



# West Palm Beach Marriott



# Breakfast

## Continental Breakfast

ALL PRICING BASED ON PER PERSON AND (1) HOUR OF SERVICE

### CONTINENTAL BREAKFAST I - \$22.00

Juices to include: Orange, Grapefruit and Cranberry

Simple Melon, Grapes & Strawberries

Yogurt Boats - House Preserved Fruit and Golden Raisins

Choice of One: Oatmeal with Brown Sugar and Golden Raisins or House Baked Granola With Banana

Chef's Selection of Pastries

Coffee and Tea Service

### ENHANCEMENTS/UPGRADES

Cheese & Charcuterie - \$15.00 per person

Smoked Salmon with Assorted Bagels - \$7.00 each

Stuffed Biscuit/Chef's Choice - \$8.00 each

### CONTINENTAL BREAKFAST II - \$28.00

Juices to include: Orange, Grapefruit and Cranberry

Simple Melon, Grapes & Strawberries

Citrus Segments with Pineapple Glaze

Yogurt Boat - House Preserved Fruit and Golden Raisins

Choice of Two: Oatmeal with Brown Sugar and Golden Raisins or House Baked Granola With Banana or Kellogg's Cereal

Chef's Selection of Pastries

Smoked Salmon/Lox with Condiments, Bagels and Assorted Cream Cheese

Coffee and Tea Service

# Breakfast

## Breakfast Buffet

ALL PRICING BASED ON PER PERSON AND (1) HOUR SERVICE

BREAKFAST BUFFET I - \$35.00

Juices to include: Orange, Grapefruit and Cranberry

Simple Melon, Grapes & Strawberries

Citrus Segments with Pineapple Glaze

Yogurt Boat - House Preserved Fruit and Golden Raisins

Choice of One: Oatmeal with Cinnamon, Brown Sugar and Golden Raisins or House Baked Granola With Banana, Kellogg's Cereals

Chef's Selection of Pastries

Scrambled Eggs

Choice of One Breakfast Meat and One Side

Coffee and Tea Service

Meat Selection:

Sausage Links, Chicken Apple Sausage, Hickory Bacon, Canadian Bacon, Seared Ham Steaks

Side Selection:

Redskin Potatoes with Peppers & Onions; Biscuits & Gravy; Cheese Grits; Fried Yukon Gold Potatoes; Corn Beef Hash

BREAKFAST BUFFET II - \$40.00

Juices to include: Orange, Grapefruit and Cranberry

Simple Melon, Grapes & Strawberries

Citrus Segments with Pineapple Glaze

Yogurt Boat - House Preserved Fruit and Golden Raisins

Cottage Cheese with Fruit Compote

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Choice of Two: Oatmeal with Cinnamon, Brown Sugar and Golden Raisins or House Baked Granola With Banana, Kellogg's Cereals

Chef's Selection of Pastries

Scrambled Eggs

Smoked Salmon with Assorted Bagels with Flavored Cream Cheese

Choice of Two Breakfast Meats and One Side

Coffee and Tea Service

#### ENHANCEMENT/UPGRADES

Raspberry and Brie with Almonds - \$4.25 per person

Brandied Peaches with Brie Puff - \$4.50 per person

# Breakfast

## Plated Breakfast

ALL PRICING BASED ON PER PERSON AND (1) HOUR OF SERVICE  
PLATED BREAKFAST - \$28.00

Includes:

Juice Service

Choice of Eye Opener

Choice of Egg Entree

Yukon Potatoes

Chef's Selection of Pastries

Coffee and Tea Service

Eye Openers (Choose One)

Simple Melons, Berry & Granola Parfait

Warm Banana Oatmeal Brulee

Seasonal Citrus Segments

Egg Entree (Choose One)

Scrambled with Crispy Bacon, Breakfast Potatoes and Cheddar Biscuit

Frittata - Egg White with Spinach, Mushroom, Leek & Mozzarella

Chef Signature - Arepas Benedict with Lake Meadow Natural Eggs and Crispy Pork with Ranchero Sauce

ALL AMERICAN BREAKFAST - \$24.00

Scrambled Eggs

Choice of Bacon, Sausage or Ham

Breakfast Potatoes

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Served with Grilled Asparagus & Tomato

Includes: Fresh Fruit Martini, Orange Juice, Freshly Baked Danish & Muffins, Fruit Preserves, Butter and Margarine

Coffee and Tea Service

# Breakfast

## Breakfast Enhancements

### ALL PRICING BASED ON PER PERSON

Scrambled Eggs, Bacon or Sausage - \$10.00

Yogurt Parfaits - \$10.00

Assorted Cold Cereals with Bananas and Fresh Strawberries - \$9.00

Smoked Salmon Display - \$12.00

Oatmeal with Brown Sugar and Dried Fruit - \$6.00

Egg, Ham, Cheddar Cheese Croissant Sandwich - \$6.00

French Toast or Waffles - \$4.00

### ACTION STATIONS - PRICING PER PERSON

Omelet Station - \$12.00

Belgium Waffle Station - \$8.00

Pancake Station - \$12.00

Chef Attendant Fee - \$125.00



# Breaks

## Breaks

PRICING BASED ON PER PERSON WITH (30) MINUTES OF SERVICE  
CHIP BAR - \$13.00

Kettle Chips with Onion Dip

Corn Tortilla with Warm Queso & Salsa

Crispy Plantain with Guacamole

Seasonal Hand Fruit

Ginger Beer

(Other dip options - Beer & Cheese Dip or Key West Beer Fondue)

TRAIL MIX - BUILD YOUR OWN BLEND - \$12.00

Yogurt Covered Raisins

Banana Chips, Dried Cherries and Dried Apricots

Roasted Sunflower Seeds, Pepitas, Pumpkin Seeds

Sliced Almonds, Peanuts, Pistachios

M&Ms, Dark Chocolate Chunks

BALL PARK BREAK - \$25.00

Giant Soft Pretzels with Mustard

Nachos with Cheddar Cheese Sauce

Mini Hot Dogs, Beef Jerky

Cracker Jacks

Served with Coffee, Tea, Soft Drinks and Water

ENERGIZE - \$16.00

Skinny Breakfast Breads - Zucchini, Carrot and Banana Bran

2 Bite Parfait Apple-Fennel Seed Granola Creme Fraiche and Cane Syrup

Wasabi Peas

Seasonal Hand Fruit

Agua Frescas Blueberry, Watermelon Grapefruit & Cantaloupe Basil

\*Attendant required at \$125.00 each

# Breaks

## Break Enhancements

### A LA CARTE - PRICING PER ITEM OR PER DOZEN

Assorted Bagels with Cream Cheese/dozen - \$36.00

Fresh Croissants, Assorted Muffins and/or Breakfast Breads with Fruit Preserves & Butter/dozen - \$36.00

Chocolate Fudge Brownies and/or Blondies/dozen - \$33.00

Fresh Baked Assorted Cookies/dozen - \$33.00

Hot Jumbo Pretzels with Mustard/dozen - \$36.00

Individual Bags of Chips or Pretzels/each - \$4.00

### A LA CARTE BEVERAGES - PRICING PER ITEM OR PER GALLON

Freshly Brewed Starbucks Coffee/gallon - \$65.00

Tazo Tea/gallon - \$52.00

Iced Tea/gallon - \$52.00

Assorted Regular/Diet Soft Drinks or Bottled Water/each - \$4.00

Assorted Chilled Bottled Juice/each - \$4.00

# Lunch

## Lunch Buffet

PRICING BASED ON PER PERSON WITH (1) HOUR OF SERVICE  
Iced Tea, Coffee and Tea Service Included On All Buffets

### GARDEN BBQ - \$42.00

Artisan Bread Display

Soup du Jour

House Salad

Potato Salad with Green Onion and Champagne Dijon Vinaigrette

Tomato Cucumber Salad with Red Wine Vinaigrette

Roasted Carrot, Portobello Mushroom, Zucchini, Ricotta Salata with Tarragon Vinaigrette

Pulled Pork Sandwiches with Sweet Slaw on Artisan Roll

Marinated Skirt Steak with Salsa Cebolla and Chimicurri

Rotisserie Smoked Chicken Natural Au Jus with Plantains and Pickles

Simple Succotash

Desserts to include - Apple Crumble, Peach Cobbler, Strawberry Cheesecake

### 100 MILE LUNCH - \$42.00

Artisan Bread Display

Soup Du Jour

Seasonal Beans (Green, Wax, Chick Peas)

Potato Salad with Creme Fraiche Dijon and Chives

Cape Rock Shrimp Citrus Salad

Jicama, Valencia Orange and Cucumber

Boutique Farms Tomato and Mozzarella with Fresh Garden Basil

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Day Boat Fish with Beet Vinaigrette, Parsley, Olive Oil and Coconut Rice with Cilantro

Bourbon Brined Pork Loin with Oyster Island Mushrooms, Rutabaga with Arugula Sage Pan Sauce

Gemelli Pasta with Sweet Peas, Artichokes and House Smoked Pulled Chicken Truffle Cream

Simple Ratatouille

Desserts to include: Key Lime Tarts, Coconut Cream Truffle, Chocolate Opera Cake, Mango Cheesecake

Fit for Life - \$42.00

Artisan Bread with Sweet Butter

Soup du Jour

Spinach Salad with Sliced Almonds, Ricotta Salata, Dried Blueberries, and Raspberry Balsamic Vinaigrette

Quinoa Tabbouleh with Tomato, Cucumber, Mint and Parsley

Barley Salad with Fennel, Radish, Dill and Oil Cured Olives

Roasted Mahi Mahi with Jicama, Mango Slaw, Wild Rice and Lemon Parsley

Organic Chicken with Celery Root Puree and Boutique Farms Chard

Whole Wheat Penne with Dried Tomato, Pistou, Cannellini Beans, Roasted Cauliflower, Preserved Lemon and Italian Parsley

Chef's Choice of Desserts

\$125.00 service fee for groups with less than 25 guests

DELI SHOPPE - \$37.00

Soup du Jour

Garden Salad with Choice of (2) Dressings

Choice of (2): Bow Tie Pasta Salad, House Made Cole Slaw, Fingerling Potato Salad, Tomato Mozzarella Salad

Choice of (3) Pre-Made Sandwiches: Roast Beef, Chicken Caesar Wrap, Veggie Wrap, Turkey Reuben, Cuban Sandwich, Grilled Cheese with Ham, Grilled Chicken Melt with Smoked Gouda and Lemon Aioli

Root Beer

Assorted Dessert Bars

Whole Fruit

(Each additional salad or sandwich please add \$3.00 per person)

ITALIAN - \$37.00

Caesar Salad

Garlic Bread

Roma Tomatoes with Buffalo Mozzarella

Pesto Grilled Chicken

Penne Pasta with Pomodoro Sauce

Choice of Salmon with Fennel Slaw or Italian Sausage

Eggplant Parmesan

Tiramisu and Cannoli

SOUTH FLORIDA - \$37.00

Corn and Black Bean Salad

Mixed Green Salad with Mixed Baby Greens, Tomatoes, Cucumbers and Carrots (Choice of Dressings)

Jamaican Jerk Chicken with Pineapple Salsa

Grilled Snapper with Lemon Butter Sauce

Mojo Marinated Grilled Pork Loin with Mango Salsa

Roasted Vegetables

Fried Plantains

Key Lime Pie and Myers's Rum Cake

MEXICAN - \$37.00

Soup du Jour

Chips, Salsa and Guacamole

Taco Salad with Toppings to Include Olives, Tomatoes, Shredded Cheese and Onions

Chicken Cheese Enchiladas

Mexican Rice

Choice of Borracho Beans or Refried Beans

Chicken & Beef Fajitas

Soft and Hard Tortilla Shells

Sopapilla (Mexican Flatbread sprinkled with Cinnamon & Sugar) and Churros

BOX LUNCH - \$25.00

Choice of Sandwich - Veggie Wrap, Turkey Wrap with Smoked Gouda, Shaved Roast Beef with Herbed Boursin Cheese or Baked Ham with Lorraine Swiss and Honey Mustard

Choice of (1) - Pasta Salad or Potato Salad

Also includes - Apple, Chocolate Chip Cookie, Chips and Soft Drink

# Lunch

## Plated Lunch

PRICING BASED ON PER PERSON WITH (1) HOUR OF SERVICE

Plated Lunch includes - Freshly Baked Bread, Choice of Salad, (1) Entree, (1) Dessert with Iced Tea, Coffee and Tea Service

### PASTA - \$22.00

Bowtie Pasta with Chicken, Spinach, Mushrooms with Alfredo Sauce

Linguini Pomodoro with Leeks, Cherry Tomatoes and Garlic with White Wine Sauce

Pasta Primavera

### POULTRY - \$28.00

Natural Jus Seared Chicken Breast with Soft Polenta, Blistered Tomato, Butter Beans, Baby Portobello and Natural Jus

Rosemary Garlic Infused Chicken Breast with Herb Couscous, Eggplant Caponata and Pan Jus

### BEEF - \$40.00

Manhattan Strip with Pancetta Risotto, Swiss Chard, Wild Mushrooms with Smoked Tomato Chive Jus

Braised Short Rib with Smoked Gouda Grits, Simple Ratatouille with Roasted Shallot Demi Glaze and Gremolata

### FISH - \$36.00

Mahi Mahi with Ricotta Risotto, Oyster Island Mushrooms, Grape Tomato with Lemon Cream Sauce

Day Boat Fish with Corn Succotash, Cauliflower Puree, Laughing Bird Shrimp and Lemon Butter Sauce

### Choice of Salad:

Iceberg Wedge with Bacon, Tomato, Red Onion with Ranch Dressing

Romaine with Herb Croutons, Shaved Parmesan with Caesar Dressing

Spinach Salad with Red Onion, Chopped Bacon with Sweet Warm Bacon Vinaigrette

Boston Bibb Lettuce with Strawberries, Red Onions, Mandarin Orange with Raspberry Vinaigrette



Choice of Dessert:

Carrot Cake with Cream Cheese

Chocolate Fudge Cake

Key Lime Pie

Chef's Choice of Marble Cheesecake

Red Velvet Cake

Coconut Creme Cake

# Lunch

## Cold Plated Luncheons

### PLATED SALADS - PRICED PER PERSON

Caesar Salad with Sliced Grilled Chicken - \$26.00

Romaine Lettuce, Parmesan Crisp, Focaccia Croutons with House Caesar Dressing

Skirt Steak Salad - \$32.00

Skirt Steak, Iceberg Lettuce, Onions, Crumbled Bleu Cheese, Tomatoes, Bacon, Croutons

Mediterranean Chicken Salad - \$26.00

Chicken, Olives, Feta Cheese, Bell Peppers, Cucumbers, Tomatoes

Without Chicken - \$24.00

### PLATED SANDWICHES - PRICED PER PERSON

Roast Beef - \$28.00

Swiss Cheese, Horseradish Cream, Rye Bread with Pasta Salad

Grilled Chicken - \$25.00

Focaccia Bread, Tomato, Roasted Garlic, Provolone Cheese with Pasta Salad

Turkey Ciabatta - \$25.00

Smoked Gouda, Tomato, Lettuce, Onion with Pasta Salad

# Dinner

## Dinner Buffet

### PRICING BASED ON PER PERSON WITH (2) HOURS OF SERVICE

All Buffets includes Artisan Bread Service, Soup Du Jour, Sweet Butter and Coffee/Tea Service

\$125.00 Service fee for groups with less than 25 guests

### BUILD YOUR OWN

Level One - \$61.00

Choice of (2) Salad, (2) Entrees, (3) Sides, and (3) Desserts

Level Two - \$68.00

Choice of (3) Salads, (3) Entrees, (3) Sides and (4) Desserts

### SALADS

Iceberg Wedge with Bacon, Tomato, Red Onion with Buttermilk Dressing

Romaine with Herb Croutons, Shaved Parmesan with Caesar Dressing

Spinach Salad with Red Onion, Chopped Bacon with Sweet Warm Bacon Vinaigrette

Boston Bibb Lettuce with Strawberries, Red Onions, Mandarin Orange with Raspberry Vinaigrette

### ENTREES

Carved Whole Chicken With Rosemary Butter

Grilled Mahi Mahi with Mango Relish

Grilled Skirt Steak with Chimichurri Sauce

Braised Short Rib with Burgundy, Mushroom,

Brined Pork Loin with Corn Succotash

### SIDES

Red Bliss Mashed Potatoes

Roasted Sweet Potato and Grilled Pineapple

Butter Fried Yucca with Garlic and Herbs

Roasted Marble Potatoes

Roasted Cauliflower with Goat Cheese, Parsley, Toasted Pine Nuts with Beet Vinaigrette

Seasonal Vegetables

DESSERTS

Carrot Cake with Cream Cheese

Chocolate Fudge Cake

Key Lime Pie

Chef's Choice of Marble Cheesecake

Red Velvet Cake

Coconut Creme Cake

# Dinner

## Plated Dinner

PRICING BASED ON PER PERSON WITH (1) HOUR OF SERVICE

All Dinner Entrees served with Rolls, Butter, Coffee and Tea Service

Choice of Salad, Sides and Dessert

### ENTREES

#### Chicken

Tanglewood Chicken Saltimbocca - \$43.00  
with Gnocchi, Fresh Peas with Mushroom Sage Sauce

Free Range Chicken - \$43.00  
Airline Chicken Breast with Sundried Tomato, Mushrooms and Asparagus

#### Beef

Beef Short Rib - \$55.00  
with Wild Mushroom Risotto and Tomato with Fennel Citrus Gremolata

Seared Sirloin of Beef - \$55.00  
with Chimichurri, Bermuda Onion and Mushroom Risotto

Grilled Filet of Beef Tenderloin - \$67.00  
with Cabernet Reduction and Mushroom Risotto  
Fish

Grilled Salmon - \$52.00  
with Roasted Fennel Salad and Mango Salsa

Sauteed Snapper - \$52.00  
with Tomato-Onion Caper Relish

Grilled Local Day Boat Fish - \$52.00  
Mushroom Risotto and Garden Greens

# Reception

## Hors D'Oeuvres

ALL MENU ITEMS PRICED PER PIECE UNLESS NOTED  
COLD CANAPES

Smoked Salmon with Chive Cream Cheese - \$5.25

Bruschetta - \$4.25

Tenderloin Bites with Portabello and Bleu Cheese - \$5.25

Marinated Mushrooms with Bleu Cheese on Crostini - \$3.95

Raspberry & Almond Brie - \$4.25

4-Cheese Puff Pastry - \$4.50

HOT HORS D'OEUVRES

Wild Mushroom Phyllo - \$3.95

Ratatouille Tart - \$3.95

Andouille Cheese Puff - \$4.25

Vegetable Spring Roll - \$4.25

Chicken Quesadillas - \$4.25

BBQ Chicken Biscuit - \$4.35

Chicken Wellington - \$4.35

Chicken Satay with Teriyaki - \$4.25

Mini Philly Cheesesteak - \$5.25

Beef Satay with Chimichurri Sauce - \$4.25

Beef Fajita Cone - \$5.25

Coney Island Mini Hot Dog - \$4.25

BBQ Pork Biscuit - \$4.50

Chorizo & Manchego Arepas - \$4.50

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# Reception Action Stations

Chef Attendant fee \$125.00

Prime Rib - \$425.00 (serves 25 - 30)  
Horseradish Sauce, Roasted Garlic Au Jus and Artisan Rolls

Beef Tenderloin - \$375.00 (serves 15 - 20)  
Horseradish Sauce, Roasted Garlic Au Jus and Artisan Rolls

Turkey Breast - \$325.00 (serves 20 - 25)  
Cranberry Mayo and Artisan Rolls

Pork Loin - \$325.00 (serves 25 - 30)  
Mayo, Mustard, Swiss and Cuban Bread

Ham - \$325.00 (serves 30 - 35)  
Grain Mustard and Honey Dijon Mustard

## STATIONS PRICED PER PERSON

Pasta and Risotto Station - \$15.00

Basil, Sundried Tomato, Asparagus and Asiago

Bowtie Pasta with Alfredo Sauce

Rigatoni with Pesto Sauce

Tapas Station - \$15.00

Hummus, Caramelized Shallots, Green Artichoke, Portobello, Bleu Cheese,

Capanata, Olive Tapendar and Pita Chips

# Reception

## Reception Package

\$15.00 PER PERSON BASED ON (3) PIECES PER PERSON WITH A CHOICE OF (4) HORS D'OEUVRES  
(Pricing and menu items subject to change without notice)

Cold Canapes

Heiloom Tomato Bruschetta

Tuna Tartare served with Wonton Chips

House Ceviche

Thai Chicken Salad

Portabello Mushroom with Balsamic Glaze

Beef Tenderloin served with Caramelized Onions and Bleu Cheese

Smoked Salmon Pinwheel

Mozzarella Caprese Skewers

Shrimp Cocktail

Hot Hors D'Oeuvres

Vegetable Spring Roll

Mini Coney Island Hot Dogs

Spinach and Feta Triangles

Coconut Chicken

Fried Macaroni and Cheese

Spicy Beef Empanada with Salsa

Sesame Chicken



Pork Dumpling

Crab Rangoon

Conch Fritters with Key Lime Aioli

# Reception

## Reception Enhancements

### PRICING BASED ON PER PERSON

#### DISPLAYS

International Cheese Display - \$12.00  
Assorted International Cheeses, Dried Fruit and French Bread  
Mediterranean Display - \$10.00  
Hummus, Tabbouleh, Eggplant Salad, Israeli Salad and Olive Tapanade Served with Grilled Pita Points and Herb Crostini  
Antipasto Display - \$12.00  
Salami, Prosciutto, Cappicola, Provolone, Black and Green Olives, Marinated Mushrooms and Peppers with Sliced French Banguettes  
Spinach and Artichoke Dip - \$8.00  
Served with Pumpernickel Toast Points  
Grilled Vegetable Display - \$10.00  
with Asparagus, Portabello Mushrooms, Peppers and Squash  
Chicken Wing Sampler - \$12.00  
Mojito Lime, Thai Chili and Buffalo Sauce  
Sushi Station – Market Price (based on 3 pieces per person)  
California Rolls, Spicy Tuna Rolls, Salmon and Cream Cheese Rolls  
Raw Bar – Market Price (based on 3 pieces per person)  
Jumbo Shrimp, Snow Crab Claws and Oysters on the Half Shell  
Chips and Salsa - \$8.00  
Corn Chips Served with Pico de Gallo, Salsa Diablo, Guacamole, Sour Cream and Warm Queso

#### HEARTY STATIONS

Pasta 3 Ways - \$15.00  
Penne Baked with Marinara and Mozzarella, Bowtie with Grilled Chicken, Spinach and Alfredo, Linguini with Grape Tomatoes, Leeks, Fresh Basil, Olive Oil and Garlic  
Paella - \$16.00  
Shrimp, Clams, Mussels, Andouille Sausage and Saffron Rice  
Fajitas - \$15.00  
Ancho Chicken, Tequila-Cilantro Marinated Skirt Steak, Spanish Rice and Borracho Beans  
Churasco BBQ - \$16.00  
Marinated Skirt Steak, Braised Short Ribs with Chimichurri Sauce  
House Potato Chips - \$12.00  
Bacon Bleu Cheese Dip, Sea Salt and Cracked Pepper  
\*Asian Station - \$15.00  
LoMein Noodle Salad, Fried Rice, Beef and Chicken Stir Fry  
ACTION STATIONS - \*Chef Attendant Fee \$125.00  
\*Pasta Extravaganza - \$16.00  
Penne and Tortellini Pasta Sautéed with Mushrooms, Sun-Dried Tomatoes, Peppers, Onions and Fresh Basil, Marinara, Alfredo and Pesto, Assorted Fresh Breads and Parmesan Cheese  
Add Chicken - \$3.00      Add Shrimp - \$6.00      Add Chicken & Shrimp - \$6.00

\*Fajita Fiesta - \$16.00

Marinated Sliced Chicken and Beef, cooked to perfection, Shredded Cheddar Cheese, Lettuce Tomatoes, Onions and Peppers, Salsa, Sour Cream and Guacamole, Served with Warm Flour Tortillas

\*Oriental Express - \$16.00

Chicken and Beef Stir Fry, Served with Stir Fried Vegetables and Fried Rice

\*Paella Station - \$18.00

Clams, Mussels, Pork, Chicken and Shrimp, Served with Saffron Rice and Diced Vegetables

# Beverages

## Bar Options

### Open Bar

#### Beer & Wine Only

|        |                    |
|--------|--------------------|
| 1-hour | \$15.00 per person |
| 2-hour | \$23.00 per person |
| 3-hour | \$30.00 per person |

#### Premium Liquors

|        |                    |
|--------|--------------------|
| 1-hour | \$18.00 per person |
| 2-hour | \$26.00 per person |
| 3-hour | \$33.00 per person |

#### Top Shelf Liquors

|        |                    |
|--------|--------------------|
| 1-hour | \$23.00 per person |
| 2-hour | \$31.00 per person |
| 3-hour | \$38.00 per person |

#### Luxury Liquors

|        |                    |
|--------|--------------------|
| 1-hour | \$33.00 per person |
| 2-hour | \$41.00 per person |
| 3-hour | \$48.00 per person |

PREMIUM - Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Svedka, Stone Cellars Wine with domestic and imported beers.

TOP SHELF - Absolute Vodka Tanqueray Gin, Bacardi Superior Rum, Jack Daniels Tennessee Whiskey, Johnnie Walker Red Label Scotch, Seagram's VO Whiskey, Captain Morgan Original Spiced Rum, 1800 Silver Tequila, Courvoisier VS Cognac, Maker's Mark Bourbon, Beaulieu Vineyards wine with domestic and imported beers.

LUXURY - Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Gold Rum, Knob Creek Bourbon, Johnnie Walker Black Label Scotch, Bacardi Superior Rum, Crown Royal Whiskey, Hennessy Privilege VSOP Cognac, Jack Daniels Tennessee Whiskey, Patron Silver Tequila, Beaulieu Vineyard Wine with domestic and imported beers.

Beers include - Budweiser, Budweiser Lite, Michelob Ultra, Miller Lite, Coors Lite, Samuel Adams Lager, Amstel Lite, Florida Lager, Heineken and O'Douls non-alcoholic

### Consumption Bar

#### Pricing based per drink

|             | Premium | Top Shelf | Luxury  |
|-------------|---------|-----------|---------|
| Cocktails   | \$9.00  | \$10.00   | \$12.00 |
| House Wines | \$9.00  | \$9.00    | \$9.00  |

|               |         |         |         |
|---------------|---------|---------|---------|
| Domestic Beer | \$6.00  | \$6.00  | \$6.00  |
| Imported Beer | \$6.50  | \$6.50  | \$6.50  |
| Soft Drinks   | \$5.00  | \$5.00  | \$5.00  |
| Juice         | \$5.00  | \$5.00  | \$5.00  |
| Bottled Water | \$4.00  | \$4.00  | \$4.00  |
| Martini       | \$11.00 | \$12.00 | \$15.00 |
| Cordials      | \$11.00 | \$12.00 | \$15.00 |
| Cognac        | \$11.00 | \$12.00 | \$15.00 |
| Cash Bar      |         |         |         |

Pricing based Per Drink

|                   |         |
|-------------------|---------|
| Premium           | \$8.00  |
| Top Shelf         | \$9.00  |
| Luxury            | \$12.00 |
| Premium Martini   | \$11.00 |
| Top Shelf Martini | \$12.00 |
| Luxury Martini    | \$15.00 |
| House Wine        | \$9.00  |
| Domestic Beer     | \$6.00  |
| Imported Beer     | \$6.50  |
| Soft Drinks       | \$5.00  |
| Juice             | \$5.00  |
| Bottled Water     | \$4.00  |

# Beverages

## Wine List

### Sparkling Wines and Champagne

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain, NV

Mionetto, Prosecco, Organic, Veneto, Italy, NV

Mumm Napa, Brut, "Prestige", Napa Valley, California, NV

Moet & Chandon, Brut, "Imperial", Champagne, France, NV

### Sweet White/Blush Wines

Beringer, White Zinfandel, California 2013

Chateau Ste Michelle, Riesling, Columbia Valley, Washington 2011

### Lighter Intensity White Wines

Pighin, Pinto Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy 2011

Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand 2013

Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California 2011

Stone Cellars by Beringer, Pinot Grigio, California 2012

Provenance Vineyards, Sauvignon Blanc, Rutherford, California 2012

### Fuller Intensity White Wines

Chateau St Jean, Chardonnay, North Coast, California 2012

Clos du Bois, Chardonnay, North Coast, California 2010

Sterling Vineyards, Chardonnay, "Vintner's Collection", Central Coast, California 2011

Century Cellars by BV, Chardonnay, California 2013

Stone Cellars by Beringer, Chardonnay, California 2012

Estancia, Chardonnay, Monterey County, California 2012

Starmont, Charonnay, Napa Valley, California 2010

Chateau Ste Michelle, Chardonnay, "Canoe Ridge Estate", Horse Heaven Hills, Washington 2011

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California 2012

Lighter Intensity Red Wines

La Crema, Pinot Noir, Sonoma Coast, California 2011

Mark West, Pinot Noir, California 2010

Century Cellars by BV, Merlot, California 2011

Stone Cellars by Beringer, Merlot, California 2010

Acacia, Pinot Noir, Napa Valley Carneros, California 2011

Clos du Bois, Merlot, North Coast, California 2011

St. Francis Vineyards, Merlot, Sonoma Valley, California 2010

Century Cellars by BV, Cabernet Sauvignon, California 2012

Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California 2009

Lyeth, Cabernet Sauvignon, "L de Lyeth", Sonoma County, California 2010

Stone Cellars by Beringer, Cabernet Sauvignon, California 2010

Rutherford Hill, Merlot, Napa Valley, California 2010

Fuller Intensity Red Wines

Aquinas, Cabernet Sauvignon, Napa Valley, California 2010

Decoy by Duckhorn, Merlot, Sonoma County, California 2010

Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington 2010

Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington 2010

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California 2011



# Energize

## Energize Menu

ENERGIZE BREAK - \$16.00

Skinny Breakfast Breads - Zucchini, Carrot and Banana Bran

2 Bite Parfait Apple-Fennel Seed Granola Creme Fraiche and Cane Syrup

Wasabi Peas

Seasonal Hand Fruit

Agua Frescas Blueberry, Watermelon Grapefruit & Cantaloupe Basil

A LA CARTE - PRICING PER PERSON, PER DOZEN OR EACH

Sliced Fresh Fruit with Honey Yogurt Dip/person - \$6.00

Chicken Apple Sausage/per person - \$4.00

Oatmeal with Brown Sugar and Dried Fruit/person - \$6.00

Vegetable Crudite with Hummus/person - \$8.00

European Meat and Cheese Display/per person - \$10.00

Hard Boiled Eggs/dozen - \$14.00

Individual Low Fat Yogurt/each - \$3.00

Assorted Granola Bars/each - \$3.00

Assorted Soft Drinks or Bottled Water/each - \$4.00

# Technology

## Projection Equipment

### PACKAGES

LCD Projection Package - \$750.00 - 9 x 12 Fastfold Screen, LCD Projector (4,000 Lumens), Power Strip and Extension Cord

LCD Projection Package - \$395.00 - 8 x 8 Tripod Screen, LCD Projector (3,200 Lumens), Power Strip and Extension Cord

LCD Accessory Package - \$65.00 - Power Strip, Extension Cord, VGA Cable and Tech Assistance

### LCD PROJECTORS

LCD Projector (5,000 Lumens) - \$750.00

LCD Projector (4,000 Lumens) - \$550.00

LCD Projector (3,200 Lumens) - \$350.00

### SCREENS

9 x 12 Fastfold Front Screen (with dress kit) - \$200.00

7.5 x 10 Fastfold Screen (with dress kit) - \$150.00

8 x 8 Tripod Screen - \$45.00

6 x 6 Tripod Screen - \$40.00

### ACCESSORIES

Power Strips - \$10.00

Extension Cords - \$10.00

Wireless Clicker - \$40.00

Distribution Amplifier - \$75.00

Audio visual equipment rental prices are subject to a 24% taxable service charge and 6% state sales tax. All prices are per day

# Technology

## Video Equipment

### VIDEO

#### Players

DVD Player - \$80.00

VHS Player - \$75.00

#### Video Monitors

46" LCD Monitor with Cart - \$550.00

42" LCD Monitor with Cart - \$450.00

42" Confidence Monitor with Stand - \$475.00

#### Video Camera

DV camera with Tripod - \$350.00

### SCREENS

9 x 12 Fastfold Front Screen (with dress kit) - \$200.00

7.5 x 10 Fastfold Screen (with dress kit) - \$150.00

8 x 8 Tripod Screen - \$45.00

6 x 6 Tripod Screen - \$40.00

Audio visual equipment rental prices are subject to a 24% taxable service charge and 6% state sales tax. All prices are per day.

# Technology

## Audio Equipment

### Microphones

Wired Microphone - \$45.00

Wireless Handheld Microphone - \$135.00

Lavaliere Wireless Microphone - \$135.00

Microphone Floor Stand / Table Stand - \$10.00

### Audio Mixers

24 Channel - \$200.00

16 Channel - \$150.00

12 Channel - \$100.00

4 channel - \$40.00

### Portable Speaker System

JBL EON 15" Speaker with Stand - \$150.00

### CD Player

CD Player - \$75.00

CD Recorder - \$150.00

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# Technology Lighting

## LIGHTING

Podium Light Package - \$300.00

LED Uplights - \$60.00 each

Gel Uplights - \$50.00 each

Custom Gobos Available - Pricing to be discussed with the Event Manager

## MEETING ACCESSORIES

Pipe and Drape- Black - \$13 per linear foot

Flip Chart with Markers & Tape - \$40.00

Whiteboard with Markers - \$50.00

Laser Pointer - \$50.00

Easel - \$10.00

Power Strip - \$10.00

Extension Cord - \$10.00

Audio visual equipment rental prices are subject to a 24% taxable service charge and 6% state sales tax. All prices are per day.

# Technology Communications

## INTERNET

High speed internet (1st connection) - \$295.00

Additional high speed internet in the same room - \$100.00 per connection

## TELEPHONE

Polycom Speaker Phone with DID Phone Line - \$175.00

Polycom Speaker Phone with Extended Microphones - \$185.00

Analog Phone Line - \$50.00

DID Analog Phone Line - \$125.00

## OFFICE EQUIPMENT

Fax Machine - \$200.00

Black and White Laser Printer - \$450.00

Copiers - Pricing to be discussed with Event Manager

Laptop/Desktop - Pricing to be discussed with Event Manager

Audio visual equipment rental prices are subject to a 24% taxable service charge and 6% state sales tax. All prices are per day

# Technology

## Labor & Fees

### LABOR & FEES

#### Monday- Friday

4 hour minimum 7AM – 5PM - \$60.00 per hour

6PM - 7AM - \$75.00 per hour

#### Weekend and Holidays

4 hour minimum 7AM – 5PM - \$75.00 per hour

6PM - 7AM - \$85.00 per hour

#### A/V Patch Fee

Audio Sound Patch - \$65.00

Cable TV Patch - \$65.00

Audio visual equipment rental prices are subject to a 24% taxable service charge and 6% state sales tax. All prices are per day.

# General Information

## Events at West Palm Beach Marriott Hotel Policies

### General Information

Our printed menus are for general reference. Our Catering staff will be more than happy to propose customized menus to meet your specific needs. All menu items and prices are listed are subject to change without notice. Menu pricing will be confirmed by your Event Manager.

### Service Charge and Taxes

A 24% service charge and 6% sales tax will be added to all Food and Beverage, Event Technology (AV) and Room Rental fee/prices as noted on your contract agreement and Event Orders.

### Tax Exempt Status

The State of Florida requires a completed tax exemption form from the tax exempt organization you will be providing the final payment prior to their arrival. If this form is not received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Florida in order to receive a refund.

### Final Guarantee/Attendance

We need your assistance in making your event a success. Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your Banquet Event Order will be used. Increases in guarantees may be accepted up to 24-hours in advance but is subject to product availability.

### Audio Visual/Event Technology

A complete line of audio visual equipment is available through our in-house audio visual department. Your Event Manager can arrange equipment suited to your needs.

### Meeting Space/Room Setup

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. Final menu items, room arrangements and all other details pertaining to your event(s) are outlined on the Event Orders. All meeting rooms are setup in accordance to the approved Event Orders. Requests for a change in the room setup after the room has been fully set will result in a \$250.00 room re-set fee.

### Labor Charges

Carvers, station attendants, bartenders, additional food and cocktail servers are available at a minimum fee of \$125.00 per attendant for a 2-hour minimum time period. A \$125.00 labor charge will be applied to any buffet that does not reach a minimum guarantee of 25 guests.

### Outdoor Events

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation; temperatures below 65 degrees; or wind gusts in excess of 15mph. Decisions will be made no less than 4 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$5.00 per person (based on the final guarantee).

### Electrical Charges

Electrical needs exceeding existing 120 volt/20 amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing



ormation outlining power capabilities. Any charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be charged to the group unless otherwise specified in advance. Any additional requirements/pricing needs to be discussed with your Event Manager.

#### Guest Packages/Shipping

The Hotel will not accept any packages more than 3-days prior to your event and notification of deliveries is required in writing. Shipments must include: Company/Group name; Event Manager name; return address and date of function. The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage. Any shipping/handling charges will be charged to the group unless noted otherwise in advance.

#### Signage

All signage to be placed in the Hotel must be professionally printed and approved in advance with your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and other signage on any Hotel wall, door, public area is strictly prohibited. Banners or posters will be hung by the Hotel and any applicable fees will apply. The Hotel prohibits any signage of any kind in the main lobby unless approved by the General Manager.

#### Liquor Laws and Regulations

The Hotel is committed to a policy of providing legal, proper and responsible hospitality. The Hotel requires tht all beverages be dispensed by the Hotel staff. Alcohol will not be served to guests under 21 or unable to produce acceptable identification.

#### Food and Beverage

Food and beverage may not be brought into the Hotel by any patron or attendee from an outside source. The Hotel reserves the right to serve all food and beverage and will be consumed within the timeframe of the event as stated on the Event Order. The Hotel also reserves the right to remove any food/beverage that is brought into the Hotel in violation to this policy without prior approval of the Catering Department which may also require a fee to be charged to the group. Due to health risks, no food or beverage from a function may be removed from the Hotel.

#### Damages and Cleaning Fees

All organizations and guests will be held liable for any damages, other than normal wear and tear to equipment, furniture, meeting rooms, exhibit areas and suites by employees, delegates and/or decorators and suppliers hired directly by your organization. Additional cleaning fees may apply for excessive trash product left behind (i.e decor). Use of confetti and glitter are prohibited. In the event that glitter, confetti or other extensive decor is used a \$500.00 cleaning fee will be charged to the group.