

# Special Event Menus



Whiskey Joe's Bar and World Famous Barefoot Beach Bar is a Tampa Bay meeting destination that offers an array of special event services with Tampa's BEST sunset views. We cater events from 30 guests to 3,500 guests with indoor and outdoor beach dining. We are conveniently located by the airport, downtown Tampa, and the Westshore/International district. We can provide anything from a beautiful dinner or cocktail Happy Hour, to a luau on the beach with a DJ, fireworks, cornhole, and volleyball.

Our Tampa location is home to our World Famous Bearefoot Beach Bar. It's the Tiki Bar that takes the island feel a few steps further - toward the water! Take a seat and enjoy drinks, great food and beautiful beach views with your feet smack-dap in the middle of that white Tampa sand! Or warm up next to one of our fire pits or out on the dance floor as you enjoy live entertainment.

Want to book a private party? We like to party.

We have spaces for all your special events!

## S|E

### SPECIALTY EVENTS

—Whiskey Joe's Tampa—

7720 W Courtney Campbell Causeway, Tampa, FL 33607 | 813-281-0770 | [specialtyevents.com](http://specialtyevents.com)  
[whiskeyjoestampa.com](http://whiskeyjoestampa.com) | [f/Specialtyevnt](https://www.facebook.com/Specialtyevnt) | [t/Specialtyevnt](https://twitter.com/Specialtyevnt) | [i/Specialtyevnt](https://www.instagram.com/Specialtyevnt)



# WHISKEY JOE'S EVENT CAPACITIES AND HOURS OF OPERATION

<b>ROOM CAPACITIES</b>	<b>LOCATION</b>	<b>BUFFET</b>	<b>COCKTAILS AND TAPAS STAND-UP</b>
	Barefoot Tiki Beach	3500	3500
	Right Side of Barefoot Beach	70	100
	Center of Barefoot Beach	400	550
	Left Side of Barefoot Beach	700	800
	Bay Room	60	70
	Bay Room and Island	128	140
	Lounge	30-80	100
	Deck	60	80
	Lounge and Deck	90-140	160

Capacities are estimated and subject to change without notice.

Whiskey Joe's reserves the right to change the rooms if the number of attendance changes to accommodate the events accordingly.

<b>HOURS OF OPERATION</b>	
	Monday - Thursday 11:00am-11:00pm
	Fridays and Saturdays 11:00am-1:00am
	Sunday 11:00am-11:00pm

## EVENT FUN

<b>TEAM BUILDING ACTIVITIES</b>	
	Numerous Water Activities Available
	Specialty Tables Available
	Specialty Chairs Available
	Specialty Linen Available
	Water Sports Available
	Sand Sculpture Available
	Ice Sculpture Available

# WHISKEY JOE'S JAMMIN' LUNCH BUFFET

Minimum 30 People

Lunch options include: Choice of Two or Three course Meal. Two course Meal is a choice of entrée and salad OR dessert. Three course Meal will include choice of entrée, salad and dessert. Final count is due 5 days prior to scheduled event.

\*Events with this menu must end by 4pm

## SALADS

Choice of one

**WJ Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTRÉE SELECTIONS

3rd choice available  
\$4 extra per person

### Menu A

**Coral Reefer Smoked Chicken**

**Mac and Cheese Bar**

**Joe's Jambalaya**

### Menu B

**Jamaican Jerk Barbecue Pork**

**Coconut Rum Fried Chicken**

**Strawberry Guava Barbecue Ribs**

**"Build Your Own" Taco Bar**

*Choice of two from menu A \$19.50 / \$23.50 per person*

*Choice of one from menu A and B \$20.50 / \$24.50 per person*

*Choice of two from menu B \$22.50 / \$26.50 per person*

## SIDES

Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Garlic Lemon Cavatelli Pasta**

**Pesto Pasta**

## DESSERTS

Choice of two  
as mini parfaits

**Banana Rum Cheesecake**

**Pineapple Upside-Down Cake**

**Key Lime Pie**

# “ON TAMPA BAY” DINNER BUFFET

Minimum 30 People

## DISPLAYED OR PASSED

Choice of two

**Fresh Tropical Fruits, Berries and American Cheeses Display**

**Joe's Black Bean Hummus** with tri-color chips and vegetable crudité

**Spinach and Artichoke Dip** baked with mozzarella

**Tri-color Chips and Vegetable Crudité**

**Santa Cruz Spicy Cheese Dip** with our homemade salsa and tri color chips

**Coconut Rum Chicken**

**Mango Grilled Scallops**

**Bonfire Shrimp**

**Island Glazed Meatballs**

**Keys Conch Fritters**

**Island Mango Pepper Bruschetta**

## SALADS

Choice of one

**WJ Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTREE SELECTIONS

3rd choice available at \$3.95 - \$4.95 extra per person

### Menu A

**Strawberry Guava Barbecue Ribs**

**Coral Reefer Smoked Chicken**

**Jamaican Jerk Barbecue Pork**

### Menu B

**Pineapple Snow Pea Chicken**

**Island Curry Shrimp**

**Key Lime Cilantro Mahi**

### Menu C

**Slow Roasted Prime Rib of Beef\*\***

*\*\*additional \$10 per person and chef fee of \$75.00*

*Choice of two from menu A \$36.00 per person*

*Choice of one from menu A and B \$37.00 per person*

*Choice of two from menu B \$38.00 per person*

## SIDES

Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Pesto Pasta**

**Garlic Lemon Cavatelli Pasta**

## DESSERTS

Choice of two as mini parfaits

**Pineapple Upside-Down Cake**

**Banana Rum Cheesecake**

**Key Lime Pie**

# “ROCKY POINT” DINNER BUFFET

Minimum 30 People

## DISPLAYED OR PASSED

Choice of three

**Fresh Tropical Fruits, Berries and American Cheeses Display**

**Joe's Black Bean Hummus** with tri-color chips and vegetable crudité

**Spinach and Artichoke Dip** baked with mozzarella

**Tri-color Chips and Vegetable Crudité**

**Santa Cruz Spicy Cheese Dip** with our homemade salsa and tri color chips

**Coconut Rum Chicken**

**Mango Grilled Scallops**

**Bonfire Shrimp**

**Island Glazed Meatballs**

**Keys Conch Fritters**

**Island Mango Pepper Bruschetta**

## SALADS

Choice of one

**WJ Caesar Salad**

**Joe's Garden Salad** with balsamic vinaigrette

## ENTRÉE SELECTIONS

3rd choice available at \$3.95 - \$4.95 extra per person

### Menu A

**Strawberry Guava Barbecue Ribs**

**Coral Reefer Smoked Chicken**

**Jamaican Jerk Barbecue Pork**

### Menu B

**Pineapple Snow Pea Chicken**

**Key Lime Cilantro Mahi**

**Coconut Rum Fried Chicken**

**Island Shrimp Curry**

**Joe's Shrimp and Grits**

### Menu C

**Chipotle Cioppino Seafood Pasta**

**Jerk Spice Grilled Pork with Banana Rum Sauce**

**Snapper in Paradise with Tomato Crab Relish**

**Slow Roasted Prime Rib of Beef\*\***

*\*\*additional \$10 per person and chef fee of \$75.00*

*Choice of two from menu A \$37.00 per person*

*Choice of one from menu A and B \$ 38.00 per person*

*Choice of two from menu B \$39.00 per person*

*Choice of one from menu B and C \$42.50 per person*

*Choice of one from menu A and C \$41.50 per person*

*Choice of two from menu C \$44.00 per person*

## SIDES

Choice of two

**Island Rice**

**Chef's Seasonal Fresh Vegetables**

**Rum Glazed Sweet Plantains**

**Island Spiced Roasted Red Potatoes**

**Green Onion-Corn Grits**

**Caribbean Black Beans**

**Pesto Pasta**

**Garlic Lemon Cavatelli Pasta**

## DESSERTS

Choice of two as Mini Parfaits

**Pineapple Upside-Down Cake**

**Banana Rum Cheesecake**

**Key Lime Pie**

**Chocolate Peanut Butter Pie**

# SUNSET HOUR COCKTAIL PARTY

Minimum of 30 guests. The Sunset Hour is available for a two hour reception.

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## APPETIZER DISPLAY

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Choice of one

**Spinach Artichoke Dip**

**Tropical Fruits, Berries and Domestic Cheese**

**Santa Cruz Queso** with tri-color chips and salsa

**Caprese with Tomato, Basil, Mozzarella with Balsamic Syrup**

**Joe's Black Bean Hummus** with tortilla chips and vegetable crudité

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## STATIONARY HORS D'OEUVRES

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Choice of one

**Crispy Island Corn Fritters** with maple rum dipping sauce

**Bonfire Shrimp Sweet Thai Chili and Crispy Noodles**

**Caribbean Sirloin Tips** island spice dusted with orange-chili hollandaise

**Caprese Bruschetta** grilled italian bread topped with plum tomato, sweet basil and fresh mozzarella

**Jamaican-Style Swedish Meatballs** tossed in a creamy, jamaican jerk sauce

**Blackened Scallops** blackened in our own spice mix and glazed with mango syrup

**Clams Casino** whole belly clams topped with bell peppers, crisp bacon, butter and our house spice blend

**Pecan Crusted Chicken** fresh, hand cut tenders with honey whiskey glaze

**Wild Mushroom Arancini** creamy, fried arborio rice balls accompanied by sharp cheese fondue

**Mojo Pulled Pork Crostini's** island seasoned with maple-rum BBQ and tobacco onions

**Buffalo Chicken OR Wild Mushroom Strudel** crisp phyllo dough stuffed with blend of choice and fresh cheeses with roasted onion cream

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## AND TO COMPLETE THE MENU

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**Signature Display Mac and Cheese Bar**

**Caribbean Rice and Black Bean Bowls**

**"Build your Own"** with Topping Choices: Smoked Bacon, Pico de Gallo, Jerk Shrimp, Cheddar and Jalapeños

(\*Sour Cream included on Caribbean bowls, Add Spicy Beef or Guacamole for \$1.99 per person)

\$25.00 per person

# SPECIAL EVENT TERMS AND CONDITIONS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the restaurant and the following terms and conditions:

- 1. Patron shall definitely specify the number of persons attending Patrons function at least seven (7) calendar days in advance of the event. This attendance number shall be considered a minimum guarantee, not subject to reduction, and Patron shall be charged, and Patron shall pay Restaurant, accordingly.** If the guarantee is not given to the Restaurant seven (7) calendar days in advance, then the Restaurant shall accept the last estimated number as said guarantee. The Restaurant will prepare 5% over the guarantee. Each additional guest beyond the above shall be charged at the agreed per person rate, plus an additional 10%. **Initial\_\_\_\_\_**
2. If the date of this contract exceeds a 6 month period, then the quotation herein is subject to a proportionate increase to meet increased cost of food, beverages and other operational expenses existing at the time of performance of our undertaking. Patron expressly grants the right to the Restaurant to raise the prices herein quoted or to make reasonable menu substitutions and agrees to pay such increased prices and to accept such substitutions.
3. All federal, state, municipal and other taxes which may be applicable to this Agreement, and to the services rendered hereunder, are in addition to the prices herein agreed upon and Patron agrees to pay them additionally. This Agreement estimates the taxes. Actual taxes are calculated as of the event date.
4. Due to health standards, no food or beverages shall be brought onto, or removed from, the Restaurants premises by Patron or Patrons contractors, guests or invitees without Restaurants prior written consent. The Restaurant shall remove all leftover food after the event. If (a) alcoholic beverages are brought onto the Restaurants premises, in violation of this section 4; or, (b) it is reasonably believed that minors may have consumed alcoholic beverages or have alcoholic beverages in their possession, custody or control, then the Restaurant has the right to close the bar immediately, or to terminate the function entirely, at Patrons expense.
5. Performance of this Agreement is contingent upon the Restaurants ability to complete the same, and is subject to disputes, strikes, accidents, acts of God, acts of a public enemy or terrorists, war, civil unrest, fires, floods, hurricanes, foul weather, earthquakes or other natural forces, power/gas failure, equipment malfunction, government (e.g., federal, state, municipal) restrictions upon travel/transportation, foods/beverages or supplies being available at reasonable costs, building code closures, inability to obtain final occupancies and other causes whether enumerated herein or not, beyond the control of management and which prevent or interfere with Restaurants performance. Furthermore, if Restaurants performance is interrupted, interfered with, delayed or prevented by any occurrence not occasioned by the conduct of the Restaurant, then the Restaurant shall be excused from further performance of such.
- 6. PATRON IS RESPONSIBLE FOR ALL DAMAGE DONE TO THE PREMISES DURING THE PERIOD OF TIME THEY ARE UNDER PATRONs CONTROL OR THE CONTROL OF ANY CONTRACTOR HIRED BY PATRON.**
- 7. THE RESTAURANT IS NOT RESPONSIBLE FOR ANY DAMAGE TO, OR LOSS OF, ANY MERCHANDISE, ARTICLES, GIFTS OR OTHER PERSONAL PROPERTY ON THE PREMISES INCLUDING, BUT NOT LIMITED TO, CAKE DECORATIONS, PILLARS, DIVIDERS, CAKE TOPS, CAMERAS, EQUIPMENT OF ANY TYPE, CLOTHING, PURSES, WALLETS, CASH, CHECKS, ETC. IT IS THE DUTY OF PATRON TO ENSURE THAT THE PERSONAL PROPERTY OF PATRON AND/OR PATRONs CONTRACTORS, GUESTS AND INVITEES IS KEPT SECURED AT ALL TIMES.**  
**Initial \_\_\_\_\_**
8. Decorations/decorating materials must conform to local Fire Department Regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed or attached to ceilings, walls or curtains in any room.  
**Initial\_\_\_\_\_**
- 9. A deposit/payment is needed to secure your function. Deposits/payments are credited to Patrons final bill. All deposits/payments are non-refundable and non-transferable. All deposits/payments must be in the form of Cash, Credit Card, Money Order, Cashiers Check, or Personal/Company Check. Notwithstanding the forgoing, no personal/company checks shall be accepted within thirty (30) days of the event. All events must be fully prepaid at least seven (7) calendar days in advance of the event. If Patron cancels the event seven (7) or fewer days prior to the event date, the Patron shall pay the entire amount of the event based upon the minimum guarantee. If there is a remaining balance at the end of the event, then payment is required at that time, unless prior credit has been established to the satisfaction of the Restaurant.** **Initial\_\_\_\_\_**
10. Service charges assessed by the Restaurant will be distributed to service personnel, restaurant management, the Restaurant and/or Specialty Restaurants Corporation. Service charges distributed to service personnel are paid as a part of their compensation and not as a tip or gratuity.
11. The Restaurant does not allow additional guests for dancing or any other purpose. In the event it is absolutely necessary, the Restaurant must approve and a \$15.00 per person fee shall apply.

**12. NO RICE, BIRDSEED OR CONFETTI ALLOWED ON THE PREMISES.**

- 13. The Restaurant reserves the right to change the room, or rooms, identified in the Agreement if the number of guests changes, or if deemed necessary by the Restaurant
- 14. If Patron delays the events start, then such shall not operate to extend the time scheduled to conclude the event.
- 15. In the event it becomes necessary for Restaurant to institute any legal action or proceeding relating to this Event Agreement, then it shall be entitled to recover reasonable attorney fees and costs incurred.
- 16. Exterior balloons are not permitted on the Restaurants premises; Patron, and not the Restaurant, shall be responsible for any damages resulting from the launching of any balloons.
- 17. The Restaurant assumes no responsibility for articles left in the public coat room, public areas or at any location on the premises.
- 18. Security services are available at an additional charge from independent security companies. While the Restaurant reserves the right to require Patron to engage security services, the Restaurant assumes no responsibility for providing security services. Patron is responsible for ensuring that the function is conducted in a secure and orderly manner and that Patrons contractors, guests, and invitees do not disturb the peace or engage in altercations or fights.
- 19. This document embodies the entire and complete agreement between the parties and may not be modified except by a writing signed by both of the parties.
- 20. The Restaurant and Patron agree it would be difficult if not impossible to determine what damage would result from an unsatisfactory banquet/event, whether it be because of food, the condition of the room, the condition of the linen, the condition of the chairs, utility failure, equipment malfunction, air conditioning/heating system malfunction, the behavior of other guests or third parties, the service by the staff, or any other condition or reason, or any breach of this Agreement by Restaurant, and therefore the parties have agreed that in the event of any such claim, the maximum damages, and costs, awardable against the Restaurant shall be liquidated at the amount actually paid by the Patron to the Restaurant for the event. In no event, and under no circumstances, shall the Restaurant be liable for loss of profit or for actual, collateral, incidental, consequential, general, special or exemplary/punitive damages whether based on breach of contract, in equity, breach of warranty, tort, violation of public policy, or otherwise. Accordingly, Restaurants only liability for any breach of this Agreement, and for any claim arising from, or relating to, this Agreement, under any circumstances and under any theory of liability, shall be limited to the sum actually paid by Patron to Restaurant. The parties hereto agree that this is a material term of this Agreement and that Restaurant would not have entered into this Agreement but for this liquidated damage provision.
- 21. All disputes, and claims, under this Agreement, which have an asserted value within the jurisdiction of the local small claims court, shall be resolved in the local small claims court. All other disputes, and claims, shall be submitted to binding arbitration before the American Arbitration Association (AAA@) before a single arbitrator. The parties shall equally share the expense of the AAA fees/costs unless AAA rules provide otherwise. All rules and procedures of the AAA shall govern the conduct of the AAA proceedings.
- 22. Patrons music, sound and event noise shall not interfere with other events, and activities, taking place at or near the Restaurant. Patron agrees to reduce the level of Patrons music, sound and event noise upon the request of Restaurant.

**I HAVE READ, UNDERSTAND, AND ACCEPT THE ABOVE CORPORATE SPECIAL EVENT POLICY.**

Date: \_\_\_\_\_ Signature: \_\_\_\_\_

Name/Type of Function: \_\_\_\_\_ Date of Function: \_\_\_\_\_

Room Location in Restaurant: \_\_\_\_\_ Time Frame: \_\_\_\_\_

Guest Guarantee: \_\_\_\_\_