



Open Bar Package

All hosted bar Packages include house wines, domestic and imported beers, juices and mixers, bottled waters and assorted coke brand soft drinks.

Bimini Familiar Brands

Bacardi White, Bacardi Gold, Beefeater, Smirnoff, Canadian Club, Dewar's, Kahlua, Campari Bristol Cream, Jim Beam, Hennessy, Dry Vermouth, Coconut Rum

First Hour - \$15
Three Hour - \$30

Two Hour - \$24
Four Hour - \$35

Favorite Brands

Anejo, Tanqueray, Absolut, Seagram's VO, Kahlua, Campari Bristol Cream, Chivas Regal, Hennessy Vermouth, Jack Daniels, Coconut Rum

First Hour - \$20
Three Hour - \$38

Two Hour - \$30
Four Hour - \$45

Hosted Bar

Bimini Familiar Brands

Bacardi White, Bacardi Gold, Beefeater, Smirnoff, Canadian Club, Dewar's, Kahlua, Campari, Bristol Cream, Jim Beam, Hennessy, Sweet Vermouth, Dry Vermouth, Coconut Rum - \$ 7.50

Favorite Mariner Brands

Anejo, Tanqueray, Absolut, Seagrams VO, Kahlua, Campari, Bristol Cream, Chivas Regal, Hennessy, Dry Vermouth, Jack Daniel, Coconut Rum - \$9.00

Imported Beers

Heineken, Budweiser, Bud light - \$5.50

Domestic Beer

Kalik, Kalik Light - \$5.50

Other Beverage

House Wine (Front era, Cabernet) - \$9.00

Bottle Water - \$2.25

Assorted soft drinks - \$2.25

Lemonade gal - \$50.00

Freshly Brewed Ice Tea gal - \$50.00

Bahama Mama gal - \$90.00

Tropical fruit punch gal - \$50.00

Cash Bar

Bimini Familiar Brands

Bacardi White, Bacardi Gold, Beefeater, Smirnoff, Canadian Club, Dewar's, Kahlua, Campari, Bristol Cream, Jim Beam, Hennessy, Sweet Vermouth, Dry Vermouth, Coconut Rum - \$8.00

Favorite Mariner Brands

Anejo, Tanqueray, Absolut, Seagrams VO, Kahlua, Campari, Bristol Cream, Chivas Regal, Hennessy, Dry Vermouth, Jack Daniel, Coconut Rum - \$9.00

Imported Beers

Heineken, Budweiser, Bud light - \$5.50

Domestic Beer

Kalik, Kalik Light - \$5.50

Other Beverage

House Wine (Front era, Cabernet) - \$9.00

Bottle Water - \$2.25

Assorted soft drinks - \$2.25

Lemonade gal - \$50.00

Freshly Brewed Ice Tea gal - \$50.00

Bahama Mama gal - \$90.00

Tropical fruit punch gal - \$50.00

1 - Bartender fee of \$75 for every 75 persons

All pricing is per person plus 18% gratuity

Wine Menus

All wines are by the bottle.

Bimini White Wines

Mondovi Private Selection, Chardonnay, California - \$50.00

Cesari-Essere, Pinot Grigio, Italy - \$40.00

Beringer White Zinfandel, California - \$35.00

Bimini Red Wines

Mondovi Private Selection, Cabernet, California - \$52.00

Rosemount Shiraz, Australia - \$48.00

Five Rivers Pinot Noir, California - \$52.00

All pricing is per person plus 18% gratuity

Bimini Big Deal

- Crunchy Fish Fingers with a Key Lime Tartar Sauce
 - Grilled Jerk Chicken wings with Blue Cheese Sauce
 - Guava BBQ Pulled Pork Egg Roll with a Sweet and Sour Sauce
 - Dry Rub BBQ Ribs
 - \$18.50 per person
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Bimini Deep Sea

- Lion Fish Nuggets with a Cilantro Tartar sauce (upon availability)
 - Crunchy Conch Fritters with Island Dipping sauce
 - Breaded Lobster bits - (Seasonal)
 - Coconut Shrimp with a Spicy cocktail sauce
 - \$21.50 per person
 - Appropriate Substitutes will be made for items not available or out of season
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Fresh Tropical Fruit Display

- Display of Tropical Slice Melons, Pineapple, Papaya, Grapes, and Strawberry's
 - Small display (Serves 25) - \$150
 - Medium display (Serves 50) - \$225
 - Large display (Serves 75) - \$350.00
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Cheese Tray Display

- Serve with assorted Crackers
 - A selection of Assorted Cheese and Fruit Display
 - Small display (Serves 25) - \$95.00
 - Medium display (Serves 50) - \$175
 - Large display (Serves 75) - \$350.00
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A Display of Fresh Vegetable Platter

- Serve with assorted of dressing for a healthy refreshing snack
 - Small display (Serves 25) - \$80.00
 - Medium display (Serves 50) - \$140.00
 - Large display (Serves 75) - \$220.00
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Big Game Lunch Boxes

All Lunch Boxes serve with Bottle water, Bag of Potato Chips, Whole Fresh Fruit, bag of cookies and a choice of any one sandwich

Roast Turkey Sandwich

Serve on Bimini whole wheat toasted bread, Swiss cheese, Lettuce and tomato - \$21.25 per person

Honey Smoke Ham Sandwich

Serve on a Bimini toasted bread with American cheese, Lettuce and tomato - \$21.25 per person

Roast Beef Sandwich

Serve on a Bimini toasted bread with Slice Roast Beef, Pepper Jack Cheese lettuce and Tomato - \$21.50 per person

Grilled Chicken Caser Wrap

Grilled Chicken Breast Lightly Toss in Caser Dressing then Wrap in Soft Tortilla Shell - \$21.50 per person

Breakfast Buffets

All breakfast buffet will have a service time of 1 1/2 hours and will include Pastries, Assorted Juices, Orange, Apple, Grapefruit freshly brewed Premium Coffee, Coffee Decaffeinated and Specialty Teas.

Gulf Stream

- Tropical Fresh Fruit Platter
 - Baked Butter Croissants, Assorted Muffins, and Danish serve with a sweet Butter and Assorted Jams
 - Scrambled Eggs with Chives and Cheddar Cheese
 - Smoked Bacon and Grill Link Sausage
 - Home Fried Potatoes with Pepper and Onion
 - Blue Berry Pancakes with Maple Syrup
 - \$25.00 per person
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The Healthy Breakfast

- Tropical Fresh Fruit Display
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- Papaya, Seasonal Melons, Pineapple, Strawberry's and Grapes
 - Assorted Cereals with Low Fat and Soy Milk
 - Plain and Fruit Yogurt
 - Slice Banana and Walnut Bread, Slice Bimini Whole Wheat Bread and Brand Muffin
 - Scrambled Egg Whites
 - Turkey Bacon and Chicken or Turkey Sausage
 - Breakfast potatoes with Fresh Herbs
 - \$28.00 per person
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A 'la carte Morning Ferry

- Assorted Dry Cereal with Whole and Soy milk - \$4.00
 - Selection of Fruit, Plain and Low Fat Yogurt - \$5.50
 - Maxwell House Coffee, Decaffeinated and Specialty Teas - \$55.00 a Gallon
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The Big Game Continental

- Fresh fruit Platter
 - Baked butter and Chocolate croissants, slice Bimini bread
 - Assorted breakfast muffins, assorted Danish
 - Dry cereals, Granola with whole and soy milk
 - Low fat, fruit and plain yogurt
 - \$18.50 per person
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Breaks

All Breaks have a service time of 30 minutes minimum

The Sun Set Break

Display of fresh Tropical Fruits, Slice Banana Walnut Bread, Bimini Bread, Bimini Coconut, Bimini French Bake Bread and Homemade sweet potato bread Serve with assorted Jams, sweet butter and fruit Juices
\$16.75 per person

The Big Game Corner

An Assortment of Bagels to include Cinnamon and Raisin, Sesame Seed, Plain and everything bagel serve with cream cheese, sweet butter, assorted jams and fruit Juices
\$15.75 per person

Bimini Deli Corner

- Display of slice cold cut meats to include
 - Roasted turkey, Roast beef, Honey smoke ham
 - Slice tomato, Red onion and lettuce
 - Bimini bread, Bimini Coconut bread, Whole wheat bread
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- Bimini French bread
 - Marinated tomato and Cucumber salad
 - Tossed garden salad with assorted dressings
 - Minestrone soup
 - Mango Cheese Cake
 - Assorted chips and fresh fruit salad
 - \$28.50 per person
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Dinner Buffets

All dinner buffets will have a service time of two hours, Minimum of 30 Guests

Outfitter Beach Bash

- Conch Chowder Spike with Junkanoo Rum
 - Caesar Salad with Ciabatta Garlic Crotons
 - And a creamy coconut Caesar Dressing
 - Pasta Salad with Fresh Herbs
 - Pan Seared Mahi Mahi Smothered in tomato, shallots, Capers, white wine a top with fresh basil
 - Roasted chicken breast with fresh herbs
 - Pineapple glazed Pork Lion
 - Red beans and rice
 - Fried plantains with caramelize Red onion
 - Key lime pie
 - Mango cheese cake
 - Ginger and Cinnamon fruit salad
 - \$47.00 per person
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Big Game Grill Out

- Mixed green salad with assorted dressing
 - Grilled chicken salad with tomatoes and fresh herbs
 - Marinated Cole Slaw with grilled apple and raisins
 - Grilled jerk hamburgers
 - Grilled hot dogs
 - Grilled Mahi Mahi
 - Baked beans with grilled bacon
 - Grilled corn on the cob with nutmeg butter
 - Roasted garlic mash potatoes
 - Fresh fruit salad
 - Chocolate cakee
 - Walnut brownies
 - \$37.50 per person
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Bimini Twist

- Creamy Conch Chowder
 - Garden Salad with assorted dressing
 - Marinated Calamari salad with fresh cilantro
 - Roasted Mahi Mahi with mint and mango relish
 - Steam fresh Queen Conch with a hint of Goat Pepper
 - Grilled chicken breast with a tropical fruit salad
 - Coconut peas and rice
 - Basil and garlic roasted vegetable
 - Strawberry cheese cake
 - Key lime pie
 - Fruit Salad
 - \$44.50 per person
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Hemingway's

- Creamy Mahi Chowder
 - Tossed green salad with assorted dressing
 - Marinated Tomato, Red onion, black olives and Fata cheese tossed in Herb vinaigrette
 - Seafood Salad bond with Cilantro
 - Baked macaroni and cheese
 - Blacken snapper with a mint and pineapple salsa
 - Grilled pepper corn crusted New York Steak
 - Grilled lobster tail with Jalapeno butter sauce (Seasonal)
 - Dry Rub Pork Ribs
 - Roasted sweet potato
 - Steam Vegetable
 - Mango cheese cake
 - Key lime pie
 - Fresh fruit salad
 - \$70.00 per person
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Cocktail Reception

Create the perfect reception with our special A' La carte selections prices are per pieces

- Crunchy Conch Fritters with Island dipping Sauce - \$2.50 each
 - Guava BBQ Pulled Pork Egg Roll - \$4.00 each
 - Crunchy Fish Finger with key Lime tartar sauce - \$3.50 each
 - Lion Fish nuggets with Cilantro Tartar sauce - \$4.00 each (upon availability)
 - Panko breaded chicken tenders with a guava and pineapple aioli - \$3.75
 - Smoke fish dip with crackers serve up to 25 people - \$250 a platter
 - Coconut shrimp spicy cocktail sauce - \$5.50
 - Dry Rub Ribs by the 2 Bone - \$3.50
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