

Wild Thyme

OCEANSIDE EATERY

Group Dinner

FAMILY
STYLE
MENUS

Wild Thyme

Main Dining Room & Bar/Lounge



Wild Thyme

Outdoor Patio Seating & Semi Private Room





Wild Thyme Family Style Dinner Menu 1

Starters - Round 1

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

Farm House Roasted Veggie Pasta
Pulled Short Rib Sliders
Butchers Blend Angus Sliders
Linguine & Clams
Chicken & Sausage Paella

Host to Select 2

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

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

Host to Select 2

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



Wild Thyme Family Style Dinner Menu 3

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



Wild Thyme Family Style Dinner Menu 4

Upon Arrival - 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

Eggplant Stack
Short Rib Quesadilla
Fin & Claw Angel Hair Pasta
Beet & Arugula Salad
Prosciutto Wrapped Honey Shrimp

Main Course - Round 3

Host To Select 2

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.



The Scoop

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.