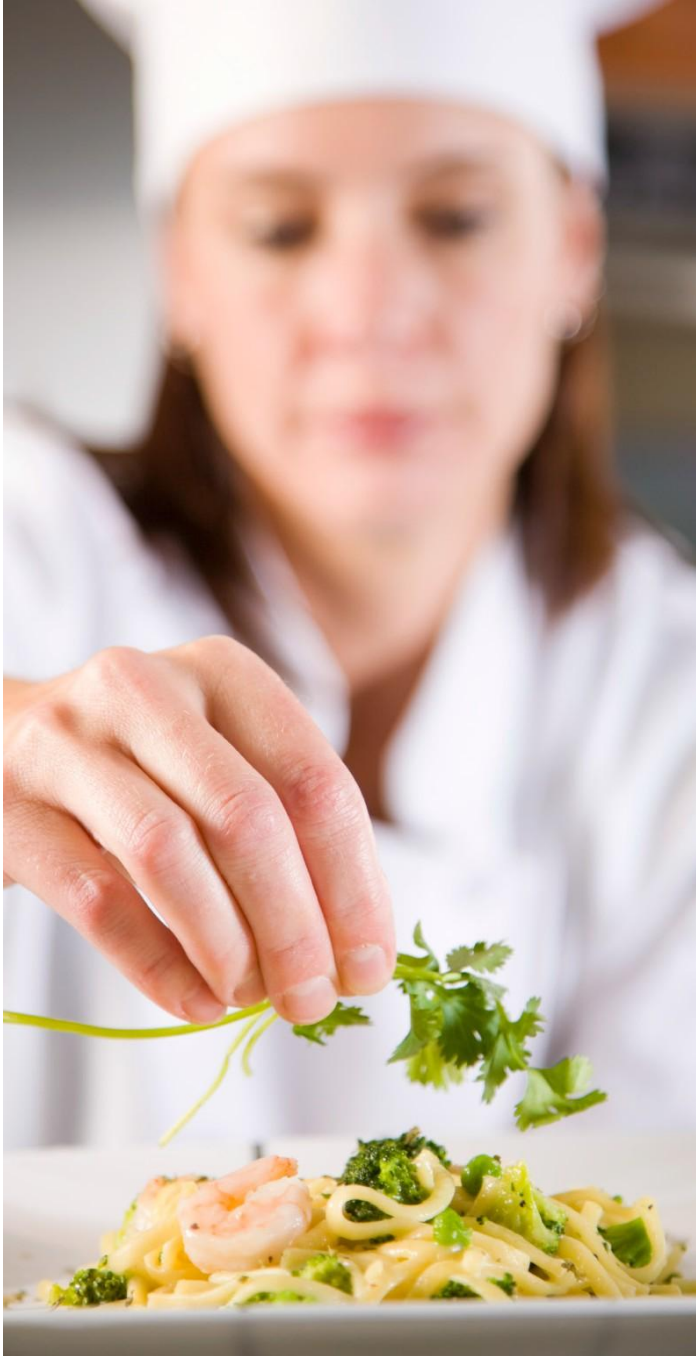


CATERING MENU



**Best
Western**

Gateway Grand Hotel and Conference Center
4200 N.W. 97th Blvd. • Gainesville, Florida 32606
352-331-3336 • www.gatewaygrand.com



Dear Guest,

Welcome to the Best Western Gateway Grand Hotel and Conference Center. We know how important Meetings, Conferences & Special Occasions are and we know how to make these events memorable.

Please take a moment to look over our catering menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff of professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact us. If you have a special menu in mind, just let us know and we would be happy to create a custom menu based on your preferences.

Thanks for making us a part of your plans.



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BREAKFAST BUFFET



All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Orange Juice. Minimum of 25 people required. Please add \$5 per person if final guarantee is below number required.

CONTINENTAL BREAKFAST | \$10.95

Assorted Low-Fat Yogurts
Fresh Baked Muffins, Coffee Cake & Pastries
Butter & Preserves

INTERCONTINENTAL BREAKFAST | \$14.95

Sliced Seasonal Fruit
Assorted Low-Fat Yogurts
Granola
Fresh Baked Muffins, Coffee Cake & Pastries
Butter & Preserves

ENHANCEMENTS

Buttermilk Biscuits with Homemade Sausage & Gravy | \$4
Challah Bread French Toast with Syrup | \$4
Egg, Sausage & Cheese on a Croissant or English Muffin | \$4
Bacon, Egg & Cheese on a Croissant or English Muffin | \$4
Belgian Waffle Station with Fruit Topping | \$4
Hot Oatmeal & Dry Granola with Assorted Toppings | \$4
Scrambled Eggs with Chives | \$4
Made to Order Omelet Station | \$4
(Attendant fee \$50.00)
Smoked Salmon Display with Mini Bagels & Condiments | \$7
Bloody Mary or Mimosa Bar | \$6

Please add 21% service charge and applicable state sales tax. Pricing is per person unless otherwise noted and subject to change at any time. Prices for the breakfast and the brunch buffet are based on a one-hour service.

BREAKFAST & BRUNCH BUFFET



All Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Orange Juice. Minimum of 50 people required. Please add \$5 per person if final guarantee is below number required.

EVERGLADES BUFFET | \$16.95

Available 6:00am-10:30am

Scrambled Eggs with Chives
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit with Berries
Sausage Links & Applewood Smoked Bacon
Silver Dollar Pancakes & Syrup
Fresh Baked Muffins & Danish Pastries
Buttermilk Biscuits, Sliced Breads
Butter, Cream Cheese & Preserves

FLORIDIAN BRUNCH BUFFET | \$28.95

Available 10:00am-2:30pm

Eggs Benedict with Hollandaise Sauce
Sliced Seasonal Fruit with Yogurt Dip
Assorted Muffins, Pastries & Bagels
Sausage Links & Applewood Smoked Bacon
Seasoned Breakfast Potatoes
Chocolate Chip Pancakes & Syrup
Tortellini Pasta Salad with Pesto
Mixed Green Salad with Assorted Dressing
Chef's Vegetable Medley
Seared Salmon with Lemon Dill
Roasted Chicken with Sauvignon Sauce
Wild Rice Pilaf
Assorted Cakes & Pies

ENHANCEMENTS - (See previous page)

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BREAKFAST PLATED

All Plated Breakfasts include Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas & Juices. Minimum of 25 people required. Please add \$5 per person if final guarantee is below number required.

SPRINGHILLS | \$12.95

Scrambled Eggs
Seasoned Breakfast Potatoes
Applewood Bacon & Sausage Links
Buttermilk Biscuits & Baked Muffin
Butter & Preserves

MAGNOLIA | \$14.95

Choice of One Omelet:
Western, Cheese, Spinach, Egg White
Seasoned Breakfast Potatoes
Applewood Bacon & Sausage Links
Buttermilk Biscuits & Baked Muffins
Butter & Preserves

SUNRISE SAMPLER | \$14.95

Scrambled Eggs with Chives
Two Silver Dollar Pancakes with Maple Syrup
Applewood Bacon & Sausage Links
Seasoned Breakfast Potatoes & Southern Grits
Buttermilk Biscuits & Baked Muffins
Butter & Preserves

CHALLAH BREAD FRENCH TOAST | \$14.95

Thick-Sliced Challah Bread with Maple Syrup
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit
Applewood Bacon & Sausage Links

EGGS BENEDICT | \$15.95

Large Poached Eggs Served over
Toasted English Muffin
Grilled Canadian Bacon & Hollandaise Sauce
Seasoned Breakfast Potatoes
Sliced Seasonal Fruit



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CASUAL LUNCH BUFFET

All Lunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Minimum of 50 people required. Please add \$5 per person if final guarantee is below number required.

GOURMET DELI SPREAD | \$21.95

Hot Soup of the Day - Choice of One:

- Maryland Style Crab
- Red Potato with Bacon
- Tomato Tortellini
- Wisconsin 4 Cheese

Sliced Roast Beef, Turkey Breast Smoked Ham, Genoa Salami, Tuna Salad
Swiss, Sharp Cheddar, Colby Jack & Provolone Cheeses
Assorted Vegetable Toppings
Assorted Condiments
Assorted Breads, Rolls & Crackers
Red New Potato Salad & Penne Pasta Salad
Kettle Cooked Chips
Chocolate Mousse & Assorted Baked Cookies

TAILGATER'S DELIGHT | \$21.95

Mixed Greens Salad Bar with Two Dressings
Choice of: German Potato Salad or Cole Slaw
Choice of Two Entrees: ¼ lb Hamburger, ¼ lb Hot Dog,
¼ lb Bratwurst, BBQ Chicken Breast or Pulled Pork
Choice of: Corn or Baked Beans
Macaroni & Cheese
Relish & Condiments
Assorted Baked Cookies & Brownie Squares

GOOD OLE SOUTH | \$21.95

Classic Meatloaf & Gravy, Pulled Beef Brisket
Lemon Brined Fried Chicken
Cole Slaw, Buttered Green Beans, Corn Fritters
Baked Beans with Bacon
Whipped Potatoes, Four Cheese Penne
Apple Pie & Red Velvet Cake



SOUP AND SALAD BAR | \$21.95

Hot Soup of the Day - Chef's Selection
Mixed Green Lettuce with Assorted Dressings
Classic Caesar Salad with Croutons
Seasonal Fresh Fruit Salad
Tortellini Pasta Salad, Curry Chicken Salad, Tuna Salad
Assorted Vegetable Toppings
Assorted Breads, Rolls & Crackers
Assorted Baked Cookies & Brownie Squares
Chocolate Mousse

SOUTH OF THE BORDER | \$21.95

Flour Tortillas, Taco Shells & Corn Chips
Cilantro Pulled Chicken & Tequila Lime Flank Steak
Black Beans, Corn Salad with Avocado
Sautéed Peppers & Onions Medley, Guacamole,
Shredded Lettuce, Shredded Cheese, Diced Tomatoes,
Sour Cream, Spanish Rice, Refried Beans, Salsa,
Black Olives and Jalapenos
Fried Cheese Cake with Fruit Toppings

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LUNCH BUFFET

All Lunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea and Warm Rolls & Whipped Butter and Chef Choice of Dessert. (Additional Entrée or Side Item priced on request). Minimum of 50 people required. Please add \$5 per person if final guarantee is below number required.

THE MEADOWS | \$19.95

Selection of one Entrée

THE SUWANNEE | \$22.95

Selection of Two Entrées

THE SUN COAST | \$25.95

Selection of Three Entrées

BEEF

Classic Meatloaf
Roasted Sirloin
Marinated London Broil
Cross Creek Pot Roast

POULTRY

Southern Fried Chicken
Boneless Chicken with
Dijon Sauce
Herb-Roasted Chicken
Boneless Chicken Marsala



SEAFOOD

Seared Mahi-Mahi
Baked Tilapia with Coconut Curry
Seared Salmon with Lemon Dill
Fried Catfish with Tartar Sauce

VEGETARIAN

Vegetable Cannelloni
Rustic Ratatouille
Jumbo Stuffed Shells
Mushroom Stroganoff

ACCOMPANIMENTS

Choice of One of Each



STARCH SELECTION

Roasted New Potatoes
Garlic Mashed Potatoes
Herb Rice Pilaf
Wild Rice Pilaf

VEGETABLE SELECTION

Buttered Green Beans
Sautéed Broccoli
Seasonal Vegetable Medley

SALAD SELECTION

Tossed Garden Salad
Classic Caesar Salad with Croutons
Seasonal Fresh Fruit Salad
Pecan & Goat Cheese Spring Mix with Pear
Mixed Greens with Balsamic Red Onions & Cornbread Croutons
Island Paradise Salad (Romaine with Mandarin Oranges, Red Grapes and Strawberries)

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LIGHT LUNCHEONS



Light Luncheons include Chef's Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Minimum of 25 people required, pre-select up to two options. Please add \$5 per person if final guarantee is below number required.

CHEF CHOP SALAD | \$14.95

Mixed Greens, Sliced Turkey and Smoked Ham, Hard Boiled Eggs, Applewood Bacon, Swiss and Cheddar Cheese, Grape Tomatoes and Cucumbers

CHICKEN CAESAR SALAD | \$14.95

Grilled Chicken Breast served over Crisp Romaine Lettuce, Baked Croutons & Parmesan Cheese with our House-made Caesar Dressing

CHICKEN COBB SALAD | \$14.95

Grilled Chicken served over Mixed Greens Hard Boiled Eggs, Grape Tomatoes, Cucumber, Applewood Bacon, Crumbled Blue Cheese and Fresh Hass Avocadoes

STEAKHOUSE SALAD | \$14.95

Blackened Flank Steak served over Mixed Greens, Dried Cranberries, Crumbled Blue Cheese, Chopped Walnuts, Grape Tomatoes, Cucumbers and Grilled Onions

TRIO SALAD PLATE | \$14.95

Curry Chicken, Tuna, and Petite Shrimp Salad served over Spring Greens. Garnished with Grape Tomatoes, Shaved Carrots and Celery Sticks, Mini Butter Croissants and Fresh Fruit

RUSTIC DELI WRAP | \$14.95

Smoked Turkey, Ham and Provolone wrapped in Herb Tortilla, Lettuce, Tomato, Alfalfa Sprouts, Roasted Red Peppers and Pesto Mayonnaise
Served with Chef's Pasta Side, Bag of Chips and Pickle Spear.

SHAVED ROAST BEEF | \$14.95

Slow-Cooked Roast Beef Sliced Thin Topped Caramelized Onions, Horseradish Cream, served on a Toasted Bun with AuJus on Side
Served with Chef's Pasta Side, Bag of Chips and Pickle Spear.

CHICKEN SALAD CROISSANT | \$14.95

Diced Chicken Breast Tossed with Apples, Celery, Walnuts and Raisins, Waldorf Dressing on a Buttery Croissant with Lettuce and Tomatoes
Served with Chef's Pasta Side, Bag of Chips and Pickle Spear.

CALIFORNIA CLUB | \$14.95

Smoked Turkey Breast, Honey Cured Ham, and Market Style Bacon Rolled in a Large Flour Tortilla, Lettuce, Tomato, Red Onion, Provolone Cheese
Served with Chef's Pasta Side, Bag of Chips and Pickle Spear.

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PLATED LUNCHEONS

All Plated Lunches include Choice of One Salad, Seasonal Vegetable, Potato or Rice, Warm Rolls & Whipped Butter, Chef's Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Minimum of 25 people required, pre-select up to two options. Please add \$5 per person if final guarantee is below number required.

SALAD SELECTIONS - CHOOSE ONE

Mixed Greens: Grape Tomato, Croutons, Cucumbers & Shaved Carrots

Rustic Field: Mixed Greens with Fresh Pears, Goat Cheese & Sugar Spiced Walnuts

ROASTED CHICKEN | \$15.95

Pan-Roasted Boneless Chicken Breast with White Wine Dijon Cream Sauce & Tarragon

CHICKEN BRUSCHETTA | \$17.95

Boneless Chicken Breast Roasted Garlic & Tomato in Basil and Cream

HERB CHICKEN MARSALA | \$17.95

Boneless Chicken with Portobello Mushrooms, Shallots & Marsala Wine Demi-Glace

CLASSIC MEATLOAF | \$15.95

Traditional Preparation of this Classic, finished with a Demi-Glace

LONDON BROIL | \$17.95

Thinly-Sliced Marinated Flank Steak, Mushroom Brandy with a Shallot Reduction

PETITE SIRLOIN STEAK | \$19.95

Center Cut Beef with Green Peppercorn Sauce

HERB CRUSTED SALMON | \$18.95

Pan-Seared Salmon Filet Crusted with Herbs and finished with a Lemon Dill Veloute

SEARED MAHI - MAHI | \$18.95

Pan-Seared Mahi Filet with Key Lime Herb Butter

VEGETABLE CANNELLONI | \$16.95

Thin pasta rolled with Vegetables, Red Sauce and Mozzarella

CANNELLONI FLORENTINE | \$16.95

Thin pasta rolled with Spinach, Ricotta & Parmesan, Then baked with Béchamel

VEGETABLE LASAGNA | \$16.95

Thin sheets of Semolina Pasta Layered with Roasted Vegetables, Melted Cheese, baked in a rich Parmesan Cream Sauce

EGGPLANT PARMESAN | \$16.95

"Naples" Cut Eggplant, Lightly Coated in Italian and Panko Breadcrumbs and Fried. Layered with Ricotta, Mozzarella and Parmesan Cheese in a Zesty Marinara Sauce



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DINNER BUFFET

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THE FOREST BUFFET | \$27.95

Selection of Two Entrées

THE PRESERVE BUFFET | \$29.95

Selection of Three Entrées

ENTRÉES

Herb-Roasted Bone-In Chicken
Chicken Marsala
Chicken with Tarragon Cream
Chicken Parmesan
Chicken Cordon Bleu
New Tuscan Chicken
Seared Salmon with Lemon Dill
Mahi - Mahi with Key Lime Butter
Seared Grouper with Lump Crabmeat

Sirloin with Mushroom Brandy
Pork Loin with Pear Brandy
Bacon-Wrapped Pork Florentine
Sliced Turkey with Stuffing & Gravy
Marinated London Broil
Sliced Roast Sirloin of Beef
Vegetarian Lasagna
Cannelloni Florentine
Eggplant Parmesan

STARCH SELECTION

(Choose One)

Roasted New Potatoes
Garlic Mashed Potatoes
Herb Rice Pilaf
Coconut Rice Pilaf
Wild Rice Pilaf
Orzo with Tomato & Feta

VEGETABLE SELECTION

(Choose One)

Buttered Green Beans
Sautéed Broccoli
Baby Carrots in Balsamic Butter
Chef's Seasonal Vegetable Medley
Creamed Spinach
Jumbo Asparagus with Béarnaise
Asparagus

SALAD SELECTION

(Choose One)

Tossed Garden Salad
Classic Caesar Salad with Croutons
Seasonal Fresh Fruit Salad
Pecan & Goat Cheese Spring Mix with Pear
Mixed Greens with Balsamic Red Onions & Cornbread Croutons
Island Paradise Salad (Romaine with Red Grapes Mandarin Oranges, Strawberries)

CHEF'S DESSERTS

(Choose One)

Carrot Cake
German Chocolate Cake
Lemon Layer Cake
Traditional Chocolate Cake
Chocolate Mousse
White Chocolate Mousse
Key Lime Pie
New York Cheesecake
Red Velvet Cake

DELUXE DESSERTS AVAILABLE UPON REQUEST



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PLATED DINNER

All Plated Dinner include Choice of One Salad, Seasonal Vegetable, Potato or Rice, Warm Rolls & Whipped Butter, Chef's Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Minimum of 25 people required, pre-select up to two selections. Please add \$5 per person if final guarantee is below number required.

SALAD SELECTIONS - CHOOSE ONE

Mixed Greens: Grape Tomatoes, Croutons & Shaved Carrots

Rustic Field: Field Greens with Fresh Pears, Crumbled Goat Cheese & Sugar Spiced Walnuts

Bistro Green: Mixed Greens with Cranberries, Gorgonzola & Sugar Spiced Walnuts

ROASTED BONELESS CHICKEN | \$22.95

Pan-Roasted with White Wine Dijon Cream Sauce and Tarragon

CHICKEN BRUCHETTA | \$23.95

Boneless Chicken Breast, Roasted Garlic & Tomatoes with Basil and Cream

TUSCAN CHICKEN | \$24.95

Pan-Seared Boneless Chicken Breast with Warm Goat Cheese, Shallots, White Wine & Lemon Butter, dressed with Basil and Sun-Dried Tomatoes

CHICKEN MARSALA | \$24.95

Boneless Chicken Breast with Portabella Mushrooms Shallots and Marsala Wine Reduction

HERB CRUSTED PORK | \$24.95

Slow-Cooked Center Cut with Gorgonzola Sauce

PORK MEDALLIONS | \$25.95

Slow-Cooked Center Cut with Chili Maple Glaze

PORK TENDERLOIN | \$25.95

Tender Cut Roasted with Caramelized Pears and Brandy

ROAST SIRLION OF BEEF | \$25.95

Herb-Crusted, Slow-Roasted Top Sirloin with Bordelaise Sauce

LONDON BROIL | \$26.95

Marinated Flank Steak, Char-Grilled with a Red Wine Mushroom and Demi-Glace Reduction

BLACKENED SIRLION | \$30.95

Center Cut Beef with Béarnaise Sauce

FILET MIGNON | \$32.95

8 oz. Tender Center Cut Beef with Peppercorn, Cabernet Reduction

PRIME RIB OF BEEF | 32.95

10 oz. Herb-Crusted and Slow-Roasted with Horseradish and Au Jus

NEW YORK STRIP | \$33.95

12 oz. Marinated and Grilled with a Brandy Peppercorn Sauce

HERB CRUSTED SALMON | \$26.95

8 oz. Salmon Filet Crusted with Herbs and Pan-Seared, Dressed with Lemon Dill Velouté

SEARED MAHI - MAHI | \$26.95

8 oz. Seared Mahi Filet with Key Lime Herb Butter



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PLATED DINNER



All Plated Dinner include Choice of One Salad, Seasonal Vegetable, Potato or Rice, Warm Rolls & Whipped Butter, Chef's Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea. Minimum of 25 people required, pre-select up to two selections. Please add \$5 per person if final guarantee is below number required.

SALAD SELECTIONS - CHOOSE ONE

Mixed Greens: Grape Tomatoes, Croutons & Shaved Carrots

Rustic Field: Field greens with Fresh Pears, Crumbled Goat Cheese & Sugar Spiced Walnuts

Bistro Green: Mixed Greens with Cranberries, Gorgonzola & Sugar Spiced Walnuts

CANNELLONI FLORENTINE | \$22.95

Thin pasta rolled with Spinach, Ricotta & Parmesan
Baked with Béchamel

VEGETABLE CANNELLONI | \$22.95

Thin pasta rolled with Roasted Vegetables,
Red Sauce and Mozzarella

VEGETABLE LASAGNA | \$22.95

Thin sheets of Semolia Pasta Layered with Roasted Vegetables,
Melted Cheese,
Baked in a Rich Parmesan Cream Sauce

EGGPLANT PARMESAN | \$22.95

"Naples" Cut Eggplant, Lightly Coated in Italian and Panko
Breadcrumbs and Fried. Layered with Ricotta, Mozzarella and
Parmesan Cheese in a Zesty Marinara Sauce

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BREAKS

ALL DAY BREAK | \$21.95

Available 8 - 5

MORNING

Assorted Fruit Muffins
Assorted Danish & Coffee Cake
Assorted Sliced Bagels
Assorted Juices
Brewed Coffee
Hot Tea

MID-MORNING

Cubed Cheeses
Grapes & Crackers
Seasonal Fresh Fruit
Brewed Coffee
Bottled Spring Water
Assorted Soft Drinks

AFTERNOON

Fresh Baked Cookies
Warm Ball Park Pretzel
with Mustard Sauce
Fudge Nut Brownies
Brewed Coffee
Bottled Spring Water
Assorted Soft Drinks

All Breaks include Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas. Priced for a One-Hour Service time unless otherwise noted. Minimum of 20 people required. Please add \$5 per person if final guarantee is below number required.

HALF-DAY BEVERAGE BREAK

(available 8am -12pm) | \$6.95

FULL-DAY BEVERAGE BREAK

(available 8am - 5pm) | \$12.95

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas,
Bottled Water & Assorted Sodas

COOKIE JAR BREAK | \$6.95

Fresh Baked Assorted Cookies & Brownies with Cold Milk

CINEMA BREAK | \$7.95

Pretzels, Popcorn, Chips, Assorted Mixed Nuts & Snack Mixes

BALL PARK BREAK | \$8.95

Jumbo Soft Pretzels with Classic Mustard Sauce & Warm
Cheese Dip, Assorted Mixed Nuts & Snack Mixes

THE BAKERY BREAK | \$9.95

Fudge Nut Brownies, Fudge Blondies, Rice Crispy Treats,
Assortment of Baked Cookies (Macadamia, Chocolate Chip,
Chocolate, Oatmeal Raisin, Peanut Butter) Chilled Milk &
Chocolate Milk Half-Pints

HEALTH BREAK | \$9.95

Choice of Sliced Fruit Tray, Assorted Low-fat Yogurts or
Fresh Veggie Display, Crunchy Granola & Low-Fat
Muffins

GOURMET COFFEE BREAK | \$9.95

Freshly-Brewed Coffee & Hot Chocolate with Flavored
Syrups & Whipped Cream, Biscotti, Chocolate Covered
Coffee Beans & Pirouettes

SOUTH OF THE BORDER BREAK | \$9.95

Tortilla Chips with Salsa con Queso, Roasted Pepper
Tomato Salsa & Guacamole served with Chilled Virgin
Margaritas



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HORS D'OEUVRES

*Price based on 50 piece per tray.
Half Tray orders are not available*

HOT HORS D'OEUVRES

- Swedish Meatballs | \$90
- BBQ Meatballs | \$90
- Cubanito Pressed Sandwiches | \$100
- Bacon-Wrapped "Maduros" (Ripe Plantains) | \$100
- Tempura Chicken Fingers & Honey Mustard | \$100
- Buffalo Chicken Tenders | \$100
- Smoked Chicken Quesadillas with Sour Cream | \$105
- Mushroom Knishes | \$125
- Teriyaki Chicken Kabobs (Peppers & Onions) | \$125
- Marinated Beef Kabobs (Peppers & Onions) | \$125
- Beef with Horseradish Cream Mini Yorkshire | \$125
- Cornmeal-Dusted Jumbo Shrimp | \$150
- Authentic Lump Crab Cakes with Remoulade | \$150

*Price based on 100 piece per tray.
Half Tray orders are not available*

- Cream Cheese Wonton with Crab | \$180
- Cocktail Franks en Croute | \$180
- Spring Rolls with Sweet and Sour Sauce | \$200
- Spanikopita | \$200
- Goat Cheese Stuffed Figs & Bacon | \$225
- Brie, Raspberry & Walnut Purses | \$250
- Coconut-Dusted Jumbo Shrimp | \$300



*Price based on 50 piece per tray
Half Tray orders are not available*

COLD HORS D'OEUVRES

- Chipotle Deviled Eggs | \$85
- Assorted Tea Sandwiches (Made with Specialty Breads) | \$95
(Curry Chicken, Sundried Tomatoes, Basil, Egg Salad, Artichoke & Red Pepper)
- Wild Mushrooms & Garlic Bouchees | \$100
- Asian Beef Salad Filo Tartlets | \$125
- Spicy Shrimp in Tostone Cup & Salsa Rosa | \$125
- Sesame Tuna, Mango & Sriacha Crisp Wontons | \$135
- Iced Jumbo Shrimp | \$150
- Tomato Bruschetta on Ciabatta | \$150
- Low-Country Peel & Eat Shrimp | \$50 per lb

SWEET HORS D'OEUVRES

- Seasonal Fresh Fruit Kabobs | \$90
- Chocolate-Covered Strawberries | \$90
- Mini Cheesecakes | \$125



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STATIONS

CARVING STATIONS

*Assortment of Sliced Bread Rolls & Condiments.
Final Guarantee Number of Guests will Determine the
Number of Carvers at your Event. Carver's Fee \$45 each.*

Sugar-Glazed Black Forest Ham with Mustard Sauce | \$350

Serves 65

Round of Beef with Horseradish Cream & Au Jus | \$385

Serves 65

Herb-Roasted Turkey Breast with Cranberry Chutney | \$350

Serves 65

Herb-Crusted Tenderloin with Red Wine Shallot Sauce | \$465

Serves 45

THE GRAND DIPPING STATION | \$16

Minimum of 50 people required (One-Hour Service)

Goat Cheese Pesto with Breadsticks
Eggplant Cilantro Dip with Fancy Crackers
Roasted Red Pepper Hummus with Crudité's
Olive Tapenade with Toast Points
Caramelized Onion Dip with Pita Chips
Roasted Bruschetta with Crusty Baguette
Marinated Salami, Mozzarella, Kalamata Olives
Avocado Lime Cream Dip with Tortilla Chips

HORS D'OEUVRES & CARVING STATION RECEPTION

*Minimum of 50 people required (One-Hour Service)
Please add \$5 per person if final guarantee is below
number required. Prices below are charged on a per
person basis.*

Butler Style Service Fee \$50.

SELECTION OF

(4) Hot Items and (3) Cold Items

(See Hors d' Oeuvres page)

Array of Chef's Desserts

Sliced Demi-Rolls & Condiments

Iced Tea, Brewed Coffee, & Flavored Hot Tea Station

Reception without a Carving Station | \$21

Round of Beef with Horseradish Cream | \$25

Herb-Roasted Turkey with Cranberry Chutney | \$25

Prime Rib with Au Jus | \$28

Honey Baked Ham & Dijon Mustard | \$25



Please add 21% service charge and applicable state sales tax. Pricing is per person unless otherwise noted and subject to change at any time.

DISPLAYS

Minimum of 25 guests required. Prices below are charged on a per person basis. Please add \$5 per person if final guarantee is below number required.

Antipasto Display | \$6

Pepperoni, Genoa Salami, Provolone, Asiago, Mozzarella, Kalamata Olives, Artichoke Hearts, Marinated Eggplant, Mushrooms, Pepperoncini, Roasted Red & Green Peppers

Smoked Salmon Display | \$7

Garnished with Thinly Sliced Cucumber, Capers, Cream Cheese, Chopped Egg, Diced Red Onions, Pumpernickel Bread & Roasted Baguettes

Fresh Sliced Fruit & Berries Display | \$6

Featured with Honey Yogurt & Caramel Dip
Fresh Strawberries, Cantaloupe, Honeydew, Watermelon, Pineapple, Red Grapes, Dark Cherries, Kiwi, Blueberries, Navel Oranges, Bananas, Green & Red Apples, Raspberries

Domestic & Imported Cheese Board Display | \$6

Cubed Cheddar, Swiss, Pepper Jack, Sun-Dried Tomato Mozzarella, Dill & Red Pepper Goat Cheese, Mini Gouda, Herb Boursin Spread, Baked Brie en Croute with sliced Apples & Honey, Red Grapes & Strawberries, Assorted Crackers, Crostini & Breadsticks

Fresh Garden Vegetables, Roasted Red Pepper Hummus & Ranch Dip | \$6

Celery Sticks, Carrot Sticks, Grape Tomatoes, Broccoli Florets, Orange Cauliflower, Red & Yellow Bell Pepper, Zucchini & Squash Sticks

The Trio Deluxe Reception | \$17

Fresh Sliced Fruit & Berries Display, Domestic & Imported Cheese Board, Fresh Garden Vegetables



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A LA CARTE



BEVERAGES

One Gallon Averages (16) – 8 oz. cups

Average estimate per person is 2½ - 3 cups of coffee for AM breaks and 1-2 cups for PM breaks

Brewed Coffee, Decaffeinated Coffee | \$29 per gallon

Chilled Fruit Juice | \$12 per gallon

(Orange, Cranberry, Apple, Grape or Tomato)

Milk (Regular, Low Fat or Skim) | \$13 per gallon

Bottled Spring Water | \$2.50 each

Bottled Mineral Water | \$3.50 each

Bottled Smoothies | \$4.50 each

Assorted Energy Drinks | \$4.50 each

Assorted Coke Products | \$3 each

“Minute Maid” Lemonade | \$20 per gallon

Sparkling Fruit Punch | \$25 per gallon

Iced Tea | \$21 per gallon

Hot Tea (Hot water with assortment of herbal teas) | \$21 gallon

Hot Chocolate | \$2.75 each

Individual Half Pint Milk | \$2.50 each

SNACKS

Assorted Yogurts | \$33 per dozen

(Minimum of one dozen)

Whole Fresh Fruit (Seasonal) | \$33 per dozen

Sliced Fresh Fruit | \$90 per tray

Fresh Vegetables & Ranch Dip | \$90 per tray

Cubed Cheese & Crackers | \$95 per tray

Individual Bags of Chips or Pretzels | \$2.75 each

Fruit or Granola Bars | \$2.75 each

Assorted Boxed Cereals with Milk | \$3 each

Soft Warm Ballpark Pretzels & Mustard | \$32 per dozen

Mixed Party Nuts | \$25 per pound

Tri-Colored Tortilla Chips & Salsa | \$25 per pound

Sizzling Party Mix | \$18 per pound

BAKERY

Minimum order of one dozen

Large Fruit Muffins | \$29 per dozen

Jumbo Cinnamon Rolls | \$29 per dozen

Large Fruit Danishes | \$29 per dozen

Assorted Bagels with Cream Cheese | \$29 per dozen

Assortment of Plain & Filled Doughnuts | \$29 per dozen

Warm Biscuits with Egg, Cheese & Bacon | \$36 per dozen

Warm Biscuits with Egg, Cheese & Sausage | \$36 per dozen

Fresh Large Baked Assorted Cookies | \$29 per dozen

Fudge Nut Brownie | \$29 per dozen

Blondie Squares | \$29 per dozen

Fruit Scones with Marmalade | \$29 per dozen

Large Buttery Croissants | \$29 per dozen

English Muffins | \$29 per dozen

Pullman Coffee Cake | \$29 per dozen

Mini Cream Puffs | \$26 per dozen

Jumbo Biscuits with Homestyle Gravy | \$32 per dozen

Please add 21% service charge and applicable state sales tax. Pricing is based per person unless otherwise noted and subject to change at any time.

SWEETS AND TREATS



CHEF'S DESSERTS

Prices below are charged on a per person basis.

Dessert Selection | \$2

Carrot Cake
German Chocolate Cake
Lemon Layer Cake
Traditional Chocolate Cake
Chocolate Mousse
White Chocolate Mousse
Key Lime Pie
New York Cheesecake
Red Velvet Cake

Deluxe Dessert Selection | \$3

Bourbon Pecan Pie
Chocolate Spoon Cake
Crème Brulee Cheesecake
Sunshine Orange Cake
Chocolate Toffee Mousse Cake

MELTED CHOCOLATE FONDUE | \$11

Prices below are charged on a per person basis. Minimum of 25 people required. Please add \$5 per person if final guarantee is below number required.

Mini-Doughnuts, Pound Cake Cubes, Strawberries, Cheesecake Squares, Bananas, Pretzel Rods, Fresh Pineapple Chunks, Dusted Marshmallows, Brownie & Blondie Squares, Crème Puffs, Mini Éclairs, Swiss Dark Chocolate, Chocolate Cherries Jubilee

TREATS

Prices below are charged on a per pound basis.

Tri-Colored Tortilla Chips & Salsa | \$25
Salty Pretzels & Mustard | \$25
Assorted Mixed Nuts | \$25

DIPS & SUCH

Artisan Crackers & Breads (Serves 30-35 guests)

Warm Spinach & Artichoke Dip | \$85
Hummus Dip & Pita Bread | \$60

FRUIT, CHEESE & VEGETABLES

Artisan Crackers & Breads

25 servings minimum. Prices based on per person basis.

Fresh Seasonal Sliced Fruit | \$5
Fresh Vegetables | \$5
Domestic Cubed Cheeses & Crackers | \$5

Please add 21% service charge and applicable state sales tax. Pricing is per person unless otherwise noted and subject to change at any time.

LIBATIONS



*The Hotel serves 1 1/4 oz. drinks.
All drinks are poured using a measure.*

HOSTED BAR

On Consumption - Per Drink

- Well Brands | \$7
- Call Brands | \$8
- Premium Brands | \$9
- Domestic Beer | \$6
- Imported Beer | \$7
- House Wine | \$7
- Soft Drinks | \$3

OPEN BAR

(Per Person)

Includes Bottled Water & Soft Drinks. The final guarantee of guests for the event will be used for the guarantee for the hourly open bar. Shots or double cocktails are not served.

Minimum of One Hour and Maximum of Four Hours

	One Hour	Each Additional Hour
Beer & Wine	\$12	\$6
Well	\$14	\$8
Call	\$16	\$10
Premium	\$18	\$12

SPECIALTY ITEMS

- Sangria or Rum Punch | \$75 gallon
- House Champagne | \$15 per bottle
- Apple Cider | \$15 per bottle
- House Wine (Copper Ridge) | \$21 bottle
- Premium Wine (Kendal Jackson) | \$29 bottle
- Keg of Beer - (Domestic) | \$325 each
- Keg of Beer - (Imported) | \$450 each
- Keg of Beer - (Craft) | Price Upon Request

Bartender's fee: \$75 per bartender for the first four hours, \$10 per additional hour. One Bartender needed per 75 people.

The Hotel does not waive the Bartender fee

Please add 21% service charge and applicable state sales tax. Pricing is per person unless otherwise noted and are subject to change at any time.

BAR SERVICE

CASH BAR

For groups of 25 guests or more.

- Well Brands | \$7
- Call Brands | \$8
- Premium Brands | \$9
- Domestic Beer | \$6
- Imported Beer | \$7
- House Wine | \$7
- Soft Drinks | \$3

**Bartender's fee: \$75 per bartender for the first four hours,
\$10 per additional hour**

**(One Bartender needed per 75 people.
The Hotel does not waive the Bartender fee**



Bar Brands

These are a few of the brand tiers. Let us know of other brands you may prefer to feature at your event

	Call	Premium
Rum	Captain Morgan	Bacardi
Vodka	Smirnoff	Absolut Stolichnaya Grey Goose
Gin	Beefeater	Bombay Tanqueray
Bourbon	Jim Beam	Makers Mark
Whiskey	Seagram's 7, Crown	Jack Daniels
Scotch	Dewar's	J. Walker Red
Tequila	Jose Cuervo	Patron
	Domestic	Imported
Bottled Beer	Bud, Bud Light, Michelob Ultra, Miller Lite, Coors Light O'Doul's (non-alcoholic)	Heineken Corona Stella
Keg of Beer	Bud, Bud Light Amberbock, Michelob Ultra Coors, Coors Light	Stella Corona, Corona Light Heineken

Cordials & Cognacs priced on request

Courvoisier, Drambuie, Grand Marnier, Amaretto, Bailey's Irish Cream, Frangelico

Note: Shots or double cocktails are not served

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AUDIOVISUAL EQUIPMENT

AV Equipment requests are due no later than five working days prior to your event. Fees are per day, per item and are subject to current sales tax. Limited equipment is available and is rented on a first come basis.

Standing Podium & Microphone | N/C

Wireless Handheld or Lavalier Microphone | \$55

Table Top or Floor Stand Microphone | \$45

DVD/CD Player | \$15

Polycom Conference Telephone | \$50

*Additional fees may apply for land line connection and long distance calls

Flipchart Stand | \$5

With Full Pad & Colored Markers | \$45

Extra Pad | \$35

Easel | \$3

Extension Cord | \$5

Power Strips | \$5

Upright Piano | \$100

Laser Pointer | \$15

White Board & Dry Eraser Makers | \$20

Skirted Exhibitor (6X30) Table & Chair | \$20

Audiovisual Table | N/C

Dance Floor | \$100 (11x18)

\$200 (21 x 21)

Risers (4'x 8'x12") | \$25 each piece (*6 pieces available*)

Projection Screens | \$25

"LCD" Data Projector | \$150

Sound Cable | \$25

40-inch Flat Screen TV | \$50

Laptop Microsoft Computer | \$150

Professional AV Technician | (*Referrals available upon request*)

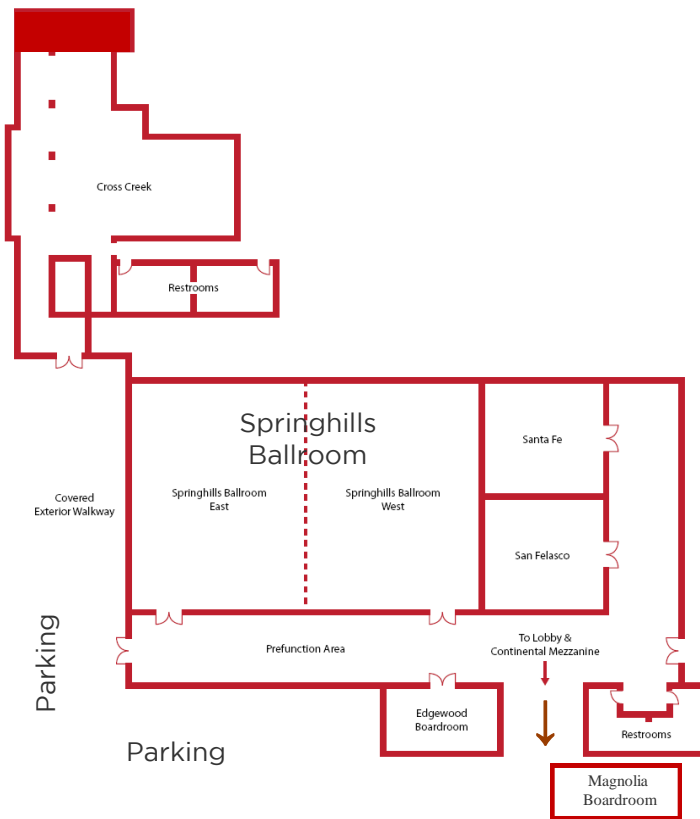


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MEETING ROOM GUIDELINES



MEETING SPACE

- Over 8,000 square feet of flexible event conference space
- Computerized climate control
- Complimentary Wi-Fi & Wired Internet
- Dedicated sound system

Meeting Rooms:	Dimensions	Square Footage	Ceiling Height	Round Tables Dance Floor	Round Tables No Dance Floor	Theater	Classroom	Standing Reception	U-Shape	Conference
Springhills Ballroom	78'x50'	3930	12'	220	270	350	200	300	70	-
S/B East	39'x50'	1969	12'	100	128	150	105	150	45	-
S/B West	39'x50'	1969	12'	100	128	150	105	150	45	-
Cross Creek Ballroom	75'x49'	1500	11'	70	80	80	66	100	32	30
Santa Fe	24'x26'	649	10'	-	50	50	33	50	20	20
San Felasco	24'x26'	649	10'	-	50	50	33	50	20	20
Edgewood Boardroom	14'x25'	357	8'	-	-	-	-	-	-	10
Magnolia Boardroom	15 x 16'	269	8'	-	-	-	-	-	-	8
Pre-Function Hallway	72'x15'	1080	13'	-	-	-	-	-	-	-
Continental Mezzanine	30'x51'	1545	16'	-	-	-	-	-	-	-

NOTES



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