



# Events

Thank you for expressing interest in holding your special event at Ocean 362! Our open-air dining room paired with some of the best scenic views on island creates a one of a kind Caribbean evening. Local Chef Caitlin Shepherd harmoniously brings together the island's back to nature philosophy with classical fine dining cuisine. Our goal is to provide you with the freshest produce, meats, and fish from local farms and fishermen and prepare them to highlight unique, local flavors. With the oceanfront creating most of the decor, we like to create a dining experience that is comfortable and relaxing while providing you top of the line professional service and culinary cuisine.

Our restaurant allows for a maximum of 100 people to be comfortably spaced. For parties greater than 30, a partial or full buy out of the restaurant is required in which a food and beverage purchasing minimum must be met to book the restaurant for the evening. Our buyout pricing minimums are detailed in the table below. To meet this minimum, we have several dining options for you to personalize your event. You'll find a passed hors d'oeuvres selection which is great for hosting a cocktail hour or cocktail party. We offer 4 different prix fixe menus, a buffet style selection, and we offer varying levels of bar packages to suit your guests' needs. Included within the food and beverage minimum there is a built-in room rental fee. This fee covers the usage of our space, tables, linens, and tableware. Décor and set up fees are to be determined based on size and location of the event. We charge a room rental fee, so we can inform you of all fees in advance. This fee is deducted from your minimum, and the remaining total must be met with food and beverage purchases.

<b>Ocean 362 buyout minimums</b>	Upstairs only (up to 30 ppl)	Downstairs only (up to 70 ppl)	Full space: up & down (up to 100 ppl)
Off season*	\$2,850.	\$6,500.	\$8,500.
In season (Nov – June)	\$3,850.	\$7,500.	\$9,500.
Room rental <b>**included**</b>	\$350.	\$750.	\$950.

*\*Closed in September*

*\*\*Room rental is included as part of your food and beverage minimum\*\**

TEL. 340 776 0001

EMAIL: [INFO@OCEAN362.COM](mailto:INFO@OCEAN362.COM)

WEB. [WWW.OCEAN362.COM](http://WWW.OCEAN362.COM)

## House Dining Package

# 1st

## 362 House Salad

Bleu Cheese, Walnuts, Dried Cherries, Roasted Shallot Vinaigrette

# 2nd

## Grilled Portobello

Creamy Polenta, Flash Fried Spinach, Roasted Tomato Vinaigrette

## Grilled Honey Mustard Pork Chop

Confetti Corn and Bell Pepper Relish, Garlic Mashed Potatoes, Grilled Asparagus

## Chicken Piccata

Pappardelle Pasta, Lemon Caper Butter

*OR*

## Pan Seared Local Catch

Fire Roasted Red Pepper Coulis, Fingerling Potatoes, Baby Green Beans

# 3rd

## Chocolate Flourless Cake

Whipped Cream, Crème Anglaise, Fresh Berries

*\$65.00 Per Person*

# Elite Dining Package

# 1st

## 362 House Salad

Bleu Cheese, Walnuts, Dried Cherries, Roasted Shallot Vinaigrette

*OR*

## Calamari Caesar Salad

Romaine Hearts, Parmesan Lemon Cracked Pepper Aioli, Fresh Grated Parmesan

# 2nd

## Wild Mushroom Ravioli

Spinach, Truffled Alfredo, Spinach

## Grilled N.Y. Strip Steak

Chianti au jus, Grilled Asparagus, Oven Roasted Garlic Whipped Potatoes

## Virginia Ham and Sweet Basil Stuffed Chicken Breast

Chive Whipped Potatoes, Grilled Zucchini

*OR*

## Pan Seared Local Ahi Tuna

Wasabi Beurre Blanc, Fried Potatoes, Roasted Brussels Sprouts

# 3rd

## ButterScotch Pudding

Pretzel Crumble, Whipped Cream

*\$90.00 Per Person*

## Premium Dining Package

# 1st

## 362 House Salad

Baby Greens, Bleu Cheese, Walnuts, Dried Cherries, Roasted Shallot Vinaigrette

## Mozzarella Tomato Salad

Arugula, Basil, Fresh Lemon Juice, Extra Virgin Olive Oil

## Calamari Caesar Salad

Romaine hearts, Parmesan Lemon Cracked Pepper Aioli, Fresh Grated Parmesan

## 2nd

**Shrimp and Lobster Ravioli**  
Lobster Cream Sauce, Tarragon  
**Beet and Apple Spring Roll**  
Josephine's Greens, Saffron Aioli

## 3rd

**Curried Cauliflower Steak**  
Moroccan Stir-Fry, Mint, Coconut Rice  
**Grilled Ribeye**  
Roquefort Whipped Butter, Garlic Roasted Potatoes, Prosciutto Wrapped Asparagus  
**Duck Breast**  
Mushroom Risotto, Duck Demi Glace, Roasted Brussels Sprouts  
**Butter Poached Caribbean Lobster Tail**  
Drawn Butter, Saffron Rice Pilaf, Grilled Shaved Fennel Salad in Champagne Vinaigrette

## 4th

**Assorted Mini Dessert Platter**

*\$130.00 Per Person*

## Buffet Package



### 362 Package

event hosted at resort restaurant  
\$7,500 food and beverage minimum  
choose food selection options below

### Gallows Package

event hosted elsewhere on resort property  
\$8,500 food and beverage minimum  
Staff, buffet tables, chafing dishes, linens for buffet tables, plates, and silverware included.  
Chairs, tables, and linens for dining are to be rented by the client or planner, as well as tents and décor.  
choose food selection options below

### Buffet Selections

#### *Salad option:*

#### **362 House Salad**

baby greens, walnuts, bleu cheese, dried cherries, roasted shallot vinaigrette  
or

**Caesar Salad**

romaine hearts, parmesan lemon cracked pepper aioli

**Starch option:**

**Spanish Rice**

basmati rice, tomatoes, capers, carrots, celery, onion, peppers, black olives, oregano

**White Truffle Garlic Mash**

Idaho potatoes, roasted garlic, heavy cream, nutmeg, sour cream

half Spanish rice and half white truffle garlic mash

**Vegetable option:**

**Baby Green Beans**

**Grilled Asparagus**

**Grilled Mixed Vegetables**

zucchini, summer squash, eggplant, red onion, herb oil, balsamic glaze

**Meat options: (up to three)**

**NY Strip with au jus**

**Chimichurri skirt steak**

**Oven roasted bone-in chicken breast with tomato vinaigrette**

**Local grilled fish with Pomodoro sauce**

**Carving station option:**

\$150 upcharge for one carving selection, \$100 upcharge for second carving selection

**Beef tenderloin**

**Prime rib**

**Pork tenderloin**

**Whole Snapper**

AND

**Bread basket with butter**

***\$140.00 Per Person***

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**Additions:**

Cheese and Fruit display: \$175 pp up to 25 people

Shrimp Cocktail Display: \$85 pp up to 25 people

Crudit  and Hummus Display: \$75 pp up to 25 people

Bread, Balsamic Vinaigrette, and Gourmet Olive Oil Display: TBD based on amount of guests

All menus and pricing are subject to change. We reserve the right to make reasonable substitutions with respect to accompaniments and amenities associated with the selected food and beverage based on seasonality, weather conditions, unavailability of product, etc. In all cases you will be notified in advance of any anticipated changes.

We are very receptive to any dietary restrictions and allergies, in which menu changes can be made to suit your needs and preferences. Please contact us for further details.

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## Liquor Packages

### 3 Hour House Liquor Package

(\$15 pp each additional hour)

1 house red wine | 1 house white wine | 1 house bubbly | 2 house beers | 2 premium beers | house liquors  
house liquors: Stolli vodka | Beefeater gin | Cruzan light & dark St. Croix VI rum | Sauza tequila  
Jim Beam bourbon | Canadian Club whiskey | Dewars scotch  
*\$50.00 per person*

### 3 Hour Elite Liquor Package

(\$20 pp each additional hour)

1 elite red wine | 1 elite white wine | 1 house bubbly | 2 house beers | 4 premium beers | our elite liquors  
elite liquors: Titos vodka | Tanqueray gin | Pussers British VI dark rum | Cruzan light St. Croix VI rum Milagro tequila | Jack Daniels whiskey | Jameson whiskey | Bulleit bourbon | Dewars scotch  
*\$75.00 per person*

### 3 Hour Premium Liquor Package

(\$30 pp each additional hour)

includes 2 premium red & white wines | 1 house bubbly | all house & premium beers | top shelf liquors: Titos vodka | Grey Goose vodka | Hendricks gin | Bombay Sapphire gin | Pussers British VI dark rum | Cruzan single barrel St. Croix VI dark rum | Cruzan light rum | Patron tequila | Makers Mark bourbon whiskey | Knob Creek bourbon | Crown Royal whisky | Macallan scotch

*\$90.00 per person*

**Lounge Package**

includes beer and house wine only | liquors will be available for regular priced purchase by your guests

*\$30.00 per person*

**Hosted Bar Package**

Alternatively, you may have your guests order each cocktail a la carte from our season's drink menu and full bar. This option is only recommended for light drinking parties or smaller events.

**Special Extras**

Specialty Crafted Cocktails – a favorite for weddings! We often make a specialty craft cocktail that is passed upon arrival of the cocktail hour, and serve at their event.

Bottled water service may also be requested. Pricing based on selection & number of bottles

# **Logistics**

**Making Your Reservation**

To secure your spot, a check of 25% of the contracted price must be collected 60 days prior to event. We ask for a credit card to hold on file and the day of your event you will be charged for your remaining balance and any additional purchases during the buyout. All deposits are non-refundable.

A 20% service charge will be applied to the total food and beverage bill. This service charge is distributed amongst our hourly paid associates who serviced the event.

We only accept CHECK, VISA, or MASTERCARD.

**Additional Information**

Arrival time 4:30 pm & on

End time: music **must** end at 10pm sharp per resort rules

We would like the opportunity to meet you prior to the event. Time permitting, we generally like to schedule a consultation the week of the event so that we can make it that much more personalized to your needs. Please keep this in mind when planning your stay.

### Additional Services

Crew Meal: \$40 per person

Food & Beverage Set up: \$350.00

Satellite Bar Set up fee: \$175.00

Additional Bar set up Fee: \$150.00

Cake Cutting Fee: To be determined based on size of cake

Live Music: \$200.00 - \$1,000.00 depending on the band – inquire for details

Corkage fee: \$25