



BUILD YOUR OWN GRAND BALLROOM BUFFET

Create Your Own Grand Ballroom Buffet

(Minimum of 50 Adult Guests Guaranteed Required for Buffet Service) (Maximum Two Hours)

Buffet Includes: Bread & Butter Service, Iced Tea, Iced Water and a Coffee Station with Regular and Decaffeinated Coffee

Starting at \$50.00 Price per guest.

Salads

Build Your Own Salad Bar:

Features Mixed Organic Greens, Arugula, Baby Spinach, and Crisp Romaine Lettuce served with Tomatoes, Cucumbers, Shredded Cheddar Cheese, Croutons, and Red Onions on the side, with choice of Ranch or Vinaigrette House-made Dressings. Fresh Sliced Seasonal Fruit Display with Yogurt Dip Potato Salad, Coleslaw, & Pasta Salad

Main Course Selections

(Choose Two Main Course Options for \$50.00 or Three Main Course Options for \$54.00)

Roasted Sliced Pork Loin with choice of Apple Brandy Sauce or Wild Mushroom Cognac Sauce or Jerk Seasoned

Almond Crusted Chicken with a Chive Butter Sauce

Sliced Chicken stuffed with Mushrooms, Smoked Gouda and served with Madeira Sauce

Chicken Francaise (Egg Battered Chicken sautéed with White Wine, Lemon, Butter and Parsley)

Mediterranean Pan-Seared Chicken Breast (Sauce features: Artichoke Hearts, Capers, Kalamata Olives, and Tomatoes)

Blackened Chicken Florentine with a Boursin Cheese Sauce

Ribeye Steak with a Green Peppercorn au Poivre

Pan-seared Gulf Grouper with Fresh Mango Butter Sauce, topped with Mango-Pineapple Relish (Based on Market Availability)

Pan-seared Salmon with a Chardonnay Dill Sauce (Based on Market Availability)

Penne Pasta with Grilled Chicken a la Vodka

Cavatappi Pasta Primavera with Garden Vegetables, Fresh Basil, Garlic and Parmesan

Bay Shrimp and Crawfish Etouffée served with White Rice

Vegetable Selection

(Choose One)

Garden Vegetable Medley

Green Beans with Fresh Dill

Fresh Steamed Cauliflower with Gruyere Cheese Sauce

Fresh Steamed Broccoli

Sweet Butter Glazed Carrots with Fresh Parsley

Side Selection

(Choose One)

Tropical Rice Blend

Herb Mashed Potatoes (Choice of Garlic or Chive)

Steamed New Potatoes with Butter and Parsley

Potato Au Gratin

Wild Rice Pilaf

Autumn Harvest Rice Pilaf

Featuring Your Wedding Cake for Dessert

(Hotel does not provide Wedding Cakes; please see Vendor List for Bakeries)



DINNER BUFFET

(Minimum 50 Adult Guests)

All Dinner Buffets are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water
(Maximum Two Hours) Prices listed per guest.

The Italian

Soup Minestrone Soup

Salads Caesar Salad, Antipasto Display, Cavatappi Salad, Vine Ripe Tomato with Sweet Basil, Feta Cheese and Dark Balsamic Vinaigrette

Entrees Chicken Piccata, Baked Ziti, Baked **“Catch of the Day”** with Ratatouille Sauce, Tri-Color Cheese Tortellini Alfredo, Squash Medley, Italian Sausage with Fennel and Burgundy, Sweet Peppers, and Onions

Basket of Garlic Bread

\$53.00

“Catch of the Day” is Based on Best Seasonal Local Fresh Fish and is Chef's Choice; Purchased

Within 24 hours of Event Time

The Island Buffet

Soup: Emerald Coast Corn and Crab Chowder

Salads: Baby Exotic Greens with Tomatoes, Cucumbers, Mandarin Oranges and Feta Cheese with Mango Vinaigrette, Caribbean Fruit Salad with Fresh Mint and Toasted Coconut, Corn and Black Bean Salad with Roasted Bell Peppers, Trinidad Potato Salad

Entrees: Jerk Seasoned Roast Pork Loin, Island Spiced Mahi-Mahi with Mango Butter Sauce, Marinated Chicken Breast with Sweet and Sour Dried Fruit Glaze, Seafood Creole with White Rice, Tropical Rice Blend, Confetti Style Green Beans with Sugar Toasted Pecans

\$63.00*

*Add Steamed Snow Crab Legs with Drawn Butter - \$14.00 Additional per guest

The Embassy Barbeque

Salads: Mixed Garden Salad with Mango Vinaigrette, Ranch and Blue Cheese Dressings, Pasta Salad, Marinated Tomatoes and Cucumbers in Dill Vinaigrette, Potato Salad, Jalapeno Cole Slaw

Entrees: Fresh Hand Cut Angus Beef Burger, All Beef Hot Dog, Baby Back Ribs, Barbecued 8-Way Chicken, Applewood Smoked Bacon, Sautéed Mushrooms and Onions, Baked Beans, Corn on the Cob, Corn Bread, Assorted Sliced Cheese Display, Organic Lettuce, Sliced Tomatoes, Onions, and Pickle Spears

\$63.00



DINNER BUFFETS

(Minimum **50 Adult Guests**)

All Dinner Buffets are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water
(Maximum Two Hours) Prices listed per guest.

The Emerald Coast Seafood Buffet

Soup: Shellfish Chowder

Salads: Classic Caesar with House-Made Dressing, Exotic Spring Mix with Assorted Toppings and Ranch, Blue Cheese and Mango Vinaigrette Dressings, Beef Steak Tomato and Cucumber Salad, Seafood Pasta Salad, Sun Dried Tomato Artichokes and Marinated Mushrooms, Spicy Boiled Peel and Eat Shrimp Presented on Crushed Ice with Appropriate Condiments

Entrees: Roast Prime Rib of Beef Au Jus, Island Spiced Grouper with Mango Butter Sauce, Sautéed Chicken Marsala, Medley of Fried Seafood with Hushpuppies, Seafood Paella, Cavatappi with Bay Shrimp and Scallops tossed with Dill Sauce, Seasonal Vegetables
\$66.00*

*Add Steamed Snow Crab Legs with Drawn Butter - \$14.00 Additional per guest

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

The All American Grill Buffet

Salads: Redskin Potato Salad, Hearts of Romaine Lettuce with House Made Caesar Dressing, Marinated Tomato, Cucumber and Red Onion Salad, American Field Greens with Ranch, Blue Cheese and Mango Vinaigrette, Jalapeno Cole Slaw, Pasta Salad

Entrees: *From Our Grill*

Grilled Grouper with Chardonnay Dill Sauce, Grilled Rib Eye Steak with Roasted Shallot Sauce, Grilled Marinated Chicken Breast with Potato Turnip Au Gratin, Seasonal Vegetables
\$72.00*

*Add an Idaho Baked Potato Bar with Smoked Applewood Bacon, Sour Cream, Fresh Chives & Shredded Cheddar Cheese for an Additional \$6.25 per guest

All Food and Beverage Prices are Subject to a 22% Service Charge and 7% Sales Tax



**EMBASSY
SUITES**

by HILTON™
Destin Miramar Beach



CREATE YOUR OWN DINNER BUFFET

(Minimum 50 Adult Guests)

All Dinner Buffets are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water
(Maximum Two Hours) Prices listed per guest.

**(Select Two Entrée's for \$53.00 per guest)
(Select Three Entrée's for \$63.00 per guest)**

First Course Selections

(Choose Two)

Fresh Fruit Display
Imported & Domestic Cheese Display
Marinated Grilled Vegetables with Aged Balsamic
Eggplant Caponata
Southern Style Potato Salad
Trinidad Potato Salad
Red Bliss Potato Salad with Dill & Sour Cream
Marinated Tomatoes and Cucumbers in Dill Vinaigrette
21 Bean Salad
Asian Style Smoked Chicken Salad with Cashews

Caribbean Fruit Salad, Fresh Mint & Toasted Coconut
Pasta Salad "Primavera" in Italian Vinaigrette
Corn and Black Bean Salad with Roasted Bell Peppers
Marinated Mushrooms a la Grecque
Tarragon Infused Chicken Salad
Jalapeno Cole Slaw
Rotini Pasta Salad with Feta Cheese & Pesto Vinaigrette
Classic Old World Anti Pasta Display
Vine-Ripe Tomato & Fresh Mozzarella Salad with Sweet Basil
Calypso Bean Salad

Soups

(Choose One)

Cream of Cauliflower with Smoked Gouda
Wild Mushroom with Tender Green Onion
Smoked Pork & Black Bean with Cream Sherry
Sweet Corn and Crab Chowder
Spicy Lentil & Fennel Sausage
Roasted Vine-Ripe Tomato with Chive Cream

Potato & Ham with Leek
21 Bean & Root Vegetable
Cream of Broccoli and Smoked Cheddar
Chilled Gazpacho
Minestrone
Red Bean Stew

Salads

(Choose One)

Traditional Caesar Salad with Asiago Cheese, Croutons & House Made Dressing
Calypso Salad with Toasted Pecans, Diced Tomato, Cucumbers, Mandarin Oranges, Feta Cheese & Mango Vinaigrette
Spinach Salad with Mushrooms, Chopped Egg and Applewood Smoked Bacon and Asian Vinaigrette
Classic Greek Salad with our House Made Dressing
Arugula Salad with Fresh Berries, Gorgonzola Cheese & Raspberry Vinaigrette
Chopped Iceberg Lettuce with Cherry Tomatoes, Bermuda Onion, Smoked Applewood Bacon & our House Made Gorgonzola Cheese Dressing



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(Minimum 50 Adult Guests)

All Dinner Buffets are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water
(Maximum Two Hours) Prices listed per guest.

Entrée Selections

(Select Two for \$53.00 Per Guest)

(Select Three for \$63.00 Per Guest)

All Seafood Items Are Subject to Market Availability

"Catch of the Day" is Based on Best Seasonal Local Fresh Fish and is Chef's Choice.

Pan Seared Chicken Breast with Mushrooms a la Marsala

Tender Young Breast of Chicken Smothered in a White Wine Caper Butter with Artichoke Hearts & Wild Mushrooms and Sundried Tomatoes

Barbequed 8-Way Chicken, Flame Grilled & Slow Roasted in a Zesty BBQ Sauce

Grilled Chicken "a la Florentine" served on Wilted Spinach & Mornay Sauce

Oven Baked Chicken Breast Stuffed with Wild Mushrooms & Smoked Gouda Cheese, Madeira Sauce

Marinated Sliced Flank Steak with Burgundy Mushroom Sauce

Grilled Emerald Coast Grouper with Chardonnay Dill Sauce

Pan Seared Mahi-Mahi with Lemon Grass Beurre Blanc & Tear Drop Tomatoes

Caribbean Spiced Mahi-Mahi with Mango Butter Sauce & Florida Citrus Fruit

Broiled Atlantic Salmon with a Fresh Chive Butter Sauce

Blackened "Catch Of The Day"

Flame Grilled Marinated 8-Way Chicken (Choose Lemon Pepper & Citrus or Jerk seasoned)

Bay Shrimp & Crawfish Tail Etouffee served with White Rice

Roast Pork-loin seasoned with Rosemary, Fresh Garlic & Spices, Slow Roasted, and Cognac Sauce

Caribbean Spiced Pork-loin with Dried Tropical Fruit, Dark Rum Sauce

Vegetable Selections

(Choose One)

Sautéed Vegetable Medley

Steamed Broccoli with Sweet Salted Butter

Tiny Green Beans with Garlic & Fresh Dill

Cauliflower with French Gruyere Sauce

California Sweet Carrots in Parsley Butter

Green Bean Confetti, Bermuda Onion & Pecans

Ratatouille

Petite Corn on the Cob



CREATE YOUR OWN DINNER BUFFET

(Minimum 50 Adult Guests)

All Dinner Buffets are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water
(Maximum Two Hours) Prices listed per guest.

Starch Selections

(Choose One)

Whipped Garlic Mashed Potatoes

Oven Roasted New Potatoes with Fresh Thyme & Garlic

Au Gratin Potatoes

Scalloped Potatoes

Steamed B-Red Potatoes with Dill

Saffron Mashed Potatoes

Traditional Rice Pilaf

Wild Rice Pilaf

Gluten Free Autumn Harvest Rice Pilaf

Sweet Potato Mashed

Cast Iron Skillet Elbow Mac & French Gruyere Cheese with Smoked Applewood Bacon

Mango Enhanced Tropical Rice Blend with Almonds & Dried Fruit

Baked Diced Sweet Potatoes with a Dark Rum & Brown Sugar Glaze

(Add an Idaho Baked Potato Bar with Smoked Applewood Bacon, Sour Cream, Fresh Chives & Shredded Cheddar Cheese for an Additional \$6.50, Per Guest)

Featuring Your Wedding Cake for Dessert

(Hotel does not provide Wedding Cakes; please see Vendor List for Bakeries)

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**EMBASSY
SUITES**

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PLATED DINNERS

All Plated Dinners are served with Bread & Butter Service, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Water
**"Catch of the Day" is Based on Best Seasonal Local Fresh Fish and is Chef's Choice. Prices listed per guest.

Groups offering more than one plated meal option are subject to a \$5.00++ fee/per guest in attendance. Offering more than one plated entrée option increases labor and food cost. (This excludes guests with special dietary needs.)

The Diamond Dinner

Organic Salad Greens with Fresh Mango Vinaigrette, Stuffed Chicken Breast with Wild Mushrooms and Smoked Gouda Cheese, with Madeira Sauce, Wild Rice Blend and Tiny Green Beans.

\$50.00

The Gold Dinner

American Field Green Salad and Cherry Tomatoes with White Balsamic Vinaigrette, Chicken Cordon Bleu with a Sherry Mushroom Sauce, Idaho Mashed Potatoes and Seasonal Vegetable.

\$56.00

The Gulf Winds Dinner

Baby Spinach Salad with Mushrooms, Hard Boiled Egg, Cherry Tomatoes and Applewood Bacon, House Made Asian Style Vinaigrette, Pan Seared **"Catch of the Day" with Dill Butter Sauce, Saffron Mashed Potatoes and Vegetable Medley.

\$58.00

The Emerald Coast Dinner

Signature Calypso Salad with Mango Vinaigrette, Horseradish Crusted Gulf Coast Grouper with Dill Sauce, Chive Mashed Potatoes, California Asparagus.

\$62.00

The Celebrity Dinner

Arugula with Gorgonzola, Fresh Berries and Raspberry Vinaigrette, Pan Seared "Frenched" Pork Chop Imperial, Topped with Jumbo Lump Crabmeat and Hollandaise Sauce, Demi-Glace. Served on Creamed Spinach.

\$63.00

The Great Awards Dinner

American Field Greens Salad with Citrus Vinaigrette and Toasted Pecans, Petite Filet Mignon and Baked Stuffed Shrimp, Green Beans and Shallots, Roasted New Potatoes with Thyme.

\$66.00

The Executive Dinner

Classic Caesar Salad with our House-Made Dressing, Grilled Filet Mignon (Med-Rare) Cognac Sauce. Garlic Mashed Potatoes, Tiny Green Bean Confetti.

\$66.00

The Black Tie Four Course Dinner

(Maximum 50 People)

Lavosh and Blue Cheese Spread, Jumbo Shrimp and Lump Crabmeat Martini with Louis Sauce, Traditional Caesar Salad with Sun-dried Tomatoes and House-Made Dressing. Grilled Filet Mignon (Med-Rare) and Cold Water Lobster Tail, California Asparagus, Chef's Baked Custard Potatoes, Drawn Butter and Madeira Sauce.

\$93.00

Featuring Your Wedding Cake for Dessert

(Hotel does not provide Wedding Cakes; please see Vendor List for Bakeries)



CREATE YOUR OWN 3 COURSE PLATED DINNER

For All Three Course Plated Dinners Please Choose One First Course Selection

All Dinner Selections are served with Bread & Butter Service, Freshly Brewed Regular
And Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Iced Water

Groups offering more than one plated meal option are subject to a \$5.00++ fee/per guest in attendance. Offering more than one plated entrée option increases labor and food cost. (This excludes guests with special dietary needs.)

FIRST COURSE SELECTION: Choose One Soup or Salad

Cream of Cauliflower Soup with Smoked Gouda
Wild Mushroom Soup with Tender Green Onion
Smoked Pork & Black Bean Soup with Cream Sherry
Sweet Corn and Crab Chowder
Roasted Vine-Ripe Tomato Soup with Chive Cream

Potato Soup with Ham & Leek
Shrimp Bisque
Cream of Broccoli Soup with Smoked Cheddar Cheese
Chilled Gazpacho Martini
Spicy Lentil & Fennel Sausage Soup

Traditional Caesar Salad with Asiago Cheese, Croutons & House Made Dressing
Calypso Greens with Toasted Pecans, Diced Tomato, Cucumbers, Mandarin Oranges, Feta Cheese & Mango Vinaigrette
Spinach Salad with Mushrooms, Chopped Egg, Sunflower Seeds & Applewood Smoked Bacon, Asian Vinaigrette
Classic Greek Salad with our House Made Dressing
Arugula Salad with Fresh Berries, Gorgonzola cheese & Raspberry Vinaigrette
Chopped Iceberg Lettuce with Cherry
Tomatoes, Bermuda Onion, Smoked Applewood Bacon & Our House Made Gorgonzola Cheese Dressing

Featuring Your Wedding Cake for Dessert

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CREATE YOUR OWN 3 COURSE PLATED DINNER

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ENTRÉE SELECTIONS

(All Entrée Choices Include One First Course Selection)

CHICKEN

Pan-seared Airline Chicken Breast with Cognac Sauce, Steamed New Potatoes, Steamed Green Beans with Fresh Dill
\$56.00

PORK

Pork Medallion with Shallot Sauce, White Truffle Mashed Potatoes, Seasonal Mixed Vegetables
\$58.00

BEEF

Flame Grilled 12oz. Ribeye Steak with Smoked Paprika Butter, Yukon Gold Mashed Potatoes, Steamed Broccoli & Carrots
\$66.00

Flame Grilled Filet Mignon Chimichurri Red skin Smashed Potatoes & Gorgonzola Cheese, Snow Peas & Julienne Carrots,
\$66.00

Rosemary & Elephant Garlic Rubbed Frenched Veal Chop Pan Seared with Shitake Mushrooms & Jus De Viande, Roasted Fingerling Potatoes & Asparagus
\$67.00

SEAFOOD

Black Benne Crusted Pacific Coast Salmon, Sesame & Garlic Baby Bok Choy, Jasmine Rice Cake with Soy Ginger Beurre Blanc
\$58.00

Pan seared Gulf Coast Grouper, Topped with Jumbo Lump Crabmeat & Bearnaise. Served with Saffron Potato Puree & California Asparagus with Red Bell Pepper Coulis
\$63.00

Local Line Caught Red Snapper Topped with Jumbo Lump Crab Meat, a Medley of Julienne Vegetables & Jasmine Rice Cake Florida Key Lime Butter Sauce
\$63.00

Emerald Coast Crab Stuffed Grouper with Lemon Grass Beurre Blanc, Steamed New Potatoes & Asparagus
\$66.00

Twin Broiled Cold Water Lobster Tails with Idaho Mashed potatoes & Asparagus Drawn Butter
\$70.00

COMBINATION

Grilled Petite Filet Mignon & Cold Water Lobster Tail, Potato Surprise with Petite Vegetables & Port Wine Shallot Drawn Butter & Madeira Wine Sauce
\$67.00

Pan Seared Filet Mignon (Med-Rare) Topped with Two Grilled Shrimp with Cabernet Butter Sauce Idaho Whipped Potatoes & Baby Vegetables
\$68.00



HORS D'OEUVRES

All Hors D' Oeuvres Priced Per 100 Pieces

Cold Hors D'Oeuvres

- Wild Mushroom Ciabatta Crostini with Parmesan \$215.00
- Sun Dried Tomatoes on Toasted Crostini with Melted Feta Cheese \$225.00
- Eggplant Caponata with Asiago served on Crostini \$240.00
- Assorted Deluxe Finger Sandwiches \$275.00
- Tarragon Chicken Salad on a Water Cracker \$275.00
- House-made Deviled Eggs with Caviar \$275.00
- Antipasto Skewers with Extra Virgin Olive Oil and Aged Balsamic \$275.00
- Hand Dipped Chocolate Strawberries \$275.00
- Chateau Briand Canapé with Tarragon Mayonnaise \$285.00
- Seared Maple Leaf Duck Breast Crostini with Chutney \$325.00
- Shrimp Salad with Fresh Dill served on Mini Bouchée Pastries \$340.00
- Smoked Tiger Tuna in a Bouchée \$350.00
- Spicy Seared Tuna Loin on Sesame Wonton and Wasabi Cream \$350.00
- Smoked Salmon on Silver Dollar Horseradish Potato Pancake \$375.00
- Jumbo Lump Crab Louis on Roma Tomato with Fresh Dill \$375.00
- Freshly Shucked Seasonal Oysters with Horseradish, Saltine Crackers, and Cocktail Sauce \$395.00
- Seafood Ceviche Shooter \$400.00
- Iced Jumbo Gulf Shrimp Shooter with Cocktail Sauce & Lemon Wedge \$450.00
- Jumbo Lump Crabmeat Marinated Shallot & Tarragon Shooter \$475.00
- Cold Water Lobster Medallion on Crostini with Tropical Honey Mustard \$495.00

Hot Hors D'Oeuvres

- Mini Franks in Puff Pastry \$235.00
- Buffalo Wings with Celery Sticks, Ranch and Blue Cheese Dressing \$240.00
- Jumbo Mushroom Caps with Sausage Stuffing Topped with Hollandaise Sauce \$250.00
- Cheddar Cheese Stuffed Jalapeno Poppers, Honey Ranch Dipping Sauce \$265.00

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Hot Hors D'Oeuvres Continued

House Made BBQ Meatballs \$265.00

Assorted Mini Quiche \$265.00

Egg Rolls with Sriracha Aioli \$275.00

Vegetable Spring Rolls with Soy-Ginger Sauce \$275.00

Spinach and Feta Cheese in Phyllo Dough \$275.00

Fried Chicken Tenders served with Honey Mustard Sauce \$275.00

Pork Potstickers with Asian Dipping Sauce \$275.00

House Made French Onion and Gruyere Cheese Meatballs \$280.00

House Made Madeira Infused Meatballs \$280.00

Deep Fried House Made Meatballs with Sweet Dipping Sauce \$295.00

Spicy Chicken and Wild Mushrooms and Jack Cheese Quesadillas \$295.00

Jumbo Mushroom Caps with Crab Stuffing Topped with Hollandaise Sauce \$295.00

Oriental Filet of Beef Brochette \$325.00

Empanada's with Assorted Fillings \$335.00

Tempura Fried Shrimp with House-Made Salsa \$350.00

Fried Grouper Beignets served with Tropical Honey Mustard \$350.00

New Orleans Style Mini Muffuletta's served Warm \$350.00

Spicy Meat Piroski in Puff Pastry \$350.00

Curried Shrimp Quesadillas with House Made Salsa \$375.00

Oysters Rockefeller presented on Rock Salt \$380.00

Brown Sugar Caramelized Ocean Scallops wrapped in Crisp Bacon \$390.00

Mini Crab Cakes served with Roasted Bell Pepper Sauce \$390.00

Coconut Fried Shrimp Tropical Dipping Sauce \$400.00

Lollipop Lamb Chops with Cognac Sauce \$475.00

Fried Lobster Beignets served with Tropical Honey Mustard \$475.00

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SPECIALTY DISPLAYS

Selection of Imported and Domestic Cheeses

Decorated with Seasonal Berries, Accompanied by French Bread and Assorted Gourmet Crackers

Medium (Serves 50 Guests) \$240.00

Large (Serves 100 Guests) \$495.00

Deluxe Vegetable Crudités

Choice of Selected Dips: French Onion, Herb or Ranch

Medium (Serves 50 Guests) \$175.00

Large (Serves 100 Guests) \$295.00

Baked Wheel of Brie en Croute Stuffed with Strawberries Grand Marnier

Accompanied by French Bread and Assorted Crackers

Small (Serves 30 Guests) \$150.00

Fruit Display Fresh Sliced Seasonal Fruit Display and Berries

Small (Serves 20 Guests) \$125.00

Medium (Serves 50 Guests) \$200.00

Large (Serves 100 Guests) \$325.00

Grilled Mediterranean Vegetable Display

Artichokes, Eggplant, Zucchini, Summer Squash, Bermuda Onion, Roasted Bell Peppers, Roma Tomatoes & Asparagus with Dark Balsamic Vinegar & E.V. Oil, Feta Cheese, Roasted Red Bell Pepper Hummus

Medium (Serves 50 Guests) \$200.00

Large (Serves 100 Guests) \$325.00

Bruschetta Display

Diced Vine Ripe Tomatoes and Sweet Basil, tossed with Balsamic Vinaigrette served with Toasted French bread

Medium (Serves 50 Guests) \$160.00

Large (Serves 100 Guests) \$195.00

Old World Antipasto

Imported European Deli Meat, Cured Hams, Genoa Salami, Capicola, Imported Olives, Peppers, Cheeses and Marinated Vegetables

Medium (Serves 50 Guests) \$225.00

Large (Serves 100 Guests) \$350.00

Smoked Salmon and Fish Display

Island Spiced Tuna, Varieties of Atlantic Smoked Salmon, Trout and Spicy Seared Tuna Loin with Traditional Condiments and Wasabi

Medium (Serves 50 Guests) \$425.00

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CARVING STATIONS

\$100.00 attendant fee will apply for two hours

Steamship Round of Beef

Served with Gourmet Rolls, Horseradish Cream, Gourmet Mustard and House-Made Steak Sauce
(Serves 150 Guests) \$700.00

Roasted Tom Turkey

Served with Miniature Croissants, Assorted Rolls, Cranberry Sauce and Mayonnaise
(Serves 25 Guests) \$180.00

Whole Roasted Beef Tenderloin

Served with Gourmet Rolls, Horseradish Cream and Béarnaise Sauce
(Serves 20 Guests) \$325.00

Roast Prime Rib of Beef

Served with Gourmet Rolls, Creamed Horseradish and Creole Mustard
(Serves 40 Guests) \$350.00

Sugar Glazed Baked Country Ham

Served with Gourmet Rolls and Biscuits Gourmet Mustard and Mayonnaise
(Serves 50 Guests) \$225.00

Roasted Pork Loin

Served with Gourmet Rolls, Chutney and Demi-Glace
Serves 30 Guests - \$210.00

Smoked Barbeque Beef Brisket

Served with Assorted Rolls and Condiments
(Serves 40 Guests) \$300.00

Oven Roasted Top Round of Beef au Jus

Served with Gourmet Rolls, Horseradish Cream and Whole Grain Mustard
(Serves 40 Guests) \$325.00

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STATIONS

*\$100.00 chef fee will apply for two hours per Chef
(A Minimum of **40 Adult Guests** is required) Prices listed per guest.

Build Your Own Salad Station

Features Mixed Organic Greens, Arugula, Baby Spinach and Crisp Romaine Lettuce served with Tomatoes, Cucumbers, Shredded Cheddar Cheese, Croutons, and Red Onion on the side, with choice of Ranch or Vinaigrette House-Made dressings.

\$8.00

(Add Potato Salad, Coleslaw, Fruit Salad or Pasta Salad for \$4.00 Additional Per Guest)

*Pasta Station

Tri-colored Tortellini, Penne Pasta served with Alfredo, Pesto, and Classic Tomato Fondue with Bay Shrimp and Chicken Options –Cooked to Order

\$20.00

Mashed Potato Station

Served in Martini Glasses with Chives, Apple-wood Bacon Bits, Sour Cream, Shredded Cheddar Cheese, Gravy, and Chili

\$10.50

Southwestern Fajita Station

Marinated Chicken and Beef served with Sautéed Peppers, Onions and Warm Flour Tortillas, Shredded Cheddar Cheese, Guacamole, Salsa and Sour Cream

\$16.00

*Sautéed Shrimp Scampi Station

100 Jumbo Emerald Coast Shrimp sautéed with Fresh Garlic, Herbs and Tomatoes served with Angel Hair Pasta White Wine and Lemon
Serves Approximately 40 Guests - \$475.00

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HOSTED BARS

A \$100.00 Bartender Fee Applies to all Bars. A \$400.00 Minimum applies to Cash and Hosted Bars.

Hosted Bar - House Brands

Beer

Bud Light, Coors Light,
Miller Lite & Michelob Ultra

Liquors

Vodka - Pinnacle
Tequila - Giro Gold
Bourbon - Beam's 8 Star
Gin - Gordon's
Scotch - Grant's
Rum - Castillo
Whiskey - Windsor Canadian

House Wines

Red, White, and Blush
\$24.00 Per Guest for 2 Hours
*\$11 Per Guest for each additional hour

Hosted Bar - Premium Brands

Beer

Bud Light, Miller Lite, Michelob
Ultra, Corona, Corona Light & Heineken

Liquors

Vodka - Kettle One & Grey Goose
Tequila - Patrón Silver
Gin - Bombay Sapphire
Scotch - Johnnie Walker Black
Rum - Captain Morgan
Whiskey - Crown Royal
Bourbon - Maker's Mark

House Wines

Red, White, and Blush
\$32.00 Per Guest for 2 Hours
*\$13 Per Guest for each additional hour

Hosted Bar - Call Brands

Beer

Bud Light, Miller Lite, Michelob Ultra,
Corona, Corona Light & Heineken

Liquors

Vodka - Absolut
Tequila - Jose Cuervo
Gin - Tanqueray
Scotch - Dewar's
Rum - Bacardi
Whiskey - Seagram's VO
Bourbon - Jim Beam

House Wines

Red, White, and Blush
\$28.00 Per Guest for 2 Hours
*\$12 Per Guest for each additional hour

CASH Bar

(Cash Bar Prices Include Sales Tax)

Domestic Beers \$5.00 each
Imported or Craft Beers \$6.00 each
House Wine by the Glass \$7.00 each
House Brand Cocktails \$7.00 each
Call Brand Cocktails \$8.00 each
Premium Brand Cocktails \$9.00 each
Sodas, Mineral Waters, and Juice \$3.00 each
Cordials \$9.00 each



WINE LIST

Priced by the Bottle

White

- Beringer White Zinfandel, California \$17.00
- Beaulieu Vineyards Moscato, California \$21.00
- Château Ste. Michelle Riesling, Washington \$21.00
- Menage a Trois Chardonnay, California \$24.00
- Coppola Pinot Grigio, California \$25.00
- Rodney Strong Chardonnay, California \$29.00
- Folie a Deux Chardonnay, California \$32.00
- Santa Margherita Pinot Grigio, Italy \$48.00

Red

- Columbia Crest Merlot, Washington \$24.00
- Votre Sante Pinot Noir, California \$32.00
- Rodney Strong Cabernet Sauvignon, Sonoma \$32.00

Champagne/Sparkling Wine

- Marquis de la Tour Sparkling, France \$28.00
- Mumm Napa Brut Prestige Napa Valley, California \$48.00
- Moet Imperial, Champagne \$99.00

HOUSE BEVERAGES BY THE GALLON

(Served in Glass Dispensers)

- Lemon Drop \$55.00
- Margarita \$50.00
- Rum Punch \$45.00
- Sangria \$38.00

KEGS

Domestic: Bud Light, Miller Lite, Coors Light or Michelob Ultra \$425.00 Each

Imported or Craft Beer: Starting at \$500.00 and up, depending on brand requested.

Alcoholic Beverages are Subject to a 22% Service Charge and 7.01% Sales Tax



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BANQUET AND CATERING POLICIES

Hotel requires a guest count estimate from your group 1 week prior to the first event date. Final guest counts are due three (3) business days prior to function date and all balances due at that time. The guaranteed guest count or the actual amount served if higher will be used for billing purposes.

Food and Beverage menu selections must be finalized 2 weeks prior to function date. All buffets have a guest count guarantee minimum for service. Plated options are always available for parties with fewer guests.

Lunch menu selections available until 2:00pm.

Audiovisual and set up requirements are due 1 week prior to function date.

Audio-visual equipment ordered within one week of the event date may incur a late order fee to cover rush delivery fees.

A 7% tax will be applied to all food/beverage, room rental, equipment rental, service fees, and any other additional banquet items on order. Alcoholic beverages are taxed at 7.01%.

A 22% (taxable) service charge will apply to all room rental, equipment rental, set-up items/fees, and labor fees such as: chef fee, and/or bartender fees.

A 22% gratuity (non-taxed to group) will apply to all food and beverage items on order.

All food and beverage must be supplied by the hotel and cannot be removed from the function room, with the exception of wedding cakes. The hotel does not provide wedding cakes.

You must be 21 years of age to purchase, consume, or possess alcohol in the State of Florida. All local and state laws apply within the event space.

I.D. cards may be requested by Hotel banquet staff for alcoholic beverage service at any time. Hotel banquet staff has the right to refuse service if I.D. is not presented when requested, or if deemed necessary, or at their discretion according to the Law. Outside beverage is not permitted in the event space, to include our restaurant, bar, ballroom, and boardroom space. The alcoholic beverages in these areas must be supplied by the hotel.

Legal Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Our Chef can prepare Gluten Free and Vegetarian options. Please consult the Director of Catering when booking.

Candles are permitted; please make sure there is something under each candle for the overflow of candle wax. If excessive candle wax drips on the table linens an additional cleaning fee may apply.

Confetti or items resembling confetti are not permitted, if used group will be charged a \$75.00++ cleaning fee.

The Hotel is aware that normal wear and tear does occur within a facility, if deemed that the group has caused damage to property above the acceptable normal wear and tear, damage fees will be charged to the group to cover the cost of clean-up and/or repair. Nails, tacks, tape and screws are not permitted to be used on the banquet walls, please ask banquet staff for assistance in hanging banners (fees may apply).

Music during an event must be turned off at 10pm. Bar Sales must end at 10pm as well.

Advance shipment of meeting materials may incur a charge, please ask the Director of Catering about our shipping guidelines.



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