Booking Information for Private Rooms

The Backroom

Small Private Dining Room: 10 - 16 people, $250 Room Rental Fee
Sunday - Thursday $1000 Minimum
Friday - Saturday $1500 Minimum

The Wine Cellar / Alcove

Large Private Dining Room: 18 - 64 people, $500 Room Rental Fee
Sunday – Thursday $2000 Minimum
Friday - Saturday $3000 Minimum

Room Rental Fees are booking fees for securing the reservation in each room and cover the linen, use of A/V equipment, menu printing, set up and tear down. They are non-refundable and do not go towards the final bill.

Bar Packages

Beer & Wine Package - $28 per adult

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio & Prosecco
Domestic and Imported Beer

Classic: Wine, Beer, & Liquor Package- $39 per adult

New Amsterdam Vodka, Myers Platinum Rum, Irvine's Gin, Corazon, Rebel Bourbon, Grants

Deluxe: Wine, Beer, & Liquor Package- $44 per adult

Tito's, Bacardi, Captain Morgan, Hendricks, Don Julio Blanco, Buffalo Trace Bourbon, Dewars

Premiere: Wine, Beer & Liquor Package- $59 per adult

Belvedere, Flor de Cana, Botanist, Casamigos, Woodford Reserve, Macallan 12
Belle Glos Pinot Noir, Daou Reserve Cabernet, Cakebread Sauvignon Blanc,
Santa Margherita Pinot Grigio, Ramey Chardonnay

All Packages are unlimited over a 3-hour period.

Menus

Set menus are required for parties of 15 or more.
House set menus can be modified as needed within reason.

PARKSHORE Grill
Est. 2006

Appetizer Package

Jumbo Gulf Shrimp Cocktail
Citrus Cocktail Sauce & Creole Mustard Sauce

Oysters on the ½ Shell,

Cucumber Champagne Mignonette, Horseradish, Cocktail Sauce

Parkshore Oysters
Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter

Spiced Seared Tuna Sashimi
Coconut Carrot Puree, Gochujang BBQ

Mini Jumbo Lump Blue Crab & Grouper Cakes
Pan Fried, Buttermilk Dressing

Stuffed Meatballs
Maytag Blue Cheese, Cabernet Sauce

Crispy Day Boat Calamari
Roasted Garlic Aioli, Grape Tomatoes, Citrus Vinaigrette, Cilantro

Chicken and Bacon Croquettes
Charred Heirloom Tomato Sauce

Roasted Tomato Bruschetta
Whipped Burrata, Balsamic

Price in conjunction with Dinner Menu package

Choose 2 options $20.00 per person
Choose 3 options $30.00 per person
Choose 4 options $40.00 per person

PARKSHORE Grill
Est. 2006

Choose 2 Salads

Parkshore Salad
Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette

Caesar Salad
Artisan Croutons, Shaved Parmesan

Wedge Salad
Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Entrée Choices

Pan Roasted Organic Salmon
Roasted Shallot Tarragon Butter

Grilled Petite Filet Mignon
Cabernet Demi-Glace

Grilled Free Range Chicken Breast
Dried Tomatoes, Pancetta, Natural Pan Sauce

Vegetarian Selection
Chef's Selection

Accompanied By

Steamed Jumbo Asparagus
Buttermilk Mashed Potatoes

Choose 2 Desserts

Decadent Chocolate Bar
Hazelnut Brittle, Raspberry Sauce

Classic Cheesecake
Mixed Berry Compote

Fresh Seasonal Berries
Vanilla Whipped Cream

$52.00 Per Person + tax and gratuity
Includes coffee, tea and soda

PARKSHORE Grill
Est. 2006

Choose 2 Salads

Parkshore Salad
Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette
Baby Spinach Salad
Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette
Caesar Salad
Artisan Croutons, Shaved Parmesan
Wedge Salad
Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Choose 3 Entrees

Filet Mignon 8oz.
Cabernet Demi-Glace

Roasted Scottish Salmon Filet
Shallot-Tarragon Butter

Chef's Fresh Catch
Our Presentation of the Freshest Sustainable Fish

Chicken Roulade in Phyllo
Tartufata Spinach Stuffing, Black Truffle Dijon Glace

Accompaniments for the Plate (Choose 2)

Buttermilk Mashed Potatoes
Jumbo Asparagus
Sharp Cheddar Mac and Cheese
Roasted Organic Rainbow Carrots

Dessert Course

Classic Cheesecake
Mixed Berry Compote
Decadent Chocolate Bar
Raspberry Coulis, Hazelnut Brittle
Vanilla Bean Crème Brûlée
Caramelized Cane Sugar Crust

$62 Per Person +tax and gratuity
Includes coffee, tea and soda

PARKSHORE Grill
Est. 2006

Salads (Choose 2)

Parkshore Salad
Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette
Baby Spinach Salad
Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette
Caesar Salad
Artisan Croutons, Shaved Parmesan
Wedge Salad
Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Surf & Turf Options (Choose 2 Entree)

Filet Mignon & Butter Poached Shrimp
Cabernet Demi-Glace, Lemon Caper Beurre Blanc
Filet Mignon & Roasted Lobster Tail
Cabernet Demi-Glace, Lemon Caper Beurre Blanc
Filet Mignon & Pan Seared Sea Scallops
Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Accompaniments for the plate (choose 2)

Buttermilk Mashed Potatoes
Parkshore Scalloped Potatoes with Caramelized Onion and Blue Cheese
Sharp Cheddar Mac and Cheese
Roasted Organic Rainbow Carrots
Jumbo Asparagus
Seasonal Organic Vegetable

Dessert Course

Classic Cheesecake
Mixed Berry Compote
Decadent Chocolate Bar
Raspberry Coulis, Hazelnut Brittle
Vanilla Bean Crème Brûlée
Caramelized Cane Sugar Crust

$76.00 Per Person + tax and gratuity
Includes coffee, tea and soda