

Events Overview

Whether the occasion is a family get-together, a staff thank you or just a large celebration, The Beach House at Purdy is the perfect special event venue. In order to make your event as successful as possible, we've created these guidelines for large parties.

Our events menus have been created to provide you and your guests with the finest possible food and service. The menu options and our suggestions are always based on the size of your party and our ability to exceed your expectations. Upon review of our events menu offerings, if you have any special requests or specific dietary needs, please feel free to inquire about their availability.

It's our desire to make your event as successful and memorable as possible. Our chefs are available to make suggestions or even design a menu for your party, and our expert staff is on hand to help you plan any other needs you may have to make your event special.

Below you'll find information about the menus and options available.

Full Dining Room Menu

This menu is only available for parties where there are 12 guests or less.

This is the same menu offered for our regular dinner service. There is no difference in the portions, pricing or product. Events of this size have the option of using this menu or any of the following menus.

Menu

Limited Choice This menu is only available for parties where there are 24 guests or less.

This menu offers your quests the option to choose their entrée at the event. Appetizers, salads and desserts will need to be pre-selected. Our limited choice menu has several entrée options. From these offerings, the host must choose three [3] entrée choices (or four [4] entrée choices if selecting a strictly vegetarian option). The host must choose appetizers, salads, entrée choices and dessert, at least 5 business days in advance. If you desire, The Beach House will create printed menus with the name of your company or event for the party.

Catering Menu

This menu is only available for parties where there are 25 guests or more.

This menu offers a large selection of choices from starters through entrées. Once ordered, the menu is set with your quests' final choices. All items will be required to be pre-selected at least 5 business days prior to the event, with exact menu counts due no later than five [5] business prior to the event.

Guarantee

We require your final guaranteed number of guests [not subject to reduction] by 2:00PM 5 business days in advance of the event. We will bill you for your guaranteed number plus any additional meals served. Predetermining the exact number of guests attending is of the utmost importance to assure that our food and scheduled service personnel is adequate to meet your needs. Contracts for special events menus must be signed and returned to The Beach House at least 1 week prior to the event, at which time a 50% deposit will be required.

An 18% Service Charge and State Sales Tax will be added to all events menus. Menu prices and minimums subject to change. All event plans, including menu, cannot be guaranteed if there are any changes to the guest count within five [5] days of the event.



Sample Party Menu

1st Course [Tray passed or stationary, choice of 1 to 4]

Cold Hot

Cold Barbeque Pork Mini Crabcakes
Prawn Cocktail Rock Shrimp
Proscuitto, Arugula & Grana Parmesan wraps Spring Rolls
Artisanal Cheese assortment, with crackers Thai Beans
Oyster Shooters Sh-wings

Tuna Tartare Chicke

Olives & Marcona Almonds

Chicken Satay with Peanut Sauce

Thai-style Babyback Ribs

2nd Course Caesar Salad

Mixed Greens

Seasonal Salad Choice

3rd Course Filet Mignon

Salmon [seasonal preparation] Chicken [seasonal preparation]

Vegetarian Entree

Surf-n-Turf

Chef's choice of accompaniments:

Roasted Baby Red Potatoes Garlic Mashed Potatoes Chef's Seasonal Choice

Green Beans

Asparagus [seasonal]

Chef's Seasonal Vegetable Choice

Dessert Brownie Sundae

Cheesecake Crême Brulée Seasonal Cobbler

Coffee & Tea service included