



Brunch Wedding Packages

Packages offered on a Saturday or Sunday from 11am-3pm

2012

Marquise Diamond Packages

include the following customary enhancements:

- ONE-BEDROOM SUITE FOR THE BRIDE AND GROOM THE NIGHT OF YOUR EVENT
- DOUBLE PRESSED FLOOR LENGTH LINEN
- CHAIR COVERS AND SASHES IN YOUR CHOICE OF COLOR (SHOWN BELOW)
- HURRICANE GLOBE CENTERPIECES WITH MIRROR AND VOTIVES
- BEAUTIFULLY APPOINTED BALLROOM WITH DANCE FLOOR
- ASSISTANCE IN SELECTION OF FLORIST, PHOTOGRAPHER AND ENTERTAINMENT
- AIRPORT SHUTTLE SERVICE PROVIDED FOR ALL IN-HOUSE GUESTS TO AND FROM THE AIRPORT
- COMPLIMENTARY PARKING FOR ALL GUESTS



Marquis Diamond Plated Package

COCKTAIL HALF-HOUR

HAND PASSED MIMOSAS

CASH BAR

CHOICE OF SALAD

CLASSIC CAESAR

BIBB SALAD WITH GOAT CHEESE CROUTONS

WILD FIELD GREENS WITH YOUR CHOICE OF
DRESSING

BABY LEAF SPINACH WITH WARM BACON
DRESSING

PLATED BRUNCH

FRESH BAKED BREAKFAST QUICHES
CLASSICAL QUICHE LORRAINE, COUNTRY STYLE HAM AND CHEESE
OR HEALTHY GARDEN VEGETABLE
GARNISHED WITH SEASONAL SLICED MELONS, GRAPES AND BERRIES

FLUFFY SCRAMBLED EGGS WITH DICED TOMATO, GREEN ONION AND CHEDDAR CHEESE
HEARTY BREAKFAST POTATO
CHOICE OF BACON OR SAUSAGE
TRADITIONAL SOUTHERN BREAKFAST GRITS

THE SOUTHWESTERN FRITATA
FILLED WITH HEARTY BREAKFAST POTATOES, RED AND GREEN BELL PEPPER,
DICED ONION, SLICED MUSHROOM AND CHEDDAR CHEESE

\$30.00 PER PERSON

PLATED ENTREES TO INCLUDE:
ASSORTED BREAKFAST PASTRIES TO INCLUDE MINI MUFFINS AND PETITE CROISSANTS
BUTTER AND FRUIT PRESERVES

FRESH FLORIDA ORANGE JUICE, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEALS

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Marquis Diamond Buffet Package

COCKTAIL HALF-HOUR

HAND PASSED MIMOSAS

CASH BAR

BUFFET BRUNCH

FRESH SEASONAL SLICED FRUIT DISPLAY

DISPLAY OF SLICED CANTALOUPE, HONEY DEW, PINEAPPLE, GRAPEFRUIT, STRAWBERRIES, KIWI,
ORANGES, GRAPES, AND SEASONAL BERRIES

ASSORTED GOURMET BREAKFAST QUICHES

EGGS BENEDICT WITH CHIVE HOLLANDAISE SAUCE

FLUFFY SCRAMBLED EGGS

BREAKFAST POTATOES

CHOICE OF HICKORY SMOKED BACON AND SAUSAGE OR GRILLED HAM

CHOOSE ONE STATION BELOW:

BELGIAN WAFFLE STATION

SEASONAL BERRIES AND BANANAS

CHOCOLATE CHIPS AND CARAMELIZED MAPLE PECANS

ACCOMPANIED WITH WHIPPED BUTTER AND MAPLE SYRUP

OMELET STATION

EGG OMELETS MADE TO ORDER WITH HAM, ONIONS, GREEN PEPPERS,

MUSHROOMS, DICED TOMATOES, SWISS AND CHEDDAR CHEESE

(EGG BEATERS AVAILABLE)

\$37.00 PER PERSON

FRESH FLORIDA ORANGE JUICE, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEAS

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Additional Enhancements

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

HORS D' OEUVRES DISPLAY

FRESH SEASONAL SLICED FRUIT DISPLAY
DISPLAY OF SLICED CANTALOUPE, HONEY
DEW, PINEAPPLE, GRAPEFRUIT, STRAWBERRIES,
KIWI, ORANGES, GRAPES, AND SEASONAL
BERRIES

ANTIPASTO DISPLAY
IMPORTED PROVOLONE, FRESH MOZZARELLA,
SLICED PROSCUTTO, GENOA SALAMI, CAPICOLA
HAM,

KALAMATA OLIVES, MARINATED GRILLED
VEGETABLES, FRESH BASIL PESTO,
ITALIAN FOCACCIA & GRILLED BAGUETTES

CHILLED SEAFOOD DISPLAY
GULF SHRIMP, GREEN BACK MUSSELS AIOLI,
OYSTERS ON THE HALF SHELL
SCALLOP CEVICHE, LEMON WEDGES
TABASCO AND COCKTAIL SAUCE
MINI BAGELS & CARR'S CRACKERS

COLD HORS D' OEUVRES

ASSORTED CANAPÉ
BEEF TENDERLOIN, SMOKED SALMON
CUCUMBER, THAI CURRY CHICKEN
SHRIMP, SALAMI CORNETTE AND CHERRY
TOMATO BOURSIN

ASSORTED FINGER SANDWICHES
ASIAN BABY SHRIMP SALAD ON A GINGER
FRIED WONTON

HERB MARINATED PORTABELLA MUSHROOM
DUXELLE ON BELGIUM ENDIVE
BRUSCHETTA TOPPED WITH ROMA TOMATO,
FRESH BASIL, REGIANO CHEESE

JUMBO SHRIMP WITH COCKTAIL SAUCE OR
REMOULADE SAUCE
ALASKAN CRAB CLAWS WITH AN ENGLISH
MUSTARD SAUCE

HOT HORS D' OEUVRES

COCONUT FRIED SHRIMP WITH A SWEET AND
sour SAUCE

MEAT BALLS WITH A MUSHROOM BORDELAISE
SAUCE

MINI CRAB CAKE WITH A CAJUN SAUCE

FRIED RAVIOLI WITH MARINARA SAUCE

BACON WRAP SCALLOPS

GREEK PHYLLO PASTRY STUFFED WITH FETA
CHEESE AND SPINACH

EGG ROLLS WITH PLUM SAUCE

MINI BEEF WELLINGTON WITH WHOLE GRAIN
MUSTARD SAUCE

CLASSIC CRAB STUFFED MUSHROOM CAPS
TOPPED WITH BÉARNAISE SAUCE

JUMBO BOURSIN CHEESE STUFFED MUSHROOM
CAPS

CARVING STATIONS

CARVED TOP ROUND OF BEEF
(CAN BE SERVED BLACKENED OR GRILLED)
SERVED WITH CREAMY HORSERADISH SAUCE
AND
WHOLE GRAIN MUSTARD AND ASSORTED
DINNER ROLLS
(SERVED MINIMUM 50 PEOPLE)

HERB RUBBED ROASTED PRIME RIB
SERVED WITH AUJUS, CREAM HORERADISH AND
WHOLE GRAIN MUSTARD AND ASSORTED
DINNER ROLLS
(SERVED MINIMUM 30 PEOPLE)

ROAST TENDERLOIN OF BEEF
SERVED WITH CREAMY HORSERADISH SAUCE,
GARLIC AIOLI AND
WHOLE GRAIN MUSTARD AND ASSORTED
DINNER ROLLS
(SERVED MINIMUM 25 PEOPLE)

ROAST PORK LOIN
SERVED WITH A ROSEMARY DEMI GLAZE
WHOLE GRAIN MUSTARD AND ASSORTED
DINNER ROLLS
(SERVED MINIMUM 30 PEOPLE)

STEAM SHIP OF BEEF
SERVED WITH CREAMY HORSERADISH SAUCE,
GARLIC AIOLI AND
WHOLE GRAIN MUSTARD AND ASSORTED
DINNER ROLLS
(SERVES 100 PEOPLE)

ROAST TURKEY BREAST
SERVED WITH TRADITIONAL GRAVY,
CRANBERRY RELISH
AND ASSORTED DINNER ROLLS
(SERVED MINIMUM 20 PEOPLE)

CHILDREN'S PLATED MENUS

AVAILABLE FOR CHILDREN 10 YEARS AND UNDER

FRESH SEASONAL FRUIT CUP

CHOICE OF ONE ENTRÉE

TEXAS TOAST GRILLED CHEESE SANDWICH WITH FRENCH FRIES

PENNE PASTA WITH MARINARA OR ALFREDO SAUCE

CHICKEN TENDERS AND FRENCH FRIES

MACARONI AND CHEESE

CHEESE PIZZA

\$18.95 PER GUEST

INCLUDES ICED TEA

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE SALES TAX

Beverage and Bar

PLEASE SEE BILL OF FARE IN BACK OF PACKAGE FOR PRICING

BEER WINE AND SODA

BUDWEISER, BUD LIGHT, MICHELOB ULTRA,
AMSTEL LIGHT, CORONA, HEINEKEN AND
MILLER LITE AND HOUSE WINES

PREMIUM WELL

SMIRNOFF VODKA
BEEFEATER GIN
CRUZAN RUM
SAUZA GOLD TEQUILA
JIM BEAM BOURBON
SEAGRAM'S VO
DEWAR'S SCOTCH
BUDWEISER, BUD LIGHT, MICHELOB ULTRA,
CORONA, HEINEKEN, AMSTEL LITE AND
MILLER LITE
PREMIUM WELL BRAND WINES

SUPER PREMIUM

ABSOLUT VODKA
TANQUERAY GIN
BACARDI RUM
CUERVO GOLD TEQUILA
JACK DANIEL'S BOURBON
CROWN ROYAL
JOHNNIE WALKER SCOTCH
BUDWEISER, BUD LIGHT, MICHELOB ULTRA,
CORONA, HEINEKEN, AMSTEL LITE AND
MILLER LITE
PREMIUM BRAND WINES

CORDIALS AND COGNACS

SAMBUCA, BAILEY'S, GRAND MARNIER,
CHAMBORD, AMARETTO
HENNESSY V.S AND HENNESSY V.S.O.P

THERE WILL BE ONE BARTENDER PER 100 GUESTS FOR ALL BARS.

FOR ALL GUESTS UNDER THE AGE OF 21, THERE WILL BE A SMALL CHARGE PER GUEST FOR UNLIMITED NON-ALCOHOLIC BEVERAGES FOR THE DURATION OF THE HOSTED BAR PACKAGE.

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO ENHANCE YOUR EVENT,
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

Bill of Fare

HORS D' OEUVRES DISPLAY

(PRICED PER PERSON)

DOMESTIC & INTERNATIONAL CHEESES.....	8.00
FRESH VEGETABLE CRUDITÉ.....	6.00
FRESH SEASONAL SLICED FRUIT DISPLAY.....	7.00
ANTIPASTO DISPLAY.....	8.00
CHILLED SEAFOOD DISPLAY.....	15.00

COLD HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

ASSORTED CANAPÉ.....	150.00
ASSORTED FINGER SANDWICHES.....	125.00
ASIAN BABY SHRIMP.....	150.00
HERB MARINATED PORTABELLA.....	150.00
BRUSCHETTA.....	125.00
JUMBO SHRIMP.....	200.00
ALASKAN CRAB CLAWS.....	200.00

HOT HORS D' OEUVRES

(50 PIECE MINIMUM, PRICED PER 50 PIECES)

COCONUT FRIED SHRIMP.....	150.00
MEAT BALLS.....	125.00
MINI CRAB CAKES.....	175.00
FRIED RAVIOLI.....	125.00
BACON WRAP SCALLOPS.....	150.00
GREEK PHYLLO PASTRY.....	125.00
EGG ROLLS.....	125.00
MINI BEEF WELLINGTON.....	175.00
CRAB STUFFED MUSHROOMS.....	175.00
BOURSIN STUFFED MUSHROOM.....	150.00

CARVING STATIONS

ROAST TENDERLOIN OF BEEF.....	275.00
CARVED TOP ROUND OF BEEF.....	250.00
ROAST TURKEY BREAST.....	200.00
STEAM SHIP OF BEEF.....	450.00
HERB RUBBED ROASTED PRIME RIB.....	375.00
ROAST PORK LOIN.....	200.00

BEVERAGE AND BAR

HOST CONSUMPTION BAR

PREMIUM WELL MIXED DRINKS.....	6.50 PER DRINK
IMPORTED BEER.....	5.50 PER DRINK
DOMESTIC BEER.....	4.50 PER DRINK
HOUSE WINE.....	6.50 PER DRINK
CORDIALS.....	7.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

CASH BAR

PREMIUM WELL MIXED DRINKS.....	7.50 PER DRINK
IMPORTED BEER.....	6.50 PER DRINK
DOMESTIC BEER.....	5.50 PER DRINK
HOUSE WINE.....	7.50 PER DRINK
CORDIALS.....	8.50 PER DRINK
SODAS AND WATER.....	4.00 PER DRINK

CASH BAR PRICES NOT SUBJECT TO SERVICE CHARGE AND SALES TAX

ONE BARTENDER PER 100 GUESTS REQUIRED FOR ALL BARS
PLEASE ADD \$75.00 FOR EACH BARTENDER

UPON REQUEST WE HAVE A FULL SELECTION OF WINES AND SPIRITS TO
ENHANCE YOUR EVENT,
PLEASE INQUIRE WITH YOUR ONSITE CATERING PROFESSIONAL

OPEN BAR PACKAGES

BEER, WINE AND SODA	
PER PERSON.....	9.00
PER PERSON EACH ADDITIONAL HOUR.....	4.50

PREMIUM WELL	
PER PERSON.....	13.00
PER PERSON EACH ADDITIONAL HOUR.....	6.25

SUPER PREMIUM	
PER PERSON.....	15.00
PER PERSON EACH ADDITIONAL HOUR.....	7.50

PRICES SUBJECT TO 22% SERVICE CHARGE AND APPLICABLE
SALES TAX