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Thank you for considering The Golden Lion Café to host an event for you and your guests. On behalf of the entire staff, we would like to extend a warm welcome to our beautiful beachside location!

The Golden Lion Café is located in Flagler Beach, Florida and has been the most awarded restaurant in the area since 1992.

Located just 5 blocks north of the historic Flagler Beach Pier, the Golden Lion Café offers breathtaking views of the Atlantic Ocean surf along with the unique red sand of our area.

In addition to our extraordinary views and our unique atmosphere, we offer the best fresh cuisine for any event. Enclosed you will find our banquet menus. This packet is designed to assist in a successful event at The Golden Lion Café. Our menu offers a variety of items featuring fresh seafood and shellfish, choice steaks, chicken, island style dishes, and other unique dishes you won't soon find elsewhere. If there is something specific that you are interested in, please feel free to contact us with your request. Our Executive Chef is always willing to work with our honored guests to create a menu that best fits your needs.

The Golden Lion Café is dedicated to creating and hosting a memorable event for you and your guests! Contact us for an appointment and tour of our restaurant.

We look forward to working with you soon! You Invite The Guests, We Will Do The Rest!







Meant to Share





All Dishes served Family Style - Ideal for parties of 10-30

Cheese and Vegetable Serves 30 \$100

A colorful display of fresh seasonal broccoli, peppers, carrots, and celery with spicy pepper jack and cheddar cheese.

Served with homemade ranch dip.

Seasonal Fresh Fruit

Serves 30 \$100

Great for a hot summers day, enjoy cool melon, pineapple, honeydew, and more.

Peel N' Eat Shrimp Tower Serves 6-8 540

Put your toes in the sand and enjoy some peel n' eat shrimp. Served with fresh lemon and datil pepper cocktail sauce.

Giant Iced Seafood Tower Serves 8-12 \$110

A delicious selection of chilled oysters on the half shell, little neck clams, peel n' eat shrimp, and mussels. Served with fresh lemon and datil pepper cocktail sauce.

Appetizer Sampler Serves 6-8 \$50

Beer battered fish fingers, hand breaded coconut and butterfly shrimp, calamari, and chicken tenders.

Beef Nacho's, Fish Taco's & Chipotle Marinated Chicken Quesadillas

Serves 6-8 \$80

Spicy beef nacho's, blackened fish taco's with key lime tartar sauce and chipotle marinated chicken quesadilla's. Definitely enjoy a margarita or an ice cold corona with that!





Jumbo Chicken Wings Serves 6-8 \$45

Your choice of our famous chargrilled jerk Caribbean wings or hot buffalo. Enjoy cool celery, ranch and bleu cheese with either.

Fresh Lobster Platter & Garlic Butter

Serves 3-6 Market Price

Approximately 5 pounds of Fresh Maine Lobster steamed to perfection with plenty of garlic butter.

Fresh Atlantic Salmon or Fresh Catch of the Day

Serves 6 Salmon - \$180, Catch of the Day Market Price

Enjoy fresh grilled Atlantic salmon with island rice and seasonal vegetables. You can request grouper, red snapper, swordfish, wahoo, flounder and more as the fresh catch.

Shrimp Florentine Linguine Serves 6 580

Shrimp Florentine cooked in white wine, butter, garlic, and fresh herbs tossed in linguine.

Served with Garlic Butter.

Fish and Shrimp N' Chip Platter Serves 6-8 \$75

The giant display of beer battered, flaky white fish that's served alongside our hand breaded jumbo butterfly shrimp. The best of both worlds!

Served with housemade coleslaw and French fries.

Tower of Key Lime Pie Serves 20 5100

Our key lime pie is made in house and award winning. Made with a brown sugar and graham cracker cookie crust.



INCLUDES

Warm rolls, chilled butter, and your choice of tea, soda, or coffee.

SALAD

Your choice of either a traditional Caesar Salad or a Fresh Garden Salad with house made Balsamic Vinaigrette.

ENTREES

Golden Lion Fish & Chips

Our Award Winning "Best Around" for 25 Years:

Beer battered fried fish and crispy french fries. Served with coleslaw and fresh lemon.

Chicken Florentine Linguine

Sautéed chicken breast over fresh spinach garlic, white wine, and olive oil, tossed in linguine.

Caribbean Grilled Chicken

Caribbean spiced boneless chicken breast served with island style rice, and sautéed green beans with shallots.

Bangers & Mash

Traditional plump pork & sage sausages with garlic cheddar mashed potatoes, Guinness onion gravy, and sautéed green beans with shallots.

Taco Salad

Lettuce, tomato, red onion, cheddar jack cheese & seasoned local grass-fed ground beef served in its own tomato basil bowl, topped with house-made salsa, guacamole and sour cream.

DESSERT

Your choice of Key Lime Pie or Peanut Butter Candy Bar Pie.

Made in house and are absolutely delicious.

\$26 per Guest





INCLUDES

Warm rolls, chilled butter, and your choice of tea, soda, or coffee.

SALAD

Your choice of either a traditional Caesar Salad or a Fresh Garden Salad with house made Balsamic Vinaigrette.

ENTREES

Ginger Soy Mahi Mahi

Mahi Mahi broiled in a ginger soy glaze with fresh seasonal vegetables and island rice.

Southwest Lobster Salad

Chargrilled Romaine greens topped with Lobster, Avocado, Corn, Cilantro and Chipotle Caesar Dressing.

Shrimp Florentine Linguine

Shrimp, Fresh Spinach and Roasted Red Peppers sautéed in a Garlic, White Wine, Fresh Herbs and Butter Broth.

Served with Garlic Bread.

Mixed Grill Kabobs

Caribbean Seasoned Chicken, Steak, and Pineapple served with island rice.

Chicken Breast and Red Wine Reduction

Sautéed Chicken breast in a cabernet reduction with piped garlic cheddar mashed potatoes and fresh seasonal vegetables.

DESSERT

Your choice of Key Lime Pie or Peanut Butter Candy Bar Pie.

Made in house and are absolutely delicious.

\$29 per Guest





INCLUDES

Warm rolls, chilled butter, and your choice of tea, soda, or coffee.

SALAD

Your choice of either a traditional Caesar Salad or a Fresh Garden Salad with house made Balsamic Vinaigrette.

STARTERS

Choose 2 to be served family style

Fresh Calamari with Red Pepper Aioli
Blue Cheese and Balsamic Potato Chips
Steamed Mussels in White Wine, Butter, and Garlic
House Made Fresh Fish Dip

ENTREES

Ginger Soy Mahi Mahi

Mahi Mahi broiled in a ginger soy glaze with fresh seasonal vegetables and island rice.

NY Strip Steak

Served with a red wine demi glaze piped garlic cheddar mashed potatoes and fresh seasonal vegetables.

Lobster Linguine

1/2 a Fresh Maine Lobster over garlic, white wine, herbs, and butter tossed in linguine.

Roast Pork Tenderloin

Served with caramelized apple, piped garlic cheddar mashed potatoes and fresh seasonal vegetables.

Guinness BBQ Ribs

A full rack of baby back ribs, coleslaw and fries.

DESSERT

Your choice of Key Lime Pie or Peanut Butter Candy Bar Pie.

Made in house and are absolutely delicious.



\$39 per Guest

INCLUDES

Warm rolls, chilled butter, and your choice of tea, soda, or coffee.

SALAD

Your choice of either a traditional Caesar Salad or a Fresh Garden Salad with house made Balsamic Vinaigrette.

STARTERS

Choose 2 to be served family style

Fresh Calamari with Red Pepper Aioli Fresh Oysters on the Half Shell House made Butterfly Shrimp Caribbean Jerk Chicken Wings Loaded Nacho's

ENTREES

Golden Lion 11/2 lb Maine Lobster

Steamed fresh Maine Lobster. Served with sautéed green beans and shallots and roasted red potatoes.

Seafood Tower

12 oysters, 6 clams, 6 mussels, and a ½ lb of peel and eat shrimp. Served with fresh lemons and horseradish.

Surf & Turf

Hand-cut 10oz USDA choice local NY Strip Steak and ½ Maine lobster. Served with garlic cheddar mashed, and fresh seasonal vegetables.

Grilled Ribeye

12 oz Ribeye, piped garlic cheddar mashed potatoes, jumbo asparagus, and a cabernet reduction.

Surfer's Platter

Today's local fresh catch and ½ Maine Lobster. Served with island style rice, and fresh seasonal vegetables.

DESSERT

Your choice of Key Lime Pie or Peanut Butter Candy Bar Pie.

Made in house and are absolutely delicious.



\$45 per Guest

Group Lunch Buffet Menu 💌

INCLUDES

This menu is served with beverage choices of; iced tea, coffee or soda.

STARTERS

House Made Tortilla Chips & Salsa

SALAD

Fresh Garden Salad

Served with Balsamic Vinaigrette.

ENTREES

Beer Battered Fish Fingers

Served with fresh lemon and our house-made Key Lime Tartar.

Caribbean Grilled Chicken

Caribbean spiced grilled boneless breast.

SIDE DISHES

Golden Lion Island Style Rice

Seasoned island style yellow rice.

Today's Fresh Vegetable

Grilled seasonal vegetables.

\$23 per Guest





Group Lunch Buffet MenuPackage 🔊

INCLUDES

This menu is served with beverage choices of; iced tea, coffee or soda.

SALAD

Fresh Garden Salad

Served with balsamic vinaigrette.

STARTERS

Beer Battered Fish Fingers

Served with fresh lemon and our house-made key lime tartar.

ENTREES

Golden Lion Salmon Cakes

Seasoned with Old Bay and Creole Trinity.

Grilled Caribbean Chicken or Pork Loin, or Mahi Mahi

Caribbean spiced chicken or pork loin or Mahi Mahi served with fresh house made pineapple pico de gallo.

SIDE DISHES

Golden Lion Island Style Rice

Seasoned island style yellow rice.

Today's Fresh Vegetable

Grilled seasonal vegetables.

\$29 per Guest + tax and gratuity





Group Lunch Buffet Menu Package

INCLUDES

This menu is served with beverage choices of; iced tea, coffee or soda.

SALAD

Fresh Caesar Salad

STARTERS

Chips, Salsa & Guacamole

ENTREES

Peel & Eat Shrimp

Served hot and spicy or chilled with fresh lemons.

Steamed Mussels

Lightly Steamed and Sautéed in Garlic, Butter and Parsley.

Shrimp Linguine Florentine

Jumbo Shrimp, Linguine, Fresh Spinach & Roasted Red Peppers Sautéed in a Garlic, White Wine, Fresh Herbs and Butter Broth.

Ginger Soy Salmon

Grilled Fresh Atlantic Salmon glazed in our own Ginger-Soy Sauce.

Bangers and Mash

Traditional Plump Pork and Sage Sausages with Garlic Cheddar Mashed Potatoes, and Guinness Onion Gravy.

DESSERT

Your choice of Key Lime Pie or Peanut Butter Candy Bar Pie.

Made in house and are absolutely delicious.



\$35 per Guest

Beach Party Event

Sit back and relax with your toes in the sand and let one of the Golden Lion's Chefs personally cook for you at your event. *

HOT FOODS:

1/2 lb. Hamburgers

100% All Beef Hotdogs

SIDES:

House Made Macaroni Salad

Traditional House Made Coleslaw

Fresh Watermelon

Hamburgers & Hot Dog Rolls

Condiments include a choice of: Lettuce, Tomato, Onion, Pickles, & Relish

The Beach Party Event includes your food cooked to order on our BBQ grill, cooked while you wait.

\$18 per Guest

+ tax and gratuity



* Set-up is a the restaurant and not on the beach.



Caribbean BBQ Event

Sit back and relax with your toes in the sand and let one of the Golden Lion's Chefs personally cook for you at your event.

HOT FOODS:

Grilled Jerk Seasoned Mahi

Grilled Jerk Chicken Wings

Guinness BBQ Ribs

SIDES:

Golden Lion Island Style Rice

Long Grain Rice with Carrots and Peas

Garden Salad

Mixed Greens, Red Onion, Tomato, Cucumber & Carrots

Island Baked Beans with Bacon & Brown Sugar

Pineapple & Mango Chutney

Chef's Special Recipe

The Caribbean BBQ Event includes your food cooked to order on our BBQ grill, cooked while you wait.

\$29 per Guest





Seafood Festival Event

Sit back and relax with your toes in the sand and let one of the Golden Lion's Chefs personally cook for you at your event.

Raw Bar Display

Chilled Oysters, Clams, Mussels, and Peel and Eat Shrimp

Poke Ahi Tuna

Seasame Soy marinated Ahi Tuna with avocado, cilantro and limes

HOT FOODS:

Grilled Maine Lobster

Live Lobster cut in half & grilled to perfection

Grilled Fresh Atlantic Salmon

Fresh Salmon butchered in house

SIDES:

Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, House-made Croutons, & Creamy Caesar Dressing

Roasted Red Potatoes

Tossed in Butter, Parsley, Salt & Pepper

Corn on the Cob

Rolled in Butter, Salt & Pepper

The Seafood Festival Event includes your food cooked to order on our BBQ grill, cooked while you wait.

\$45 per Guest





Desserts & Beverages 📦

DESSERTS

-Chocolate Cake-

Serves 30 for \$120

-Parfait-

\$5 each

-Tropical Bread Pudding-

Serves 30 for \$120

-Peanut Butter Pie-

Whole Pie for \$20

Serves 30 for \$120

-Seasonal Fruit Cobbler - Award Winning Key Lime Pie-

Whole Pie for \$20

BEVERAGES

Choose the beverage package of your choice to compliment your special event.

Open Bar – Choose from a selection of cocktails, beers, and wine to create the perfect package.

	Well Package	Call Package	Premium Package
1st Hour	\$10	\$13.75	\$16
2nd Hour	\$8	\$11	\$13
3rd Hour	\$6	\$9	\$11
4th Hour	\$6	\$9	\$11

Cocktail Displays – Our famous Golden Lion Rum Punch, Margaritas can be displayed in a clear glass dispenser. This is a great way to start any buffet line!

\$5 per guest

Personal Bartender – We can provide your own bartender for fresh made cocktails for you and your guests. A station will be set up to service your party with the selection of cocktails, beers, and wines of your choosing.

\$100 for 4 hours

Champagne Toasts – Champagne Toasts are included with our buffet packages but can added to any plated option.

\$3 per guest







Rental Space Fees

If you would like to have your event with us during peak times in season we will add a rental fee in order to reserve your area. If you have any questions please don't hesitate to ask our banquet manager so we can review them together.

Rental Space Fees will be charged Friday through Sunday from March 1st- August 30th. There are no charges during non peak times off season.

Upstairs Dining – Our upstairs ocean view deck provides an authentic Caribbean dining experience. It offers a pristine view of the Atlantic Ocean, while you can enjoy an excellent view of the Flagler Beach Pier. A1A on Flagler Beach is a protected high way, giving you an unobstructed view of the ocean and that old Florida feel.

Please note:

There are two flights of stairs to access the deck without an elevator. We do not have a bar or bathrooms upstairs.

If the weather conditions look poor on the day of your event, we will set your event downstairs under a covered dining area, and you will be charged the downstairs rental fee.

\$15 per guest.

Downstairs Dining - Our downstairs dining area perfectly places you in between our tropical tiki bar, and our raw bar serving the freshest seafood on the beach. Surrounded by white sand, you will have an excellent view of the band, and will be protected from the weather.

\$10 per guest.

The Beach

If you would like to tie the knot on the beach you are more then welcome. Our restaurant is just a stones throw away and will be happy to accommodate you. There is no charge to have your ceremony on the beach.

We offer wedding arches, tiki torches, and flower pedals for rent. You are responsible for setting them up and bringing them back.

\$200





Preferred Vendor List

After 25 years The Golden Lion can help point you in the right direction to help make your special day perfect. We can recommend, and regularly work with the following.

If you need us to coordinate please just let me know.

Photographer: AJ Neste

Florist: Hammock Gardens

Hotels: Island Cottage, Hilton Garden Inn

Cakes: Publix Supermarkets, Flagler Beach



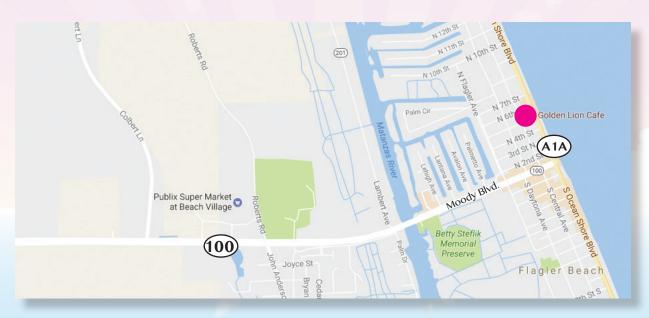
Directions

Directions from the North

Take Interstate 95 South to Exit 284 State Route 100 Turn left onto State Route 100 Follow State Route 100 approximately 5 miles to Scenic A1A Turn Left onto A1A North and we are five blocks up on the left

Directions from the South

Take Interstate 95 North to Exit 284 State Route 100 Turn right onto State Route 100 Follow State Route 100 approximately 5 miles to Scenic A1A Turn Left onto A1A North and we are five blocks up on the left









The following information outline our standard procedures.

SEATING CAPACITY: We can comfortably accommodate up to 150 guests at our location. We offer outdoor courtyard seating, limited indoor seating, and a large outdoor upper deck with unbeatable views.

DEPOSIT: Depending on the size and cost of your event, a deposit may be required and will be deducted from the final bill the day of the function. The deposit confirms your reservation and will help pursue proper planning of the event.

MENU SELECTIONS: Menu selections, seating arrangements, and all other details must be finalized no later than (2) weeks prior to the function and are not subject to change without 72 hours notice. A final headcount should be provided to us no later than (3) days prior to your event. Prices are subject to change without notice and do not include sales tax or gratuity. Outside food and beverages are not permitted without prior approval.

DECORATIONS: All decorations must comply with local health and safety codes and must be approved for use prior to the event for quality, content, placement, and method of fastening. Any damages caused to the facility will be charged to the individual.

CANCELLATIONS: If necessary, cancellations can be made and full deposit returned only if notice is given at least (30) days prior to the function. Full deposit will be forfeited if the required (30) days is not given.

PAYMENT: Final payment is due at the conclusion of the function and is payable by cash or credit card only. No personal checks will be accepted.

SALES TAX: all applicable Florida state sales tax will be added to all food and beverages.

PARKING: Parking is available on either side of A1A and in a public lot directly across from the restaurant on 5th Street North. Please be advised that when parking along A1A, you must park in the same direction as the traffic flows. Failure to do so can result in a parking ticket that will be the responsibility of the vehicle owner. The Golden Lion Café is not responsible for any fines associated with parking or transportation.

SECURITY: The restaurant is not responsible for articles or merchandise lost, stolen or forgotten during the course of the function.

LIABILITY: In the event that the restaurant is unable to perform its commitment because of physical shutdown or any governmental restrictions upon travel, supplier or any labor difficulties in the nature of strikes or otherwise, or any other cause or event the restaurant shall be excused from the performance and may terminate its commitment without liability of any kind. In the event that the restaurant is unable to carry out the client's function for any reason, this agreement may be canceled by the restaurant without further obligation, other than the return of the guest's deposit.