



Host your next event at



Blu Mangrove





BLU MANGROVE

EVENT SPACE

One of the most beautiful waterfront venues on the Gulf Coast. Located on the Beautiful Manatee River in the Bradenton/Palmetto area, you can have it all at the Blu Mangrove, at the Rivera Dunes Marina. Enjoy our Great Food, Atmosphere and Ambiance that all come together to create your ideal Event. Whether planning your perfect Wedding, Lavish Reception, or Professional Event we will make it a lasting memory you will cherish. Our dedicated staff and our outstanding culinary team, will provide you with the highest standard of customer service combined with innovative cuisine.



The Indoor Main Dining Area is both open and spacious for up to 100 guests.

The surrounding scenic windows provide picturesque panoramic views of the Veranda and Marina. The dining room can be easily transformed and made private with its elegant teak double doors and frosted glass partition.

The Semi-Private Area is spacious and can seat up to 30 guests.



The Veranda Deck provides a stunning backdrop with its lush panoramic views. The outdoor Veranda Deck provides a comfortable and elegant seating area that will accommodate up to 200 of your guests.



Our Captain's Quarters is elegant, private, and the ideal setting to celebrate any special occasion or host your business meeting or seminar. This room can accommodate up to 20 seated guests.



RIVIERA DUNES MARINA | 102 RIVIERA DUNES WAY | PALMETTO, FL 34221 | 941.981.2060

EXQUISITE CUISINE & EXCEPTIONAL SERVICE

IMPRESS YOUR CLIENTS

BUSINESS MEETINGS • SEMINARS • PERSONAL & PROFESSIONAL SOCIALS

OUR SEMI-PRIVATE area is both open and spacious and can be easily transformed to a private area with double doors and frosted glass partition.

OUR VERANDA DECK provides a stunning backdrop for your event with 4700square feet of event space with lush panoramic views.

OUR CAPTAIN'S QUARTER is an ideal private setting for Corporate Meetings including a retractable projector screen.

LUNCH \$18 PACKAGE

ENTRÉE:

GROUPE SANDWICH, pan seared, blackened or fried, served on a split top bakery bun topped with lettuce, tomato and onion with side of waffle fries

CRAB CAKE SANDWICH, pan seared topped with lettuce tomato and onion on a bakery fresh bun served with waffle fries

MANGROVE SALAD, local baby greens, cucumbers, red onions,

tomatoes, candied almonds, raisins, croutons, fresh strawberries and blue cheese crumbles

CRAB LOUIE SALAD, baby iceberg, asparagus, diced cucumber, chopped egg, grape tomato and lump crab topped with classic Louie Dressing

LUNCH \$25 PACKAGE

ENTRÉE, SELECT 3 FOR YOUR GUESTS:

CHICKEN CORDON BLUE, stuffed with ham and Swiss Cheese, breaded and baked topped with a creamy parmesan sauce served with Yukon mashed potato & Chef's vegetable

CHICKEN MARSALA, topped with fresh Portobello mushrooms

and flamed in marsala wine with Yukon mashed potato & Chef's vegetable

SHRIMP ALFREDO, With broccoli and penne pasta tossed in a creamy parmesan sauce

GRILLED FRESH CATCH, topped with a key lime beurre blanc sauce with seasoned rice pilaf & Chef's vegetables

MANGROVE ATLANTIC SALMON, pan seared in white wine sauce with artichokes, spinach and cherry tomato

LUNCH PACKAGES INCLUDE A SOFT DRINK, COFFEE OR TEA AND DESSERT, CHOCOLATE MOUSE CUP OR KEY LIME MOUSE CUP

HORS D' OEUVRES \$25 PACKAGE

CAPRESE SKEWERS, cherry tomatoes, fresh mozzarella balls, fresh basil drizzled with balsamic

STUFFED MUSHROOMS, mushroom caps stuffed with Andouille, onions, celery and seasonings topped with parmesan cheese

COCKTAIL MEATBALLS, house made mini meatballs offered in sweet and sour or BBQ sauce

MINI LUMP CRAB CAKES, Maryland lump crab finished with a tangy tartar

CHICKEN WINGS, Un-breaded and crispy fried offered in BBQ, Sweet Chili or Teriyaki Glaze

DINNER \$30 PACKAGE

BEACH HOUSE SALAD, local mixed greens, diced tomato, cucumber, diced red onions, croutons, blue cheese crumbles with a red wine vinaigrette dressing

ENTRÉE, SELECT 2 FOR YOUR GUESTS:

HERB ROASTED CHICKEN, Herb seasoned and marinated chicken quarter with roasted potatoes and baby carrots

LOBSTER LINGUINI, lobster morsels, artichokes, tomatoes and scallions in a lobster cream sauce

CHICKEN ASIAGO, Stuffed with 3 cheeses, sun dried tomatoes & basil topped with an Asiago sauce with Yukon mashed potato & Chef's vegetable

GRILLED GROUPER, topped with a key lime beurre blanc served with risotto and baby carrots with asparagus

MANGROVE ATLANTIC SALMON, pan seared in white wine sauce with artichokes, spinach and cherry tomato, served over seasoned rice pilaf

CHAR-GRILLED PORK CHOP LOLLIPOP, marinated and char grilled topped with a mango chutney Yukon mashed potato & Chef's vegetable

NY STRIP STEAK, grilled to perfection, topped with a port wine demi glaze, served with goat cheese bacon spinach and wedge cut potatoes sprinkled with parmesan and parsley

DINNER \$45 PACKAGE

HORS D' OEUVRES

CAPRESE SKEWERS, MINI LUMP CRAB CAKES AND STUFFED MUSHROOMS

CHOICE OF SOUP OR SALAD:

CREAMY LOBSTER BISQUE OR BEACH HOUSE SALAD

ENTRÉE, SELECT 3 FOR YOUR GUESTS

CHICKEN MILANESE, hand bread, lightly fried chicken breast, topped with Arugula, bruschetta chopped vine tomatoes, garlic, basil and red onions with a chianti balsamic drizzle over top risotto

CHAMPAGNE CHICKEN, baked in a champagne sauce served with Yukon mashed potato and Haricot Vert sautéed green beans

RED SNAPPER ALMONDINE, lightly floured with sliced almonds, pan seared topped with a lemon butter sauce, served with risotto and Chef's Vegetables

GRILLED LEMON GARLIC PRAWNS, jumbo shrimp sautéed in fresh garlic and lemon in a beurre blanc served with seasoned rice pilaf and bacon goat cheese spinach

FLORIDA SCAMPI, jumbo shrimp, goat cheese ravioli, roasted tomatoes topped with curry mango butter

PRIME RIB, roasted, hand carved and served with au jus and creamy horseradish, Yukon mashed potato and Chef's vegetables

ROULADES OF BEEF, herb marinated sirloin, stuffed with roasted red bell peppers, garlic, rosemary and provolone cheese topped with a béarnaise sauce served over Yukon mashed

DINNER PACKAGE \$75

HORS D' OEUVRES

COCONUT SHRIMP, BACON WRAPPED SCALLOPS, SEARED AHI TUNA ON CROSTINI POINT

CHOICE OF SOUP OR SALAD:

CREAMY LOBSTER BISQUE

BEACH HOUSE, local mixed greens, diced tomato, cucumber, diced red onions, croutons, blue cheese crumbles or **CAESAR** with a house made dressing, croutons and shaved parmesan

ENTRÉE, SELECT 4 FOR YOUR GUESTS

CHAMPAGNE CHICKEN, baked in a champagne sauce served with Yukon mashed potato and Haricot Vert sautéed green beans

CHICKEN MILANESE, hand bread, lightly fried chicken breast, topped with Arugula, bruschetta chopped vine tomatoes, garlic, basil and red onions with a chianti balsamic drizzle over top risotto

CHICKEN ASIAGO, stuffed with 3 cheeses, sun dried tomatoes and basil topped with an Asiago cheese sauce, served with mashed potato and haricot vert green beans

YELLOW FIN TUNA, pan seared with Asian wok veggies and served with wasabi

PORCINI DUSTED SCALLOPS, lightly dusted porcini and topped with fresh tomato relish served with risotto

CHILLEAN SEABASS, SEASONAL, pan seared and topped with a lemon caper sauce served with risotto and asparagus with baby carrots

SEAFOOD SORRENTO, shrimp, Clams, squid, mussels and fish bound with marinara sauce over linguini

GRASSY KEY GROUPER, pan seared and topped with grilled asparagus, shrimp and key lime beurre blanc, served over sautéed spinach and mashed potato

BEEF TENDERLOIN, black Angus Filet Mignon, with seasoned rice pilaf, baby carrots with asparagus

PORTERHOUSE LAMB CHOPS, topped with black mission figs and a port wine demi glaze served with truffle risotto and haricot vert green beans

ROASTED LEG OF LAMB, savory roasted leg of lamb with a lamb au jus and horseradish sauce, served Yukon mashed and Chef's vegetable

DINNER PACKAGES INCLUDE A SOFT DRINK, COFFEE OR TEA AND DESSERT, CHOICE OF: BOURBON BREAD PUDDING, BLUEBERRY CHEESE CAKE OR KEY LIME PIE. TAX AND GRATUITY NOT INCLUDED