

OCEANSIDE SUNSET GRILL Bespoke Private Beach BBQ

Expertly prepared by your dedicated Chef, the customizable menu offers a selection of appetizers, a choice of grilled meat, seafood, vegetables, sides and of course dessert! Your exclusive beach side table setting will be prepared in advance, with no preparation or cleanup necessary, leaving you and your party to simply enjoy the sizzle of the grill, and the whisper of the surf just a few steps away. Priced for maximum of 24 guests | Pricing for 25+ guests available on request.

Seasonal and weather dependent (recommended from May to October).

Duration 4 hours

Mon to Thu \$105 adult | Fri to Sun \$130 adult | \$50 children under 13 | \$200 setup Beach Bonfire Add-on: Set up & Supervised - Medium \$350 | Large \$450

Priced per person | Gratuities not included in the price

48-hour Cancellation policy | The full event price will be charged in the event of a no-show or no-call. Special event menu not eligible for 10% member discount



To Reserve - rwtpc.fbres@rosewoodhotels.com

Beach BBQ Menu Selection

Minimum 8 / Maximum 24

Mon to Thu \$105 Per Person | Fri to Sun \$130 adult | \$50 children under 13 17% service charge \$200.00 set-up fee

Appetizer Sharing Platter Choose One Add An Extra Appetizer For \$18 Per Person

House Smoked Salmon, Steamed Shrimp, Marie Rose Sauce Tuna Tartare, Sesame Soy Ginger, Wonton Chips Oysters On the Half Shell, Koshu Mignonette Local Wahoo Ceviche, Guacamole, Tortilla Chips Za'atar Spiced Tomato and Eggplant, Roasted Garlic Hummus, Grilled Pita Bread Vegetable Crudities, Green Goddess Ranch Dressing

Grill Items Choose One from Each Section Additional Grill Item For \$18 Per Person

Beef / Lamb

Grass Fed Ribeye Steak, Chimichurri Grilled Skirt Steak, Entrecote Sauce Grilled Lamb Chops / Mint Pistachio Pesto Beyond Italian Sausage with Caramelized Onions and Peppers (Vegan) Texas Smoked Brisket – Chipotle BBQ Sauce Beyond Beef Burgers and Potato Buns (Vegan)

Chicken / Pork

Smoked Half Chicken, Thyme Jus Gochujang Ginger Chicken Satay / Peanut Sauce Grilled Jerk Chicken Thighs Mediterranean Chicken Kebob, Tzatziki, Grilled Pita Pineapple Glazed Pork Belly

Fish And Shellfish

Sambal Grilled Shrimp, Mango Cucumber Salad Ginger Soy Local Tuna Steak Grilled Local Swordfish, Jalapeno Chutney Honey Crusted Salmon, Grilled Pineapple Salsa

Farm Fresh Vegetables

Mexican Street Corn, Cotija Cheese, Lime and Ancho Mayo, Cilantro Grilled Asparagus, Balsamic Glaze, Oregano Olive Oil Crispy Smashed Potatoes, Truffle Oil, Parmesan Cheese, Herbs Charred Broccolini, Garlic Chili Crisp Mushroom Rockefeller, Creamy Spinach, Parmesan Breadcrumbs Twice Baked Potatoes, Aged Cheddar, Green Onions

Sides

Choose 3

Bermuda Potato Salad, Peas, and Egg Compressed Watermelon, Feta, Red Onion, Cherry Tomato Cabbage Slaw with Cilantro and Lime Roasted Baby Beets, James Tuckers Goat Cheese, Orange, Pomegranate, Candied Pistachio Cucumber, Avocado, Berries, Local Greens Ancient Grain Salad, Green Goddess Dressing Classic Caesar, Roasted Garlic Dressing, Parmesan Crostini

Dessert

Choose 3

Flourless Chocolate Cake Cheesecake with Berry Coulis Walnut Blondie Key Lime Bars Fruit Platter