



NAPLES GRANDE
BEACH RESORT

BANQUET EVENT

MENU

2020



BREAKFAST BUFFETS



BREAKFAST BUFFETS
ENHANCEMENTS
PLATED & BOXED
BREAKS
SNACKS & REFRESHMENTS
BREAKS
LUNCH
COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED
RECEPTION
COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS
DINNER
BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)
THE BAR
BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION
GENERAL INFORMATION

CONTINENTAL 37

Orange, Grapefruit, Cranberry & Apple Juice
Coffee, Hot & Iced Tea
Seasonal Fruits & Berries
Bagels
Plain & Vegetable Cream Cheese
Croissants, Danishes, Muffins
Fruit Preserves, Butter

HEALTHY CONTINENTAL 42

Orange, Grapefruit, Cranberry & Apple Juice
Coffee, Hot & Iced Tea
Seasonal Fruits & Berries
Low Fat Cottage Cheese
Plain & Fruit Flavored Yogurt Bar
Oatmeal With Golden Raisins, Brown Sugar
Dry Cereals, Whole & Skim Milk
Muffins
Fruit Preserves, Butter

COUNTRY HARVEST 46

Orange, Grapefruit, Cranberry & Apple Juice
Coffee, Hot & Iced Tea
Seasonal Fruits & Berries
Individual Flavored Yogurts
Oven-Fresh Bakery Specialties
Fruit Preserves, Butter
Dry Cereals, Whole & Skim Milk
Scrambled Eggs
Chicken Apple Sausage
Applewood Smoked Bacon
Herb Roasted Potatoes
White, Rye & Multigrain Toast Station

GULF COAST 49

Orange, Grapefruit, Cranberry & Apple Juice
Coffee, Hot & Iced Tea
Seasonal Fruits & Berries
Individual Flavored Yogurts
Dry Cereals, Whole & Skim Milk
Oven-Fresh Bakery Specialties
Fruit Preserves, Butter
Oatmeal With Golden Raisins, Brown Sugar
Scrambled Eggs
Buttermilk Pancakes, Warm Maple Syrup
Chicken Apple Sausage
Smoked Applewood Bacon
Breakfast Potato
White, Rye & Multigrain Toast Station

EVERGLADES 54

Orange, Grapefruit, Cranberry & Apple Juice
Coffee, Hot & Iced Tea
Seasonal Fruit & Berries
Plain & Fruit Flavored Yogurt Bar
Warm Cinnamon Buns, Bagels, Coffee Cakes
Fruit Preserves, Butter, Cream Cheese
Oatmeal With Golden Raisins, Brown Sugar
Scrambled Eggs
Egg White Frittata
Cinnamon French Toast, Warm Maple Syrup
Chicken Apple Sausage
Applewood Smoked Bacon
Home Fried Potatoes
White, Rye & Multigrain Toast Station



PLATED & BOXED BREAKFAST

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- COLD BUFFET
- HOT BUFFET
- HOT BUFFET (CONTINUED)
- PLATED
- BOXED

- RECEPTION**
- COLD HORS D'OEUVRES
- HOT HORS D'OEUVRES
- THE CARVING BOARD
- ACTION STATIONS
- DISPLAYS

- DINNER**
- BUFFET
- BUFFET (CONTINUED)
- BUFFET (CONTINUED)
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- PLATED (CONTINUED)

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- PACKAGE BARS
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ON THE TERRACE 40

Orange, Grapefruit, Cranberry, & Apple Juices
 Coffee, Hot & Iced Tea
 Strawberry Yogurt & Granola Parfait
 Scrambled Eggs, Herbs, Aged Cheddar
 Breakfast Potato
 Applewood Smoked Bacon
 Assorted Croissants & Biscuits
 Fruit Preserves, Butter

SEAGATE 42

Orange, Grapefruit, Cranberry & Apple Juices
 Coffee, Hot & Iced Tea
 NY Strip & Poached Egg
 Breakfast Potato
 Asparagus, Roasted Tomato
 Assorted Croissants & Biscuits
 Fruit Preserves, Butter

BOXED BREAKFAST FOR YOUR EARLY DEPARTURES 36

Bottled Juice
 Coffee & Hot Tea Station
 Greek Yogurt
 Fresh Seasonal Fruit Salad
 Chefs Breakfast Pastry
 Fruit Preserves, Butter

Additional Add Ons Available 10

Bagel & Smoked Salmon
 Lettuce, Red Onion, Slice Tomato, Caper
 Cream Cheese

BREAKFAST SANDWICH 10

Choice Of:
 Biscuit, Pretzel Roll, Or Croissant

Shaved Ham, Egg & Cheddar
 Applewood Smoked Bacon & Cheddar
 Pork Sausage & Cheddar
 Egg White & Cheddar

SNACKS & REFRESHMENTS



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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
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BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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WINE SELECTION

GENERAL INFORMATION

PER ITEM

Whole Fresh Seasonal Fruit	4
Fruit Yogurts	5
Bags Of Pretzels, Potato Chips	
Terra Chips, Popcorn	5
Assorted Luna, Kind & Power Bars	5

BY THE DOZEN

Assorted Bagels	56
Croissants, Danishes, Muffins	52
Fruit & Nut Breads	
Assorted Gourmet Cookies	56
Brownies, Fudge, Blondie Bars	56
Ice Cream Bars	73
Jumbo Soft Pretzels	54
Cupcakes	56

PER PERSON

Mixed Nuts Or Party Mix	5
Fresh Fruit & Berries	12
Guacamole, Salsa & Chips	12
Fresh Potato Chips	12
With Bacon & Vegetable Dip	

PER ITEM

Assorted Soft Drinks	6
Bottled Water	6
Sparkling Water	6
Red Bull	7
Bottled Fruit Juice	6
Bottled Smoothie	8
Powerade	7
Coconut Water	7

BY THE GALLON

Assorted Fresh Juices	100
Lemonade	85
Coffee	105
Hot Tea	105
Iced Tea	85

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HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED
RECEPTION
COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS
DINNER
BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
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PLATED (CONTINUED)
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ORANGE 24

Whole Fresh Seasonal Fruit
Orange Citrus Wedges
Mandarin Oranges, Agave Lime
Carrot Juice Shooters, Mango Smoothies
Cantaloupe Skewers, Cheetos
Tangerine Sugar Cookies
Dried Apricots
Orange Soda

MEZZA 25

Garbanzo Hummus, Falafel, Evoo
Baba Ganoush, Roasted Cashews
Mediterranean Olive Salad
Cucumber Yogurt & Mint
Dried Apricots, Dates
Grilled Pita, Naan Bread
Baklava
Mint Rosewater Lemonade

SNACK LOVERS 22

Pretzels
Potato Chips
Terra Chips
Popcorn
Snickers,
Milky Way
Twix
Peanut & Regular M&M's
Assorted Soft Drinks

YOGURT PARFAIT BAR 23

Greek & Berry Yogurt
Honey, House-Made Granola
Toasted Coconut, Golden Raisins
Dried Fruit & Nuts
Fresh Orange & Grapefruit Juice

CHIPS, VEGGIES & DIPS 22

House-Made Sea Salt & Bbq Chips
Ancho-Spiced Tortilla Chips
Roasted Tomato Salsa, Guacamole
Cilantro Sour Cream
Chef-Selected Fresh Vegetables
Ranch & Hummus
Blueberry & Regular No-Jito

BREAKS

BEACH SIDE TRAIL MIX 23

Mix Your Own Toppings To Include
Granola, Cajun Snack Mix
Yogurt Pretzels, Dried Cranberries
Apricots, Banana Chips, Golden Raisins
Toasted Coconut, Chocolate M&M's
Cashews, Almonds
Coconut Water

TEA TIME 23

Canapes:
Smoked Salmon
Cucumber
Dill Egg Salad
Assorted Scones & Madeleines
Flavored Iced Teas



LUNCH COLD BUFFET

BREAKFAST BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS SNACKS & REFRESHMENTS BREAKS
LUNCH COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
DINNER BUFFET BUFFET (CONTINUED) BUFFET (CONTINUED) PLATED PLATED (CONTINUED)
THE BAR BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

THE DELICATESSEN 56

CHEF'S STOCKPOT

Specialty Soup Feature

SEASONAL GREENS

House Dressings

RED BLISS POTATO SALAD

ROASTED MEDITERRANEAN VEGETABLE SALAD

Artichoke, Pesto

CAPRESE

Mozzarella, Tomato, Basil, Evoo

CHICKEN SALAD

Walnuts, Grapes

DELI BOARD

Smoked Turkey, Sugar Cured Ham
Roasted Beef, Genoa Salami
Sliced Swiss, Provolone, & Cheddar Cheese
Traditional Condiments

BREADS & ROLLS

DELI-STYLE POTATO CHIPS

BREADS & ROLLS

DESSERT

Cookies, Fudge Brownies, Seasonal Whole Fruit

THE BEACH 59

CHICKEN TORTILLA SOUP

Green Onion, Sour Cream, Roasted Corn

OAK LEAF & RADICCHIO

Mache, Gorgonzola, Candied Walnuts
Poached Pear
Buttermilk Ranch & Lime Vinaigrette

ROASTED MEDITERRANEAN VEGETABLE SALAD

GULF SHRIMP SALAD

Old Bay Aioli, Mini Croissant

PORTOBELLO VEGETARIAN WRAP

Grilled Vegetables, Baba Ghanoush
Olives, Lavash

SMOKED TURKEY

Pumpernickel, Brie, Cranberry Aioli

SLICED SIRLOIN OF BEEF

Horseradish Cream, Arugula, Cheddar
Pretzel Roll

HOUSE MADE CHIPS

DESSERT

Peanut Butter Mousse Shooter, Key Lime Tart
Cuban Chocolate Cake, Watermelon

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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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GENERAL INFORMATION

CHOP CHOP SALAD 59

LETTUCE

Hearts Of Romaine
Organic Arugula & Radicchio
Red Cabbage

Toppings to include: Pear Tomato, Cucumber, Carrot, Kalamata Olive, Hard Boiled Egg, Salt Roasted Beets, Fresh Mozzarella, Bacon, Radish, Blue Cheese Crumble, Red Onion, Garbanzo Bean Cheddar Cheese, Walnuts, Sliced Almonds Crouton, Mushroom, Black Bean, Crispy Wonton & Tortilla Chip

DRESSING

Ranch, Balsamic Vinaigrette, Citrus Vinaigrette

FROM THE GRILL

Beef Churrasco
Grilled Chicken Breast
Grilled Mahi-Mahi

DESSERT

Assorted Fruit Tartlets
Petit Four

THE COOKOUT 58

MIXED GREEN SALAD

Buttermilk Ranch & Citrus Vinaigrette

ROASTED CORN & BLACK BEAN SALAD

Cilantro, Honey Lime

FROM THE GRILL

Hamburgers
All Beef Hot Dogs
Andouille Sausage & Peppers
Grilled Chipotle Chicken

TRADITIONAL CONDIMENTS & TOPPINGS

Ketchup, Mustard, Mayonnaise, Lettuce
Tomato, Onion, Pickle, Sliced Swiss
American & Cheddar Cheese

SIDES

Mac & Cheese
Corn On The Cob

DESSERT

Sliced Watermelon
Strawberry Shortcake
Peach Cobbler
Chocolate Pecan Tart

THE NEAPOLITAN 59

ITALIAN SAUSAGE & WHITE BEAN SOUP

CAESAR SALAD

Romaine, Shaved Parmesan, Crouton
Creamy Garlic Dressing

ORZO PASTA SALAD

Spinach, Pear Tomato, Preserved Lemon

VEGETABLE ANTIPASTO

Roasted Eggplant, Tomato
Marinated Mushrooms, Peppers
Fresh Mozzarella Artichoke, Evoo

DORADO

Yellow Tomato, Basil

CHICKEN PICCATA

Caper-Lemon Sauce

WILD MUSHROOM RAVIOLI

Pesto

TUSCAN BREAD

Tomato Focaccia, Ciabatta, Breadsticks

DESSERT

Traditional Cannoli, Tiramisu
Assorted Italian Cookies
Fresh Strawberries
Vanilla Bean Chantilly Cream



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BUFFETS
ENHANCEMENTS
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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

GULF COAST DELI

62

MIXED GREEN SALAD

Tomato, Cucumber, Carrots, Red Onion
Balsamic, Ranch & Citrus Vinaigrette

CREAMY COLESLAW

Traditional

GERMAN POTATO SALAD

Red Potato, Whole Grain Mustard, Bacon

CUBAN

Roasted Pork, Ham, Swiss, Pickles
Roasted Garlic Aioli

PASTRAMI MELT

Swiss, Caramelized Onion, Marble Rye

CHICKEN PARM SANDWICH

Panko Crusted Chicken, Pomodoro, Provolone

ITALIAN PROVISION PANINI

Chef's Select Meats & Cheeses
Roasted Peppers

HOUSEMADE CHIPS

DESSERTS

Coconut Macaroons
Pineapple Upside Down Cake
Raspberry Bars

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BREAKFAST

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ENHANCEMENTS
PLATED & BOXED

BREAKS

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LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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PLATED (CONTINUED)

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HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

Entrée prices include your choice of starter & dessert along with dinner rolls, butter, coffee & hot tea.

COLD SELECTIONS

WIGGINS PASS 54

HONEY GINGER CHICKEN
(Sub Seared Spicy Tofu for Vegetarian Option)
Napa Cabbage, Crispy Wonton
Radicchio, Edamame
Green Papaya Ginger Dressing

LEMON BAR
Raspberry, Guava Sauce

VANDERBILT 55

FLORIDA COBB
Local Field Greens, Herb Roasted Shrimp
Bacon, Heart Of Palm, Vine Ripe Tomato
Citrus Segments

RASPBERRY COPPA

MIRAMAR 54

HERB CHICKEN
Fresh Mozzarella, Basil Pesto
Vine Ripe Red & Yellow Tomato
Balsamic Glaze, EVOO

THREE CHOCOLATE MOUSSE
Almond Biscotti

CLAM PASS 57

SESAME SEARED TUNA
(Sub Seared Spicy Tofu for Vegetarian Option)
Sashimi Grade Tuna, Rice Noodles
Asian Vegetable Salad

TOASTED COCONUT CAKE

HOT SELECTIONS

LOWDERMILK 58

CARIBBEAN BLACK BEAN SOUP
SPICE RUBBED GULF COBIA
Boniato Puree, Papaya, Mango Relish
Citrus Beurre Blanc

TRES LECHES

THE PIER 56

CARROT GINGER BISQUE
GRILLED FILET OF SALMON
Basmati Rice, Roasted Vegetables
Soy Lemongrass Sauce

KEY LIME TART
Toasted Meringue, Fresh Berries, Kiwi Sauce

VENICE 56

CUCUMBER WRAP
Romaine, Herb Infused Tomato
Parmesan Reggiano
Creamy Garlic Dressing

HERB CRUSTED CHICKEN BREAST
Capellini Pasta, Roasted Tomato Garlic Sauce

ESPRESSO TIRAMISU
Lady Finger, Mascarpone, Almond Biscotti

LOVERS KEY 59

SALAD
Caramelized Apples, Blue Cheese
Stone Ground Mustard & Champagne
Vinaigrette

GRILLED DENVER STEAK
Roasted Garlic Mashed, Bouquetiere Vegetables
Bordelaise Sauce

TROPICAL CHEESECAKE
Mango & Papaya



LUNCH BOXED

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BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

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LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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PLATED
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THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

BUILD A BOXED LUNCH 54

MAIN

Choose up to three selections

VEGGIE WRAP

Wheat Wrap, Grilled Zucchini
Yellow Squash, Roasted Peppers
Hummus, Portobello Mushroom

ITALIAN SUB

Milano Sub Roll, Turkey, Salami, Pepperoni
Provolone, Banana Pepper, Lettuce, Tomato

HAM & SWISS CHEESE

Pretzel Roll, Lettuce, Tomato

GRILLED CHICKEN SANDWICH

Brioche Roll, Dill Havarti Cheese, Lettuce
Tomato, Spicy Pepper Aioli

ROAST BEEF SANDWICH

Milano Sub Roll, Cheddar, Arugula
Caramelized Onion, Horseradish Aioli

SMOKED TURKEY WRAP

Wheat Wrap, Swiss Cheese, Baby Greens
Tomato, Dried Cranberries, Dijonaise

KALE CAESAR SALAD

Grilled Chicken, Romaine, Baby Kale, Crouton
Sun Dried Tomato, Parmesan
Creamy Garlic Dressing

SIDE

Choose one from each section

SALAD

Cole Slaw
Garden Pasta Salad
Red Bliss Potato Salad
Tomato & Feta Salad

FRUIT

Banana
Orange
Red Apple
Green Apple

COOKIE

Chocolate Chip
Oatmeal Raisin
Peanut Butter
White Chocolate Macadamia

SNACK

Sun Chips
Pretzels
Popcorn
Kettle Chips

BEVERAGE

Select one per lunch

Assorted Soft Drinks
Bottled Water

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BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

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BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

CRAB & AVOCADO PUSH POP 9

CAPRESE 7

Tomato, Mozzarella, Basil, Cone

MINI LOBSTER ROLL 9

BRIE & GRAPE 7

Grape Port Jam, Spiced Walnut

SMOKED SALMON 7

Potato Pancake, Caviar

NIGIRI SUSHI 9

Wasabi, Soy, Pickled Ginger

CALIFORNIA ROLL 8

Chili Mayo, Pickled Ginger, Sweet Soy

SPICY TUNA MAKI ROLL 9

FIG & GOAT CHEESE 8

Rose Water Crystals

SPICY TUNA TARTAR 8

Soy Ginger

BLUE CHEESE & PEAR GOUGERE 7

Pâte À Choux, Poached Pear

VEGETARIAN SUMMER ROLLS 7

Thai Chili Sauce

ROCK SHRIMP CEVICHE 8

ROASTED VEGETABLE & GOAT CHEESE TART 8

Phyllo Tart, Eggplant, Seasonal Vegetables

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BUFFETS
ENHANCEMENTS
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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

SHRIMP SATAY 8
Spicy Chili

CHICKEN QUESADILLA 8
Roasted Tomato Salsa

LAMB LOLLIPOPS 9
Green Yogurt, Mint

CRAB CAKE 9
Old Bay Aioli

SESAME CHICKEN 7
Ginger Hoisin

POT STICKERS 7
Choose One:
Shrimp, Edamame, Chicken Lemongrass
Or Pork

MINI CUBAN PANINI 8
Roast Pork, Ham, Swiss, Pickle, Garlic Aioli

TOGARASHI & SESAME TUNA SLIDERS 9
Cayenne-Lime Aioli

WAGYU SLIDER 9
Hawaiian Roll, Caramelized Onion
Fresno Pepper Ketchup

EMPANADA 7
Choose One:
Short Rib Or Chicken

TRUFFLE GRILLED CHEESE 7
Brioche, Aged Cheddar

COCONUT SHRIMP 8
Thai Chili Sauce

CRISPY CUBAN CIGAR 8
Spiced Chicken, Mojo Aioli

BEEF WELLINGTON 8

CONCH FRITTER 7
Cajun Remoulade

TANDOORI CHICKEN 8
Cucumber Raita

LAMB CIGARS 7
Tzatziki Sauce

DUCK SPRING ROLL 8
Plum Sauce

MINI FILET MIGNON 9
Truffle Potato



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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
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BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
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BEEF BRISKET 850**

Serves 40
Roasted Sweet Potato Mash, Texas Toast
Pickles, Cole Slaw

WHOLE ROASTED TENDERLOIN OF BEEF 550**

Serves 20
Herbed Fingerling Potato, Wild Mushroom Ragu
Mustard, Rolls

PEPPER CRUSTED NEW YORK STRIP 550**

Serves 30
Boursin Mashed Potato, Creamed Horseradish
Mustard, Rolls

CARVED RIB EYE 575**

Serves 25
Dauphine Potato
Black Pepper & Rosemary Au Jus, Rolls

WHOLE OVEN ROASTED TURKEY 450**

Serves 30
Apple & Cornbread Stuffing, Cranberry Relish
Silver Dollar Rolls

GLAZED BAKED HAM 360**

Serves 30
Macaroni & Cheese
Southern Style Buttermilk Biscuits
Selection Of Mustards

MISO SEA BASS 500**

Serves 20
Black Rice, Baby Bok Choy, Mango Salsa

CARVED BBQ PORK LOIN 450**

Serves 30
Caramelized Apple Gravy, Sweet Potato Fries
Green Beans

MEDITERRANEAN SPICED LAMB TOP ROUND 525**

Serves 30
Moroccan Couscous, Harissa Vegetable
Naan Bread

** Attendant required for Station



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BREAKFAST
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COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED
RECEPTION
COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS
DINNER
BUFFET
BUFFET (CONTINUED)
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PLATED (CONTINUED)
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HOSPITALITY BARS
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GULF GROUPER 30

Coriander Seared
Coconut Basmati Rice, Papaya Mango Relish
Key Lime Soy Beurre Blanc

RISOTTO 28

ROASTED CHICKEN

Tomato, Leek, Wild Mushroom

SEAFOOD SAFFRON

Tomato, Fresh Basil

ROASTED VEGETABLE

Seasonal Selection

SUSHI 30

4 Pieces Per Person

Steamed Edamame, Seaweed Salad
Wasabi, Pickled Ginger

GULF SHRIMP & GRITS 28

Pan Seared Gulf Shrimp, Garlic, Butter
White Wine, Flat Leaf Parsley
Ansom Mills Grits, Aged Cheddar
Crispy Baguette, Tomato Herb Salad

TAQUERIA** 26

BEEF BARBACOA, MOJO PORK, MOLE CHICKEN

Flour & Corn Tortillas

Toppings To Include:

Purple Cabbage Slaw, Chayote Salad, Cilantro
Radish, Red Onion, Cotija Cheese, Fresh Lime
Salsa Verde, Pico De Gallo, Guacamole
Crema Fresca

PAELLA** 28

Slow-Cooked Saffron Rice, Chicken, Chorizo
Gulf Shrimp, Scallops, Mussels, Clams
Vegetables

PIZZA NAPOLI** 28

MARGHERITA

Plum Tomato, Basil, Fresh Mozzarella, Evoo

PEPPERONI

SEASONAL FLATBREAD

FOUR CHEESE

Mozzarella, Parmesan, Fontina, Ricotta

Toppings to include:

Crushed Red Pepper Flakes, Dried Oregano
Parmesan Cheese

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Crouton
Creamy Garlic Dressing

PASTA A LA NAPLES GRANDE** 30

PENNETTI

Vodka Sauce

CHEESE RAVIOLI

Herbed Chicken, Butter Sauce

GNOCCHI

Evoo, Sun Dried Tomato, English Pea, Bacon
Parmesan, Spinach

GARLIC BREADSTICKS

ASIAN STREET 28

NOODLE BAR**

MISO BROTH

RAMEN NOODLES

EDAMAME DUMPLINGS

TOFU

Toppings to include:

Edamame, Snow Pea, Bean Sprout
Rainbow Carrot, Scallion, Baby Bok Choy
Red Onion Baby Corn, Water Chestnut, Peppers
Shiitake Mushroom, Broccolini, Daikon Radish
Honshimigi, Cilantro

Add On:

Korean Short Ribs 14
Peking Duck 14
Ginger Soy Shrimp 14

Sriracha, Sweet Soy, Thai Chili Sauce, Sambal
Ginger Sesame

** Attendant required for Station

DISPLAYS



BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

ARTISAN CHEESE BOARD 26

Deluxe Display of Imported & Domestic Cheese
Grape Clusters
Jam
Dried Fruit
Chutneys
English Crackers
French Bread

BRUSCHETTA SAMPLER 23

Hummus
Baba Ganoush
Sun Dried Tomato Olive Tapenade
Balsamic Heirloom Tomato
Roasted Vegetable & Portobelo
Grilled Pita, Naan, & Focaccia Breads

CRUDITÉS 14

Seasonal Baby Vegetables, Carrot, Celery
Multi-Color Cauliflower, Broccoli, Asparagus
Spring Onion, Heirloom Tomato
Ranch & Garbanzo Hummus

FRESH SEAFOOD ON ICE

JUMBO GULF SHRIMP 7 EACH

Cocktail, Cognac Sauce

SHUCKED OYSTER OR CLAM 8 EACH

On The Half Shell
Horseradish Cocktail, Mignonette

FLORIDA STONE MP EACH CRAB CLAW

Available October 15 To May 15

CHARCUTERIE 26

Prosciutto, Genoa Salami
Pepperoni, Bresaola
Provolone, Fresh Mozzarella, Reggiano
Pepperoncini, Black & Green Olive
Roasted Pepper, Marinated Mushroom
Artichoke Heart
Grilled Focaccia
Breadsticks

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

A WALK ON THE BEACH 119

FLORIDA FIELD GREENS

Local Tomato, Cucumber, Red Onion
Balsamic & Ranch Dressing

TROPICAL SLAW

Napa Cabbage, Grilled Pineapple
Cilantro Lime Vinaigrette

MACARONI SALAD

GRILLED CHICKEN THIGHS

Carolina Coast Bbq Sauce

SLOW ROASTED BRISKET**

Caramelized Onions & Peppers

PORK TENDERLOIN

Honey Mustard Glaze

GRILLED ATLANTIC SALMON

Citrus Butter Sauce

SIDES

Boiled Red Bliss Potatoes
Butter Beans With Andouille, Parsley, Tomato
Roasted Corn On The Cob
Freshly Assorted Baked Rolls

DESSERT

Cubed Watermelon Mason Jars
Espresso Gateau
Carrot Cake, Cream Cheese Frosting
Mixed Berry Sabayon, Ginger

TEJAS FIESTA 129

PORK POSOLE HOMINY SOUP

TOSTADA SALAD BAR

Fried Corn Tortilla, Pico De Gallo, Guacamole
Iceberg Lettuce, Diced Tomato, Red Onion
Sliced Jalapeno, Black Olive, Pepper Jack
Cilantro Lime Sour Cream
Warm Chilli Cheese Sauce
Key Lime-Cilantro Dressing

SIDES

Mexican Rice With Peas, Carrots & Cumin
Roasted Chayote With Cilantro & Lime
Refried Beans With Cotija Cheese

CHICKEN FAJITAS

Peppers, Onions, Tortilla

PORK CARNITAS

Charred Lime, Crema Fresco, Cotija Cheese
Guacamole, Pico De Gallo, Tortilla

BLACKENED GULF FISH

Spicy Key Lime Butter Sauce

CARVING**

Grilled Picanya
Chimichurri, Chipotle Demi

DESSERT

Tres Leches, Piña Colada Shooters
Caramel Churros With Chocolate Sauce
Fresh Fruit

CARIBBEAN VIBES 142

BAHAMIAN SEAFOOD CHOWDER

CHILLED SHRIMP DISPLAY

(3 Pieces Per Person)
Rum Cocktail Sauce

FIELD GREENS CALYPSO

Key Lime Vinaigrette

ROASTED CORN & BLACK BEAN SALAD

CALAMARI SALAD

Mango, Bermuda Onion, Celery, Cilantro
Citrus Vinaigrette

ROAST SUCKLING PIG**

(Pork Loin For Groups Under 30)

FLANK STEAK**

Marinated In Key Lime, Molasses & Mustard

JAMAICAN JERK CHICKEN

PEPPER SEARED MAHI MAHI

Coconut Rum Sauce

SIDES

Assorted Rolls, Arroz Con Gandules, Maduros
Seasonal Vegetables

DESSERT

Banana Cream Tartlet
Coconut Chocolate Cake
Pastelitos
Caramel Mango Flan

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

FARM TO TABLE 173

Local Organic Baby Greens Snipped To Order
Toppings Include

Golden Beets, Cucumber, Pickled Red Onion
Heirloom Tomato, Tri Color Carrots
Almonds, Candied Walnuts, Seasonal Citrus
Haricot Vert, Dragon Fruit, Grapefruit
Pomegranate, Passion Fruit Vinaigrette

RED QUINOA SALAD

Vegetable, Fresh Herbs

PESTO TORTELLINI

Roasted Artichoke Salad

ROASTED PRIME RIB OF BEEF**

Mashed Potato Bar, Sweet Potato, Yukon Gold
Broccoli, Bacon, Roasted Wild Mushroom
Sour Cream, Cheddar Cheese
Caramelized Onion

HERB ROASTED FREE RANGE CHICKEN

Roasted Root Vegetable

BANANA WRAPPED GROUPER

Boniatto Mash, Tropical Salsa
Cornbread, Pan De Yuca, Popovers

DESSERT

Cream Cheese Carrot Cake
Citrus Profiteroles
Apple Cobbler, Vanilla Ice Cream

SEABOARD 165

FIELD GREENS

Cucumber, Tomato, Red Onion, Crouton
Buttermilk Ranch, Balsamic Dressing

CAPRESE

Red & Yellow Tomato, Fresh Mozzarella
Basil, EVOO

SHE CRAB SOUP

Sherry

WHOLE MAINE LOBSTER**

(1 Per Person)
Drawn Butter

CLAMS

Steamed In Samuel Adams

SEARED ATLANTIC SALMON

Roasted Corn Chowder

NEW YORK STRIP STEAK**

Veal Jus

HERB ROASTED CHICKEN BREAST

Whole Grain Mustard Citrus Sauce

STEAMED GARLIC & PARSLEY NEW POTATOES

CORN ON THE COB

FIRE-ROASTED ASPARAGUS

Béarnaise

DINNER
BUFFET

SEABOARD

(continued)

CORN BREAD

POTATO ROLLS

PERFECT ENDINGS

Boston Cream Pie, Cherry Pie
Lemon Meringue Pie
Salted Caramel Ganache, Gelato

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

AROUND THE WORLD 175

EUROPE

Mesclun Salad
Branzino Puttanesca
Coq Au Vin
Artisan Bread
Haricot Vert
Chocolate Torte

NORTH AMERICA

Braised Short Ribs
Mashed Potato Bar
Southern Fried Chicken & Biscuits
Coleslaw
Apple Cobbler

SOUTH AMERICA

Peruvian Ceviche, Camarones Y Pescado
Quinoa Salad
Brazilian Mac N Cheese
Picanha Beef, Chimichurri
Fried Yucca
Salpicon De Frutas

ASIA

Miso Soup, Edamame, Shitake, Tofu
Orange Glazed Duck Breast
Char Siu Pork
Steamed Buns, Scallion, Cucumber
Jasmine Fried Rice
Almond Cookie

MEDITERRANEAN

Maghmour, Lebanese Chickpea Stew
Salad Fattoush
Hummus, Tzatziki, Olives
Kofta Kebab
Harissa Vegetable
Naan Bread
Baklava
Coconut Macaroons

DINNER
BUFFET

MEDITERRANEAN 165

MEZZA

Hummus, Baba Ganoush, Olive Tapenade
Stuffed Grape Leaves, Dried Apricots, Dates
Cashews, Grilled Pita & Naan Breads

FATTOUSH SALAD

Tomato, Radish, Pepper, Cucumber
Red Onion, Mint, Lemon, Oil

KEBAB

Shish Taouk, Kofta, Shrimp
Cucumber Mint Yogurt, Red Onion, Tomato
Vegetable Harissa, Falafel, Lebanese Rice

CARVING

Za'atar Spiced Lamb Top Round
Moroccan Couscous, Sheik Al Mishee

DESSERT

Baklava, Lady Fingers, Bourma
Berries Rosewater



BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

STARTERS

CAESAR SALAD

Oven Dried Roma Tomatoes, Olives
Sweet Peppers, Shaved Reggiano
Creamy Garlic Dressing

ORGANIC BABY GREENS

Salt Roasted Golden Beet, Baby Tomato
Candied Walnuts, Pickled Onion
Herbed Goat Cheese, Lemon Thyme Vinaigrette

CAPRESE

Heirloom Tomato, Burrata Cheese
Basil, Ewoo, Aged Balsamic Pearls

ICEBERG WEDGE

Herb Infused Tomato, Rainbow Carrots
Applewood Smoked Bacon Gorgonzola Cheese
Buttermilk Ranch

CITRUS SALAD

Baby Arugula & Frisee, Orange Segments
Hearts of Palm, Macadamia
Passion Fruit Vinaigrette

ARTISAN GREENS BOUQUET

Cabernet Poached Pear, Roasted Feta
Pistachio, Dried Fig, Pomegranate Emulsion

SHORT RIB GNOCCHI

Pea Tendril, Asiago Cream

WILD MUSHROOM SOUP

Black Pepper Biscotti

LOBSTER BISQUE

Herb Oil, Tomato

CHILLED FLORIDA GAZPACHO

Crab Meat

ENTRÉE

TANGERINE GLAZED BERKSHIRE PORK TENDERLOIN 115

Butternut Squash, Potato Puree,
Pumpkin Seed Oil, Sautéed Greens,
Baby Vegetables

GRILLED FILET OF BEEF 140

Potato Galette, Caramelized Cipollini
Wild Mushroom, Truffle Demi

GRILLED NEW YORK SIRLOIN 135

Potato Confit, Roasted Baby Carrot
Brussel Sprouts, Red Wine Reduction

SPICE ROASTED CHICKEN BREAST 125

Chorizo Grits, Edamame Puree
Seasonal Vegetables, Cumin Chicken Jus

BRAISED SHORT RIB 140

Yukon Gold Potato Puree, Roasted Mushrooms
Vegetable Jardinière, Bordelaise

SEARED GROUPEL FILLET 140

Red Rice, Asparagus, Campari Tomato
Lemongrass Butter

Entrée prices include your choice of starter & dessert along with dinner rolls, butter, coffee & hot tea.

DINNER
PLATED



BREAKFAST
BUFFETS ENHANCEMENTS PLATED & BOXED
BREAKS
SNACKS & REFRESHMENTS BREAKS
LUNCH
COLD BUFFET HOT BUFFET HOT BUFFET (CONTINUED) PLATED BOXED
RECEPTION
COLD HORS D'OEUVRES HOT HORS D'OEUVRES THE CARVING BOARD ACTION STATIONS DISPLAYS
DINNER
BUFFET BUFFET (CONTINUED) BUFFET (CONTINUED) PLATED PLATED (CONTINUED)
THE BAR
BAR A LA CARTE HOSPITALITY BARS PACKAGE BARS WINE SELECTION
GENERAL INFORMATION

Entrée prices include your choice of starter & dessert along with dinner rolls, butter, coffee & hot tea.

ENTRÉE

(continued)	
MISO ROASTED SEA BASS	150
Black Sushi Rice, Baby Bok Choy, Citrus Butter	
CEDAR PLANK SALMON	125
Beluga Lentil, Haricot Vert, Baby Turnip Saffron Sauce	
PETIT FILET + CRAB CAKE	150
Caramelized Shallot, Potato Gratin Wilted Rainbow Chard, Demi Citrus Beurre Blanc	
ROASTED SEA BASS + FILET OF BEEF	165
Celeriac Potato Puree, Roasted Vegetable Cabernet Demi, Florida Citrus Sauce	
NEW YORK ANGUS SIRLOIN + GULF SHRIMP & POLENTA	150
Braised Greens, Baby Vegetables Blood Orange Reduction, Merlot Reduction	
SALMON + FILET OF BEEF	145
Potato Cake, Seasonal Vegetables Citrus Butter Sauce, Demi Glaze	
VANILLA POACHED LOBSTER + FILET OF BEEF	180
Parsnip Potatoes, Asparagus Trumpet Mushroom, Carrot Puree	

DESSERTS

BLUEBERRY FRANGIPANE TORTE
Fig Jam, Lemon Crème
CHOCOLATE ORANGE POT DE CRÈME
Candied Kumquats, Madeline
THREE CHOCOLATE MOUSSE
Seasonal Berries, Macaroon
RASPBERRY COPPA
Pistachio, Sponge Cake, Crème Ginger Snap Crisp
KIT KAT BAR
Hazelnut, Chocolate Mousse

DINNER PLATED

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

HOSTED BAR

AFTER DINNER DRINKS 15

Bailey's Irish Cream
Kahlua
Amaretto Disaronno
Frangelico
Sambuca
Grand Marnier
Godiva

SIGNATURE COCKTAILS 15

ELITE COCKTAILS 15

PREMIER COCKTAILS 12

RED/ WHITE WINE 12

IMPORTED BEER 9

DOMESTIC BEER 8

CRAFT BEER 9

NON-ALCOHOLIC BEER 8

BEVERAGES 6

Bottled Water
Sparkling Water
Bottled Fruit Juice
Soft Drinks

CASH BAR

ELITE COCKTAILS 16

PREMIER COCKTAILS 13

WINE BY THE GLASS 13

IMPORTED BEER 11

DOMESTIC BEER 10

SOFT DRINKS 7

BOTTLED STILL WATER 7

SPARKLING WATER 7



HOSPITALITY BARS

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

GUEST SUITE BAR

24 Hour notice is required to reserve bar services

BARTENDER SERVICE FEES

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender

Bar set up includes

Glassware, Stir Sticks, Beverage Napkins
Bottle & Wine Openers, Fruit Garnishes

BAR GUIDELINES

All items to be charged at time of set up. Bar set up will be refreshed at 200 per day. Additional bottles will be added upon request & are ordered by a per bottle basis.

ELITE

220

Grey Goose Vodka
Nolet's Gin
Ron Zacapa Rum
Don Julio Silver Tequila
Johnnie Walker Black Scotch
Bulleit Bourbon
Crown Royal Whiskey

PREMIER

200

Ketel One Vodka
Tanqueray Gin
Cruzan Rum
Sauza Silver Tequila
Johnnie Walker Red Scotch
Jim Beam Bourbon
Canadian Club Whiskey

IMPORTED BEER

9

Heineken, Corona, Stella Artois

DOMESTIC BEER

8

Miller Lite, Michelob Ultra, Bud Light

WINE

See next page for selections

MIXERS

Lime Juice	15
Dry Or Sweet Vermouth	25
Bloody Mary Mix	25
Sweet & Sour Mix	20

EXTRAS

Club Soda, Tonic, Ginger Ale	6
Soft Drinks	6
Bottled Water	6
Sparkling Water	6
Bottled Fruit Juice	6
Pineapple, Cranberry	
Tomato, Orange, Grapefruit	6



PACKAGE BARS

BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

BARTENDER SERVICE FEES

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender

Bar set up includes

Glassware, Stir Sticks, Beverage Napkins
Bottle & Wine Openers, Fruit Garnishes

ELITE BAR

30 per person for the first hour
24 per person each additional Hour

Ketel One Vodka
Tanqueray 10 Gin
Ron Zecapa Rum
Don Julio Silver Tequila
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessey V.S Cognac
BV Coastal Estate Wine

PREMIER BAR

27 per person for the first hour
21 per person each additional Hour

Tito's Vodka
Tanqueray Gin
Cruzan Rum
Sauza Silver Tequila
Johnnie Walker Red Label Scotch
Jim Bean Bourbon
Canadian Club Whiskey
Hennessey V.S Cognac
BV Coastal Estate Wine



BREAKFAST

- BUFFETS
- ENHANCEMENTS
- PLATED & BOXED

BREAKS

- SNACKS & REFRESHMENTS
- BREAKS

LUNCH

- COLD BUFFET
- HOT BUFFET
- HOT BUFFET (CONTINUED)
- PLATED
- BOXED

RECEPTION

- COLD HORS D'OEUVRES
- HOT HORS D'OEUVRES
- THE CARVING BOARD
- ACTION STATIONS
- DISPLAYS

DINNER

- BUFFET
- BUFFET (CONTINUED)
- BUFFET (CONTINUED)
- PLATED
- PLATED (CONTINUED)

THE BAR

- BAR A LA CARTE
- HOSPITALITY BARS
- PACKAGE BARS
- WINE SELECTION

GENERAL INFORMATION

SPARKLING

Prosecco, Mionetto, Veneto, Italy	54
Domaine Chandon Brut, California	64
Veuve Clicquot Yellow Label, Brut, France	109

ROSE

Antinori, Guado Al Tasso, Scalabrone, Bolgheri, Italy	55
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WHITE WINE

PINOT GRIGIO

Santi, Vigneto Sortelese, Veneto, Italy	51
Santa Margherita, Alto Adige, Italy	71

CHARDONNAY

A By Acacia, California	47
Simi, Sonoma, California	51
Cakebread, Napa Valley, California	89

SAUVIGNON BLANC

Oyster Bay	51
Cloudy Bay	77

RED WINE

PINOT NOIR

A By Acacia	51
Kenwood	71
Meiomi	69

MERLOT

Sterling	55
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OTHERS

Shiraz, Layer Cake	59
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CABERNET

14 Hands	47
B.R. Cohn	62
Stag's Leap Hands Of Time	72
Jordan	99

WINE

GENERAL INFORMATION



BREAKFAST

BUFFETS
ENHANCEMENTS
PLATED & BOXED

BREAKS

SNACKS & REFRESHMENTS
BREAKS

LUNCH

COLD BUFFET
HOT BUFFET
HOT BUFFET (CONTINUED)
PLATED
BOXED

RECEPTION

COLD HORS D'OEUVRES
HOT HORS D'OEUVRES
THE CARVING BOARD
ACTION STATIONS
DISPLAYS

DINNER

BUFFET
BUFFET (CONTINUED)
BUFFET (CONTINUED)
PLATED
PLATED (CONTINUED)

THE BAR

BAR A LA CARTE
HOSPITALITY BARS
PACKAGE BARS
WINE SELECTION

GENERAL INFORMATION

SERVICE FEES

CATERING PRICING

All catering pricing is subject to a 25% service charge and 7% Florida state sales tax.

GUARANTEES

In order to make your banquet a success, please notify our event management department of the guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance.

Guarantees are not subject to reduction within the 72 hour period.

If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

OUTDOOR FUNCTIONS

A final decision on location must be made four (4) hours prior to event starting time and six (6) hours prior for beach and pool functions.

If client requests to hold functions outside against the advice of the resort, the indoor location will also be set.

CHEF FEE

200 Each for first 2 hours
125 Each for each additional hour

BAR FEE

BARTENDER

200 Each for the first 3 hours
50 Each for each additional hour

WINE CORKAGE

30 Per 750ML bottle

LIQUOR CORKAGE

150 Per 1L Bottle

ATTENDANT FEE

BUTLERS, COCKTAIL SERVERS, BUFFET ATTENDANTS

200 Each for the first 3 hours
50 Each for each additional hour

SMALL GROUP FEE

25 persons or fewer \$150

BEACH FEE

1-50 Guests \$2,500
51+ \$5,000

POOL FEE

\$1,500

SUNSET VERANDA FEE

\$1,000