



CRAVEABLE | SHAREABLE | CRAFTED



# BANQUET GUIDE

523 Glen Cheek Dr., Port Canaveral, FL | (321) 576-0676 | [RisingTideTap.com](http://RisingTideTap.com) | [Parties@RisingTideTap.com](mailto: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

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## PARTNER

Rich Hensel

## GEN. MGR. / BEV. MGR.

Bobby Pella

## EXECUTIVE CHEF

Timothy Riley

## BANQUET MANAGER

Sean Manley

## ADDRESS

523 Glen Cheek Dr.  
Port Canaveral, FL 32920

## MAIN PHONE

321-576-0676

## EMAIL

[Parties@RisingTideTap.com](mailto:Parties@RisingTideTap.com)

## WEBSITE

[RisingTideTap.com](http://RisingTideTap.com)



# 60 BEERS ON TAP





# 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, Tim 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 beer 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 arena. 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 chef, 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](mailto:Rich@RisingTideTap.com)  
Bobby Pella, GM / Beverage Manager – [Bobby@RisingTideTap.com](mailto:Bobby@RisingTideTap.com)  
Timothy Riley, Executive Chef – [Tim@RisingTideTap.com](mailto:Tim@RisingTideTap.com)  
Sean Manley, Banquet Manager – [Sean@RisingTideTap.com](mailto:Sean@RisingTideTap.com)

# FLOOR PLANS

## CAPACITIES

### THE BARREL ROOM

Seated Events 60/  
Receptions 75

### THE SHOW ROOM

Seated Events 64

### WEST BAR

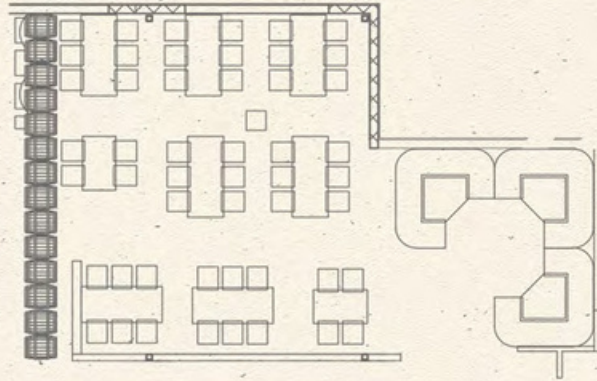
Receptions /  
Cocktail Parties 70

### THE WEST DECK

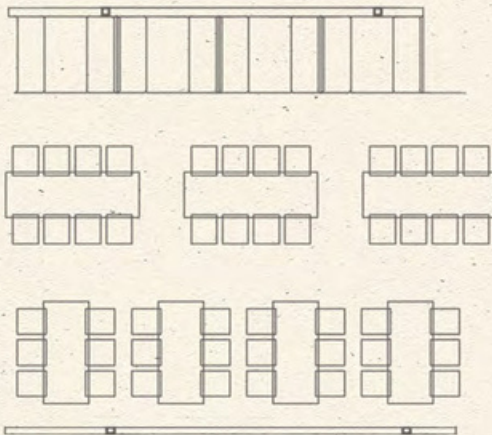
Seated/  
Reception Events 125



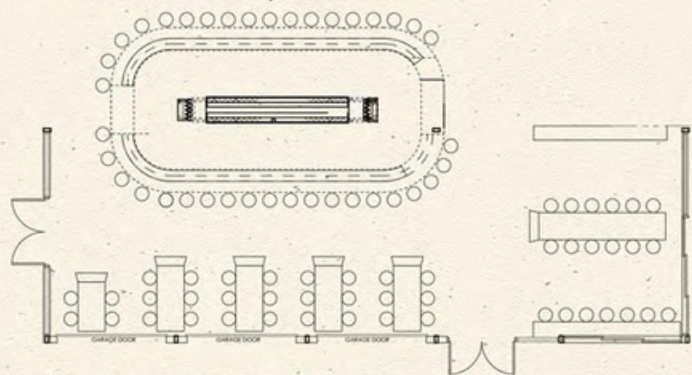
## THE BARREL ROOM



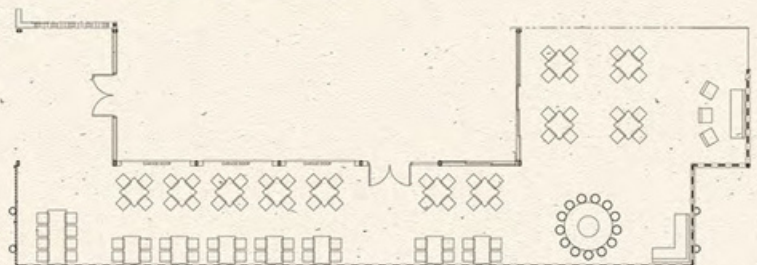
## THE SHOW ROOM



## THE WEST BAR



## THE WEST DECK





LOCALLY  
**SOURCED**


★ AND ★

**HAND**  
CRAFTED



IT'S TIME TO  
**TASTE**



  
**BEER**  
MAKES ME  
**HOPPY**

**RISING  
TIDE**  
tap & table



# BUFFET OFFERINGS

MINIMUM 25ppl – priced per person / Does not include Tax or Gratuity

## STAGE ONE

**\$40.00 per person / choose one salad, two entrées, two sides**

## STAGE TWO

**\$48.00 per person / choose two salads, three entrées, two sides**

### Salads

Roasted beet / arugula / pickled red onion / goat cheese / fig-pomegranate / vinaigrette  
Artisan greens / fuji apple / golden raisin / feta / summer radish / walnut / pickled pepper ranch  
Artisan romaine / white anchovy / parmesan / cornbread croutons / garlic Caesar dressing  
Garden greens / seasonal vegetables / red onion ranch

### Sides

Smash garlic mashed potatoes  
Spaghetti squash / roasted peppers / mushroom ragout  
Roasted fingerling potatoes  
Charred brussel sprouts / candied bacon / spiced butternut / mustard-molasse sherry vinaigrette  
Roasted autumn & winter vegetables / pomegranate balsamic  
Grilled broccolini / shaved parmesan

### Poultry Entrées

Chicken piccata / herbed lemon caper sauce  
Roasted chicken breast / julienne butternut / toasted teriyaki sauce  
Chicken / thyme- wild mushroom / creamed marsala sauce  
Curried chicken / cauliflower rice

### Beef Entrées

Beef tenderloin tip / green peppercorn-mushroom sauce / pearl onion  
Spiced coffee roasted sliced beef / stout caramelized onions / pan au jus  
Pumpkin ale braised short rib / root vegetables / fine herb jus  
Sriracha flat iron beef / cacao nib demi / rice noodle salad  
Tajin beef tenderloin tip / pumpkin-avocado salsa / agave-oregano crème  
Seared beef tenderloin medallions / black truffle demi / shallot-bone marrow butter (+\$3)

### Pork & Lamb Entrées

Smoked pork loin / golden raisin-apple ginger chutney  
Pork tenderloin medallions / bourbon-peach sauce / candied pecans  
Grilled lamb chops / mint mojo gremolata / orange spiced couscous (+\$5)

### Seafood Entrées

Cedar roasted salmon / preserved lemon aioli / pinot noir gastrique  
Risin'sun grilled salmon / pumpkin-mango salsa / crispy sweet potato  
Iron seared mahi-mahi / preserved mango-grapefruit champagne sauce  
Blackened mahi-mahi / clover honey-butternut coleslaw / lime beurre blanc  
Bounty bay shrimp alfredo / parmesan double cream / blistered teardrop tomatoes  
Potato crusted cape cod / house chips / malt vinegar aioli  
Pecan snapper / bourbon-peach sauce / sweet potato coins  
Sea scallops / creamy gouda-acorn squash grits / charred shishito pepper sauce (+\$5)

### Vegetarian Entrées

Falafels / radish tzatziki / pomegranate molasse  
Vadouvan curry root vegetables / orange spiced raisins couscous

*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 25 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 / pearl onion / horseradish crème / bone marrow jus **+\$10pp**
- Whole tobacco-rosemary rubbed turkey breast / andouille corn bread brioche dressing / sage gravy **+\$8pp**
- Beef tenderloin / giardiniera / shishito pepper aioli **+\$10pp**
- Orange blossom honey ham / pineapple-raisin chutney **+\$8pp**
- Ahi tuna / sesame hoisin seared rare / wasabi avocado crème / edamame seaweed / rice noodle **+\$12pp**
- Slow roasted whole salmon / preserved lemon-dill aioli **+\$8pp**
- Smoked pork loin / brown sugar-bourbon glaze / apple sambal chutney / onion pan jus **+\$8pp**

## DESSERT STATIONS

**MINIMUM 25 ppl - \$6 / person**

- Mini-cake array / carrot cake / cheesecake / key lime tartlet / Chantilly lace
- S'mores fire pit / chocolate bars / graham cracker squares / fluffy marshmallows / roasting sticks
- Homemade cookie bar / house cookies / 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 splinter / cured meat / artisan cheese / stone fruit jam **\$85**
- Smokin' meatball / butchers blend / smoked pineapple glaze **\$50**
- Wild mushroom arancini / black truffle aioli / micro basil **\$75**
- Ahi tuna poke / Tahitian-sriracha aioli / cilantro **\$100**
- Chilled white shrimp / lime mango sauce / cahaba micro green **\$90**
- Chimichurri beef / tomatillo salsa / avocado comeback **\$90**
- Coconut shrimp / pineapple ginger salsa / sweet chili 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 **\$50**

Wild mushroom arancini / black truffle aioli **\$75**

Smoked Chicken Quesadilla / chili key lime ranch / corn-mango relish **\$75**

Charcuterie domestic cured meat & cheese / bread-crackers **\$120**

Butcher's-blend meatballs / Choose one: habanero-raspberry, Swedish **\$65**

Wood smoked & flash fried chicken wings / pickled pepper blue cheese sauce / crudité **\$70**

Boneless chicken wings / pickled pepper blue cheese sauce / crudité **\$75**

Pan seared pork pot stickers / pickled ginger plum sauce **\$60**

Chilled white shrimp / horseradish-mango cocktail sauce **\$75**

Coconut shrimp / pineapple ginger salsa / sweet chili aioli **\$80**

Risin' tide heirloom tomato-tomatillo salsa / house white corn chips **\$40**

Artisan flat breads / fungi **\$55** / Margherita **\$50** / pepperoni **\$55** / fresh mozzarella **\$45**

Prime roast beef sliders / caramelized onions / horseradish crème **\$90**

Greenhouse salad / pickled onion ranch **\$45**

***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***

**\$45/Per Person**

For Parties of 12 or more

***Does not include tax and gratuity***

**DEPOSIT: REQUIRED**

**PRE-ORDER: MAY BE REQUIRED**

### **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

### **ENTRÉE – Please Choose One**

**Frenched Chicken** – Pan-Roasted Wine Country Chicken Breast / Smashed Fingerling Potatoes / Tide Tangled Veggies / Smoked Morel Mushroom Crème / Crispy Leeks

**Meat & Potatoes** – Iron Grilled Beef Tenderloin / Chimichurri / Coal Roast Tomato Demi / Smashed Fingerling Potatoes / Tide Tangled Veggies / Tortilla Crunch

**Soda "Pop" Salmon** – Pan Seared Salmon / "Orange Crush" Poblano Aioli Smashed Fingerling Potatoes / Tide Tangled Veggies / Pecan Fig Root Beer Paint / Tortilla Crunch

### **DELICIOUS ENDINGS**

Petite Fours Arrangement / Cakes / Macarons / Cheesecakes

***Soft Beverages and Alcohol Service Available***