



Bar Packages

Premium Open Bar **\$20pp per hour**

Absolut, Bombay, Bacardi, Jack Daniels, Bulleit
House Selection: Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot, Malbec, Prosecco, and Champagne, Budweiser, Corona, Miller Lite, Michelob Ultra, Coors Lite, Heineken, Yuengling, Sam Adams Seasonal, Cape May Brewing, White Claw Seltzers

Standard Open Bar **\$18pp per hour**

Smirnoff, Gordons, Cruzan, Seagram 7, Old Crow, El Toro
House Selection: Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot, Malbec, Champagne Budweiser, Corona, Miller Lite, Michelob Ultra, Coors Lite, Heineken, Yuengling, Sam Adams Seasonal, Cape May Brewing, White Claw Seltzers



Beer & Wine Open Bar **\$12pp per hour**

Miller Lite, Coors Light, Michelob Ultra, Heineken, Corona, Corona Light, Sam Adams Seasonal, Cape May Brewing Seasonal, White Claw Seltzers, Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Prosecco

Harry's Ocean Bar & Grille Buy Out Fee - \$500 per hour
Harry's Ocean Bar & Grille Patio Buy Out Fee - \$250 per hour
After-parties available upon request

Room Blocks available upon request at our hotel

The Montreal Beach Resort
roomblocks@montrealbeachresort.com



HARRY'S
OCEAN BAR & GRILLE



Cocktail Hour with Plated Dinner

Choice of welcome drink, two stationary appetizers and two passed appetizers, choice of salad, choice of two entrees, choice of two vegetables and choice of two desserts.

\$60 per person

or

Choice of welcome drink, two stationary appetizers, choice of salad, choice of two entrées, choice of two vegetables and choice of two desserts

\$55 per person

Welcome Holiday Drink

Holiday Margarita, Martini, or Champagne

Cocktail Hour

Stationary Hors D'oeuvres

Warm Brie-served with Dried Fruits, Crostini and Balsamic Glaze

Spinach and Artichoke Dip

Assorted Cheese and Fruit Display

Crudite Platter including Seasonal Vegetables and Spreads

Passed Hors D'oeuvres

Fried Mac and Cheese Balls

Coconut Shrimp

Sausage Stuffed Mushrooms

Salmon Satay Teriyaki

Salads

Winter Greens, Candied Walnuts and Pears in a White Balsamic Vinaigrette

Arugula, Goat Cheese and Cranberry in a Champagne Vinaigrette

Cesar Salad

The Main Event

Entrées

Roasted Turkey in a Sherry Gravy

Short Rib with a Burgundy Demi Glaze

Chicken Breast with a Citrus Glaze

Butternut Squash Ravioli with a Sage Cream

Sides

(not included with pasta entrees)

Baked Yams

Mashed Red Bliss Potatoes

Potatoes Au Gratin

Rice Pilaf

Roasted Brussel Sprouts with Bacon
Green Beans Almondine

Desserts

Chocolate Mousse Cake

Apple Tartlet with Cinnamon Cream

Sticky Toffee Pudding

HARRY'S
OCEAN BAR & GRILLE



Drinks & Small Bites

2-hour open bar with beer/wine,
and a choice of two stations

\$42 per person

Pasta Station

Penne Classico – Roasted Garlic & Extra Virgin Olive Oil
Primavera – Assorted Fresh Vegetables
Pomodoro - Homemade Tomato Sauce

All American Station

Mini Angus Cheeseburger Sliders, Hot Dogs,
Philly Cheese Steaks, Mac & Cheese

Jumbo Wing Station

Hot & Honey Sauce, Buffalo Sauce, BBQ Sauce

South of the Border Station

Prime Ground Beef & Pulled Chicken, Hard & Soft Tacos,
Black Beans, Corn Salsa, Pickled Jalapenos, Guacamole,
Tomato, Lettuce, Queso

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