

The logo for Margaritaville Resort Times Square is centered on the page. It features the word "MARGARITAVILLE" in a large, green, serif font, arched over the word "Resort" in a smaller, teal, cursive font. A thin horizontal line separates "Resort" from "TIMES SQUARE", which is written in a bold, blue, sans-serif font. Below this, the words "EVENT & GROUP MENUS" are written in a bold, dark blue, sans-serif font. The background is a blurred image of a beach with sand in the foreground and a blue sky with clouds in the background.

MARGARITAVILLE *Resort*

TIMES SQUARE

EVENT & GROUP MENUS

560 7th Avenue | New York, NY 10018
sales@margaritavilletimesquare.com



Breakfast

SUNRISE BREAKFAST

Minimum of 15 guests required

Assorted Whole Fruit

Farm-Fresh Scrambled Eggs

Applewood Smoked Bacon or Smoked Sausage Links

Southern-Style Breakfast Potatoes with Peppers and Onions

Assorted Bagels, Pastries, and Croissants Served with Butter,

Cream Cheese & Preserves

Orange Juice and Coffee/Tea

\$50++ per person

CONTINENTAL BREAKFAST

Minimum of 15 guests required

Fresh Seasonal Cut Fruit

Build Your Own Parfait: Greek Yogurt, Strawberry & Vanilla Yogurt
with Granola, Berries, Assorted Fruits and Honey

Assorted Bagels, Pastries, and Croissants Served with Butter,

Cream Cheese & Preserves

Orange Juice and Coffee/Tea

\$40++ per person

CHEF-ATTENDED OMELET STATION

Minimum of 25 guests required

Freshly made omelets with your choice of fillings:

Ham • Bacon • Sausage

Bell Peppers • Tomatoes • Spinach

Shredded Cheddar Jack Cheese

\$50++ per person

++ Prices subject to applicable taxes and service charges

Buffets

BRUNCH BUFFET

Unlimited Mimosa Bar (up to 2 hours)
Sliced Fruit Platter
Croissants, Assorted Pastries, Freshly Baked Bagels
Smoked Salmon with Capers, Onions and Cream Cheese
Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes
French Toast Casserole
Coffee, Water, and Assorted Fruit Juices
\$55++ per person

APPETIZER BUFFET

Chicken Wings with Buffalo Sauce
Caribbean Chicken Egg Rolls
Choice of Two Sliders: Cheeseburger Sliders, BBQ Pork Sliders
Honey Hot Chicken Sliders or Buffalo Chicken Sliders
\$45++ per person

ALL AMERICAN BUFFET

Mixed Green Salad
Chicken Tenders
Mini Cheeseburger Sliders
Fried Mac & Cheese Balls
Corn on the Cob
Assorted Cookies & Brownies
\$50++ per person

MEXICAN BUFFET

Fresh Salsa and Guacamole with Tortilla Chips
Warm Black Bean Dip
Chicken or Vegetable Quesadillas
Beef or Chicken Fajitas with warm flour tortillas
Mexican Rice
Refried Beans
Pico de Gallo
Churros with Chocolate Sauce
\$50++ per person

ASIAN BUFFET

Vegetable Spring Rolls
Steamed Edamame
Chicken Satay with Asian Peanut Sauce
Beef with Broccoli
Pork Pot Stickers
Vegetable Lo Mein
Wok House Fried Rice
Almond Cookies
Wonton Fortune Cookies
\$60++ per person

++ Prices subject to applicable taxes and service charges



Chef-Attended Stations

TACO STATION

Chicken Tinga
Grilled Mahi-Mahi
Pork Carnitas

Served with freshly made flour tortillas, mango salsa, pico de gallo, guacamole, shredded lettuce, shredded cheese, lime wedges, sliced jalapeño and assorted hot sauces

\$45++ per person

CARVING STATION

Minimum of 35 guests required

Choice of One:

- Roasted Pork Loin
- Herb-Marinated Turkey Breast
- Beef Tenderloin (+\$10 pp++)

Served with mixed green salad, mashed potatoes and assorted rolls

\$45++ per person

SALAD STATION

Baby Romaine, Iceberg Lettuce and Arugula
Grilled Shrimp and Chicken

Toppings: Onions, Tomatoes, Cucumbers, Mushrooms, Carrots,
Diced Peppers, Croutons

Dressings: Ranch, Balsamic, Honey Mustard or Blue Cheese

\$40++ per person

++ Prices subject to applicable taxes and service charges



Chef-Attended Stations

PASTA STATION

Cavatappi and Cheese Tortellini with Marinara or Alfredo Sauce
Chicken and Shrimp

Toppings: Mushrooms, Basil, Garlic, Tomatoes, Peppers, Onions,
Spinach and Parmesan Cheese
Served with fresh garlic bread

\$45++ per person

MASHED POTATO BAR

Yukon Gold and Sweet Potatoes Mashed

Served with assorted toppings: Bacon, Scallions, Sour Cream,
Shredded Cheese, Gravy, Butter, Brown Sugar and Marshmallows

\$30++ per person

CRAB AND SHRIMP BOIL STATION

Crab Legs

Peel-and-Eat Shrimp

Served with corn, potatoes, andouille sausage and crusty bread

\$65++ per person

DESSERT DISPLAY

Assorted Cakes, Mini Key Lime Pies, Petit Fours, Cake Pops and Cookies

\$35++ per person

++ Prices subject to applicable taxes and service charges



Tray Passed Hors D'oeuvres

HOT

Mac and Cheese Balls
Mushroom Arancini
Tomato and Basil Arancini
Vegetable Spring Rolls
Spanakopita
Beef Empanadas
Franks in Puff Pastry
Mini Chicken Quesadillas
Vegetable Samosas
Mini Crab Cakes
Mini Beef Wellington (P)
Bacon-Wrapped Scallops (P)
Fig and Mascarpone Beggar's Purse (P)
Teriyaki Chicken Satay Skewers (P)
Chili Lime Chicken Skewers (P)
Beef Satay Skewers (P)
Coconut Shrimp (P)
Chicken Empanadas (P)

COLD

Antipasto Skewers
Tomato Bruschetta
Shrimp Ceviche
Ahi Poke Bites (P)
Shrimp Cocktail (P)

++ Prices subject to applicable taxes and service charges

Displays

TROPICAL FRUIT

Assorted Seasonal Sliced Fruit with Yogurt Dipping Sauce

\$20++ per person

ROASTED VEGETABLE

Yellow Squash, Zucchini, Portobello Mushrooms, Onions, Balsamic Glaze Drizzle

\$22++ per person

SEARED TUNA

Ahi Tuna Poke with Wonton Chips, Avocado, Shaved Jalapeños, and Sauces

Market Price

GULF SHRIMP

Jumbo Shrimp Simmered in Beer, Lemon, and Old Bay Seasoning

Served with Key Lime Cocktail Sauce

\$35++ per person

ARTISAN CHEESE

Assorted Imported and Domestic Cheese and Crackers

Choose 3: Blue, Manchego, Cheddar, Jack or Colby

\$22++ per person

MARGARITAVILLE VOLCANO NACHOS

Tortilla Chips, Queso, Beef Chili, Pico de Gallo, Jalapeños, Guacamole, Sour Cream

\$25++ per person

CHARCUTERIE BOARD

Chef's Selection of Dried Fruit, Nuts and Assorted Crackers

Choose 3 Cheeses: Brie, Blue, Manchego, Cheddar, Jack, Colby

Choose 3 Meats: Prosciutto, Hard Salami, Capicola, Soppressata

\$35++ per person

++ Prices subject to applicable taxes and service charges





Small Party Platters

WING PLATTER

Chicken Wings with Blue Cheese Dipping Sauce
\$75++ (50 wings)

FRIED PICKLES

Hand-Breaded Dill Pickle Chips with Buttermilk Ranch
\$150++ (Serves 25 people - 4 oz per person)

COCONUT SHRIMP

Jumbo Shrimp Breaded with Toasted Coconut,
with Sweet Pineapple Dipping Sauce
\$140++ (50 Shrimp)

KOREAN MEATBALLS

All-Beef Meatballs simmered in our Sweet and Spicy Korean Sauce,
topped with Sesame Seeds and Green Onions
\$75++ (50 meatballs)

CHICKEN TENDERS

Tempura-battered Chicken Tenders with BBQ Sauce
\$65++ (25 pieces)

PIGS IN A BLANKET

Mini Beef Hot Dogs in Puff Pastry, with Mustard Dipping Sauce
\$45++ (50 pigs in a blanket)

++ Prices subject to applicable taxes and service charges

Margaritaville Plated Menus

VOLCANO

SHARED APPETIZER

Chips & Salsa

SALAD

Caesar Salad or House Salad

ENTRÉE

(Guest selects one entrée)

Cheeseburger in Paradise

American cheese, lettuce, tomato, and pickles
Served with french fries

Jimmy's Jammin' Jambalaya

Our twist on the classic. Cajun rice loaded with
shrimp, chicken and Andouille sausage

Chicken & Biscuits

Golden fried chicken breasts, savory chicken gravy and
flaky buttermilk biscuit. Served with creamy mashed potatoes

Hot Honey Chicken Sandwich

Buttermilk fried chicken, Monterey jack cheese,
thick cut dill pickles, mayonnaise and a hot honey drizzle
on a buttered brioche bun

LandShark® Fish & Chips

Hand-dipped in LandShark® batter and fried to a
golden brown. Served with jalapeño tartar dipping sauce
and french fries

BEVERAGES - Assorted Soft Drinks

Price per person: \$38++

HEMISPHERE DANCER

SHARED APPETIZER

Chips & Salsa

SALAD

Caesar Salad or House Salad

ENTRÉE

(Guest selects one entrée)

Garlic Bacon Burger

Swiss cheese, lettuce, applewood-smoked bacon,
roasted garlic aioli, and a crispy onion ring

Crispy Coconut Shrimp

Served with a sweet pineapple dipping sauce
and french fries

Pacific Chicken Stir Fry

Crispy fried chicken, broccoli, peppers and onions, tossed in a
sweet garlic Szechuan sauce served over white rice and topped with
green onions and toasted sesame seeds

Chipotle Steak Bowl

Marinated steak tips over white rice, black beans, roasted corn,
red peppers, onions, guacamole, pico and a sour cream drizzle*

Grilled Fish Tacos

Grilled Mahi layered with habanero cream sauce, guacamole,
shredded lettuce, mango pico de gallo.
Served with black beans and rice

DESSERT - Slice of Homemade Key Lime Pie

BEVERAGES - Assorted Soft Drinks

Price per person: \$48++

++ Prices subject to applicable taxes and service charges • Minimum 15 People

Margaritaville Plated Menus

PARADISE

SHARED APPETIZER

Chips & Guacamole

SALAD

Caesar Salad or House Salad

ENTRÉE

(Guest selects one entrée)

Sirloin Steak

8 oz flame-grilled, finished with garlic butter, served with loaded Cajun mashed potatoes and seasonal vegetables*

Cajun Seafood Pasta

Tender shrimp and scallops on linguine pasta tossed in a Cajun Alfredo sauce with tomatoes and red onions

Jerk Salmon

Brushed with a Caribbean glaze and served with white rice and fresh sautéed spinach*

Roasted Garlic Half Chicken

Served with mashed potatoes and seasonal vegetables

Baby Back Ribs

Fork tender baby back ribs seasoned and basted with BBQ sauce served with french fries

DESSERT - Slice of Homemade Key Lime Pie

BEVERAGES - Assorted Soft Drinks

Price per person: \$58++

SOUVENIR TABLE GIFTS

ADD A FUN TABLE GIFT TO YOUR DINNER PACKAGE

Blender Cup (does not include beverage)

Margaritaville Beer Koozie

Margaritaville Shot Glass

Location-Specific Sticker

Bottle Opener

Key Chain

10% OFF PRE-ORDER RETAIL FOR GROUP EVENTS

Add Custom T-shirt

Custom Tervis

Minimum 15 People

++ Prices subject to applicable taxes and service charges

**Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

LandShark Plated Menus

FINS UP

SHARED APPETIZER

Chips & Salsa

ENTRÉE

(Guest selects one entrée)

LandShark® Burger

Topped with American cheese, lettuce, and tomato
Served with french fries*

LandShark® Fish & Chips

Hand-dipped in LandShark® batter, fried and served with
jalapeño tartar dipping sauce and french fries

Grilled Chicken Sandwich

Topped with lettuce, tomato, Havarti cheese and
house-made chipotle pineapple aioli
Served with french fries

Caribbean Chicken Salad

Chopped greens topped with grilled chicken, candied pecans,
cucumbers and tomatoes
Tossed in in-house-made mango ranch dressing

DESSERT - Slice of Homemade Key Lime Pie

BEVERAGES - Assorted Soft Drinks or Iced Tea

Price per person: \$38++

SOUVENIR TABLE GIFTS

Add a fun takeaway to your event with pre-ordered items
such as a blender cup (beverage not included), LandShark
beer koozie, shot glass, sticker, bottle opener, or key chain.
Receive 10% off pre-ordered retail for Group Events.

COAST IS CLEAR

SHARED APPETIZER

Chips & Salsa

ENTRÉE

(Guest selects one entrée)

Caribbean Burger

Topped with bacon, grilled pineapple, Havarti cheese, Caribbean Jerk
sauce and chipotle pineapple aioli. Served with french fries*

Baja Crab Cakes

Two seared Baja crab cakes served with Cajun remoulade, french fries,
and Chef's choice of vegetable

Huli Huli Chicken

Grilled chicken thighs basted in sweet and savory Huli Huli sauce,
served with chargrilled pineapple and yellow rice. Finished with a
drizzle of our house-made Yum Yum Sauce

Asian Chicken Bowl

Crispy fried chicken, broccoli, peppers and onions, tossed in a
sweet garlic Szechuan sauce served over white rice topped
with green onions and toasted sesame seeds

Poke Bowl

Ahi Tuna Poke, white rice, cucumber, avocado, radish,
serrano peppers, edamame and green onions tossed in house-made
ponzu sauce. Topped with chili lime aioli, seaweed salad,
fried wontons and sesame seeds*

DESSERT - Slice of Homemade Key Lime Pie

BEVERAGES - Assorted Soft Drinks or Iced Tea

Price per person: \$48++

**Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Drink Packages

PREMIUM BRANDS PARTY PACKAGE

- 2 Hours — \$52.50++ per person
- 3 Hours — \$63.00++ per person

Each Additional Hour — \$12.00++ per person

Includes:

Patrón Tequila, Teremana Tequila, Dos Hombres Mezcal,
Bacardi Rum, Captain Morgan Spiced Rum,
Kettle One Vodka, Jack Daniels, Jameson Irish Whiskey,
Johnny Walker Black, Bluecoat Gin

Jimmy Buffett's World-Renowned Margaritas,
served Frozen or On the Rocks, to include:
Traditional, Strawberry, Mango, Raspberry

Imported & Domestic Beer, House Wine by the Glass, Red Bull,
Assorted Soft Drinks, Iced Tea, and Bottled Water

Individual Drink Tickets — \$19.00 each

BEER, WINE AND SODA

- 2 Hours — \$31.50++ per person
- 3 Hours — \$42.00++ per person

Each Additional Hour — \$10.50++ per person

Includes:

Imported & Domestic Beer, House Wine by the Glass
(Pinot Grigio, Pinot Noir and Prosecco or Rosé), Assorted
Soft Drinks, Iced Tea, and Bottled Water

Individual Drink Tickets — \$15.00 each

Add a sparkling wine toast to any drink package for \$7.00++ per person

CALL BRANDS PARTY PACKAGE

- 2 Hours — \$42.00++ per person
- 3 Hours — \$52.50++ per person

Each Additional Hour — \$12.00++ per person

Includes:

Margaritaville Gold Tequila, Margaritaville Rum, Tito's Vodka,
Evan Williams Bourbon, Dewar's Scotch, Tanqueray Gin

Jimmy Buffett's World-Renowned Margaritas,
served Frozen or On the Rocks, to include:
Traditional, Strawberry, Mango, Raspberry

Imported & Domestic Beer, House Wine by the Glass, Red Bull,
Assorted Soft Drinks, Iced Tea, and Bottled Water

Individual Drink Tickets — \$17.00 each

MARGARITA PARTY PACKAGE

- 2 Hours — \$36.00++ per person
- 3 Hours — \$46.00++ per person

Each Additional Hour — \$12.00++ per person

Includes:

Jimmy Buffett's World-Renowned Margaritas,
served Frozen or On the Rocks, to include:
Traditional, Strawberry, Mango, Raspberry

Imported & Domestic Beer, House Wine by the Glass, Red Bull,
Assorted Soft Drinks, Iced Tea, and Bottled Water

Individual Drink Tickets — \$16.00 each

All prices are subject to sales tax and service charge. Bartender fee may apply for cash bars.

Shots are not included in packages. All products are subject to change



Interactive Experiences

Perfect for Team Events & Private Groups

Pricing available upon request

MARGARITA-MAKING CLASS

A hands-on experience where guests learn to mix, shake, and sip their own margaritas while exploring the history and techniques behind the drink.

BOURBON TASTING CLASS

Guided tastings with expert mixologists to explore bourbon flavor profiles, aromas, and production techniques.

WINE TASTING CLASS

Guests explore wine characteristics, identify personal preferences, and learn winemaking traditions in an engaging, interactive format.

TEQUILA TASTING CLASS

An interactive session on tequila's history, production, and unique flavor profiles, offering an appreciation of tequila's artisanal craftsmanship.

Please ask your Sales Manager for DJ, band, and coat check vendor pricing.

++ Prices subject to applicable taxes and service charges

Gluten-Free Options

ENTRÉES & STATIONS

Beef Tenderloin
Cuban Pork Loin
Roasted Turkey
Prime Rib
Sirloin Steak
Gulf Shrimp Display
Mashed Potato Bar

APPETIZERS

Volcano Nachos
Caprese Skewers
Chips & Guacamole
Chips & Salsa
Fresh Fruit Tray

SIDES & SALADS

Fresh Steamed Vegetables
Fire-Roasted Corn
French Fries
Black Beans & White Rice
Green Beans
Yukon Gold Mashed Potatoes
Caesar Salad (no croutons)
House Salad
Island Greek Salad
Summer Salad

Vegetarian Options

ENTRÉES & STATIONS

Pasta Station
Roasted Vegetable Pasta
Impossible Burger / Mini Impossible Slider
Mashed Potato Bar

APPETIZERS

Bruschetta Crostini
Hummus & Tapenade
Vegetable Crudités Cup
Vegetable Spring Rolls
Pretzel Bites
Mac & Cheese Balls
Caprese Skewers
Chips & Guacamole
Chips & Salsa
Fresh Fruit Tray

SIDES & SALADS

Mac & Cheese
Four-Cheese Mac & Cheese
Fresh Steamed Vegetables
Fire-Roasted Corn
French Fries
Onion Rings
Black Beans & White Rice
Green Beans
Yukon Gold Mashed Potatoes
House Salad



MARGARITAVILLE

Resort

TIMES SQUARE

To book your event, please contact our sales team at:
sales@margaritavilletimesquare.com

++Prices are subject to applicable taxes and service charges
Additional chef or banquet server fees may apply
Menus and prices are subject to change without notice
(P) Premium, high-end selections are available as upgrades
Gluten-free and vegan options are available with advance notice