

PRIVATE DINING

EXCEPTIONAL SPACES. ELEVATED EXPERIENCES.



EFFORTLESS ENTERTAINING

There's something special about sharing a meal together, and at PIER 22, we're here to make those moments unforgettable. Whether you're planning a milestone celebration, business dinner, or intimate gathering, our private dining spaces set the perfect scene on the Manatee River.

Our experienced team will work with you every step of the way to help you choose the ideal space and a menu designed to impress. You can create a **custom menu** or choose from our thoughtfully crafted, **all-inclusive packages**.

However you gather, we'll help make it feel seamless and memorable.

LET'S GET STARTED.

(941) 748-8087

info@pier22.com



AQUARIUM ROOM

The Aquarium Room is a great space for collaboration, professional seminars and training sessions or celebratory lunch and dinners. French-style doors offer privacy, while tableside service keeps the work-flow moving.



MENU OPTIONS Restaurant Menu
All Inclusive Menu

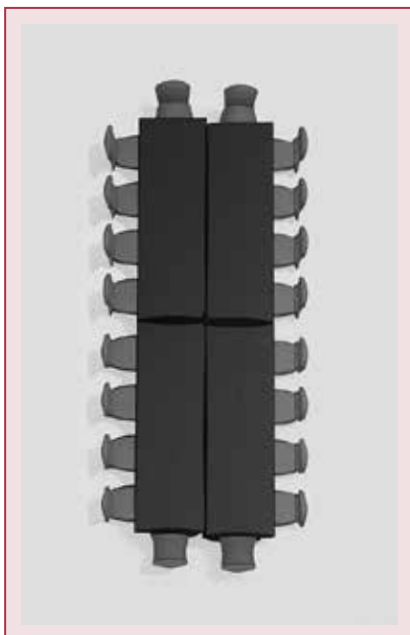
FOOD & BEVERAGE MINIMUM
Lunch: \$150
Dinner: \$350
Site Fee: \$100

EVENT TIME 3 Hours | 1 Hour Set Up

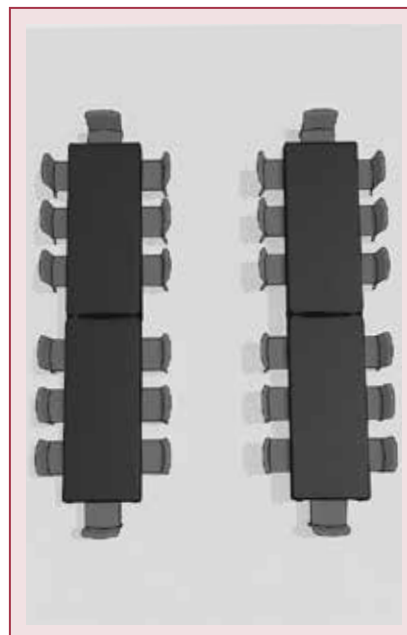
A/V EQUIPMENT Flatscreen TV

FLOORPLAN One Table | 20 seated
2 Tables | 24 seated

One Table



2 Long Tables



MARINA ROOM

The Marina Room offers an inviting setting with stunning waterfront views through floor-to-ceiling windows. Perfect for business meetings, presentations, or intimate gatherings with family and friends.



MENU OPTIONS Custom Menu
All Inclusive Menu

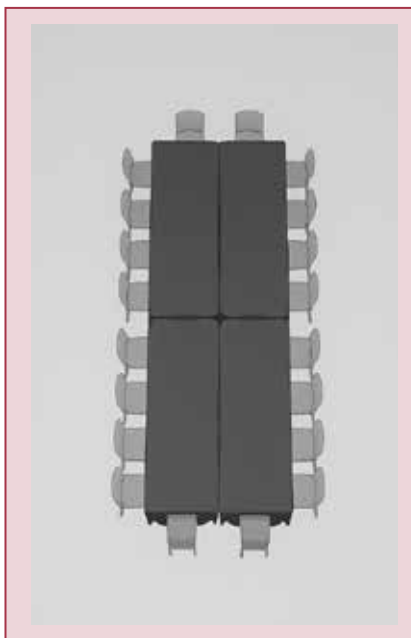
FOOD & BEVERAGE MINIMUM
Lunch: \$250
Dinner: \$800
Site Fee: \$200

EVENT TIME 3 Hours | 1 Hour Set Up

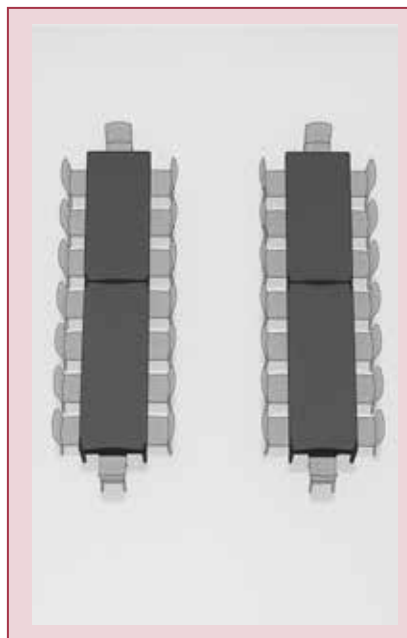
A/V EQUIPMENT Flatscreen TV

FLOORPLAN Long Table | 20 seated
2 Tables | 35 seated
Standard | 40 seated

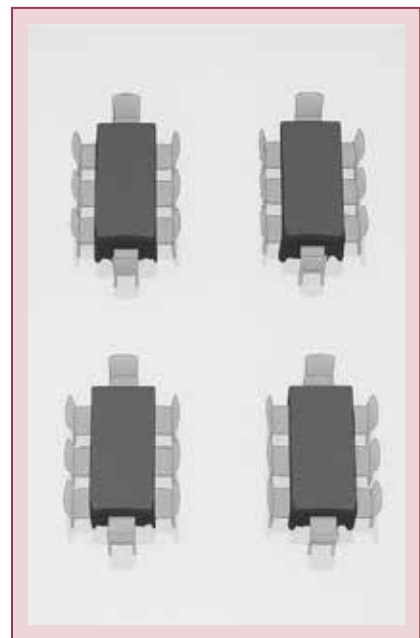
Long Table



2 Long Tables



Standard



DOCKSIDE LOUNGE

The Dockside Lounge is a spacious and sophisticated setting accommodating up to 100 guests. With high-top tables and bar seating that inspire connection, this space is perfect for happy hours, networking events, group gatherings, and cocktail-style receptions.



MENU OPTIONS

Custom Menu
All Inclusive Menu

FOOD & BEVERAGE MINIMUM

Lunch: \$700
Dinner: \$1,000

EVENT TIME

3 Hours | 1 Hour Set Up

CAPACITY

60 Standing | 42 Seated





FOOD & DRINKS

CUSTOM MENUS | ALL INCLUSIVE MENUS | BAR



FOOD

Whether you're envisioning a **custom menu** or prefer the ease of an **all-inclusive menu**, our team is here to help.

On the next page, you'll find our curated all-inclusive menu packages, designed to make planning simple and stress-free.

If you'd like to create a custom menu, please contact us to begin planning a personalized dining experience for your event.



BAR

Our full drink menu is available for all private events, featuring signature cocktails, beer, and a curated wine selection.

Drinks are charged based on consumption.



BISTRO LUNCH MENU

\$45 Per Person. Includes tax and service charges.

Guest choice of soup or salad and entrée.

SOUP OR SALAD

PIER 22 HOUSE 🌱🍏

mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes

1976 🌱

iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese

NEW ENGLAND CLAM CHOWDER

cream, potato, celery, onion, pancetta

ENTRÉES

FRENCH DIP

shaved prime rib, Provolone, au jus, French roll, french fries

BURGER*

half-pound, house-butchered ground beef, house-made bun, lettuce, tomato, onion, pickle, french fries

CRISPY CHICKEN SANDWICH

house sauce, lettuce, tomato, onion and pickle on a house-made bun, french fries

GROUPER SANDWICH

grilled, fried or blackened, tartar sauce, house-made bun, lettuce, tomato, onion, pickle, french fries

BURRATA WITH CHICKEN

fresh Burrata, arugula, cucumbers, tomatoes, balsamic vinaigrette, toasted baguette and grilled chicken

BRUSCHETTA FLATBREAD 🍏

tomato, garlic, basil, olive oil, arugula, Mozzarella, balsamic vinaigrette, balsamic glaze

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

All fried items are cooked in beef tallow. 🌱 - denotes gluten friendly options. 🍏 - denotes vegetarian options.
*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC LUNCH MENU

\$60 Per Person. Includes tax and service charges.

Guest choice of soup or salad, entrée and dessert.

SOUP OR SALAD

PIER 22 HOUSE 🌱🍃

mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes

1976 🌱

iceberg lettuce and Parmesan dressing finished with applewood smoked bacon crumbles, chopped egg and Parmesan cheese

NEW ENGLAND CLAM CHOWDER

cream, potato, celery, onion, pancetta

ENTRÉES

BRUSCHETTA CHICKEN

Breaded, pan seared, tomatoes, garlic, olive oil, fresh mozzarella, basil and balsamic glaze

FISH & CHIPS

tempura battered cod, french fries, house tartar sauce, slaw

JAMBALAYA 🌱

andouille sausage, chicken and trinity in a spicy tomato broth, white rice

ZUCCHINI PASTA 🌱🍃

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

CHICKEN PENNE PASTA

chicken, pancetta, snow peas, shiitake mushrooms and sun dried tomatoes in a Parmesan cream sauce

DESSERT

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust, with fresh berry coulis

CHOCOLATE MOUSSE CAKE

triple chocolate

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

All fried items are cooked in beef tallow. 🌱 - denotes gluten friendly options. 🍃 - denotes vegetarian options.
*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC DINNER MENU

\$70 Per Person. Includes tax and service charges.

Guest choice of soup or salad, entrée and dessert.

SOUP OR SALAD

PIER 22 HOUSE 🌱🌱

mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes

CAESAR

Parmesan, croutons, romaine, Caesar dressing

BAKED ONION SOUP

caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone

ENTRÉES

HERB CHICKEN 🌱

slow cooked, sweet pea risotto, demi-glace, asparagus

STUFFED "JAIL ISLAND" SALMON

pan seared, spinach, mascarpone cream, crab, lightly crusted, with vegetables and sweet pea risotto

JAMBALAYA 🌱

andouille sausage, chicken and trinity in a spicy tomato broth with white rice

THAI BEEF 🌱

shaved tenderloin, peanuts, shiitake mushrooms, wok vegetables, sweet and spicy peanut sauce, sticky rice

ZUCCHINI PASTA 🌱🌱

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

DESSERT

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust, with fresh berry coulis

CHOCOLATE MOUSSE CAKE

triple chocolate

BEVERAGES

SODA

WATER

ICED TEA

COFFEE

All fried items are cooked in beef tallow. 🌱 - denotes gluten friendly options. 🌱 - denotes vegetarian options.
*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GRAND DINNER MENU

\$85 Per Person. Includes tax and service charges.

Appetizers for the table, one order per 5 guests. Guest choice of soup or salad, entrée and dessert.

APPETIZERS FOR THE TABLE

POINT JUDITH CALAMARI
fried calamari and soy mustard sauce

VEGGIE SPRING ROLLS
house-made chili sauce (5 pc)

MIRIN SAKE GLAZED WINGS 🍷
sous vide, crispy

SOUP OR SALAD

PIER 22 HOUSE 🍷🌱
mixed field greens, balsamic vinaigrette, roasted pumpkin seeds,
Gorgonzola and grape tomatoes

CAESAR
Parmesan, croutons, romaine, Caesar dressing

BAKED ONION SOUP
caramelized sweet onions with fresh thyme, toasted croutons and melted Provolone

ENTRÉES

FILET MIGNON* 🍷
6 oz. port demi-glace, hollandaise, mashed potatoes, creamed spinach

SEA SCALLOPS* 🍷
diver sea scallops, sake mirin glazed, wok vegetables and sticky rice

PORK OSSO BUCCO 🍷
braised, sous vide, pan sauce, mashed potatoes, asparagus

HERB CHICKEN 🍷
slow cooked, mashed potatoes, demi-glace, asparagus

BLACKENED COD ALFREDO
Atlantic cod, linguini, scallions, snow peas, chopped tomato and shaved Asiago

ZUCCHINI PASTA 🍷🌱
zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

DESSERT

NEW YORK STYLE CHEESECAKE
cream cheese filling, graham cracker crust,
with fresh berry coulis

CHOCOLATE CAKE
triple chocolate mousse cake

BEVERAGES

SODA
WATER
ICED TEA
COFFEE

All fried items are cooked in beef tallow. 🍷 - denotes gluten friendly options. 🌱 - denotes vegetarian options.
*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PREMIUM DINNER MENU

\$100 Per Person. Includes tax and service charges.

Appetizers for the table, one order per 5 guests. Guest choice of soup or salad, entrée and dessert.

APPETIZERS FOR THE TABLE

POINT JUDITH CALAMARI

fried calamari and soy mustard sauce

LOBSTER CARGOT

Butter, garlic, French baguette

MUSSELS AND BLEU

white wine, garlic butter, spinach, bleu cheese, bacon

SOUP OR SALAD

PIER 22 HOUSE 🌱🍷

mixed field greens, balsamic vinaigrette, roasted pumpkin seeds, Gorgonzola and grape tomatoes

CAESAR

Parmesan, croutons, romaine, Caesar dressing

NEW ENGLAND CLAM CHOWDER

creamy chowder filled with fresh clams, potatoes and vegetables, served with oyster crackers

ENTRÉES

FILET MIGNON* 🍷

10 oz., port demi-glace, hollandaise, mashed potatoes, creamed spinach

MAINE LOBSTER TAILS 🍷

cold water, two 4 oz. lobster tails, drawn butter, paprika, roasted red potatoes, creamed spinach

ROAST DUCK 🍷

braised, roasted half duck, duck gravy, roasted red potatoes and vegetables

CHICKEN CORDON BLEU

lightly breaded chicken, ham, Swiss, Fontina béchamel, mashed potatoes and vegetables

GROUPE PICATTA

pan seared, lemon beurre blanc, capers, sweet pea risotto and vegetables

ZUCCHINI PASTA 🌱🍷

zucchini noodles, mushroom, marinara, spinach, olive oil, garlic

DESSERT

PEANUT BUTTER PIE

creamy peanut butter mousse, Oreo crust, chocolate ganache

CRÈME BRÛLÉE 🍷

Tahitian vanilla bean custard, crisp sugar crust

KEY LIME MERINGUE PIE

light key lime mousse in a graham cracker crust

BEVERAGES

SODA
WATER
ICED TEA
COFFEE