CORSAIR
kitchen & bar

PRIVATE DINING FACT SHEET

CORSAIR kitchen & bar represents a new spirit of hospitality based on an American-inspired kitchen and bar, CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food. Its open kitchen offers authentic creations designed to satisfy your palette in a friendly, sophisticated setting; a perfect gathering place for breakfast, lunch, dinner, after work or a spirited night out. Beautifully designed, the casually elegant environment flows onto an outdoor patio overlooking a scenic tropical oasis and the resort's acclaimed championship golf courses.

Enjoy the simplicity of our food, innovative cocktails and excellent service.

CORSAIR can accommodate events for 12 to 250 people.

CUISINE

The menu is an American-inspired kitchen and bar, CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food with a focus on local products and farms.

Executive Chef, Gordon Maybury | Chef de Cuisine, Steve Sprague

RESTAURANT HOURS

RECEPTIONS
starting at 5pm daily

DINNER
5pm to 10pm daily

PRIX FIXE MENUS

CANAPÉS SELECTION
$5-7 per piece
$65-$125 per person

WINE PAIRINGS AVAILABLE
OR
SOMMELIER SELECTION

CAPACITIES

PRIVATE DINING ROOM
28 seated / 40 reception

PATIO
80 seated / 125 reception

LOUNGE
15 seated / 25 reception

BUYOUT
200 seated / 300 reception

Beverages are billed upon consumption | open bar packages available

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THE PRIVATE DINING ROOM

CORSAIR'S private dining room is perfect for corporate events, parties, and meetings. The room can host up to 28 guests for a seated meal, or 40 for a cocktail reception.

Audio/visual accessible

2,500 food anf beverage minimum spend++

THE PATIO

CORSAIR'S beautiful outdoor patio is a wonderful setting for daytime or evening events or parties. The space can host up to 80 guests for a seated meal, or 125 for a cocktail reception.

If interested please inquire for our minimums

Half Patio $4000 Food and Beverage minimum spend++

Full Patio $8000 Food and Beverage minimum spend++

THE LOUNGE

CORSAIR'S semi-private indoor lounge is perfect for an informal daytime setting or evening event. The space can host up to 15 guests for a seated meal or 25 guests for a cocktail reception.

SEMI-PRIVATE OR BUY-OUT

CORSAIR is also available for complete or partial buyout options seven days a week for dinner. The restaurant has indoor/outdoor seating for up to 200 guests or 300 for a standing reception.

HORS D'OEUVRES

FROM THE SEA

$7 PER PIECE

SHRIMP COCKTAIL
horseradish cocktail sauce

CRABCAKE
corn remoulade

AHI TUNA
crispy wonton, mango salsa

SMOKED SALMON
bagel chips, crème fraîche

FROM THE LAND

$7 PER PIECE

SHORT RIB TOSTADA
small-batch guacamole, pico de gallo

MAC N' CHEESE
bacon

MEATBALL
heirloom tomato sauce

VEGETARIAN

$5 PER PIECE

TOMATO BRUSCHETTA
burrata, garden basil

WILD MUSHROOM FLATBREAD
goat cheese, truffle oil, arugula

DEVILED EGG
smoked paprika, chives

SWEET BITES

$4 PER PIECE

KEY LIME TART
meringue

CHOCOLATE TRUFFLE
FRENCH MACARON

PLATED OPTIONS

$200 PER PLATTER
(EACH SERVES 15 GUESTS)

TRIO OF ARTISANAL CHEESES
traditional accompaniments

CHARCUTERIE PLATTER
traditional accompaniments

Priced per-piece, Minimum order of 10 of each passed item

24% service charge and 9% sales tax not included in above pricing

THREE-COURSE GROUP DINNER 1

APPETIZERS

CHOICE OF

SOUP OF THE DAY

THE GREEK
romaine, tomatoes. cucumbers
feta, red onions, olives

CAESAR SALAD
white anchovy, croutons, parmesan
roasted tomato, caesar dressing

ADD FAMILY STYLE APPETIZERS TO ANY TABLE FOR $10 PP

PLEASE SELECT TWO

MEDITERRANEAN PLATTER
CORSAIR WING
FRITTO MISTO
SMASHED AVOCADO
FLAT BREADS

MAIN DISHES

CHOICE OF

ROASTED CHICKEN BREAST
garlic mashed potatoes, root vegetables
grain mustard jus, crispy leeks

SALMON
corn purée, smoked tomato
black bean, avocado salad

BRAISED SHORT RIB
white bean ragout, tuscan kale
roasted tomato, gremolata

DESSERTS

CHEF'S SELECTION

$56 pp | 24% service charge
and 9% sales tax not included

Please note that due to seasonality of certain items this menu is subject to change

THREE-COURSE GROUP DINNER 2

APPETIZERS

CHOICE OF

TUNA TARTARE
wasabi avocado, sweet soy
wontons, pickled root vegetable
crispy rock shrimp

ROASTED TOMATO SOUP
goat cheese, balsamic reduction

CAESAR SALAD
white anchovy, croutons, parmesan
roasted tomato, caesar dressing

ADD FAMILY STYLE APPETIZERS TO ANY TABLE FOR $10 PP

PLEASE SELECT TWO

MEDITERRANEAN PLATTER
CORSAIR WING
FRITTO MISTO
SMASHED AVOCADO
FLAT BREADS

MAIN DISHES

CHOICE OF

ROASTED CHICKEN BREAST
garlic mashed potatoes, root vegetables
grain mustard jus, crispy leeks

SALMON
farro, quinoa, baby peas
pickled carrot salad

STEAK FRITES
wagyu skirt steak, herbed fries
young lettuce, chimichurri

DESSERTS

CHEF'S SELECTION

$62 pp | 24% service charge
and 9% sales tax not included

Please note that due to seasonality of certain items this menu is subject to change

FOUR-COURSE GROUP DINNER

APPETIZERS

CHOICE OF

FRITTO MISTO
calamari, shrimp, pepperoncini
artichoke, cherry pepper aioli

TUNA TARTAR
wasabi avocado, sweet soy, wonton
pickled root vegetable, crispy shrimp

ADD FAMILY STYLE APPETIZERS TO ANY TABLE FOR $10 PP

PLEASE SELECT TWO

MEDITERRANEAN PLATTER
CORSAIR WING
FRITTO MISTO
SMASHED AVOCADO
FLAT BREADS

MIDDLE COURSE

CHOICE OF

CAESAR SALAD
white anchovy croutons, roasted tomato
parmesan, caesar dressing

PEACH + MANGO SALAD
local lettuce, melon, quinoa, pomegranate
smoked almond, orange ginger glaze

ROASTED TOMATO SOUP
goat cheese, balsamic reduction

MAIN DISHES

CHOICE OF

ROASTED CHICKEN BREAST

garlic mashed potatoes, root vegetables
grain mustard jus, crispy leeks

CRISPY SKIN SNAPPER
warm farik tabbouleh, asparagus, fennel
olive, grapefruit salad

FILET OF BEEF
carrot purée, pearl onions, baby carrots
fingerling potatoes, red wine demi-glaze

DESSERTS

CHEF'S CHOICE

$82 pp | 24% service charge
and 9% sales tax not included

Please note that due to seasonality of certain items this menu is subject to change

OPEN BAR BEVERAGE PACKAGES

STANDARD $25 PER PERSON PER HOUR

Skyy Vodka

All Available Stolichnaya Varieties

Flor de Cana Rum

Don Eduardo Blanco Tequila

Cointreau

Beefeater Gin

Skyy Citron

Vox Apple

Jack Daniels Tennessee Whiskey

Cutty Sark Scotch/Whiskey Blend

Jim Beam Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

STANDARD $35 PER PERSON PER HOUR

Belvedere Vodka

All Available Stolichnaya Varieties

Bacardi Rum

Patron Silver Tequila

Cointreau

Tanqueray Gin

Belvedere Cytrus

Belvedere Pomarancza

Vox Apple

Johnny Walker Black Scotch/Whiskey Blend

Maker's Mark Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

All Packages include imported, domestic & non-alcoholic beer, mineral water, fruit mixers & soft drinks. Beverage service is subject to a 24% service charge & 9% sales tax