

PRIVATE DINING

Thank you for considering Ocean Blue. We'd love to host your next cocktail party, dinner, weekend brunch, wedding, business meeting, and more. We are happy to offer a team of driven professionals to help perfectly organize and execute your next event.

Our space offers unique dining areas to accommodate any style of event, including our private dining room, outside roof deck, or our entire dining room and bar.

At Ocean Blue, special events are a way of extending our full restaurant experience to new guests and soon-to-be friends. Whether you know precisely the style of event you want or are unsure of all the details, we would be happy to plan it with ease.

On the following pages you will find information about various capacities, styles of events, pricing, and current menus.

We look forward to hosting you.

315-735-2583

oceanbluerestaurant.com

OVERVIEW

Situated atop the Landmarc Building, Ocean Blue creates a perfect scene for your next occasion, offering panoramic views of downtown with multiple private dining options. The details below are provided to assist you in selecting the best option for your event needs.

GUEST CAPACITIES

	PLATED	BUFFET	PASSED
Private Dining Room	60	50	100
Private Dining Room + Roof Deck	80	50	200
Full Restaurant Buy Out (Winter)	N/A	200	400
Full Restaurant Buy Out (Summer)	N/A	400	700

MINIMUMS

In addition to per person pricing, we require event minimums, which may vary by meal period and time of year. Our events team will be happy to inform you of date specific minimums. Prices listed do not include tax (8.75%), gratuity (18%), administration fee (2%).

DINING OPTIONS

pricing per person

BREAKFAST/BRUNCH

2-2.5 hours

Breakfast Gathering - 16

Includes fruit, scones, yogurt, granola, coffee + tea

Breakfast Buffet #1 - 21

Choose 2 mains + 2 sides
Includes coffee + tea

Breakfast Buffet #2 - 27

Choose 3 mains + 3 sides
Includes coffee + tea

Brunch Buffet #1 - 30*

Choose 3 mains + 3 sides
Includes muffins, coffee + tea

Brunch Buffet #2 - 37*

Choose 4 mains + 3 sides
Includes muffins, coffee + tea + juice

*Available Saturday + Sundays only

LUNCH

2 hours

Lunch Buffet #1 - 29

Choose 3 mains + 2 sides

Lunch Buffet #2 - 36

Choose 4 mains + 2 sides + salad + dessert

Plated #1 - 32

Choose 3 mains + 2 sides
(20 person minimum)

Plated #2 - 41

Choose 3 mains + 2 sides + soup or salad + dessert
(20 person minimum)

DINNER

3 hours

Dinner Buffet #1 - 47

Choose 3 mains + 2 sides + salad + dessert

Dinner Buffet #2 - 57

Choose 4 mains + 3 sides + salad + dessert

Dinner Plated #1 - 61

Choose 3 mains + 2 sides + soup or salad + dessert
(20 person minimum)

Dinner Plated #2 - 71

Choose 3 mains + 2 sides + 2 shared appetizers + soup or salad + dessert
(20 person minimum)

HORS D'OEUVRES

Stationary Tables

Option No. 1 - 12/dozen

Three dozen minimum

Option No. 2 - 25/dozen

Three dozen minimum

Option No. 3 - 39/dozen

Three dozen minimum

PASSED BY SERVERS

12 - 24 Guests

15/hour - two hour minimum*

25 - 36 Guests

30/hour - two hour minimum*

37 - 72 Guests

45/hour - two hour minimum*

*in addition to the above prices

HORS D'OEUVRES

No. 1

- Tomato + Mozzarella Skewers
- Deviled Eggs
- Chicken Satay
- Caramelized Onion Tartlet
- Two Bite Short Rib Nachos
- Crab + Avocado Toast
- Bang Bang Cauliflower
- General Tso's Chicken Wings
- Fried Portobello Arancini
- Tomato + Basil Bruschetta

12/DOZEN
three dozen minimum

No. 2

- Caesar Prosciutto Wraps
- Coconut Shrimp
- Short Rib Arancini
- Clams Casino
- Crab Salad Rolls
- Filet + Avocado Toast
- Mini Fish Tacos
- Veal Meatballs
- Crab Stuffed Mushroom
- Shrimp Salad Rolls
- Salmon Ceviche on Crostini

25/DOZEN
three dozen minimum

No. 3

- Oysters Rockefeller
- Crab Cakes
- #1 Ahi Tuna Tartare
- Bacon Wrapped Jumbo Scallops
- Bang Bang Shrimp
- Lobster Salad Rolls
- Crudo Crostini
- Fried Blue Point Oysters
- Ceviche on Crostini

39/DOZEN
three dozen minimum

SEAFOOD PLATTER

- 10 Oysters
- 6 Clams
- 4 Shrimp
- Octopus

59
serves four to six

CHILLED SEAFOOD

- Ahi Tuna Tartare**
avocado, soy, sesame, ginger, crispy wonton..... **18**
- Spanish Octopus**
seaweed salad, yuzu, paprika oil..... **15**
- Jumbo Shrimp Cocktail**
cocktail sauce, horseradish, lemon..... **17**

OYSTER BAR

-Daily Selection-
served with mignonette, cocktail sauce, lemon

-Oysters-
HALF 17 - DOZ 34
-Clams-
HALF 10 - DOZ 20

THE BREAKFAST GATHERING

Available seven days a week

FRESH FRUIT + GRANOLA + YOGURT
BAGELS + TOAST + SCONES
 16

BREAKFAST BUFFET

MAINS

Scrambled Eggs
 French Toast
 Belgian Waffles
 Short Rib Hash
 Eggs Benedict
 Frittata

SIDES

Hash Browns
 Bacon
 Sausage
 Fruit + Yogurt
 Muffins + Toast

Breakfast Buffet #1

Choose 2 mains + 2 sides
 21

Additional Mains

4

Additional Sides

3

Breakfast Buffet #2

Choose 3 mains + 3 sides
 27

Additional Mains

4

Additional Sides

3

SEAFOOD PLATTER

10 Oysters
 6 Clams
 4 Shrimp
 Octopus

59

serves four to six

CHILLED SEAFOOD

Ahi Tuna Tartare

avocado, soy, sesame, ginger, crispy wonton..... 18

Spanish Octopus

seaweed salad, yuzu, paprika oil..... 15

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, lemon..... 17

OYSTER BAR

-Daily Selection-
*served with mignonette,
 cocktail sauce, lemon*

-Oysters-
 HALF 17 - DOZ 34

-Clams-
 HALF 10 - DOZ 20

BRUNCH

Available Saturdays + Sundays only

BUFFET MAINS

Scrambled Eggs

French Toast

Belgian Waffles

Short Rib Hash

Eggs Benedict with Ham

Eggs Benedict with Salmon

Bacon + Cheddar Frittata

Grilled Salmon

Baked Boston Haddock

Garlic Rubbed Shrimp

Seasonal Risotto

Lobster Mac + Cheese

Fried Chicken + Sausage Gravy

Herb Roasted Chicken

Fresh Fruit Salad

Brunch Buffet #1

Choose 3 mains + 3 sides

30

Brunch Buffet #2

Choose 4 mains + 3 sides

37

Additional Mains

4

Additional Sides

3

SIDES

French Fries

Bacon

Sausage

Home Fries

Seasonal Vegetable

Jalapeño Cheddar Grits

SEAFOOD PLATTER

10 Oysters
6 Clams
4 Shrimp
Octopus

59

serves four to six

CHILLED SEAFOOD

Ahi Tuna Tartare

avocado, soy, sesame, ginger, crispy wonton..... **18**

Spanish Octopus

seaweed salad, yuzu, paprika oil..... **15**

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, lemon..... **17**

OYSTER BAR

-Daily Selection-
*served with mignonette,
cocktail sauce, lemon*

-Oysters-
HALF 17 - DOZ 34

-Clams-
HALF 10 - DOZ 20

LUNCH

BUFFET

MAINS

Fried Chicken

Grilled Salmon

Baked Boston Haddock

Lobster Mac + Cheese

Herb Roasted Chicken

Garlic Rubbed Shrimp

Skirt Steak

PLATED

ENTRÉE MAINS

Grilled Salmon

Baked Boston Haddock

Fish + Chips

Seasonal Risotto

Lobster Mac + Cheese

Roasted Chicken

Skirt Steak

SOUP + SALAD

Lobster Bisque
Special Soup

Classic Caesar
House Salad

SIDES

French Fries

Seasonal Vegetable

Mashed Potatoes

Cole Slaw

Jasmine Rice

SANDWICH MAINS

The Burger

New England Lobster Roll

Steak Sandwich

Buttermilk Crispy Chicken
Sandwich

Fried Fish Sandwich

*coffee + tea + soft drinks
included in price*

SEAFOOD PLATTER

10 Oysters
6 Clams
4 Shrimp
Octopus

59

serves four to six

CHILLED SEAFOOD

Ahi Tuna Tartare

avocado, soy, sesame, ginger, crispy wonton..... **18**

Spanish Octopus

seaweed salad, yuzu, paprika oil..... **15**

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, lemon..... **17**

OYSTER BAR

-Daily Selection-
*served with mignonette,
cocktail sauce, lemon*

-Oysters-
HALF 17 - DOZ 34

-Clams-
HALF 10 - DOZ 20

DINNER

APPETIZERS

- Rhode Island-Style Calamari
- Loaded Lobster Fries
- Braised Short Rib Nachos
- #1 Ahi Tuna Tartare
- Bang Bang Cauliflower
- Steamed Clams
- Fish Tacos

PLATED MAINS

- Grilled Atlantic Salmon
- Baked Boston Haddock
- Filet Mignon
- Seasonal Risotto
- Lobster Mac + Cheese
- Grilled Garlic Rubbed Shrimp
- Herb Roasted Chicken
- Jumbo Lump Crab Cakes

SOUP + SALAD

- Lobster Bisque Special Soup
- Classic Caesar House Salad

SIDES

- French Fries
- Seasonal Vegetable
- Mashed Potatoes
- Jasmine Rice
- Wilted Spinach

BUFFET MAINS

- Herb Roasted Chicken
- Pineapple-Soy Glazed Salmon
- Baked Boston Haddock
- Skirt Steak
- Seasonal Risotto
- Lobster Mac + Cheese
- Seared Jumbo Scallops
- Grilled Garlic Rubbed Shrimp
- Jumbo Lump Crab Cakes
- Everything Spice Tuna

*coffee + tea + soft drinks
included in price*

SEAFOOD PLATTER

- 10 Oysters
- 6 Clams
- 4 Shrimp
- Octopus

59
serves four to six

CHILLED SEAFOOD

- Ahi Tuna Tartare**
avocado, soy, sesame, ginger, crispy wonton..... **18**
- Spanish Octopus**
seaweed salad, yuzu, paprika oil..... **15**
- Jumbo Shrimp Cocktail**
cocktail sauce, horseradish, lemon..... **17**

OYSTER BAR

-Daily Selection-
*served with mignonette,
cocktail sauce, lemon*

- Oysters-
HALF 17 - DOZ 34
- Clams-
HALF 10 - DOZ 20

PHARMA DINNER

125 / PERSON

APPETIZERS

Rhode Island-Style Calamari

Braised Short Rib Nachos

#1 Ahi Tuna Tartare

Bang Bang Cauliflower

Steamed Clams

Aged Cheese Board

Buffalo Fried Shrimp

Jumbo Lump Crab Cake

3 Mains, 2 Sides,
Soup or Salad,
2 Shared Appetizers,
Dessert

*2 glasses
of wine or beer
per person included*

MAINS

Pineapple-Soy Glazed Salmon

Seasonal Risotto

Filet Mignon

Herb Roasted Chicken

SOUP + SALAD

Lobster Bisque

House Salad

SIDES

French Fries

Seasonal Vegetable

Mashed Potatoes

Jasmine Rice

Wilted Spinach

*coffee + tea + soft drinks
included in price*

SEAFOOD PLATTER

10 Oysters
6 Clams
4 Shrimp
Octopus

59

serves four to six

CHILLED SEAFOOD

Ahi Tuna Tartare

avocado, soy, sesame, ginger, crispy wonton..... **18**

Spanish Octopus

seaweed salad, yuzu, paprika oil..... **15**

Jumbo Shrimp Cocktail

cocktail sauce, horseradish, lemon..... **17**

OYSTER BAR

-Daily Selection-
*served with mignonette,
cocktail sauce, lemon*

-Oysters-
HALF 17 - DOZ 34

-Clams-
HALF 10 - DOZ 20

OCEAN BLUE

RESTAURANT AND OYSTER BAR

SIGNATURE COCKTAILS

CU²⁹

Absolut Elyx, wild strawberry liqueur, lemon, served over crushed ice **13**

Rum Old Fashioned

Havana Club añejo rum, cane sugar, amarena cherries, orange, served over rocks **12**

Just Beet It

Woodford Reserve whiskey, beet purée, lime, served over rocks **14**

Golden Pear Margarita

Tromba blanco tequila, Belle de Brillet Pear liqueur, simple syrup, lime, salted rim, served over rocks **14**

Everything Nice

Laird's Applejack, apple cider, lemon, honey, served over crushed ice **9**

Sangria

Spanish red wine, Bacardi Dragon Berry, Don Q Limón, Peach Schnapps, lemon, lime, orange, served over crushed ice **9**

The Salty Dog

Ketel One vodka, grapefruit, simple syrup, lime juice, salted rim, served over rocks **10**

BAR OPTIONS

BRUNCH/LUNCH PACKAGES

Mimosa, Sangria, + Bloody Mary:

20 / PERSON

Beer & Wine:

25 / PERSON

Beer, Wine, + 2 Signature Cocktails:

30 / PERSON

DINNER PACKAGES

Beer & Wine:

30 / PERSON

Beer, Wine, + House Liquors 2 Signature Cocktails:

40 / PERSON

Premium:

50 / PERSON

Top Shelf:

60 / PERSON

CONSUMPTION TAB AND LIMITED
OPEN BAR ALSO AVAILABLE

SIGNATURE COCKTAILS

Brooklyn

Slow & Low rye whiskey, Luxardo cherry liqueur, dry vermouth, orange bitters, served up **12**

Penicillin

Dewar's White whisky, honey, lemon juice, ginger, Port Charlotte mist, served over rocks **13**

Mai Tai

Appleton rum, Goslings dark rum, Disaronno amaretto, orgeat, lime, orange, mint, served over crushed ice **12**

French 75

The Botanist gin, champagne, lemon juice, simple syrup, lemon twist, served up **11**

Twilight

Tanqueray gin, Lillet Blanc, Kijafa Cherry Liqueur, lemon, served up **10**

Sugar + Spice

Veuve du Vernay Brut, apple cider, spice, cinnamon sugar rim, served up **9**

Pisco Sour

Pisco brandy, simple syrup, lime juice, bitters, served up **13**