



# E V E N T S



**EVENTS COORDINATOR  
MANUEL RIOS  
MANUEL@JUNIPERONTHEWATER.COM  
(954) - 544-3370**

# JUNIPER ON THE WATER

Juniper on the Water is a hidden gem located off of the Intracoastal Waterway, we offer our guests an unforgettable view with a unique ambience. Whether looking to hear great live music, catch a glimpse of the romantic Intracoastal waterfront, or enjoying the elegant dining room inside, Juniper on the Water will surpass all of your expectations. Our sophisticated décor and relaxing atmosphere is perfect for any event whether it's a corporate dinner, luncheon, wedding rehearsal dinner, graduation party, baby showers, or simply a small gathering amongst friends. Our cuisine caters to all tastes and our party packages are customized for a perfect dining experience. Our events coordinator can accommodate all of your necessities and expectations. We offer semi private and buyout options for dinner, lunch or brunch, with plated, buffet, passed hors d'oeuvre and bar packages. We are also able to accommodate special requests for menu items if available and within budget. Our party packages are listed below with our requirements for booking parties at Juniper.



# \$45 PP

## THREE COURSE DINNER

Offered as Family Style, Plated or Buffet. Minimum 40 guests for buffet option.

## APPETIZERS

CHOOSE 2 FOR YOUR GUESTS

### FIELD GREENS

mixed greens, dried cranberries, cherry tomatoes, julienne red onions, mandarin segments, candied walnuts, white balsamic vinaigrette

### CRISPY CALAMARI

corn meal crusted calamari, pico de gallo, aji amarillo aioli

### GREEK SALAD

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

## ENTREES

CHOOSE 3 FOR YOUR GUESTS

### BRAISED LAMB SHANK

served with au jus, and dried cranberries over Yukon gold potato puree.

### CACCIATORE CHICKEN

bell peppers, mushrooms kalamata olives, capers in tomato sauce over creamy polenta

### GRILLED AIRLINE CHICKEN

creamy mushroom au-jus, mashed potato, grilled scallion

### PAN-SEARED SALMON

Cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

### GNOCCHI FRA DIABLO

potato dumplings, garlic, lobster meat, spicy cream sauce

## DESSERT

CHOOSE 3 FOR YOUR GUESTS

### BREAD PUDDING

### CHOCOLATE CAKE

### CAKE TIRAMISU

# **\$55 PP**

## **THREE COURSE DINNER**

Offered as Family Style, Plated or Buffet. Minimum 40 guests for buffet option.

### **APPETIZERS**

**CHOOSE 2 FOR YOUR GUESTS**

#### **FIELD GREENS**

mixed greens, dried cranberries, cherry tomatoes, Julienne red onions, mandarin segments, candied walnuts, white balsamic vinaigrette

#### **GREEK SALAD**

Romaine lettuce, Kalamata olives, Roma tomato, cucumbers, Julienne red onions, feta cheese, lemon vinaigrette.

#### **CEVICHE MIXTO**

white fish, shrimp, octopus marinated in leche de tigre, shaved onions, micro cilantro, aji Amarillo dressing

#### **CRISPY CALAMARI**

corn meal crusted calamari, pico de gallo, aji amarillo aioli

#### **SHRIMP OR FISH TACOS**

coleslaw, pico de gallo, aji Amarillo aioli, cotija cheese

### **ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

#### **BRAISED LAMB SHANK**

served with au jus, and dried cranberries over Yukon gold potato puree.

#### **CACCIATORE CHICKEN**

bell peppers, mushrooms kalamata olives, capers in tomato sauce over creamy polenta

#### **GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, grilled scallion

#### **PAN-SEARED SALMON**

Cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

#### **GNOCCHI FRA DIABLO**

potato dumplings, garlic, lobster meat, spicy cream sauce

#### **GRILLED SKIRT STEAK**

Arugula salad, lemon vinaigrette, chimichurri sauce

### **DESSERT**

**CHOOSE 3 FOR YOUR GUESTS**

#### **BREAD PUDDING**

#### **CHOCOLATE CAKE**

#### **KEY LIME PIE**

#### **CRÈME BRULÉE**

**\$75 PP**

**FOUR COURSE DINNER**

Offered as Family Style, Plated or Buffet. Minimum 40 guests for buffet option.

**CHOICE OF HUMMUS OR BABAGANOUSH WITH GRILLED FLATBREAD**

**APPETIZERS**

**CHOOSE 3 FOR YOUR GUESTS**

**FIELD GREENS**

mixed greens, dried cranberries, cherry tomatoes, Julienne red onions, mandarin segments, candied walnuts, white balsamic vinaigrette

**CAESAR**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

**CEVICHE MIXTO**

white fish, shrimp, octopus marinated in leche de tigre, shaved onions, micro cilantro, aji Amarillo dressing

**TANDOORI SHRIMP**

served over Greek yogurt, mint sauce, truffle oil

**CRISPY SEAFOOD**

corn-meal crusted mussels, shrimp, calamari, atlantic cod, pico de gallo, aji amarillo aioli

**ENTREES**

**CHOOSE 3 FOR YOUR GUESTS**

**FILET MIGNON**

yukon gold mashed potatoes, demi-glace

**CACCIATORE CHICKEN**

bell peppers, mushrooms kalamata olives, capers in tomato sauce over creamy polenta

**GRILLED AIRLINE CHICKEN**

creamy mushroom au-jus, mashed potato, grilled scallion

**PAN-SEARED SALMON**

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

**GNOCCHI FRA DIABLO**

potato dumplings, garlic, lobster meat, spicy cream sauce

**COLORADO LAMB CHOPS DOUBLE CUT BONE**

grilled fingerling tri-color roasted potato, tomato, blueberry demi

**GRILLED SKIRT STEAK**

arugula salad, lemon vinaigrette, chimichurri sauce

**DESSERT**

**CHOOSE 3 FOR YOUR GUESTS**

**BREAD PUDDING**

**CHOCOLATE CAKE**

**KEY LIME PIE**

**CRÈME BRULÈE**

We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

**\$35 PP**

**RECEPTION / PASSED HORS D'OEUVRES**

Reception (plated) or Passed Hors d'oeuvres (per hour)

**CHOOSE 3 FOR YOUR GUESTS**

**FISH TACOS**

crispy white fish, coleslaw, tomato & poblano pico, aji amarillo aioli, cotija cheese

**SHRIMP TACOS**

crispy shrimp, coleslaw, tomato & poblano pico de gallo, aji Amarillo aioli, cotija cheese

**FRIED CALAMARI**

corn meal encrusted calamari, tomato & poblano pico de gallo, aji Amarillo aioli

**CHILLED JUMBO SHRIMP**

harissa cocktail sauce

**BEEF OR SALMON SLIDERS**

**BEEF OR CHICKEN ANTICUCHO**

aji picante, chives

**\*shrimp additional charge\***

**GRILLED CHICKEN SKEWERS**

aji Amarillo

**MINI CRAB CAKES**

fire roasted corn relish, pequillo pepper puree

**CONCH & ROASTED CORN FRITTERS**

chipotle aioli

**\*Upgrade to lobster \$4.00**

**MINI CEVICHE SPOONS**

**TUNA TAR TAR SPOONS**

with avocado mousse



We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

# BEVERAGE OPTIONS

**\$25 PP**

2 HOURS

\$10 /PERSON /HOUR AFTER

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

**\$35 PP**

2 HOURS

\$12 /PERSON /HOUR AFTER

**LIQUOR**

**VODKA:** PINNACLE

**GIN:** PINNACLE

**RUM:** CRUZAN, MALIBU

**WHISKEY:** EVAN WILLIAMS

**SCOTCH:** DEWAR'S

**BOURBON:** ELIJA CRAIG

**TEQUILA:** LUNA AZUL

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

**\$55 PP**

2 HOURS

\$15 /PERSON /HOUR AFTER

**LIQUOR**

**VODKA:** PINNACLE, KETEL ONE,  
GREY GOOSE, TITOS

**GIN:** PINNACLE, BOMBAY,  
TANQUERAY, BEEFEATER

**RUM:** CRUZAN, MALIBU, BACARDI,  
CAPTAIN MORGAN

**WHISKEY:** EVAN WILLIAMS,  
CROWN ROYAL, JACK DANIELS,  
SEAGRAM'S 7

**SCOTCH:** DEWAR'S, JW BLACK,  
CHIVAS REGAL

**BOURBON:** ELIJA CRAIG, MAKER'S  
MARK, KNOB CREEK

**TEQUILA:** DON JULIO

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON



**\$35 PP**

# **BRUNCH**

We offer Brunch on Saturday or Sunday however we also have available space open for daytime events for corporate luncheons, weddings and special events Monday through Friday. We offer Buffet style or plated service for your event.

Offered as Family Style, Plated or Buffet Minimum 40 guests for buffet option

**ARTISANAL BREAD BASKET & SEASONAL FRUIT PLATE, SERVED FAMILY STYLE FOR TABLE**

## **MAIN CHOOSE 4 FOR YOUR GUESTS**

### **SHRIMP & GRITS**

creamy grits, gulf shrimp cured pork, chorizo, and chives

### **FRENCH TOAST**

orange cream, mixed berries

### **CURED SALMON**

pickled red onion, capers, mixed greens cream cheese, toasted bagel

### **VEGGIE FRITTATA**

spinach, tomato, red pepper, cheese topped with mixed greens salad

### **CHORIZO FRITTATA**

chorizo, cheddar cheese topped with mixed greens salad

### **FIELD GREENS**

cranberries, goat cheese, sherry vinaigrette, with the option of chicken or shrimp

### **CAESAR**

romaine, grated parmesan, classic dressing option of chicken or shrimp



We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.



For large parties exceeding 20 people we have a valet charge. All parties will have a 22% service charge added to the check. All buyout options will have a buyout fee that will be discussed by the events coordinator depending on the size and date of the event. Any deposits require a signed credit card authorization form signed. We require a deposit of 50% of the event pre tax and gratuity. Event cancellation has to be made 72 hours in advance for a return of the deposit. Please ask your events coordinator for any fees that might be included in your next event. Thank you for choosing Juniper On The Water for your special occasion! Events Team [Events@JuniperOnTheWater.com](mailto:Events@JuniperOnTheWater.com)

**1975 S. OCEAN DRIVE, HALLANDALE BEACH, FL 33009**  
**954-544-3370**