



# EVENTS MENU



## Continental BREAKFAST BUFFET

#### Continental Express \$18

- sliced seasonal fresh fruit mix
- assorted bagels
- whipped plain cream cheese, strawberry cream cheese
- freshly baked assorted muffins
- freshly baked assorted danishes
- raspberry and strawberry fruit preserves

## fit-for-You Breakfast \$21

- individual fresh fruit crudités
- build-your-own oatmeal bar with sliced peaches, sliced strawberries, blueberries, peanut butter, honey, brown sugar
- layered wild berry parfaits with greek yogurt, granola, seasonal berries, dried fruits



#### Epicurean Continental \$22

- fresh sliced grapefruit, sliced avocado, mint crème
- chilled smoked salmon with assorted bagels
- chopped boiled egg, slivered red onion
- choice of two whipped cream cheese spreads
- baked chocolate croissants, fruit filled croissants

## All Breakfast Buffets Include:

choice of two juices: fresh squeezed orange juice, apple juice, cranberry juice regular & decaffeinated coffee, hot herbal tea half & half, almond milk, skim milk Sugar in the Raw, Splenda, Stevia

A customary 24% taxable service charge and sales tax will be added to the price



# BREAKFAST BUFFET



#### Sunshine State \$24

- sliced seasonal fresh fruit salad
- fluffy scrambled eggs
- thick cut hickory smoked bacon
- roasted montréal seasoned potatoes
- mini bagel assortment with two whipped cream cheese spreads

## Change it Up!

Ask your catering manager about transforming any of our breakfast buffets into a plated meal.

## Yucatán Morning \$25

- tropical fruit salad with papaya, mango, pineapple
- breakfast chilaquiles layered with corn tortillas, scrambled eggs, mole sauce, fresh cilantro
- chorizo & sweet potato hash
- sliced avocado
- queso fresco
- fresh jalapenos
- tomatillo salsa, cumin sour cream
- warmed flour tortillas, corn tortillas (makeyour-own breakfast burrito)

## All Breakfast Buffets Include:

choice of two juices: fresh squeezed orange juice, apple juice, cranberry juice regular & decaffeinated coffee, hot herbal tea half & half, almond milk, skim milk
Sugar in the Raw, Splenda, Stevia



# Create Your Own BREAKFAST BUFFET

choose three \$23 | choose four \$25 | choose five \$27

## Egg Opener

- scrambled eggs or egg whites
- egg white omelet with diced tomatoes, asparagus
- eggs benedict with canadian bacon, hollandaise sauce
- seasoned scrambled eggs florentine with asiago cheese & herbs

#### On the Side

- tropical fruit salad with papaya, mango, pineapple
- homemade roasted montréal seasoned potatoes
- avocado spread on toast
- bacon & cheese potato casserole
- southern stone ground grits

## High Protein

- thick cut hickory smoked bacon
- turkey sausage links
- apple chicken sausage
- pork sausage links

## All Breakfast Buffets Include:

choice of two juices: fresh squeezed orange juice, apple juice, cranberry juice regular & decaffeinated coffee, hot herbal tea half & half, almond milk, skim milk

Sugar in the Raw, Splenda, Stevia

(a minimum of 30 guests required; a \$5 surcharge will be added for groups under 30) A customary 24% taxable service charge and sales tax will be added to the price

## Pastry Chef

- cheese blintz with fresh strawberries, warm chocolate sauce on the side
- griddle pancakes, blueberries, white chocolate syrup, maple syrup
- assorted bagels & two whipped cream cheese spreads
- baked fruit scones, whipped butter, fruit preserves





## A la Carte Breakfast enhancements

#### Hand Held Add-Ons

- egg white, spinach, roasted red pepper, bagel | \$6
- ham, egg, croissant | \$6 each
- chorizo, egg, breakfast burritos | \$6 each
- bacon, egg, cheese, english muffin | \$7 each
- bacon, egg, waffle sandwich | \$8 each

## By the Dozen

- baked danish | \$32 per dozen
- baked muffins | \$32 per dozen
- assorted bagels with whipped cream cheese | \$34 per dozen
- assorted dry cereals & milk | \$36 per dozen
- whole seasonal fruit | \$36 per dozen
- granola bars | \$36 per dozen
- assorted doughnuts | \$45 per dozen
- assorted greek yogurts | \$50 per dozen
- vanilla yogurt, granola parfaits | \$60 per dozen

## Morning Beverages

- assorted chilled juices \$32 per quart carafe
- freshly brewed regular or decaffeinated coffee | \$56 per gallon
- hot herbal tea \$51 per gallon
- starbucks brand coffee \$62 per gallon



A customary 24% taxable service charge and sales tax will be added to the price

# Create Your Own BRUNCH BUFFET

choose four \$33 | choose five \$35 | choose six \$37 | choose seven \$39 | choose eight \$41

#### Starters

- tropical papaya, mango, pineapple fruit salad
- individual wild berry parfaits, greek yogurt, granola, seasonal berries, dried fruits
- roasted red pepper & asparagus salad
- spinach & arugula salad, chopped egg, bacon pieces, dried cranberries, warm bacon drizzle dressing

#### The Mains

- blackened roasted salmon, toast points, chopped boiled eggs, sliced red onion, capers, roasted garlic aioli
- choice of one breakfast meat: thick cut hickory smoked bacon, turkey sausage links, apple chicken sausage, pork sausage links
- battered chicken, warm biscuits, creamy country gravy
- New Orleans style shrimp & grits

## Egg Opener

- scrambled eggs or egg whites
- individual spinach & prosciutto frittatas, smoked tomato puree
- egg & green chili flatbread, tomato cilantro relish

## Sweet Stuff

- strawberry shortcake martinis
- red velvet mini cakes
- mini dessert parfaits
- cheese and fruit plate

## All Brunch Buffets Include:

choice of two juices: fresh squeezed orange juice, apple juice, cranberry juice regular & decaffeinated coffee, hot herbal tea half & half, almond milk, skim milk Sugar in the Raw, Splenda, Stevia





## Build-a-13100dy Mary 13ar \$12 (one hour)

- Tito's Handmade Vodka
- V-8 Juice
- tomato juice
- local hot sauces
- · celery sticks, brined pickles, marinated olives
- black pepper, spices
- each additional hour \$6/person

## Bubbbly & Bloody Mary Bar \$17 (one hour)

- combine both bars for a brunching good time!
- each additional hour | \$7/person

#### Iced Coffee Bar \$6 (one hour)

- chilled regular & decaffeinated coffee
- syrups to include: vanilla, chocolate, hazelnut, caramel
- whipped cream, chocolate shavings
- half & half, almond milk, skim milk
- Sugar in the Raw, Splenda, Stevia
- each additional hour \$3/person

## Pop-the-Bubbly Bar \$12 (one hour)

- prosecco
- fresh fruit
- assorted fruit juices
- flavored syrups
- each additional hour | \$6/person





#### Chicken Caesar \$24

- herb grilled chicken
- baby romaine lettuce
- shaved parmesan cheese
- herb dusted tomato
- garlic crostini
- classic caesar dressing

### Shrimp Salad \$25

- chilled blackened shrimp
- artisan mixed greens
- kalamata olives
- crumbled hard boiled egg
- shaved cucumber
- pickled carrots
- red wine vinaigrette dressing

#### Steak Salad \$26

- chimichurri grilled flank steak
- mesclun & kale mixed greens
- grape tomato
- julienne red onion
- crumbled bleu cheese
- warm bacon vinaigrette

## high protein, healthy & guick

that is also friendly on your budget!

## Powered Greens Plated Lunches Include:

client's choice of dessert iced water, iced tea regular & decaffeinated coffee, hot herbal tea





#### Starters (choose one)

- california salad: butter bibb lettuce, roasted grape tomato, shaved cucumber, pickled carrot, pea tendrils, red wine vinaigrette dressing
- greek salad: cucumber wrapped mixed greens, sundried tomato, banana pepper, kalamata olives, greek feta vinaigrette dressing
- chopped house salad: iceberg lettuce, watermelon radish, dried cranberry, applewood smoked bacon, avocado ranch dressing
- soup du jour



#### The Mains

- stuffed poblano pepper, balsamic crème sauce | \$29 (V)
- rosemary & garlic grilled chicken breast, sundried tomato crème sauce | \$30
- cilantro & lime marinated chicken breast, avocado salsa | \$30
- slow roasted pork loin ,mojo, peach chutney | \$32
- roasted salmon, teriyaki glaze, cucumber salad | \$34
- lemon pepper baked cod fish, garlic shrimp sauce | \$34
- 4oz filet mignon, balsamic demi | \$38

## Sweet Stuff (choose one)

- hot fudge sundae cheesecake
- deconstructed strawberry shortcake
- flourless chocolate cake (GF)
- Mike's key lime pie

#### All Hot Plated Lunches Include:

chef selection of appropriate starch & vegetable warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea

## Change it Up!

For a quicker service, opt for a pre-set starter, dessert or both!





#### The Delicatessen \$30

- artisan green salad, assorted dressings
- vegetarian pasta salad
- house baked bread
- oven roasted turkey breast, sliced new york strip steak, smoked ham
- baby swiss, horseradish havarti, aged yellow cheddar
- mayonnaise, whole grain mustard, roasted garlic aioli . olive oil, red wine vinegar
- leaf lettuce, sliced tomatoes, banana peppers, pickle chips
- individual bags of potato chips
- fresh baked gourmet cookies

## Bit-Bor-You lunch \$33

- broth based soup du jour
- power greens salad, assorted vinaigrette dressings
- grilled chicken, citrus marinade
- grilled vegetable stack, aged balsamic
- fresh seasonal fruit salad

#### Salorosa \$35

- mini taco salad, chopped lettuce, pico de gallo, queso fresco, cilantro lime dressing
- pork tamales, tomatillo salsa
- chicken enchiladas, mole sauce on the side
- cumin scented sour cream, fresh cilantro, fire roasted tomato salsa
- black beans, spanish rice
- cinnamon crème filled churros

#### Pranzo Italiano \$36

- classic caesar salad.
- grilled artichoke & eggplant salad
- herb grilled chicken, tomato & basil bruschetta sauce
- sausage & pepperoni stromboli
- vegetable baked ziti
- herb focaccia bread
- tiramisu, almond biscotti

## All Lunch Buffets Include:

warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea





## Island Plair \$37

- cobb salad, bleu cheese crumbles, diced tomato, bacon bits, avocado, chopped hard boiled eggs, bleu cheese dressing, balsamic vinaigrette dressing
- Caribbean grilled chicken, pineapple salsa
- blackened cod fish, lemon caper sauce
- coconut cilantro rice
- grilled asparagus & roasted red pepper
- mango cheesecake



#### Bowl This Poke Bowl \$38

- sesame marinated tuna sashimi
- tempura chicken
- bulgogi beef & vegetables
- grilled tofu
- mixed greens
- sticky rice, quinoa
- green onion, toasted sesame, pickled cucumber, sliced avocado
- sesame dressing, soy sauce
- pineapple upside down cake, fortune cookies

## The farmland \$39

- mixed greens salad, assorted dressings
- tomato, cucumber & feta salad
- grilled chicken, garlic jus
- strip steak medallions, wild mushroom demi
- sunshine blend green beans
- yukon gold mashed potatoes
- chef's selection of desserts

## All Lunch Buffets Include:

warm rolls & butter iced water, iced tea regular & decaffeinated coffee, hot herbal tea







#### Chicken Caesar Wrap or Salad \$23

- herb grilled sliced chicken breast
- shaved parmesan cheese
- chopped romaine
- creamy caesar dressing
- flour tortilla wrap

## Caprese Wrap or Salad \$23 (V)

- arugula, sliced heirloom tomatoes
- fresh mozzarella cheese
- fresh basil leaves
- aged balsamic mayonnaise
- sundried tomato flour tortilla

#### Turkey Tower \$23

- roasted sliced turkey
- butter cheese
- thick cut tomatoes. lead lettuce
- dried cranberry aioli
- house baked bread

## Deluxe Roast Beef \$23

- thinly sliced roast beef
- spicy havarti cheese
- pickled red onion, arugula
- a1 mayonnaise
- amoroso roll

## Boxed Lunches Include:

client's choice of: red bliss potato salad or pasta salad, kettle chips, jumbo cookie, whole fresh fruit, assorted soft drinks, bottled water, breath mint



## Sweet & Savory Breaks

## Movie Night \$11

- movie theatre style popcorn machine with freshly popped popcorn
- assorted flavored salts
- caramel popcorn
- movie theatre style boxed candies
- Pepsi brand soft drinks
- old fashioned bottled Dr. Pepper
- VASA pure bottled water

#### Cookie Monster \$12

- freshly baked gourmet cookies
- freshly baked iced brownies
- whole milk, 2% milk
- Pepsi brand soft drinks
- VASA pure bottled water

## Dip Something \$13

- roasted red pepper hummus
- house-made guacamole
- french onion dip
- pita chips
- corn tortilla chips
- vegetable crudité
- Pepsi brand soft drinks
- VASA pure bottled water



#### Pretzel Heaven \$13

- soft baked pretzels
- baked pretzel rods
- beer cheese dipping sauce
- yellow mustard, dijon mustard
- Pepsi brand soft drinks
- VASA pure bottled water



## Sweet & Savoyy Breaks



## Bit-Bor-You Break \$14

- Naked smoothies
- individual greek yogurts
- whole fresh fruit
- heart healthy blend of mixed nuts
- fruit infused water

## Doughnut This \$16

- locally sourced assorted doughnuts
- iced coffee station
- chocolate milk shots
- Pepsi brand soft drinks
- VASA pure bottled water

## Energy Boost \$15

- individual fruit crudités
- assorted energy bars
- mixed nut martinis
- sugar free & regular Red Bull energy drinks
- Pepsi brand soft drinks
- fruit infused water

## All Day Coffee \$20

- regular & decaffeinated coffee
- hot herbal tea
- half & half, almond milk, skim milk
- Sugar in the Raw, Splenda, Stevia



## Complete Meeting PACKAGES



## Duel Meeting Package \$50

- continental express breakfast buffet
- choice of one hot lunch buffet: sabrosa, pranzo Italiano, island flair, the farmland

## The Complete Meeting \$60

- sunshine state hot breakfast buffet
- the delicatessen lunch buffet
- fit-for-you afternoon break

## ...Because you're busy,

so let's make it easy...





#### Snacks

- individual bags of chips | \$4 each
- mixed nut martinis | \$5 each
- baked iced brownies | \$34 per dozen
- baked assorted cookies | \$34 per dozen
- whole seasonal fruit | \$36 per dozen
- granola bars | \$36 per dozen
- assorted doughnuts | \$45 per dozen
- assorted greek yogurts | \$50 per dozen

## Beverages

- assorted chilled juices | \$32 per quart carafe
- freshly brewed coffee | \$56 per gallon
- hot herbal tea | \$51 per gallon
- Starbucks brand coffee | \$62 per gallon
- freshly brewed iced tea | \$35 per gallon
- lemonade or fruit punch | \$35 per gallon
- Pepsi brand soft drinks | \$3 each
- VASA pure bottled water | \$3 each
- LIFEWTR bottled water | \$5 each
- Red Bull | \$6 each







#### Southern Charm \$48

- chopped chef crafted salad, assorted dressings
- bacon & apple coleslaw
- country fried chicken
- baked salmon, Carolina gold barbeque sauce
- sliced beef brisket, maple barbeque sauce
- smoked macaroni & cheese
- bourbon baked beans
- apple pie, sweet potato pie

## Cajun Party \$52

- artisan greens salad, assorted dressings
- black-eyed pea & green bean salad
- smothered chicken étouffée
- sausage & shrimpjambalaya
- blackened catfish, creole cream sauce
- red beans & rice
- cracked black pepper grilled asparagus
- warm pecan pie a la mode

## Taste of Tuscany \$50

classic caesar salad, creamy caesar dressing

• caprese salad shooters, chiffonade basil

shrimp scampi, shaved parmesan

• grilled chicken breast, pomodoro sauce, fried prosciutto

 vegetable lasagna, béchamel basil crème sauce

• char grilled broccolini, crush red pepper flakes

tiramisu, cannolis



## All Dinner Buffets Include:

warm dinner rolls & butter

iced water, Starbucks regular & decaffeinated coffee, Teavana hot herbal tea







#### Havana-Havana \$54

- Cuban salad: iceberg lettuce, tomatoes, green olives, grated romano cheese, garlic & lime vinaigrette dressing
- watermelon, mint & cotija cheese salad
- mojo roasted chicken, grilled oranges
- grilled strip steak, chimichurri glaze
- seared white fish. coconut crème sauce
- moro rice & black beans
- vegetable medley
- quava turnovers, rice pudding shooters

## Surf n' Turf \$58

- chopped citrus salad, citrus mango vinaigrette
- chilled shrimp, hearts of palm, asparagus & marinated tomato salad
- porcini mushroom ravioli, lobster thermidor sauce
- herd marinated filet of beef medallions, shrimp ragout
- seafood boil, saffron pepper jus
- cauliflower & asparagus rice
- chocolate cake, fresh strawberries

## All Dinner Buffets Include:

warm dinner rolls & butter

iced water, Starbucks regular & decaffeinated coffee, Teavana hot herbal tea





#### Starters (choose one)

- california salad: butter bibb lettuce, strawberries, blueberries, picked red onions, crumbled feta cheese, red wine vinaigrette dressing
- crafted artisan salad: mixed greens, vine ripe roma tomatoes, shaved cucumber, shredded carrots, assorted dressings
- roasted beet salad: truffle roasted red beets, arugula, crumbled goat cheese, truffle vinaigrette dressing
- classic caesar salad: baby romaine lettuce, shaved parmesan cheese, herb dusted tomato, garlic crostini, classic caesar dressing
- soup du jour

## Sweet Stuff (choose one)

- hot fudge sundae cheesecake
- deconstructed strawberry shortcake
- flourless chocolate cake (GF)
- Mike's key lime pie

#### All Hot Plated Dinners Include:

chef selection of appropriate starch & vegetable warm dinner rolls & butter

iced water, Starbucks regular & decaffeinated coffee, Teavana hot herbal tea

(a minimum of 30 guests required; a \$5 surcharge will be added for groups under 30) A customary 24% taxable service charge and sales tax will be added to the price



#### The Mains

- stuffed poblano pepper, balsamic crème sauce | \$37 (V)
- herb crusted grilled chicken breast, boursin cheese crème sauce | \$37
- mozzarella & prosciutto stuffed airline chicken breast, puttanesca sauce | \$39
- pan seared salmon, honey & teriyaki glaze, cucumber salad qarnish | \$41
- herb marinated day-boat cod, crab thermidor sauce | \$43
- coffee dusted 8oz filet mignon, rosemary garlic compound butter | \$50
- Montréal rubbed 10oz ribeye, red wine demi glaze | \$56
- surf n' turf, 6oz bleu cheese crusted tenderloin, pan seared garlic diver scallops | \$65
- chef's day-boat catch MP



## Hot & Cold HORS D' OEUVRES



Change it Up!

Try our white gloved butler service to elevate the event experience | \$90/butler

#### Hot Bites

- mushroom filo triangle | \$2.75 each (v)
- crispy asparagus asiago sticks | \$2.75 each (v)
- bleu cheese & pear filo star | \$2.75 each (v)
- honey siracha chicken meatballs | \$3 each
- coconut shrimp | \$3.25 each
- smoked mac n' cheese bites | \$3.25 each
- Cuban cigar rolls | \$3.50 each
- vegetable spring roll, plum sauce | \$3.50 each (v)
- mini salmon cakes, citrus remoulade | \$3.50 each

- bourbon chicken & boursin bites | \$3.50 each
- sesame chicken tenders | \$3.50 each
- crab rangoon, duck sauce | \$3.50 each
- conch fritters | \$3.75 each
- beef satay | \$3.75 each
- bacon wrapped scallops | \$3.75 each
- candied apple pork belly skewer | \$3.75 each
- mini beef wellington | \$4 each
- barbeque pork bao bun | \$4 each

#### Cold Bites

- hummus & cucumber bites | \$2.75 each (v)
- fruit kabobs, mint cream | \$2.75 each (v)
- fig & goat cheese pita chip | \$3.25 each (v)
- tomato & olive bruschetta | \$3.50 each (v)
- assorted gourmet canapes | \$3.75 eachantipasto skewers | \$3.75 each

- assorted cheese mini plate | \$4 each (v)
- grilled calamari shooter | \$4 each
- smoked salmon spoons | \$4 each
- shrimp cocktail shooters | \$4 each
- sesame seed ahi tuna, mango relish | \$4.50 each
- snow crab cocktail | \$5 each

(a minimum of 25 pieces, per order, is required)

A customary 24% taxable service charge and sales tax will be added to the price



## Displayed Hors D' OEUVRES

#### Roasted Salmon \$175

- roasted whole salmon
- chopped eggs, red onion, tomato, capers, remoulade
- assorted gourmet crackers
- serves 50 quests

## Chargrilled Vegetables \$200 (V)

- chargrilled seasonal vegetables
- aged balsamic reduction
- serves 50 guests

#### Caprese Salad \$200 (V)

- sliced tomatoes, mozzarella cheese, basil leaves
- olive oil, aged balsamic reduction
- serves 50 quests

## Exotic Aruits \$250 (V)

- tropical fruits
- roasted nuts
- coconut dipping sauce
- serves 50 quests

#### Artisan Cheeses \$275 (V)

- imported assorted cheeses
- vine fruit
- assorted gourmet crackers
- serves 50 guests

#### Antipasto \$295

- assorted cured meats
- imported cheeses
- marinated roasted red peppers, assorted olives, roman artichokes, brined peppers
- garlic bread chard
- serves 50 quests

## Oyster & Shrimp Bar \$400

- colossal shrimp
- oysters on the half shell
- lemon wedges, lime wedges
- horseradish, cocktail sauce, hot sauce
- crackers
- serves 100 guests





## Guac this Way \$12

- fresh avocado, freshly squeezed lime juice, jalapeños, pico de gallo, hot sauce
- corn tortilla chips
- chef attended, made-to-order

## Get Your Greens \$13

- spring mix, iceberg lettuce, arugula
- bacon bits, hard boiled egg, edamame, olives, strawberries, dried fruit, roasted beets, grape tomatoes, cucumbers, banana peppers
- feta cheese, parmesan cheese, bleu cheese
- assorted creamy & vinaigrette dressings

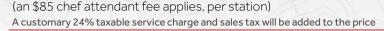
#### When in Risotto \$13

- Italian rice
- spinach, sun dried tomato, asparagus tips, green peas
- sautéed shrimp, bacon
- parmesan cheese
- chef attended, made-to-order

#### Spudtacular Bar \$14

- herb roasted new potatoes, twice baked potato, mashed yukon gold potatoes
- pepper sour cream, whipped truffle butter, applewood smoked bacon, chive sticks, red wine gravy, roasted garlic herb oil
- chef attended, made-to-order











## Mac n' Cheesy \$15

- bacon, chopped ham, smoked sausage
- smoked gouda, cheddar cheese, bleu cheese, monterey jack cheese
- mushrooms, broccoli, jalapeño
- herb bread crumbs
- · chef attended, made-to-order

#### Al Dente \$15

- grilled chicken, sautéed baby shrimp, chopped ham
- bowtie pasta, penne pasta
- mushroom crème sauce, pesto, vodka sauce
- sundried tomato, spinach, green peas
- chef attended, made-to-order

#### Wok n' Roll \$15

- Korean barbeque marinated beeftips, tempura sweet chili chicken
- baby corn, green peppers, water chestnuts, scallions, shredded carrots, fried noodles
- sticky rice, lo mein noodles
- soy sauce, siracha sauce
- chef attended. made-to-order

## Shrimp n' Grits \$16

- sautéed shrimp, chorizo gravy
- stone ground cheese grits
- scallions
- chef attended, made-to-order

(an \$85 chef attendant fee applies, per station)
A customary 24% taxable service charge and sales tax will be added to the price



# Cayling

## Stuffed Pork Loin \$250

- sausage & cornbread stuffed pork loin
- tipsy tomato & banana pepper sauce
- silver dollar rolls
- serves 40 guests

## Roasted Turkey \$300

- sage & thyme roasted turkey
- brown rum gravy
- silver dollar rolls
- serves 35 guests

## Tenderloin of Beef \$375

- dry rubbed beef tenderloin
- red wine demi, rosemary glaze
- silver dollar rolls
- serves 20 guests

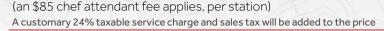
#### Prime Rib \$400

- certified angus prime rib
- natural au jus, horseradish sauce, dijon crème
- silver dollar rolls
- serves 35 guests

## Steamship of 13eef \$650

- whole beef steamship
- horseradish crème, whole grain mustard
- silver dollar rolls
- serves 125 guests









#### Beer & Wine Open Bar \$11 (one hour)

- house red & white wine
- domestic beer, imported beer
- Pepsi brand soft drinks
- VASA pure bottled water
- each additional hour | \$6/person

#### Premium Open Bay \$17 (one hour)

- premium brand cocktails
- house red & white wine
- domestic beer, imported beer
- Pepsi brand soft drinks
- VASA pure bottled water
- each additional hour \$7/person

#### Ultra-Premium Open Bar \$19 (one hour)

- ultra-premium brand cocktails
- Clos du Bois red & white wine
- domestic beer, imported beer
- Pepsi brand soft drinks
- VASA pure bottled water
- each additional hour \$8/person

#### Premium Host Bar

- cocktails | \$8
- red or white wine | \$8
- imported beer | \$7
- domestic beer | \$6
- Pepsi brand soft drinks | \$3
- VASA pure bottled water | \$3
- charged per drink consumed

#### Ultra-Premium Host Bar

- cocktails | \$9
- Clos du Bois red or white wine | \$9
- imported beer | \$7
- domestic beer | \$6
- Pepsi brand soft drinks | \$3
- VASA pure bottled water | \$3
- charged per drink consumed

#### Cash Bar

• bartender fee | \$100



# Champagne & Wine BYTHE BOTTLE

### Champagne

- Asti Spumante | \$20 per bottle
- Domaine Saint Michelle, brut | \$33 per bottle
- Moet & Chandan Imperial, Epernay | \$87 per bottle

#### White & Blush

- Fetzer White Zinfandel | \$34 per bottle
- Meridian Vineyards, Chardonnay | \$36 per bottle
- Kendall Jackson, Chardonnay | \$40 per bottle
- Kim Crawford, Sauvignon Blanc | \$48 per bottle
- Sonoma Cutrer, Chardonnay | \$60 per bottle
- house white | \$34 per bottle

#### Red

- Rosemont, Shiraz | \$38 per bottle
- Clos Du Bois, Merlot | \$43 per bottle
- Estancia, Pinot Noir | \$44 per bottle
- Bonterra Organic, Merlot | \$55 per bottle
- St. Francis, Merlot | \$57 per bottle
- Chateau St. Jean, Cabernet Sauvignon | \$70 per bottle
- house red | \$34 per bottle





# Beverage USTATIONS



## Coffee & Cordials \$9 (one hour)

- freshly brewed regular & decaffeinated coffee
- Jameson Irish whiskey, Kahlua, Bailey's Irish cream. Amaretto di Saronno
- whipped cream, cinnamon sticks, chocolate shavings, rock candy swizzle sticks
- each additional hour | \$9/per person

#### Martini Bar \$15 (one hour)

- dirty martini, chilled Ketel One vodka, dry vermouth, olive juice, colossal olives
- clear blue sky, iced Skyy vodka, blue curacao, fresh lemon twist
- cosmo, Ketel One vodka, triple sec, cranberry juice, freshly squeezed lime juice
- each additional hour \$15/per person

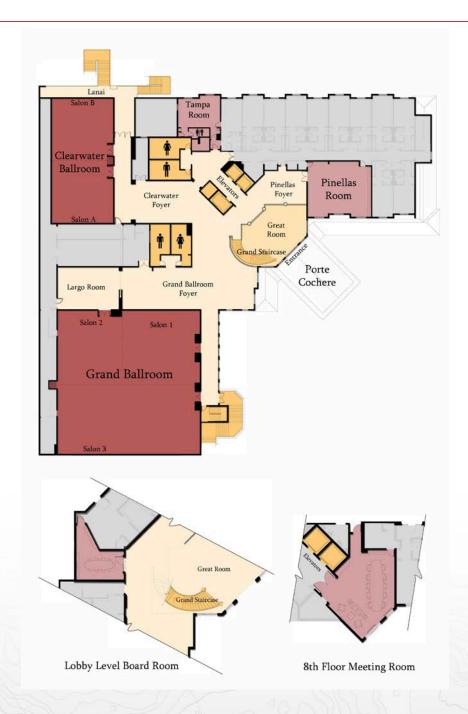
## Signature Cocktails \$11 each

- Pama lemonade: Absolut Citron, Pama pomegranate liqueur, raspberry puree, lemonade, fresh raspberries
- Dutch chocolate martini: Van Gogh Dutch chocolate vodka, Crème de cacao, Hershey's kiss, cocoa powder
- ultimate margarita: 1800 tequila, Grand Marnier, sour mix, fresh lime juice, lime wedge
- bleu martini: Bombay Sapphire gin, dry vermouth, bleu cheese olive
- mango-tini: Grey Goose vodka, fresh mango puree, fresh lime juice



A customary 24% taxable service charge and sales tax will be added to the price

## Meeting & Event Space DIAGRAM







## General Information

• Our printed menus are for general reference. Your Catering Manager will be glad to customize any menu for your guest needs.

#### Event Space

• We reserve the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

## Shipping & Receiving

• Packages may be delivered to the Hotel five business days prior to the event. Due to limited storage space, no more than two packages will be stored complimentary.

## Damages

• It is the responsibility of the patron to assume full responsibility of any damages to the Hotel property caused by the patron, their guests, or the agent of the patron (i.e. bands, display companies, etc.).

## Payments

• Unless credit has been established with the St. Petersburg Marriott or an authorized credit card is on file, payment must be received as outlined in your contract.

## Catering Pricing

 Food and Beverage charges are subject to a Service charge of 24% and 7% State Sales Tax. These charges are subject to change at any time.

## Guarantees

In order to make your event a success, please notify your Catering Manager of the guaranteed number of guests attending each function, at least four business days in advance. Guarantees are not subject to reduction within the four business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

## Outside Good & Beverage

• Food and Beverages may not be brought into the hotel by any patron or attendee from an outside source.

#### Cancellation

• Should you find it necessary to cancel your confirmed function, cancellation charges as outlined in your contract will be assessed.

