
Event Menus

Marriott Clearwater Beach on Sand Key



General Information

EVENT SERVICES

ALL MEETING ROOM RENTAL, FOOD AND BEVERAGE, AUDIO VISUAL AND RELATED SERVICES ARE SUBJECT TO APPLICABLE TAXES (CURRENTLY 7%) AND TAXABLE SERVICE CHARGE (CURRENTLY 24%) WHICH ARE SUBJECT TO CHANGE WITHOUT NOTICE. THE CLEARWATER BEACH MARRIOTT SUITES ON SAND KEY RESERVES THE RIGHT TO INSPECT AND CONTROL ALL PARTIES, MEETINGS, RECEPTIONS, ETC., THAT ARE BEING SERVICED ON THE PREMISES. ALL FEDERAL, STATE AND LOCAL LAWS WITH REGARD TO FOOD AND BEVERAGE PURCHASES AND CONSUMPTION ARE STRICTLY ADHERED TO. ALL FOOD AND BEVERAGE IN EVENT SPACES MUST BE PURCHASED THROUGH THE HOTEL. FOOD AND BEVERAGE ITEMS CANNOT BE TAKEN OFF PROPERTY OR TO THE GUEST ROOMS.

FINAL ATTENDANCE GUARANTEE

FINAL MENU SELECTIONS ARE DUE ONE **(1)** MONTH PRIOR TO EVENT DATE. FOR ANY PLATED MEALS, THE ENTRÉE CHOICES MUST BE GIVEN AT THIS TIME. ENTRÉE CARDS ARE REQUIRED TO BE PROVIDED BY GROUP FOR ANY PLATED SELECTIONS. CONFIRMATION FOR THE NUMBER OF GUESTS TO BE SERVED MUST BE RECEIVED NO LATER THAN SEVEN **(7)** BUSINESS DAYS PRIOR TO THE SCHEDULED FUNCTION; OTHERWISE THE HOTEL WILL CONSIDER YOUR ORIGINAL EXPECTED NUMBER OF PEOPLE TO BE THE GUARANTEE FOR ALL CHARGES. ALL HOTEL CHARGES WILL BE BASED UPON THE GUARANTEED NUMBER OR THE ACTUAL NUMBER SERVED, WHICHEVER IS GREATER. THE GUARANTEE NUMBER CAN BE INCREASED WITHIN SEVEN (7) BUSINESS DAYS OF THE FUNCTION WITHIN LIMITATIONS; HOWEVER, THE NUMBER CANNOT DECREASE.

Shipping Instructions

THE HOTEL WILL ACCEPT PACKAGES THREE **(3)** BUSINESS DAYS PRIOR TO THE FUNCTION. THE HOTEL ACCEPTS NO RESPONSIBILITY FOR GOODS SHIPPED TO THE HOTEL PRIOR TO SCHEDULED FUNCTIONS OR LEFT AFTER THE FUNCTION IS COMPLETED. OUTGOING PACKAGES ARE REQUIRED TO BE PACKAGED, LABELED AND PAID FOR BY CUSTOMER. THE CUSTOMER IS RESPONSIBLE FOR SCHEDULING THE PICK UP OF THE PACKAGES.

HOTEL PACKAGES MUST BE MARKED APPROPRIATELY: NAME OF THE EVENT, CONTACT'S NAME, THE NUMBER OF PACKAGES (1 OUT OF #, 2 OUT OF #, ETC.) AND HOTEL ADDRESS.

PACKAGE HANDLING FEE - \$5 PER BOX / \$150 PER PALLET



CONTINENTAL BREAKFAST

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM OF 15 GUESTS REQUIRED.

SAND KEY CONTINENTAL | 28

SEASONAL FRESH SLICED FRUIT AND BERRIES
WHOLE BANANAS
INDIVIDUAL FLAVORED YOGURTS
BREAKFAST PASTRIES, MUFFINS, CROISSANTS
FRUIT PRESERVES AND BUTTER
HOUSEMADE OVERNIGHT OATS
SELECTION OF CHILLED JUICES
FRESHLY BREWED COFFEES AND TEAS

INTRACOASTAL | 30

SEASONAL TROPICAL FRUIT SALAD
WHOLE BANANAS
YOGURT PARFAIT STATION, GRANOLA, BERRIES
BAGELS, CREAM CHEESE, BUTTER, PRESERVES
ASSORTED FRESH DANISHES
FLAVORED SCONES
HOUSEMADE OVERNIGHT OATS
MINI ACAI BOWLS
SELECTION OF CHILLED JUICES
FRESHLY BREWED COFFEES AND TEAS

ENHANCEMENTS

BUTTERMILK PANCAKES | 6

FRESH BERRIES, ASSORTED SYRUPS,
WHIPPED TOPPING

CINNAMON FRENCH TOAST | 6

POWDERED SUGAR, FRESH BERRIES
ASSORTED SYRUPS

OMELET STATION* | 15

FARM FRESH WHOLE EGGS, SPINACH, TOMATO,
MUSHROOM, ONION, PEPPERS, BACON, SAUSAGE,
SWISS CHEESE, CHEDDAR CHEESE, GOAT CHEESE

*CHEF ATTENDANT REQUIRED | 150 PER STATION

ENHANCEMENTS

EGG AND CHEESE ON ENGLISH MUFFIN | 6

BACON, EGG AND CHEESE ON CROISSANT | 8

HAM, EGG AND CHEESE ON ENGLISH MUFFIN | 8



BREAKFAST BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM OF 25 GUESTS REQUIRED.

ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

CHILLED JUICES, FRESHLY BREWED COFFEES AND TEAS INCLUDED

NOURISH | 37

SEASONAL FRESH SLICED FRUIT AND BERRIES
INDIVIDUAL FLAVORED YOGURTS
BREAKFAST PASTRIES, MUFFINS, CROISSANTS
MINI ACAI BOWLS
HOUSEMADE OVERNIGHT OATS
SCRAMBLED EGGS WITH CHIVES
APPLEWOOD SMOKED BACON

SUNRISE | 40

SEASONAL TROPICAL FRUIT SALAD
YOGURT PARFAIT STATION
BAGELS, CREAM CHEESE, BUTTER, PRESERVES
WHITE, WHEAT AND RYE SLICED BREAD
HOUSEMADE OVERNIGHT OATS
SCRAMBLED EGGS WITH CHIVES
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE LINKS
ROASTED ROSEMARY RED POTATOES
BUTTERMILK PANCAKES, MAPLE SYRUP

THE V.I.B. | 45

SEASONAL TROPICAL FRUIT

HOUSEMADE OVERNIGHT OATS

EGG WHITE FRITTATA
SPINACH, MUSHROOM AND GOAT CHEESE

THICK CUT PEPPER BACON

CHICKEN APPLE SAUSAGE

STRAWBERRY BASIL STUFFED FRENCH TOAST

OVER EASY EGG SKILLET, SWEET POTATO HASH

CINNAMON SUGAR CROISSANT BEIGNETS
NUTELLA AND CARAMEL DIPPING SAUCE
FRESH STRAWBERRIES



BRUNCH BUFFET

PRICED PER PERSON BASED ON 1.5 HOURS OF SERVICE. MINIMUM OF 25 GUESTS REQUIRED.
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

BAYSIDE BRUNCH | 50

SEASONAL FRESH SLICED FRUIT
PARFAIT STATION
HOUSEMADE OVERNIGHT OATS
ASSORTED BREAKFAST PASTRIES, FRUIT
PRESERVES
SMOKED SALMON DISPLAY WITH BAGELS,
ASSORTED TOPPINGS
SCRAMBLED EGGS, CHIVES, SALSA,
SHREDDED CHEDDAR CHEESE
THICK SLICED PEPPER BACON
SAUSAGE LINKS

CAPRESE SALAD WITH ARUGULA, FRESH
MOZZARELLA AND TOMATO
CHEF'S SELECTION OF FRESH VEGETABLES
ROASTED BREAKFAST POTATOES

ARTISAN BREAD BASKET
CHEF'S SELECTION OF DESSERTS
SELECTION OF CHILLED JUICES
FRESHLY BREWED COFFEES AND TEAS

CHOICE OF ONE ENTRÉE:

GRILLED BREAST OF CHICKEN AND WILD
MUSHROOM DEMI-GLACE

GRILLED SIRLOIN WITH SIGNATURE STEAK OIL

GRILLED FLORIDA GROUPER WITH ORANGE
CITRUS BUTTER AND MANGO SALSA



BREAKS

PRICED PER PERSON BASED ON 30 MINUTES OF SERVICE. MINIMUM 15 GUESTS REQUIRED.
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

BUILD YOUR OWN TRAIL MIX | 16

PECAN, CASHEWS, AND ALMONDS
ASSORTMENT DRIED FRUIT, BANANA CHIPS,
GOLDEN RAISINS, APRICOTS, CRANBERRIES
M&M'S AND CHOCOLATE CHIPS

CLUB MEDITERRANEAN | 18

PITA CHIPS AND ASSORTED RAW VEGGIES
RED PEPPER HUMMUS, TAPENADE, AND
BABA GHANOUSH
GRILLED VEGETABLES

CANDY STORE | 17

PEACH RINGS, SWEDISH RINGS, ORANGE
SLICES, YOGURT RASINS, MILK CHOCOLATE
PEANUT CLUSTER, PEANUT M&M'S, HERSHEY'S
ASSORTED MINI BAR, HERSHEY HODGE PODGE,
JOLLY RANCHERS, SALTWATER TAFFY

ENERGY BURST | 20

HOUSEMADE GRANOLA BARS
INDIVIDUAL BAGS OF TRAIL MIX
TROPICAL FRUIT SALAD
NAKED SMOOTHIE BOTTLES
BOTTLED STARBUCKS BEVERAGES

HOME RUN | 19

FRESHLY POPPED POPCORN
CRACKER JACKS
MINI HOTDOGS, KETCHUP
SOFT SALTED PRETZELS, MUSTARD

SWEET AND SAVOR | 25

CHOCOLATE COVERED ESPRESSO BEANS
CHOCOLATE COVERED PRETZELS
FONTINA CHEESE, TUSCAN AND CHILI RUBBED
CANDIED PECANS
FRESH BERRIES

A LA CARTE

ENHANCEMENTS OR CUSTOM CRAFTED BREAKS

PRICED ON CONSUMPTION

INDIVIDUAL BAGS OF TRAIL MIX | **6**
ICE CREAM SANDWICHES | **6**
ASSORTED FRUIT YOGURTS | **5**
POPCORN, CHIPS & PRETZELS | **5**
ASSORTED CANDY BARS | **4**
AWAKE, CLIF & KIND BARS | **4**
ASSORTED WHOLE FRUIT | **4**

PRICED PER DOZEN

ASSORTED DECORATED DOUGHNUTS | **60**
ASSORTED FLAVORED CUPCAKES | **60**
BAVARIAN SOFT PRETZELS | **46**
GOUDA CHEESE SAUCE & MUSTARD
BAGELS AND CREAM CHEESE | **44**
FRESHLY BAKED COOKIES | **40**
CHOCOLATE FUDGE BROWNIES | **40**
ASSORTED MUFFINS AND DANISH | **38**

PRICED PER PERSON

SLICED FRESH FRUIT | **7**
TORTILLA CHIPS AND SALSA | **6**
FRESHLY POPPED POPCORN MACHINE | **5**

PRICED ON CONSUMPTION

ASSORTED BOTTLED JUICES | **6**
BOTTLED NAKED SMOOTHIES | **6**
BOTTLED PURE LEAF ICED TEA | **6**
STARBUCKS BEVERAGES | **6**
RED BULL | **6**
SPARKLING WATER | **6**
BOTTLED WATER | **5**
ASSORTED PEPSI SOFT DRINKS | **5**

PRICED PER GALLON

FRESHLY BREWED COFFEE & TEA | **75**
ORANGE, CRANBERRY, APPLE JUICE | **56**
UNSWEETENED ICED TEA | **40**
LEMONADE | **40**
FRUIT INFUSED WATER STATION | **10**

STARBUCKS PREMIUM COFFEE STATION

STARBUCKS FRESH BREWED REGULAR AND
DECAF COFFEE, ASSORTED TAZO TEAS | **85**
INCLUDES STARBUCKS FLAVORED SYRUPS

STARBUCKS BOTTLED FRAPPUCCINOS AND
ESPRESSO DRINKS | **6**

ALL DAY BEVERAGE BREAK | 25 PER PERSON

BOTTLED WATER
SPARKLING WATER
BOTTLED ICED TEAS
ASSORTED SOFT DRINKS
FRESHLY BREWED COFFEE AND TEA



PLATED LUNCH

PRICED PER PERSON. MAXIMUM (2) ENTREE SELECTIONS IF ADVANCE COUNTS ARE PROVIDED.
MEAL CARDS REQUIRED FOR SERVICE.

ALL PLATED LUNCHES INCLUDE

FRESHLY BAKED ROLLS AND BUTTER
SOUP OR SALAD
ENTRÉE
DESSERT
PRE-SET ICED TEA OR WATER
FRESHLY BREWED COFFEES AND TEAS

FOUR COURSES | 6

SOUP

FIRE ROASTED VEGETABLE & CRAB SOUP
TOMATO BASIL BISQUE
PERUVIAN CHICKEN & VEGETABLE SOUP
FRENCH ONION SOUP
CLAM CHOWDER

SALAD

HOUSE

WILD GREENS, CUCUMBERS, TOMATO,
RED ONION, LOCAL GOAT CHEESE
APPLE CIDER VINAIGRETTE

CAESAR

ROMAINE, CHERRY TOMATOES
SEASONED CROUTONS, SHAVED PARMESAN
CAESAR DRESSING

SPINACH

STRAWBERRIES, MANDARIN ORANGES,
RED ONION, FETA CHEESE
BALSAMIC VINAIGRETTE

CHILLED CAPRESE

BUFFALO MOZZARELLA, HEIRLOOM TOMATO,
ARUGULA, EVOO, BALSAMIC GLAZE



PLATED LUNCH

CONTINUED

ACCOMPANIMENTS

ALL ENTRÉES ARE THOUGHTFULLY PAIRED WITH OUR CHEF'S CRAFTED STARCH AND SEASONAL VEGETABLE.

PLEASE NOTIFY YOUR EVENT MANAGER OF ANY SPECIAL DIETARY RESTRICTIONS.

DESSERT

KEY LIME PIE
 NY CHEESECAKE
 CARROT CAKE WITH CARAMEL SAUCE
 CHOCOLATE LAVA CAKE
 PEANUT BUTTER PIE, DARK CHOCOLATE GLAZE
 FRESH SELECTION OF FRUIT AND BERRIES
 RASPBERRY PASSION FRUIT CAKE (V) (GF)

DUO PLATE

CHICKEN BREAST & PETIT FILET | 65
 SIGNATURE STEAK OIL

ENTRÉE

CERTIFIED ANGUS BEEF TENDERLOIN | 50
 WATERCOLOUR SIGNATURE STEAK OIL

CERTIFIED ANGUS BEEF SIRLOIN | 48
 WATERCOLOUR SIGNATURE STEAK OIL

SIGNATURE CRAB CAKE | 46
 CORN RELISH AND KEY LIME MUSTARD

BLACKENED FL GROUPE | 44
 MANGO SALSA

GRILLED FARO ISLAND SALMON | 42
 FLORIDA ORANGE BEURRE BLANC

CHICKEN PICCATA | 40
 LEMON CAPER BUTTER SAUCE

ROASTED SUMMER SQUASH RISOTTO (V) | 35
 FRIED BRUSSELS SPROUTS, SHAVED ASIAGO,
 BALSAMIC GLAZE

PICNIC LUNCH

PRICED PER LUNCH BOX. INCLUDES (3) SELECTIONS FOR GROUPS 25 AND OVER. MAXIMUM OF (2) SELECTIONS WILL APPLY TO ANY GROUP UNDER 25. ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

SANDWICH SELECTION | 34

HOUSE ROAST BEEF SANDWICH

SHAVED BEEF, HORSERADISH MAYO, LETTUCE, TOMATO, MUENSTER CHEESE ON CIABATTA

MUFFULETTA SANDWICH

SALAMI, CAPICOLA, PROSCIUTTO, LETTUCE, TOMATO, ONION, PROVOLONE, ON CIABATTA

GRILLED CHICKEN NAPA SALAD

BABY SPINACH, ALMONDS, AVOCADO, RED GRAPES, DRIED CRANBERRIES, SUNFLOWER SEEDS, GOAT CHEESE, POPPY SEED DRESSING

GRILLED CHICKEN CAESAR WRAP

WHEAT TORTILLA, GRILLED BREAST OF CHICKEN, ROMAINE LETTUCE, PARMESAN

SMOKED TURKEY WRAP

WHEAT TORTILLA, SHAVED TURKEY, SWISS CHEESE, LETTUCE, TOMATO, CITRUS AIOLI

CURED HAM WRAP

WHEAT TORTILLA, SHAVED HAM, LETTUCE, TOMATO, CHEDDAR CHEESE, MUSTARD AIOLI

VEGETARIAN WRAP

WHEAT TORTILLA, GRILLED VEGETABLES, BOURSIN CHEESE

BOXED LUNCHES INCLUDE

PASTA SALAD

KETTLE CHIPS

WHOLE FRUIT

CHOCOLATE CHIP COOKIE

CONDIMENTS AND SILVERWARE

SOFT DRINKS, BOTTLED WATER, ICED TEAS

LUNCH BUFFET

PRICED PER PERSON, BASED ON 1 HOUR SERVICE. MINIMUM OF 25 GUESTS REQUIRED
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25. UNSWEETENED ICED TEA, WATER AND
FRESHLY BREWED COFFEES AND TEAS INCLUDED

IT'S A WRAP | 46

GRILL CAESAR SALAD, ROMAINE, CHERRY
TOMATO, SHAVED PARMESAN, GARLIC
CROUTONS, CAESAR DRESSING

CUCUMBER TOMATO SALAD

PASTA SALAD

GROUPS 25+ CHOICE OF (3)

GROUPS UNDER 25 CHOICE OF (2)

BLACKENED SIRLOIN WRAP

FLOUR TORTILLA WITH SIRLOIN, ARUGULA,
TOMATO, ONION, HORSERADISH AIOLI

ROASTED CHICKEN WRAP

GARLIC & HERB TORTILLA WITH ROASTED
CHICKEN, SPINACH, TOMATO, FETA CHEESE,
TOMATO AIOLI

CAJUN SHRIMP WRAP

SUN DRIED TOMATO & BASIL TORTILLA WITH
BLACKENED SHRIMP, BIBB LETTICE, AVOCADO,
RED ONION, TOMATO

SMOKED TURKEY WRAP

WHEAT TORTILLA, SHAVED TURKEY, SWISS
CHEESE, LETTUCE, TOMATO, CITRUS AIOLI

VEGETARIAN WRAP

SPINACH TORTILLA, GRILLED VEGETABLES AND
BOURSIN CHEESE

KEY LIME PIE

SEASONAL FRUIT SALAD

*GF WRAP | \$2.00

CAUSEWAY DELI | 44

GRILLHOUSE SALAD

SHAVED VEGETABLE COLE SLAW

PASTA SALAD

ROAST BEEF, SMOKED TURKEY, HAM

SLICED GRILLED CHICKEN

PROVOLONE, SWISS, CHEDDAR, PEPPER JACK

TOMATO, ONIONS, BIBB LETTUCE,

PICKLE SPEARS

MAYONNAISE, DIJON MUSTARD, FIRE ROASTED

TOMATO AIOLI AND HORSERADISH CREAM

ASSORTMENT LOCAL BREADS

KETTLE CHIPS

CHOCOLATE CHIP COOKIES

SEASONAL FRUIT SALAD



LUNCH BUFFET

PRICED PER PERSON, BASED ON 1 HOUR SERVICE. MINIMUM OF 25 GUESTS REQUIRED
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.
UNSWEETENED ICED TEA, WATER AND FRESHLY BREWED COFFEES AND TEAS INCLUDED

AT THE MARKET | 48

NAPA SALAD WITH BABY SPINACH, ALMONDS,
AVOCADO, RED GRAPES, DRIED CRANBERRIES,
SUNFLOWER SEEDS, FETA CHEESE,
LEMON POPPY SEED DRESSING

PEACHES & ARUGULA SALAD
CRUMBLED GOAT CHEESE, CANDIED PECANS,
APPLE CIDAR VINAIGRETTE

CITRUS MARINATED CHICKEN BREAST

HERB CRUSTED SALMON

BROWN BASMATI RICE

ROASTED CAULIFLOWER AND BROCCOLI

LEMON BERRY MARSCAPONE CREAM
SEASONAL FRUIT SALAD

HOT OFF THE PRESS | 48

COUNTRY STYLE CHICKEN NOODLE SOUP

FIRE ROASTED TOMATO BISQUE

APPLE WALNUT SALAD
SPINACH, SLICED APPLE, CANDIED WALNUTS,
FETA CHEESE, TOASTED SUNFLOWER SEEDS,
RASPBERRY VINAIGRETTE

RUEBEN PANINI
MARBLE RYE, PEPPER PASTRAMI, SAUERKRAUT,
SWISS CHEESE, THOUSAND ISLAND DRESSING

TURKEY AND APPLE PANINI
CIABATTA BREAD, SMOKED TURKEY, GOUDA
CHEESE, GRANNY SMITH APPLE, ARUGULA,
HONEY SIRACHA SAUCE

YBOR CITY CUBAN PANINI
CUBAN BREAD, SMOKED HAM, PULLED PORK,
SWISS CHEESE, SLICED PICKLES, DIJON AIOLI

CHOCOLATE BROWNIES
SEASONAL FRUIT SALAD



LUNCH BUFFET

PRICED PER PERSON, BASED ON 1 HOUR SERVICE. MINIMUM OF 25 GUESTS REQUIRED
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.
UNSWEETENED ICED TEA, WATER AND FRESHLY BREWED COFFEES AND TEAS INCLUDED

THE ITALIAN | 50

HOUSEMADE GARLIC BREAD

GRILLED CAESAR SALAD, CHERRY TOMATO,
SHAVED PARMESAN, GARLIC CROUTONS
CAESAR DRESSING

HEIRLOOM TOMATO FRESH MOZZARELLA SALAD

OVEN ROASTED CHICKEN CAPRESE
BALSAMIC GLAZE

GRILLED ITALIAN SAUSAGE FLATBREAD
PEPPERS & ONIONS

PENNE PASTA WITH VODKA SAUCE
SHAVED PARMESAN CHEESE

GARLIC HARICOT VERT

LEMONCELLO CAKES
CANNOLI

NUMEXICANO | 50

SPRING GREENS WITH CUCUMBER, TOMATO
AVOCADO, CRISPY TORTILLAS, CHIPOTLE RANCH

TRI-COLOR TORTILLA CHIPS
GUACAMOLE, PICO DE GALLO, TOMATILLO SALSA

BEEF AND CHICKEN FAJITAS, FLOUR TORTILLAS
LETTUCE, SOUR CREAM, BLACK OLIVES, PEPPERS
AND ONIONS, SHREDDED CHEDDAR AND JACK
CHEESE

SPANISH RICE

BANANA XANGOS CHEESECAKE
CINNAMON CHURROS

MEETING PLANNER PACKAGE

PRICED PER PERSON, PER DAY. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL \$200 FLAT FEE WILL
APPLY TO ANY GROUP UNDER 25 GUESTS.

MEETING PLANNER PACKAGE | 98

ALL DAY BEVERAGES

BOTTLED STILL & SPARKLING WATER
BOTTLED PURE LEAF ICED TEAS
ASSORTED SOFT DRINKS
FRESHLY BREWED STARBUCKS COFFEE AND TEA

BREAKFAST BUFFET

NOURISH BREAKFAST BUFFET

MID-MORNING BREAK

HOUSEMADE GRANOLA BARS
SEASONAL DICED FRUIT SALAD

LUNCH (select one)

IT'S A WRAP SANDWICH BUFFET
CAUSEWAY DELI BUFFET
AT THE MARKET LUNCH BUFFET
HOT OFF THE PRESS LUNCH BUFFET

AFTERNOON BREAK

FRESH BAKED COOKIES
FRESH POPPED POPCORN
INDIVIDUAL BAGS OF TRAIL MIX



EXECUTIVE MEETING PACKAGE

Priced Per Person. Maximum of 24 Attendees.

Executive Meeting Upgrade | 14

Black Leather Desk Pads

Coasters

Legal Pad

Executive Pen

VOSS Bottled Water



PLATED DINNER

PRICED PER PERSON. MAXIMUM (3) ENTREE SELECTIONS IF ADVANCE COUNTS ARE PROVIDED.
MEAL CARDS REQUIRED FOR SERVICE.

ALL PLATED DINNERS INCLUDE

FRESHLY BAKED ROLLS AND BUTTER
SALAD, ENTRÉE, DESSERT
PRE-SET ICED TEA OR WATER
FRESHLY BREWED COFFEES AND TEAS

FOUR COURSES | 6

SOUP

FIRE ROASTED VEGETABLE & CRAB SOUP
TOMATO BASIL BISQUE
PERUVIAN CHICKEN & VEGETABLE SOUP
FRENCH ONION SOUP
CLAM CHOWDER

SALAD

HOUSE

WILD GREENS, CUCUMBERS, TOMATO,
RED ONION, LOCAL GOAT CHEESE
APPLE CIDER VINAIGRETTE

CAESAR

ROMAINE, SEASONED CROUTONS
SHAVED PARMESAN
CAESAR DRESSING

WEDGE

ICEBERG LETTUCE, BACON, TOMATO
CRUMBLLED BLEU CHEESE
HOUSE BLEU CHEESE DRESSING

SPINACH

STRAWBERRIES, MANDARIN ORANGES,
RED ONION, FETA CHEESE
BALSAMIC VINAIGRETTE



PLATED DINNER

CONTINUED

ENTRÉE

STUFFED FREE RANGE CHICKEN BREAST | 65

SPINACH, ARTICHOKE, BOURSIN CHEESE,
CREAMY SAFFRON RISOTTO,
CHARRED HEIRLOOM TOMATO,
BALSAMIC CITRUS GLAZE

WATERCOLOUR CRAB CAKE | 68

ROASTED RED PEPPER RISOTTO
BROCCOLINI, LEMON BEURRE BLANC

STUFFED SALMON | 65

GRILLED ASPARAGUS, CITRUS BASMATI BROWN
RICE, PINEAPPLE MANGO BEURRE BLANC,
BALSAMIC GLAZE

PAN SEARED DUCK BREAST | 68

SWEET POTATO PUREE, BABY BOK CHOY,
MANDARIN ORANGE GASTRIQUE

ROASTED SEA BASS | 69

FIVE CHEESE RISOTTO
GARLIC BROCCOLINI
CITRUS BUERRE BLANC

PAN SEARED SCALLOPS | 69

WILD MUSHROOM RISOTTO
BABY ARUGULA, SHAVED ASIAGO
BALSAMIC GLAZE

RED WINE & BRAISED SHORT RIB | 72

BRAISED LEEK POTATO CAKE
HONEY SRIRACHA BRUSSELS SPROUTS
SHALLOT RED WINE BORDELAISE SAUCE

WATERCOLOUR SIGNATURE 8OZ FILET | 78

GARLIC ROASTED ASPARAGUS, MASCARPONE
YUKON GOLD POTATOES



PLATED DINNER

CONTINUED

DUO ENTRÉES

**LEMON OREGANO CHICKEN &
HERB MARINATED SHRIMP | 84**
ROASTED RED PEPPER RISOTTO
BROCCOLINI, LEMON BUERRE BLANC

**STUFFED CHICKEN CORDON BLEU &
WATERCOLOUR CRAB CAKE | 90**
WHITE CHEDDAR WHIPPED POTATOES
HONEY SRIRACHA FRIED BRUSSELS SPROUTS

PETIT FILET MIGNON & SEARED SCALLOP | 93
WILD MUSHROOM RISOTTO
BABY ARUGULA, SHAVED ASIAGO
BALSAMIC GLAZE

**SHORT RIB &
HERB GRILLED LOBSTER TAIL | 95**
SWEET POTATO PUREE
BABY BOK CHOY
SHALLOT RED WINE REDUCTION

CHICKEN BREAST & FILET | 90
GARLIC ROASTED ASPARAGUS, MARSCAPONE
YUKON GOLD POTATOES

VEGETARIAN SELECTIONS

ROASTED SUMMER SQUASH RISOTTO (V) | 60
FRIED BRUSSELS SPROUTS,
SHAVED ASIAGO, BALSAMIC GLAZE

GLUTEN FREE PENNE PASTA (VG) (GF) | 60
BLACKENED VEGETABLES
ROASTED GARLIC & ARUGULA PESTO

GRILLED CAULIFLOWER STEAK (VG) (GF) | 60
BASMATI RICE, VEGETABLE CHICKPEA WAT,
CILANTRO GARLIC LIME OLIVE OIL

BALSAMIC GRILLED PORTOBELLA (VG) (GF) | 60
STUFFED WITH SEASONAL VEGGIES, WILD RICE
SMOKEY BOURBON RED PEPPER COULIS

DESSERT

KEY LIME PIE, KEY LIME SAUCE
NY CHEESECAKE, BERRY COMPOTE
CARROT CAKE, CARAMEL SAUCE
CHOCOLATE LAVA CAKE
RASPBERRY PASSION FRUIT CAKE

DINNER BUFFET

PRICED PER PERSON. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25. PRICING BASED ON 1 HOUR OF SERVICE.

ALL DINNER BUFFETS INCLUDE

FRESHLY BAKED ROLLS AND BUTTER
COFFEE, TEA, WATER

FLORIDA SUNSET | 85

SPRING GREENS, CHARRED CORN, AVOCADO,
CUCUMBER, RED ONION, RADISH,
MANGO VINAIGRETTE

PEACH CAPRESE SALAD

WATERCOLOUR CRAB CAKES, KEY LIME AIOLI

CITRUS GLAZED CHOPPED BRISKET

GRILLED FLORIDA GROUPER, ORANGE SAUCE

LEMON GARLIC HARICOT VERT

CITRUS GREMOLATA BASMATI RICE

KEY LIME PIE, KEY LIME SAUCE

TROPICAL FRUIT SALAD

PRIME TIME | 80

BABY SPINACH SALAD, CANDIED WALNUTS,
RED ONIONS, FETA CHEESE, DRIED CRANBERRIES
LEMON POPPY SEED DRESSING

CITRUS AVOCADO SALAD, TOMATO, RADISH,
CUCUMBER, ARUGULA, CITRUS VINAIGRETTE

HERB CRUSTED PRIME RIB
THYME JUS, CREAMY HORSE RADISH
CARVER REQUIRED | \$150 FLAT FEE

ALMOND CRUSTED CHICKEN
ROASTED GARLIC BASIL CREAM SAUCE

LEMON HERB FAROE ISLAND SALMON

GRILLED ASPARAGUS WITH GREMOLATA

GARLIC MASCARPONE MASHED POTATOES

NY CHEESECAKE, STRAWBERRIES

CHOCOLATE MOUSSE CAKE

DINNER BUFFET

PRICED PER PERSON. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25. PRICING BASED ON 1 HOUR OF SERVICE.

SAND KEY LUAU | 95

HAWAIIAN POTATO SALAD

LOMI LOMI SALMON, CILANTRO, TOMATO, MAUI
ONION, JALAPENO, LIME

HEARTS OF PALM SALAD
LEMON SCENTED ARUGULA, CELERY

HULI-HULI GRILLED CHICKEN THIGHS
PINEAPPLE SOY GLAZE, FRESH PINEAPPLE

PINEAPPLE SHRIMP SKEWERS

WHOLE ROASTED KALUA PIG, SWEET ROLLS,
PINEAPPLE SALSA, TANGY SOY BBQ

CARVER REQUIRED | \$150 FLAT FEE

ROASTED SWEET POTATOES
MOLASSES, BROWN SUGAR

SUMMER SQUASH, FRESH HERBS

HAWAIIAN COCONUT RICE
RED BELL PEPPER, CILANTRO

COCONOUT CAKE

PINEAPPLE UPSIDE DOWN CAKE

THE GRILL MASTER | 80

GRILLHOUSE SALAD

SPRING MIX, TOMATO, RED ONION, CUCUMBER,
BACON, BLEU CHEESE, APPLE CIDER VINAIGRETTE

WATERMELON SALAD
ARUGULA, FETA CHEESE, SUNFLOWER SEEDS,
CILANTRO, RASPBERRY VINAIGRETTE

TERIYAKI CHICKEN THIGHS
MANGO SALSA, SCALLIONS

CHILI LIME SHRIMP SKEWERS
PICO DE GALLO

GRILLED CHIMICHURRI SKIRT STEAK
PICKLED RED ONIONS

BALSAMIC MARINATED GRILLED VEGETABLES

BREADED POTATO CAKES
WHITE CHEDDAR CREAM SAUCE

CILANTRO LIME RICE

STRAWBERRY SHORT CAKE

WARM APPLE COBBLER



HORS D'OEUVRES

PRICED PER PIECE. MINIMUM OF 50 PIECES EACH
 DISPLAYED OR BUTLER PASSED. BUTLER FEES | \$150
 PRICING BASED ON 1 HOUR OF SERVICE.

CHILLED SELECTION | 6

TOMATO BRUSCHETTA AND PARMESAN CROSTINI
 BALSAMIC REDUCTION

BACON CHEESE CURDS
 WITH PEACH SKEWERS

CITRUS COCKTAIL SHRIMP (GF)

POACHED SHRIMP ON CUCUMBER
 WITH DILL MASCARPONE (GF)

SMOKED SALMON DEVILED EGG
 IKURA ROE (GF)

SHAVED BEEF TENDERLOIN CROSTINI
 BALSAMIC ONIONS, PEPPERCORN AIOLI

AHI TUNA POKE PHYLLO CUP
 WASABI GINGER AIOLI

PROSCIUTTO AND STRAWBERRY BASIL CROSTINI
 CREAMY CHEVRE

*GF UPON REQUEST

HOT SELECTION | 7

VEGETABLE SPRING ROLL, THAI CHILI SAUCE

SPANAKOPITA WITH TZATZIKI SAUCE

SWEET AND HOT CHICKEN SATAY
 HONEY SAMBAL SAUCE (GF)

BUFFALO CHICKEN SPRING ROLL

BACON WRAPPED SCALLOPS
 CITRUS BALSAMIC GLAZE (GF)

BRAISED SMOKED PORK BELLY SKEWER
 SRIRACHA FIG SAUCE (GF)

BEEF SATAY AND SIGNATURE STEAK OIL *

CITRUS BBQ SHRIMP (GF)

ARTICHOKE BOURSIN MUSHROOM CAP *

WATERCOLOUR CRAB CAKE, KEY LIME MUSTARD*



Reception

MINIMUM OF (3) STATIONS. MINIMUM OF 25 GUESTS REQUIRED.
ADDITIONAL \$200 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.
PRICING BASED ON 1 HOUR OF SERVICE.

CHILLED DISPLAYS PRICED PER PERSON

VEGETABLE CRUDITE | 14

FRESH VEGETABLES, HOUSE RANCH DRESSING
WHITE BEAN HUMMUS, RED REPPER HUMMUS
WARM PITA BREAD

DOMESTIC CHEESE DISPLAY | 15

ARTISAN DOMESTIC CHEESES
CRACKERS AND FRENCH BREAD
HONEY COMB, FIG JAM, FRESH BERRIES
MARCONA ALMONDS

ANTIPASTO DISPLAY | 18

CURED MEATS AND HANDCRAFTED CHEESES
ROASTED RED PEPPERS, GREEN OLIVES AND
ITALIAN MARINATED ARTICHOKE
GRILLED ASPARAGUS AND WARM TOAST POINTS

JUMBO SHRIMP COCKTAIL | 22

HOUSE MADE CITRUS COCKTAIL SAUCE,
HORSERADISH, LEMON AIOLI, LEMON WEDGES

STATIONS

PRICED PER PERSON

THE SALAD BAR | 20

ROMAINE, MIXED GREENS, TOMATO, CARROTS,
CUCUMBER, RED ONION, OLIVES, SMOKED
BACON, SUNFLOWER SEEDS, TOASTED ALMONDS,
CHEDDAR, PARMESAN, CROUTONS
ASSORTED DRESSINGS

ADD CHICKEN \$4 | ADD SHRIMP \$4

FLATBREAD STATION | 21

PROSCIUTTO AND ARUGULA

ROASTED GARLIC, GRATED PARMESAN, BALSAMIC
GLAZE

BUFFALO CHICKEN

MOZZARELLA, BLEU CHEESE CRUMBLES,
SCALLIONS, BUFFALO ALFREDO SAUCE

FOUR CHEESE

MARINARA, FRESH OREGANO, GARLIC OIL,
GRATED PECORINO

Reception

CONTINUED

STATIONS PRICED PER PERSON

BUILD YOUR OWN PASTA STATION | 21

NOODLE CHOICES

TORTELLINI, CAVATAPPI, GLUTEN FREE PENNE

SAUCE CHOICES

ALFFREDO, BOLOGNESE, MARINARA

TOPPINGS

SPINACH, TOMATOES, SLICED MUSHROOMS,
BROCCOLI, ONIONS, BLACK OLIVES, PESTO

PROTEIN

CHICKEN, SHRIMP

YBOR STATION | 24

CUBAN SANDWICHES WITH SMOKED HAM,
ROASTED PORK, SWISS CHEESE,
YELLOW MUSTARD AND PICKLES
ROPA VIEJA SHREDDED BEEF,
SMOKEY TOMATO SAUCE AND GREEN OLIVES
YELLOW RICE AND BLACK BEANS

RISOTTO STATION | 20

ARBORIO RICE, ROCK SHRIMP, GRILLED CHICKEN
ARTICHOKE, SUN-DRIED TOMATO, CREMINI
MUSHROOM, CARAMELIZED ONIONS, PESTO,
PARMESAN CHEESE

STATIONS PRICED PER PERSON

DIM SUM | 24

ASSORTED DIM SUM, PORK POT STICKERS,
SPICY SHRIMP SATAY, SESAME BEEF SATAY,
VEGETABLE SPRING ROLLS, SWEET THAI CHILI,
PLUM, SWEET & SOUR SAUCES

CRAB CAKES | 28

WATERCOLOUR SIGNATURE CRAB CAKE

KEY LIME AIOLI

MANGO & GINGER LUMP CRAB CAKE

ROASTED RED PEPPER AIOLI

CAJUN CREOLE CRAB CAKE

CREOLE REMOULADE

DESSERT DISPLAY

SELECTION OF 3 | 18

MOUSSE CUPS

MACARONS

MINI CHEESE CAKES

CINNAMON SUGAR BEIGNETS

ASSORTED DESSERT BARS

RASPBERRY PASSION FRUIT CAKE (GF)

Reception

CONTINUED

CARVING STATIONS

SEARED BEEF TENDERLOIN | 325

SERVES 15

MUSHROOM AND RED PEPPER DEMI
CARAMELIZED VIDALIA ONION
SLICED CIABATTA BREAD

HERB CRUSTED PRIME RIB | 450

SERVES 30

HORSERADISH CREAM SAUCE
BALSAMIC CARAMELIZED ONIONS
ROSEMARY JUS, FRENCH ROLLS

CITRUS WHOLE GROUPE | 525

SERVES 20

CITRUS MARMALADE, CAJUN REMOULADE
FRESH CITRUS

WHOLE CARIBBEAN JERK

RED SNAPPER | 475

SERVES 15

WATERMELON PICO DE GALLO,
CUCUMBER DILL TARTAR SAUCE

WHOLE ROASTED SUCKLING PIG | 450

SERVES 20

PINEAPPLE RUM GLAZE, PINEAPPLE SALSA,
BRIOCHE SLIDERS

HERB CRUSTED RACK OF LAMB | 425

SERVES 15

RED WINE DEMI, AMARETTO CHERRY
CHUTNEY, ARTISAN ROLLS

PRICED PER STATION

CARVING ATTENDANT REQUIRED | \$150 EACH





BAR PACKAGES

PREMIUM BRANDS

JACK DANIEL'S, CANADIAN CLUB,
DEWAR'S, TITO'S, JOSE CUERVO,
CAPTAIN MORGAN, BEEFEATER
BACARDI SILVER, COURVOISIER VS

GUENOC CABERNET SAUVIGNON
GUENOC PINOT NOIR
GUENOC PINOT GRIGIO
KENDALL-JACKSON CHARDONNAY
FRENCH BLUE ROSÉ

BUD LIGHT, MILLER LITE,
MICHELOB ULTRA, COORS LIGHT
STELLA ARTOIS, CORONA EXTRA
FLORIDA LOCAL CRAFT

HIGH NOON HARD SELTZERS

HEINEKEN ZERO NON-ALCOHOLIC BEER
ASSORTED SOFT DRINKS
BOTTLED WATER

LUXURY BRANDS

BASIL HAYDEN, BACARDI SILVER,
BEEFEATER, JACK DANIEL'S, KNOB CREEK,
CANADIAN CLUB, TITO'S, GREY GOOSE,
1800, PATRON SILVER

JOSH CELLARS CABERNET SAUVIGNON
ERATH PINOT NOIR
OYSTER BAY SAUVIGNON BLANC
KENDALL-JACKSON CHARDONNAY
JOSH CELLARS PROSECCO ROSÉ

BUD LIGHT, MILLER LITE,
MICHELOB ULTRA, COORS LIGHT
STELLA ARTOIS, CORONA EXTRA
FLORIDA LOCAL CRAFT

HIGH NOON HARD SELTZERS

HEINEKEN ZERO NON-ALCOHOLIC BEER
ASSORTED SOFT DRINKS
BOTTLED WATER



BAR PACKAGES

BARTENDER FEES REQUIRED | 1 PER 75 GUESTS
\$150 FOR 2 HOURS | \$10 FOR EACH ADDITIONAL HOUR

PREMIUM BAR PACKAGE PRICED PER PERSON

1 HOUR SERVICE | 22
2 HOUR SERVICE | 34
3 HOUR SERVICE | 42
ADDITIONAL HOUR | 10

PREMIUM BAR ON CONSUMPTION PRICED PER DRINK

COCKTAILS | 12
WINES | 11
DOMESTIC BEER | 7
IMPORTED BEER | 8
LOCAL CRAFT BEER | 8
HARD SELTZERS | 8
SOFT DRINKS | 6
BOTTLED WATER | \$6.00

LUXURY BAR PACKAGE PRICED PER PERSON

1 HOUR SERVICE | 26
2 HOUR SERVICE | 42
3 HOUR SERVICE | 52
ADDITIONAL HOUR | 11

LUXURY BAR ON CONSUMPTION PRICED PER DRINK

COCKTAILS | 13
WINES | 12
DOMESTIC BEER | 7
IMPORTED BEER | 8
LOCAL CRAFT BEER | 8
HARD SELTZERS | 8
SOFT DRINKS | 6
BOTTLED WATER | \$6.00

BEER & WINE ONLY PREMIUM PACKAGE PRICED PER PERSON

1 HOUR SERVICE | 14
2 HOUR SERVICE | 24
3 HOUR SERVICE | 29
ADDITIONAL HOUR | 6

BEER & WINE ONLY LUXURY PACKAGE PRICED PER PERSON

1 HOUR SERVICE | 17
2 HOUR SERVICE | 27
3 HOUR SERVICE | 32
ADDITIONAL HOUR | 9



BAR PACKAGES

BARTENDER FEES REQUIRED | 1 PER 75 GUESTS | \$150 FOR 2 HOURS | \$10 FOR EACH ADDITIONAL HOUR. CASH BAR PRICING INCLUSIVE OF SERVICE CHARGE AND TAX

PREMIUM CASH BAR

COCKTAILS | 13
WINES | 12
DOMESTIC BEER | 9
IMPORTED BEER | 11
LOCAL CRAFT BEER | 11
HARD SELTZERS | 11
BOTTLED WATER | 6
SOFT DRINKS | 6
NON-ALCOHOLIC | \$6.00

ENHANCEMENTS

BLOODY MARY BAR | 16
PER PERSON, PER HOUR

MIMOSA BAR | 16
PER PERSON, PER HOUR

**BLOODY MARY &
MIMOSA BAR | 20**
PER PERSON, PER HOUR

HOUSE MADE SANGRIA | 90
RED OR WHITE
PER GALLON

CHAMPANGE TOAST | 7
**J.P. CHENET BLANC DE
BLANCS BRUT**
PER PERSON

WELCOME DRINK | 13

LUXURY CASH BAR

COCKTAILS | 16
WINES | 15
DOMESTIC BEER | 9
IMPORTED BEER | 11
LOCAL CRAFT BEER | 11
HARD SELTZERS | 11
BOTTLED WATER | 6
SOFT DRINKS | 6
NON-ALCOHOLIC | 6

WINE LIST

TABLESIDE WINE SERVICE REQUIRES ADDITIONAL SERVER FEE | 1 PER 20 GUESTS BARTENDER
FEES REQUIRED \$150 FOR 2 HOURS | \$10 FOR EACH ADDITIONAL HOUR

CHARDONNAY

RODNEY STRONG | **50**

KENDALL-JACKSON GRAND RESERVE | **58**

STAG'S LEAP | **62**

PENNER ASH | **95**

SAUVIGNON BLANC

OYSTER BAY | **45**

UNSHACKLED | **60**

PINOT GRIGIO

GUENOC | **45**

PIGHIN | **45**

SANTA MARGHERITA | **54**

OTHER WHITES

ANGOVE NINE VINES MOSCATO | **45**

CHATEAU STE. MICHELLE RIESLING | **45**

ROSÉ

FRENCH BLUE ROSÉ | **45**

JOSH CELLARS PROSECCO ROSÉ | **55**

SPARKLING

J.P. CHENET BLANC DE BLANCS BRUT | **45**

PERRIER-JOUET | **75**

VEUVE CLICQUOT | **125**

TATTINGER, PRESTIGE ROSE BRUT | **150**

MOET & CHANDON IMPERIAL BRUT | **210**

DOM PERIGNON BRUT | **350**



WINE LIST

TABLESIDE WINE SERVICE REQUIRES ADDITIONAL SERVER FEE | 1 PER 20 GUESTS BARTENDER
FEES REQUIRED \$150 FOR 2 HOURS | \$10 FOR EACH ADDITIONAL HOUR

CABERNET SAUVIGNON

GUENOC | **45**
JOSH CELLARS | **52**
KENWOOD-JACK LONDON | **60**
JUSTIN | **63**
FROG'S LEAP | **95**
QUILT | **125**
CAYMUS | **145**
SILVER OAK | **155**
CAKEBREAD | **170**

PINOT NOIR

GUENOC | **45**
ERATH | **52**
MEOMI | **55**
FOUR GRACES | **63**

MERLOT

GUENOC | **45**
BARONE FINI | **45**

OTHER REDS

CONUNDRUM RED | **50**
MURIETA, THE SPUR RED BLEND | **65**
THE PRISONER RED BLEND | **95**

PORT & DESSERT WINE

INNISKILLIN ICE WINE | **130**
GRAHAM'S TAWNY PORT 20 YR | **180**





Technology

PRICED PER MEETING ROOM, PER DAY. PLEASE INQUIRE FOR ANY ADDITIONAL ITEMS.

PROJECTION

SAND KEY BALLROOM

PROJECTOR PKG | 850

7500 LUMENS LCD
PROJECTOR, 20' SCREEN,
POWER STRIP, EXT CORD
SLIDE ADVANCER

PROJECTOR PACKAGE | 575

5000 LUMENS LCD
PROJECTOR, 10' SCREEN,
POWER STRIP, EXT CORD
SLIDE ADVANCER

PROJECTOR SUPPORT

PACKAGE | 250

10' SCREEN, POWER STRIP,
EXTENSION CORD,
PROJECTOR TABLE

WINDOWS LAPTOP | 125

MAC DONGLE | 20

VIDEO

70" LCD TV MONITOR | 450

BOARDROOM TV | 300

EXECUTIVE BOARDROOM
TV ACCESS FEE

CONFIDENCE MONITOR

PACKAGE | 375

55" LCD MONITOR WITH
STAND, EXTENSION
CORD, HDMI SPLITTER FOR
LAPTOP DISPLAY

OWL CAMERA PKG | 500

SYNCED LAPTOP

AUDIO

WIRELESS MIC | 125

LAVALIER MIC | 145

SOUND PACKAGES

INCLUDE (2) LARGE

JBL SPEAKERS

8 CHANNEL MIXER | 280

12 CHANNEL MIXER | 310

16 CHANNEL MIXER | 335

ADDITIONAL

JBL SPEAKER | 125

UE MEGABOOM

BLUETOOTH SPEAKER | 50



Technology

STAGING

PODIUM | 45
 6 X 8 SKIRTED STAGE | 50
 BLACK PIPE & DRAPE | 300
 DANCE FLOOR | 500

UPLIGHT PACKAGES

INDIVIDUAL UPLIGHTS | 35
 6 UPLIGHTS | 180
 10 UP LIGHTS | 250

OUTSIDE AV FEE BASED ON NUMBER OF ATTENDEES PER DAY

01 - 25 | 75
 26 - 50 | 150
 51 - 100 | 250
 101 + | \$300.00

A LA CARTE

POST-IT FLIP CHART | 60
 48"x36" WHITE BOARD | 80
 POLYCOM PHONE | 100
 8 CHANNEL HDMI BOX | 60
 EXHIBITOR TABLE | 25
 EASEL | 15
 POWER TOWER | 20
 HDMI CORD | 15
 HDMI SPLITTER | 50
 HDMI SWITCHER | 50

*use of a third-party AV
 company will incur a \$500 per
 day access fee*

INTERNET

COMPLIMENTARY BASIC
 INTERNET THROUGHOUT
 OUR MEETING SPACES.

PREMIUM DEDICATED INTERNET BASED ON NUMBER OF ATTENDEES

01 - 25 | 300
 26 - 50 | 400
 51 - 100 | 500
 101 + | 650

CLEARWATER BEACH MARRIOTT SUITES ON SAND KEY

1201 Gulf Boulevard, Clearwater Beach, Florida, USA

 [Visit Website](#)

(727)596-6110



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