHAVED PARMESAN,
AGED ROMANO & ROASTED GARLIC OLIVE OIL

TRADITIONAL PIZZA

MOZZARELLA, AGED ROMANO, PROVOLONE,
TOMATO SAUCE & ROASTED GARLIC OLIVE OIL

PLATTERS SERVES 30 GUESTS

SMOKED FISH DIP

PAPRIKA & JALAPENOS. SERVED WITH CELERY
& TORTILLA CHIPS

\$175 PER ORDER

SEASONAL VEGETABLE PLATTER

RANCH

\$125 PER ORDER

ASSORTED CHEESE & CRACKERS

\$175 PER ORDER

SEASONAL FRUIT PLATTER

\$100 PER ORDER

COOKIES & BROWNIE PLATTER

\$150 PER ORDER

*NOTICE: consumer information, there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. All food and beverage pricing & availability are subject to change depending on market availability.

BUFFET DINNER

PAGE 1

OUR BUFFET DINNER MENU IS DESIGNED TO MAKE PLANNING YOUR MENU QUICK & SIMPLE
WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS
INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES
30 GUEST MINIMUM • \$75 PER GUEST

COCKTAIL HOUR SELECT FOUR

CRISPY SPICY FIRECRACKER SHRIMP

GREEN ONION & BLUE CHEESE SAUCE | ADD \$5 PER PERSON

COCONUT SHRIMP

SWEET THAI CHILI SAUCE | ADD \$5 PER PERSON

LOBSTER MAC 'N' CHEESE

CREAMY MAC CHEESE, MAINE LOBSTER, PARMESAN CHEESE & HERB BUTTER PANKO | ADD \$9 PER PERSON

BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE, SERVED WITH CELERY & BLUE CHEESE DRESSING

BONELESS BUFFALO WINGS

TOSSED IN MEDIUM BUFFALO SAUCE. SERVED WITH CELERY, CARROTS & BLUE CHEESE

CRISPY CHICKEN SLIDERS

SPICY MAYONNAISE, LETTUCE & PICKLES

MEATBALL MARINARA

PARMESAN & BASIL

VEGETABLE SPRING ROLLS

THAI SWEET CHILI SAUCE

BUFFALO CAULIFLOWER

SPICY BATTERED. SERVED WITH RANCH

SPINACH & ARTICHOKE DIP

AGED PARMESAN & TORTILLA CHIPS

CRISPY BRUSSELS SPROUTS

HONEY GARLIC SAUCE

CREAMY MAC 'N' CHEESE

TOPPED WITH SHREDDED CHEESE

SMOKED MAHI-MAHI DIP

PAPRIKA & JALAPENOS. SERVED WITH CELERY & TORTILLA CHIPS

BO'S BEACH PIZZA

PROSCIUTTO, BABY ARUGULA, MOZZARELLA, SHAVED PARMESAN, AGED ROMANO & ROASTED GARLIC OLIVE OIL

PEPPERONI PIZZA

PEPPERONI, MOZZARELLA, SHAVED PARMESAN, AGED ROMANO & ROASTED GARLIC OLIVE OIL

TRADITIONAL PIZZA

MOZZARELLA, AGED ROMANO, PROVOLONE, TOMATO SAUCE & ROASTED GARLIC OLIVE OIL

DINNER BUFFET CONTINUES ON NEXT PAGE --->

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BUFFET DINNER

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OUR BUFFET DINNER MENU IS DESIGNED TO MAKE PLANNING YOUR MENU QUICK & SIMPLE
WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS

INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES

30 GUEST MINIMUM • \$75 PER GUEST

SALADS SELECT ONE

DRESSINGS:

BALSAMIC VINAIGRETTE
HONEY MUSTARD
RANCH
BLUE CHEESE
CAESAR
CITRUS LIME VINAIGRETTE

CAESAR

SHAVED AGED PARMESAN, GRAPE TOMATOES, HOUSE-BAKED CROUTONS,
ROMAINE & CAESAR DRESSING

GARDEN

AVOCADO, CUCUMBER, TOMATOES, RED ONION & HOUSE-BAKED CROUTONS,
ROMAINE WITH CHOICE OF DRESSING

ENTRÉES SELECT TWO

RIGATONI & MEATBALLS

HOMEMADE MARINARA SAUCE PARMESAN & BASIL

MAHI-MAHI

HERB GRILLED OR BLACKENED

SERVED WITH MANGO SALSA

ADD MP PER PERSON

CRISPY SHRIMP

COCKTAIL SAUCE

ADD \$5 PER PERSON

LOBSTER MAC 'N' CHEESE

CREAMY MAC 'N' CHEESE TOPPED WITH MAINE LOBSTER,

PARMESAN CHEESE & HERB BUTTER PANKO

ADD \$12 PER PERSON

GRILLED ROSEMARY & GARLIC CHICKEN BREAST

MARINATED IN ROSEMARY, GARLIC & OLIVE OIL

LOUISIANA BLACKENED CHICKEN BREAST

DRY SPICE RUB

FILET MIGNON

SLICED. HOUSE SEASONING

ADD \$11 PER PERSON

SCOTTISH SALMON

HERB GRILLED OR BLACKENED

ADD MP PER PERSON

MAINE LOBSTER TAIL

CLASSIC BROILED WITH DRAWN BUTTER

ADD MP PER PERSON

DINNER BUFFET CONTINUES ON NEXT PAGE --->

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WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS

INCLUDES UNLIMITED NON-ALCOHOLIC BEVERAGES

30 GUEST MINIMUM • \$75 PER GUEST

SIDES SELECT TWO

GARLIC MASHED POTATOES
SAUTÉED BRUSSELS SPROUTS
CREAMY MAC 'N' CHEESE
HONEY ROASTED CORN
BLACK BEANS & RICE
FRIES

DESSERT PLATTER SELECT ONE

COOKIE & BROWNIE PLATTER
ASSORTED VARIETY

SEASONAL FRUIT PLATTER
FRESH CUT SEASONAL FRUIT

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BEVERAGE OPTIONS PAGE 1

WE OFFER A VARIETY OF BEVERAGE OPTIONS TO ACCOMMODATE ANY PRIVATE PARTY OR SOCIAL EVENT. BELOW ARE OUR MOST COMMON OPTIONS. HAVE SOMETHING DIFFERENT IN MIND? WE CAN CUSTOMIZE A PACKAGE TO SUIT YOUR NEEDS.

OPEN BAR • DRINK TICKETS • CASH BAR • NON-ALCOHOLIC

OPEN BAR PACKAGES & DRINK TICKETS

Our **OPEN BAR PACKAGE** option can include: unlimited single mixed drinks, beer, wine & non-alcoholic beverages. Perfect for parties & events that want an all inclusive beverage option. Our **DRINK TICKET** options are best for parties that want to provide a few drinks per guest [example, 2 per guest]. The Event Host has the option to choose from any of our specially priced drink ticket options below. After the drink tickets are used, the bar becomes a cash bar. All specially priced drink tickets are pre-purchased and non-refundable.

SELTZER, BEER & WINE

OPEN BAR PACKAGE:
\$40 PER PERSON FOR 2 HOURS
\$15 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$10 PER TICKET

SPIKED SELTZERS

HIGH NOON: PINEAPPLE | PEACH | WATERMELON

HIGH NOON TEQUILA: LIME

NUTRL VODKA: WATERMELON

DOMESTIC BEERS

BO'S BREW PALE ALE • BUDWEISER • BUD LIGHT

MICHELOB ULTRA • SAMUEL ADAMS • KONA BIG WAVE GOLDEN ALE

IMPORT BEERS

CORONA EXTRA • HEINEKEN • HEINEKEN SILVER • HEINEKEN 0.0 [NON ALCOHOLIC]

STELLA ARTOIS • STELLA ARTOIS 0.0 [NON ALCOHOLIC]

HOUSE WINES

PINOT GRIGIO • CHARDONNAY • ROSÉ • CABERNET SAUVIGNON

PREMIUM

OPEN BAR PACKAGE:
\$50 PER PERSON FOR 2 HOURS
\$20 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$15 PER TICKET

PREMIUM LIQUOR

NEW AMSTERDAM VODKA • NEW AMSTERDAM GIN • PAPA'S PILAR BLONDE RUM

MILAGRO SILVER TEQUILA • JIM BEAM BOURBON WHISKEY

DEWAR'S WHITE LABEL SCOTCH • CANADIAN CLUB WHISKEY

INCLUDES:

**SPIKED SELTZERS • DOMESTIC BEERS
IMPORT BEERS • HOUSE WINES**

[SEE ABOVE SELTZER, BEER & WINE SECTION]

SUPER PREMIUM

OPEN BAR PACKAGE:
\$60 PER PERSON FOR 2 HOURS
\$25 PER PERSON ADDITIONAL HOUR

DRINK TICKET:
\$17 PER TICKET

SUPER PREMIUM LIQUOR

TITO'S HANDMADE VODKA • KETEL ONE VODKA

HENDRICK'S GIN • HERRADURA BLANCO TEQUILA • DON JULIO SILVER TEQUILA

FLOR DE CANA RUM • CAPTAIN MORGAN SPICED RUM

TULLAMORE D.E.W. IRISH WHISKEY • SEAGRAM'S SEVEN WHISKEY

CROWN ROYAL CANADIAN WHISKEY • JACK DANIEL'S OLD NO.7 WHISKEY

CRAFT BEERS

BO'S BREW PALE ALE BY SALTWATER BREWERY

JAI ALAI IPA BY CIGAR CITY BREWING

SANDBAR SUNDAY BY ISLAMORADA BEER COMPANY

SCREAMIN' REELS IPA BY SALTWATER BREWERY

PREMIUM WINES

LAMARCA PROSECCO • WHITEHAVEN SAUVIGNON BLANC • MASO CANALI PINOT GRIGIO

CLOS DU BOIS CHARDONNAY • FLEUR DE MER ROSÉ • TALBOTT 'KALI HART' PINOT NOIR

ALAMOS MALBEC • FRANCISCAN CABERNET SAUVIGNON

INCLUDES:

**MARTINIS • SIGNATURE COCKTAILS • SPIKED SELTZERS
DOMESTIC BEERS • IMPORT BEERS**

DISCLAIMER: Only one drink at a time served per guest. Last call for drinks will be made 15 minutes prior to the pre-determined time frame. All food & beverage pricing and availability are subject to change depending on market availability. You must be of legal drinking age to purchase and consume alcoholic beverages. Please drink responsibly and in moderation. Shots, doubles, Johnnie walker blue label & single malts sold separately.

BEVERAGE OPTIONS

CONT'D
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OPEN BAR • DRINK TICKETS • CASH BAR • NON-ALCOHOLIC

HOSTED CONSUMPTION BAR

EVENT HOST WILL PAY FOR ALL DRINKS CONSUMED DURING THE PRE-DETERMINED LENGTH OF THE EVENT. BEVERAGE CHARGES WILL BE CALCULATED BASED ON CONSUMPTION. ONE BILL WILL BE PRESENTED TO THE HOST AT THE CONCLUSION OF THE EVENT. PARTY HOSTS ARE WELCOME TO CUSTOMIZE BASED ON CONSUMPTION BY SETTING LIMITATIONS (MONETARY LIMIT AND/OR LIQUOR EXCLUSIONS).

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

UNLIMITED

SODAS • ICED TEA • LEMONADE • HOT TEA • COFFEE

\$6 PER PERSON