



CATERING MENU

MARGARITAVILLE
Beach Hotel
PENSACOLA BEACH, FL



EVENT MENU

MARGARITAVILLE OFFERS A VARIETY OF MENU
OPTIONS AND ADD-ON'S FOR YOUR EVENT

choose from

A) BREAKFAST BUFFET

- CONTINENTAL
- TRADITIONAL
- CLASSIC
- SOUTHERN
- À LA CARTE

B) BREAKS

- FRESH START
- FRUIT FOR EVERYONE
- JUST RIGHT
- INTERMISSION
- PRETZEL TIME
- À LA CARTE

C) LUNCH BUFFET

- TACO BAR BUFFET
- SOUTHERN STYLE
- DELI STYLE
- ITALIAN
- COAST OF FLORIDA
- BOXED LUNCH

D) PACKAGES

- DELI
- SOUTHERN
- TACO
- ITALIAN
- FLORIDA

E) ADD-ON'S

- SIDE ITEMS
- DESSERTS

FOOD, BEVERAGE, BANQUET/CATERING AND MISCELLANEOUS CHARGES ARE SUBJECT TO 23%
SERVICE FEE, 7.55% TAX, 1% SIRA FEE. GUESTS MUST BE 21 OR OLDER TO CONSUME ALCOHOL.

BREAKFAST BUFFET

ALL BREAKFAST BUFFETS ARE SERVED FOR 45 MINUTES AND INCLUDE ASSORTED FRUIT JUICES, FRESH BREWED COFFEE, ASSORTED HOT TEA AND FRESH ICED WATER

choose from

CONTINENTAL \$19/PP

- FRESH SLICED SEASONAL FRUIT
- BAKED PASTRIES
- YOGURT
- VARIETY OF CEREALS & MILK

SOUTHERN \$30/PP

- FRESH SLICED SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON
 - SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES
 - GRITS
- FRESH BAKED BISCUITS & HOMEMADE GRAVY
- FRIED CHICKEN & WAFFLES
- VARIETY OF CEREALS & MILK

TRADITIONAL \$24/PP

- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON
 - SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES
 - GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

CLASSIC \$27/PP

- FRESH SLICED SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON
 - SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES
 - GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

À LA CARTE ITEMS

- ASSORTED PASTRIES, MUFFINS OR BAGELS WITH CREAM CHEESE \$45/DOZEN
- OATMEAL BAR WITH BROWN SUGAR, FRESH BERRIES, GRANOLA AND MILK \$8.50/PP
- COKE PRODUCTS & BOTTLED WATER \$3/EA
- APPLE OR ORANGE JUICE \$40/GALLON
- FRESHLY BREWED COFFEE \$55/GALLON
- MIMOSAS \$90/GALLON
- BLOODY MARY \$180/GALLON

BREAKS

ALL BREAKS ARE SERVED FOR 30 MINUTES. BREAK PACKAGES ARE PRICED PER PERSON WITH A MINIMUM ORDER EQUAL TO YOUR HEADCOUNT. SINGLE SERVED A LA CARTE ITEMS & BEVERAGES ARE CHARGED UPON CONSUMPTION.

choose from

FRESH START \$16/PP

- FRESH SEASONAL FRUIT
- ASSORTED BREAKFAST & GRANOLA BARS
- ASSORTMENT OF YOGURT
- FRESH COFFEE, ASSORTED HOT TEA AND BOTTLED WATER

FRUIT FOR EVERYONE \$18/PP

- SEASONAL FRUIT KABOBS WITH HONEY DRIZZLE
- BANANAS AND APPLES
- ASSORTMENT OF YOGURT
- FRESHLY BREWED COFFEE, ASSORTED HOT TEA AND BOTTLED WATER

JUST RIGHT \$18/PP

- VEGETABLE CRUDITE WITH RANCH DRESSING
- HUMMUS WITH PITA CHIPS
- FRESHLY BREWED COFFEE, ASSORTED HOT TEA AND BOTTLED WATER

INTERMISSION \$16/PP

- ASSORTMENT OF CANDY BARS
- TORTILLA CHIPS WITH QUESO & SALSA
- COKE PRODUCTS & BOTTLED WATER

PRETZEL TIME \$8/PP

- FRESH BAKED SOFT PRETZELS
- CHOICE OF (3) TOPPINGS:
 - LANDSHARK QUESO CHEESE
 - WISCONSIN BEER CHEESE
 - CREOLE MUSTARD
 - HORSERADISH MUSTARD
 - HONEY MUSTARD
 - SRIRACHA HONEY BUTTER
 - CINNAMON SUGAR

À LA CARTE ITEMS

- BREAKFAST BARS \$3/EACH
- YOGURT CUPS \$3.50/EACH
- WHOLE SEASONAL FRUIT \$3.50/EACH
- CHOCOLATE BARS & CANDY \$3.50/EACH
- POTATO CHIPS \$3/EACH
- ASSORTED NUTS \$3.50/EACH

BEVERAGES

- COKE PRODUCTS \$3/EACH
- BOTTLED WATER \$3/EACH
- BOTTLED JUICES \$4/EACH
- RED BULL \$5/EACH
- APPLE OR ORANGE JUICE \$36/GALLON
- BLENDED COFFEE \$52/GALLON

LUNCH BUFFET

LUNCH IS SERVED FOR 60 MINUTES WITH SWEET & UNSWEET ICED TEA

choose from

TACO BAR BUFFET \$35/PP

- CHOICE OF TWO MEATS:
 - GRILLED CHICKEN
 - FRESH DAILY CATCH
 - SEASONED GROUND BEEF
- TORTILLAS, SOUR CREAM, FRESH SALSA, SHREDDED LETTUCE, SLICED JALAPENOS, SHREDDED CHEESE
- N'AWLINS RICE PILAF
- QUESO & TORTILLA CHIPS
- MEXICAN STREET CORN CASSEROLE

SOUTHERN BUFFET \$35/PP

- FRESH GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS, CRUTONS & DRESSINGS
- COUNTRY FRIED CHICKEN
- SHREDDED BBQ PORK
- RED SKIN MASHED POTATOES
- MACARONI & CHEESE
- COLLARD GREENS
- CORNBREAD MUFFINS

DELI LUNCH BUFFET \$35/PP

- PASTA SALAD
- SOUTHERN STYLE CHICKEN SALAD
- ASSORTMENT OF POTATO CHIPS
- PREMIUM SLICED CHEDDAR, SWISS & MONTEREY JACK CHEESE
- FRESH LETTUCE, TOMATO, PICKLES
- FRESH BREAD ASSORTMENT
- CONDIMENTS

ITALIAN LUNCH BUFFET \$37/PP

- METTERANIAN CHOPPED SALAD
- PENNE PASTA
- ZESTY RED SAUCE WITH MEATBALLS
- CREAMY ALFREDO SAUCE
- GRILLED CHICKEN
- GRILLED ASPARAGUS
- GARLIC BREAD

COAST OF FLORIDA BUFFET \$37/PP

- FRESH GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS, CRUTONS & DRESSINGS
- GRILLED FRESH CATCH OF THE DAY
- GRILLED CHICKEN BREAST
- SOUTHERN STYLE POTATO SALAD
- SEASONAL VEGETABLES
- COCONUT RICE PILAF
- GARLIC HERB BUTTER ROLLS

"TO-GO" BOXED LUNCH \$24/PP

ALL BOXED LUNCHE INCLUDE ONE SANDWICH WITH LETTUCE, TOMATO, POTATO CHIPS, FRESH BAKED COOKIE, APPLE, BOTTLED WATER & CONDIMENTS

- CHOOSE (2) BREADS:
 - WHITE
 - WHEAT
 - KAISER
- CHOOSE (2) MEATS:
 - ROAST BEEF
 - TURKEY
 - HAM
- CHOOSE (2) CHEESES:
 - CHEDDAR
 - SWISS
 - MONTEREY JACK

DELI VIP PACKAGE

SERVED BUFFET STYLE AND ARE DESIGNED FOR MEETIN GROUPS OF 12 OR MORE. BREAKFAST IS SERVED FOR 45 MINUTES, BREAKS FOR 30 MINUTES & LUNCH FOR 60 MINUTES.

\$70 PER PERSON

CLASSIC BREAKFAST

SERVED WITH JUICE, FRESH COFFEE, ASSORTED TEAS & ICED WATER

- FRESH SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON OR SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES OR GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

DELI LUNCH BUFFET

SERVED WITH SWEET & UN-SWEET ICED TEA

- PASTA SALAD
- SOUTHERN STYLE CHICKEN SALAD
- ASSORTMENT OF POTATO CHIPS
- PREMIUM SLICED CHEDDAR, SWISS & MONTEREY JACK CHEESE
- FRESH LETTUCE, TOMATO, PICKLES
- FRESH BREAD ASSORTMENT

AM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFEE
- HOT TEA ASSORTMENT
- ASSORTED POTATO CHIPS

PM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFE & HOT TEA
- CHOICE OF:
 - FRESH BAKED COOKIES OR BROWNIES

SOUTHERN VIP PACKAGE

SERVED BUFFET STYLE AND ARE DESIGNED FOR MEETIN GROUPS OF 12 OR MORE. BREAKFAST IS SERVED FOR 45 MINUTES, BREAKS FOR 30 MINUTES & LUNCH FOR 60 MINUTES.

\$70 PER PERSON

CLASSIC BREAKFAST

SERVED WITH JUICE, FRESH COFFEE, ASSORTED TEAS & ICED WATER

- FRESH SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON OR SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES OR GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

SOUTHERN LUNCH BUFFET

SERVED WITH SWEET & UN-SWEET ICED TEA

- FRESH GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS & CRUTONS
- COUNTRY FRIED CHICKEN
- SHREDDED BBQ PORK
- RED SKIN MASHED POTATOES
- MACARONI & CHEESE
- COLLARD GREENS
- CORNBREAD MUFFINS

AM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFEE
- HOT TEA ASSORTMENT
- ASSORTED POTATO CHIPS

PM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFE & HOT TEA
- CHOICE OF:
 - FRESH BAKED COOKIES OR BROWNIES

TACO BAR VIP PACKAGE

SERVED BUFFET STYLE AND ARE DESIGNED FOR MEETIN GROUPS OF 12 OR MORE. BREAKFAST IS SERVED FOR 45 MINUTES, BREAKS FOR 30 MINUTES & LUNCH FOR 60 MINUTES.

\$75 PER PERSON

CLASSIC BREAKFAST

SERVED WITH JUICE, FRESH COFFEE, ASSORTED TEAS & ICED WATER

- FRESH SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON OR SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES OR GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

TACO BAR LUNCH BUFFET

SERVED WITH SWEET & UN-SWEET ICED TEA

- CHOICE OF TWO MEATS:
 - GRILLED CHICKEN
 - FRESH DAILY CATCH
 - SEASONED GROUND BEEF
- TORTILLAS, SOUR CREAM, SALSA, LETTUCE, JALAPENOS, SHREDDED CHEESE
- N'AWLINS RICE PILAF
- QUESO & TORTILLA CHIPS
- MEXICAN STREET CORN CASSEROLE

AM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFEE
- HOT TEA ASSORTMENT
- ASSORTED POTATO CHIPS

PM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFE & HOT TEA
- CHOICE OF:
 - FRESH BAKED COOKIES OR BROWNIES

ITALIAN VIP PACKAGE

SERVED BUFFET STYLE AND ARE DESIGNED FOR MEETIN GROUPS OF 12 OR MORE. BREAKFAST IS SERVED FOR 45 MINUTES, BREAKS FOR 30 MINUTES & LUNCH FOR 60 MINUTES.

\$80 PER PERSON

CLASSIC BREAKFAST

SERVED WITH JUICE, FRESH COFFEE, ASSORTED TEAS & ICED WATER

- FRESH SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON OR SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES OR GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

ITALIAN LUNCH BUFFET

SERVED WITH SWEET & UN-SWEET ICED TEA

- MEDITERRANEAN CHOPPED SALAD
- PENNE PASTA
- ZESTY RED SAUCE WITH MEATBALLS
- CREAMY ALFREDO SAUCE
- GRILLED CHICKEN
- GRILLED ASPARAGUS
- GARLIC BREAD

AM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFEE
- HOT TEA ASSORTMENT
- PRETZEL TIME BREAK

PM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFE & HOT TEA
- CHOICE OF:
 - FRESH BAKED COOKIES OR BROWNIES

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FLORIDA VIP PACKAGE

SERVED BUFFET STYLE AND ARE DESIGNED FOR MEETIN GROUPS OF 12 OR MORE. BREAKFAST IS SERVED FOR 45 MINUTES, BREAKS FOR 30 MINUTES & LUNCH FOR 60 MINUTES.

\$80 PER PERSON

CLASSIC BREAKFAST

SERVED WITH JUICE, FRESH COFFEE, ASSORTED TEAS & ICED WATER

- FRESH SEASONAL FRUIT
- SCRAMBLED EGGS
- CHOICE OF PROTEIN:
 - BACON OR SAUSAGE
- CHOICE OF SIDE:
 - BREAKFAST POTATOES OR GRITS
- WARM FRESHLY BAKED BISCUITS
- VARIETY OF CEREALS & MILK

COAST OF FLORIDA BUFFET

SERVED WITH SWEET & UN-SWEET ICED TEA

- FRESH GARDEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBERS & CROUTONS
- GRILLED FRESH CATCH OF THE DAY
- GRILLED CHICKEN BREAST
- SOUTHERN STYLE POTATO SALAD
- SEASONAL VEGETABLES
- COCONUT RICE PILAF
- GARLIC HERB BUTTER ROLLS

AM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFEE
- HOT TEA ASSORTMENT
- PRETZEL TIME BREAK

PM BREAK

- COCA-COLA PRODUCTS
- BOTTLED WATER
- FRESH BREWED COFFE & HOT TEA
- CHOICE OF:
 - FRESH BAKED COOKIES OR BROWNIES

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ADD-ON'S

PRICED PER PERSON WITH A MINIMUM OF 20 SERVINGS PER ITEM

SIDE ITEMS

- | | |
|--|--|
| <input type="checkbox"/> GARLIC MASHED POTATOES \$2.25 | <input type="checkbox"/> COLLARD GREENS \$2.50 |
| <input type="checkbox"/> MACARONI & CHEESE \$2.95 | <input type="checkbox"/> MEXICAN STREET CORN CASSEROLE \$2.75 |
| <input type="checkbox"/> COCONUT RICE PILAF \$2.75 | <input type="checkbox"/> ASIAN SLAW \$2.25 |
| <input type="checkbox"/> GRILLED ASPARAGUS \$2.75 | <input type="checkbox"/> SOUTHERN POTATO SALAD \$2.25 |
| <input type="checkbox"/> COLESLAW \$2.25 | <input type="checkbox"/> ROASTED FINGERLING POTATO HASH \$2.50 |
| <input type="checkbox"/> DELTA AU GRATIN \$3.25 | <input type="checkbox"/> PINEAPPLE FRIED RICE \$2.95 |
| <input type="checkbox"/> PASTA SALAD \$2.25 | <input type="checkbox"/> SEASONAL VEGETABLES \$2.75 |
| <input type="checkbox"/> WILD RICE PILAF \$2.75 | <input type="checkbox"/> GARDEN SALAD \$3.25 |

DESSERTS

- | | |
|---|--|
| <input type="checkbox"/> NEW YORK STYLE CHEESECAKE \$5/PP | <input type="checkbox"/> BREAD PUDDING \$3.50/PP |
| <input type="checkbox"/> KEY LIME PIE \$4/PP | <input type="checkbox"/> SUMMER BERRY TRIFLE \$4/PP |
| <input type="checkbox"/> SALTED CARAMEL CHEESECAKE \$5/PP | <input type="checkbox"/> ULTIMATE BROWNIE TRUFFLE \$4/PP |
| <input type="checkbox"/> CARROT CAKE \$3/PP | <input type="checkbox"/> FRESH BAKED COOKIES \$28/DOZEN |
| <input type="checkbox"/> PEACH, APPLE OR CHERRY COBBLER \$3.25/PP | <input type="checkbox"/> BROWNIES \$30/DOZEN |
| <input type="checkbox"/> BANANA PUDDING \$3/PP | <input type="checkbox"/> RASPBERRY BREAD PUDDING |
| <input type="checkbox"/> BANANA FOSTER BREAD PUDDING \$4/PP | WITH VANILLA CREAM SAUCE \$4/PP |

FOR YOUR INFORMATION

Buffet Minimums – A minimum of 25 persons is required for any buffet meals. If the final guarantee is below 25, the price per guest will be increased by 20%.

Linens – White linens will be provided for banquet tables, if requested or needed. White, tan or black linen napkins are available upon request for all private events.

Meal Guarantees – A meal guarantee (headcount) is required (30) business days prior to the event date. Our Chef will be pleased to set 5% over the guarantee for all events. If a meal guarantee isn't given, we will prepare food based on the estimated count for your group or at last written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed or actual attendees and/or charged for the higher number.

Quiet Enjoyment – In order to provide quiet enjoyment of the hotel to all of our guests, we require that all entertainment in our hotel banquet room and LandShark Landing must end by 10:00 pm. Hotel banquet room and Landshark Landing must be vacated by 10:30 pm or additional meeting room rental and service charges may apply. Request for additional time will have to be approved prior in advance by the hotel manager and require signed documentation to avoid additional fees.

Optional Enhancements – A variety of options may be available from specialty menus to meet dietary concerns to Group and Team Building events. We are able to provide you with a list of Music and Entertainment options to include DJ's, Bands, Fire Dancers and more!

Damages – The client agrees to be responsible for any damages incurred to the premises or any other agents that are under the client's control.

Environment Policy - The Margaritaville Beach Hotel is a 100% smoke free environment. Smoking is not permitted on the hotel grounds or in any public meeting space, hospitality suites, guest rooms or balconies. If smoking occurs in any such area or room a minimum of \$250.00 fee plus tax will be assessed.

Food / Beverage License – All food and beverage is prepared by the hotel. No outside food or beverage items may be brought into any event areas for any events.

Liquor License - Our Hotel's liquor license requires that beverages only be dispensed by Hotel employees or bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.