



PRIVATE EVENT PACKAGES



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The Sundown Social

\$30 per person ++

- Available time slots
4pm to 6pm
5pm to 7pm
- Two drink tickets per person
- Food may be ordered separately from our Rum Bar Shareables Menu

Rum Bar Rendezvous

\$68 per person ++

- Two drink tickets per person
- Choose up to three food options from our curated Rum Bar Private Event Food Menu
- Food station setup, refresh and breakdown
- Maximum 3-hour block of service

The Grand Affair

\$99 per person ++

- Open Bar
- Choose up to four food items and two desserts from our curated Rum Bar Private Event Food Menu
- Food station setup, refresh and breakdown
- Maximum 3-hour block of service

**FOR EVENTS HOSTING FEWER THAN 50 GUESTS,
A DESIGNATED AREA WILL BE ALLOCATED**

Rope and stanchions, along with a private sign, will be provided

**FOR EVENTS HOSTING 50 OR MORE GUESTS,
THE ENTIRE BAR WILL BE RESERVED FOR
YOUR EVENT**

Minimum of 15 guests. Maximum Capacity 96 people

++ All packages are subject to 24% gratuity and 6.5% tax.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.



RUM BAR PRIVATE EVENT FOOD MENU



SHAREABLES

Chicharrón Flight

Flight of Three Flavored Pork Cracklings: BBQ Spice, Sazón Lemon Powder, Sea Salt & Pepper (gf)

Mezcladit a de Jamonilla

Spiced Ham, Pimento Cheese Spread,
Hawaiian Tostones (gf)

Charcuterie Board

Manchego & Mahon Cheese, Chorizo, Prosciutto, Honeycomb, Spanish Olives, Marcona Almonds, Guava, Garlic Crostini Toast Points

Guava BBQ Meatballs

Chef-Inspired Guava Sauce, Garlic Crostini
Toast Points (df)

Beef Empanadas

Savory Pastry Pockets Filled with Island-Seasoned Ground Beef,
Salsa Criolla

Cuban Minis

Slow-Roasted Pork, Ham, Swiss Cheese, Pickles, Mayonnaise, Mustard

Ropa Vieja Flatbread

Slowly-Braised Pulled Beef, Tomato, Onion & Pepper Concasse,
Salsa Criolla, Cilantro Aioli (vp)

Tres Leches Cake

(v) vegetarian, (gf) gluten free, (df) dairy free, (vp) vegetarian possible

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RUM BAR PRIVATE EVENT FOOD MENU



Chicharrón Flight

Flight of Three Flavored Pork Cracklings: BBQ Spice,
Sazón Lemon Powder, Sea Salt & Pepper (gf)

TAPAS

(Choice of two)

Charcuterie Board

Manchego & Mahon Cheese, Chorizo, Prosciutto, Honeycomb,
Spanish Olives, Marcona Almonds, Guava, Garlic Crostini Toast Points

Cuban Minis

Slow-Roasted Pork, Ham, Swiss Cheese, Pickles, Mayonnaise, Mustard

Shrimp Ceviche Shooters

Zesty shrimp marinated in citrus, onions, and cilantro,
served in individual vessels

Vegetable Pot Stickers

Pan-seared dumplings filled with fresh vegetables
with a soy-ginger dipping sauce (v)

Beef Empanadas

Savory Pastry Pockets Filled With Island-Seasoned Ground Beef,
Salsa Criolla

Elote Chips & Dip

Crispy tortilla chips with grilled corn, cotija cheese, crumbled chorizo,
pickled jalapeños (vp/gf)

Additional Tapas Choice \$7pp++

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RUM BAR PRIVATE EVENT FOOD MENU



FLATBREADS

(Choice of one)

Sweet & Spicy Pepperoni Cup

Spicy honey-filled pepperoni cups, mozzarella cheese, crushed red pepper flakes and fresh oregano

Ropa Vieja

Slowly-Braised Pulled Beef, Tomato, Onion & Pepper Concasse, Salsa Criolla, Cilantro Aioli (vp)

Pesto Margherita

Macerated yellow and red plum tomatoes paired with fresh mozzarella cheese and basil (v)

Additional Flatbread Choice \$8pp++

WINGS

(Choice of one)

Nashville:

Medium heat with spices & garlic

Yankee

Traditional spicy buffalo

West Coast

Sweet heat & sesame chili-garlic crunch

SEC

Tangy barbecue

Additional Wings Choice \$9pp++

DESSERTS

Key Lime Pie

Brookie Skillet

Tres Leches Cake

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RUM BAR PRIVATE EVENT FOOD MENU



CALL PACKAGE

\$36 per person - First Hour
Additional hour \$14 per
person

CALL LIQUORS

Vodka: Absolut
Gin: Mr. Pickles
Rum: Don Q (silver)
Tequila: 1800 (silver)
Scotch: Dewars
Whiskey: Jack Daniel's
Bourbon: Puncher's Chance

WINE

Selection of house wines

DRAFT & CRAFT BEER SELECTION

Bud Light, Yuengling, Voodoo
Ranger Ipa, Blue Moon,
Stella Artois, Modelo
Especial, Corona
Extra/Light, Guinness,
Michelob Ultra, Miller Lite,
Ivanhoe Park Joyland IPA,
Kona Big Wave

SOFT DRINKS

Coke, Diet Coke, Coke Zero,
Sprite, Fanta Orange, Pink
Lemonade, Ginger Ale,
Powerade

PREMIUM PACKAGE

\$41 per person - First Hour
Additional hour \$16 per
person

PREMIUM LIQUORS

Vodka: Grey Goose
Gin: Bombay Sapphire
Rum: Bacardi
Tequila: Patron (silver)
Scotch: JW Black
Whiskey: Jameson
Bourbon: Maker's Mark

HOUSE WINE

Selection of house wines

DRAFT & CRAFT BEER SELECTION

Bud Light, Yuengling, Voodoo
Ranger Ipa, Blue Moon,
Stella Artois, Modelo
Especial, Corona
Extra/Light, Guinness,
Michelob Ultra, Miller Lite,
Ivanhoe Park Joyland IPA,
Kona Big Wave

SOFT DRINKS

Coke, Diet Coke, Coke Zero,
Sprite, Fanta Orange, Pink
Lemonade, Ginger Ale,
Powerade

WINE AND BEER

\$31 per person - First Hour
Additional hour \$12 per
person

WINE

Selection of house wines

DRAFT & CRAFT BEER SELECTION

Bud Light, Yuengling, Voodoo
Ranger Ipa, Blue Moon,
Stella Artois, Modelo
Especial, Corona
Extra/Light, Guinness,
Michelob Ultra, Miller Lite,
Ivanhoe Park Joyland IPA,
Kona Big Wave

++ All packages are subject to 24% gratuity and 6.5% tax.

Bartender fees applicable. The current bartender rate is \$225 plus tax each.



POLICIES & Fine Details

Service Charge

A service charge of 24% is the standard rate for all group dining events in Rum Bar. Service charge will be automatically added to your bill.

Guarantee / Cancellations

Restaurant Event Orders are requested 14 days in advance. Final guest count guarantees are required within 72 hours of event. A credit card or master account number is required to hold reservations for group dining events or buyouts. Should you need to cancel your event, the following cancellation fees will apply:

- Cancellation between signing and 31 days prior to event: 50%
- Cancellation between 30 days and 8 days prior to event: 75%
- Cancellation 7 days or less prior to event: 100%

In the event the group is a no-show, the credit card or master account number on file will be charged 100% of the estimated bill, or the contracted cancellation fee.

Group Buyouts

Rum Bar is available for full buyouts. Please contact our sales department at restaurantinfo@cariberoyle.com, and they will be able to assist you with your event.

Credit Card Authorization Form & Booking Contract

We will send a secure credit card authorization form link through Sertifi, for you to fill out and our accounting department will be in contact to preauthorize an estimated amount of your expenses prior to your event date.