



Event

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 create 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.

Ocean 362 buyout minimums	Upstairs only (up to 25 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 **included**	\$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

WEB: www.ocean362.com

House Dining Package

\$75 Per Person

1st

362 House Salad

Bleu Cheese | Walnuts | Dried Cherries | Roasted Shallot Vinaigrette

2nd

Grilled Portobello

Creamy Polenta | Flash Fried Spinach | Roasted Tomato Vinaigrette

OR

Grilled Honey Mustard Pork Chop

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

OR

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



Elite Dining Package

\$95 Per Person

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

OR

Grilled N.Y. Strip Steak

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

OR

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

Salted Pretzel Crumble | Whipped Cream

Premium Dining Package

\$130 Per Person

1st

362 House Salad

**Baby Greens | Bleu Cheese | Walnuts | Dried Cherries |
Roasted Shallot Vinaigrette**

OR

Tomato Mozzarella Salad

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

OR

Calamari Caesar Salad

**Romaine Hearts | Parmesan Lemon Cracked Pepper Aioli |
Fresh Grated Parmesan**

2nd

Shrimp and Lobster Ravioli

Lobster Cream Sauce | Tarragon

OR

Beet and Apple Spring Roll

Josephine's Greens | Saffron Aioli

3rd

Curried Cauliflower Steak

Moroccan Stir Fry | Mint | Coconut Rice

OR

Grilled Ribeye

Roquefort Whipped Butter | Garlic Roasted Potatoes | Prosciutto Wrapped Asparagus

OR

Duck Breast

Mushroom Risotto | Duck Demi-Glace | Roasted Brussels Sprouts

OR

Butter Poached Caribbean Lobster Tail

Drawn Butter | Saffron Rice Pilaf | Grilled Shaved Fennel Salad | Champagne Vinaigrette

4th

Assorted Mini Dessert Platter

Buffet Packages

\$140 Per Person

362 Package

This is for an event hosted at our resort restaurant. Our regular linens and tableware are included. Any extra needs for your event may be rented and we are happy to help provide you with details should this be required. This package must meet our regular buyout pricing based on time of year and space. Chafing dish rental is not included and will be a cost passed on to the event client.

Gallows Package

- This is for an event hosted elsewhere on resort property.
- Must meet \$8,500 food and beverage minimum AND pay a \$750 logistics fee to cover extra staffing
- Waitstaff, 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.
- One bartender is included for any events that include a bar package. If your Gallows property event requires multiple bars, there will be a \$150 set up fee for each additional full bar, \$50 per satellite bar.

Buffet Selections

Salad options:

362 House Salad

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

Caesar Salad

Romaine Hearts | Parmesan | Lemon Cracked Pepper Aioli

Starch options:

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

Vegetable options:

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

Local Grilled Fish

OR

Any of the carving station selections listed below:

Carving station options:

\$150 upcharge for one carving selection as one of your three meat choices

\$100 upcharge for a second carving selection as the second of your three meat choices.

Includes breadbasket with butter

Beef Tenderloin

Prime Rib

Pork Tenderloin

Whole Snapper

Hor D'oeuvres

Available in addition to dining packages | Priced by selection

Stuffed Dates | \$150 per 50 count

Bleu Cheese Stuffed Dates | Wrapped in Prosciutto

Duck Confit Egg Rolls | \$175 per 50 count

Caramelized Onions | Smoked Gouda | Sherry Dijon Aioli

Vegetable Spring Rolls | \$125 per 50 count

Fried or Rice Paper

Maryland Crab Cakes | \$175 per 50 count

Curry Remoulade

Chicken Canape | \$150 per 50 count

Toasted Pulled Chicken | Seedless Cucumber | Spicy Avocado Spread

Apple & Cheese Canape | \$150 per 50 count

Sliced Granny Smith Apple | Boursin Cheese | Wilted Arugula

Pot-stickers | Veg \$125/Meat \$175 per 50 count

Choice of Veggie, Shrimp, or Duck | Ginger Soy Glaze

Conch Fritters | \$175 per 50 count
Jerked Lime Aioli

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 beverages 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.

Bar Packages

****Bar packages are priced for 3-hour events during from 5-10pm****

House Liquor Package

\$65 per person | (\$20 pp for each additional hour)

1 house red | 1 house white | 1 house bubbly | 3 beer choices

House Liquors: Stolli vodka | Beefeater gin | Cruzan Rum light & dark

Sauza tequila | Jim Beam bourbon | Canadian Club whiskey | Dewar's scotch

Elite Liquor Package

\$80 per person | (\$25 pp for each additional hour)

1 elite red | 1 elite white | 1 house bubbly | 4 beer choices

Elite Liquors: | Tito's vodka | Tanqueray gin | Cruzan Rum light & dark | Milagro tequila |

Jack Daniels whiskey | Jameson whiskey | Bulleit bourbon | Dewar's scotch

Premium Liquor Package

\$100 per person | (\$30 pp for each additional hour)

2 premium reds | 2 premium whites | 1 house bubbly | all premium beer choices |

Top Shelf Liquors: Tito's vodka | Grey Goose vodka | Hendricks gin | Bombay Sapphire gin |

Cruzan Rum light & dark | Cruzan single barrel St. Croix VI rum | Casa Nobles tequila |

Makers Mark bourbon | Knob Creek bourbon | Crown Royal whiskey | Macallan 12-year Scotch

Special Extras

- Specialty Crafted Cocktails – a favorite for weddings! We often make a craft cocktail, specialized for your event, available for your guests upon arrival.
- Bottled water service may also be requested. Priced by quantity.
- Bread service may be requested with plated dinner packages. Priced by quantity.

Additional Services

- Crew Meal: \$40 per person
- 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 (per each bottle of wine, champagne or liquor opened)

Logistics

Making Your Reservation

To secure your spot, a deposit of 25% of the contracted price must be collected at time of booking. The balance of your contracted price is due in full 14 days prior to the event. We ask for a credit card to hold on file. On the day of your event, you will be charged for any additional purchases during the buyout, with gratuity added. 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 for deposit. On event date, may pay with cash.

Additional Information

Arrival time: 5 pm or later (can be adjusted with advance notice)

End time: music must end at 10pm sharp per resort rules. Exceptions can only be made if your group books all rooms surrounding the event and it is approved by any other Gallows owners that may be visiting our resort at the time of your event.

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.