



ALWAYS WARM.  
ALWAYS WELCOMING.

# CATERING MENUS



   #onlyatsawgrass

**SAWGRASS MARRIOTT GOLF RESORT & SPA**  
1000 PGA TOUR BOULEVARD, PONTE VEDRA BEACH, FL 32082  
904.285.7777, SAWGRASSMARRIOTT.COM

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# BREAKFAST

A Production Fee of \$150 applies for meals with (50) or fewer guests.

## CONTINENTAL BREAKFAST | 34

- Florida Orange Juice
- An Assortment of Juices to Include: Apple, Grapefruit and Cranberry
- Seasonal Sliced Fruit, Berries
- Assorted Flavored Regular and Greek Yogurt and Cottage Cheese
- Chef's Selection of Morning Bakeries (To Include GF Options)
- Individual Peanut Butter, Butter, Crafted Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## HEALTHY START BREAKFAST | 40

- Florida Orange Juice
- An Assortment of Juices to Include: Apple, Grapefruit and Cranberry
- Seasonal Sliced Fruit, Berries
- Assorted Flavored Regular and Greek Yogurt and Cottage Cheese
- Assorted Cold Cereals, Whole Milk, 2%, Skim Milk
- Whole Bananas, Seasonal Berries, Dried Fruits
- Hard Boiled Eggs
- Housemade Granola
- Fresh Breakfast Bakery Basket to Include: Danish, Butter Croissant, Muffins & GF Muffins, Seasonal Fruit Breads, White and Wheat Breads for Toast
- Individual Peanut Butter, Butter, Crafted Fruit Preserves
- Assorted Bagels, Assorted House Blended Cream Cheese
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## SAWGRASS BREAKFAST BUFFET | 45

- Florida Orange Juice
- An Assortment of Juices to Include: Grapefruit, Apple, Cranberry
- Seasonal Sliced Fruits, Berries
- Cottage Cheese and Sawgrass Honey Yogurt
- Housemade Granola
- Fresh Scrambled Eggs
- Sawgrass Breakfast Potatoes
- Applewood Smoked Bacon
- Sausage Links
- Chef's Selection of Morning Bakeries (To Include GF Options)
- White and Wheat Breads for Toast
- Selection of Bagels and House Blended Cream Cheese
- Individual Peanut Butter, Butter, Crafted Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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## SOUTHERN COUNTRY BREAKFAST BUFFET | 47

- Florida Orange Juice
- An Assortment of Juices to Include: Grapefruit, Apple, Cranberry
- Berry and Granola Parfaits
- Fruit Salad
- Buttermilk Drop Biscuits, Pork Sausage Gravy
- Anson Mills "Trucker's Favorite" Grits Bar: Cheddar Cheese, Smoked Kielbasa, Maple Syrup
- Freshly Scrambled Eggs with Soft Herbs and Cheddar Cheese
- Hashbrown Casserole
- Maple Pepper Bacon
- French Toast Casserole, Pecan Caramel Sauce
- Seasonal Fruit Coffee Cake
- White and Wheat Breads for Toast
- Individual Peanut Butter, Butter, Crafted Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## SOUTH OF THE BORDER BREAKFAST BUFFET | 47

- Florida Orange Juice
- An Assortment of Juices to Include: Grapefruit, Apple, Cranberry
- Tropical Fruit Salad
- Colombian Scrambled, Tomato, Red Onion, Fresh Herbs
- House Cured Ham, Bourbon Glaze
- Sweet Plantain and Chorizo Hash
- Breakfast Enchiladas, Pepper Jack Cheese, Salsa Roja and Green Chili Sauce
- Quinoa Porridge, Cinnamon, Raisins, Brown Sugar
- Chef's Selection of Morning Bakeries (To Include GF Options)
- White and Wheat Breads for Toast
- Individual Peanut Butter, Butter, Crafted Fruit Preserves
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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# ENHANCEMENTS

- Bob's Red Mill Steel Cut Oatmeal with Banana, Golden Raisins, Brown Sugar | 8
- Anson Mills "Truckers Favorite" Grits Bar: Cheddar Cheese, Smoked Kielbasa, Maple Syrup | 8
- Selection of Breakfast Potato | 8
- Lemon Parsley Roasted Red Bliss | 9.50
- Cheesy O'Brien Yukon Gold Potato | 9.50
- Lyonnaise Potato | 9.50
- Sliced Potato, Caramelized Onion | 9.50
- Fresh Herbs Potato Rosti Hash Brown | 9.50
- Assorted Cold Cereals, Selection of Milk, Dried Fruits, Bananas, Seasonal Berries | 9
- House Cured Salmon Board with Classical Accoutrements and Petite Bagels | 12
- Artisan Charcuterie Display with Imported Cheese, Fresh Country Breads, Baguette, Assorted Mustards | 12

## BREAKFAST SANDWICH ENHANCEMENT | 10 EACH

- Breakfast Bagel Sandwich, Farm Fresh Eggs, Slab Bacon, Aged Cheddar
- Smoked Brisket Breakfast Focaccia, Fried Egg, Gouda, Caramelized Red Onion
- Cured Ham, Egg, and Cheese Croissant
- Egg White, Grilled Tomato, Spinach Mushroom Hash, Feta Cheese, English Muffin
- Chicken Sausage, Egg, Muenster Cheese on a Flour Tortilla

## QUICHE | 10 EACH

- Seasonally Inspired Quiche
- Pepper Bacon, Farmhouse Cheddar
- Smoked Ham, Roasted Tomato, Gruyere
- Tuscan Kale, Caramelized Onion, Goat Cheese, Spinach, Wild Mushrooms

## SAWGRASS SMOOTHIE SHOOTERS (2OZ) | 12

- Fruit: Banana, Strawberries, Blueberries, Yogurt
- Vegetable: Apple Juice, Kale, Spinach, Ginger, Lemon
- Energy: Pomegranate Juice, Acai, Raspberries



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# A CHEF INSPIRED BREAKFAST

(Attendant Required \$175 Each)

## OMELET STATION | 20

Omelets Made Your Way to Order: Lake Meadow Farm Eggs, Egg Whites, Egg Beaters, Ham, Bacon, Cheddar, Onions, Peppers, Mushrooms, Spinach, Asparagus, Feta, Salsa

## EGGS BENEDICT STATION | 15

Lake Meadow Farm Poached Eggs, Fresh English Muffins, Hollandaise with guest choice of: Canadian Bacon or Housemade Corned Beef Hash

- Add Florida Crab, Additional 4

## BELGIAN WAFFLES | 14

Housemade Fruit Preserves, Vermont Maple Syrup, Whipped Cream and Butter, Trail Mix Toppings

- Make it Southern style and add Boneless Fried Chicken, Additional 6

## PANCAKE STATION | 14

Selection of Fruit Compotes, Vermont Maple Syrup, Whipped Cream and Butter, Housemade Granola, M&Ms, Chocolate Chips, Blueberries, Strawberries

## CARVED BREAKFAST MEATS | 12

Maple Glazed Pork Belly, Smoked Kielbasa, Bone In Smoked Ham

## BLOODY MARY BAR

Regular and Spicy Bloody Mary Mix, Celery Sticks, Fresh Horseradish, Housemade Pickles, Pickled Green Beans, Candied Bacon, Spicy Shrimp, Assorted Olives, Lemon, Limes

- Premium Vodka 14, Luxury Vodka 16



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# PLATED BREAKFASTS

All Plated Breakfasts Include:

- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas
- Florida Orange Juice
- Choice Of:
  - Fresh Breakfast Bakery Basket, Artisan Jams and Preserves
  - Or Selection of Sliced Fruits and Yogurt Dipping Sauce Served Family Style

Plated Breakfasts:

- American Breakfast | 35  
Scrambled Eggs, Chicken Sausage, Maple Pepper Bacon Hash Brown Potato, Fresh Herbs
- Coastal Delight | 37  
Poached Egg, Heirloom Tomato, Florida Blue Crab Cake, Meyer Lemon Hollandaise, Warm Bacon and Baby Kale Salad
- Sawgrass Breakfast | 39  
Smoked Beef Brisket, Poached Egg, Calabaza Squash, New Potato and Caramelized Onion Hash, Pimenton Hollandaise, Oven Blistered Tomato
- French Toast | 35  
Thick Cut Brioche Toast, Maple Rum Glazed Apples, Candied Pecans, Vermont Maple Syrup, Smoked Sausage
- Healthy Start | 37  
Egg White Frittata, Baby Spinach, Roasted Peppers, Turtle Creek Farms Chevre, Garden Vegetable Hash -GF



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# LUNCH BUFFETS

A Production Fee of \$150 applies for meals with (50) or fewer guests.

## NEW YORK CITY DELI BUFFET | 60

- Soup du Jour
- Creamy Cabbage Slaw
- Macaroni Salad and Fingerling German Potato Salad\*
- Baby Greens, Tomato, Feta, Olives, Cucumbers, Red Wine Vinaigrette
- Old World Hot Deli Sandwiches:
  - Corned Beef Rueben: Sauerkraut, Swiss Cheese, Thousand Island Dressing, Seed Rye
  - Turkey Rachel: Coleslaw, Russian Dressing, Muenster Cheese, Sourdough
  - Veggie: Zucchini, Piquillo Pepper, Arugula, Roasted Tomato, Artichoke & Brie Spread, Whole Wheat
- Cheesy Potato Wedges with Scallions
- Elaborate Pickle Display to Include: Pickles, Pepperoncini's, Pickled Tomatoes, Spicy Giardiniera
- Selection of Artisan Mustards, Mayonnaise\*
- NY Cheesecake Bites
- Apple Crumble Tarts
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## DELICATESSEN BUFFET | 58

- Soup du Jour
- Artisan Greens, Hard Cooked Eggs, Bacon, Sunflower Seeds, Mustard Vinaigrette
- Baby Spinach, Frisée, Goat Cheese, Candied Walnuts, Roasted Peppers, Smoked Bacon Vinaigrette
- German Fingerling Potato Salad
- Assorted Charcuterie: Roast Beef, Sliced Ham, Roasted Turkey, Genoa Salami, Grilled Tofu
- Assorted Sandwich Cheeses: Aged Cheddar, Provolone, Swiss
- Housemade Artisan Breads: White, Wheat, Sourdough, Ciabatta Roll
- Yellow Mustard, Mayonnaise, Horseradish Cream, Lettuce, Tomato, Onion
- Seasonal Selection of Pickled Vegetables and Pickles\*
- Sawgrass Sweet Delights
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## OFF THE GRILL | 60

- Romaine Lettuce, Tomatoes, Chives, House Croutons, Sundried Tomato Vinaigrette\*
- Baby Spinach, Balsamic Onions, Wild Mushrooms, Smoked Bacon Vinaigrette
- Broccoli Salad, Shredded Cheddar, Pickled Red Onion, Creamy Herbed Aioli
- Smoked Chili Rub Chicken Breast
- Lemon Fish with Citrus-Shallot Brown Butter Vinaigrette
- Grilled Hamburgers, Heirloom Bean Burger
- Buns, Kaiser Rolls and Roma Rolls
- Selection of Cheese to Include: Aged Cheddar, Swiss, Provolone
- Seasonal Selection of Pickled Vegetables and Pickles\*, Lettuce, Tomato, Onion
- Buttered Corn on the Cob\*
- Vermont Cheddar Macaroni and Cheese\*, Smoked Gouda
- Sawgrass Sweet Delights
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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## FLORIDA FUSION BUFFET | 65

- Datil Pepper Conch Chowder
- Mixed Greens, Asparagus, Season's Best Vegetables, Crispy Serrano Ham, Manchego, Hot Bacon Dressing
- Baby Spinach, Frisée, Toasted Hazelnuts, Cranberry, Goat Cheese, Honey Vinaigrette
- Shrimp and Potato Salad
- Cuban Braised Chicken and Potato Fricassee
- Mojo Marinated Pork Loin, Sweet Potato Salad, Tomatillo Salsa
- Seared Grouper, Corn and Hominy Succotash
- Black Beans and Rice
- Artisan Bread Display, Butter
- Sawgrass Sweet Delights
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## FARMER'S MARKET | 65

This menu is designed for you to enjoy the best of Farmer's Market offerings. Items may change based on the season, as you deserve the best!

- Seasonal Vegetable Soup
- Bibb, Arugula and Radicchio, Apples, Pinenut Brittle, Aged Gouda, Vidalia Onion Vinaigrette\*
- Batavian Lettuces, Grapefruit, Ginger Snap Croutons, Pepper Bacon, Creamy Tarragon Dressing
- Broccoli Floret Salad, Pancetta, Cashew, Apple Cider Vinaigrette, Parmesan
- Roasted Citrus Pork Loin with Pineapple and Red Pepper Relish
- Grilled Flank Steak, Navy Bean and Radicchio Cassoulet, Fried Cippolini Onions, Shallot Mustard Jus
- Seared Corvina, Pipernade Sauce
- Heirloom Vegetables
- Sawgrass Sweet Delights
- A Variety of Artisan Breads, Rolls, Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## ITALIAN MENU | 68

- Zuppa Toscana
- Baby Iceberg, Tomato, Onion, Cucumber Peppers, Dill Parsley Vinaigrette
- Romaine Lettuce, Frisee, Pecorino, Charred Onions, Focaccia Croutons,
- Roasted Garlic Caesar Dressing
- Orzo, Squash, Arugula Salad
- Pinot Grigio Brined Chicken, Creamy Picatta Sauce
- Roasted Salmon, Balsamic Brown Butter Sauce
- Charred Steak, White Bean, Spinach Cassoulet, Parmesan Mushroom Jus
- Roasted Garlic Smashed Potato
- Marinated Roasted Cauliflower
- Italian Inspired Sweet Delighters
- A Variety of Artisan Breads, Rolls, Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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## SAWGRASS "TEE TO GREENS" LUNCHEON | 63

- Heirloom Vegetable Soup
- Farmers Salad Bar
  - Choice of 2 Greens: Organic Greens, Baby Romaine, Spinach and Frisee, Arugula, Bibb, Radicchio
  - Choice of 5 Toppings: Toybox Tomato, Pickled Radishes, English Cucumbers, Carrots, Charred Onions, Lake Meadow Farm Egg, House Smoked Bacon, Garbanzo Beans, Roasted Beets, Dried Cranberries, Mandarin Oranges, Asparagus, Roasted Wild Mushrooms Crumbled Blue Cheese, Feta, Chevre, Sunflower Seeds, Toasted Almonds
  - Extra Virgin Olive Oil, Red Wine Vinegar and Choice of 2 Additional Dressings: White Balsamic Vinaigrette, Ancho Chili Ranch, Blue Cheese Dressing, Caesar Dressing, Green Goddess Dressing, Charred Tomato Vinaigrette, Hot Bacon Dressing
  - Choice of 3 Proteins: Herb Marinated Grilled Chicken, Poached Salmon Charred Skirt Steak, Roasted Portabella Mushroom Grilled Tofu
- Sawgrass Albacore Tuna Salad, Sweet Pickle, Grilled Onion
- Sawgrass Petite Sweet Delights
- A Variety of Artisan Breads, Rolls, Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## SOUTHERN FLING LUNCHEON | 65

- Sweet Corn Chowder, Tasso Ham
- Mixed Greens, English Cucumber, Charred Tomato, Pickled Onions, Brioche Croutons, Buttermilk Ranch Dressing
- Baby Spinach, Roaring 40's Blue, Roasted Wild Mushrooms, Hard Cooked Egg, Bacon, Dijon Vinaigrette
- Southern Boiled Potato Salad
- Country Fried Chicken, Country Gravy
- BBQ Braised Ribs, Poblano Cabbage Slaw
- Blackened Snapper, Smoked Gouda Grits, Tomato Creole Sauce
- Braised Collard Greens
- Macaroni and Cheese
- Banana Pudding Shooters, Georgia Peach Cobbler
- Home-style Corn Bread, Apple Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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# PLATED LUNCHEONS

Kosher, Vegetarian and Dietary Restriction Meals Served Upon Request

- Sawgrass Sweet Delighter
- A Selection of Artisan Breads and Rolls, Butter
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas
- Freshly Brewed Iced Tea Served On Request
- Choice of either a Soup or a Salad:
  - Soups:
    - > Pumpkin Bisque, Cinnamon Crème Fraiche\*
    - > Potato Leek Soup with Chive Crème Fraiche\*
    - > Roasted Cauliflower Soup, Curried Brioche Crouton
    - > Tuscan White Bean and Kale Soup, Italian Meatballs
    - > Heirloom Tomato with Thai Basil Pesto and Asiago Bread Sticks\*
    - > Ancho Chili Chicken Pazole
    - > Wild Mushroom Bisque with Truffle Crema\*
  - Salads
    - > Spinach Salad, Woodland Mushrooms, Hard Cooked Eggs, Spicy Pecans, Smoked Bacon Vinaigrette
    - > Bibb, Arugula & Radicchio, Caramelized Apples, Oregon Smokey Blue, Guanciale, Golden Raisin Vinaigrette
    - > Hearts of Romaine, English Cucumbers, Radishes, Croutons, Creamy Chevre Dressing\*
    - > Arugula & Frisée with Pickled & Roasted Beets, Candied Pecans, Blue Cheese Toast, Navel Orange Vinaigrette\*
    - > Baby Greens, Shaved Fennel, Grapefruit Segments, Pinenut Brittle, Gingersnap Croutons, Honey Balsamic Vinaigrette

## Beef Entrées

- Grilled Petite Filet of Beef | 65  
Creamed Swiss Chard, Preserved Lemon Fingerling Potato, Pommeray Mustard Demi-Glace
- 8oz Manhattan Style Steak | 59  
Roasted Pee Wee Potatoes, Button Mushroom and Tomato Ragout, Chimichurri

## Seafood Entrées

- Cod Fish | 59  
Corn, Bacon and New Potato Hash, Clam Broth, Seasonal Greens
- Caramelized Black Grouper | 60  
Broccoli Pesto Risotto, Seasonal Vegetables, Preserved Lemon Butter sauce, Petite Herbs

## Poultry Entrées

- Grilled Chicken Breast | 57  
Wild Mushroom Risotto, Peperonata, Thyme Vinaigrette
- Sugar Cane Brined Joyce Farms Chicken | 57  
Smoked Ham Hock and Black Eye Pea Ragu, Collard Greens, Bourbon Chicken Jus

## Chilled Entrées

- Cobb Salad | 50  
Apple wood Smoked Bacon, Avocado, Hard-Cooked Egg, Bleu Cheese, Tomato, Cucumber, House Smoked Turkey, Green Goddess Dressing
- Spiced Flank Steak Salad | 50  
Baby Romaine and Red Oak Greens, Wild Mushrooms, Chevre, Roasted Tomato, Cipollini Onions, Creamy Horseradish Vinaigrette
- Choice of Sawgrass Sweet Delighter
  - Midnight Velvet Mousse Torte, Espresso Cream, Raspberry Sauce
  - Vanilla Cheesecake, Berry Coulis, Graham Crumble
  - Apple Crumble Pie, Spiced Chantilly Cream, Salted Caramel, Citrus Cranberries
  - Sawgrass Key Lime Calamansi Tart, Mango Coulis, Torched Meringue, Fresh Berries



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**LUNCH BOX, CHOICE OF ONE SANDWICH | 42**  
**CHOICE OF TWO SANDWICHES | 45**

(All items can be made with GF bread upon request)

All lunch boxes include:

- Chocolate Chip Cookie or Rice Krispie Treat (GF Option)
- A piece of whole fruit
- Sandwiches Selections (Choose one or two):
  - Roasted Chicken Salad; Apple, Almonds, Bibb, Pickled Red Onion, Golden Raisins, Sourdough Roll
  - Roasted Portobello Sandwich: Spinach, Manchego Cheese, Piquillo Pepper Aioli on Rustic Whole Grain Bread
  - Oven Roasted Turkey: Tillamook Cheddar, Tomato, Chipotle Slaw, Focaccia
  - Mediterranean Wrap: Lemon Hummus, Arugula, Grilled Summer Squash and Zucchini, Caramelized Onions, Roasted Tomatoes, Whole Wheat Tortilla
  - Roast Beef Club: Char Crusted Striploin, Red Onion Tomato Jam, Aged Cheddar, Arugula, Whole Grain Knot Roll
  - Honey Ham Club: Honey Baked Ham, Pimento Cheese, Baby Romaine, Dill Pickles, Roma Roll
  - Pernil Pork Sandwich, Tomato, Swiss Cheese, Dijonaise, Cuban Bun
- Composed Salads (choose one):
  - Champagne Macerated Fruit Salad\*
  - Whipped Red Bliss Potato Salad (GF)
  - Quinoa Greek Style Salad (Vegan, GF)\*
  - Marinated Vegetable Cous Cous



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# REFRESHMENT BREAKS

## FLORIDA SUNSHINE BREAK | 25

- Lemon Honey Shortbread
- Creamsicle Pound Cake
- Chocolate Orange Brownie Bites
- Citrus Mousse Shooter (GF)
- Florida Orange Juice Shooters (GF)
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## HEART HEALTHY BREAK | 25

- Roasted Pepper Hummus with Grilled Pita Chips
- Charred Eggplant Baba Ganoush with Cucumber Wedges
- Make your own Greek Yogurt Parfait: Spiced Pecans, Dried Cranberries, Raisins, Toasted Coconut, Pumpkin Seeds, Chocolate Chips, Plant City Strawberries, Blackberries, Blueberries, Chai Seeds
- Assorted Vitamin Water
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## DIY TRAIL MIX BREAK | 25

- Combine the ingredients of your liking to create a trail mix custom to your palette! M&Ms, Banana Chips, Cranberries, Goldfish Crackers, Pretzel Twists, Golden Raisins, Papaya Chunks, Chocolate Chips, Roasted Mixed Nuts, Yogurt Covered Raisins, Wasabi Peas, Sesame Sticks
- Assorted Soft Drinks
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## DELUXE DONUT BREAK | 25

- Chocolate Dipped Donut, Vanilla Sugar Sour Cream Donut Holes, Birthday Cake Donuts
- Maple Bacon Bourbon Glazed Donut Holes
- Coffee Milk, Chocolate Milk, Regular Milk
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## SAWGRASS PATISSERIE | 25

- Citrus Madeleines, Chocolate Chip Toffee Cookies, Chocolate Croissants, Sawgrass Seasonal Scones
- Assorted Fruit Juices
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## TROPICAL DELIGHTS | 25

- Tropical Salsa with Plantain Chips (GF/DF)
- Piña Colada Cupcakes (GF)
- 7 Layer Bars
- Sea Salt Edamame
- Assorted Soft Drinks
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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## **BUTTER MY BISCUIT BREAK | 25**

- Sawgrass Honey and Black Pepper Biscuit
- Sour Cream and Chive Biscuit
- Seasonally Sweet Biscuit
- Dress them up with the following toppings: Pimento Cheese, Spicy Sawgrass Honey, Whipped Salted Butter, Seasonal Jams, Nutella, Chorizo Gravy
- Assorted Soft Drinks
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## **HONEY BREAK | 25**

- PB&J Overnight Oats
- Honey Almond and Banana Smoothie
- Honey Bacon Cheddar Chive Scones
- Honey Sriracha Deviled Eggs
- Selection of Tazo Tea Bags and Brewed Coffee, served with honey, cream and sugars

## **ULTIMATE POPCORN BREAK | 25**

- Freshly popped Popcorn with The Machine
- Toppings: Grated Parmesan, Fresh Black Pepper, Pink Seasalt, BBQ Seasoning, Truffle Oil, Chocolate Sauce, Caramel Sauce, M&M's, Chopped Cashew, Candied Pistachios
- Strawberry Basil Lemonade, Blueberry Mint Lemonade, Arnold Palmer Lemonade
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## **THROWBACK CHILDHOOD BREAK | 25**

- Boozy Banana Pudding Shooters, Moon Pie Cupcakes, Snickerdoodles
- Retro Candy Bar: Tootsie Rolls, Swedish Fish, Smarties, Reese Peanut Butter Cups, Snickers, Hersheys Assorted Bars, Mary Janes, Peppermint Patties
- Orange Soda and Root Beer
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## **REFRESHMENT ENHANCEMENTS**

- Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas | 90/Gallon
- Orange, Grapefruit, Apple, Cranberry Juices | 85/Gallon
- Assorted Soft Drinks | 6 Each
- Spring Waters | 6 Each
- Bottled Juices | 6 Each



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## SPECIALTY ENHANCEMENTS:

- Seasonal Biscotti with Nutella | 10
- Tomato Cucumber Guacamole and Fresh Salsa with Warm Tri color Chips | 12
- Housemade Granola Bars | 10
- Sea Salted Soft Pretzels with Guinness Mustard | 10
- Assorted Dry Snacks | 20/pound
- Fruit Danish | 64/Dozen
- All American Donuts | 64/Dozen
- Specialty Coffee Cakes | 64/Dozen
- Assorted Bagels | 64/Dozen
- Sawgrass Signature Baked Breads | 64/Dozen
- Fudge Nut Brownies | 66/Dozen
- Blondie's | 66/Dozen
- Cup Cake Symphony with Icing and Assorted Toppings | 72/Dozen
- Chocolate Covered Strawberries | 72/Dozen
- Sinful 6" Spanish Churros | 64/Dozen
- Fresh Fruit Kabobs | 70/Dozen
- Rice Krispies Treats | 62/Dozen
- Display of Sliced Fruit | 15/Person
- Deluxe Mixed Nuts | 55/Pound
- Roasted Peanuts | 6/Bag
- Chips, Popcorn, Pretzels | 6/Bag
- Assorted Dry Cereals with Whole, 2% and Skim Milk | 8/Box
- Whole Fresh Fruit | 5 Each
- Candy Bars, Granola Bars | 6 Each
- Assorted Energy / Power Bars | 7 Each
- Assorted Protein Bars | 7 Each
- Assorted Yogurts | 6 Each
- Lemon Tea Mini Pound Cake | 62/dozen
- Guinness Stout Brownies with Bailey's Buttercream | 66/dozen
- Bacon Smoked Cheddar Chive Drop Biscuits | 64/dozen
- Sawgrass O's - Housemade Oreos | 64/dozen
- Mini Butter Croissants | 60/dozen
- Chef's Choice GF Muffins | 64/dozen
- Chef's Selection Yummy Muffins | 64/dozen
- Cupcakes (Minimum 1 dozen/flavor) | 66/dozen
  - Choice of: Red Velvet, Vanilla, Devils Food, Cookies n' Cream, Hummingbird, Carrot Cake
- Chef's Selection of Assorted Cookies | 66/dozen
- JT's Asian Bar Mix | 20/pound



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# DINNER BUFFETS

This menu is designed for you to enjoy the seasonal foods of the Sunshine State and Local Farms. Items tend to change based on the season, as you deserve the best! Kosher, Vegetarian Meals & Dietary Restriction Meals Served Upon Request. A Production Fee of \$150 applies for meals with (50) or fewer guests.

## TASTE OF COMFORT FOODS | 110

- Soups and Salads
  - Classic Caesar Salad
  - Mini Wedge, Applewood Smoked Bacon, Roaring 40's Blue Cheese Dressing
  - Chili with Sour Cream, Onions, and Cheese
- Mini Sandwiches
  - Philly Cheese Steak Sliders on Hawaiian Rolls
  - Bayou Shrimp Roll, Slaw and Tabasco Aioli, Housemade Potato Chips\*
- Entrees
  - Buttermilk Fried Chicken, Housemade Gravy
  - BBQ Baby Back Ribs with Smokey Barbeque Sauce
  - Shrimp and Andouille Grits with Tasso Ham Gravy
  - Sweet Corn and Lima Bean Succotash
- Seasonally Influenced Sawgrass "Comfort" Sweet Delighters
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas

## HAVANA NIGHTS | 110

- Mixed Greens, Diced Mango, Slivered Red Onion, Hearts of Palm, Coriander Guava Vinaigrette\*
- Romaine, Iceberg, Charred Corn, Red Pepper, Lime Avocado Ranch\*
- Street Foods :
  - Snapper Ceviche, Spicy Aji Amarillo
  - Grouper Escabeche, Fried Plantains
  - Grilled Skirt Steak, Mojo
- Communal Roast
  - Whole Roasted Pork Shoulder, Sour Orange Slaw, Fried Plantains, Black Beans
  - Traditional Papas Brava
  - Paella Cubana: Arroz con Pollo de Chorizo
  - Charred Corn, Piquillo Peppers
- Seasonally Influenced Sawgrass Sweet Delighters
- Freshly Brewed Coffee, Decaffeinated Coffee, Select Teas



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## HARVEST FEAST | 120

Price Based on 1.5 Hours of Service

- Winter Greens, Charred Onions, Spiced Walnuts, Apple, Crumbled Blue Cheese, Cider Vinaigrette
- Radicchio, Red Oak, Frisse, Roasted Beets, Cherve, Marcona Almonds, Shallot Vinaigrette
- Orange Blossom Honey-Dijon Glazed Pork Loin (Attendant required)
- Braised Short Ribs, Farro Risotto
- Herb Roasted Free Range Joyce Farms Chicken, Chicken Jus
- Gulf Coast Grouper, Orange-Tarragon Butter
- Braised Kale
- Parmesan Whipped Potato
- Charred Cauliflower
- Artisan Breads, Butter
- A Taste of Sawgrass "Sweets"
- Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

## A SAWGRASS SIGNATURE | 150

Menu for 25 or more people; if less than 25 people Chef will modify accordingly.  
Attendant Fees are \$175/attendant where required for action station.

- Fresh Baked Corn Bread, Butter
- Salad Station
  - Traditional Caesar Salad, Herbed Croutons, Shaved Aged Parmesan Cheese
  - Baby Greens, Maple Peppered Bacon, Grape Tomatoes, Maytag Bleu Cheese Dressing
  - Southern Slaw, Malt Vinegar
- Seafood Bar (Based on a total of 4 Pieces/person)
  - Chilled Jumbo Shrimp, Crab Claws
  - Oysters on the Half Shell, Tabasco, Saltines, Horseradish, Cocktail Sauce, Mignonette
  - Lemon Wedges
- Presented from the Grill (Attendant required)
  - Pepper-Crusted Rib Loin
  - Roasted Atlantic Salmon
- From the "Sawgrass Smoke Shack Smoker," the Culinary Team Presents
  - Smoked "Beer Can" Chicken, Lager Jus
  - St. Louis Style Pork Ribs
  - Sliced BBQ Rubbed Beef Brisket
  - Assorted Sauces to Include: Carolina, Caramelized Vidalia, Ancho Chili Barbeque Sauces
- Macaroni and Cheese\*
- Sweet Buttery Corn on the Cob\*
- Variety of Artisan Breads, Rolls
- Petite Desserts
- Sawgrass Sweet Delighters
- Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas



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## A TASTE OF OUR LOCALS BEST | 150

Attendant Fees are \$175/attendant where required for action station.

- Taste of Local Farms (Attendant Required)
  - Mixed Baby Farm Greens, Valencia Orange, Spiced Pecans, Tangerine Honey Vinaigrette\*
  - Artisan Lettuce, Shaved Fennel, Winter Park Blue, Dried Cranberries, Pear Vinaigrette
  - Little Gem and Romaine Greens, Hard Cooked Egg, Bacon, Roasted Onion, Cilantro Vinaigrette
- Taste of Halpern Meats (Attendant Required)
  - Chargrilled Strip Loin, Brussel Sprouts and Bacon Hash, Carolina Sauce
  - Braised Boneless Short Rib with Whipped Potato Pureé
  - Joyce Farms Chicken Fricassee, Wild Mushrooms, Potato Gnocchi
- Locally Caught Seafood from Gary's
  - Florida Rock Shrimp Panzanella Salad
  - Day Boat Scallop Ceviche, Key Lime, Aji Amarillo
  - Gulf Coast Red Grouper, Lemon Jasmine Rice, Orange-Tarragon Butter
- Taste of Bradley Farms (Attendant Required)
  - Braised Pork and Pimento Cheese Crostini
  - Beef Carpaccio Crostini
  - Citrus Brined Bourbon Glazed Pork Loin, Apple Cornbread Dressing
  - Farfalle Pasta with Bradley Farms Bolognese
- First Coast Influenced Sweet Delights
- Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

## LAND & SEA EXPERIENCE | 155

Attendant Fees are \$175/attendant where required for action station.

- Hydroponic Greens Station: Artisan Greens, Pickled Onion, Goat Cheese Crumbles, Toybox Tomatoes, Carrot Curls, Bacon Croutons, Marcona Almonds, Sweet Onion Vinaigrette, Sundried Tomato Vinaigrette, Black Pepper Ranch
- From the Land:
  - Long Bone Ribeye Loin with Beef Jus. *Carved to order and displayed on a fire pit.*
  - Roasted Honey Mustard Cauliflower. *Carved to order.*
  - Chianti Brined Chicken Breast
  - Fresh Green Beans & Sweet Peppers
  - Lemon Basmati Rice
  - Bacon and Brussels Sprouts
  - Everything Smashed Potatoes: Smoked Cheddar, Chive, Sour Cream, Roasted Garlic
- From the Sea:
  - Hot Seafood Boil cooked over a fire pit in cast iron caldron and dropped in a serving tray including; Hot Jumbo Shrimp, Clams, Pewee Potatoes, Sweet Corn On The Cob, Azar Sausage, Mussels, Crab Claws
- Chef Melanie's Sweet Treats
- Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas



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## COLD HORS D'OEUVRES

Cold Hors d'oeuvres ordered in quantities of 25

- Ancho Chili Chicken Tostado, Black Bean Spread, Tomato Avocado Salad | 8
- Mini Maine Lobster Roll, Lemon Parsley Aioli | 9
- Smoked Chicken Crostini, Farmhouse Cheddar, Arugula, Spiced Apple | 8
- Crab Salad Stuffed Pepperdew, Lemon Relish | 7
- Edamame Hummus, Goat Cheese, Spiced Pepitas, Wonton Crisp | 7
- Chicken Salad Tart, Caramelized Onion, Housemade Bacon | 7
- P.L.T. Brioche: Pancetta, Baby Lettuce, Pickled Tomato | 7
- Pepper Aioli Beef Tataki Skewer | 7
- Cucumber, Ponzu Sauce, Sesame Seed, Smoked Salmon Crepe, Pickled Red Onion, Dill Aioli, Petite Greens | 7
- Spicy Boiled Shrimp Cocktail, Datil Pepper Cocktail Sauce | 8

## HOT HORS D'OEUVRES

Hot Hors d'oeuvres ordered in quantities of 25

- Thai Chili Shrimp Steam Bun, Pickled Slaw | 9
- Vegetable Samosa, Cucumber Tatziki Sauce | 8
- Spicy Beef Empanada, Cumin Aioli | 8
- Braised Beef, Blue Cheese Polenta, Onion Preserve | 8
- Prosciutto Wrapped Scallop, Honey Glaze | 9
- Vegetable Spring Roll, Spicy Mustard Sauce | 8
- Lobster Mac and Cheese Fritter | 9
- Ginger Chicken Dumpling, Lemongrass Cream | 8
- Edamame Dumpling | 8
- Pear Almond and Brie | 8
- Medjool Dates, Goat Cheese, Bacon | 8
- Chorizo and Manchego Arepa | 8
- Buffalo Chicken with Gorgonzola Arancini | 8
- Crispy Dungeness Crab Cake, Malt Vinegar Aioli | 8



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# FOOD & FUN

## THEMED STREET FOODS STATIONS FROM AROUND THE WORLD

Attendant Fees are \$175/attendant where required for action station.

- North America | 40
  - Angus Beef Slider, Bacon and Cheese, Caramelized Onions, Spicy Ketchup
  - Potato Wedges, Beer Cheese Sauce
  - Lobster Salad, Lemon Parsley Mayonnaise, Grilled Bun
  - Beer Boiled Hot Dogs, Steamed Roll, Housemade Relish
  - Southern Style Coleslaw
- South America | 42
  - Pulled Pork, Braised Chicken and Crispy Fish Tacos: Corn and Flour Tortillas, Shredded Lettuce, Sour Cream, Salsa, Cheddar Cheese, Guacamole Corn and Black Bean Relish, Cilantro Slaw
  - Walking Nachos: Chili con Queso, Fresh Jalapenos, Black Olives, Scallions, Pico de Gallo
- Litty Italy | 40
  - Grilled Naan Flat Breads to include:
    - Tomato, Fresh Mozzarella and Basil
    - Italian Sausage, Heirloom Tomato Sauce
    - Chicken, Spinach and Pesto
    - Watermelon, Arugula and Goat Cheese Salad, Balsamic Glaze
- Pacific Rim | 40
  - Cooked to Order with Vegetables and Soy Sauce, Served In Chinese Boxes:
    - Pork, Chicken and Kale Dumpling
    - Thai Chili Sauce, Soy Ginger Sauce, Sriracha Sauce
    - Shrimp Fried Rice and Pork Fried Rice
    - Lo mein Noodle Salad
- Antipasto Platter | 25
  - A Market Display of International Artisanal Cheeses and Artisanal Cured and Smoked Meats to Include:
    - Fiscalini Cheddar, Pecorino Romano, Beemster XO Gouda, Cambazola
    - Salametto Piccante, Soppresata, Prosciutto
    - Grilled Artichokes, Roasted Peppers, Pepperoncini, Marinated Mushrooms, Italian Olives
    - Artisan Mustards and Preserves, Marcona Almonds - Artisan
  - Rolls, Lavash, Grissini, and French Baguettes
- International Cheese Display | 20
  - Selection of International and Domestic Cheeses
  - Whole Grain Mustards, Fig Jam, Balsamic Onion Preserve, Assorted Nuts and Fresh Fruit
  - Artisan Rolls and French Baguettes



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## RECEPTION ACTION STATIONS

Attendant Fees are \$175/attendant where required for action station.

- Pasta Action Station | 30
  - Farfalle Pasta, Braised Beef Bolognese, Pecorino Cheese
  - Tortellini Primavera: Fresh Seasonal Farm Vegetables Garlic Confit Cream, Asiago Cheese
  - Cavatappi Pasta, Seared Scallop, Crispy Pork Belly, Fresh Herbs Arabiatta Sauce
- All American Macaroni and Cheese Station | 30
  - Traditional Macaroni Pasta with your choice of: Butter Poached Shrimp and Asparagus, Pancetta and Spring Onion, Heirloom Tomato and Mascapone, Crispy Lobster Mac and Cheese Croquette
- Risotto Station | 30
  - Pancetta and Pea with Asiago
  - Poblano and Sweet Corn, Rock Shrimp, Pecorino
  - Wild Mushroom, Herbs, Chevre and Truffle
- Southern Shrimp and Grits Station | 32
  - Anson Mills Stone Ground Grits topped with your choice of: Andouille Sausage and Tomato Creole Sauce, Florida Shrimp and Peach Butter, Three Cheese Grit Cake, Smoked Paprika Aioli
- Tuna Poke Station | 42
  - Choose your Base: White Rice, Sesame Cone, Salad, Chips, Soba Noodles, Cucumber or Wrap
  - Add-on's: Onions, Cucumber, Scallions, Ginger, Seaweed, Wasabi, Crab, Bean Sprouts, Avocado
  - Choose your Fish: Ahi Tuna, Salmon, Spicy Tuna, Shrimp
  - Choose your Sauce: Heat, Spicy Mayo, Ginger Sesame
  - Top It Off: Toasted Sesame Seeds, Crunchy Onion, Chili Flakes
- Custom Salad Station | 32
  - Each component laid out on black chalk paper over our wooden crafted tables for a picturesque experience. Components include: Organic Lettuces, Fresh Mozzarella, Crumbled Blue Cheese, Shredded Goat Cheese, Shaved Parmesan, Avocado, Citrus Segments, Pickled Cauliflower, Sweet Pepper, Lump Crab, Chili Lime Shrimp, Smoked Chicken Salad, Pistachios, Spiced Pepitas, Garlic Cheese Bread Shards, Bacon Croutons.

## CARVING STATIONS

Attendant Fees are \$175/attendant where required for action station.

- Artisan Breads and Butter
- Sea Salt and Cracker Pepper Beef Tenderloin | 525 (Serves 25)  
Crushed Yukon Gold Potatoes, Creamed Seasonal Greens, Black Pepper Demi
- Smoked Striploin | 560 (Serves 30)  
Spiced Fingerling Hash, Whiskey Jus
- Citrus Brined Pork Loin | 400 (Serves 30)  
Apple Bourbon Glaze and Anson Mills Cheese Grits, Haricot Vert
- Brown Sugar Ginger Ale Glazed Ham | 450 (Serves 40)  
Herbed Potato Casserole, Heirloom Carrots
- Smoked Pork Shoulder | 425 (Serves 30)  
Sweet Potato Mashed, Pepper Cabbage Slaw
- Marinated Turkey Breast  
Herbed Bread Stuffing, Heirloom Vegetables | 450 (Serves 30)
- Peppercorn Crusted Veal Top Round  
Roasted New Potatoes, Veal Demi | 695 each (Serves 75)
- Cashew Crusted Grouper  
Cilantro Basmati Rice, Orange-Soy Butter Sauce | 325 (Serves 30)
- Curry Crusted Leg of Lamb | 325 (Serves 10)  
Vegetable Cous Cous, Golden Raisins Charmoula Sauce

All menu items are subject to change. Prices are per person unless otherwise noted and do not include 6.5% county sales tax and 25% service charge. ©2018 Marriott International, Inc.



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# PLATED DINNER

Kosher, Vegetarian and Dietary Restriction Meals Served Upon Request

- A Variety of Artisan Breads and Rolls, Butter
- Choice of One Dinner Starter (Soup or Salad):
  - Soups
    - > Curried Squash Soup with Gulf Rock Shrimp and Chevre
    - > Carrot Ginger Soup with Orange-Coriander Crème Fraiche\*
    - > Lobster and Sweet Corn Bisque with Sherry Reduction
    - > Sweet Potato and Chorizo Soup with Smoked Paprika Sour Cream
  - Salads
    - > Endive, Radicchio, Applewood Bacon, Candied Pecans, Farmhouse Cheddar Dressing
    - > Lolla Rosa and Romaine, Poached Pear, Local Blue Cheese, Walnut Relish, Port Vinaigrette
    - > Red and Green Leaf Lettuce, Smoked Almonds, Manchego Cheese, Crispy Serrano Ham, Charred Onions, Aged Sherry Vinaigrette
    - > Frisee, Arugula, Cayenne Pistachio, Kumquat Candied Chip, Turtle Creek Farms, Goat Cheese, Vidal Ice Wine Vinaigrette
    - > Baby Romaine, Radish, Cashew, Pecorino, Lemon Parmesan Vinaigrette

## Seafood Entrees

- Seared Halibut | 100  
Sweet Corn Puree, La Rotte Potatoes, Red Onion Tomato Jam, Petite Mache
- Pan Seared Florida Black Grouper | 100  
Farro Risotto, Heirloom Pole Beans, Meyer Lemon Gremolata
- Seared Seabass | 100  
Root Vegetable Cous Cous, Fall Squash Puree, Charmula Sauce

## Poultry Entrees

- Chianti Brined Airline Chicken | 90  
Heirloom Vegetable Ratatouille, Creamy & Cheesy Grits, Parmesan Jus
- Herb Marinated Grilled Tanglewood Farms Chicken Breast | 90  
Haricot Verts, Blistered Tomato, Pineapple Au Jus
- Citrus Brined Tanglewood Farms Chicken | 90  
Charred Onion Fingerling Potato Hash, Heirloom Carrots, Piquillo Pepper Preserve

## Pork Entree

- Citrus Brined Pork Chop | 86  
Wild Mushroom, Petite Organic Carrots, Apple-Jicama Cilantro Slaw

## Beef and Combination Plate Entrees

- Grilled Filet of Beef | 100  
Heirloom Carrot, Cranberry Bean and Housemade Bacon Cassoulet Chanterelle Demi
- Braised Short Rib | 110  
Garlic Mashed Potatoes, Caramelized Brussels Sprout, Balsamic Pearl Onion, Black Garlic Nage
- Seared Filet and Seabass | 140  
Wild Mushroom Risoto, Charred Seasonal Vegetables, Red Wine Beef Jus, Creamy Citrus Gravy
- Grilled Beef Filet and Grouper | 130  
Roasted Garlic Mash, Seasonal Local Vegetables, Mushroom and Shallot Jus, Roasted Red Pepper Sauce
- Charcrusted Filet and Seared Scallop | 140  
Pumpkin, Pancetta, Chanterelle Ragout, Goat Cheese Whipped Potato, Orange Parmesan Vinaigrette
- Grilled Filet and Gulf Coast Rock Shrimp | 120  
Bacon and Fingerling Potato Hash, Caramelized Onion Demi Glaze
- Filet Mignon and Lobster | 150  
Chevre Whipped Potatoes, Brussels Sprout, Citrus Butter Sauce
- Choice of One Sawgrass Sweet Delighter
  - Midnight Velvet Mousse Torte, Espresso Cream, Raspberry Sauce
  - Vanilla Cheesecake, Berry Coulis, Graham Crumble
  - Bittersweet Chocolate Truffle Tart, Pate Sucre, Vanilla Cream, Caramel Corn Crunch, Butter Caramel
  - Sawgrass Key Lime Calamansi Tart, Mango Coulis, Torched Meringue, Fresh Berries
  - Banana Split Panna Cotta, Ganache, Strawberry Coulis, Candied Peanuts, Whipped Cream, Cherry
- Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas



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# FROM THE BAR

## PREMIUM

Bourbon	Jim Beam
Vodka	Smirnoff
Gin	Beefeater
Scotch	Dewars
Tequila	José Cuervo Silver
Rum	Cruzan
Whiskey	Canadian Club
Brandy/Cognac	Hennessy VS

## TOP SHELF

Bourbon	Knob Creek
Vodka	Grey Goose
Gin	Bombay Sapphire
Scotch	Johnnie Walker Black
Tequila	Patron Silver
Rum	Bacardi
Whiskey	Crown Royal
	Jack Daniel's
Brandy/Cognac	Hennessy VSOP

## HOST AND CASH BAR

Prices are per drink.

	Host Bars	Cash Bars
<b>PREMIUM BRANDS</b>	10	12
Martini	14	14
<b>TOP SHELF BRANDS</b>	12	14
Martini	16	16
<b>Craft Beer:</b>		
Samuel Adams Seasonal	9.25	9.25
<b>Regional Craft Beer:</b>		
Bold City Dukes Brown Ale	9.25	9.25
Domestic Beer: Bud, Bud Light	8	8
Imported Beer: Heineken	9	9
House Wine (By The Bottle)	50	
House Wine (By The Glass)		12
Soft Drinks	6	6
Bottled Water	6	6

Bartenders: \$175 each up to three hours

One bartender per 100 guests.

Cashier charge: \$175 each up to three hours

## PACKAGE BAR

Prices are per person; minimum of 50 guests required for package bars.

	Premium	Top Shelf
1st Hour	24	27
Second Hour	15	18
Each Add'l Hour	14	16

## BEER & WINE PACKAGE BAR

Prices are per person; minimum of 50 guests required for package bars.

1st Hour	22
Second Hour	15
Each Add'l Hour	12

Bartenders: \$175 each up to three hours

One bartender per 100 guests.

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per person, and are charged based on the guarantee or actual attendance, if higher.



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Cash bar prices include service charge and all applicable state & local taxes. Full bar setups are included in the package and charges are based on the actual number of drinks consumed. All open bars are stocked with scotch, bourbon, gin, vodka, whiskey, rum, beer, wine, soft drinks and bottled water.

All menu items are subject to change. Prices are per person unless otherwise noted and do not include 6.5% county sales tax and 25% service charge. © 2017 Marriott International, Inc.

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# HOSPITALITY SUITES & PACKAGES

## HOSPITALITY SUITES

### PREMIUM

Jim Beam	270/L
Smirnoff	270/L
Beefeaters	270/L
Dewars	270/L
José Cuervo Silver	270/L
Cruzan	270/L
Canadian Club	270/L
Korbel	270/L

### TOP SHELF

Knob Creek	330/L
Grey Goose	330/L
Bombay Sapphire	330/L
Johnnie Walker Black	330/L
Patron Silver	330/L
Bacardi	330/L
Mt. Gay Eclipse Gold	330/L
Crown Royal	330/L
Jack Daniel's	330/L
Hennessy VSOP	480/L

### BOTTLED BEER

Domestic	160/case
Import	192/case

### SNACKS

Mixed Nuts	33/lb
Potato Chips	33/lb
Pretzels	33/lb
Dips, Salsa	29/qt
Goldfish	33/lb
Cajun Spice Mix	33/lb
Tortilla Chips	33/lb
Cookies & Brownies	52/dozen
Cheese Display	17
Vegetable Market	9
Sliced Fresh Fruit	7

All brands include cocktail napkins, glasses, stir sticks, picks and appropriate fruit garnish. Customized hospitality menus available upon request.

## HOSPITALITY PACKAGES | 600

Initial hospitality set-up includes:

- (1) Bottle Each of:
  - Bloody Mary Mix
  - Rose's Lime Juice
  - Sweet & Dry Vermouth
- (6) Bottles Each of:
  - Tonic Water
  - Sierra Mist
  - Club Soda
  - Ginger ale
- (12) Bottles Each of:
  - Pepsi
  - Diet Pepsi
  - Juices
  - Mineral Waters
- Cocktail Napkins, Glasses, Stir Sticks, Picks & Appropriate Fruit Garnishes
- Daily Refresh | 85  
To maintain the quality of your bar, a daily refresh is recommended, which includes: cocktail napkins, glasses, stir sticks, picks and appropriate fruit garnishes
- Additional Mixers
  - Fresh Florida Orange Juice, Grapefruit Juice, Soft Drinks, Mineral Waters, Club Soda, Tonic | 6/bottle
  - Bloody Mary Mix, Lime Juice, Dry Vermouth | 11.50/bottle

Minimum charge \$600 for hospitality packages. Should you request a bartender to service your hospitality, a 150 bartender charge will apply for the first hour and 50/hour each additional hour, per bartender. Bartenders are required for any hospitality rooms located in the main building of the resort. Unopened bottles of liquor from hospitality suites will be credited upon departure at the purchase price, less customary service charge and applicable tax. Wine, beer and sodas may not be credited.



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# SPECIALTY BAR PACKAGES

## SOUTH OF THE BORDER

22/person 1st hour, 14/person 2nd hour

50 person minimum

Old world accents, bushels of limes and plenty of tequila make up this margarita bar that will take you and your guests on an adventure south of the border! Our skillful mixologists specialize in making the perfect drinks for your event. Order them "up", "on the rocks", "blue", "strawberry", "salt or no salt" – this specialized bar will create tantalizing margarita for your guests that is sure to send them south of the Border!

## THE ABSOLUT PARTY

22/person 1st hour, 14/person 2nd hour, Ice Luge 700

50 person minimum

Sweden comes to sawgrass and manifests itself in your deluxe absolut martini bar. The flavors are hot, fruity and alive with spices. Your specialty bar is artfully constructed and aligned to create an upscale event that your attendees will be talking about for weeks. Our bar chefs will skillfully shake, stir and pour the perfect martini to entice your taste buds and quench your desires. For an absolutely cool experience... the absolut party is the only choice!

## TROPICAL OASIS

22/person 1st hour, 14/person 2nd hour

50 person minimum

Welcome to your tropical island oasis where your guests can relax and unwind while our experienced bar chefs create the ultimate tropical concoctions bursting with fruity flavors. Whether you choose a rum runner, mai tai or a delicious frozen daiquiri, our skillful mixologists will deliver the perfect tropical beverage to quench your island thirst. This specialty bar is sure to provide a chill to your steamy island oasis!

## THE MOJITO BAR

15/drink

50 person minimum

Enjoy the taste of fresh mint, lime and rum at a mojito bar. Your guests will feel like they are in the islands while drinking a refreshing mojito made by our experienced mixologist. Relax and enjoy your evening with a refreshing mojito!

## THE WINE BAR

24/person 1st hour, 20/person each additional hour

50 person minimum

The wine bar features marriott selected wines from wineries around the world as well as a talented and knowledgeable bar staff who are able and ready to serve. Enjoy a relaxing atmosphere while you open your eyes to the world of wine and enrich your tasting experience. Assortment of red, white and sparkling wines.



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# WINES

## CHAMPAGNE & SPARKLING WINE

- La Marca, Extra Dry, Prosecco, Veneto, Italy, Nv | 50
- Mumm Napa, Brut, "Prestige", Napa Valley, California, Nv | 65
- Moet & Chandon, Brut, "Imperial", Champagne, France, Nv | 160

## SWEET WHITE/BLUSH WINES

- Magnolia Grove by Chateau St. Jean, Rose, California | 38
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington | 54

## LIGHTER INTENSITY WHITE WINES

- Provenance Vineyards, Sauvignon Blanc, Rutherford, California, | 58
- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | 50
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | 50

## FULLER INTENSITY WHITE WINES

- Chateau St. Jean, Chardonnay, North Coast, California | 54
- Magnolia Grove by Chateau St. Jean, Chardonnay, California | 50
- J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California | 65
- Sonoma Cutrer, Chardonnay, "Russian River Ranches" Sonoma Coast, California | 70

## LIGHTER INTENSITY RED WINES

- Line 39, Pinot Noir, California | 50
- Magnolia Grove by Chateau St. Jean, Merlot, California | 50
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | 50

## FULLER INTENSITY RED WINES

- Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington | 56
- Avalon, Cabernet Sauvignon, California | 54
- Aquinas, Cabernet Sauvignon, North Coast, California | 62
- Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | 96



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