

# HARBOR RESTAURANT GROUP *W*EDDINGS

*The Perfect Emerald Coast Location For Every Bride*



DESTIN HARBOR • SEASIDE • SEACREST BEACH





*Thank you for considering Harbor Restaurant Group.  
We look forward to sharing your special day with you!*





# HARBOR RESTAURANT GROUP *W*EDDINGS

CRUSH • FISHBAR • MARINA CAFE • SEAGRILL

## • MARINA CAFE •

Marina Cafe is an award-winning restaurant located on the Destin Harbor in the heart of Destin, FL. Experience contemporary dining and breathtaking views of the Destin Harbor through a thirty-foot window wall in the bar and water front dining room. This venue features a private dining room that can accommodate up to 45 people, a semi-private dining area that can accommodate up to 75 people and the restaurant in its entirety can seat up to 200 people.

## • FISHBAR •

Fishbar is located on the Destin Harbor in the heart of Destin, FL. Fishbar offers casual dining with beautiful views of the Destin Harbor from every seat in the restaurant. This venue features a private dining room that can accommodate up to 20 people, the West Wing that can accommodate up to 70 people, the East Wing that can accommodate up to 50 people (equipped with 3 flat-screen televisions), an outdoor covered patio that can seat up to 30 people and the restaurant in its entirety can set up to 200 people.

## • CRUSH •

Crush Wine Bar is located in Seaside, FL in Central Square. It is directly across the street from public beach access. This hot spot is ideal for smaller more intimate gatherings and provides a hip and sophisticated atmosphere. The indoor dining area can seat up to 30 people and the outdoor covered sidewalk dining, reminiscent of a European cafe, can seat up to 60 people.

## • SEAGRILL •

Seagrill, formerly Chops 30A, is located in Seacrest Beach, a short walk to Rosemary Beach, FL. This trendy restaurant is 30A's premiere seafood restaurant with a contemporary twist. The private dining room can accommodate up to 20 people and the restaurant in its entirety can seat up to 150 people. There is also the front lawn where a tent and tables can be set-up in the grass. It is steps from Rosemary Beach, one of 30A's most popular wedding locations, and many guests have their ceremony on the beach and walk over to Seagrill for their reception.



*Marina Cafe*

www.MarinaCafe.com  
404 Harbor Blvd. Destin, FL

*FishBar*

www.FishbarDestin.com  
414 Harbor Blvd. Destin, FL

*CRUSH*

www.Crush30A.com  
25 Central Square, Seaside, FL

*SEAGRILL*

www.Seagrill30A.com  
10343 E Co. HWY 30A, Seacrest Beach, FL



### Marina Cafe Plated Dinner Pricing

*Call to speak with our Event Specialist to customize your own menu*

#### • Menu 1 - \$40 per person •

##### Soup or Salad Selections

Cioppino - Mediterranean seafood soup (*other choices available*)

Caesar salad with parmesan and focaccia croutons

Romaine, cucumbers, red bell pepper, radishes, grape tomatoes, ginger vinaigrette

##### Entree Selections

Grilled fish, meuniere sauce, yukon gold mashed potatoes, braised spinach

Ashley farms double breast of chicken, grilled with caper-lemon butter, oven dried tomatoes, feta cheese, yukon gold mashed potatoes

Chargrilled American Kobe hanger steak with chimichurri sauce, grilled asparagus, fingerling potatoes

#### • Menu 2 - \$50 per person •

##### Appetizer Selections

Grilled portobello mushroom with arugula, grumbled goat cheese, tomato garlic meuniere

Gulf shrimp and lump crab spring rolls, Asian slaw with a sweet chili sauce

Blackened grouper cheeks, Asian slaw and ginger-butter sauce

##### Soup or Salad Selections

Cioppino - Mediterranean seafood soup (*other choices available*)

Mediterranean, grape tomatoes, cucumbers, pepperoncini, kalamata olives, capers, onions, Greek-herb vinaigrette, sprinkled with feta cheese

Romaine, cucumbers, red bell pepper, radishes, grape tomatoes, ginger vinaigrette

##### Entree Selections

Pan seared yellowedge grouper with a blue crabmeat crust, lemon buerre blanc, basil mashed potatoes

Ashley farms double breast of chicken, grilled with caper-lemon butter, oven dried tomatoes, feta cheese, yukon gold mashed potatoes

Braised boneless short rib, port wine sauce and sweet basil risotto



## Marina Cafe Beverage Pricing For Weddings and Rehearsal Dinners

### • Open Bar Pricing (Per Hour, Per Person) •

*Champagne can be added starting at \$25 per bottle*

Open Bar Packages	First Hour	Each Additional Hour
Call Brands	\$20.00	\$18.00
Premium Brands	\$23.00	\$20.00
Deluxe Brands	\$26.00	\$23.00
Wine & Beer Only	\$18.00	\$15.00
Non-Alcoholic (Under 21)	\$5.00	\$2.00

#### **Call Brands Include:**

Jim Beam Bourbon, Seagram's VO Blend, Beefeaters Gin, Bacardi Rum, Dewars Scotch, Skyy Vodka, Jose Cuervo Tequila, Domestic & Import Beer and House Wines

#### **Premium Brands Include:**

Jack Daniels Black Bourbon, Crown Royal Blend, Tanqueray Gin, Glenlivet Scotch, Mount Gay Rum, Absolute Vodka, Jose Cuervo 1800 Tequila, Domestic & Import Beer and House Wines

#### **Deluxe Brand Include:**

Maker's Mark Bourbon, Crown Royal Reserve Blend, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Captain Morgan's Private Stock Rum, Belvedere Vodka, Patron Tequila, Domestic & Import Beer and House Wines

### • Cash Bar Pricing (Per Drink) •

*Champagne can be added starting at \$25 per bottle*

Non-Alcoholic Beverages	\$ 2.00 each
Domestic Beer	\$ 3.00 each
Imported Beer	\$ 4.00 each
House Wine	\$ 5.00 each
Premium Wine	\$ 8.00 each
Call Brand Cocktails	\$ 6.00 each
Premium Brand Cocktails	\$ 8.00 each
Deluxe Brand Cocktails	\$10.00 each



### **Fishbar Plated Dinner Pricing**

*Call to speak with our Event Specialist to customize your own menu*

#### **• Menu 1 - \$25 per person •**

##### Soup or Salad Selections

Shrimp and andouille gumbo

Hearts of romaine, classic caesar dressing, housemade croutons

Mixed greens, tomato, cucumber, red pepper and house vinaigrette

##### Entree Selections

Grilled red grouper with grilled leeks, mushrooms, roasted tomato, garlic and basil oil and new potatoes

Double chicken breast pan fried with artichoke hearts, kalamata olives and lemon shallot butter

American Kobe flank steak with salsa verde and stir fried basmati rice

#### **• Menu 2 - \$40 per person •**

##### Appetizer Selections

Jumbo gulf shrimp cocktail

Fried green tomatoes, apple smoked bacon, baby greens and citrus vinaigrette

Crispy calamari with marinara and parmesan

##### Soup or Salad Selections

Shrimp and andouille gumbo

Hearts of romaine, classic caesar dressing, housemade croutons

Mixed greens, tomato, cucumber, red pepper and house vinaigrette

##### Entree Selections

Maine lobster ravioli with ricotta and oregano butter

Pan seared grouper, shrimp, scallops, mussels and mushroom leek court bullion

Grilled pork tenderloin marinated in molasses, mint pesto and baby green beans

Certified Angus Beef Ribeye Steak 12oz.



## Fishbar Beverage Pricing For Weddings and Rehearsal Dinners

### • Open Bar Pricing (Per Hour, Per Person) •

*Champagne can be added starting at \$25 per bottle*

Open Bar Packages	First Hour	Each Additional Hour
Call Brands	\$15.00	\$15.00
Premium Brands	\$18.00	\$18.00
Deluxe Brands	\$22.00	\$20.00
Wine & Beer Only	\$13.00	\$12.00
Non-Alcoholic (Under 21)	\$5.00	\$2.00

#### **Call Brands Include:**

Jim Beam Bourbon, Seagram's VO Blend, Beefeaters Gin, Bacardi Rum, Dewars Scotch, Skyy Vodka, Jose Cuervo Tequila, Domestic & Import Beer and House Wines

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*Champagne can be added starting at \$25 per bottle*

Non-Alcoholic Beverages	\$ 2.00 each
Domestic Beer	\$ 3.00 each
Imported Beer	\$ 4.00 each
House Wine	\$ 5.00 each
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### **Crush Wine Bar Buffet Pricing**

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#### **• Buffet Selection - \$30 per person •**

##### Select Any 5 Items

Florida blue crab and corn bisque

Peanut crusted fried green tomatoes, local honey butter and scallions

Crostini with hummus, chorizo sausage, arugula, and roasted pepper shallot jam

Asparagus wrapped with Serrano ham, preserved lemon aioli

Asian chopped salad with sesame-ginger soy dressing

Haricot vert salad with almonds, red onion, parmesan and lemon vinaigrette

Hearts of romaine, avocado, caramelized onions, gorgonzola cheese and roasted pepper vinaigrette

Spinach salad with marinated asparagus, roasted peppers, red onion,  
balsamic vinaigrette and crumbled goat cheese

Bibb lettuce, creamy parmesan dressing, crispy bacon and tomato

Goat cheese stuffed piquillo pepper with arugula and black olive vinaigrette

Pan seared scallops, vanilla bean sauce, mango relish

Seared ahi tuna with seaweed salad, avocado cream and wonton crackers

Lump crabcake with Asian slaw and sriracha aioli

Flat iron steak with arugula, and roasted pepper shallot jam

Braised beef short rib in red wine



## Crush Wine Bar Beverage Pricing For Weddings and Rehearsal Dinners

### • Open Bar Pricing (Per Hour, Per Person) •

*Champagne can be added starting at \$25 per bottle*

Open Bar Packages	First Hour	Each Additional Hour
Wine & Beer Only	\$18.00	\$15.00
Non-Alcoholic (Under 21)	\$5.00	\$2.00

### • Cash Bar Pricing (Per Drink) •

*Champagne can be added starting at \$25 per bottle*

Non-Alcoholic Beverages	\$ 2.50 each
Domestic Beer	\$ 3.50 each
Imported Beer	\$ 4.00 each
House Wine	\$ 5.50 each
Premium Wine	\$10.00 each



### Seagrill Plated Dinner Pricing

*Call to speak with our Event Specialist to customize your own menu*

#### • Menu 1 - \$40 per person •

##### Salad Selections

Caesar - romaine, foccacia croutons, shaved asiago

Baby Field Greens - grape tomatoes, smoked bacon, leeks, warm champagne vinaigrette

##### Entree Selections

Mahi Mahi Grilled - napa cabbage, mango, grilled pineapple aioli, black bean sauce

Airline Chicken Breast - linguine, sun dried tomatoes, asparagus, red onion, chevre, evoo

Gulf Shrimp Sauteed - spring vegetable risotto, spicy roasted corn sauce, shaved manchego

#### • Menu 2 - \$70 per person •

##### Appetizer Selections

Salmon Carpaccio - lemon zest, slivered red onion, capers, arugula, horseradish crème fraiche

“Eggplant Parmesan” - basil pesto, sun-dried tomato tartare, asiago

Duck Confit - portobello mushroom, caramelized onion, brie, rosemary demi

##### Salad Selections

Caesar - romaine, foccacia croutons, shaved asiago

Arugula - medjool dates, red radish, shaved celery, manchego, sherry vinaigrette

Baby Field Greens - grape tomatoes, smoked bacon, leeks, warm champagne vinaigrette

##### Entree Selections

Grouper - grilled, lemon couscous, chorizo, mango, heart of palm, citrus beurre blanc

Redfish Pan Seared - cornmeal crusted, green tomato succotash, crawfish tails, creole sauce

Airline Chicken Breast - linguine, sun dried tomatoes, asparagus, red onion, chevre, evoo

8 oz. Filet Mignon - charbroiled, potato-celery root puree, wild mushrooms, red wine demi

##### Dessert Selections

Roasted Banana Bread Pudding - coconut rum sauce, ice cream

Chocolate Pecan Torte - fresh berries, vanilla caramel sauce



## Seagrill Beverage Pricing For Weddings and Rehearsal Dinners

### • Open Bar Pricing (Per Hour, Per Person) •

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Premium Brands	\$23.00	\$20.00
Deluxe Brands	\$26.00	\$23.00
Wine & Beer Only	\$18.00	\$15.00
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### • Cash Bar Pricing (Per Drink) •

*Champagne can be added starting at \$25 per bottle*

Non-Alcoholic Beverages	\$ 2.00 each
Domestic Beer	\$ 3.00 each
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Premium Wine	\$ 8.00 each
Call Brand Cocktails	\$ 6.00 each
Premium Brand Cocktails	\$ 8.00 each
Deluxe Brand Cocktails	\$10.00 each

# Harbor Restaurant Group Contract

Let this document serve as a contract between Harbor Restaurant Group and:

Name \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ E-Mail: \_\_\_\_\_

## For the Following Private Party:

Type of Event (i.e. Reception, Rehearsal Dinner, etc.) \_\_\_\_\_

Location: \_\_\_\_\_

Date & Time of Event: \_\_\_\_\_

Number of Guests: \_\_\_\_\_ **Please confirm this number with us 1 week prior to event.**

The menu selected is attached and will be offered at \$ \_\_\_\_\_ per person. This does not include beverage, tax and gratuity. The beverage service selected is \_\_\_\_\_ and agreed upon pricing is attached.

The event must be paid in full 30 days prior to the scheduled date. We accept all major credit cards, checks and/or cash.

## Cancellation Policy:

### 15 Days or More Prior to Event

Cancellation of the event 15 days or more prior to the event will result in a 100% refund of deposit.

### 14 Days or Less Prior to the Event

Cancellation of the event 14 days or less prior to the event will result in Harbor Restaurant Group retaining 25% of the agreed upon event cost.

## Natural Disasters

If a hurricane or natural disaster affects the area within 14 days of the scheduled event, Harbor Restaurant Group will re-schedule the event free of charge. If you wish not to reschedule then 25% of the agreed upon cost will be retained by Harbor Restaurant Group.

Sign here to accept the proposal as a contract that indicates our mutual obligations, as spelled out above.

\_\_\_\_\_  
Person Booking/Responsible for Event

\_\_\_\_\_  
James Altamura, Owner Harbor Restaurant Group

Please fax to 850.837.3047 or E-Mail to [weddings@harborrestaurantgroup.com](mailto:weddings@harborrestaurantgroup.com)



HARBOR RESTAURANT GROUP *W*EDDINGS • 850.502.3347 • [weddings@harborrestaurantgroup.com](mailto:weddings@harborrestaurantgroup.com)

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