



**OCEANIC**  
at POMPANO BEACH PIER



PRIVATE EVENTS **PACKAGES**





## CELEBRATE SEASIDE

Located at 250 N Pompano Beach Boulevard, we are adjacent to the Pompano Beach Pier and feature unobstructed views of the rolling waves and shimmering sands. With spectacular views from every angle of the restaurant, your special occasion will be one to remember.

WEDDING CEREMONIES  
& RECEPTIONS

REHEARSAL DINNERS

SHOWERS

CORPORATE EVENTS

BUSINESS MEETINGS

ANNIVERSARIES

BIRTHDAYS

GALAS

FUNDRAISERS

MITZVAHS

### VENUE COORDINATION

Our Events Team is committed to providing excellent service before, during, and after your event. We can readily assist with menu selections, floor plans, event timelines, and more. For Weddings we require that a professional event planner be hired. We have an esteemed list provided in our packet for trusted additions for any large social or corporate event.

### MUSIC & ENTERTAINMENT

We have an extensive list of preferred vendors for your event. Other vendors may only be accepted with written permission from our events team. We ask that bands, DJs, and any other form of entertainment be discussed with our Events Team before they are booked at Oceanic, due to noise restriction policy.

### DECORATIONS & SPECIAL EQUIPMENT

Please discuss all of your decor and rental needs with our events team. We can gladly recommend companies for rentals. Oceanic does not provide any decor or floral.

### BILLING & PAYMENT

A 25% deposit based on your food and beverage minimum is due at the time of booking. Deposits must be received along with a signed contract and credit card on file for your event to be confirmed. Final payments are processed to the credit card on file seven days prior to your event. Any remaining balance will be charged to the card on file the day after your event.

Payments may be made in check, or by major credit card (MasterCard, American Express, Discover, and Visa). We cannot accommodate separate checks. Direct billing and cash or check final payments can only be done with prior arrangements.

### MINIMUMS & SERVICE FEES

Pricing and minimums are dependent on the event date and room. All pricing is subject to 22% taxable service fee and 7% sales tax.

PRIVATE EVENTS

# OUR SPACES



**MANGROVE ROOM** 45 seated



## OCEANFRONT - FULL ROOM AND PATIO

150 seated with no dancing or buffet inside  
80 seated with dancing, all inside  
150 seated with dancing and outside seated space



## OCEANFRONT BAR & LOUNGE

150 cocktail reception  
(30 seats around the bar)

## OCEANFRONT - SOUTH

40 seated  
75 cocktail reception - Portable bar outside with max inside

## OCEANFRONT - NORTH

50 seated  
100 cocktail reception - Portable bar outside with max inside



# HORS D'OEUVRES

▸ Price per piece. Minimum 20 per item.

## SEAFOOD

### Jumbo Lump Crab Cakes

Arugula, creole mustard aioli 5.00

### Tuna Poke

Cucumber, mango, green garbanzos, ancient grain rice, sesame citrus ponzu 5.00

### Maine Lobster + Rock Shrimp Sliders

Fresh herbs, lemon, King's Hawaiian rolls 7.00

### Seafood Ceviche

Leche De Tigre, jalapeño, cherry tomato, red onion 5.00

### Sunkissed Shrimp

Thai chili sauce, sesame seeds, sliced green onion 4.00

### Wild Caught Gulf Shrimp Cocktail

Traditional horseradish tomato sauce, avocado crema 6.00

### Seared Ahi Tuna

Pickled ginger, sesame seeds, ponzu 6.00

## MEAT

### Beef Yakitori Skewer

Sesame garlic tamari 6.00

### Florida Beef Wagyu Meatballs

Herb ricotta 5.00

### Lollipop Lamb Chops

Chimichurri 6.00

### Short Rib Slider

Horseradish cream, caramelized onions 6.00

### Burger Slider

Lettuce, tomato, truffle aioli 5.00

### Sesame Chicken Skewer

Scallion, yuzu 4.00

## VEGETARIAN / VEGAN

### Caprese Skewer

Heirloom baby tomato, mozzarella, basil, balsamic glaze 4.00

### Stuffed Mushrooms

Truffled mushroom duxelle, Parmigiano Reggiano, mixed herb gremolata 4.00

### Vegan Spring Roll

Thai sweet chili sauce 3.00



# COCKTAIL DISPLAY

▸ Priced per person. 20 guest minimum.

## Vegetable Crudités

Crisp crunchy seasonal vegetables served with a garlic remoulade 5.00

## Seasonal Fruit

Fresh assorted fruit 5.00

## Assorted Artisan Cheese Board

Local and international cheeses, served with baguette, crackers, assorted olives, dried fruit 10.00

## Antipasti

Combination of domestic and artisan cheeses, assorted cured meats and salami, served giardiniera, assorted olives, dried fruit and nuts, crackers and baguette 15.00

## Hummus

Choice of garlic, roasted red pepper, or jalapeño hummus with pita and assorted olives  
3.00 each / 7.00 all

## Shellfish Tower

Select oysters and chilled jumbo shrimp cocktail and chilled half lobster tails offered with traditional accompaniments AQ



# STATIONS

▶ Chef attended action stations. For cocktail hour or buffet dinner enhancement.  
Price per person. Minimum 20 per item.

## CARVING

Accompanied by fresh baked rolls.

### Prime Rib

Au jus horseradish cream 30

### Roasted Turkey Breast

Cranberry orange chutney 20

### Roasted Pork Tenderloin

Description TBD 20

### Certified Angus Beef Tenderloin

Demi Glaze 35

+150 attendant fee per required attendant(s)

## PASTA ▶ 20 per person

Pre-select from the following

**Choose 2** ▶ Fresh cavatelli pasta, Fettuccine, Penne pasta

**Choose 2** ▶ Marinara, Alfredo, scampi

**Choose 2** ▶ Grilled chicken, Gulf shrimp, local fish

**Includes** ▶ Roasted cremini, Heirloom tomatoes, asparagus, spinach, zucchini, roasted red peppers

*Offered with Parmesan and Red Pepper Flake Garnishes*

+150 attendant fee per required attendant(s)

## POKE STATION ▶ 25 per person

**Choose 3 Proteins** ▶ Yellowfish diced tuna, seared tuna, chicken, shrimp salmon, tofu

**Choose 3 bases** ▶ Ancient grain rice, egg noodles, cilantro lime rice, faro, cabbage

**Included Toppings** ▶ Cucumber, green garbanzo, red onion, mango, asparagus, avocado, roasted corn, roasted mushrooms, sweet potato

**Included Sauces** ▶ Ponzu, Chimichurri, pesto, avocado crema, carrot ginger miso





# brunch

45 PER PERSON

BUFFET STYLE

available 11 am - 4 pm

includes brunch staples and 1 signature item

**STAPLES** ▶ Included

**Fresh Fruit Salad**

**Yogurt, Granola, and Seasonal Berries**

**Scrambled Eggs**

**Applewood Smoked Bacon**

**Yukon Gold Potato and Sweet Pepper Hash**

**Mixed Green Salad**

**Fresh Baked Croissants and Breakfast Breads**

**SIGNATURE ITEMS** ▶ Choose 1

**Chicken + Waffles**

Tea brined chicken, buttermilk waffles, maple butter, drunken bourbon peaches

**Grand Marnier French Toast**

Berry trifecta compote, coulis, fresh berries, vanilla crème anglaise

**Quiche Lorraine**

Caramelized onions, bacon, gruyere

**Poached Eggs Florentine**

Baby spinach, hollandaise sauce, English muffins

**Classic Eggs Benedict**

Canadian Bacon, english muffins, fresh herb hollandaise

**Sixty South Salmon**

Over ancient grain rice

\*additional signature item 9/person per item

**OPTIONAL CHEF-ATTENDED STATION** ▶ 150 attendant fee *per required attendant(s)*

**Omelet**

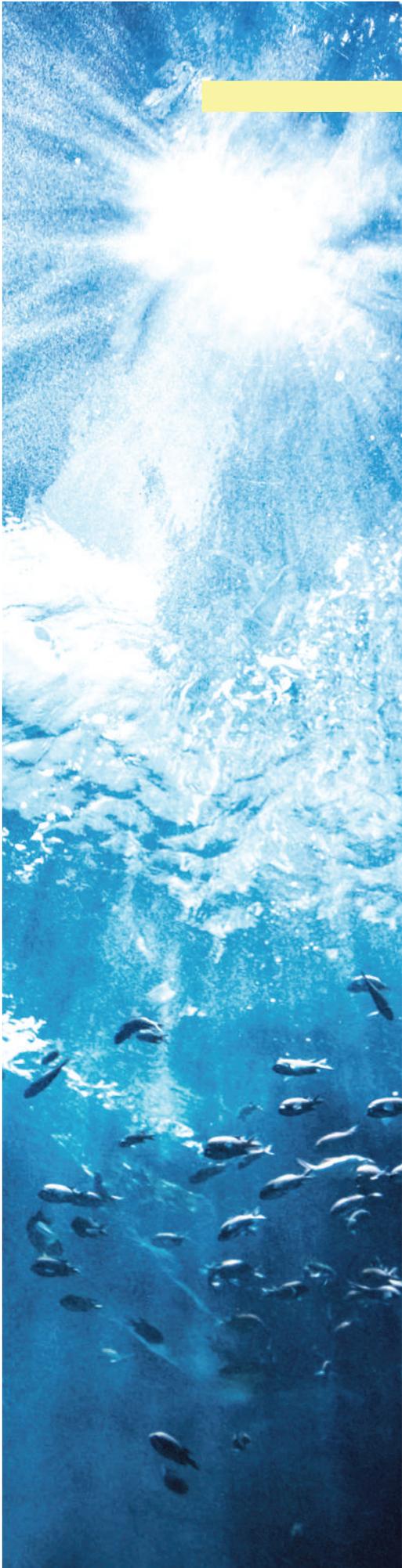
Bacon, spinach, tomato, red onion, avocado, red peppers, zucchini, asparagus, mushrooms, mozzarella, cheddar 10

\*Vegan entree available for select guests, please inquire

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*Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest.*

*AQ - As Quoted.*



# brunch

40 PER PERSON

PLATED

available 11 am - 4 pm

**SERVICE** ▶ *served plated*

40 per person

**FIRST COURSE** ▶ *served family style or butler passed*

Choose 2 ▶ **Individual Fresh Fruit Salad • Assorted Pastries and Muffins  
French Toast Bite • Chicken and Waffle Bite  
Individual Yogurt Parfait, Granola, and Seasonal Berries**

**PLATED ENTRÉES** ▶ *choice amounts vary by guest count*

**Chicken + Waffle**

Fried sweet tea brined chicken, buttermilk waffle, maple butter, drunkin bourbon peaches

**Avocado Toast**

Baby heirloom tomato, radish, pickled red onion, spiced pepitas, hearth multigrain toast with poached egg

**Quiche Lorraine**

Caramelized onions, bacon, gruyere

**Oceanic Burger**

House-grind half pound burger- cheddar cheese, lettuce, tomato, burger sauce, brioche bun, herb sea salt fries

**Classic Eggs Benedict**

Canadian bacon, English muffin, fresh herb hollandaise, asparagus, potato hash

**Steak and Eggs**

Churrasco steak, scrambled eggs, marble potatoes

**Little Gem Caesar with Wild Gulf Blue Shrimp**

Housemade Caesar, Parmesan, hand-torn croutons

**Mixed Greens with Chicken**

Baby field greens, heirloom cherry tomatoes, julienne carrots, English cucumber, hand-torn croutons, cider agave vinaigrette

\*Vegan entree available for select guests, please inquire

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Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest.

AQ - As Quoted.



# lunch 1

PER PERSON ▶ 45  
PLATED

**APPETIZER** ▶ *served family style or butler passed*

Choose 1 ▶

**Jumbo Lump Crab Cakes**

**Tuna Poke**

**Maine Lobster + Rock Shrimp  
Sliders**

**Short Rib Slider**

**Wild Caught Gulf Shrimp Cocktail**

**Beef Yakitori Skewer**

**Florida Beef Wagyu Meatballs**

**Lollipop Lamb Chops**

Choose 1 ▶

**Seafood Ceviche**

**Sunkissed Shrimp**

**Burger Slider**

**Sesame Chicken Skewer**

**Caprese Skewer**

**Stuffed Mushrooms  
(vegan)**

**Spring Roll Roasted**

**PLATED ENTRÉE** ▶ *choice amounts vary by guest count*

**Little Gem Caesar with Wild Gulf Blue Shrimp**

Grilled shrimp, Parmesan, hand-torn croutons, housemade Caesar

**Mixed Greens with Sixty South Salmon**

Baby field greens, heirloom cherry tomatoes, julienne carrots, English cucumber, hand-torn croutons, cider agave vinaigrette

**Baby Iceberg Wedge with Herb Grilled Chicken**

Nueske's Bacon, Point Reyes blue cheese, baby heirloom tomato, herb buttermilk vinaigrette

**Crispy Chicken Sandwich**

Buttermilk battered chicken, lettuce, tomato, pickles, remoulade, brioche bun, herb sea salt fries

**Oceanic Burger**

House grind half pound burger - cheddar cheese, lettuce, tomato, burger sauce, brioche bun, herb sea salt fries

**Grilled Chicken BLT**

Multigrain toast, lettuce, tomato, bacon, mayo, herb sea salt fries

\*Vegan entree available for select guests, please inquire

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*Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest.*

*AQ - As Quoted.*

# lunch 2

PER PERSON ▶ 55

*Plated or Buffet*

## SALAD

Choose 1 ▶ **Little Gem Caesar**  
Housemade Caesar, Parmesan, hand-torn croutons

### **Mixed Green**

Baby field greens, heirloom cherry tomatoes, julienne carrots, English cucumber, hand-torn croutons, cider agave vinaigrette

**ENTRÉE** ▶ *choice amounts vary by guest count*

### **Sea Salt Brined Roasted Chicken**

Basil butter

### **Simply Grilled Sixty South Salmon**

Lemon vinaigrette

### **Oceanic Shrimp Pasta**

Blistered tomatoes, cavatelli pasta, lemon beurre blanc, spinach, zucchini

### **Certified Angus Beef Tenderloin Medallion** (plated only)

Cabernet demi glaze

## SIDES

Choose 2 ▶ **Chef's selection season's freshest vegetables**

**Yukon Gold mashed potatoes**

**Ancient grain rice**

\*Vegan entree available for select guests, please inquire

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*Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest.*



# dinner 1

PER PERSON

Buffet 60

Plated 65

Includes fresh baked dinner rolls

## SALAD

Choose 1 ▶ **Little Gem Caesar**

Housemade Caesar, Parmesan, hand-torn croutons

### Mixed Green

Baby field greens, heirloom cherry tomatoes, julienne carrots, English cucumber, hand-torn croutons, cider agave vinaigrette

**ENTRÉE** ▶ *choice amounts vary by guest count*

### Sea Salt Brined Roasted Chicken

Basil butter

### Simply Grilled Sixty South Salmon

Lemon vinaigrette

### Oceanic Shrimp Pasta

Blistered tomatoes, cavatelli pasta, lemon beurre blanc, spinach, zucchini

### Braised Beef Short Rib

Slow braised, boneless, cabernet demi glaze

**6 oz Certified Angus Filet Mignon** (plated only) +5

**10 oz Certified Angus NY Strip** (plated only) +5

## OPTIONAL STEAK TOPPINGS *for all steaks ordered*

Choose 1 ▶ **Béarnaise Butter** +4

**Truffle and Mushroom** +4

**Cognac Au Poivre** +4

**Pointe Reyes Bleu Cheese** +4

## SIDES

Choose 2 ▶ **Chef's selection season's freshest vegetables**

**Yukon Gold mashed potatoes**

**Ancient grain rice**

**Horseradish maple brussels sprouts**

**Grilled asparagus**

## DESSERT

Choose 1 ▶ **Dulce De Leche Brûlée**

Toasted meringue, fresh seasonal berries

### The Fat Elvis

Chocolate, peanut butter, banana mousse, nutter butter crust

### Chocolate Trilogy

Bittersweet ganache, chocolate hazelnut mousse, milk chocolate cake, Valrhona chocolate nougatine

### Key Lime Pie

Pecan graham cracker crust, key lime custard

\*Vegan entree available for select guests, please inquire

Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest. AQ - As Quoted.

# dinner 2

PER PERSON

Buffet 70 • Plated 75

Includes fresh baked dinner rolls

## APPETIZER ▶ *butler passed*

Choose 2 ▶ **Jumbo Lump Crab Cakes • Tuna Poke • Maine Lobster + Rock Shrimp Sliders • Seafood Ceviche Sunkissed Shrimp • Lollipop Lamb Chops • Wild Caught Gulf Shrimp Cocktail • Beef Yakitori Skewers Florida Beef Wagyu Meatballs • Prime Rib Slider Burger Slider • Sesame Chicken Skewer Caprese Skewer • Stuffed Mushrooms • Vegan Spring Roll**

## SALAD

Choose 1 ▶ **Little Gem Caesar**  
Housemade Caesar, Parmesan, hand-torn croutons

### Mixed Green

Baby field greens, heirloom cherry tomatoes, julienne carrots, English cucumber, hand-torn croutons, cider agave vinaigrette

### Baby Iceberg Wedge

Nueske's Bacon, Point Reyes blue cheese, baby heirloom tomato, herb buttermilk vinaigrette

## ENTRÉE ▶ *choice amounts vary by guest count*

### Sea Salt Brined Roasted Chicken

Basil butter

### Simply Grilled Sixty South Salmon

Lemon vinaigrette

### Oceanic Shrimp Pasta

Blistered tomatoes, cavatelli pasta, lemon beurre blanc, spinach, zucchini

### Grilled Local Fish

Chef's selection, seasonal preparation

### Braised Beef Short Rib

Slow braised, boneless, cabernet demi glaze

**6 oz Certified Angus Filet Mignon (plated only) +5**

**10 oz Certified Angus NY Strip (plated only) +5**

## OPTIONAL STEAK TOPPINGS *for all steaks ordered*

Choose 1 ▶ **Béarnaise Butter +4**

**Truffle and Mushroom +4**

**Cognac Au Poivre +4**

**Pointe Reyes Bleu Cheese +4**

## SIDES

Choose 2 ▶ **Chef's selection season's freshest vegetables**

**Horseradish maple  
Brussels Sprouts**

**Ancient grain rice  
Grilled asparagus**

**Yukon Gold mashed potatoes**

## DESSERT

Choose 1 ▶ **Dulce De Leche Brûlée**  
Toasted meringue, fresh seasonal berries

### Chocolate Trilogy

Bittersweet ganache, chocolate hazelnut mousse, milk chocolate cake, Valrhona chocolate nougatine

### The Fat Elvis

Chocolate, peanut butter, banana mousse, nutter butter crust

### Key Lime Pie

Pecan graham cracker crust, key lime custard

\*Vegan entree available for select guests, please inquire

Price includes coffee, tea and, soft drinks. Excludes 22% service charge and 7% Florida State Tax per guest • AQ - As Quoted.



# BAR MENU

## full service

Oceanic has a full service bar and can be set up according to your personal preference. All drinks are charged on a consumption basis with accordance to the Florida State law. We offer both open bar packages and alcohol on consumption options. You're welcome to select which option best suits your event.

## CONSUMPTION

**Select Liquors** starting at 8  
Old Forester Bourbon, Seagram's 7 Whiskey, Dewars White Label Scotch, Svedka Vodka, New Amsterdam Gin, Bacardi Superior Rum, Luna Azul Tequila

**Call Liquors** starting at 10  
Jack Daniels, Bulleit Bourbon, Glenddich 12 yr, Tito's, Tanqueray, Beefeater, Bacardi Silver, Captain Morgan's, Milagro Silver Tequila

**Premium Liquors** starting at 12  
Woodford Reserve, Crown Royal, Johnny Walker Black, Ketel One, Grey Goose, Belvedere, Hendricks, Bombay Sapphire, Nolets Dry, Ron Zacapa 23 yr, Bacardi Silver, Don Julio Blanco & Reposado

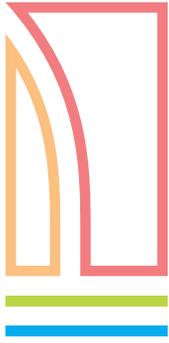
**Draft Beer** 6-7  
Domestics, imports, local, seasonal

**Bottled Beer** 5-6  
Domestics, imports

**Banquet Level Wines** starting 35/bottle  
*House Wines are subject to change seasonally. Please ask to see our full wine list for alternative selections.*

***House wines and beers are subject to change seasonally.***





# BAR PACKAGES

*all packages include:*  
**bar staff, standard bar set-up, glassware, mixers, juices, sodas, garnish, ice, beverage napkins, stir straws**

*each open bar package includes:*  
**All bottled beers and banquet level wine**

▶ *all prices are per person*

## SELECT LIQUORS

Old Forester Bourbon, Seagram's 7 Whiskey, Dewars White Label Scotch, Svedka Vodka, New Amsterdam Gin, Bacardi Superior Rum, Luna Azul Tequila

### OPEN BAR

2 Hours 40  
3 Hours 50  
4 Hours 60  
5 Hours 70

## CALL LIQUORS

Jack Daniels, Bulleit Bourbon, Glendloch 12 yr, Tito's, Tanqueray, Beefeater, Bacardi Silver, Captain Morgan's, Milagro Silver Tequila

### OPEN BAR

2 Hours 45  
3 Hours 55  
4 Hours 65  
5 Hours 75

## PREMIUM LIQUORS

Woodford Reserve, Crown Royal, Johnny Walker Black, Ketel One, Grey Goose, Belvedere, Hendricks, Bombay Sapphire, Nolets Dry, Ron Zacapa 23 yr, Bacardi Silver, Don Julio Blanco & Reposado

### OPEN BAR

2 Hours 50  
3 Hours 65  
4 Hours 80  
5 Hours 95

## BEER & WINE PACKAGES

Includes all bottled beer and banquet level wine

### OPEN BAR

2 Hours 35  
3 Hours 45  
4 Hours 55  
5 Hours 65

## BRUNCH PACKAGE

*Saturday & Sunday events* ▶ between 11 am - 4pm  
*Includes:* Mimosas, Banquet Level Wine, & Bloody Mary's

## UNLIMITED OPEN BAR

3 Hours 40  
4 Hours 50

*\*Additional Bar Setups Requested or Required are Additional Charge. Oceanic reserves the right to make equivalent substitutions based upon availability. Prices are based per guest over the age of 21.*

BAR  
BAR  
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