

Corrina Seafood Grill

**PRIVATE
DINING**



PRIVATE DINING

CAFE ROOM

Private

Capacity: 28 seated, 50 standing

Private Dining Menus Available, Receptions Buy Out (with option to add left side patio), Food & Beverage Minimum

Sunday through Thursday: \$1,500

Friday & Saturday: \$2,200

LEFT SIDE PATIO

Capacity: 42 seated, 58 standing

Private Dining Menus Available, Receptions Buy Out (with option to add Cafe Room), Food & Beverage Minimum

Sunday through Thursday: \$1,800 | Friday & Saturday: \$2,400

BAR AREA

Capacity: 30 seated, 50 standing

Food & Beverage Minimum

Sunday through Thursday: \$2,000 | Friday & Saturday: \$2,400

DINING ROOM

Capacity: 90 seated, 120 standing

Private Dining Menus Available, Receptions Buy Out, Food & Beverage Minimum

Sunday through Thursday: \$9,000 | Friday & Saturday: \$12,000

FULL RESTAURANT BUYOUT

Private

Capacity: 234 seated, 250 standing

Private Dining Menus Available, Buy Out (In & Out), Food & Beverage Minimum

Sunday through Thursday: \$15,000 | Friday & Saturday: \$20,000



PRIVATE DINING

\$75 DINNER MENU

MENU ONE

SERVED FAMILY STYLE

FIRST COURSE

FISH DIP

MAHI, CILANTRO, CAPERS, PICKLED FRESNO
CHILE, CRISP CORN TORTILLAS

PETITE LITTLE GEM CAESAR SALAD

PARMESAN-REGGIANO, BOQUERONES, OLD
SCHOOL SOURDOUGH CROUTONS

SECOND COURSE

FRESH CATCH OF THE DAY

CHEF SELECTION

HERB ROASTED CHICKEN

YUKON GOLD MASHED POTATOES

THIRD COURSE

CHOCOLATE CAKE

MILE HIGH ATLANTIC BEACH PIE

FLORIDA CITRUS, RITZ CRACKER CRUMB,
TOASTED MERINGUE

PRIVATE DINING

\$95 DINNER MENU

MENU TWO

SERVED FAMILY STYLE

FIRST COURSE

CRAB RANGOON DIP

SWEET THAI CHILI SAUCE, SCALLIONS,
WONTON CHIPS

GOAT CHEESE BIB

XEREZ SHERRY VINAIGRETTE, SAVORY
ALMOND GRANOLA, HOT HONEY

SECOND COURSE

PAN SEARED RAINBOW TROUT

ALMONDINE

CITRUS BEURRE BLANC

GRILLED SKIRT STEAK

CHIMICHURRI MAITRE D HOTEL BUTTER

YUKON GOLD MASHED POTATOES

SAUTEED SPINACH

THIRD COURSE

CHOCOLATE CAKE

MILE HIGH ATLANTIC BEACH PIE

FLORIDA CITRUS, RITZ CRACKER CRUMB,
TOASTED MERINGUE

PRIVATE DINING

\$115 DINNER MENU

MENU THREE

FIRST COURSE

SERVED FAMILY STYLE

CHILLED JUMBO SHRIMP COCKTAIL
ATOMIC HORSERADISH COCKTAIL SAUCE

CRAB MEAT COCKTAIL
COLOSSAL CRAB MEAT, KEY LIME MUSTARD AIOLI

PETITE LITTLE GEM CAESAR SALAD
PARMESAN-REGGIANO, BOQUERONES, OLD
SCHOOL SOURDOUGH CROUTONS

SECOND COURSE

SELECT ONE(PLATED)

JUMBO LUMP CRAB CAKES
SWEET CORN SUCCOTASH, OLD BAY
REMOULADE

GRILLED BEEF TENDERLOIN
YUKON GOLD MASHED POTATOES,
ASPARAGUS, MARCHAND DU VIN SAUCE

LOCAL YELLOWTAIL SNAPPER
"ALMONDINE"
LOBSTER MASHED POTATOES, ASPARAGUS,
WILD MUSHROOMS, TOASTED ALMOND
BEURRE BLANC

THIRD COURSE

SERVED FAMILY STYLE

CHOCOLATE CAKE
MILE HIGH ATLANTIC BEACH PIE
FLORIDA CITRUS, RITZ CRACKER CRUMB, TOASTED
MERINGUE

PRIVATE DINING

\$155 DINNER MENU

CORVINA STEAKHOUSE

FIRST COURSE

SERVED FAMILY STYLE

STEAK TARTARE

CHILLED JUMBO SHRIMP COCKTAIL
ATOMIC HORSERADISH COCKTAIL SAUCE

SECOND COURSE

FAMILY STYLE

PETITE LITTLE GEM CAESAR SALAD
PARMESAN-REGGIANO, BOQUERONES, OLD
SCHOOL SOURDOUGH CROUTONS

THIRD COURSE

GUEST SELECTS ENTREE & ENHANCEMENT

SELECT YOUR PROTEIN + **SELECT ONE ENHANCEMENT**

8 OZ FILET

FRESH LOCAL CATCH

PRIME 14 OZ NEW YORK STRIP

MAINE LOBSTER TAIL

GRILLED SHRIMP

COLOSSAL LUMP CRAB

SIDES FOR THE TABLE
ROASTED MUSHROOMS
MASHED POTATOES
GRILLED ASPARAGUS

FOURTH COURSE

FAMILY STYLE

CHOCOLATE CAKE

MILE HIGH ATLANTIC BEACH PIE

FLORIDA CITRUS, RITZ CRACKER CRUMB, TOASTED
MERINGUE

CHEESECAKE FLAN

CARAMEL, CRISPY CHURROS

PRIVATE DINING

Bar Packages

BASED ON 3 HOURS

CONSUMPTION

A running tab will be composed during your event and added onto the final bill at the end of the evening. For this package, please select up to two red wines and two white wines from Corvina's wine list to stock at your in-room bar.

BEER/WINE PACKAGE

\$32 per person

House Red + White Wines // Assorted Imported & Domestic Beers

CALL PACKAGE

\$43 per person

House Red + White Wines // Assorted Imported & Domestic Beers, Absolut Vodka, Tanqueray Gin, Captain Morgan, Bacardi, Cuervo Gold, Dewars, Jim Beam, Seagrams 7

PREMIUM PACKAGE

\$56 per person

House Red + White Wines // Assorted Imported & Domestic Beers, Ketel One, Titos, Bombay Sapphire, Hendrick's, Mount Gay, Patron Silver, Glenlivet, Makers Mark

ADDITIONAL BAR INFORMATION

Bars are staffed by the event team. Private Bartenders available for an additional \$150 fee. Shots are not available. Package prices do not include tax + gratuity.

PLATTERS & STATIONS

SUSHI & RAW BAR

Assorted Sushi & Nigiri \$70

24 pieces

Assorted Sushi & Nigiri \$140

48 pieces

2 Dozen Oysters on the Half Shell \$96

2 Dozen Chilled Shrimp \$96

King Crab Legs MP

Stone Crab Claws MP

Crab Fingers MP

INTERACTIVE STATIONS

*Additional \$150 Station Attendant Fee for Interactive Stations

Stir Fry Station \$30pp

*custom stir fry dishes made to order
chicken, beef, shrimp & mixed vegetables*

Turkey Carving Station \$36pp

*herb roasted
cranberry relish, creole mustard, rolls,*

Tenderloin Carving Station \$42pp

*blackened or traditional
horseradish cream, creole mustard, rolls*

Mac n Jack \$25pp

*traditional, jumbo lump crab(+\$7pp),
baby shrimp, or bacon mac & cheese*

VEGETARIAN

Artisanal Cheese & Crackers \$16pp
Market Vegetable Crudite {GF} \$12pp
Fresh Fruit {GF} \$12pp

HORS D'OEUVRES

PRICED PER DOZEN / MINIMUM ORDER 2 DOZEN

SURF

- | | |
|--|--|
| Bloody Mary Oyster 'Shooters' \$78 | Maine Lobster Salad Deviled Eggs [GF] \$43 |
| Salmon Gravlox Crostini \$48 | Tuna Tempura Sushi Roll \$43 |
| Coch Fritters \$60 | Mini Jumbo Lump Crab Cakes [GF] MP |
| Vietnamese Crab + Shrimp Spring Rolls \$65 | Chilled Jumbo Shrimp [GF] \$65 |
| Mini Tuna Taquitos \$57 | Classic Peruvian Ceviche Spoons \$43 |

TURF

- | | |
|------------------------------------|--------------------------------|
| Jamaican Jerk Chicken Skewers \$51 | Grilled Lamb Lollipops [GF] MP |
| NY Strip Beef Satay \$54 | Steak Tartare Crostini \$48 |
| Mini Chicken + Waffles \$42 | French Dip Sliders \$64 |

VEGETARIAN

- Summer Vegetable & Mozzarella Arrancini \$36
- Roasted Pepper & Pesto Bruschetta \$36
- Tomato, Mozzarella & Basil Caprese Skewers \$36
- Roasted Cauliflower \$36
- Roasted Brussel Sprouts \$36