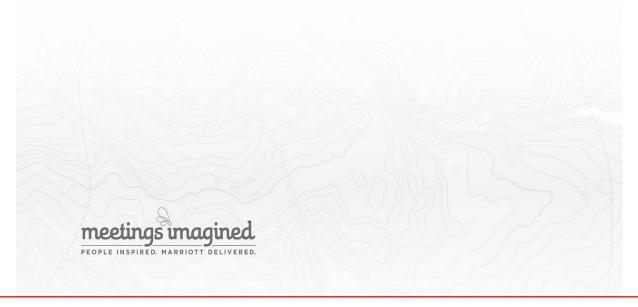




EVENTS MENU



Breakfast

Plated Breakfasts

All prices are Per Person.

All Breakfast Entrees are served with a Glass of Chilled Fresh Florida Orange Juice, Muffins and Croissants with Fruit Preserves, Sugar-Free Jams, Sweet Butter and Margarine, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

The American Breakfast | \$28

Scrambled Eggs with Crisp Bacon, Sausage Links and Home-Fried Potatoes

Skillets | \$28

Crispy Prosciutto and Parmesan Cheese Egg Skillet, Oven Dried Tomatoes, Fire Roasted Red Peppers, Onions,
 Potato Medley, Two Fried Eggs

Breakfast Burrito | \$28

 Avocado, Chorizo, Roasted Onions and Peppers, Manchego Cheese, and Eggs served with Bacon and Home-Fried Potatoes

Cinnamon Bun French Toast | \$28

Cinnamon Bun dipped in Vanilla Cinnamon Batter, Bacon, Potato Medley, Fresh Triple Berry Compote

MARRIOTT



Breakfast

Continental Breakfast

All prices are Per Person and based on 1-Hour of Service.

Florida Continental | \$26

- Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice
- Sliced and Whole Fresh Seasonal Fruit and Berries
- Assorted Freshly-Baked Sweet Breads to include Croissants, Danish and Muffins, Butter, Honey and Preserves
- Individual Fruited Yogurts
- Dry Cereals and Freshly-made Almond Granola
- Whole, Skim and 2% Milk
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Healthy Continental | \$28

- Build your own Parfait and Build your own Oatmeal Station | Toppings to Include: Assorted Fresh Berries, Dried Cherries, Dried Apricots, Brown Sugar, Cinnamon and Honey |
- Sliced and Whole Fresh Seasonal Fruit and Berries
- Whole Wheat Croissants, Whole Wheat English Muffins, Assorted Jams
- Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice
- Whole, Skim and 2% Milk
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





Breakfast

Breakfast Buffets

All prices are Per Person and based on 1-Hour of Service.

Fast Fare Breakfast Buffet* | \$34

- Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice
- Sliced and Whole Fresh Seasonal Fruit and Berries
- Scrambled Eggs, Grilled Ham, Cheddar Cheese, Breakfast Potatoes
- Sliced Breakfast Breads, Croissants, and Danish served with Butter, Margarine, Fruit Preserves, and Sugar-Free Jams
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

All American Buffet* | \$39

- Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice
- Sliced and Whole Fresh Seasonal Fruit and Berries
- Scrambled Eggs, Crisp Bacon and Breakfast Potatoes
- Sliced Breakfast Breads, Croissants and Danish served with Butter, Margarine, Fruit Preserves and Sugar-Free Jams
- Assorted Dry Cereals with Whole, Skim and 2% Milk
- Individual Fruited Yogurts
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

*All buffets on this page are subject to a \$100 buffet fee for under 25 people

MARRIOTT



Breaks

Delights

Sandwich Station

- Bacon, Egg and Cheese Croissant | \$7 Each
- Scrambled Eggs, Spinach and Tomato Croissant | \$7 Each
- Roasted Red Pepper, Feta Cheese and Fried Egg Croissant | \$7 Each
- Sausage and Egg Biscuit | \$7 Each
- Canadian Bacon and Egg English Muffin | \$7 Each
- Breakfast Burrito | \$7 Each- Scrambled Eggs, Avocado, Roasted Red Peppers, Chorizo, Sweet Onions, Manchego

Build Your Own Parfait Station | \$9 per Person

Yogurt, House made Granola, Toasted Almonds, Walnuts, Assorted Fresh Berries, Local Honey, Dried Apricots, Dried Papaya, Dried Cherries, Craisins

Build Your Own Oatmeal Station | \$9 per Person

Steel Cut Oatmeal, Brown Sugar, Dried Fruit, Cinnamon, Fresh Berries, Local Honey, Julienned Apples

Eggs Benedict Station | \$15 per Person

- Classic Egg Benedict- Toasted English Muffin, Poached Eggs, Canadian Bacon, Hollandaise
- Southern Egg Benedict- Biscuit, Poached Egg, Sausage, Gravy
- Ham & Cheese Benedict- Toasted English Muffin, Benton's Country Ham, Poached Egg, Mornay Sauce

Smoothie and Juice Station | \$12 per Person

Yogurt, Banana, Strawberries, Local Honey, Spinach, Apple, Celery, Carrots, Chia Seeds, Flax Seeds, Peanut Butter, Florida Orange Juice, Carrot Juice, Tomato Juice *Attendant Fee Required*

Build Your Own Omelets Station | \$12 per Person

Eggs, Egg Beaters, Egg Whites, Cheddar Cheese, Mozzarella Cheese, Pepper Jack Cheese, Ham, Bacon, Sausage, Spinach, Onion, Tomato, Mushroom, Peppers, Sundried Tomatoes, Chives *Attendant Fee Required*

Attendant Fee \$125

MARRIOTT



Breaks

Delights

All prices are Per Person and based on 1-Hour of Service.

Sweet & Salty | \$15

White Cheddar Popcorn, Caramel Corn, Sriracha Popcorn, Chocolate Covered Pretzels, House Made Chips, Edamame Hummus, Onion Dip, Mixed Nuts, Assorted Pepsi ® Soft Drinks, Freshly- Brewed Coffee, Decaffeinated Coffee and Selection of Teas

The Dip | \$15

Tortilla Chips, Plantain Chips, House Made Chips, Guacamole, Fire Roasted Salsa, Black Bean Hummus, Traditional Hummus, Onion Dip, Assorted Pepsi® Soft Drinks, Freshly-Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Mediterranean Dips | \$17

Traditional and Sundried Tomato Hummus, Grilled Pita, Marinated Olive Salad, Baba Ghanoush, Grilled Vegetables, Assorted Pepsi ® Soft Drinks, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Coffee Lovers | \$18

Cold Brew Coffee, Hot Cocoa, Hot Espresso, Cinnamon Sticks, Sugar Cubes, Lemon Peel, Kona Coffee Crunch, Kind Bars, Ancient Grain Cereal Bars, Tea Cookies

Trail Mix | \$17

South Seas Delight, Energy Trail Mix Blend, Kona Coffee Crunch, Kind bars, Flavored SoBe Lifewaters, Assorted Pepsi® Soft Drinks, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Healthy Break | \$18

Homemade Granola Bars, Organic and Low-Carb Bars, Energy Trail Mix Blend, Individual Fruited Yogurt, Naked Berry Boost and Naked Green Machine, Assorted Pepsi® Soft Drinks, Freshly-Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Honey & Tea Break | \$18

Honey Comb and Brie, Honey & Mint Lollipops, Honey and Macadamia Nut Custard, Tea Cookies, Florida Honey, Rosemary and Mint Infused Honey, Lemon, Mint, Ginger Lemon Infused Iced Tea, Assorted Pepsi® Soft Drinks, Freshly-Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Got Milk | \$18

Freshly-Baked Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Cookies, Fudge Brownies, Individual Cartons of Whole, Chocolate and Skim Milk, Freshly-Brewed Coffee, Decaffeinated Coffee, and Selection of Teas

Florida Citrus Break | \$15

Fresh Lemonade, Macerated Strawberries and Blueberries, Mint, Lemon Wedges, Cranberry Juice, Citrus Candy, Lemon Bar, Key Lime Cookies, Fresh Florida Citrus

Pick Your Poison | \$22

5-Hour Energy Shots, Assorted Energy Drinks, Gatorade, Mixed Nuts, Kind Bars, Granola Bars, Energy Gummies, Kona Coffee Crunch, Energy Trail Mix

All food and beverage will be subject to a 25% taxable service charge and a 7% Florida State sales tax.

Service fees and tax are subject to change.





4200 George J. Bean Parkway, Tampa, FL 33607 | Phone (813)879-5151



Breaks

A La Carte

All Day Beverage Break | \$23 per Person

Freshly-Brewed Seattle's Best® Coffee, Decaffeinated Coffee, and a Selection of Teas. Assorted Pepsi ® Soft Drinks and Bottled Water. Price is based on Catered Breakfast and Lunch Buffets.

* Price without catered breakfast and lunch | \$34 per Person

Freshly Brewed Seattle's Best ® Coffee, Decaffeinated Coffee | \$69 per Gallon

Freshly Brewed Starbuck's ® Coffee, Decaffeinated Coffee | \$75 per Gallon

Tazo Tea Selection | \$65 per Gallon

Bottled Water | \$4.00 each

San Pellegrino and Perrier Water | \$4.50 each

Iced Tea | \$34 per Gallon

Lemonade | \$34 per Gallon

Bottled Fruit Juices | \$4.50 each

Naked Juice | \$6 each

Assorted Pepsi ® Soft Drinks | \$4.00 each

Regular & Sugar-Free Redbull | \$6 each

Gatorade | \$5 each

Individual Whole Fruit | \$3 each

Sliced Fresh Fruit | \$8 per Person

House Made Granola Parfaits | \$6 each

Breakfast Breads, Danish and Muffins | \$40 per Dozen

Assorted Bagels with Cream Cheese and Fruit Preserves | \$40 per Dozen

Kind Bars | \$4.50 each

Assorted Candy Bars | \$3.50 each

Individual Bags of Assorted Dry Snacks to include Popcorn, Pretzels, and Potato Chips | \$3 Each

Jumbo Salted Pretzels served Hot with Mustard | \$36 per Dozen

Assorted Freshly-Baked Cookies and Brownies | \$40 per Dozen





Plated Lunches

Starters | Selection of One

- Crisp Garden Salad | Garden Greens Tossed with Cucumber, Black Olive, and Baby Heirloom Tomatoes, served with **Balsamic Dressing**
- Caesar Salad | Romaine Lettuce, Grated Parmesan, Garlic Croutons and Cracked Black Pepper served with Creamy Caesar Dressing
- Caprese Salad | Sliced Fresh Mozzarella, Marinated Tomatoes, Basil, Olive Oil, and Balsamic Reduction

Specialty Desserts

- Banana Foster Cake
- Dulce de Leche Cheesecake
- Chocolate Ganache Cake
- New York-Style Cheesecake
- **Carrot Cake**
- Peanut Butter Cake

All Entrées Include: Choice of One Starter and One Dessert, Freshly Baked Rolls with Butter, Iced Tea, Freshly-Brewed Seattle's Best® Coffee and Hot Tea Service



Plated Lunches: Entrées

All prices are Per Person.

Entrées

- Citrus Chicken Breast | \$38 Sautéed Chicken, Brown Rice Pilaf, Grilled Squash, Citrus Chicken Jus
- Peruvian Chicken | \$39 Tomato Corn Salsa, Three Potato Medley, Asparagus, Baby Carrots
- Chicken Saltimbocca | \$40 Stuffed Chicken with Spinach, Mozzarella Cheese and Prosciutto in a Tomato Cream Sauce served with Portobello Risotto, Charred Asparagus
- Pesto Grilled Salmon | \$42 Pesto Marinated Salmon, Roasted Fingerling Potato, Haricot Verts, Blistered Tomato
- Cajun Grouper | \$46 Pan Seared Grouper, Cajun Cream Sauce, Herb Roasted Fingerling Potatoes, Haricot Verts

Lighter Fare Lunch Entrees

Grilled Chicken Caesar Salad | \$28

Fresh Romaine Lettuce, Grilled Chicken Breast, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Cobb Salad | \$30

Fresh Romaine Lettuce, Diced Tomato, Bacon, Avocados, Chicken, Hard-Boiled Eggs, Blue Cheese Crumbles with Blue Cheese Dressing

Our Lighter Fare Entrée Salads include Dessert, Iced Tea, Freshly-Brewed Seattle's Best® Coffee and Hot Tea Service



^{**}Customized variations can be created upon request for Vegetarian, Vegan & Gluten-Free meals**

Lunch Buffets

All prices are Per Person and based on 1-Hour of Service.

Soup and Salad Buffet* | \$35

- Chef's Soup du Jour
- Tomato Basil Bisque
- Garlic Bread Sticks
- Salad Bar Romaine, Spring Mix, Spinach, Red Onions, Tomatoes, Carrots, Red Cabbage, Cucumbers, Chickpeas, Olives, Feta Cheese, Cheddar Cheese, Craisins, Almonds, Sunflower Seeds, Grilled Chicken, Tuna Salad, Ranch, Red Wine Vinaigrette
- White Chocolate Raspberry Cheesecake, Lemon Cake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Soup and Sandwich Buffet* | \$40

- Chef's Soup du Jour
- Tomato Basil Bisque
- Cobb Salad Peppered Bacon, Diced Avocado, Red Onions, Blue Cheese, Baby Heirloom Tomatoes, Hard-Boiled Eggs
- House Made Chips
- Sandwich Options | Please Choose Three |
- Thinly Sliced House Roasted Beef with Horseradish Mayonnaise, Lettuce, Tomato, Pickled Red Onions on Ciabatta Bread
- Citrus Smoked Turkey with Citrus Aioli, Arugula, Tomato on Herb Focaccia Roll
- Cuban Sandwich with Sliced Ham, House Roasted Pork, Angry Cukes, Yellow Mustard, Swiss Cheese.
- Chicken Apple Walnut Salad with Lettuce, Tomato on Brioche Roll
- Vegetable Whole Wheat Wrap with Fire Roasted Vegetables, Hummus and Tomatoes
- Flourless Chocolate Torte, NY Cheesecake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





Lunch Buffets

All prices are Per Person and based on 1-Hour of Service.

Chilled Caesar Salad Buffet* | \$38

- Chef's Soup du Jour
- Garlic Bread Sticks
- Caesar Salad Romaine Lettuce, Grated Parmesan Cheese, Garlic Croutons, Traditional Caesar Dressing
- Sautéed Lemon Garlic Shrimp**
- Grilled Citrus Chicken Breast**
- Chimichurri Grilled Flank Steak**
- Greek-Style Couscous Salad
- Shaved Fennel, Cucumber, Tomato Salad
- Raspberry Mousse Cake, Hazelnut Torte
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas
 - **Available hot | \$3 per person

Runway Deli Buffet* | \$40

- Chef's Soup du Jour
- Tomato Basil Bisque
- Marketplace Tossed Salad Red Wine Vinaigrette, Pepper Cream Dressing
- Nutty Brown Rice Salad
- Greek Style Quinoa Salad
- House Made Chips
- House Smoked Citrus Turkey, House Roasted Beef, Tuna Salad
- Cheddar, Provolone, Munster Cheese
- Bibb Lettuce, Sliced Tomatoes, Sliced Pickles, Sliced Red Onions
- Dijon Mustard, Whole Grain Mustard, Mayonnaise, Sriracha Mayonnaise, Horseradish Sauce
- Sliced Wheat, Marble Rye, White Bread, Kaiser Rolls
- Cookies, Brownies
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





Lunch Buffets Continued...

All prices are Per Person and based on 1-Hour of Service.

Virgin Island Buffet* | \$42

- Garden Salad Citrus Vinaigrette Dressing
- Jicama Slaw
- Florida Avocado Salad
- Roast Pork Mojo
- Jamaican Jerk Bone-In Chicken
- Sweet Plantains
- Coconut Rice
- Fire Roasted Vegetables
- Coconut Cake, Mango Cheesecake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Barbecue by the Bay Buffet* | \$44

- Assorted Luncheon Rolls
- Crisp Garden Greens Tossed with Cucumbers, Shredded Carrots, Cherry Tomatoes, Ranch Dressing, Citrus Vinaigrette Dressing
- Caribbean Tri-Color Potato Salad
- Charred Corn and Citrus Slaw
- House Slow Roasted Pulled Pork with Bourbon BBQ Sauce
- Smoked Beef Sausage with Onions and Peppers
- Bourbon BBQ Chicken
- Southern Style Baked Macaroni and Cheese
- Green Beans with Crispy Bacon and Caramelized Onions
- Traditional and Jalapeno Cheddar Corn Bread
- Mile High Bourbon Pecan Pie, NY Cheesecake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





LUNCH

Lunch Buffets Continued...

All prices are Per Person and based on 1-Hour of Service.

Fajita Buffet* | (Two Meats \$46 | Three Meats \$48)

- Blackened Chile-Chocolate Soup
- Chopped Salad Iceberg Lettuce, Red and Green Cabbage, Carrots, Cilantro, Red Onions, Avocados, Tomatoes
- Black Bean Hummus with Tortilla Chips
- Mexican Rice
- Charro Beans
- Fire Roasted Salsa, Salsa Verde, Cilantro Sour Cream, Onions and Peppers, Flour Tortillas
- Carne Asada Flank Streak marinated in Onions, Garlic, Lime Juice, Cilantro
- Pollo Asado Chicken Thighs marinated in Onions, Garlic, Lime Juice
- Garlic & Lime Marinated Shrimp
- Rice Pudding, Tres Leches Cake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Street Taco Buffet* | \$43

- Tostones with Garlic Onion Aioli
- Street Tacos to include Fish, Carnitas, Ropa Vieja
- Charro Beans
- Mexican Rice
- Shredded Lettuce, Diced Tomatoes, Jalapenos, Pico de Gallo, Guacamole, Tortillas
- Tres Leches Cake, Ducle De Leche Cake
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Tuscani Buffet* | \$47

- Assorted Luncheon Rolls
- Mixed Greens Feta Cheese, Artichokes, Tomatoes, Fried Chickpeas, Pepper Cream Dressing, Roasted Garlic Herb Vinaigrette
- Antipasto Salad
- Caprese Salad
- Chilled Grilled Vegetable Platter
- Chicken Marsala
- Whole Poached Tomato Fennel Salmon Filet
- Baked Rigatoni Bolognese
- Rustic Ratatouille
- Cannoli Cake, Tiramisu
- Iced Tea, Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

*All buffets on this page are subject to a \$100 buffet fee for under 25 people
All food and beverage will be subject to a 25% taxable service charge and a 7% Florida State sales tax.

Service fees and tax are subject to change.

tax.





Appetizer Selections

Wild Mushroom Ravioli | \$6 per Person

Roasted Garlic Jus, Vegetable Linguini, Asiago Cheese

Ceviche | \$8 per Person

Grouper Ceviche, Leche de Tigre, Plantain Chips

Crab Cakes | \$10 per Person

Seared Jumbo Lump Crab Cake, Cajun Remoulade, Candied Tomatoes

Red Wine Risotto | \$12 per Person

· Poached Pears, Beef Tips, Asiago Cheese





Plated Dinners

First Course | Please Select One

- Caprese Salad | Fresh Mozzarella, Arugula, Baby Heirloom Tomatoes, Roasted Garlic Oil, Balsamic Drizzle, Pink Himalayan Sea Salt
- Spinach Salad | Candied Walnuts, Cherry Tomatoes, Shiitake Mushrooms, Herb Goat Cheese, Aged Balsamic Dressing
- Field Green Salad | Fresh Field Greens, Cherry Tomatoes, Carrots, Cucumbers, Radishes, Citrus Vinaigrette
- Caesar Salad | Fresh Romaine Lettuce, Herb Croutons, Parmesan Cheese, Caesar Dressing
- Mediterranean Salad | Seasonal Baby Greens, Feta Cheese, Tomatoes, Cucumbers, Red Onions, Marinated Artichokes, Kalamata Olives, Greek Vinaigrette
- Tomato Basil Bisque
- Chef's Soup du Jour

Specialty Desserts | Selection of One:

- The Ultimate Chocolate Cake
- Red Velvet Cake
- White Chocolate Raspberry Cheesecake
- Mile High Bourbon Pecan Pie
- Triple Chocolate Mousse Cake

All Entrées Include

- Choice of One Soup OR Salad and One Dessert
- Freshly Baked Dinner Rolls with Butter
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





Plated Dinners: Entrées

All prices are Per Person.

Entrées

Stuffed Chicken | \$59

Roasted Chicken Stuffed with Caramelized Shallots, Spinach and Bousin Cheese, Wild Mushroom, Herb Orzo, Grilled Asparagus

Roasted Pork Tenderloin | \$50

Cumin Dusted Pork Tenderloin, Potato Hash, Charred Vegetables, Cilantro Demi-Glaze

Bourbon Peach Chicken | \$55

Roasted Bone-In Chicken Breast, Bourbon Peach Glaze, Fire Roasted Vegetables, Smoked Mashed Potatoes

Jumbo Lump Crab Cakes | \$60

Two Jumbo Lump Crab Cakes, Vegetable Linguini, Sweet Corn Puree, Fire Roasted Red Pepper Crema

Lemon Grass Florida Grouper | \$62

Lemon Grass Crusted Grouper, Ponzu Beurre Blanc, Coconut Jasmine Rice, Baby Bok Choy

Salmon | \$58

Sundried Tomato Parmesan Crusted Salmon, Pesto Cream, Wild Rice Pilaf, Fire Roasted Baby Vegetables

Filet Mignon | \$73

Espresso Black Pepper Crusted Filet, Port Reduction, Roasted Fingerling Potatoes, Asparagus, Baby Carrots

Dinner Fit for You (Healthy Selections)

Chicken Saltimbocca (Carb Conscious, Low Fat) | \$52

Chicken Breast Filled with Prosciutto, Spinach, Sage and Mozzarella Cheese, Roasted Red Pepper Coulis, Fresh Seasonal Vegetables

Grilled Salmon (Low Cholesterol) | \$54

Grilled Salmon, Papaya and Mango Relish, Steamed Asparagus, Rice Pilaf





Plated Dinners: Combination Entrées

All prices are Per Person.

Dual Entrée Plated Dinner

Dual Entrée One | \$78

Pan Seared Filet Mignon and Butter Poached Lobster Tail, Sauce Americaine, Roasted Garlic Mashed Potatoes, Grilled Squash

Dual Entrée Two | \$72

Grilled Chicken with Natural Herb Jus and Mojito Shrimp Skewer, Wild Rice, Haricot Verts

Dual Entrée Three | \$72

Herb Crusted Rainbow Trout with Vanilla Bean Beurre Blanc and Grilled Petite Filet with Bordelaise, Fresh Polenta, Grilled Baby Vegetables



Dinner Buffets

All prices are Per Person and based on 1-Hour of Service.

Island Dinner Buffet* | \$70

- Seafood Chowder
- Freshly-Baked Dinner Rolls and Butter
- Island Salad Baby Greens, Pickled Red Onions, Tomato, Hearts of Palm, Dried Papaya, Mango Vinaigrette
- Taro and Quinoa Salad Green Onions, Sweet Carrots, Baby Heirloom Tomatoes, Lemon Thyme Vinaigrette
- Grilled Chicken with Cilantro Garlic Lime Sauce
- Jerk Seasoned Pork Loin au Jus
- Chimichurri Roasted Strip Loin
- Blackened Mahi-Mahi, Mango Buerre Blanc
- Arroz con Moro, Black Beans and Rice
- Medley of Vegetables
- Pina Colada Cake, Coconut Cream Pie, Key Lime Pie
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas

Taste of Spain* | \$75

- Kale, White Bean and Chorizo Soup
- Spanish Style Tomato Salad Tomatoes, Peppers, Olives, Onions
- Green Salad Tomatoes, Onions, Olives, Roasted Red Peppers
- Seafood Paella Mussels, Clams, Chicken, Shrimp
- Roasted Vegetable Paella
- Prueba de Cerdo Grilled Marinated Pork Loin
- Pan Seared Cod Roasted Tomatoes, Garlic, Onion, Saffron Oil
- Flan, Almond Orange Cake
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas





Dinner Buffets Continued...

All prices are Per Person and based on 1-Hour of Service.

Our Signature Dinner Buffet* | \$75

- Freshly-Baked Dinner Rolls and Butter
- Caprese Salad Baby Heirloom Tomatoes, Mozzarella Cheese, Fresh Basil, Balsamic Reduction
- Chef's Blend Salad Chef's Blend Lettuce, Baby Heirloom Tomatoes, Cucumbers, Shaved Red Onions, Dried Cherries, Toasted Walnuts, Hard-Boiled Eggs, Roasted Garlic Herb Vinaigrette
- Lemon Herb Salmon en Papillote Lemon Garlic Oil, Fresh Herbs
- Chicken Roulade Sun Dried Tomato, Spinach and Boursin Cheese, Lemon Buerre Blanc
- Horseradish Crusted Beef Tenderloin Wild Mushroom Demi-Glaze, Roasted Garlic and Shallots
- Quinoa Pilaf, Fire Roasted Vegetables
- Chocolate Bourbon Cake, Crème Brulee Cheesecake
- Freshly-Brewed Coffee, Decaffeinated Coffee and Selection of Teas
- All Lunch Buffets are available as a Dinner Buffet | \$5 Per Person Additional Fee



Hors D'oeuvres

Cold Hors D'oeuvres | Per Piece

- Grilled Chicken Apple Walnut Salad in Phyllo Cup | \$5
- Roasted Beef Tenderloin Crostini, Horseradish Cream, Caramelized Onions | \$6
- Tomato Bruschetta, Grated Parmesan, Basil | \$5
- Poached Shrimp, Bourbon Cocktail Sauce | \$6
- Lobster Medallion, Tomato Horseradish Cream | \$6
- Smoked Salmon, Cucumber Salad | \$5
- Florida Grouper and Crab Ceviche, Crispy Plantains | \$6
- Togarashi Crusted Tuna Tataki, Seaweed Salad, Wasabi Aioli | \$6
- Tomato Mozzarella Skewer | \$5
- Poached Tomato, Basil, Boursin Cheese | \$5

Hot Hors D'oeuvres | Per Piece

- Cashew Chicken Spring Roll | \$5
- Vegetable Spring Roll | \$4
- French Onion Soup Boule | \$5
- Beef Tenderloin and Wild Mushrooms in Puff Pastry | \$6
- Candied Apple Pork Belly | \$6
- Chipotle Beef in Blue Corn Dough | \$5
- Mini Crab Cake | \$6
- Coconut Shrimp | \$6
- Lavender, Fig and Fontina in Phyllo | \$5
- Mini Andouille Sausage in Puff Pastry | \$5
- Brie and Raspberry Puff | \$5
- Chicken Satay, Sriracha Honey Glaze | \$5





Hors D'oeuvres

Displays | Per Person

- Cheese Board Display Domestic and Imported Cheeses, Quince Jam, Apricot Mustard Jam, Florida Honey Comb, Pepper Jelly, Herb Crostini's, Assorted Crackers | \$15
- Seasonal Fruit Skewers, Honey Lime Yogurt Dipping Sauce | \$10
- Grilled Vegetable Platter | \$12
- Cured Meat Display, Sea Salt Almonds, Cured Olives, Whole Grain Mustard, Herb Crostini's | \$15
- Raw Bar, Poached Shrimp, Oysters on the Half Shell, Cocktail Crab Claws, Maple Mayo, Citrus Cocktail Sauce, Fresh Horseradish, Lemons (4 Pieces Per Person) | \$25
- Assorted Sushi (4 pieces per person) | \$20







Stations

Carving Stations

- Roasted Tenderloin of Beef** | \$350 served with Caramelized Onion and Shallots, Demi Glaze, Horseradish Cream and Assorted Miniature Rolls (serves 15 guests)
- Peppercorn Strip Loin** | \$320 served with Whole Grain Mustard, Demi Glaze and Assorted Miniature Rolls (serves 25 guests)
- Roasted Turkey** | \$300 served with Cranberry Gravy and Assorted Miniature Rolls (serves 25 guests)
- Apple & Walnut Stuffed Pork Loin** | \$300 served with Brie Cream Sauce and Assorted Miniature Rolls (serves 25 guests)

**All Carving Stations require an Attendant or Chef at a charge of \$125 each

Action Stations | Per Person

- Gourmet Slider/Taco's | \$14 Pick Two
- House Roasted Beef, Bourbon BBQ Sauce, Caramelized Onions, Toasted Onion Roll
- Grouper Sliders with Citrus Remoulade, Jicama Slaw, Brioche Bun
- Crispy Pork Belly Tacos, Jicama Cilantro Slaw, Sriracha Aioli
- BBQ Pulled Pork, Crispy Onions, Sweet Roll
- Ahi Tacos, Togarashi Crusted Ahi Tuna, Asian Slaw, Seaweed Salad, Wasabi Aioli.
- Nacho Bar | \$20

Tricolor Tortilla Chips, Roasted Duck, Spicy Tuna, Homemade Salsa, Queso, Queso Fresco, Guacamole, Cilantro, Diced Onions, Green Onions, Jalapenos, Black Beans, Pico de Gallo

Pasta Station | \$18

Rigatoni Pasta with Italian Sausage, Garlic, Fresh Tomatoes, Onions, and Vodka Sauce, Lobster Ravioli with Lobster Cream Sauce, Farfalle Pasta with Spinach, Tomato, Wild Mushrooms, and Garlic Jus

Chicken Wing Station | \$17

Thai Chili Wings, Bourbon BBQ Wings, Buffalo Wings, Celery, Carrots, Blue Cheese Dressing, Ranch Dressing

Dim Sum | \$28

Shrimp Shumai, Pork Pot-stickers, Chicken Cashew Spring Rolls, BBQ Pork Buns, Salt and Pepper Squid

MARRIOTI



Reception Specialties

Dessert Shooter Station | \$ 15 Per Person

Double Chocolate Mousse, Cappuccino Chocolate Mousse, Lemon Raspberry Mousse, Crème Caramel

Dessert Display | \$15 Per Person

Please Choose Four options:

Assorted Petit Fours, Fresh Fruit Tarts, Carrot Cake, Mini Key Lime Tarts, Assorted Mini Gourmet Cheesecakes, Almond Chocolate Mousse, Strawberry Mousse, Chocolate Fudge Cake

Build Your Own Ice Cream Sundae | \$16 Per Person*

Chocolate and Vanilla Ice Cream, M&M's, Oreo's, Gummy Bears, Skittles, Chocolate Shavings, Peppermint Crumble, Hot Fudge, Caramel Sauce. Upgrade to Locally Made Seasonal Gelato \$5 per person.

* \$100 Fee per Chef Attendant

Starbuck's International Coffee Station | \$15 Per Person

Assorted Flavored Coffees and Herbal Teas, Cinnamon Sticks, Chocolate Flakes, Whipped Cream, Sugar Sticks, Lemon Wedges

MARRIOTT

Bar Categories

Premium Bar Liquors | Smirnoff Vodka, Cruzan Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Tequila, Korbel Brandy, with Assorted Mixers and Garnishes

Top Shelf Bar Liquors | Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Red Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO Whiskey, Cuervo 1800 Silver, Courvoisier VS Cognac with Assorted Mixers and Garnishes

Luxury Bar Liquors | Grey Goose, Bacardi Rum, Mt. Gay Eclipse Gold, Bombay Sapphire, Knob Creek, Johnnie Walker Black Label, Knob Creek, Jack Daniel's Tennessee Whiskey, Crown Royal, Patron Silver, Remy Martin VSOP, with Assorted Mixers and Garnishes

Local Spirits Available for Top Shelf Bar Liquors and Luxury Bar Liquors | Old St Pete Vodka, Tamiami Gin, Plant City Strawberry Vodka, Siesta Key Spiced Rum

Bar Packages

Premium Bar Package**

One Hour | \$19 per person Each Additional Hour | \$10 per person

Top Shelf Bar Package**

One Hour | \$21 per person

Each Additional Hour | \$11 per person

Luxury Bar Package**

One Hour | \$25 per person

Each Additional Hour | \$12 per person

Beer and House Wine Bar Package**

One Hour | \$ 19 per person Each Additional Hour | \$9 per person

** Bartender Fee \$120 for 3 hours, each additional hour at \$25





Bar Services

Host Bar | Premium **

Cocktails | \$7.50 per drink

Imported Beer | \$6.50 per bottle

Domestic Beer | \$6.00 per bottle

Premium Wine | \$7.50 per glass

Cordials | \$8.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Host Bar | Top Shelf**

Cocktails | \$8.50 per drink

Imported Beer | \$6.50 per bottle

Domestic Beer | \$6.00 per bottle

Top Shelf Wine | \$9.00 per glass

Cordials | \$8.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Host Bar | Luxury**

Cocktails | \$10.00 per drink

Imported Beer | \$6.50 per bottle

Domestic Beer | \$6.00 per bottle

Luxury Wine | \$10.00 per glass

Cordials | \$8.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Host Bar | Beer and Wine**

Imported Beer | \$6.50 per bottle

Domestic Beer | \$6.00 per bottle

House Wine | \$7.50 per glass

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

** Bartender Fee \$120 for 3 hours, each additional hour at \$25





Bar Services Continued

Cash Bar | Premium* *

Cocktails | \$9.50 per drink

Imported Beer | \$8.50 per bottle

Domestic Beer | \$8.00 per bottle

Premium Wine | \$9.50 per glass

Cordials | \$10.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Cash Bar | Top Shelf* *

Cocktails | \$10.50 per drink

Imported Beer | \$8.50 per bottle

Domestic Beer | \$8.00 per bottle

Top Shelf Wine | \$10.50 per glass

Cordials | \$10.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Cash Bar | Luxury* *

Cocktails | \$12.00 per drink

Imported Beer | \$8.50 per bottle

Domestic Beer | \$8.00 per bottle

Luxury Wine | \$11.50 per glass

Cordials | \$10.50 per drink

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 per bottle

Cash Bar | Beer and Wine* *

Imported Beer | \$8.50 per bottle

Domestic Beer | \$8.00 per bottle

House Wine | \$9.50 per bottle

Pepsi® Soft Drinks | \$4.00 each

Bottled Water | \$4.00 each

* Bartender Fee \$120 for 3 hours, each additional hour at \$25 *Cashier Fee \$100 MARRIOTT



BEVERAGE

Wines and Champagne

All prices are Per Bottle

Sparkling Wines (Listed from Mildest to Strongest)

Frexinet, Blanc de Blancs, Brut, Cava, Catalonia, Spain | \$36 Mumm, Napa, Brut, Prestige "Chefs de Caves" Napa Valley | \$62

Sweet and Blush Wines (Listed from Sweetest to Least Sweet)

Beringer, White Zinfandel, California | \$34 Chateau Ste. Michelle Riesling, Columbia Valley, Washington | \$38

Lighter Intensity White Wines (Listed from Mildest to Strongest)

Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy | \$42 Brancott, Sauvignon Blanc, Marlborough, New Zealand | \$38 Stone Cellars by Beringer, Pinot Grigio, California | \$34

Fuller Intensity White Wines (Listed from Mildest to Strongest)

Century Cellars, Chardonnay, California | \$36 Chateau St. Jean, Chardonnay, Sonoma County, California | \$54 Starmont, Chardonnay, Napa Valley, California | \$52 Stone Cellars, Chardonnay, California | \$34 Sonoma Cutrer, Chardonnay, "Russian River Ranches" Sonoma Coast, California | \$66





Wines and Champagne

All prices are Per Bottle

Lighter Intensity Red Wines (Listed from Mildest to Strongest)

La Crema, Pinot Noir, Sonoma Coast, California | \$68 Century Cellars, Merlot, California | \$36 Stone Cellars, Merlot, California | \$34 St. Francis Vineyards, Merlot, Sonoma County, California | \$70 Century Cellars, Cabernet Sauvignon, California | \$36 Stone Cellars, Cabernet Sauvignon, California | \$34

Fuller Intensity Red Wines (Listed from Mildest to Strongest)

Aquinas, Cabernet Sauvignon, Napa valley, California | \$48 Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington | \$46





Bar Enhancements

Signature Cocktail on Arrival | \$13 Per Drink

- Local Appletini | Banyan Tree Vodka, House Made Vanilla Bean Syrup, Organic Apple Juice
- Honey Blossom | Bear Gully Bourbon, Cucumber, Florida Orange Blossom Honey
- Strawberry Kumquat Caipirinha | Siesta Key Silver Rum, Florida Strawberry Jam, House Candied Kumquats, Fresh Lime
- Gin Martini | Old St. Pete Gin, Sweet Basil, Baby Cucumber
- Tampa Bay Sunset | Beach Berry Vodka, Orange Juice, Chambord
- Fiery Russian | Fire Ant Vodka, Baileys, Orange Bitters
- Florida Blue Mojito | Siesta Key Spiced Rum, Florida Blueberries, Fresh Lime, Mint
- Spiffy Rum & Cola | Siesta Key Spiced Rum, Spiffy Cola
- Not Your Ordinary Vodka Cranberry | Old St. Pete Vodka, House Made Cranberry Ice Cubes
- Righteous Rum on the Rocks | Old St. Pete Righteous Rum- The Perfect Sipping Rum
- Mead Stinger | Royal Mead, Tipplers Orange Liquor, Old St. Pete Whiskey

Champagne Toast | \$5 Per Person





Energize

Fit For You

Plated Breakfast Fit for You Selections | Per Person

- Egg White Frittata (Carb Conscious, Low Fat) Spinach, Turkey Sausage, Avocado, Cherry Tomato Basil Relish, Fresh Fruit Skewer | \$22
- Scrambled Eggs (Low Cholesterol) Scrambled Egg Beaters, Chicken Apple Sausage, Hash Browns, Fresh Seasonal Fruit | \$25

Plated Lunch Fit for You Selections | Per Person

- Florida Salad (Carb Conscious) Mixed Greens with Cherry Tomatoes, Marinated Hearts of Palm, Mandarin Oranges, Sliced Mushrooms, Citrus Vinaigrette, Grilled Chicken | \$29
- Seared Grouper (Low Fat, Low Cholesterol) Seared Florida Grouper, Sautéed Spinach, Tropical Seasonal Fruit Salsa | \$34

Reception Fit for You Selections | Per Piece

- Tomato Bruschetta, Herb Crostini | \$5
- Tropical Fruit Display with Honey Lime Yogurt (Low Fat) | \$7
- Tuna Poke with Sesame Seeds Served in a Mini Martini Glass (Low Cholesterol) | \$6

Plated Dinner Fit for You Selections | Per Person

- Chicken Saltimbocca (Carb Conscious, Low Fat) Chicken Breast Filled with Prosciutto, Spinach, Sage and Mozzarella Cheese, Roasted Red Pepper Coulis, Fresh Seasonal Vegetables | \$50
- Grilled Salmon (Low Cholesterol) Grilled Salmon, Papaya and Mango Relish, Steamed Asparagus, Rice Pilaf | \$52





Technology

A La Carte Equipment

Internet

Basic Wireless Internet

1-25 People | \$20 per person (up to 3 Mbps)

25-50 People | \$15 per person (up to 5 Mbps)

51-100 People | \$10 per person (up to 18 Mbps)

101+ We are happy to assess your large meetings to develop a customized solution

Premium Internet

1-25 People | \$30 per person (up to 12 Mbps)

26-50 People | \$25 per person (up to 18 Mbps)

51-100 People | \$20 per person (up to 30 Mbps)

101+ We are happy to assess your large meetings to develop a customized solution

Screens

- LCD Presentation Package | \$125 (Includes Fast-Fold Screen, Power Strip, Extension Cables and A/V Table)
- 8'x8' Fast Fold Screen | \$65
- 10'x10' Cradle Screen | \$135
- 7.5'x10' Fast Fold Screen | \$175

Projectors

- Data Projector | \$450
- LCD Projector 5000 Lumen | \$700

Computer

- · Laptop Computer Rental | \$300
- VGA Computer Switcher | \$100
- HDMI Switcher | \$125

Television

- 42" LCD HD Flat Screen (Includes HDMI Cable and Stand) | \$300
- DVD Player | \$75

All A/V Equipment and Related Services will be subject to a 25% taxable service charge and a 7% Florida State sales ta Service fees and tax are subject to change.





Technology

A La Carte Equipment

Microphone

- Standing, Podium or Table Top | \$45
- · Wireless Handheld or Lavaliere | \$155
- Digital Podium for Logo Display with Wireless Lav Mic | \$250

Audio

- Sound Patch to House Sound | \$65
- 4 Channel Mixer | \$65
- 12 Channel Mixer | \$150
- Anchor Portable Sound System | \$50
- Portable Sound System with 2 Speakers | \$320

Phones

- Polycom Speakerphone with Phone Line | \$150
- DID Phone Line | \$90

Accessories

- Extension Cord and 6 Way Outlet | \$18
- Flip Chart with Markers | \$55
- Post-It Flip Chart with Markers | \$65
- White Board | \$30
- Wireless Clicker | \$55
- · Laser Pointer | \$50
- Black Pipe and Drape (By the Foot) | \$20
- Power Drop | \$250

Technical Support (Four Hour Minimum) | Per hour

- AV Technician/Operator | \$450 (Up to 5 Hours)
- AV Technician/Operator | \$650 (5-10 Hours)
- \$90 Per Hour Overtime (Over 10 hours)

All A/V Equipment and Related Services will be subject to a 25% taxable service charge and a 7% Florida State sales ta Service fees and tax are subject to change.





General Information

Catering Information and Policies

Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the hotel. The hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the hotel premises, the hotel will require that all beverages are dispensed only by the hotel servers and bartenders. The hotel alcoholic beverage license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages service to any person who, in the hotel's judgment, appears intoxicated.

Banquets Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to your Event Manager by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the prior Wednesday. Guarantees for Tuesday are due by noon the prior Thursday. This number is not subject to reduction. If no guarantee is received, the "expected" number indicated on the event order will be considered as the guarantee. Please refer to the Hotel's Banquet Menu for minimum requirements for number of guests served.

Service Charge/Tax

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7%. Service fees and sales tax are subject to change.

Function Space

The hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the hotel. The hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

Weather Guidelines for Outdoor Functions

The hotel reserves the right to make final decisions to move any scheduled functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designed indoor back-up location. Temperatures below 60 degrees and/or wind gusts of 20mph shall also be cause to hold the function indoors. The decision will be made by the hotel five (5) hours prior to the scheduled event start time.



