OCEANSIDE EATERY

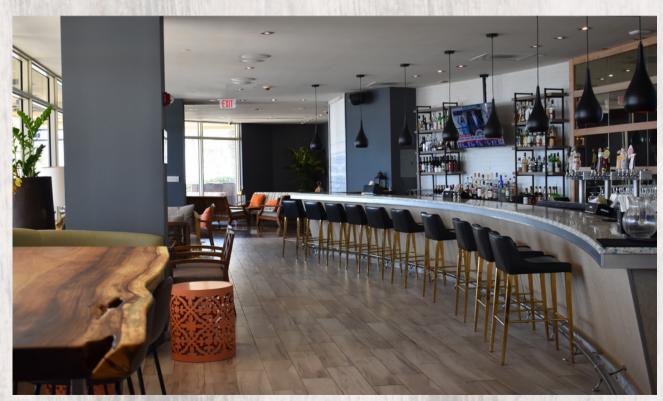
Group Dinner

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

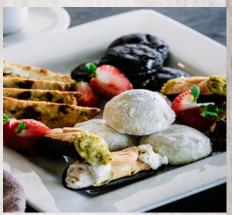
Assortment of House Made Cookies & Brownies

\$59.00+ Per Guest - Served Family Style

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







te Dinner Menu 3 hyme family "

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 ⁴ Round 1

Jpon Afrival [▶] 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.