

RISING TIDE tap & table

CRAVEABLE | SHAREABLE | CRAFTED



BANQUET GUIDE

523 Glen Cheek Dr., Port Canaveral, FL | (321) 576-0676 | RisingTideTap.com | Parties@RisingTideTap.com



PEOPLE
WHO LOVE TO
EAT
ARE ALWAYS THE
BEST PEOPLE



EVENTS ABOVE THE REST

Located lakeside in Port Canaveral's Cove restaurant district, [RISING TIDE Tap & Table](#) offers views of the iconic Exploration Tower and provides a special place for your private and social events. You can reserve one of our large "community" tables or a whole section of our island bar, waterside deck or interior dining rooms. Or book the privacy of our exclusive "Barrel Room". Take advantage of our custom menus of hand-crafted food options that earn high praise from locals and world travelers alike. Let us host your next large group lunch, corporate gathering, office happy-hour, birthday celebration or rehearsal dinner. We hope to see you soon!



FACT SHEET

PARTNER
Rich Hensel

GENERAL MANAGER
Erick Stevens

EXECUTIVE CHEF
Timothy Riley

BANQUET MANAGER
Sean Manely

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523 Glen Cheek Dr.
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60 BEERS ON TAP



**RISEING
TIDE**
tap & table

8.24.2024



WHY CHOOSE RISING TIDE?

*Let RISING TIDE Host Your Gathering -
At Your Place Or Ours!*

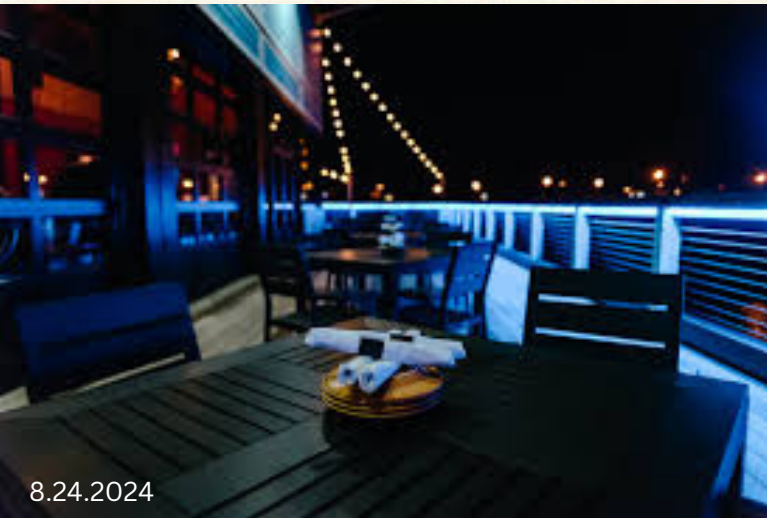
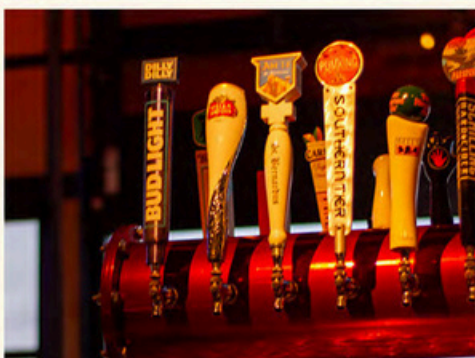
The FOOD - RISING TIDE's culinary team, led by Executive Chef, Timothy Riley, sources and hand-cuts fresh fish, beef and poultry daily. Fresh vegetables and greens are sourced seasonally and locally, when and where available. Recognizable favorites are prepared with interesting new twists. Made-from-scratch is a standard at RISING TIDE - you'll taste the quality and appreciate the value. Choose from one of our prepared menus or let us create a custom feast for your event!

The BEVERAGES - RISING TIDE boasts the largest selection of draft craft beers in the area with 60 beers on tap and we feature a large, lively island bar with premium spirits, craft cocktails and interesting wines. We are well-known for our monthly five-course beer and food pairings and frequently pair wine and spirits with custom dinners. Let us prepare one for you!

The LOCATION - Our large restaurant facility is located on the water adjacent to Port Canaveral's iconic Exploration Tower. Your gathering can enjoy the beautiful sunsets from our large waterside deck, open the garage doors to our huge island bar or enjoy the privacy of our "Barrel Room". RISING TIDE has ample indoor and outdoor spaces to accommodate private parties of 20 people up to large events of 300 and more - and we have catering expertise to serve you at your home, business or off-site venue.

The SERVICE - Give us an opportunity to show our team's passion. RISING TIDE is a "teaching" restaurant and all the staff take great pride in their knowledge of menu, ingredients and preparations. RISING TIDE is a trusted and experienced provider in the Port Canaveral area - handling large events for organizations in the space industry, military, and public area. We are committed to making your event personal and memorable.





SCRATCH KITCHEN



WHAT WE OFFER

*Let RISING TIDE Host Your Gathering -
At Your Place Or Ours!*

EVENT SPECIALTIES - We specialize in creating a memorable dining experience for any and all social gatherings - and we can develop custom menu selections, drink packages and other personal touches to distinctively personalize your event within your budget:

Corporate Gatherings
Business Lunches
Graduation Parties
Family Reunions
Birthday Celebrations

Beer Pairing Dinners
Rehearsal Dinners
Wedding Parties
Baby Showers
Retirement Parties

Launch Parties
Holiday Business Parties
Corporate Buyouts
Beer, Wine or Spirit Dinners

CUSTOM FOOD MENUS - Our menu options showcase many items offered on our daily menu as well as signature pre-set menu choices, a variety of party platters and buffet options. Our award-winning executive, Tim Riley, and his team are also available to customize your event to your needs and desires. Additionally - We have an in house pastry chef that can design memorable endings to sweeten any celebration. We take great care in designing menus that accommodate all dietary concerns.

BEVERAGE MENUS - With 60 beers on tap (many local and craft selections) and a full bar highlighted by hand-crafted cocktails we can design drink packages that will be perfect for your festivities! We are experienced in handling unique and memorable customized beverage menus for all styles of events and budgets. Ask about our famous, five-course, monthly food and craft beer pairing events.

ROOM LAYOUTS - RISING TIDE is a large facility with indoor and outdoor spaces that can be incorporated into - or segregated from - our regular restaurant business. We have a private "Barrel Room" that can accommodate up to 60 people, large moveable dining room tables that can provide family-style dinners up to 20 people, our custom built "Community Table" within its own space in the bar and sections of the restaurant and outdoor deck that are sufficiently set apart to accommodate reserved spaces for 100 people up to 300 or more. Our building overlooks the waters adjacent to the Port's iconic Exploration Tower with views of the most breathtaking sunsets in all of Port Canaveral.

MENU STYLES - Please review the attached menus to see how we can best accommodate your gathering. Please reach out to us - we look forward to serving you!

RICH HENSEL, PARTNER - RICH@RISINGTIDETAP.COM
ERICK STEVENS, GENERAL MANAGER - ERICK@RISINGTIDETAP.COM
TIMOTHY RILEY, EXECUTIVE CHEF - TIM@RISINGTIDETAP.COM
SEAN MANLEY, BANQUET MANAGER - SEAN@RISINGTIDETAP.COM

FLOOR PLANS

CAPACITIES

THE BARREL ROOM

Seated Events 60/
Receptions 75

THE SHOW ROOM

Seated Events 64

WEST BAR

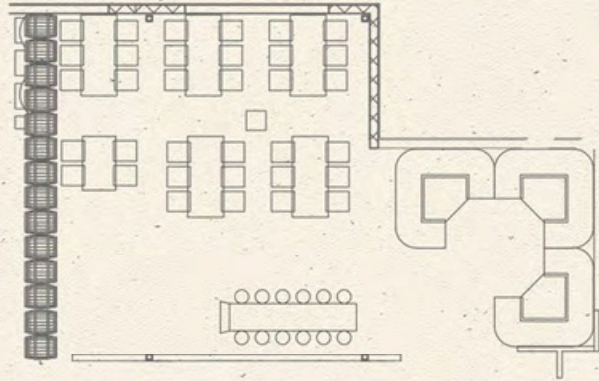
Receptions /
Cocktail Parties 70

THE WEST DECK

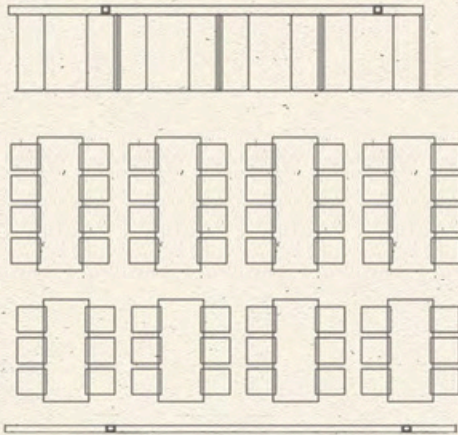
Seated/
Reception Events 125



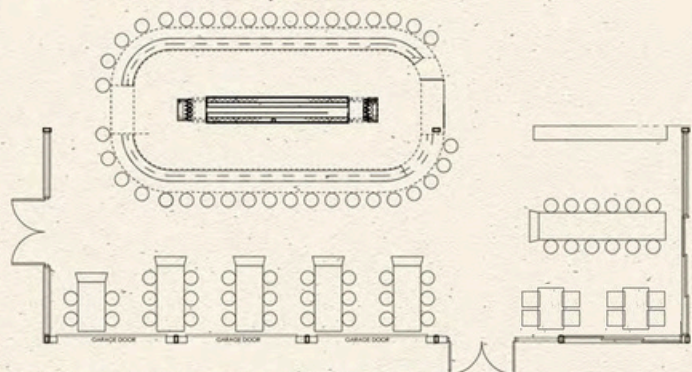
THE BARREL ROOM



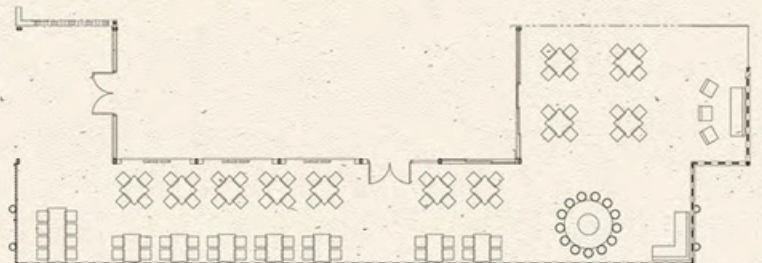
THE SHOW ROOM



THE WEST BAR



THE WEST DECK





LOCALLY
SOURCED

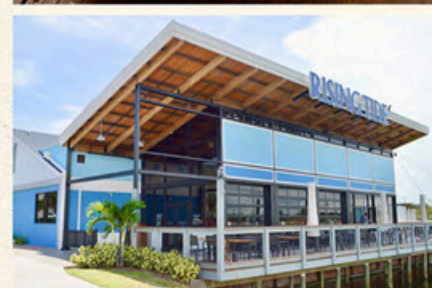
★ AND ★

HAND
CRAFTED

IT'S TIME TO
TASTE



BEER
MAKES ME
HOPPY





BUFFET OFFERINGS

MINIMUM 40ppl - priced per person
Does not include Tax or Gratuity

STAGE ONE

\$50.00 per person / choose one salad, two entrees, two sides

STAGE TWO

\$70.00 per person / choose two salad, three entrees, two sides

SALADS

Roasted beet / arugula / pickled red onion / blue cheese / sherry vinaigrette
Artisan greens / fuji apple / golden raisin / feta / summer radish / walnut / pickled onion ranch
Artisan romaine / white anchovy / parmesan / garlic croutons / garlic Caesar dressing

SIDES

Black garlic mashed potatoes
Roasted fingerling potatoes
Charred brussel sprouts / candied bacon
Roasted seasonal vegetables

POULTRY ENTREES

Chicken piccata / herbed lemon caper sauce
Roasted chicken breast / toasted teriyaki sauce
Chicken / thyme-wild mushroom / creamed marsala sauce

BEEF ENTREES

Beef tenderloin tip / green peppercorn-mushroom sauce
Spiced coffee roasted sliced beef / stout caramelized onions / pan au jus
Tajin beef tenderloin tip / agave-oregano creme
Seared beef tenderloin medallions / black truffle demi (+\$3ppl)

SEAFOOD ENTREES

Cedar roasted salmon / preserved lemon aioli
Risin'sun grilled salmon / mango salsa / crispy sweet potato
Iron seared mahi-mahi / mango-grapefruit champagne sauce
Blackened mahi-mahi / clover honey-butternut coleslaw / lime beurre blanc
Bounty bay shrimp alfredo / parmesan double cream / blistered teardrop tomatoes
Pecan snapper / bourbon-peach sauce
Sea scallops / tide serious bacon sauce (+\$5ppl)

VEGETARIAN ENTREES

Falafels / radish tzatziki
Vadouvan curry root vegetables
Mushroom risotto

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BUFFET ENHANCEMENTS

Upgrade your BUFFET with a staffed carving station, a dessert station or with butler passed appetizers

CARVING STATIONS

For buffet events of 40 guests or more

Carving Station Entrees REPLACE one of the STAGE ONE or STAGE TWO Buffet Entrees and ADD an additional charge per person
Roasted herbed prime rib / horseradish creme / bone marrow jus +\$20pp
Whole tobacco-rosemary rubbed turkey breast
/ andouille corn bread brioche dressing / sage gravy +\$10pp
Beef tenderloin / giardiniera / Rostom aioli +\$20pp

DESSERT STATIONS

\$8 / person

Traditional petit fours mini cake array
S'mores fire pit / chocolate bars / graham cracker squares
/ fluffy marshmallows / roasting sticks
Homemade cookie bar / dipping sauces / creamy creams

BUTLER SERVICE - PASSED APPETIZERS

Start your dining experience with a selection of three appetizers

MINIMUM 25 ppl - Minimum of 3 Appetizers

Risin' sun scallops / fig bbq pork belly / toasted mustard seed aioli \$100
Charcuterie / cured meat / artisan cheese / stone fruit jam \$120
Smokin' meatball / butchers blend / smoked pineapple glaze \$60
Ahi tuna poke / Tahitian-sriracha aioli / cilantro \$100
Chilled white shrimp / lime mango sauce / cahaba micro green \$90
Coconut shrimp / sweet chilis aioli \$90

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PARTY PLATTERS

Ideal for informational gatherings and cocktail parties
Each platter provides small portions for 10 people (recommend 3 platters per 10 guests)
Price is per platter - does not include tax and Gratuity

Ahi tuna poke / wonton chips / Tahitian-sriracha aioli \$90

Sunkissed spinach dip / wonton & pretzel chips / shaved parmesan \$60

Smoked chicken quesadilla / chili key lime ranch / corn-mango relish \$80

Charcuterie domestic cured meat & cheese / bread-crackers \$130

Butcher's-blend meatballs / Choose one: habanero-raspberry, Swedish \$70

Wood smoked & flash fried chicken wings / pickled pepper blue cheese sauce / crudité \$80

Boneless chicken wings / pickled pepper blue cheese sauce / crudité \$80

Pan seared pork pot stickers / pickled ginger plum sauce \$80

Chilled white shrimp / horseradish-mango cocktail sauce \$80

Coconut shrimp / pineapple ginger salsa / sweet chili aioli \$90

Risin' tide heirloom tomato-tomatillo salsa / house white corn chips \$45

Artisan flat breads / fungi \$55 / Margherita \$55 / pepperoni \$55 / fresh mozzarella \$50

Prime roast beef sliders / caramelized onions / horseradish creme \$110

Greenhouse salad / pickled onion ranch \$50

Vegan with chickpea hummus / seasonal crudites / sundried tomato oil \$70

Fresh fruit platter \$55

We are proud of our made-from-scratch kitchen - please book your event early to allow us plenty of time to source and prepare!

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"MARS MISSION"

Premier Party Seated Menu
\$50/Per Person

For Parties of 12 or more
Does not include tax and gratuity

DEPOSIT: REQUIRED

MUST BE PRE-ORDERED
Maximum 50

APPETIZERS FOR THE TABLE

Sun Kissed Spinach Dip

Stone Baked Farm Spinach / Burnt Artichoke / Sunchoke
/ House Blend Cheeses / Toasty Pretzel Boule

Calamari

Crispy Squid / Feta Crumbles / Spring Onion / Watermelon Radish Slivers
/ Burnt Tomato Jam / Micro Basil

SPOONS OR FORKS - PLEASE CHOOSE ONE

Chef's Seasonal Salad

Local Artisan Gems / House Dressings - Pickled Red Onion Ranch or
Champagne Vinaigrette

Roasted Yardbird Tortilla Soup

Braised Chicken / Coal Charred Tomatoes / Roasted Mirepoix
/ Ancho Chicken Broth / Avocado Creme / Corn Hay / Cilantro

ENTREE - PLEASE CHOOSE ONE

Frenched Chicken

Pan-Roasted Wine Country Chicken Breast / Smashed Fingerling Potatoes
/ Tide Tangled Veggies / Demi / Onion Straws

Meat & Potatoes

Iron Grilled Beef Tenderloin / Coal Roast Tomato Demi
/ Smashed Fingerling Potatoes / Tortilla Crunch

Soda "Pop" Salmon

Pan Seared Salmon / Smashed Fingerling Potatoes / Tide Tangled Veggies
/ Orange Beurre Blanc / Tortilla Crunch

DELICIOUS ENDINGS

Petite Fours Arrangement / Cakes / Macarons / Cheesecakes

Soft Beverages and Alcohol Service Available

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