

BLUESURFRESTAURANTS.COM



BLUE SURF CAFE

EVENT VENUE

FOOD & BEVERAGE PACKAGES

@ 250 RACINE DRIVE #1 WILMINGTON, NC 28403

Bistro Package

\$30 per person Red Wine Braised Beef & Roast Garlic Chicken.

Sides: Herb Roasted Potatoes, Quinoa, Creamed Greens, Lemon Asparagus, Salad with Dressings & Dinner Rolls.

+ Add cheese and antipasto vegetable platter appetizer - \$10 per person. + Add strawberry shortcake trifle - \$90 per bowl - 30 portions.



Cafe Special

\$50 per person Seared & Sliced Beef Loin Serving Station, Baked Mahi Crema & Chicken Marsala.

Sides: Rolls, Fingerling potatoes, Mushroom Risotto, Lemon Asparagus, Roasted Cauliflower in chimichurri sauce & Salad with dressings.

+ Add cheese and charcuterie appetizer pre meal - \$12 per person.
+ Add Chocolate-on-Chocolate Cake with Raspberry Sauce - \$120 per cake - 24 portions.



VISIT OUR WEBSITE



Carolina B

\$20 per person Pulled Pork and BBQ Sauce, & BBQ Chicken.

Sides: Rolls & Corn Muffins, Mac-n-Cheese & Potato Salad, Coleslaw & Salad with dressings.

+ Add banana pudding - \$90 per bowl -30 portions. + Add Pimento chip appetizer - \$7 per person.



Taco Bar

\$17 per person Mojo Pork, Modelo Chicken & Braised Beef w/ Corn & Flour Tortillas.*

Toppings: pico de gallo, spring mix, shredded cheese, avocado, corn & black bean salad.

Sides & Sauces: black beans & tortilla chips, Swell Sauce (sour cream based) & salsa.

+ Add chip bar with pico, salsa, queso, and guacamole - \$9 per person. + Add dulce de leche parfait - \$90 per bowl -30 portions.



CALL TO ORDER 910-523-5362

Appetizer-Only Events

These events require combining with beverage package to reach F&B minimums. Gluten free = +\$1 per sandwich.

Sandwich Platters Cuban, Cubano, Turkey avocado, BLTw/pimento. 10 Portions | \$100

Pimento Appetizer grilled bread, bacon, scallions, chips, tomatoes. 10 Portions | \$100

Sliders braised beef, meatloaf, bean burgers, bacon cheeseburger & pulled pork. 15 Portions | \$170

Antipasto caprese, cured olives, prosciutto, ciabatta, roasted peppers, burrata. *10 Portions* | *\$110*

Cheese & Charcuterie Board with grilled ciabatta. *10 Portions* | *\$120*

Super Chip Bar tortilla chips, salsa, guacamole, swell sauce & potato chips, pimento cheese, black bean hummus. 20 Portions | \$150

Sweets Bowls banana pudding or dulce
de leche parfait.
30 Portions | \$90









Beverage Packages

COMPLIMENTARY BARTENDER WITH BAR SERVICE AT NO ADDITIONAL CHARGE!

Drinks Included in All Packages: Water, Tea & Coffee Sodas - Coke Products - **1 per guest.**

Extra Sodas available - **\$2 per soda.** Specialty Drinks, Lemonade & Hot Chocolate available - **\$5 per person** (upon request).

Wine & Beer Packages: All House Whites \$270 per case | Half case - \$150 All House Reds \$270 per case | Half case - \$150 House Sparkling \$270 per case | Half case - \$150 Select Wines \$350 per case | Half case - \$180-200

Domestic Beer - \$140 per case Craft Beer - \$160 per case Wilmington Brewing Pint Cans \$175 per case



Geverage Packages

Water, Coffee, Tea included with food package. Sodas, juices, & bottled waters included with food package based on the guest reservation number.

(Example: An event for 50 guests includes 50 sodas or bottled waters, or an event for 75 guests includes 75 sodas or bottled waters)

Extra sodas, juices, & bottled waters, may be pre-purchased before event or purchased during event for \$2.00 per drink.*

Beer & Dine Lists

Domestic/Import Beers \$120 a case Corona - Pacifico - Modelo - Dos Equis - Red Stripe - Miller Lite - Coors Lite - Blue Moon - Heineken

Craft Beer/Ciders/Seltzers \$150 a case Selections may be made from beers from the following breweries:

Sam Adams - Lagunitas - Sierra Nevada - French Bull Frog - Voodoo Rangers - Hi Wire - Fat Tire -Truly - White Claw - Austin East

Wilmington Brewing Pint Cans \$175

Tropical Lightning - Moon Dance - Blairs Breakfast Stout - Seasonals







House White Wines - \$270 a case/ \$150 for half case COASTAL ESTATES:

Chardonnay - Sauvignon Blanc - Pinot Grigio

House Red Wines - \$270 a case / \$150 half case 19 CRIMES:

Pinot Noir - Cabernet Sauvignon

House Sparkling - \$270 a case/ \$150 half case

Jaume Serra Cristalino Cava - Jaume Serra - Cristalino Rose Cava

Select White Wines - \$330 a case/\$180

Barone Fini Pinot Grigio - Bollini Pinot Grigio - Borghese Pinot Grigio - Arrogant Frog Chardonnay - Baron Herzog Chardonnay - Bread & Butter Chardonnay - Elouan Chardonnay - 13 Celsius Sauvignon Blanc -Cono Sur Sauvignon Blanc Organic

SELECT RED WINES - \$330 a case/ \$180 half case

Aquinas Pinot Noir - Cloudveil Pinot Noir - Erath Pinot Noir - 1000 Stories Pinot Noir - Aquinas Cabernet Sauvignon -Elouan Cabernet Sauvignon - Bonanza Cabernet Sauvignon - Shannon Ridge High Elevation Cabernet sauvignon -Shannon Ridge High - Elevation Zinfandel

SELECT SPARKLING WINES - \$330 a case/\$180 half case

Torresella Prosecco - Le Grand Courtage - Poema Cava Brut Rose - Segura Viudas Brut Cava

Custom Higher End Wines Available

Custom list \$100 consultation fee, or by choosing wines from: Daou, Dom Preignon, Veuve Clicquot, Caymus, Stags Leap, Heitz and Joseph Phleps.

Custom Event Packages

Custom Menu/Beverage Packages available - includes a \$150 consultation charge -



Custom higher-end wines available on request. Charges cover purchase & service. We are not authorized to serve outside alcohol.



CALL NOW 910-523-5362

Venire Space Details

Set-Up Access at 2:00 PM the day of the event. Space Access until 10:30 PM included (no Sunday availability).

Space Rental \$1500 Mon.-Thurs. & \$2000 Fri. & Sat.

F&B Minimum

\$1000 Mon.-Thurs. & \$2000 Fri. & Sat.



120 guests including the outdoor patio.

Building capacity up to 95 guests inside.



Enjoy our outdoor patio, use our inside stage area for a DJ, provide delicious local cuisine to your guests and enjoy our central, convenient new event venue!



Call to inquire about our extras and custom options. Talk to the chef, himself to arrange any customizations.



Booking Your Even

Event run-time included is 4 hours (not including set-up time). Extended hours available for additional staffing charge.*

Service charge is 20% - Please add gratuity based on your service. A 50% deposit is required at booking.

Event booking *head count must be finalized no less than 2 weeks prior to event* date. Events are considered <u>officially booked when the deposit is</u> <u>paid and the agreement form is signed</u>.



Visit our events page at: bluesurfrestaurants.com/events





CALL TODAY - OPEN 8:30-2:30 910-523-5362 OR CONTACT US AT BLUE SURF RESTAURANTS.COM

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WANT MORE BLUE SURF? VISIT BLUESURFRESTAURANTS.COM