

Floridays Woodfire Grille & Bar
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DINNER

Served with:
Freshly baked rolls & butter
Fresh coffee, tea, and soft drinks

Plated Dinner Selections

Select one main course, one salad or soup, and one dessert.

Grilled Center Cut Filet Mignon | $75.00
garlic herb butter, 7oz

Grouper Oscar | $80.00
steamed asparagus, lump crab meat, with hollandaise sauce, 7oz

Brown Sugar Honey Glazed Salmon (7oz) | $65
seared salmon finished with a sweet brown sugar honey glaze.

Blackened Shrimp Cavatappi | $65
five shrimp served over cavatappi pasta. stuffed shrimp may be added for $18 per person.

Island Chicken Breast | $60.00
finished with grilled pineapple planks and mango salsa (5oz)

Soup & Salad

Floridays House Salad
artisan greens, heirloom tomatoes, red onion, cucumbers with red wine vinaigrette dressing

Marker 45
artisan greens, candied pecans, dried cranberries, goat cheese, mango, raspberries, blackberries with raspberry vinaigrette dressing

Caesar Salad
crisp romaine, parmesan cheese, croutons, with caesar dressing

New England Clam Chowder
classic creamy chowder with clams, bacon, onions, celery, potatoes

Spicy Seafood Gumbo
fish, shrimp, scallops, andouille sausage, peppers, rice

Accompaniments

select two (2)

Au Gratin Potatoes
Mashed Potatoes Creole Rice
Honey Glazed Carrots
Roasted Corn / Peppers
Woodfire Grilled Asparagus
Roasted Red Bliss Potatoes
Roasted Vegetable Medley

Desserts

Chocolate Cake Cheesecake Key Lime Pie

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

LUNCH

Lunch Package | $35 per person

Includes your choice of one salad or soup and one main course.
Add Dessert | $8 per person

Enhanced Lunch Package | $45 per person
Includes upgraded main course selections.

Soup & Salad

Floridays House Salad
artisan greens, heirloom tomatoes, red onion, cucumbers with red wine vinaigrette dressing

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classic creamy chowder with clams, bacon, onions, celery, potatoes

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fish, shrimp, scallops, andouille sausage, peppers, rice

Classic Main Course Selections

Chicken Sandwich
Floridays Cheeseburger
Duval Street Tacos
Crab Cake Sandwich
Cavatappi Primavera
Beer Battered Cod

Enhanced Main Course Selections

Blackened Shrimp Cavatappi
Island Chicken
Steak Medallions with Rosemary Demi Glace
Jerk Chicken Medallions

Accompaniments

select two (2)

Grilled Asparagus
Roasted Corn & Peppers
Roasted Vegetable Medley
Honey-Glazed Carrots
French Fries
Red Bliss Potatoes
Au Gratin Potatoes
Mashed Potatoes
Creole Rice

Desserts

Chocolate Cake Cheesecake Key Lime Pie

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

LITTLE GUESTS MENU

Each selection is served with a fruit cup and french fries.

Cheeseburger | $19

Grilled Cheese | $15

Cheese Quesadilla | $15

Chicken Quesadilla | $18

Chicken Fingers | $17

Fish & Chips | $21

Children's meals are available for children ages 2–10.
Please select one option to be served to all children.

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

INTERACTIVE DINING PACKAGES

Pasta La Vista | $24 per person
A fresh, crowd-pleasing pasta experience featuring two types of noodles, three house-made sauces, garlic bread, and parmesan cheese.

Add Protein:
Grilled Chicken | $7 per person
Shrimp | $8 per person

Floridays Fiesta | $26 per person
A festive taco station featuring two tacos per guest with your choice of two proteins: chicken, steak, shrimp, or carnitas. Served with corn or flour tortillas, cotija cheese, cilantro, onions, limes, rice, and black beans.

Based on two tacos per person.

BBQ by the Bay | $26 per person
A Southern-inspired BBQ spread featuring BBQ pulled pork, pulled chicken, coleslaw, cornbread, potato salad, and two house BBQ sauces: Bourbon BBQ and Mango Habanero.

Spuds in Paradise | $24 per person
A hearty potato bar featuring mashed potatoes and sweet potatoes with toppings including chives, butter, cinnamon, marshmallows, cheese, sour cream, and bacon bits. Served with chicken pot pie and beef stroganoff.

Dockside Sliders | $22 per person
A casual favorite featuring sea salt chips, grilled chicken breast, beef patties, mini buns, and assorted cheeses including American, Swiss, and cheddar.

Package Includes:
Attendant Fee | $150
Includes one hour of service.

Station Minimums:
Lunch | Minimum of 2 stations
Dinner | Minimum of 3 stations

Please Note:
This package is not available for late-night events.

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

CHEF-ATTENDED EXPERIENCES

Coastal Raw Bar | $27 per person
A fresh seafood display featuring shrimp cocktail, oysters, clams, cocktail sauce, and lemons.

Based on eight pieces total per person.

Lowcountry Boil | $26 per person
A coastal classic featuring shrimp and andouille sausage tossed in our chef's Creole seasoning blend, served with corn, potatoes, and crusty French bread.

The Gulf Catch | Market Price
A show-stopping seafood centerpiece featuring fresh whole roasted grouper seasoned with herbs, citrus, and garlic. Served with Caribbean rice, Polynesian coleslaw, plantains, roasted vegetables, Hawaiian rolls, and butter.

Minimum of 100 people.

Floridays Island Roast | $38 per person
An island-inspired display featuring slow-roasted pulled pork with crispy bits, bold seasoning, and smoky flavor. Served with pineapples, onions, island rice, Polynesian coleslaw, and black beans.

Minimum of 50 people.

Package Includes:
Attendant Fee | $150
Includes one hour of service.

Station Minimums:
Lunch | Minimum of 2 stations
Dinner | Minimum of 3 stations

Please Note:
This package is not available for late-night events.

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

HORS D'OEUVRES MENU

Choose Three | $12 per person
Based on 2 pieces per person
Available for groups of 25 or more

Fresh & Chilled

Smoked Salmon Crostini
Gulf Shrimp Shooters | $5 pp
Mango Pepper Bruschetta
Sweet Antipasto Skewers
Seared Tuna Wonton with Pickled Ginger and Wasabi Aioli | $5 pp

Warm & Savory

Bacon-Wrapped Chicken Bites
Beef or Chicken Satay
Grouper Bites | $5 pp
Mini Crab Cakes | $5 pp
Sausage-Stuffed Mushrooms
Coconut Shrimp | $5 pp
Crispy Vegetable Spring Rolls with Sweet Chili Sauce

Gather & Graze

Chef's Charcuterie Board
Sliced cured meats, whole grain mustard, pickled vegetables, and water crackers.

Small | Feeds 30–40 | $450
Medium | Feeds 60–70 | $900
Large | Feeds 100+ | $1,350

Fruit & Cheese Display
Seasonal fruit with the chef's selection of cheeses and water crackers.

Small | Feeds 30–40 | $225
Medium | Feeds 60–70 | $450
Large | Feeds 100+ | $675

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

LATE NIGHT BITES & BAR PACKAGE

Keep the party going with a late-night spread made for mingling, snacking, and one more toast.

Package Includes
Two-Hour Open Bar
Includes late-night house wine, beer, and liquor selections.

Choose Four Late Night Bites
$60 per person
Includes 4 pieces per guest
Based on 4 pieces per selection

Available for welcome receptions and after-party packages for groups of 25 or more.

Please Note:
Premium bar upgrades are available for an additional $15 per person.
Shots are not served on banquet bars.

Fresh & Chilled

BBQ Pulled Pork Crostini with Caramelized Onions

Gulf Shrimp Shooters | $5 pp

Tomato Bruschetta

Antipasto Skewers

Warm & Savory

Bacon-Wrapped Chicken Bites

Beef or Chicken Satay

Grouper Bites | $5 pp

Mini Crab Cakes | $5 pp

Sausage-Stuffed Mushrooms

Shrimp Tempura | $5 pp

Beef Wellington

Caribbean-Spiced Rum Chicken Wings

Late Night Bar Selections

House Wine
Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir
Prosecco

Beer
Mango Cart
Kona Big Wave
Bud Light
Michelob Ultra
Miller Lite
Landshark
Corona
Landshark Seltzers
Suncruiser Teas

Liquor
Skyy Vodka
Margaritaville Rum
Captain Morgan Rum
Beefeater Gin
Dewar's Scotch
Margaritaville Tequila
Jim Beam Whiskey

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

OPEN BAR PRICING

A two-hour open bar minimum is required. Additional bar hours may be added based on the selected bar package.

Shots are not served on banquet bars.

Bar Package Pricing

Beer & Wine
$28 per person for the first two hours
Each additional hour | $10 per person

Tier 1: One Particular Harbor
$36 per person for the first two hours
Each additional hour | $12 per person

Tier 2: Trip Around the Sun
$40 per person for the first two hours
Each additional hour | $14 per person

Premium Wine Upgrade
Premium wines are not included in the Beer & Wine package.

Harbor Premium Wine Upgrade | $6 per person

Trip Around the Sun
Premium wine package included

All food and beverage pricing is subject to a 22% service charge and 7% sales tax.

Beer & Wine

House Wine
Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Beer
Budweiser
Bud Light
Michelob Ultra
Corona
Corona Light
Miller Lite
Landshark

One Particular Harbor

Wine | Sycamore Lane
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Pinot Noir

Beer
Bud Light
Michelob Ultra
Miller Lite
Landshark
Corona
Landshark Seltzers
Suncruiser Teas

Liquor
Skyy Vodka
Margaritaville Rum Captain
Morgan Rum Beefeater Gin
Dewar's Scotch
Margaritaville Tequila
Jim Beam Whiskey

Trip Around the Sun

Wine
Sea Sun by Caymus Chardonnay
Kim Crawford Sauvignon Blanc
La Crema Pinot Grigio
Unshackled by The Prisoner
Sea Sun by Caymus Pinot Noir
La Marca Prosecco

Beer
Mango Cart
Kona Big Wave
Voodoo Ranger Juicy Haze
Bell's Two Hearted
Fat Tire
Blue Moon
Grateful Dead Juicy Pale Ale
Modelo

Liquor
Tito's Vodka
Bacardi Rum
RumHaven Coconut
Siesta Key Spiced Rum
Bombay Sapphire Gin
Dewar's Scotch
Crown Royal Whiskey
Don Julio Blanco Tequila
Woodford Reserve Bourbon

Frozen Daiquiris and Piña Coladas are included in Harbor and Trip Around the Sun bar packages. They are not included in the Beer & Wine package.

EVENT DETAILS & PLANNING NOTES

We are delighted to host your event at Floridays and want the planning process to feel easy from start to finish. Below are a few helpful details to keep everything organized as we prepare for your dining experience.

Event Pricing Details

Food & Beverage Minimum
Your food and beverage minimum is the amount planned toward food and beverage for your event. This amount applies to food and beverage only and does not include service charge or sales tax.

Room Rental Fee
The room rental fee reserves the event space for your group and is separate from the food and beverage minimum.

Service Charge & Sales Tax
Food and beverage charges are subject to a 22% service charge and 7% sales tax.

Planning Timeline
Event Details & Banquet Event Orders
Your Banquet Event Order, or BEO, includes the key details for your event, including menu selections, timing, setup notes, and other planning information. We will send this to you for review and signature as your event date gets closer. To allow our team time to prepare, signed BEOs are due no later than two weeks prior to your event.

Final Guest Count
Your final guarantee is the minimum number of guests for which you will be charged. This number helps our culinary and service teams prepare properly for your event and is due no later than one week prior to your event. Once submitted, the guest count may be increased if needed, but it cannot be decreased.

Menu Planning
- For plated meals, you will select one salad and/or one soup to be served to all guests.
- You may offer your guests a choice of two main course selections. A third main course selection may be added for an additional $5.00 per person.
- Final main course counts are due no later than two weeks prior to your event so our culinary team can prepare accordingly.
- Please let us know of any food allergies or dietary needs in advance. We are happy to help accommodate guests whenever possible.
- Vegetarian main courses are available upon request and will be prepared as the Chef's Choice vegetarian selection.
- If you select one of our bar packages, the package price will apply to all adults in attendance.

Décor, Place Cards & Personal Touches
For plated meals with main course selections, please provide a place card for each guest indicating their selected main course. These can be designed in a way that fits your event, such as different colors, stickers, symbols, or other thoughtful details. Assigned seating is not required.

You are welcome to bring place cards, décor items, candles, greenery, lighting, favors, or other event details to us ahead of time. Our team will be happy to place these items for you before your event.

Event Space
Your event will take place in a section of our outdoor deck. This space is semi-private, so other guests may be dining nearby, but your group will have a dedicated area separated by a screen.

We are delighted to host your event at Floridays and look forward to helping create a memorable dining experience for you and your guests.