



# PRIME HOSPITALITY VI CATERING & EVENTS

STUNNING VIEWS | SUPERIOR CUISINE | BRILLIANT SERVICE | UNFORGETTABLE EVENTS

Welcome to PRIME Hospitality Events!

At PRIME, we take great pride in presenting our two exclusive venues at Paradise Point, offering breathtaking views of the Charlotte Amalie harbor. Whether it's day or night, our views are unmatched, providing an idyllic backdrop for your special occasion. And that's not all - PRIME Hospitality is delighted to extend its catering services to your villa or the beach, ensuring your event is truly exceptional.

Within our establishments, PRIME and taste, you'll discover a diverse array of culinary offerings and a selection of event spaces that are sure to captivate. From the refined experience of a steakhouse tasting menu to the vibrant flavors of Caribbean cuisine, our chefs have crafted a comprehensive yet adaptable range of dining packages that we customize to suit each event. Once your menu is finalized, our sommelier will expertly pair each dish with a wine from our extensive collection, a selection recognized by the Wine Spectator Award of Excellence.

Whether it's a corporate gathering or an elegant wedding, our accomplished team of event planners, chefs, and designers are dedicated to fulfilling every one of our clients' desires. We appreciate the significance of personalization and can't wait to bring your vision to life!



# Lets Get Started!

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Thank you, for choosing PRIME Hospitality for your event! To begin, let us introduce you to our locations!

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## PRIME Steakhouse

Prime offers an exquisite indoor fine-dining experience accompanied by stunning views. Ideal for wedding receptions, birthday celebrations, formal business dinners, and a range of other special occasions. At PRIME, we present a variety of menus that can be tailored to meet your specific preferences. Additionally, we offer an extensive selection of wines and cocktails to complement the unique taste of your party!

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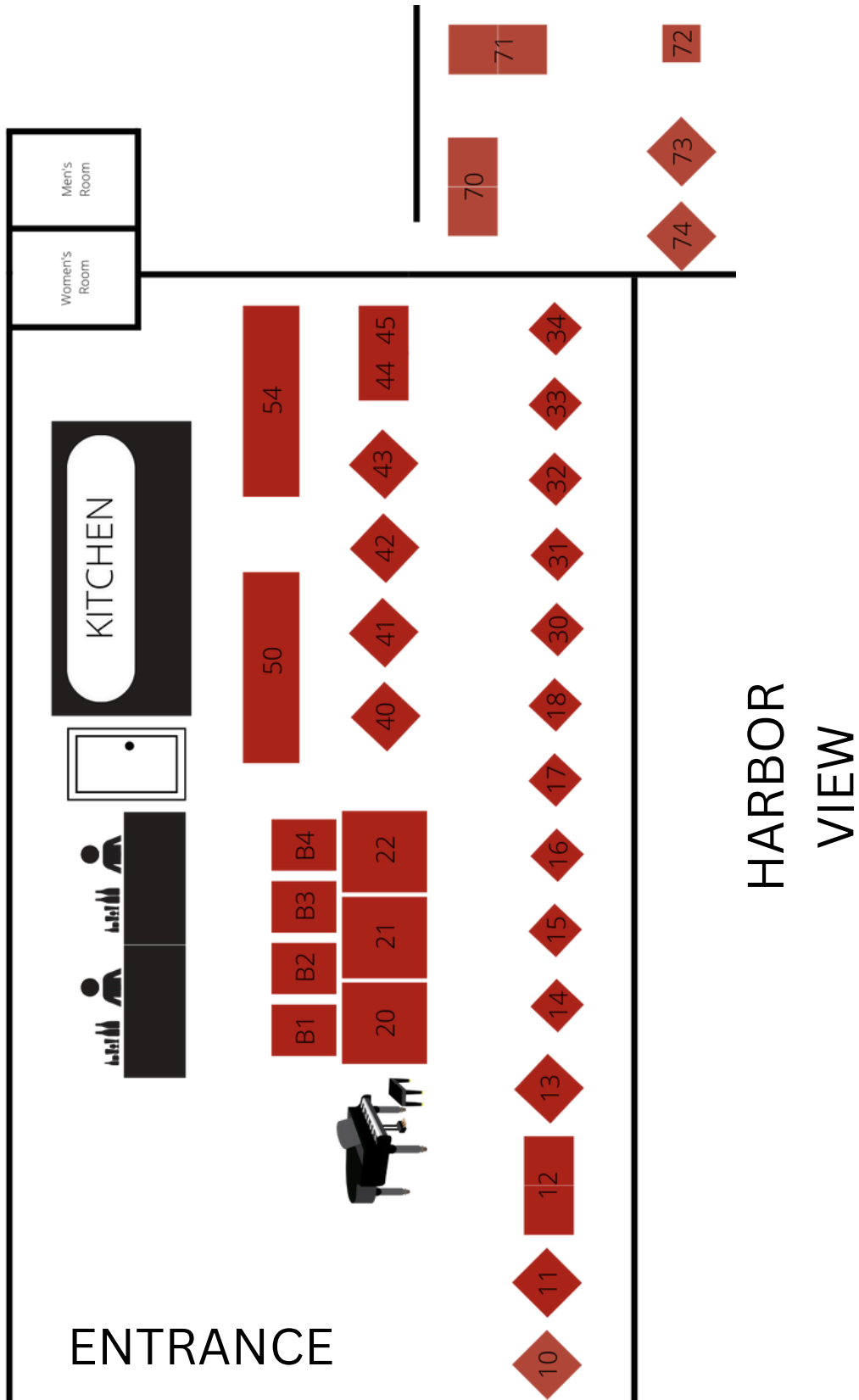
## taste

taste, situated at our second location at Paradise Point, presents a casual open-air setting that boasts breathtaking views of the picturesque Charlotte Amalie Harbor. This is an excellent choice for weddings, receptions, birthday celebrations, cocktail hours, and various other gatherings! taste offers a fantastic range of possibilities, tailored to suit the level of formality your event demands. Our diverse menu at taste includes options like passed Hors d'oeuvres, party platters, buffet selections, delectable Caribbean cuisine, and more, ensuring a perfect fit for any occasion.

Whether you choose PRIME, taste, or both for your event, a memorable moment is guarenteed!

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# PRIME floorplan



# PRIME

EVENT MENU A / 125

## SOUP / SALAD (course one)

per person | one selection

### CAESAR SALAD

Romaine / parmesan / crouton /  
lemon-caesar dressing / grilled lemon

### SEAFOOD CHOWDER

Lobster / Shrimp / Clams / smoked bacon /  
light cream broth / croutons

## APPETIZERS (course two)

per person | one selection

### QUAIL LOLLIPOPS

Garlic & herb marinated Quail lollipops /  
fresh blueberries / grilled lemon /  
torched rosemary / blueberry merlot reduction

### PRIME SLIDERS

House-blend PRIME Beef / smoked cheddar /  
caramelized onion / pickled jalapeños / arugula /  
brioche bun / roasted garlic aioli

### PEI MUSSELS

PEI Mussels / tomato sherry broth /  
pickled jalapeño / garlic / cherry tomato /  
shallots / crostini

## ENTREES (course three)

per person | one selection

### FILET MIGNON 5oz

Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
rosemary & thyme butter

### SHORT RIB SHRIMP & GRITS

Smoked cheddar grits / prawns /  
bacon bourbon brussels sprouts /  
mango salsa / rosemary au jus

### JIDORI CHICKEN

House-smoked 1/2 Chicken /  
roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
grilled lemon /  
red pepper beurre blanc

## DESSERT (course four)

family-style | chef's selection  
seasonal and local favorites

# PRIME

EVENT MENU B / 175

## SOUP / SALAD (course one)

per person | one selection

### CAESAR SALAD

Romaine / parmesan / crouton /  
lemon-caesar dressing / grilled lemon

### SEAFOOD CHOWDER

Lobster / Shrimp / Clams / smoked bacon /  
light cream broth / croutons

## APPETIZERS (course two)

per person | one selection

### PRIME SLIDERS

House-blend PRIME Beef / smoked cheddar /  
caramelized onion / pickled jalapeños / arugula /  
brioche bun / roasted garlic aioli

### QUAIL LOLLIPOPS

Garlic & herb marinated Quail lollipops /  
fresh blueberries / grilled lemon /  
torched rosemary / blueberry merlot reduction

### OCTOPUS TACOS

Grilled Spanish Octopus ceviche / citrus arugula /  
sweet chili aioli / mango salsa / wonton shell /  
grilled lemon

## ENTREES (course three)

per person | one selection

### FILET MIGNON 8oz | NEW YORK STRIP

(choice of steak)

Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
rosemary & thyme butter

### WHOLE FRIED SNAPPER

Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
caramelized onions & tomato escovitch /  
lemon caper aioli

### JIDORI CHICKEN

House-smoked 1/2 Chicken /  
roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
grilled lemon / red pepper beurre blanc

## DESSERT (course four)

family-style | chef's selection  
seasonal and local favorites



# PRIME

EVENT MENU C / 175

## SOUP / SALAD (course one)

per person | one selection

### CAESAR SALAD

Romaine / parmesan / crouton /  
lemon-caesar dressing

### SEAFOOD CHOWDER

Lobster / Shrimp / Clams / smoked bacon /  
light cream broth / croutons

## APPETIZERS (course two)

per person | one selection

### OCTOPUS TACOS

Grilled Spanish Octopus ceviche / citrus arugula /  
sweet chili aioli / mango salsa / wonton shell /  
grilled lemon

### PRIME SLIDERS

House-blend PRIME Beef / smoked cheddar /  
caramelized onion / pickled jalapeños / arugula /  
brioche bun / roasted garlic aioli

### LOBSTER CAKE

Local Caribbean Lobster / lemon caper aioli /  
citrus arugula salad / grilled lemon

## ENTREES (course three)

per person | one selection

### SURF N TURF

Filet Mignon 4oz or New York Strip  
1/2 Caribbean Lobster  
Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
jalapeño beurre blanc

### WAGYU SKIRT STEAK

Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
rosemary & thyme butter

### WHOLE FRIED SNAPPER

Roasted garlic mashed potatoes /  
bacon bourbon brussels sprouts /  
caramelized onion & tomato escovitch /  
lemon caper aioli

## DESSERT (course four)

family-style | chef's selection  
seasonal and local favorites

# PRIME

FAMILY-STYLE MENU

SERVES FOUR / 535

## SOUP / SALAD (course one)

per person | one selection

### CAESAR SALAD

Romaine / parmesan / crouton /  
lemon-caesar dressing

### SEAFOOD CHOWDER

Caribbean Lobster / Shrimp / Clams /  
smoked bacon / light cream broth / croutons

## APPETIZERS (course two)

family-style | three selections

### QUAIL LOLLIPOPS

Garlic & herb marinated Quail lollipops /  
fresh blueberries / grilled lemon /  
torched rosemary / blueberry merlot reduction

### PRIME SLIDERS

House-blend PRIME Beef / smoked cheddar /  
caramelized onion / pickled jalapeños / arugula /  
brioche bun / roasted garlic aioli

### LOBSTER CAKE

Local Caribbean Lobster / lemon caper aioli /  
citrus arugula salad / grilled lemon

## ENTREE (course three)

family-style

### TOMAHAWK STEAK

Rosemary & thyme butter / peppercorn horseradish /  
jalapeño beurre blanc

### CARIBBEAN DOUBLE-STUFFED LOBSTER

Jalapeño beurre blanc

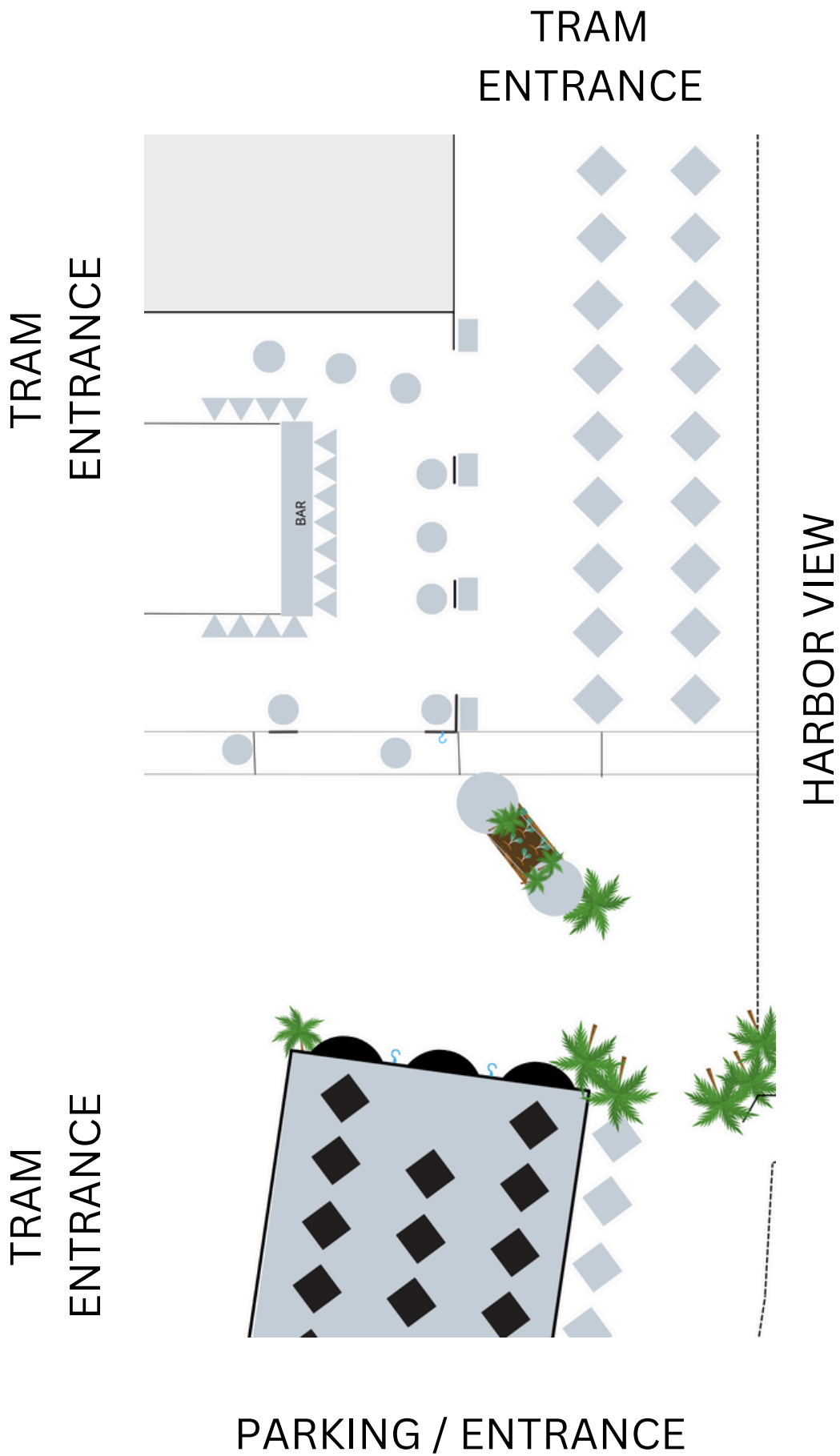
TRUFFLED MAC & THREE CHEESES /  
POTATOES AU GRATIN /  
BACON & BOURBON BRUSSELS SPROUT

*UPGRADE TO WAGYU TOMAHAWK / +175*

## DESSERT (course four)

family-style | chef's selection  
seasonal and local favorites

# taste floorplan



# Hors D'oeuvres

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An excellent addition to any event, our friendly staff can be ready to welcome your guests with small bites of creative and flavorful cuisine to suite your tastes!

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## LOBSTER FRITTERS

Local Caribbean Lobster / island seasonings / house remoulade.

## WAGYU CROSTINI

Wagyu Ribeye / blue cheese crumbles / caramelized onion / arugula / crostini / peppercorn horseradish

## TUNA TARTARE

Fresh Tuna / pico de gallo / avocado crema / wonton crisps

## MUSHROOM ARANCINI BOLAS

Portobello Mushrooms / white truffle cream sauce

## CHICKEN SATAY

Chicken breast / lemongrass marinate / sweet soy glaze

## MOJITO SKIRT

PRIME cuts / house-made guacamole / tortilla crisps

## FRESH FRUIT KABAB

Chef's selection of fresh local fruit

## CAPRESE SKEWERS

Cherry tomato / fresh mozzarella / fresh basil / balsamic reduction

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## Package Pricing:

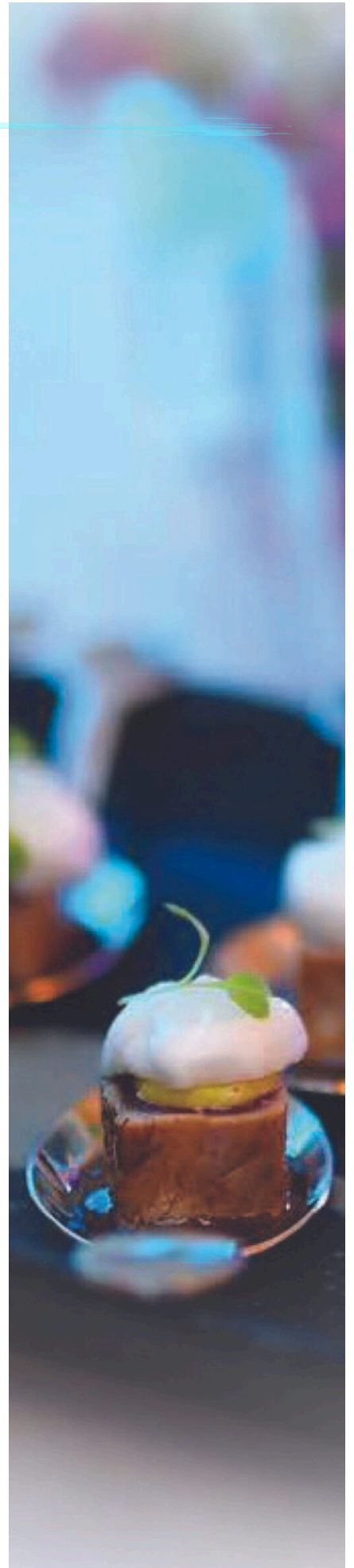
4 Choices (Light) / \$30 Per Guest

6 Choices (Medium) / \$45 Per Guest

8 Choices (Heavy) / \$55 Per Guest

\*Minimum of 25 Guests\*

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# Party Platters

Ideal edible displays for your guests to enjoy at their leisure. Platter tables can be set up either together or throughout the restaurant.



## Charcuterie Board

SERVES 25 / \$450

Chef Selection of three artisanal cheeses /  
three cured proteins / fresh fruit /  
nuts / artisanal jams & spreads

## Fresh Fruit Platter

SERVES 25 / \$250

Chef's selection of mixed seasonal island fruit

## Signature Slider Platter

SERVES 25 / \$150

PRIME Beef / smoked cheddar /  
caramelized onions / pickled jalapeños /  
arugula / roasted garlic aioli

## Veggie Sliders Platter

SERVES 25 / \$150

Black Bean Veggie Burgers / tomato / arugula /  
green apple pickles / red onion / brioche bun /  
jalapeño ranch

## Dessert Platters

SERVES 10 / 100

THREE SELECTIONS

Cheesecake Bars

Caramel Brownie

Key Lime Bars

SERVES 10 / 250

FOUR SELECTIONS

Cheesecake Bars

Caramel Brownie

Key Lime Bars

Rum Raisin Bread Pudding

Red Velvet Cake



# Craft Cocktails

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Choose from our wide range of refreshing, unique cocktails to welcome your guests and compliment your cuisine. Personal adaptations are always welcome!

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## DEATH & TAXES

Silver Tequila / Local Passion Fruit /  
Fresh-Pressed Lemon / Apple Cider / Torched Rosemary

## MOVING FASTER

Gin / Hibiscus / Ginger / Aperol / Fresh-Pressed Lime /  
Basil / Black Lime Bitters

## GOLD RUSH

Vodka / Lillet Blanc / Smoked Pineapple /  
Lemon Gomme / Shaved Nutmeg

## PAPAYA PLUNDER

Caribbean Dark Aged Rum / House-Smoked Papaya /  
Orange Bitters

## SANDBAR

Tequila / Pineapple / Smoked Fresno Pepper /  
Fresh-Pressed Lime / Mezcal Mist

## TORCHED OLD FASHIONED

Bourbon / Simple / Orange Bitters /  
Torched Angostura Bitters

## COOL RUMMINGS RETURN

Light Rum / Aperol / Passion Fruit Compote /  
Fresh-Pressed Lime

## STRAWBERRY FIELDS FOREVER

Vodka / Strawberry-Thyme Shrub / Soursop /  
Fresh-Pressed Lime / Soda Splash / Torched Thyme

## TOAST 'N JAM \*for 2

Bourbon / Drambuie / Honey / Fresh-Pressed Lemon /  
Orange Marmalade / Orange Bitters / Smoke Infusion

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Looking for something else?

One of our master mixologists would be happy to  
create a cocktail especially tailored to your event!

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# Cocktail Packages



Cocktail hour anyone? Cocktail receptions may be hosted in conjunction with or independently from a dinner reception. Cocktail receptions are scheduled in one-hour time increments.

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## Ultra Premium Liquor

Including all Specialty Cocktails / Beer / House Wine

- \$32 per guest first hour
- \$30 per guest second hour
- \$24 per guest third hour
- \$18 per guest fourth hour
- \$14 per guest fifth hour

## Premium Liquor

Including Beer / House Wine

- \$26 per guest first hour
- \$24 per guest second hour
- \$18 per guest third hour
- \$16 per guest fourth hour
- \$12 per guest fifth hour

## Well Liquor

Including Beer / House Wine

- \$22 per guest first hour
- \$18 per guest second hour
- \$16 per guest third hour
- \$14 per guest fourth hour
- \$12 per guest fifth hour

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### Items of Note:

- Basic soda, juices, tap water, and tea are included in liquor packages.
- Liquor brands by packages are available upon request.
- Champagne toasts and shots are NOT included.
- A consumption based bar is available, but the minimum must be met.
- All events are required to meet a \$1,500 bar minimum.

# taste Carnival Buffets

## SALADS

ONE SELECTION

### GARDEN SALAD

Romaine / Tomato / Carrot /  
Red Onion / Bell Peppers

### CAESAR SALAD

Romaine / Parmesan /  
Croutons

## BUFFETS

ONE SELECTION

### CARNIVAL BUFFET / \$55 Per Guest

PROTEINS | THREE SELECTIONS

Jerk Chicken Breast / Sofrito Marinated Stewed Chicken /  
Baked Mahi in Lemon Butter Sauce /  
BBQ Pulled Pork with Mini Brioche Buns /  
Slow Roasted Garlic Pork Shoulder / Curried Tofu & Vegetables

### SOUTHWEST BUFFET / \$75 Per Guest

#### FAJITA STATION

PROTEINS | THREE SELECTIONS

Steak / Chicken / Shrimp / Tofu

#### INCLUDES:

Flour Tortillas / Rice and Beans / Onions / Mixed Peppers / Lettuce /  
Queso Fresco / House-made Guac, Salsa, Warm Queso

### SUNSET BUFFET - \$105 Per Guest

PROTEINS | THREE SELECTIONS

Sliced Roast Beef with Au Jus / Chicken & Andouille Jambalaya /  
Herb-Encrusted Pork Tenderloin / Smokehouse BBQ Ribs /  
Blackened Shrimp & Vegetable Kabobs /  
Corn & Black Bean Stuffed Peppers /  
Spinach & Queso Stuffed Chicken Breast

## SIDE DISHES

THREE SELECTIONS

Rice & Beans / Sautéed Mixed Vegetables / Fried Plantains /  
Baked Macaroni & Cheese / Pasta Salad / Potato Salad /  
Roasted Garlic Mashed Potatoes & Gravy

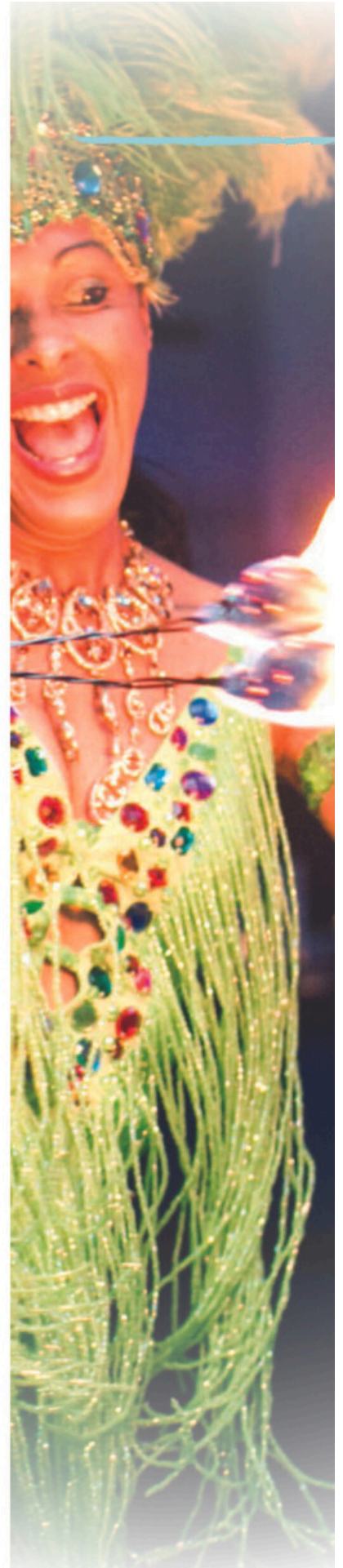
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## ADD DESSERT / \$10 Per Guest

TWO SELECTIONS

Cheesecake / Double Chocolate Brownie / Key Lime Pie

Please note that selecting a buffet require a minimum of 50 guests.







# The Buyout

Tailored to your requirements, we offer various buyout options for both daytime and evening events. Opting for a buyout grants exclusive access to the entire restaurant, encompassing the bar, lounge, and patio areas. Moreover, special events benefit from the use of the outdoor PA system and TV monitors for toasts, awards, speeches, and slideshows. The event spaces provide a picturesque setting, sure to elevate your special occasion.

Regarding our pricing structure:

- The buyout fee covers the rental cost of the space.
- The minimum denotes the overall minimum expenditure for the event. This encompasses all food and beverage expenses in addition to the buyout fee. Any expenses beyond this minimum will be billed accordingly.

## **PRIME Buyout Pricing:**

Buyout Fee / \$2,500

Minimum / \$15,000

(The buyout fee is included in the minimum, allocating 12,500 towards food and beverage.)

## **taste Buyout Pricing:**

Buyout Fee / \$2,500

(Up to 3 hours)

Bar Minimum / \$1,500

(If a bar is not requested, the food minimum must meet \$2,500.)

Total Minimum / \$5,000

(The buyout fee and bar minimum are included in the total minimum.)

+ \$500 Per Additional Hour