



Event Menu



MARRIOTT
HOLLYWOOD BEACH



Executive Meeting Package 70-

15 guest minimum

CONTINENTAL BREAKFAST

Fresh Squeezed Florida Orange Juice
and Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Breakfast Pastries
Hearth Baked Bagel Assortment
Assorted House Baked Fruit and Bran Muffins
Coffee, Assorted Black & Herbal Teas

MORNING REFRESH

Freshly Brewed Regular, Decaffeinated Coffee
Select Assorted Herbal Decaffeinated Teas

AFTERNOON BREAK

Chocolate Chip, Oatmeal Raisin,
Peanut Butter Cookies
Freshly Brewed Regular, Decaffeinated Coffee
Select Assorted Herbal Decaffeinated Teas



THE DELI LUNCH

Pasta Salad
Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes, Garlic Herb Croutons,
Selection of Dressings

The Butcher Block

Fresh Sliced Select Deli Meats and Cheese:
Honey Baked Ham, Peppered Pastrami, Oven
Roasted Turkey, Swiss, Cheddar and Provolone
Cheese
Crispy Leaf Lettuce, Crunchy Dill Pickles,
Sliced Bermuda Onions, Beefsteak Tomatoes
Pommery and Dijon Mustards
and Mayonnaise

The Bakery

Fresh Wheat, White and Rye, Kaiser Rolls

Dessert

Fudge Brownies and Key Lime Custard Tart
Freshly Brewed Regular, Decaffeinated Coffee,
Select Assorted Herbal, Decaffeinated Teas

Prices are subject to a 22% service fee and state tax

Continental Breakfast

Cold Menus: 10 guest minimum
100- fee will be added if under

HOLLYWOOD BEACH CONTINENTAL 22-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Assorted Danish, Muffins, Bagels
Coffee, Assorted Black & Herbal Teas

HEALTHY START CONTINENTAL 24-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Seasonal Fruit Display
Fruit and Bran Muffins
Bagels, Reduced Fat Cream Cheese
Low-Fat Yogurt with Granola
Assorted Cereals, Bananas, Low-Fat Milk
Coffee, Assorted Black & Herbal Teas



Breakfast Buffet

Hot Menus: 20 guest minimum
100- fee will be added if under

THE TRADITIONAL BREAKFAST BUFFET 30-

Fresh Squeezed Florida Orange Juice,
Grapefruit, Cranberry Juice
Assorted Seasonal Tropical Fruits
Baked Assorted Fruit Muffins
Hearth Baked Bagel Assortment
Fruit Preserves and Jams,
Cream Cheese, Butter
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Crisp Smoked Bacon
Country Sausage Links
Coffee, Assorted Black & Herbal Teas

BROADWALK BUFFET 35-

Fresh Squeezed Florida Orange Juice,
Grapefruit Juice, Cranberry Juice
Tropical Fresh Fruit Display
Fruit and Bran Muffins
Hearth Baked Bagels
Cream Cheese, Jams, Butter
Vanilla Cinnamon Battered French Toast,
Warm Maple Syrup
Scrambled Farm Fresh Eggs
Breakfast Potatoes
Crisp Smoked Bacon
Country Sausage Links
Assorted Cold Cereals,
Fresh Whole, Skim Milk
Coffee, Assorted Black & Herbal Teas

Prices are subject to 22% service charge and state tax

NORTH BROADWALK BRUNCH 47-

30 guest minimum-

125- fee will apply to groups less than 30 people

Fresh Squeezed Orange and Grapefruit Juice
 Assorted Breakfast Pastries
 Bagels, Butter, Cream Cheese
 Seasonal Fresh Fruit
 Yogurt and Granola Parfaits with Fresh Berries
 Farm Fresh Scrambled Eggs,
 Egg Frittata with Spinach, Tomato, Feta Cheese
 Apple wood Smoked Bacon
 Country Sausage Links
 Vanilla Bean French Toast with Pecan Maple Syrup
 Salad, Romaine Hearts, Gorgonzola Cheese,
 Red Onion, Cherry Tomato, Balsamic Vinaigrette

Grilled Chicken Salad
 Toasted Walnuts, Grapes

Flank Steak
 Roasted Garlic, Rosemary

Shrimp Penne Pomodoro
 Basil, Asiago Cheese

Roasted Mustard Potatoes
 Grilled Seasonal Vegetable

Selection of Miniature Desserts

Coffee and Hot Tea Service

Enhancements

100- per Chef Attendant

THE CHEF'S OMELET STATION 11-

Hand Tossed Omelet's:
 Diced Fresh Tomato
 Sweet Bell Peppers
 Red Onion
 Fresh Mushrooms
 Fresh Spinach
 Crisp Bacon
 Virginia Ham
 Select Cheeses

THE BELGIUM WAFFLE STATION 11-

Fresh Belgium Waffles
 Sliced and Whole Berries
 Whipped Chantilly Cream
 Warm Maple Syrup

KRISPY KREME FRENCH TOAST STATION 13-

Warm Maple Syrup



All Food/Beverage photos are not exact

Prices are subject to a 22% service fee and state tax



ALa Carte

Fresh Florida Orange Juice and Grapefruit Juice
36- per gallon

Apple, Tomato, V8, Cranberry Juice
36- per gallon

Panna and Pellegrino Waters
5- each

Assorted Fruit, Cheese-filled Danish
40- per dozen

Assorted Baked Bagels:
Plain, Cinnamon, Everything
Cream Cheese, Butter
42- per dozen

Fresh Brewed Coffee or Hot Tea
68- per gallon

Assorted Donuts
40- per dozen

Granola Bars
4.5- each

Fruit Yogurt: Lite and Healthy
5- each

Assorted House made Cookies
White Chocolate Macadamia, Hearty Oatmeal Raisin,
Chocolate Chip
38- per dozen

Nova Salmon Display
Tomato, Eggs, Onion, Capers, Hearth Bagels
20- per person

Hot Breakfast Sandwiches
7- per person

Assorted "Dirty" Potato Chips
6-each

From the Orchard
Whole Seasonal Fruit
5- per piece

Parfaits
(Select one)
Peach, Wild Berry
9- each

Smoothies
(Select one)
Mango, Mixed Berry,
Peach, Banana
9- each

Blondie's and Brownies
37- per dozen

Soft Drinks 4- each

Bottled Water 5- each

Prices are subject to a 22% service fee and state tax

Theme Breaks

THE FROMAGERIE 18-

Domestic & Imported Cheese Display,
French Baguettes and Crackers,
Fresh Seasonal Fruit,
Coffee & Hot Tea

HEALTHY CHOICE 17-

Fresh Cut Vegetables, Lite Dressings,
Fresh Seasonal Fruit Display,
Soft Granola Bars,
Oatmeal Cookies,
Assorted Chilled Fruit Juices

SNACK SHOP 18-

Candy Bars, Granola Bars,
Mixed Nuts, Pretzels,
Bags of "Dirty" Chips,
Popcorn,
Assorted Soft Drinks

THE ANTIPASTO BOARD 17-

Display of Imported Cured Meats
Cheeses with Roasted Peppers,
Artichokes, Anchovies, Olives,
Cherry Peppers, French Baguettes,
Coffee & Hot Tea

COOKIE JAR 16-

Chocolate Chip, White Macadamia,
Peanut Butter Cookies,
Assorted Soft Drinks

THE ENERGIZER 18-

Granola Bars, Power Bars,
Yogurt Covered Raisins,
Fruit Skewers, Honey Yogurt,
Coffee & Hot Tea

THE BALLPARK BREAK 22-

Miniature Kosher Hot Dogs,
Hot Soft Pretzels, Dijon Mustard,
Warm Cinnamon Sugar Funnel Cake Sticks,
Cracker Jacks, A&W Root Beer

MAKE YOUR OWN TRAIL MIX 18-

Wasabi Peas, Peanuts, Assorted Dried Fruits,
Mini Pretzels, Sesame Sticks, Almonds, Yogurt
Covered Raisins, Toasted Corn, and M&M's

JUST CHOCOLATE 20-

Double Fudge Brownies,
Chocolate Chip Cookies,
Chocolate Fondue with Dippables,
Chocolate Milk

ROOT BEER FLOATS 18-

Vanilla Ice Cream, A&W Root beer,
Assorted Cookies and Brownies



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Theme Breaks continued...

STRAWBERRY FIELDS 17-

Fresh Strawberries,
Sweet Whipped Cream,
Brown Sugar,
Strawberry Shortcakes,
Shortbread, Mascarpone,
Balsamic Drizzle, Berries,
Chocolate Dipped Strawberries,
Fresh Squeezed Strawberry Lemonade

THE RED BREAK 18-

Red Apples, Red Grapes, Fresh Strawberries,
Red Velvet Mini Cupcakes, Assorted Red Candies,
Strawberry Lemonade, Coca Cola

LADIES HIGH TEA 20-

Fresh Baked Scones,
Devonshire Cream,
Preserves, Shortbread, Tea Cookies
Finger Sandwiches to include:
Salmon Mousse on Sourdough
Ham and Tomato on Pumpernickel
Cucumber and Tomato on Rye
Egg Salad on Multi-Grain
Coffee and Hot Tea with Honey and Lemon

ORCHARD BREAK 18-

Apples with Caramel Dip
Apple Tarts
Cinnamon Crisp with Apple Chutney
Oatmeal Cookies
Wisconsin Cheddar
Minnesota Gouda Cheese
Apple Cider



Prices are subject to a 22% service fee and state tax

Lunch Buffet

11am-4pm only

100- fee if under the minimum
Includes fresh Brewed Coffee,
Assorted Black & Herbal Teas

A Taste of the Tropics 37-

30 guest minimum

Salads

Iceberg Wedge Salad,
Citrus Segments, Toasted Almonds,
Bermuda Onion, Melon Salsa,
Honey Lime Vinaigrette

Sunburst Fruit Salad , Toasted Coconut

Entrées

Floribbean Chicken
Mojo Marinated Flank Steak Roasted Shallot Jus
Island Blended Rice
Spiced Baby Carrots and Zucchini

Pineapple Coconut Luau Bread

Dessert

Raspberry Mango Cheesecake, Fresh Berries
Double Chocolate Layer Cake

Deli Lunch Buffet 34-

20 guest minimum

Salads

Mixed Garden Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
Pasta Salad
Kosher Pickle Spears

The Butcher Block

Honey Baked Ham, Lean Shaved Corned Beef,
Oven Roasted Turkey, Provolone Cheese,
Swiss Cheese, Cheddar Cheese,
Crisp Lettuce, Bermuda Onions,
Sliced Beefsteak Tomatoes,
Dijon Mustards, Mayo

From the Bakery

Wheat, White and Rye, Kaiser Roll

Dessert

Fudge Brownies and Key Lime Custard Tart



Prices are subject to a 22% service fee and state tax

Gourmet Grilled Cheese Station 34-

50 guest maximum
(Chef Attendant Fee 100-)

Tomato Basil Soup

Salad

Fresh Garden Greens,
Cherry Tomato, Cucumbers
Carrots, Croutons, Assorted Dressings
Kosher Pickle Spears

Fresh Fruit Salad

Freshly Grilled Sandwiches

Italian

Tomato, Fresh Basil, Mozzarella Cheese, Garlic Butter

Brioche

Yellow and White Cheddar, Bacon, Tomato

Wheat

Ham, Monterey Jack, and Goat Cheese

French Fries

Appropriate Condiments

Dessert

Assorted Cookies

Chocolate Fudge Brownies

The Panini Station 36-

50 guest maximum
(Chef Attendant Fee 100-)

Salad

Fresh Garden Greens,
Cherry Tomato, Cucumbers
Carrots, Croutons, Assorted Dressings
Kosher Pickle Spears

Fresh Fruit Kabobs

Off the Press

Grilled Chicken

Roasted Red Pepper Pesto, Provolone

Prosciutto

Mozzarella, Tomato, Basil

Grilled Vegetable

Balsamic Glaze, Asiago

French Fries

Appropriate Condiments

Dessert

Chocolate Mousse in a Mini Martini Glass

Assorted Mini Desserts

Little Italy 36-

30 guest minimum

Salads

Fresh Garden Greens,
Pepperoncini, Cherry Tomato,
Roasted Peppers, Artichoke Hearts,
Olives, Gorgonzola Crumbles
Pasta Primavera Salad

Entrees

Penne and Sausage,
Fresh Roma Tomato Basil Marinara
Chicken Breast Marsala
Herb Roasted Potatoes
Broccoli with Lemon Butter
Garlic Herb Breadsticks, Assorted Rolls

Dessert

Biscotti and Cannolis

Atlantic Buffet 33-

20 guest minimum

Fresh Mixed Green Salad
Dried Cranberries, Spicy Pecans,
Blue Cheese Crumbles, Raspberry Vinaigrette

Chicken Salad with Almonds,
Grapes, Sun-Dried Tomatoes
House made Tuna Salad
House made Egg Salad
Assorted Breads and Wraps

Dessert

Fresh Fruit Selection with Honey-Lime Dressing
Lemon Curd Bars

The Picnic Basket 35-

20 guest minimum

Salads

Tossed Garden Greens, Cherry Tomatoes,
Cucumbers, Carrots, Assorted Dressings
Southern Potato Salad

The Main Course

Crispy Fried Golden Chicken
Grilled Sirloin Burgers
Kosher Frankfurters
Honey Butter Corn on the Cob
Tomato, Onion, Crisp Lettuce
Fresh Baked Rolls and Breads

Dessert

Fresh Fruit Kabobs and Mini Peach Cobblers

Caesar's Buffet 38-

20 guest minimum

Caprese Salad, Fresh Mozzarella, Tomato,
Balsamic Drizzle
Caesar Salad, House made Croutons, Caesar Dressing

From the Grill

Herb Garlic Marinated Flank Steak
Tuscan Chicken Breast
Herbed Potatoes
Grilled Asparagus
Rosemary Focaccia

Dessert

Tiramisu
Ricotta Cheesecake with Amaretto Mascarpone

Prices are subject to a 22% service fee and state tax



The Plated Luncheon

Includes Breads and Rolls,
 Chef's Vegetable and Potato or Rice,
 Coffee and Iced Tea Service
50- labor service charge for groups under 25

(Select one)

Caesar Salad

Crisp Romaine Hearts, House made Croutons,
 Shaved Parmesan, Traditional Caesar Dressing

East Coast Salad

Iceberg Wedge, Citrus Segments, Toasted Almonds,
 Bermuda Onion, Melon Salsa, Papaya Ranch

Mozzarella and Tomato Salad

Beefsteak Tomato, Roasted Sweet Peppers,
 Fresh Mozzarella, Pesto Oil, Balsamic Vinaigrette



Entrees

(Select one)

Grilled Tenderloin Medallions 39-

Twin Filets of Beef,
 Brandied Boursin Cream,
 Grilled Portabella Mushroom

Latitudes Crab Cake 31-

Panko Crusted Jumbo Crabmeat,
 Fresh Herbs, Island Spices, Avocado Lime Remoulade,
 Sweet Corn Black Bean Relish

Fire Roasted Grouper 32-

Wilted Spinach Greens, Red Pepper Cream

Floribbean Grilled Chicken 32-

Boneless Breast, Citrus Jerk Seasoning,
 Mango Rum Runner Salsa

Linguini Hollywood 29-

Sun-Dried Tomatoes, Peas, Prosciutto,
 Crimini Mushrooms, Fresh Basil, Garlic, Olive Oil,
 Grana Padano Cheese

Dessert

(Select one)

Mango Raspberry Cheesecake
 Key Lime Pie, Crème Chantilly
 Papaya Passion Fruit Mousse Tart
 Chocolate Layered Cake

Prices are subject to a 22% service fee and state tax

Salads

Lunches include Fresh Baked Rolls
Dessert, Coffee and Tea Service
50- labor service charge for groups under 25

(Select one)

BROADWALK SALAD 17-

Grilled Salmon, Mixed Greens,
Kiln-Dried Cherries, Cucumbers,
Crumbled Blue Cheese, Spiced Pecans,
Raspberry Vinaigrette

FLORIBBEAN GRILLED CHICKEN SALAD 21-

Flame Grilled Breast, Mixed Greens, Tomato,
Sweet Peppers, Red Onions, Hearts of Palm,
Papaya Ranch Dressing

GRILLED CHICKEN CAESAR SALAD 22-

Crisp Romaine Hearts,
House made Caesar Dressing,
Shaved Parmesan, Herb Garlic Croutons

BABY LEAF SPINACH SALAD 21-

Grilled Chicken, Cherry Tomatoes, Maple Walnuts, Poached
Pear, Stilton Crumbles, Palm Hearts, Boiled Eggs,
Frazzled Prosciutto, Honey Bacon Dressing

GORGONZOLA STEAK SALAD 25-

Flame Grilled Steak, Romaine,
Oven Roasted Tomatoes, Portobello Mushroom,
Blue Cheese Crumbles, Garlicky Haricots Verts, Olives,
Onion Haystack, Roasted Shallot Dressing

Soups

Served with Salad or Sandwich
Additional 8- per person

CHILLED GAZPACHO SOUP

Avocado Cream,
Marinated Jumbo Crab

ROASTED RED PEPPER TOMATO BISQUE

Basil Cream

LOBSTER BISQUE

Spiked with Sherry



Prices are subject to a 22% service fee and state tax

Sandwiches

Sandwiches include:

Southern Potato Salad, Pickle Spear
Dessert, Coffee and Tea Service

50- labor service charge for groups under 25

(Select one)

FOCACCIA SANDWICH 18-

Sliced Ham, Pepperoni,
Genoa Salami, Provolone, Lettuce, Tomato,
Red Onion, Marinated Olive Spread,
Basil Vinaigrette, Baked Focaccia Roll

CAFÉ HOLLYWOOD 17-

Two Mini Flaky Croissants,
Albacore Tuna Salad
Chunky Chicken Salad, Lettuce, Tomato

THE GRILLED BEEF STACK 21-

Herb Grilled Beef Tenderloin,
Boursin Cheese, Fresh Baked Kaiser Roll,
Roma Tomato, Crisp Greens,
Horseradish Mayonnaise

GRILLED CHICKEN STACK 18-

Tender Marinated Breast, Monterey Jack Cheese,
Roma Tomato, Guacamole,
Herbed Mayonnaise

NATURAL GOURMET SAMPLER 21-

Smoked Ham, Turkey, Swiss, Red Onion, Tomato,
Lettuce, Traditional Louie Dressing,
Wheat Bread

Box Lunches 29-

Box Lunches include:

Pasta Salad, Kettle Chips,
Red Apple, Brownie, Bottled Water

THE HOAGIE

Prosciutto, Cappicola, Salami, Provolone, Lettuce,
Sweet Pepper Relish, Italian Bread

THE VEGGIE

Fresh Mozzarella, Tomato, Grilled Mushroom,
Pesto Mayo, Focaccia Bread

Upgraded Box Lunches

THE PICNIC BASKET 32-

Half Sandwich of Smoked Turkey, Gruyere, Spinach,
Herbed Mayo
Half Sandwich of Rare Roast Beef, Boursin,
Red Onion Marmalade on Fresh Baguette.
Piece of Country Fried Chicken Breast
Potato Salad, Red Apple, Two Chocolate Chip Cookies

THE BISTRO BASKET 35-

Half Shaved Rare Beef Tenderloin, Boursin, Red Onion
Marmalade
Half Grilled Chicken with Herb Aioli on Fresh Baguette
Tomato, Cucumber, Onion Salad with Balsamic Vinaigrette
Fresh Fruit Salad, Individual New York Cheesecake





Hors d'Oeuvres

5- per piece, unless otherwise noted
Fifty Piece increments only

Hawaiian Chicken Skewers

Tender Breast, Sweet Pepper
 Sweet and Sour Dipping Sauce

Jerk Chicken Skewers

Mango Chutney

Mini Crab Cakes

Key Lime Aioli

Ahi Tuna Poke

In a Mini Martini Glass

Crab Rangoon

Seasoned Crab, Crispy Wontons
 Tomato Garlic Aioli

Bacon Wrapped Brussel Sprouts

Beef Tenderloin

Crostini with Boursin Cheese

Coconut Shrimp

Large Gulf Shrimp, Tropical Piña
 Colada Batter, Shaved Coconut,
 Sweet Red Pepper Sauce

Vegetable Egg Rolls

Stir-Fried Vegetables,
 Asian Seasonings, Sweet Chili Garlic Sauce

Tomato Basil Bruschetta

Garlic Crostini, Balsamic Drizzle

Smoky Bacon Wrapped Scallops

Sauce Diablo

Franks en Croute

Puff Pastry, Spicy Mustard

Pork Pot Stickers

Cilantro Pesto

Stuffed Artichoke Hearts

Fresh Asparagus, Boursin Cheese, Prosciutto

Peruvian Ceviche Martini 6- per piece

Fresh Squeezed Lime, Cilantro

Lobster Crab Fritters 6- per piece

Orange Hollandaise Sauce

Vegetable Spring Rolls

Sweet Chili Garlic Soy Sauce

Mini Beef Wellington

Mushroom Duxelle, Creamy Horseradish Sauce

Brie in Phyllo

Sweet Pear and Toasted Almond Phyllo, Pear Mustard

Spanakopita

Spinach, Feta Cheese, Phyllo Leaves, Tzatziki Sauce

Prices are subject to 22% service charge and state tax



Display Stations

Based on One Hour

Must be ordered as a Combination,

Not as a Meal, Per person pricing

Chef Attendant Fee of 100- each

(upon request)

IMPORTED & DOMESTIC DISPLAY 11-

Crackers, Dried Fruit, Nuts

EAST COAST SEAFOOD STATION \$Market

Chilled Shrimp Cocktail

Fresh Shucked Oysters on the Half Shell

Pei Mussels

Crab Claws

Rum Key Lime Mustard, Seafood Cocktail Sauce,

Citrus Sections

Assorted Crackers

CHILLED JUMBO SHRIMP 17-

Cocktail Sauce

SLIDER STATION 18-

Mini Gourmet Hamburgers, Pulled Pork,

Crab Cakes, Sweet Potato Fries, All the Fixings

(1 of each, per person)

TASTE OF THE MIDDLE EAST 14-

Pita Triangles, Lemon Garlic Hummus,

Tabouleh, Baba Ghanoush, Marinated

Grape Tomatoes, Roasted Red Peppers

Upgrade 9- per person (2 per person)

Lamb Chops with Mint, Tzatziki Sauce

SUSHI DISPLAY 24-

California, Tuna, Salmon, Shrimp Rolls,

Pickled Ginger, Wasabi, Soy Sauce

Action Stations

Based on One Hour

Enhance your Reception

Chef Attendant Fee of \$100 each,

PASTA STATION 15-

Penne, Tortellini with Marinara, Ala Vodka,

Alfredo Sauce,

Sweet Peas, Spinach, Crimini Mushrooms,

Roasted Garlic, Extra Virgin Olive Oil,

Parmesan Cheese, Garlic Breadsticks

ASIAN STATION 16-

Marinated Chicken

Stir Fry of Carrots, Snow Peas, Scallions,

Bamboo Shoots, Water Chestnuts,

Vegetable Fried Rice, Pork Pot Stickers,

Cilantro Pesto,

Shrimp 7- per person additional

TENDERLOIN OF BEEF 24-

Sweet Caramelized Onions, Horseradish,

Grain Mustard, Silver Dollar Rolls

Prices are subject to 22% service charge and state tax

Enhancements to your Event

Based on One Hour

**Must be ordered as a Combination,
Not as a Meal**

Chef Attendant Fee of 100- each

Minimum of 30 guests

Caribbean Roast Pork Loin 15-

Honey Glazed, Sweet Chili
Tomato Soy BBQ Sauce

Baked Virginia Cured Ham 13-

Molasses Citrus Glaze, Vidalia Onion Relish
Herbed Buttermilk Biscuits

Whole Roasted Tom Turkey 15-

Chipotle Honey Mustard Glaze
Cranberry Orange Georgia Relish
Assorted Dinner Rolls

Honey Thyme Roasted Rack of Lamb 21-

Apricot Mint Marmalade, Mini French Baguettes

Whole Jerk Nassau Grouper 17-

Wrapped in Banana Leaves
Scotch Bonnet Relish
West Indian Egg Bread Rolls

Herb Roasted Prime Rib 20-

Caramelized Onion, Natural Pan Juices

Salmon En Croute 15-

Fresh Fillets, Root Vegetables
Golden Pastry, Lemon Dill Sauce



Prices are subject to a 22% service fee and state tax

Elegant Plated Dinner

All Entrée served with Assorted Dinner Rolls, Chef's fresh Vegetables and Starch, Dessert and Coffee Service

Starters

Additional 8- per person

(Select one)

Chilled Gazpacho

Avocado Cream, Marinated Jumbo Crab

Caribbean Shrimp Cocktail (3 pieces per person)

Large Gulf Shrimp, Caribbean Spices, Cocktail Sauce

Latitudes Crab Cake

Fresh Crab, Sweet Peppers, Fresh Herbs, Pommery Mustard Cream

Brie Crostini

Toasted Ciabatta, Spicy Guacamole, Sun-Dried Tomatoes

Pan Fried Black Bean Ravioli

Serrano Ham, Seared Tomato Salsa

Savory Salads

(Select one)

Baby Bibb and Watercress Salad

Green Apple, Caramelized Pecans, Maytag Blue Cheese, Raspberry Vinaigrette

Caprese Salad

Heirloom Beefsteak Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Balsamic Vinaigrette

Wedge Salad

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Blue Cheese Crumbles, Papaya Ranch Dressing

Romaine Lettuce Hearts

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

The Main Course

(Select One)

Caribbean Sunshine Snapper 47-

Macadamia Crusted Snapper, Citrus Mango Rum Runner Salsa, Orange Buerre Blanc

Grilled Beef Tenderloin 56-

Grilled Portabella Mushroom, Bordelaise Sauce

South Beach Chicken 43-

Seared Stuffed Breast, Mango, Manchego Cheese, Red Roasted Pepper Coulis

Pan Seared Mahi Mahi 45-

Crab, Tomato, Avocado Salsa, Chive Buerre Blanc

Palm Island Chicken 43-

Mojo Marinated Airline Chicken, Sweet Potato Hash, Mandarin Chive Cream Sauce

Island Spiced Grilled Pork Chop 45-

Rum Glazed, Tropical Herbs, Pineapple Mango Chutney

Crusted Rack of Lamb 52-

Pecan Crusted, Dijon Herbs, Stone Ground Mustard

ENTREE COMBINATION PLATES

Sea and Sand 63-

Grilled Tenderloin of Beef, Sautéed Woodland Mushrooms and Crab Cake

Grilled Chicken and Salmon 54-

Breast in Pommery Mustard and Pan Seared Filet of Salmon with Dill Sauce

Gulf Shrimp and Filet Mignon 65-

Sautéed Jumbo Gulf Shrimp, Garlic Red Pepper Coulis, Grilled Petite Filet, Brandied Stilton Cream, Caramelized Onion

Dessert Selection

(Select one)

Flourless Chocolate Cake , Raspberry Coconut Mousse, Turtle Cheesecake, Key Lime Colada

Prices are subject to 22% service charge and state tax

Dinner Buffet

Includes Coffee and Tea Service

150- fee will apply to groups less than 30

Island Caribbean

Treasure Island Salad Bar

Conch Salad , Picka-Peppa Sauce,
Tossed Greens, Citrus Cream Dressing

Fresh Baked Breads and Mango Butter

The Main Hull

Guava BBQ Chicken
Baked Local Fish, Sweet Peppers and Tomatoes
Cuban Beef with Tomato Black Bean Relish

Vegetables and Starches

Fried Plantains and Orange Marmalade
Sweet Potato Fritters
Island Coconut Pineapple Rice

Island Sweets for Dessert

Caribbean Rum Cake, Pina Colada Sauce
Banana Fritters, Cinnamon Brown Sugar,
Mango Bread Pudding
with Rum Butter Scotch Sauce

56- per person (three Entrees)

50- per person (two Entrees)

The Grand Occasion

Salads

Crisp Mixed Greens, Cucumbers,
Grated Carrots, Tomatoes,
Garlic Herb Croutons, Assorted Dressings
Sunburst Fruit Salad
Grilled Vegetable Platter

Selection of Artisan Breads

The Main Assembly

Crab Stuffed Florida Snapper
with Lemon Buerre Blanc
Seared Peppercorn Sirloin
with Boursin Cheese, Brandied Cream
Pan Seared Chicken Breast
with Orange Honey Glaze

Vegetables and Potatoes

Wild Rice
Glazed Baby Carrots
Baby Zucchini, Lemon Butter
Parsley Red Bliss Potatoes

Grand Finale for Dessert

Chocolate Indulgence Cake
with Grand Marnier Sauce
New York Style Cheesecake
with Passion Fruit Salsa

60- per person (three Entrees)

54- per person (two Entrees)

Prices are subject to 22% service charge and state tax

Taste of Tuscany 56-

Salads

Caprese, Fresh Mozzarella, Tomatoes,
Balsamic Drizzle

Garden Greens, Roasted Peppers, Cherry Tomatoes,
Cucumbers, Carrots, Roasted Peppers, Red Onion,
Olives, Balsamic Vinaigrette Peppercorn Ranch
Sun-Dried Tomato, Black Olive Ciabatta
Rosemary and Sea Salt Focaccia

The Main Course

Pan Seared Chicken
with Orange Mascarpone Sauce
Medallions of Beef Marsala
with Portobello Mushrooms
Shrimp Fra Diavolo, Penne
with Spinach and Roasted Garlic
Spinach Ricotta Ravioli, Garlic,
Roma Tomatoes, Basil
Escarole, White Beans, Olive Oil and Lemon

The Dessert

Cannolis and Ricotta Cheesecake, Amaretto Glaze



Latitudes Beach BBQ 60-

Chipotle, Scallion Potato Salad
Garden Greens, Assorted Dressings
Sun-Dried Tomato Pasta Salad

Gourmet Mini Slider Station

Blue Cheese, Cheddar, Bacon, Herb Mayo, Spicy
Pickle Relish, Red Onions, Vine Ripe Tomatoes
Mini Gourmet Hamburgers
Crab Cakes
Pulled Pork
Lemon Pepper Chicken Breasts

Add Shrimp Kabobs 10- per person

Sweet Potato Fries
Grilled Vegetable Kabobs

Chocolate Cupcakes
Coconut Custard Martini
Guava Strawberry Cobbler with Nutmeg Crème Fraiche



Prices are subject to 22% service charge and state tax

Latin Salsa Buffet 69-

Under 30, a 150- Labor fee will apply
Chef Attendant Fee 100-

Salads

Baby Shrimp and Corvina Ceviche
Chayote and Cilantro Salad
Avocado Tomato, Red Onion Salad,
Lemon Vinaigrette
Black Bean & Roasted Corn Salsa,
Tri-Color Chips
Cuban Bread and Assorted Dinner Rolls

Carving Board

Slow Roasted, Mojo Pork Loin

From the Grill

Pico De Gallo Chicken Breast
Churrasco Skirt Steak, Chimichurri Sauce

Side Items

Paella with Chicken, Chorizo and Seafood
Fried Plantains in Orange Honey Glaze
Seasoned Black Beans, White Rice

Desserts

Mocha Cheesecake, Caramel Rum Flan
Warm Churros and Rum Dipping Sauce



Prices are subject to a 22% service fee and state tax

Sweet Enhancements

CUPCAKE BAR 13-

(Bite Size Minis- select four)

Red Velvet, Carrot, Coconut, Double Chocolate,
Key Lime, Lemon Drop, Cinnamon Apple

ICE CREAM 16-

Three Flavors of Ice Cream/ Gelato
Oreo Crumbles, Brownie Bits, Reese's Pieces,
Chocolate Chips, Strawberries, Bananas,
Marshmallows, Cookie Dough, Pecans
100- Attendant fee

CHOCOLATE DECADENCE 16-

Assorted Chocolate Truffles,
Chocolate Ganache Cake,
Chocolate Mousse Martinis,
White Chocolate Raspberry Cheesecake,
Seasonal Berries, Whipped Cream

CHOCOLATE AFFAIR 16-

White and Milk Chocolate Fondue,
Skewered Fruit, Oreo Cookies,
Rice Krispy Bars, Pound Cake,
Biscotti, Pretzels

FRENCH LACE CREPES 17-

Grand Marnier, Orange Segments, Roasted Almonds,
Bitter Chocolate Sauce, Scoop of Cinnamon Ice Cream
100- Attendant fee

S'MORES BAR 15-

Graham Crackers, Marshmallow, Assorted Chocolates

Liquid Dessert Bars 13- per drink

German Chocolate Martini:
Stoli Vanilla, Kahlua, Frangelico

Mango Creamsicle:
Grey Goose, Mango Puree, Cream

Key Lime Pie:
Ke Ke Lime Liqueur, Coconut Rum,
Coconut Cream, Lime Juice

Espresso Martini:
Van Gogh Espresso, Kahlua, Crème de Cacao

100- Attendant fee



Prices are subject to 22% service charge and state tax

Host Bar

All Open Bars are Stocked with
Vodka, Scotch, Gin, Whiskey,
Rum, Beer and Wine

All final bills are calculated on the actual amount
of the Beverages Consumed

PREMIUM BEER 8-
PREMIUM BRANDS 9-
DOMESTIC BEER 7-
CORDIALS 12-
HOUSE WINE 7-
SOFT DRINKS 4-
MINERAL WATERS 5-
Bartender fee @100- per Bar
(1 per 50 guests)

OPEN BAR

Premium Brands
First Hour: 20- per person
Each Additional Hour: 8- per person

CASH BAR

Prices subject to 22% Service Charge and 6% Tax

Drink Tickets @9- per ticket
Set-up fee @100- per Bartender
(1 per 50 guests)
Cashier fee @100- per Cashier

PREMIUM BEER 8-
PREMIUM BRANDS 9-
DOMESTIC BEER 7-
CORDIALS 12-
NON-ALCOHOLIC BEER 5-
HOUSE WINE 8-
SOFT DRINKS 4-

SPECIALTY BEVERAGES

(per gallon)
Fruit Punch 100-
Mimosas 150-
Rum Punch 150-
Sangria 175-
Margaritas 175-
Champagne Punch 150-

PREMIUM BEER SELECTIONS

Corona
Beck's, Beck's Light
Local Craft Beer – Market Price

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light,
Michelob Ultra,

Prices are subject to a 22% service fee and state tax

Signature Drink Collection

Based One Hour, per person

Enhancements to an Existing Bar

100- Bartender fee on all Stations

LUXURY BAR UPGRADE 20-

Grey Goose, No. Ten by Tanqueray,
Mount Gay, Bacardi Patron Silver,
Makers Mark, Johnnie Walker Black,
Crown Royal, Courvoisier,
Grand Marnier

MARTINI BAR 15-

Customize your Martinis

550- Personalized Ice Sculpture

THE CLASSICS 15-

“Dirty” Goose, Blue Cheese Stuffed Olives,
Dry Sapphire Martini,
Makers Mark Manhattan,
Rusty Nail, Hendricks Gimlet, Gibson

BLOODY MARY BAR 14-

First: A Selection of Vodkas

Next: Tomato Juice, Clamato,
Hot Sauce, Horseradish

The Rim: Old Bay, Celery Salt,
Sea Salt, Cracked Pepper

Shake & Garnish: Pickled Green Beans,
Celery, Carrot Shavings, Shrimp Cocktail, Scallion,
Olives, Pickle Spear, Bacon Strip

WINE UPGRADES

Available per person or per Bottle

Please ask to see our Wine List

COFFEE BAR 12-

Gourmet Coffee, Whipped Cream,
Powdered Chocolate, Cinnamon Sticks,
Chocolate Coffee Beans, Sugar Swizzle Stick,
Lemon and Orange Zest, Flavored Syrups,
Almond Biscotti

UPGRADES

6- per person additional

Chocolate Shooter Cups:

Your choice of

Baileys, Kahlua or Amaretto



Prices are subject to a 22% service fee and state tax

Equipment Rental List

Microphone with Speakers
(Two Speakers with Stands, one Amplifier, one Microphone)

Wireless Microphone additional

LCD Projector
Overhead Projector
Slide Projector
TV
VCR
Portable AV Cart
Flip Chart (s) with Stand
(maximum three)

Portable Screen

AC Extension Cord, Power Strip

Podium

Wired Internet Access

Poly Com Conference Phone

Dial 9 Access Phone

Outside Telephone Line
Please indicate your selection(s) and email or fax the form along with the signed Group Sales Agreement.

Rates quoted are daily and non-negotiable.

Charges will be billed to Group Master Account.

Questions concerning equipment rental,
please contact the AV Department

Prices are subject to a 22% service fee and state tax

Hotel Accommodations

Featuring 229 guest rooms lined with rich dark woods and comfy bedding, plus furnished balconies, these rooms have fantastic views of the Atlantic Ocean and beaches, plus Florida's Intracoastal Waterway.

Our rooms in the hotel consist of King rooms, two doubles, and a variety of junior suites that face directly on the ocean.

Rooms offer refrigerators in every room, a safe, and all other amenities to ensure a wonderful stay.





MARRIOTT
HOLLYWOOD BEACH



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