



Welcome to Sea Watch on the Ocean, where we recognize the significance of special occasions. Whether it's a joyful birthday, a celebratory wedding, or any memorable event, these moments are meant to be cherished. Our venue offers the right ingredients, the perfect environment, and a touch of something special to ensure each occasion is exceptional and unforgettable.



The following Event Package describes menu selections, private and semi-private room options and all the essentials needed to plan the perfect event!

We can accommodate up to 60 guests.

Please contact us at 954-781-2200 or specialevents@seawatchontheocean.com

No matter what your event calls for, Sea Watch on the Ocean will always ensure you and your guests have a magical experience!

PRIVATE & SEMI-PRIVATE DINING AREAS AVAILABLE

The Captain's Room

Accommodates up to 60 guests

The Captain's Room is our most private dining space featuring expansive ocean views as well as an exclusive patio. Its convenient beach and lawn access make it a perfect location for ceremonies and receptions of any kind! Complimentary white or black linens are provided. If you would like to have entertainment and perhaps a dance area, groups of 50 guests or less will be most comfortable.

Please note: A food and beverage minimum is required, which varies depending on the day and time of year. You may find the food and beverage minimums located on the last page on the Event Package.



The Cove

Accommodates up to 30 guests

The Cove is a semi-private area featuring floor to ceiling windows that showcase our spectacular ocean views as well as our decorative fireplace. Enjoy the privacy of your own space, while still feeling that you are a part of the restaurant. The Cove accommodates a maximum of 30 guests. Since this area is a portion of the restaurant, The Cove is not suited for events that include entertainment such as music. Complimentary white or black linens are provided.

Please note: A food and beverage minimum is required, which varies depending on the day and time of year. You may find the food and beverage minimums located on the last page on the Event Package.



The Loft

Accommodates up to 22 guests

The Loft is located on the 2nd floor and offers a quaint and intimate setting framed by panoramic views of the sand dunes and the Atlantic Ocean. Your event in The Loft will allow you to have your own space while still feeling the energy of the restaurant. The Loft is setup with 5 dining tables which can be arranged according to the size of your group. Since this area is a portion of the restaurant, The Loft is not suited for events that include entertainment such as music. Complimentary white or black linens are provided.

Please keep in mind that guests must be able to use stairs.

Please note: A food and beverage minimum is required, which varies depending on the day and time of year. You may find the food and beverage minimums located on the last page on the Event Package.



Appetizer Platter Selections

Served Buffet-Style

Mini Crab Cakes

Drizzled with fresh corn, red bell pepper, and thyme relish

(50 Pieces)

\$330

Lobster Bruschetta

Lobster, tomato, basil, shallots, olive oil, white balsamic vinegar served with garlic toast

(serves 10 - 15 people)

\$330

Seared Scallops

Drizzled with brown butter, lemon, and parsley

(50 Pieces)

\$295

Chilled Shrimp Cocktail

Served with dill wasabi sauce and cocktail sauce

(50 Pieces)

\$285

Domestic Cheese Tray

Assorted cheese served with crackers and grapes

(serves 10 - 15 people)

\$250

Fresh Fish Dip

Made in-house daily with a variety of fresh, local fish. Served with crackers, celery, and carrots

(serves 10 - 15 people)

\$200

Bruschetta

Tomato, basil, shallots, olive oil, balsamic vinegar served with garlic toast

(serves 10-15 people)

\$175

Caprese

Fresh mozzarella, tomato, olive oil, basil & capers

(serves 10 - 15 people)

\$175

Additional Appetizer Selections continued the following page.

Appetizer Platter Selections

Calamari

Served with ginger, sesame soy sauce and basil aioli sauce
(serves 10 - 15 people)

\$175

Bahamian Conch Fritters

Served with cocktail sauce and a hot mustard sauce
(50 Pieces)

\$200

Teriyaki Chicken Bites

Fried chicken bites with pineapple juice, honey, red chili, and soy sauce
(serves 10 - 15 people)

\$175

Buffalo Chicken Bites

Fried chicken bites served with blue cheese dressing
(serves 10 - 15 people)

\$175

Grilled Vegetable Skewers

A medley of grilled vegetables on individual skewers drizzled with a balsamic glaze (50 skewers)

\$225

Pigs in a Blanket

Served with mustard and ketchup
(50 pieces)

\$150

Caramelized Five Onion Dip

Served with chips, carrots, cucumber, and radishes
(serves 10 - 15 people)

\$150

Spinach Artichoke Dip

Served with tortilla chips
(serves 10-15 people)

\$150

Puff Pastry Cheese Straws

Parmesan Pastry straws served with ranch dressing for dipping
(serves 10 - 15 people)

\$115

Event Luncheon Menu Selections

Includes starter, entrée accompanied with chef's choice of seasonal vegetable and starch, bread & butter, dessert, coffee, and tea. (Soft drinks are not included)

Starters

(Please select one starter for all guests)

Field of Greens House Salad **Caesar Salad**
New England Clam Chowder **Lobster Bisque (\$4.00 Surcharge)**
B.L.T. Wedge Salad (\$6.00 Surcharge)

Lunch Entrée Selections

(Select up to three entrees. Quantities of each must be pre-ordered ten days prior to your event)

Seafood Trio \$54.00

Broiled Mahi Mahi, Shrimp, and Scallops. Served in a garlic herb butter.

Mahi Mahi \$45.00

Charbroiled with a tomato chive butter sauce

Grouper \$48.00

Broiled with lemon, capers, and kalamata olives

Salmon \$42.00

Garnished with pear tomato and kalamata olive tapenade

Orange Roughy \$42.00

New Zealand white fish sautéed with a dill chardonnay sauce

Seared Scallops \$48.00

Roasted red pepper, thyme, corn relish

Sesame Lime Chicken Breast \$40.00

Grilled with onions, lemon, soy sauce, and ginger

Filet Mignon \$70.00

Center Cut Prime Beef served with béarnaise sauce

Sea Watch Medley \$70.00

Cold-Water Lobster Tail, Shrimp, and Scallops. Served in a garlic herb butter.

Surf and Turf \$89.00

Filet Mignon and a cold-water lobster tail. Served with béarnaise sauce and clarified butter

Twin Cold-Water Lobster Tails \$74.00

Two cold-water lobster tails served with clarified butter.

Dianne Salad \$36.00

Diced breast of chicken, slivered almonds, crisp noodles, shredded lettuce, toasted sesame seeds

Grilled Chicken Salad \$36.00

Arugula, tomato, avocado, cucumber, basil, parmesan cheese and balsamic vinaigrette

Pappardelle Pasta \$45.00

Vegetarian

Portobello mushrooms, spinach, red peppers, and grape tomatoes in a butternut squash sauce

Event Luncheon Menu Selections

Dessert

(Please select one dessert for all guests)

Key Lime Pie

Chocolate Trifle

Crème Brûlée (\$4.00 Surcharge)

Chef's Assortment Platter of Fresh Miniature Sweets

Includes Key Lime Tartlets, Chocolate Trifle Brownie Bites, Carrot Cake Muffins, and Chocolate Chip Cookies

Children's Menu

(For ages 12 & under - this menu does not need to be pre-ordered)

\$18

Chicken Tenders

Cheese Pizza

Cheeseburger

Grilled Cheese Sandwich

Angel Hair Pasta with Tomato Sauce

Grilled or Fried Shrimp



Event Dinner Menu Selections

Includes starter, entrée accompanied with chef's choice of seasonal vegetable and starch, bread & butter, dessert, coffee, and tea. (Soft drinks are not included)

Starters

(Please select one starter for all guests)

Field of Greens House Salad **Caesar Salad**
New England Clam Chowder **Lobster Bisque (\$4.00 Surcharge)**
B.L.T. Wedge Salad (\$6.00 Surcharge)

Dinner Entrée Selections

(Select up to three entrees. Quantities of each must be pre-ordered ten days prior to your event)

Sea Watch Medley \$70.00

Cold-Water Lobster Tail, Shrimp, and Scallops. Served in a garlic herb butter.

Filet Mignon \$70.00

Center Cut Prime Beef served with a béarnaise sauce

Sesame Lime Grilled Chicken Breast \$42.00

Grilled with soy sauce, ginger and cilantro

Seared Scallops \$56.00

Roasted red pepper, thyme, corn relish

Mahi Mahi \$52.00

Charbroiled with a tomato chive butter sauce

Grouper \$56.00

Broiled with lemon, capers, and kalamata olives

Salmon \$46.00

Garnished with pear tomato and kalamata olive tapenade

Orange Roughy \$46.00

New Zealand white fish sautéed with a dill chardonnay sauce

Twin Cold-Water Lobster Tails \$74.00

Two old-water lobster tails served with clarified butter.

Surf and Turf \$89.00

Filet Mignon and a cold-water lobster tail. Served with béarnaise sauce and clarified butter.

Pappardelle Pasta \$45.00

Vegetarian

Portobello mushrooms, spinach, red peppers, and grape tomatoes in a butternut squash sauce



Event Dinner Menu Selections

Dessert

(Please select one dessert for all guests)

Key Lime Pie

Chocolate Trifle

Crème Brûlée (\$4.00 Surcharge)

Chef's Assortment Platter of Fresh Miniature Sweets

Includes Key Lime Tartlets, Chocolate Trifle Brownie Bites, Carrot Cake Muffins, and Chocolate Chip Cookies

Children's Menu

(For ages 12 & under - this menu does not need to be pre-ordered)

\$18

Chicken Tenders

Cheese Pizza

Cheeseburger

Grilled Cheese Sandwich

Angel Hair Pasta with Tomato Sauce

Grilled or Fried Shrimp



Event Particulars, Terms and Conditions

Thank you for choosing Sea Watch on the Ocean for your event! The following describes event details as well as the Terms and Conditions and the Event/Ceremony Agreements. Please do not hesitate to contact us with any additional questions you may have.

AGREEMENT

The Sea Watch **“Event Agreement”** (enclosed on page 10) needs to be completed in full and submitted with the corresponding deposit to secure your room reservation. If you are planning a ceremony at the Sea Watch Restaurant, it is also necessary to complete the **“Ceremony Information & Agreement”** (enclosed on page 11 & 12) and submit with the corresponding ceremony fee to secure your space reservation.

DEPOSIT

A deposit to secure the room/dining space is due at the time of booking and shall be submitted along with the Event Agreement in the amount of **\$500 for a luncheon** and **\$800 for a dinner event**. This deposit will be applied towards your event costs. **There is no charge for the room itself – this deposit is only to secure the space for your event. All deposits are non-refundable and non-transferable.** For wedding ceremonies booked with a private room reservation, a non-refundable total deposit of **\$1000 will be due at time of booking**. Please note you will be required to pre-pay for the estimated cost of contracted services ten days prior to the date. See “Guarantee” for additional information. Sea Watch reserves the right to delay or cancel the event due to unforeseen events caused by nature or beyond the control of the restaurant. The restaurant’s sole obligation to the patron is to refund the initial deposit, and Sea Watch will not be liable to the patron for consequential, exemplary, special, incidental, or punitive damages.

MENU SELECTION/EVENT INFORMATION FORM

Please select 1 Starter, 3 Entrées, and 1 Dessert. Your guests will then choose one of the three Entrees prior to the event. **It is necessary to preorder your Starter and Entrée choices with quantities ten days prior to your event utilizing the “Event Information Form” (Page 13).** Please plan to provide place cards noting your guest’s individual choices to be displayed at each setting. A children’s menu is available for children under 12 only. It is not necessary to pre-order items on the children’s menu.

GUARANTEE

The number of guests attending, along with final choices and details, must be submitted to the Event Coordinator ten (10) days prior to your event using the “Event Information Form” (Page 13). This number will be considered the guarantee and not subject to reduction. This number cannot be less than the number of guests required to occupy your location. **At this time, the pre-payment of the estimated cost of all the contracted services (food, drinks, etc.) is required, minus the original deposit sent in with the “Event Agreement” to secure the event space. Any additional charges, tax, and gratuity will be collected on the day of the event. Please note we cannot accept personal checks.**

SALES TAX

A 7% Sales tax applies to all charges. **PLEASE NOTE IF THERE IS A CHANGE OF THE CURRENT SALES TAX DURING THE TERMS OF THIS CONTRACT, THEN THE NEW SALES TAX AMOUNT WILL APPLY TO THIS CURRENT CONTRACT.**

GRATUITY

Gratuity is additional and is based upon the total amount of the final bill. 22% gratuity is customary for all private events.

PAYMENT

There is a food and beverage minimum requirement for all private event spaces. The food and beverage minimum spend will be charged as contracted. If the terms and conditions of payment are not fulfilled, the Restaurant Management shall have the option of canceling the agreement providing 24-hour notice to the person who signed this agreement or any officers of the group or organization. We accept all major Credit Cards (AMEX, VISA, MASTER CARD, DINERS CARD, AND DISCOVER).

Please note we cannot accept personal checks.

LOCATION

The function's location is based on the patron's requirements at the time of booking. If the requirements change, Management reserves the right to transfer the function to a more fitting location.

BEVERAGES/OUTSIDE FOOD

Coffee, hot tea, and iced tea are included in the entrée prices. Soft drinks, lemonades, juices, etc. are not included in the entrée prices. Beer and Alcoholic beverages are available on a per drink basis; wine, available by the glass or bottle. Food and beverages (including alcohol) may not be brought into the restaurant. Cakes celebrating the event are permitted.

SET UP

All decorations such as flowers, balloons, chairs, runners, etc. inside the restaurant and at the ceremony sites are the responsibility of the patron. The use of restaurant personnel is not permitted to assist with decorating, set up, or break down. The Sea Watch is not responsible for items left at the restaurant following your event. **Confetti, bubbles, rice, and breaking of the glass, is not permitted. Depending on how the event area is left, you may be subject to a cleaning fee.**

EVENT TIMING

Luncheon Events

11:30 A.M. - 4:00 P.M.

Private areas can be accessed 30 minutes prior to your guest's arrival time for set up, favors, decorating, etc. Daytime functions must be completed by 4:00 P.M.

Dinner Events

5:30 P.M. - 10:00 P.M.

Private areas can be accessed 30 minutes prior to your guest's arrival time for set up, favors, decorating, etc. Evening functions must be completed by 10:00 P.M.

WEDDINGS ON SITE

For daytime weddings, an 11:30 A.M. ceremony is recommended.

For evening weddings, a 5:30 P.M. ceremony is recommended.

PROOF OF INSURANCE

Sea Watch is not responsible for damage or loss to merchandise that is brought in by patron or guests. The patron is responsible for any damage incurred to the Sea Watch during the period the facility is being used by event guests or any independent contractor.

It is necessary that Proof of Insurance for your vendors is provided two weeks prior to your event. This includes musicians, disc jockeys, and set up of wedding arches or large decorations.

CAPTAIN'S ROOM MEDIA PACKAGE:

Includes the use of a 60" Smart TV for presentations or slideshows, Bluetooth Speakers throughout the room and covered patio, and (2) Cordless Microphones for **\$250.00**.

Available only in the Captain's Room.

Event Agreement

August 2025

Sea Watch on the Ocean

Thank you for choosing Sea Watch on the Ocean! We are delighted to have the opportunity to make your event exceptional! To finalize your room reservation, please complete and submit this form along with the corresponding deposit to secure your event space. **There is no room charge**, therefore this amount will be applied towards your bill. Please note, if you are planning a ceremony on the premises, refer to and complete the **“Ceremony Information & Agreement”** (enclosed in page 10 & 11).

I have read and agree to the Event Terms and Conditions of the Sea Watch Restaurant (included in page 9 & 10). I understand the deposit requirement at the time of booking as well as the pre-payment of the estimated event costs is required ten days prior to my event. I understand that there is a food and beverage minimum requirement for the room of my choosing. I understand that while all major credit cards and cash are welcomed, we cannot accept personal checks for payment.

My deposit in the amount of \$_____ is enclosed (\$500 for Luncheons/\$800 for Dinners) to secure my reservation in: ☐ **The Captain's Room** ☐ **The Cove** ☐ **The Loft**

☐ Please process the deposit on the credit card below ☐ OR ☐ I will call with the credit card information.

Credit Card Number _____ Expiration Date (MM/YY) _____

Name as it appears on the card _____ Security Code _____

Event Details

Event Name: _____

Type of Function: _____

Guests arrive at: _____ A.M. or P.M. On the date of: _____

Estimated Attendance: _____ Is your event a surprise? ☐

Billing Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____

Email Address: _____

Contact Name: _____

Signature: _____ Date: _____

Ceremony Information

Sea Watch on the Ocean

Congratulations on your special day! Thank you for choosing Sea Watch on the Ocean for your celebration! We are dedicated to ensuring a wonderful experience for you and your guests. We would be delighted to assist with referrals to other services that will enhance the occasion, such as a florist, photographer, DJ, etc. with whom we have successfully worked with throughout the years. The following describes details related to your ceremony. Please feel free to contact us if you have any questions!

On Site Ceremony

The Sea Watch offers two lovely areas for an onsite ceremony (Wedding, Vow Renewal, Baptism, etc.)

The Oceanfront Lawn offers a panoramic view of the Atlantic Ocean framed by lush sea grapes. This area is easily accessible for guests.

The Beach provides a beautiful and expansive area for an oceanfront ceremony surrounded by virgin sand dunes.

PLEASE NOTE: If you choose to have any kind of ceremony at the Sea Watch whether it is inside or outside or use the Sea Watch parking you still will be obligated to pay the \$750 ceremony fee.

Officiant Service

The Sea Watch offers an officiant for your ceremony. This service includes the creation of vows, officiating the ceremony, and courthouse filing. In addition, it includes ceremony coordination and rehearsal, if necessary.

The Officiant will include a complimentary symbolic ceremony such as “Unity Sand Ceremony” or “Unity Candle Ceremony”. The materials necessary for the symbolic ceremony are the responsibility of the bride and groom. Marriage License and proper identification for bride and groom is required on the wedding day.

Officiant services provided by Sea Watch are offered for the amount of \$375.

Ceremony Coordinator

The Sea Watch offers a ceremony coordinator. This is usually necessary when you have your own officiant who will not participate in your rehearsal or the planning of the ceremony. (The Sea Watch Officiant service includes this service)

The Sea Watch coordinator will work with you to plan the details and oversee the ceremony and rehearsal if necessary.

The coordinator attends both the rehearsal and the ceremony.

Coordinator services provided by Sea Watch are offered for the amount of \$250.



Ceremony Chairs

The Sea Watch offers white wooden padded chairs available for your ceremony. Setup is included.

The Oceanfront Lawn - \$7.00 per chair

The Beach - \$10.00 per chair

Ceremony Site

A luncheon or dinner at Sea Watch is required to have a Ceremony on our premises. Also, whether you choose to have your event inside or outside of the Sea Watch, or access our parking lot, the \$750 ceremony site fee will apply. Please indicate where you would like to have your ceremony below.

Please Note: All non-alcoholic and alcoholic beverages including spirits, wines, and champagnes, etc., must be purchased at the Sea Watch Restaurant. Corkage fees do not apply.

Ceremony Agreement

August 2025

I wish to secure the:

_____The Oceanfront Lawn

_____The Beach

_____Inside the Event Room

for my _____ceremony to be held on _____at _____AM__PM

Bride: _____ Groom: _____

Officiant I would like Sea Watch to provide the **officiant service** for my wedding ceremony __ Yes __ No

Coordinating I would like Sea Watch to provide the **coordinator** for my wedding ceremony. __ Yes __ No

Chairs I wish to secure chairs for my ceremony site __ Yes __ No

Contact: _____ Email: _____

Phone #: _____ Estimated # of Chairs: _____

Ceremony Fee Deposit

I have read and agree to the Sea Watch Restaurant Event Terms and Conditions (Page 9 & 10) as well as the Ceremony Information Agreement (Page 12). I understand that the deposit of \$1000 is non-refundable and due at the time of booking to secure the site. I understand that personal checks cannot be accepted for payment.

____Please process the Ceremony Fee on the credit card below OR ____ I will call with the credit card information

Credit Card Number _____ Expiration Date (MM/YY) _____

Name as it appears on the card _____ Security Code _____

Signature: _____ Name: _____ Date: _____

Marriage License Information

A marriage license can be obtained in person at a Florida courthouse or by mail from the courthouse in Titusville, Brevard County, Florida. Please note the difference in these similar sounding county names: Fort Lauderdale is in Broward County and Titusville is in Brevard County. **There is no extra fee to apply by mail in Brevard County.**

To apply by mail from Brevard County Please visit the link: www.brevardclerk.us

To apply for a marriage license in person: You may obtain your Florida marriage license, in person, at any Florida county courthouse that provides that service.

Florida residents must apply at least 3 days prior to their wedding date.

Non-Florida residents do not have the 3-day waiting period.

Event Information Form

Please complete and return this form ten days prior to the event with the corresponding pre-payment of the event's contracted charges, but not before your guest count is final.

August 2025

Event Name: _____ Event Date: _____ Event Time: _____

Updated Attendance: _____ Number of Adults: _____ Number of Children under age 12: _____

Appetizer Platters: _____ Qty: _____ Qty: _____
_____ Qty: _____ Qty: _____
_____ Qty: _____ Qty: _____

Starter: _____ Qty: _____

Entrée #1: _____ Qty: _____ **Entrée #2:** _____ Qty: _____

Entrée #3: _____ Qty: _____ **Dessert** _____ Qty: _____

Number of children under the age of 12 using the children's' menu: _____ @ \$14 ea. **It is not necessary to pre-order children's meals.**

☐_Yes ☐_No I will need additional tables for my event. (Please select all that apply)
☐_Cake ☐_Pictures ☐_Music ☐_Place cards ☐_Guest book ☐_Gift ☐_Other: _____

☐_Yes ☐_No My event is in The Captain's Room, and I would like a small dance area (Max. 50 guests)

☐_Yes ☐_No I will have a DJ for my event in The Captain's Room. Proof of Insurance is attached for approval.

☐_Yes ☐_No All alcoholic beverages can be added to my event bill (Open Bar)

☐_Yes ☐_No My guests will be responsible to pay for any alcoholic beverages (Cash Bar)

☐_Yes ☐_No My guests may order from a limited bar. Limitations: _____

☐_Yes ☐_No All non-alcoholic beverages not included in the entrée prices can be added to my event bill.
(soft drinks, lemonades, juices, milks, etc.)

☐_Yes ☐_No I would like to serve bottled wine to my guests. (The Sea Watch will gladly provide the wine list)
My two wine selections are:
_____ @ \$ _____ ea. & _____ @ \$ _____ ea.

☐_Yes ☐_No I would like to have a champagne toast. (The Sea Watch will gladly provide Champagne selections)
My champagne selection is: _____ @ \$ _____ ea.

Please note: Champagne is traditionally poured after the entrees are cleared. Please advise if you would prefer otherwise.

☐_Yes ☐_No I plan to decorate for my event and understand that I am able to access the area 30 minutes prior to my guest's arrival time.

☐_Yes ☐_No I am having a ceremony on ☐_The Oceanfront Lawn or ☐_The Beach at this time _____AM/PM and would like to secure _____ number of chairs.

First and Last Name: _____ **Phone:** _____

Signature: _____ **Email:** _____ **Date:** _____

Food and Beverage Minimums

During peak season of the restaurant, December through April, Saturday evenings may not be available due to the high volume of the restaurant.

Loft: Food and Beverage Minimums:

December through April Daytime: Monday through Friday day (\$2,000), Saturday and Sunday day (\$2,500)

December through April Evenings: Monday through Thursday (\$2,500), Friday through Sunday evenings (\$3,000)

May through November Daytime: Monday through Friday day (\$1,500), Saturday and Sunday day (\$2,000)

May through November Evenings: Monday through Thursday (\$2,000), Friday through Sunday evenings (\$2,500)

Cove: Food and Beverage Minimums:

December through April Daytime: Monday through Friday day (\$2,500), Saturday and Sunday day (\$3,000)

December through April Evenings: Monday through Thursday (\$3,000), Friday through Sunday evenings (\$3,500)

May through November Daytime: Monday through Friday (\$2,000), Saturday and Sunday day (\$2,500)

May through November Evenings: Monday through Thursday (\$2,500), Friday through Sunday evenings (\$3,000)

Captain's Room: Food and Beverage minimums:

December through April Daytime: Monday through Friday (\$3,000), Saturday and Sunday day (\$3,500)

December through April Evenings: Monday through Thursday (\$3,500), Friday through Sunday evenings (\$5,000)

May through November Daytime: Monday through Friday (\$2,500), Saturday and Sunday day (\$3,000)

May through November Evenings: Monday through Thursday (\$3,000), Friday through Sunday evenings (\$4,000)