

EVENT HOSTING

Harpoon Harry's would be honored to have your next event with us. Located on the picture-perfect coveted Gulf Of Mexico and voted #1 in USA Today's top beaches in Florida. We offer a variety of options and are known for our Elegant yet Casual atmosphere and superb staff catering to your every need.



TYPES OF EVENTS

- Corporate Conference
- Wedding and Reception
- Bridal Shower
- Bridal Luncheon
- Rehearsal Dinner
- ► Sweet 16
- Reunions
- Anniversary
- Charity Event
- Fundraiser (Beef & Beer)

- Sales Meeting
- Employee Appreciation Event
- Business Luncheon
- Funeral Luncheon
- Baby Shower
- Awards Ceremony
- Birthday Party
- Holiday Party
- Social Club Event
- Bonfire



MAIN DINING ROOM

- Capacity: 175 seated, 300 standing (2500 sq. ft).
- Audio & visual: Large Screen and digital projector for presentations.
- Connectivity for portable presentation devices at wall and floor locations.
- Wireless microphones and fully integrated ceiling speaker system for presentations use.



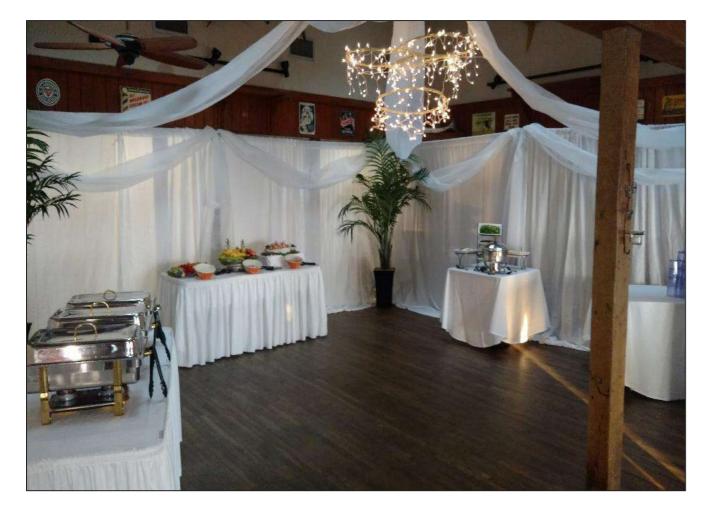






OYSTER BAR

- Capacity: 60 people seated, 90 standing (1250 sq. ft)
- Full length bar area.
- Multiple 60" TV screens & Audio system.





Photos are from past events; pipe & drape Is not included.



HARPOON DECK

- Capacity: 175 seated (3500 sq. ft).
- Outdoor stage area.
- Large outdoor bar area.
- In house audio system.









SUNSET DECK

- Capacity: 50 seated, 100 standing (1000 sq. ft).
- Panoramic Gulf Of Mexico Beach views.
- Large outdoor bar area.
- Perfect for birthday parties and small gatherings.
- Separate dance floor.

^{*}Please note Sunset Deck is open air.







BANQUET MENU OPTIONS - SERVED BUFFET STYLE

Entrée's - Choose 2

- Chicken Marsala with Mushroom Demi-Glace
- Shrimp Alfredo atop Fettucine
- Fish & Chips
- Antipasto Chicken Skewers
- Beef Burgundy
- Mahi Mahi with Mango Salsa
- Chicken Sonoma with Mushroom in a white wine heavy cream reduction sauce

Sides – Choice of 2

- Roasted Vegetables
- Black Beans and Rice
- Caribbean Rice With Pineapple
- Loaded Mashed Potato Station

All Banquet Options come with a choice of:

- Tropical Salad with Citrus Vinaigrette dressing or Caesar Salad
- Bread, Water, Tea included

* \$ 41.00 per person after dining minimum has been met

ELEGANT BANQUET MENU - SERVED BUFFET STYLE

- Tropical Salad with Citrus Vinaigrette dressing or Caesar Salad
- Bread
- Chef's Seasonal Vegetables
- Mashed Potatoes
- ▶ Grouper Caprese with Fresh Mozzarella with Grilled Tomato and Red Pepper tomato Coulis
- Mini Chateaubriand with Port Wine Demi-Glace
- Brie & Apple Stuffed Chicken Breast in Puff Pastry with Sherry Cream Sauce
- Antipasto Chicken Skewers

HARPOON HARRY'S

HORS D'OEUVRES

Perfect for cocktail hour prior to wedding reception.

Choose 5, may be a combination of hot and cold

- Bacon Wrapped Scallops
- Mediterranean Chicken Skewers
- Mini Beef Wellingtons
- Smoked Sausage in Puff Pastry
- Shrimp & Lobster Turnover
- Loaded Mashed Potato Station
- 7 Layer Fiesta Dip
- Carved Fruit Tray
- Vegetable Tray
- Cheese Tray
- Smoked Tuna Dip











HARPOON HARRY'S

SOUTHERN BBQ



Salad - Choice of 1

Potato Salad, Southwestern Salad, Watermelon Salad Fresh Garden Salad

Bread - Choice of 1

Cornbread, Garlic toast, Hushpuppies

Veggies – Choice of 1

• Cole Slaw, Corn on the Cob, BBQ Baked Beans, Crispy BBQ Brussel Sprouts

Starch - Choice of 1

Loaded Mashed Potato, Southwestern Rice, Mac-N-Cheese, Bacon Ranch Scalloped Potatoes

Entrée – Choice of 2

BBQ Chicken, BBQ Baby Back Ribs, Texas Style Brisket, Pulled Pork, Smoked Sausage



SEAFOOD FRIED DINNERTACO STATION

- Fried Chicken
- Fried Grouper
- Jalapeño Cheese Grits
- Hush Puppies
- Herb Roasted Potatoes
- Collard Greens

*\$35.00 per person after dining minimum has been met

- Grilled Fish or Chicken
- Flour Tortillas
- Pico de Gallo
- Sour Cream
- Mixed Cheese
- Harpoon Harry's Sauce
- Collard Greens

\$26.00 per person after dining minimum has been met



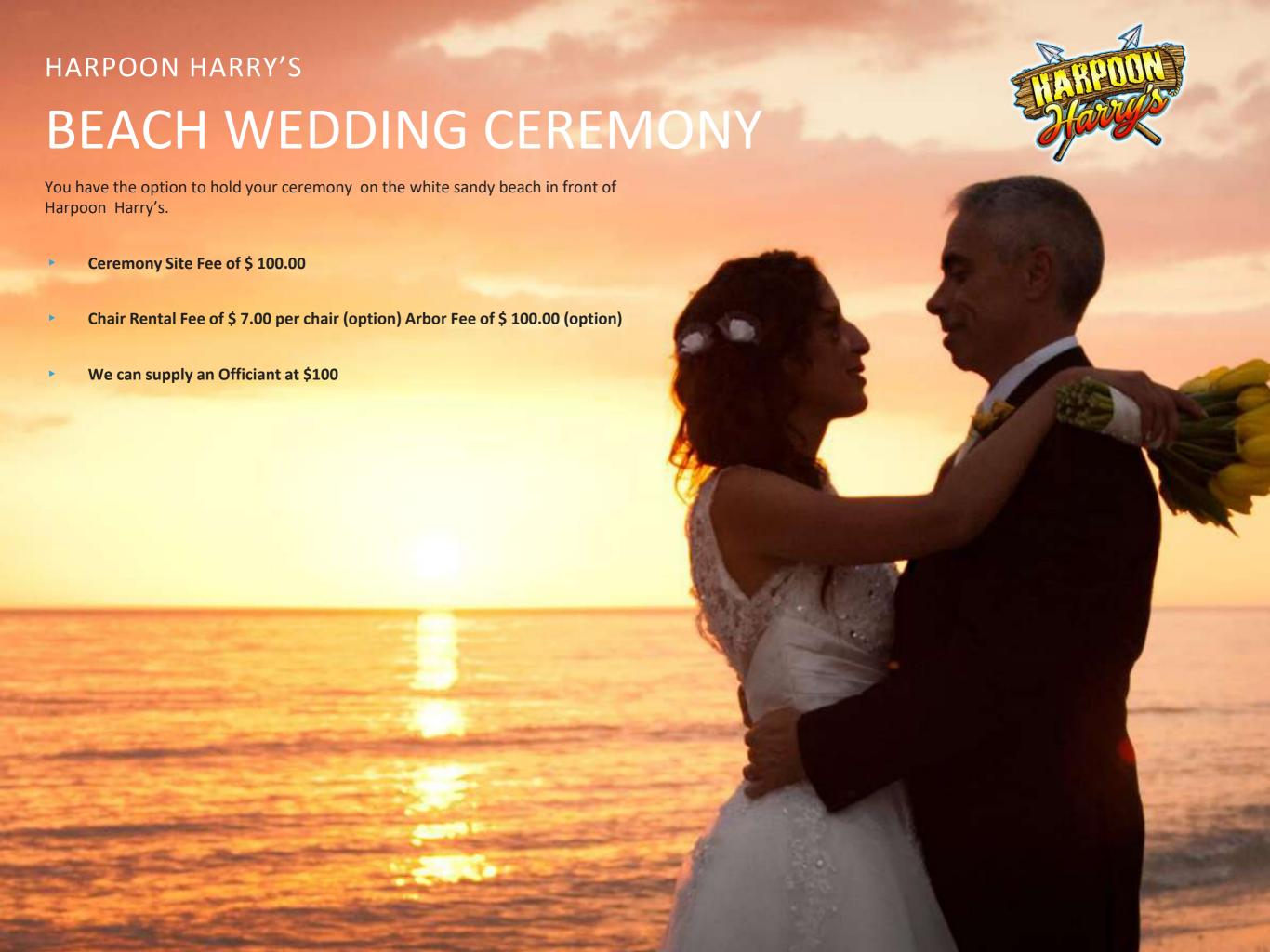
SWEET TREATS

\$5.00 per person. Choose 1

- Chocolate Covered Strawberries
- Crème Brule Cheesecake
- Chocolate Mousse
- White Chocolate Bread Pudding









DINING MINIMUM

Dinner	January 2 nd to May 1 st	June, July, August	September, October, November	December	Non- Refundable Operation Fee	
Main Dining (Not Private)	\$ 2,000.00	Not Available	\$ 2,500.00	Call for Pricing	\$ 500.00	
Oyster Bar (Private)	\$ 1,500.00	Not Available	\$ 1,500.00	Call for Pricing	\$ 350.00	
Harpoon Deck (Not Private)	Call for Pricing	Not Available	\$ 2,600.00	Call for Pricing	Call for Pricing	
Sunset Deck (Private)	\$ 1,500.00	Not Available	\$ 1,500.00	Call for Pricing	\$ 350.00	

Payment: The Operation Fee and signed contract is required within 7 days of reserving your date. Acceptable forms of payment are credit card, cash or cashiers check. Final payment is due within 14 days of your event.

Upon Final Payment date there will be no changes or refunds. Prices are subject to change without notice.

Events are based on a Four 4 hour window. Once that time is reached guests are welcome into the main restaurant area until posted closing time. Any outstanding bar spending must be paid at end of event.

^{*}Applicable taxes are an additional 7% and gratuity is an additional 20%. This applies to all charges incurred for event.



LET US HELP MAKE YOUR NEXT EVENT ONE TO REMEMBER.

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