



PRIVATE EVENTS
Menu Pricing

-EVENT CAPACITIES-

We are able to customize many different environments to suit your needs, from a small breakfast meeting of 20 to a cocktail reception for 150+ guests overlooking the Blue Monster, we can assist in making your event a unique and enjoyable experience that leaves your guests raving about the food, service and ambience. Our goal is to exceed your expectations!

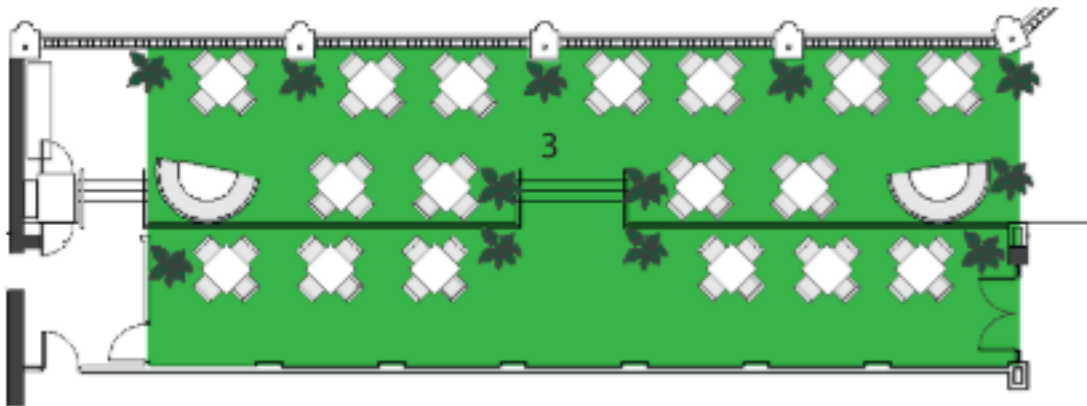
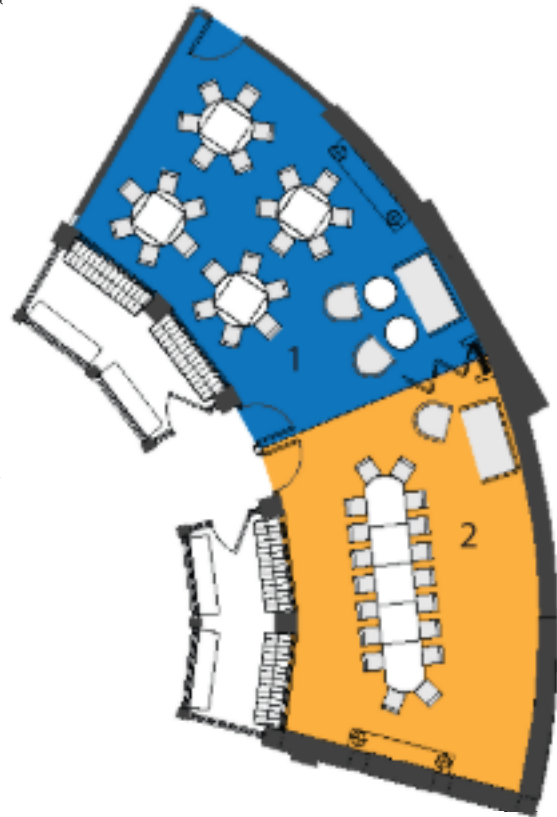
PRIVATE DINING ROOMS (1&2)

Our Private Dining Rooms feature flatscreen TVs which can be connected to a laptop for presentations or a slide show. Connect your ipod to our surround sound system and play your favorite tunes. DVD equipment is also available for your use.

THE VERANDA (3)

The Veranda offers a stunning view of the Blue Monster's 18th hole. Experience the beauty of the course while enjoying an informal business dinner or cocktail function on the semi-private Veranda.

The Seating Capacities by Room (below) represent general guidelines that can be further customized to fit your event perfectly.



SEATING CAPACITIES BY ROOM

Space	Cocktail Reception	Buffet	Sit-Down	Reception/Sit-Down
PDR 1 / PALMER	40 guests	-	30 guests	30 guests
PDR 2 / NICKLAUS	50 guests	-	30 guests	30 guests
Veranda	150 guests	60 guests	75 guests	50 guests



-EVENTS-

BLT PRIME AT THE TRUMP NATIONAL DORAL

BOOKING REQUIREMENTS

*To confirm any event a contract must be written
and a 50 % non- refundable deposit is required.*

*Tax (9%) and 22% Administrative Fee
will be added to the food & beverage total for each event.*

The final balance is due day of your scheduled event.

PLEASE CONTACT MICHELE M. GRIMM

305.392.4906

MICHELE@BLTPRIME.COM

The following is a variety of menus that are priced per person.

We customize menus and welcome special requests.

-PASSED HORS D'OEUVRES-

Column A

TUNA TARTARE
Soy Wasabi, Crispy Shallots

LAMB TENDERLOIN
Tomato Chutney, Endive

NEW YORK STRIP STEAK
Maytag Caramelized Onion, Crostini

MINI CRAB CAKE
Tartar Sauce

STUFFED MUSHROOM CAP
Sage Parmesan

SMOKED SALMON
Wasabi, Lemon

MINI LOBSTER SLIDER
Tarragon, Brioche

Column B

ROCK SHRIMP ARANCINI
Pesto Mayonnaise

HANGER STEAK
Jalapeno Mash, Country Toast

CURRIED CHICKEN
Poppadam

MARINATED TOMATO
Mozzarella, Pesto Mayonnaise

MINI GRILLED CHEESE
Truffle Oil, Bacon

FOIE GRAS MOUSSE CROSTINI
Apricot, Almond

CHEESE GOUGERES
Gruyere, Paprika

CHOICE OF 4 (2 from each column) - \$18 per person for ½ an hour

CHOICE OF 6 (3 from each column) - \$22 per person for ½ an hour

CHOICE OF 8 (4 from each column) - \$28 per person for 1 hour

-STATIONARY PLATTERS-

(Based on ½ hour)

SHRIMP COCKTAIL
\$15 per person

CRUDITÉS
\$8 per person

CHARCUTERIE
(Chef's Assortment from Salumeria Biellese)
\$12 per person

CHEESE PLATTER
(American Artisanal Cheese Assortment from Murray's)
\$15 per person

CHEF'S SELECTION
(all of the above items)
\$30 per person

SEAFOOD PLATTER
oysters, clams, shrimp, crab claws, 1 1/2 lobster
(Serves approximately 8-10 people)
\$135 per platter

-BEVERAGE SERVICE-

Beverages are kept on a consumption tab or a beverage package can be added.

THE PREMIUM - Mixed Drinks, Trump Wines, Beer, Soda & Juice @ \$15.00 per person per ½ hour.

THE BASIC - Trump Wines, Beer, Soda & Juice @ \$12.00 per person per ½ hour.

Coffee, Tea, and Bottled water are not included.

OPTION 1B

Continental Breakfast / \$20.00 Per Person

FRUIT SALAD

Chef's Selection of Seasonal Fruit

ASSORTED BAGELS, MUFFINS & PASTRIES

Served with: A Selection of Cream Cheeses, Butter & Jam

FRESHLY SQUEEZED JUICES

Orange and Grapefruit

COFFEE & TEA



OPTION 2B

Continental Breakfast / \$23.00 Per Person

FRUIT SALAD

Chef's Selection of Seasonal Fruit

STEEL CUT OATS

Brown Sugar, Steamed Milk

MINI FRITTATAS

Chef's Selection of 3 Assorted

ASSORTED BAGELS, MUFFINS & PASTRIES

Served with: A Selection of Cream Cheeses, Butter & Jam

FRESHLY SQUEEZED JUICES

Orange and Grapefruit

COFFEE & TEA



OPTION 3B

Full Hot Buffet Breakfast / \$28.00 Per Person

FRUIT SALAD *Chef's Selection of Seasonal Fruit*

ASSORTED BAGELS, MUFFINS & PASTRIES *Selection of Cream Cheeses, Butter & Jam*

FRESH FRUIT, YOGURT & CEREALS

SLICED SMOKED SALMON *Cream Cheese, Red Onion, Tomato, Greens*

STEEL CUT OATS *Brown Sugar, Steamed Milk*

OMELET STATION *All Eggs Prepared to Order*

BACON, SAUSAGE & BREAKFAST POTATOES

SLICED CHEESE & CHARCUTERIE

FRESHLY SQUEEZED JUICES *Orange and Grapefruit*

COFFEE & TEA



OPTION 1L

3 Course Sit-down Lunch / \$45.00 Per Person / All menu items are served for the table to share

CAESAR SALAD *Spicy Parmesan Crouton*

GRILLED BEEF HANGER STEAK *Green Peppercorn Sauce*

ROASTED ORGANIC FARM RAISED CHICKEN *Lemon-Rosemary Stuffing*

Served with: Yukon Mashed Potatoes, French Fries, or Sauteed Green Beans

CARROT CAKE *Ginger Ice Cream*

LEMON MEYER CHEESECAKE *Huckleberry Sorbet*



OPTION 2L

3 Course Sit-down Lunch / \$65.00 Per Person / All menu items are served for the table to share

ROASTED BEET SALAD *Gorgonzola, Apple, Candied Walnuts*

CAESAR SALAD *Spicy Parmesan Crouton*

GRILLED BEEF HANGER STEAK *Green Peppercorn Sauce*

GINGER CRUSTED AHI TUNA *Spring Onion Jus*

Served with: Yukon Mashed Potatoes, Hen of the Woods Mushrooms, Grilled Asparagus

CARROT CAKE *Ginger Ice Cream*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*



OPTION 1D

3 Course Sit-down Dinner / \$80.00 Per Person / All menu items are served for the table to share

ROASTED BEET SALAD *Gorgonzola, Apple, Candied Walnuts*

CAESAR SALAD *Spicy Parmesan Crouton*

BABY SPINACH SALAD *Maytag Blue Cheese, Bacon Vinaigrette*

GRILLED BEEF HANGER STEAK *Green Peppercorn Sauce*

ROASTED ORGANIC FARM RAISED CHICKEN *Lemon-Rosemary Stuffing*

GRILLED BRANZINO *Artichoke, Olive Oil, Parsley*

Served with: French Fries, Sauteed Green Beans, Creamy Spinach

CARROT CAKE *Ginger Ice Cream*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

APPLE COBBLER *Vanilla Ice Cream*



OPTION 2D

3 Course Sit-down Dinner / \$95.00 Per Person / All menu items are served for the table to share

TUNA TARTARE *Crispy Shallots, Soy Vinaigrette*

CAESAR SALAD *Spicy Parmesan Crouton*

CRAB CAKE *Meyer Lemon, Radish Salad*

GRILLED NEW YORK STRIP STEAK *Green Peppercorn Sauce*

ROASTED ORGANIC FARM RAISED CHICKEN *Lemon-Rosemary Stuffing*

GINGER CRUSTED AHI TUNA *Spring Onion Jus*

Served with: Yukon Mashed Potatoes, Hen of the Woods Mushrooms, Grilled Asparagus

CARROT CAKE *Ginger Ice Cream*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

CHOCOLATE TART *Pistachio Ice Cream*



OPTION 3D

3 Course Sit-down Dinner / \$125.00 Per Person / All menu items are served for the table to share

SHRIMP COCKTAIL

TUNA TARTARE *Crispy Shallots, Soy Lime Vinaigrette*

CAESAR SALAD *Spicy Parmesan Crouton*

BABY SPINACH SALAD *Maytag Blue Cheese, Bacon Vinaigrette*

ROASTED PRIME DRY-AGED RIB EYE *Red Wine Sauce*

GRILLED BRANZINO *Artichoke, Olive Oil, Parsley*

HERB CRUSTED RACK OF LAMB *Bearnaise Sauce*

SLOWLY BRAISED SHORT RIBS *Thyme-Garlic*

Served with: Potato Gratin, Hen of the Woods Mushrooms, Grilled Asparagus, Mashed Potatoes

CARROT CAKE *Ginger Ice Cream*

LEMON MEYER CHEESECAKE *Huckleberry Sorbet*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

APPLE COBBLER *Vanilla Ice Cream*



OPTION 4D

3 Course Sit-down Dinner / \$150.00 Per Person / All menu items are served for the table to share

POACHED LOBSTER "COBB" SALAD

GRILLED DOUBLE CUT BACON

CAESAR SALAD *Spicy Parmesan Crouton*

CRAB CAKE *Meyer Lemon, Radish Salad*

ROASTED PRIME DRY-AGED RIB EYE *Red Wine Sauce*

"BLT" CUT *Bone in Double Sirloin*

SLOWLY BRAISED SHORT RIBS *Thyme-Garlic*

GINGER CRUSTED AHI TUNA *Spring Onion Jus*

Served with: Creamy Spinach, Yukon Mashed Potatoes, Grilled Asparagus, Hen of the Woods Mushrooms

CARROT CAKE *Ginger Ice Cream*

PEANUT BUTTER CHOCOLATE MOUSSE *Banana Ice Cream*

CHOCOLATE TART *Pistachio Ice Cream*

APPLE COBBLER *Vanilla Ice Cream*

