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 rooftop 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

<table>
<thead>
<tr>
<th></th>
<th>PLATED</th>
<th>BUFFET</th>
<th>PASSED</th>
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</thead>
<tbody>
<tr>
<td>Private Dining Room</td>
<td>60</td>
<td>50</td>
<td>100</td>
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<tr>
<td>Private Dining Room +</td>
<td>80</td>
<td>50</td>
<td>200</td>
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<tr>
<td>Roof Deck</td>
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<tr>
<td>Full Restaurant Buy Out</td>
<td>N/A</td>
<td>200</td>
<td>400</td>
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<tr>
<td>(Winter)</td>
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<tr>
<td>Full Restaurant Buy Out</td>
<td>N/A</td>
<td>400</td>
<td>700</td>
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<tr>
<td>(Summer)</td>
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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

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<tbody>
<tr>
<td>BREAKFAST/BRUNCH</td>
<td>2-2.5 hours</td>
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<tr>
<td>Breakfast Gathering - 16</td>
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<tr>
<td>Includes fruit, scones, yogurt,</td>
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<tr>
<td>granola, coffee + tea</td>
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<tr>
<td>Breakfast Buffet #1 - 21</td>
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<tr>
<td>Choose 2 mains + 2 sides</td>
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<tr>
<td>Includes coffee + tea</td>
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<tr>
<td>Breakfast Buffet #2 - 27</td>
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<tr>
<td>Choose 3 mains + 3 sides</td>
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<tr>
<td>Includes coffee + tea</td>
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<tr>
<td>Brunch Buffet #1 - 30*</td>
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<tr>
<td>Choose 3 mains + 3 sides</td>
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<tr>
<td>Includes muffins, coffee + tea</td>
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<tr>
<td>Brunch Buffet #2 - 37*</td>
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<tr>
<td>Choose 4 mains + 3 sides</td>
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<tr>
<td>Includes muffins, coffee + tea</td>
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*Available Saturday + Sundays only

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<tbody>
<tr>
<td>LUNCH</td>
<td>2 hours</td>
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<tr>
<td>Lunch Buffet #1 - 29</td>
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<tr>
<td>Choose 3 mains + 2 sides</td>
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<tr>
<td>Lunch Buffet #2 - 36</td>
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<tr>
<td>Choose 4 mains + 2 sides + salad + dessert</td>
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<tr>
<td>Plated #1 - 32</td>
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<tr>
<td>Choose 3 mains + 2 sides</td>
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<tr>
<td>(20 person minimum)</td>
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<tr>
<td>Plated #2 - 41</td>
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<tr>
<td>Choose 3 mains + 2 sides + soup or salad + dessert</td>
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<tr>
<td>(20 person minimum)</td>
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<tbody>
<tr>
<td>DINNER</td>
<td>3 hours</td>
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<tr>
<td>Dinner Buffet #1 - 47</td>
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<tr>
<td>Choose 3 mains + 2 sides + salad+ dessert</td>
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<tr>
<td>Dinner Buffet #2 - 57</td>
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<tr>
<td>Choose 4 mains + 3 sides + salad+ dessert</td>
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<tr>
<td>Dinner Plated #1 - 61</td>
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<tr>
<td>Choose 3 mains + 2 sides + soup or salad + dessert</td>
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<td>(20 person minimum)</td>
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<tr>
<td>Dinner Plated #2 - 71</td>
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<tr>
<td>Choose 3 mains + 2 sides + 2 shared appetizers + soup or salad + dessert</td>
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<td>(20 person minimum)</td>
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<tbody>
<tr>
<td>HORS D’ŒUVRES</td>
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<tr>
<td>Stationary Tables</td>
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<tr>
<td>Option No. 1 - 12/dozen</td>
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<td>Three dozen minimum</td>
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<tr>
<td>Option No. 2 - 25/dozen</td>
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<tr>
<td>Three dozen minimum</td>
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<tr>
<td>Option No. 3 - 39/dozen</td>
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<tr>
<td>Three dozen minimum</td>
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PASSED BY SERVERS

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<tbody>
<tr>
<td>12 - 24 Guests</td>
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<tr>
<td>15/hour - two hour minimum*</td>
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<tr>
<td>25 - 36 Guests</td>
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<tr>
<td>30/hour - two hour minimum*</td>
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<tr>
<td>37 - 72 Guests</td>
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<tr>
<td>45/hour - two hour minimum*</td>
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*in addition to the above prices
## HORS D’OEUVRES

1

- Tomato + Mozzarella Skewers
- Deviled Eggs
- Chicken Satay
- Caramelized Onion Tartlet
- Loaded Short Rib French Fries
- Crab + Avocado Toast
- Bang Bang Cauliflower
- General Tso’s Chicken Wings
- Fried Portobello Arancini
- Tomato + Basil Bruschetta

**12/DOZEN**
three dozen minimum

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

3

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

**39/DOZEN**
three dozen minimum
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 (Chef’s Choice)

**SIDES**
Home Fries
Bacon
Sausage
Fruit + Yogurt
Muffins + Toast

**Breakfast Buffet #1**
Choose 2 mains + 2 sides
21

Additional Mains
4 per person

Additional Sides
3 per person

**Breakfast Buffet #2**
Choose 3 mains + 3 sides
27

Additional Mains
4 per person

Additional Sides
3 per person
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
- House-Made Ravioli
- Lobster Mac + Cheese
- Fried Chicken + Sausage Gravy
- Herb Roasted Chicken
- Fresh Fruit Salad

SIDES

- French Fries
- Bacon
- Sausage
- Home Fries
- Seasonal Vegetable

Brunch Buffet #1
Choose 3 mains + 3 sides
30

Brunch Buffet #2
Choose 4 mains + 3 sides
37

Additional Mains
4

Additional Sides
3
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
House-Made Ravioli
Lobster Mac + Cheese
Roasted Chicken
Skirt Steak

BUFFET

SANDWICH MAINS
The Burger
New England Lobster Roll
Buttermilk Crispy Chicken Sandwich

SOUP + SALAD
Lobster Bisque
Classic Caesar
House Salad

SIDES
French Fries
Seasonal Vegetable
Roasted Potatoes
Cole Slaw
Jasmine Rice

coffee + tea + soft drinks included in price
DINNER

APPLETIZERS
Rhode Island-Style Calamari
Loaded Short Rib Fries
Bang Bang Cauliflower
Steamed Clams
Fish Tacos

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

SOUP + SALAD
Lobster Bisque
Classic Caesar
House Salad

PLATED MAINS
Grilled Atlantic Salmon
Baked Boston Haddock
Filet Mignon
House-Made Ravioli
Lobster Mac + Cheese
Grilled Garlic Rubbed Shrimp
Herb Roasted Chicken
Jumbo Lump Crab Cakes

SIDES
French Fries
Seasonal Vegetable
Roasted Potatoes
Jasmine Rice
Wilted Spinach

coffee + tea + soft drinks included in price
## PHARMA DINNER

### 125 / PERSON

**APPETIZERS**
- Rhode Island-Style Calamari
- Loaded Short Rib Fries
- Bang Bang Cauliflower
- Steamed Clams
- Aged Cheese Board
- Jumbo Lump Crab Cake

**SOUP + SALAD**
- Lobster Bisque
- House Salad
- Caesar Salad

**MAIN COURSE**
- Grilled Salmon
- House-Made Ravioli
- Filet Mignon
- Herb Roasted Chicken

**SIDES**
- French Fries
- Seasonal Vegetable
- Roasted Potatoes
- Jasmine Rice
- Wilted Spinach

*coffee + tea + soft drinks included in price*
### Signature Cocktails

**The Silk Road**
Grey Goose vodka, Grand Marnier orange liqueur, white peach puree, club soda, served over rocks

**Negroni**
The Botanist gin, Campari aperitif, Carpano Antica Formula, sweet vermouth, served over rocks

**Aviation**
St. Lawrence gin, Crème Yvette violet liqueur, Luxardo maraschino cherry liqueur, lemon juice, served up

**Golden Pear Margarita**
Tromba blanco tequila, Belle de Brillet pear liqueur, lime juice, simple syrup, salted rim, served over rocks

**Brewed Awakening**
Bailey’s salted caramel liqueur, Svedka Vanilla vodka, Godiva white chocolate liqueur, cold brew coffee, served over rocks

**Sangria**
Spanish red wine, Bacardi dragon berry rum, Don Q Limón rum, peach schnapps, citrus, served over crushed ice

**The 1492**
Grey Goose vodka, St-Germain elderflower liqueur, champagne, grapefruit juice, lemon juice, lime juice, served up

### 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

**Chartruese Swizzle**
Green Chartruese digestif, pineapple juice, orange syrup, lime juice, served over crushed ice

**The Paloma**
Casamigos silver tequila, grapefruit soda, lime juice, simple syrup, Himalayan sea salt rim, served over rocks

**Hit ‘n’ Run**
Grey Goose vodka, grapefruit juice, clementine juice, kumquat syrup, served over crushed ice