



PRIMEevents

PRIVATE DINING & SPECIAL EVENTS

STUNNING VIEWS | SUPERIOR CUISINE | BRILLIANT SERVICE | UNFORGETTABLE EVENTS

Welcome to PRIME Hospitalities' Events!

With multiple venues, we are currently located at the top of Paradise Point overlooking the Charlotte Amalie harbor. Day or night, our views are incomparable and will create the perfect setting for your special event. However, it doesn't stop there, PRIME Hospitalities would love to graciously host your event at your villa or the beach as well!

Our two restaurants, PRIME Steakhouse and taste, offer a wide range of cuisine options and various event spaces guaranteed to delight! From fine-dining to more casual Caribbean cuisine, our chefs have created a comprehensive yet flexible selection of dining packages we happily tailor to every event. Once the menu is set, our sommelier will then carefully pair each dish with the perfect wine from our extensive portfolio, honored by the Wine Spectator Award of Excellence.

From corporate events to elegant weddings, our experienced team of event planners, chefs, and designers work diligently and passionately to cater to each of our clients' needs. We understand the importance of personalization and can't wait to create your vision!

Lets Get Started!

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

PRIME Steakhouse

Prime, offers an indoor fine-dining experience that boasts beautiful views. Perfect for wedding receptions, birthday celebrations, formal business dinners and much more. For events at PRIME, we have a selection of menus to choose from that we happily can adapt for your specific needs. In addition, we have an extensive wine selection and cocktail list to perfectly suit your party's taste!

taste

Taste, our second location at Paradise Point, offers a more relaxed open air concept, still overlooking the beautiful Charlotte Amalie Harbor. This is perfect for weddings, receptions, birthday celebrations, cocktail hours and much more! taste is an amazing option that can be as sophisticated or laid back as your event requires. We have a wide selection of dining options at taste including; passed Hor d'oeuvres, party platters, buffet selections, Caribbean cuisine, and more, perfect for any occasion.

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



Hors D'oeuvres

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!

Conch Fritters

Crunchy Conch with island seasonings and house Remulaude

Tuna Tartar

with fresh Pico de Gallo, Avocado Crema, on Wonton Crisps

Mushroom Arancini Balls

with Creamy Vodka Sauce

Chicken Satay

Lemongrass-Scented, with Sweet Soy Glaze

Lobster Tacos

Caribbean lobster with Citrus Creme Fraiche, Pickled Red Onion, Arugula, Spicy Aioli, on a Crispy Wonton Shell

Mojito Skirt Steak

with House-made Guacamole on Tortilla Crisps

Fresh Fruit Kabob

with Strawberry Coulis

Caprese Skewers

with Fresh Basil and Balsamic Reduction

Package Pricing:

4 choices (Light): \$10 PP

7 choices (Medium): \$15 PP

10 choices (Heavy): \$20 PP



Party Platters

Ideal edible displays for your guests to enjoy at their leisure. Platters can be set up together on a linen covered table in the reception area.

Charcuterie Board

Chef selection of three Artisanal Cheeses / three Proteins / Fresh Fruit / Veggies / Nuts / and Dipping Sauces.

(for up to ten guests)

Pricing : \$175

Fresh Fruit Platter

A selection of mixed seasonal island fruit

(for up to ten guests)

Pricing: \$150

Signature Slider Platter

PRIME Beef / Smoked Cheddar / Caramelized Onions / Pickled Jalapeños / Arugula / Roasted Garlic Aioli

(for 30 guests)

Pricing : \$200

Veggie Sliders Platter

Black Bean Veggie Burgers / Tomato / Mixed Greens / Green Apple Pickles / Red Onion / Brioche Bun / Jalapeño Ranch

(for 30 guests)

Pricing : \$150



Craft Cocktails

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

LAVENDER KISS

Stolichnaya Vodka / Blackberry-Lavendar Shrub / Lemon / Riesling / Club Soda

COOL RUMMINGS

Bacardi Dark Rum / Port Apple Syrup / Lime / Pineapple

STRAWBERRY FIELDS FOREVER

Bombay Sapphire Gin / Strawberry / Lime / Soursop / Club Soda

BERRIED IN THYME

Lunazul Blanco Tequila / Orange Liquor / Muddled Blackberry / Citrus Syrup / Club Soda / Thyme

APPLEY EVER AFTER

Bombay Dry Gin / Apple Liquor / Citrus Syrup / Apple Cider

TORCHED OLD FASHIONED

Ridgemont Reserve 1792 Bourbon / Simple / Orange Bitters / Torched Angostura Bitters

HONEY IM BLUE

Stolichnaya Blueberry Vodka / Muddled Blueberries / Lavender & Chamomile Infused Honey Syrup / Lemon

DEATH & TAXES

Lunazul Silver Tequila / Local Passionfruit / Lemon / Apple Cider / Torched Rosemary





Cocktails Packages

Cocktail hour anyone? Cocktail receptions may be hosted in conjunction with or independently from a dinner reception. Cocktails receptions are scheduled in one-hour time increments. Liquor Packages are required for cocktail receptions hosted independently of a dinner

Premium Plus Liquor includes all Speciality Cocktails / Beer / House Wine

- ~ \$25 pp first hour
- ~ \$25 pp second hour
- ~ \$22 pp hour third hour
- ~ \$19 pp fourth hour
- ~ \$19 pp fifth hour

Premium Liquor including Beer & House Wine

- ~ \$22 pp first hour
- ~ \$22 pp second hour
- ~ \$19 pp hour third hour
- ~ \$16 pp fourth hour
- ~ \$16 pp fifth hour

Well Liquor including Beer & House Wine

- ~ \$18 pp first hour
- ~ \$18 pp second hour
- ~ \$15 pp hour third hour
- ~ \$12 pp fourth hour
- ~ \$12 pp fifth hour

*Basic soda, juices, bottled water, tea are included i liquor package

*Liquor brand breakdowns are available upon request.

*Champagne toasts and shots are NOT included

*All events are required to submit a minimum bar \$1500 deposit



taste Carnival Buffets

Please choose from possible selections below.

CARNIVAL BUFFET - \$35PP

PROTEIN SELECTION (CHOOSE THREE):

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

SOUTHWEST BUFFET - \$45PP

FEATURES WORLD CLASS FAJITA STATION

PROTEIN SELECTION (CHOOSE TWO):

Steak / Chicken / Shrimp / Tofu

Fajita station will be fully stocked with: Flour Tortillas / Rice and Beans / Onions / Mixed Peppers / Lettuce / Shredded Cheese / Gondola Trio (House-made Guac, Salsa, Queso Blanco)

ONLY SALAD SELECTIONS ARE OFFERED WITH THIS MENU

SUNSET BUFFET - \$55PP

PROTEIN SELECTION (CHOOSE THREE):

Sliced Roast Beef with Au Jus / Chicken and Andouille Jambalaya / Herbed Pork Tenderloin (chef select sauce) / Blackened Shrimp Kabobs with Vegetables / Spinach and Queso Stuffed Chicken Breast / Smokehouse BBQ Ribs / Corn & Black Bean Stuffed Peppers

SALAD SELECTION

(CHOOSE TWO)

Garden Salad / Caesar Salad / Pasta Salad / Potato Salad

SIDE SELECTION

(CHOOSE TWO)

Rice & Beans / Sautéed Mixed Vegetables / Fried Plantains / Baked Macaroni & Cheese / Local Potato Stuffing / Garlic Mashed Potatoes

DESSERT SELECTION

(ADDITIONAL \$5PP)

Strawberry and Cream Cheesecake
Homemade Dulce de Leche Brownie
Keylime Pie



taste ft. Prime Buffet

PRIME TIME BUFFET - 100PP

STARTERS

CAESAR SALAD

Romain / parmesan / croutons / lemon-caesar dressing

LOBSTER TACOS

Local Lobster / pickled red onion / arugula / wonton shell /
citrus creme fraiche / spicy aioli

SMOKED PORK BELLY

Kurobuta Pork / cauliflower puree / port-poached apples /
crispy onions / rosemary au jus

ENTREE

TOMAHAWK STEAK

Carving Station

TRUFFLE MAC & CHEESE

MASHED POTATOS & GRAVY

BACON BOURBON BRUSSEL SPROUTS

DESSERT

KEYLIME PIE

CHOCOLATE CAKE

(Vegetarian accommodations available upon request)
(Additional appetizer and side options available upon request)



The Buyout

Based upon your needs, we have multiple buyout options for your daytime or evening event. Highlights of a buyout include private use of the restaurant including the bar, lounge, and patio areas. Additionally, special events gain utilization of the outside PA system and TV Monitors toasts, awards, speeches, and slideshows. The event spaces boast a beautiful backdrop sure to enhance your special occasion.

When exploring our pricing:

The *buyout fee* refers to the price for renting the space. The *minimum* refers to the total minimum cost of the event. This includes all of food and beverage for your event as well as the buyout fee. Anything spent over this amount will then be added on.

PRIME Buyout Pricing:

\$2,500 Buyout Fee

\$15,000 Minimum

(\$12500 for food and beverage)

taste Buyout Pricing:

Full Buyout : \$2500

(up to 5 hours)

\$500 Per Additional Hour