

Special Event Menus



Whiskey Joe's Bar & Grill is the perfect place for your next banquet, wedding, group party, meeting, team building event, birthday party or any other social event you've got in mind! Whiskey Joe's creates custom event packages to accommodate your event, including live music selections to keep your party poppin' and a dedicated catering team to keep your guests snackin'.

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 Port Richey—



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

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

COTEE RIVER 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

ENTRÉE SELECTIONS

3rd choice available

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 charge and chef fee*

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

ON THE BAYOU 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 charge and chef fee*

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.

APPETIZER DISPLAY

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

STATIONARY HORS D'OEUVRES

Choice of three

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

AND TO COMPLETE THE MENU

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 additional price)*

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: _____