# OCEANSIDE EATERY

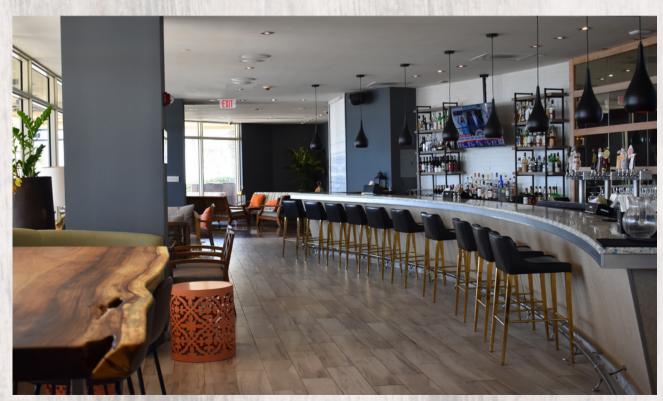
Group Dinner

# FAMILY STYLE MENUS

Wild Thyme

Main Dining Room & Bar/Lounge





Wild Thyme

# Outdoor Patio Seating & Semi Private Room











Jinner Menu 1 Wild Thyme Family S Starters - Round 1

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Host To Select 1

Edamame Caprese Skewers Crispy Calamari Mini Old School Meatballs Conch Fritters Caesar Salad Wedge

# Mid Course - Round 2

#### Host to Select 2

Host to Select 2

Farm House Roasted Veggie Pasta Pulled Short Rib Sliders Butchers Blend Angus Sliders Linguine & Clams Chicken & Sausage Paella Safron Rice Crispy Brussels Potato Mashed Potatoes

# Sweet Endings - Round 3 Dessert Platter

Assortment of House Made Cookies

\$49.00+ Per Guest- Served Family Style +Price excludes 7% sales tax and 22% service fee







Wild Thyme Family Style Dinner Menu 2

Starters - Round 1

Host To Select 2

Edamame Eggplant Stack Sticks Mini Old School Meatballs Conch Fritters San Marzano Tomato & Fresh Mozzarella Pizza Drunken Mussels in White or Red

#### Main Course - Round 2

#### Host to Select 2

#### Host to Select 2

Farm House Roasted Veggie Pasta Glazed Salmon Squares Marinated & Grilled Hanger Steak Linguine & Clams Crispy Chicken Sliders Chicken & Sausage Paella

Cream of PopCorn Fingerling Potatoes Crispy Brussels Mashed Potatoes

#### Sweet Endings - Round 3 Dessert Platter

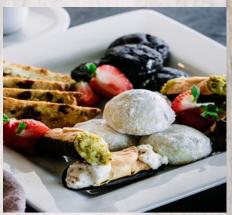
Assortment of House Made Cookies & Brownies

#### \$59.00+ Per Guest - Served Family Style

+Price excludes 7% sales tax and 22% service fee







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Upon Arrival - Round 1 Host To Select 2

Edamame Eggplant Stack Sticks Mini Old School Meatballs Wild Hummus

Starters - Round 2 Host To Select 2

Mediterranean Salad Beet & Arugula Salad Drunken Mussels Short Rib Quesadilla Chicken Sliders Dancing Shrimp

#### Mid Course - Round 3 Host To Select 2

Farm House Pasta Pan Roasted Atlantic Salmon Herb Crusted Hanger Steak Linguine & Clams Roasted Tropical Chicken Seafood Paella

#### Host to Select 2

Cream of PopCorn Cauliflower Puree Whipped Potatoes with Roasted Garlic Crispy Brussels Grilled Asparagus

# Sweet Endings - Round 3 Dessert Platter

Assortment of House Made Desserts

#### \$79.00+ Per Guest - Served Family Style

+Price excludes 7% sales tax and 22% service fee







style Dinner Menu 4 hyme family " Upon Arrival <sup>4</sup> Round 1

Jpon Afrival <sup>▶</sup> Round 1 Host To Select 2 Raw Oysters Edamame Shrimp Cocktail Coconut Conch Fritters Oven Roasted Cauliflower Charcuterie Board

Starters - Round 2 Host To Select 2 Main Course - Round 3 Host To Select 2

Eggplant Stack Short Rib Quesadilla Fin & Claw Angel Hair Pasta Beet & Arugula Salad Prosciutto Wrapped Honey Shrimp Braised Short Ribs Sliced NY Strip Steak Pan Sautéed Grouper Lemon Butter Snapper Filet Seafood Paella Shrimp & Penne Pasta A La Vodka

#### Host to Select 2

Cream of PopCorn Truffle Mac & Cheese Crispy Brussels Whipped Mashed Potato

#### Sweet Endings - Round 3 Dessert Platter

Assortment of House Made Desserts

**\$89.00+ Per Guest – Served Family Style** +Price excludes 7% sales tax and 22% service fee







Wild Thyme Bar Packages

The following "Open Bar" options are available for parties of 12 guests or more. For parties under 12 guests, we recommend "on consumption" beverages.

# **Beer & Wine Open Bar**

Domestic Beer Imported Beer House Red & White Wines House Champagne Soft Drinks & Bottled Water

\$22.00+ Per Person for One Hour\$7.00+ Per Person for Additional Hours

# **Standard Open Bar**

Domestic and Imported Beer House Wines Standard Spirits

\$26.00+ Per Person for One Hour\$7.00+ Per Person for Additional Hour(s)

Bar Packages Do Not Include Shots, Dedicated Bartenders \$150 each

+Prices exclude 7% sales tax and 22% service fee.







Wild Thyme Bar Packages

# **Open Premium Bar**

Domestic, Imports House Wine & Champagne Call Spirits

\$37.00+ Per Person for One Hour\$8.00+ Per Person for Additional Hour(s)

# Luxury Open Bar

Domestic, Imports, Local Craft Beer Wine List Offerings & Champagne Top Shelf Premium Spirits

\$42.00+ Per Person for One Hour \$9.00+ Per Person for Additional Hour(s)

Bar Packages Do Not Include Shots. Dedicated bartenders are billed \$150 each.

+Prices exclude 7% sales tax and 22% service fee.



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#### **Can Menus Be Customized?**

YES! These menus feature some of our signature dishes, however we're able to customize any part of the dining experience. Additional fees may apply. Please ask about our "Cocktail Party Menus".

#### How Many Guests Are These Menus For?

Our group "FAMILY STYLE" menus were designed for a minimum of 8 guests.

# I Hear Parking is Free. Is That True?

All guests dining at Wild Thyme are offered 2 hr Complimentary Validated parking at The Atlantic Hotel valet. The valet is located at the main entrance to the hotel. Metered self-parking is also available in the community surrounding the restaurant.

# **How Does Wild Thyme Work?**

Dining at Wild Thyme is an EXPERIENCE. The moment you walk-in allow, yourself to be taken on a multisensory journey. The dining experience lasts roughly 2- 2.5 hours

# Can I Bring My Own Cake?

There is a cake cutting & plating fee for any outside desserts at \$3 per person.

#### Is There a Corkage Fee for Wine?

We do allow outside bottles of wine NOT featured on our wine list. There is a corkage fee of \$25 per bottle. We also offer a "Captains List" of fine bottles of wine for the aficionado in all of us.

# **Can I Decorate For The Celebration?**

YES! We take celebrations seriously, and welcome table decorations. Balloons and flowers are a great way to add a special touch. Please NO confetti or glitter!

# How Much Tax & Service is Associated?

State Sales Tax (7%) and Service Fees Are (22%).

# Do You Have A Private Room?

The Restaurant features two semi private seating areas offering patio or indoor seating. Seated Dinner Accommodations: Up to 18 Guests / Cocktail Party: Up to 20 Guests. We also have additional private areas within The Atlantic Hotel & Spa, room fees will apply.