

FACT SHEET

WELCOME TO THE MARINA INN CONFERENCE CENTER

We are conveniently located on the waterfront of the Missouri River in South Sioux City, NE.

GUEST ROOM FACILITIES

- 181 rooms on five floors
- King or Queen beds in all rooms
- Luxury suites
- Business class suites
- River view rooms with patios
- Walk out and drive up rooms
- Handicapped, ADA rooms
- Children (18 and under) stay free
- High speed Internet access
- Cable TV
- Dry cleaning service
- Room service
- Frequent Traveler Program, with cash rewards

CONFERENCE FACILITIES AND SERVICES

- Accommodates groups of 2-3000
- 12,000 square foot ballroom subdivides into four rooms
- 30,000 square foot Marina Center
- 4 additional conference rooms accommodating small groups
- Executive Boardroom
- Garden Terrace overlooking the Missouri River
- Professional sound and lighting system with wireless remote
- Built-in screens and white boards
- Hard wired and wireless high speed internet
- Rooms individually climate controlled
- 208/440 volt 3-phase power available
- Overhead door entrance to ballroom and Marina Center.
- State of the art audio visual equipment
- Custom catering menus
- Business Center

PLACES OF INTEREST

- Tyson Events Center
- Historic Orpheum Theatre
- Lewis and Clark Interpretive Center
- Art Center
- Public Museum
- Historic Fourth Street District
- Sgt Floyd Monument / Lewis & Clark Trail
- Anderson Dance Pavilion—Flight 232 Memorial
- Queen of Peace Statue—Last Supper Shrine
- Major Shopping Centers
- Argosy Casino
- WinnaVegas Casino

GENERAL SERVICES

- Complimentary airport transportation
- Free parking (over 900 spaces)
- Fax services
- Copy services

KAHILL'S STEAK FISH AND CHOPHOUSE

- Serving breakfast, lunch, and dinner
- Specializing in steaks, chops and seafood
- Nightly dinner features
- Overlooks Missouri River

SPORTS AND RECREATION

- Indoor pool, whirlpool, and exercise facility
- Located next to Scenic Park with outdoor pool, tennis courts, and soccer fields
- Close to South Ridge Golf Dome and many other golf courses
- 60,000 sq. feet, Norm Waitt Sr YMCA, located 2 blocks from the hotel. The Y features a double gym vast fitness area and 2 swimming pools.

CATERING & BANQUET POLICIES

GUARANTEES AND CHARGES

EXPLANATION OF GUARANTEES

The Marina Inn will prepare to serve 5% over your guarantee. You are required to pay 100% of your guarantee, or the actual number of guests served, whichever is greater. Should your actual attendance exceed the guaranteed number, every effort will be made to properly serve your guests. However, we may not be able to serve the same menu. For your convenience, the Catering Department is open Monday through Friday, 7:30 am to 5:30 pm.

GIVING US A GUARANTEE

We ask that you provide an approximate number to our Catering Department three weeks prior to the function. A firm guaranteed number of guests for each food function is required 72 hours or three working days in advance. This guarantee cannot be reduced. If the hotel does not receive a firm guarantee 72 hours in advance, then the approximate number will automatically become your guarantee. Functions which occur on Monday and Tuesday require notification of the guarantee by the preceding Thursday.

TAX AND SERVICE CHARGE

All food and beverage items and services are subject to the customary service charge and state and local sales taxes. Tax exempt organizations should provide the Catering Department with their tax exempt number 72 hours prior to the function.

MENU PRICING

Banquet prices are subject to change due to fluctuating food costs. Therefore, we are unable to guarantee prices for more than 90 days prior to the function.

FOR BETTER MENU PLANNING

A complete menu should be presented to the Catering Department 21 days prior to your scheduled function. We suggest only one entree be selected ensuring quick and efficient service. Of course, should you have guests with special dietary needs, our chef will prepare a special entrée.

ROOM DESIGN CHANGES

If changes are requested once your meeting or banquet room has been set up as specified on the catering contract, then a minimum \$100 labor charge will be posted to your account.

CANCELLATION OF A DEFINITE BOOKING

A cancellation fee may apply for any event which has been confirmed as definite either by a confirmation letter or signed contract. The fee will represent a percentage of the anticipated food, beverage, and room rental revenue. Any function that is a "No Show" or cancels less than 24 hours prior will be billed for the full amount of the function. All cancellations must be confirmed directly with the Catering Department Monday through Friday, 8 am to 5 pm.

DEPOSIT AND BILLING

ADVANCED DEPOSIT REQUIRED

A non-refundable deposit is required to confirm your wedding reception or other social function. This deposit will be applied toward the expenses incurred during your function.

CATERING & BANQUET POLICIES

PAYMENT OPTIONS

FOR YOUR DIRECT BILLING NEEDS

All direct bill accounts require a completed credit application 20 days prior to the function. If our accounting office does not approve your account; for whatever reason, you will be notified so that other payment arrangements can be made. We may also request a letter from your company or group authorizing the charges for the prospective function and accepting responsibility for all expenses incurred during the event.

FOR PAYMENT IN ADVANCE

If credit has not been established, or if credit is denied, full payment is due three days prior to the function.

DAMAGES AND RESPONSIBILITIES

OUR CLIENT'S RESPONSIBILITIES ARE:

1. Arrangement and expense of shipping items to or from the hotel.
2. Payment of bonded security personnel is required for all social events.
3. Any damages to hotel property which occur during your event.
4. Any items left in the hotel prior to or after your event.

FOR MISSING OR DAMAGED ARTICLES

The hotel is unable to assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following a function. However, the Marina Inn will make every effort to assist you.

PLEASE HELP AVOID DAMAGE

The Marina Inn does not allow taping, tacking, or attaching posters, flyers, or any other materials to walls or doors without prior written consent from the hotel. Our banquet manager will assist you upon arrival as to the use of banners, posters, and other items which need ceiling or wall attachment.

MISCELLANEOUS

SPACE REQUIREMENTS AND MEETING ROOM NAMES

The hotel reserves the right to determine the proper amount of space needed for your function. Further, we are unable to guarantee any specific meeting room(s) by name, as this is subject to change based on the needs of our clients.

MEETING AND BANQUET TIME SCHEDULES

For best results, the starting and ending times should closely follow the times you have given to our staff. Advance notice of schedule changes are greatly appreciated, however, the Marina Inn cannot be responsible if last minute alterations conflict with another group.

CONFERENCE MATERIALS AND BOXES

The hotel will store your conference materials with prior notification at no additional charge if received within one week of your function. Boxes must be sent to the hotel and labeled with the name of the conference, name of the person in charge, and the date of function. We are not responsible for any items left at the facility after the function.

REFRESHMENTS

BEVERAGES

Coffee, Decaffeinated Coffee, Tea	Per Gallon	\$24.95
Coffee with Coffee House Condiments	Per Gallon	\$26.95
Iced Tea	Per Gallon	\$19.95
Assorted Soft Drinks	Per Can	\$ 1.75
Fruit Punch or Lemonade	Per Gallon	\$18.50
Assorted Chilled Fruit Juices	Per Carafe	\$ 9.95
Milk	Per Carton	\$ 2.25
Flavored Tea	Per Bag	\$ 1.75
Bottled Water	Per Bottle	\$ 2.75
Assorted Fruit Juices	Per Bottle	\$ 3.50

BAKERY

Breakfast Bread	Each	\$ 2.50
Assorted Pastries	Each	\$ 2.50
Assorted Muffins	Each	\$ 2.50
Caramel Pecan Rolls	Each	\$ 2.50
Sweet Cinnamon Rolls	Each	\$ 2.25
Assorted Donuts And Sweet Rolls	Each	\$ 2.25
Assorted Bagels And Cream Cheese	Each	\$ 2.50
Cookies	Each	\$ 1.75
Fudge Brownies	Each	\$ 2.00
Lemon Bars	Each	\$ 1.75
Assorted Candy Bars	Each	\$ 2.00

SNACKS

Granola Bars	Each	\$ 1.75
Premium Ice Cream Bars	Each	\$ 2.75
Fresh Fruit Tray	Per Person	\$ 2.50
Whole Fresh Fruit	Each	\$ 1.75
Yogurt	Each	\$ 2.25
Chex Mix	Per Person	\$ 2.25
Pretzels	Per Person	\$ 2.25
Popcorn	Per Person	\$ 2.25
Chips and Salsa	Per Person	\$ 2.50
Chips and Con Queso Dip	Per Person	\$ 3.25

A 100% guarantee on number of people to be served is required 72 hours prior to your function. The Marina Inn will prepare to serve 5% over your guarantee. Prices are subject to an 18% service charge and a 7% state tax. An additional \$50.00 set up fee will be applied to buffets of less than 50 people.

BREAKS

Priced per person

Executive Break

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Tray
Mini Muffins and Bagels
Caramel Pecan Rolls
Butter, Cream Cheese and Jellies
Flavored Coffee and Tea
\$8.50

Marina Continental

Assorted Pastries and Muffins
Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Tray
Coffee and Tea
\$7.50

Healthy Morning Start-Up

Fruit and Yogurt Parfait
Assorted Chilled Fruit Juices
Assorted Muffins
Coffee and Tea
\$8.00

Pastry Shop

Assorted Pastries and Muffins
Assorted Chilled Fruit Juices
Coffee and Tea
\$6.25

Add to the Breakfast Breaks:

Egg, Bacon and Cheese on an English Muffin ~ \$2.95
Egg, Ham and Cheese on a Croissant ~ \$2.95
Breakfast Burrito with Egg, Sausage and Cheese ~ \$3.95

Movie Mania

Popcorn
Chips with French Onion Dip
Assorted Candy
\$6.95

Chocolate Fix

Chocolate Chip Cookies
Fudge Brownies
Rocky Road Brownies
\$7.95

7th Inning Stretch

Shell on Peanuts
Popcorn
Mini Corn Dogs
Soft Pretzels
\$8.25

Garden Break

Pesto Cheese Ball
Bagel Chips
Fresh Vegetables with Dip
\$6.75

Coffee, Decaffeinated Coffee, Tea -----	Per Gallon -----	\$24.95
Coffee with Coffee House Condiments -----	Per Gallon -----	\$26.95
Milk -----	Per Carton -----	\$ 2.25
Assorted Fruit Juices -----	Per Bottle -----	\$ 3.25
Assorted Soft Drinks -----	Per Can -----	\$ 1.75
Bottled Water -----	Per Bottle -----	\$ 2.75

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BREAKFAST ENTRÉES

PLATED BREAKFASTS

All breakfast entrees include chilled fruit juice, coffee, or tea

Biscuits and Sausage Gravy with Scrambled Eggs ----- \$ 8.25

Served with breakfast potatoes and fresh fruit garnish.

French Toast ----- \$ 8.50

Served with link sausage and fresh fruit garnish.

Country Style Breakfast ----- \$ 8.75

Scrambled eggs with cheese, bacon or sausage, breakfast potatoes, croissant and fresh fruit garnish.

Down Home Breakfast ----- \$ 9.75

6 oz. pork chop and scrambled eggs with breakfast potatoes and fresh fruit garnish.

BREAKFAST BUFFETS

Minimum of 25 people

The Morning Market

Chilled Fruit Juices

Fluffy Scrambled Eggs

Bacon Strips and Link Sausage

Breakfast Potatoes

Seasonal Fresh Fruit Tray

Assorted Breakfast Pastries and Muffins

Choice of Biscuits and Sausage Gravy

or

French Toast with Warm Maple Syrup

\$12.50

The Dakota Avenue

Chilled Fruit Juices

Biscuits and Sausage Gravy

Sliced Ham

Scrambled Eggs

French Toast with Warm Maple Syrup

Seasonal Fresh Fruit Tray

\$10.95

Breakfast Sandwich Buffet

Egg, Ham and Cheese Croissant

Egg, Bacon and Cheese English Muffin

Seasonal Fresh Fruit Tray

Breakfast Potatoes

\$10.95

All buffets include Coffee or Tea

CHEF ATTENDED ACTION STATIONS

Belgian Waffle (minimum of 50 people) ----- \$4.95 per person

Made to Order Omelet (minimum of 50 people) ----- \$6.95 per person

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LUNCHEONS

Croissant Sandwich----- \$ 9.50

Filled with your choice of deli turkey breast or chicken salad.

Served with deli potato chips, pickle spear, and fresh fruit garnish.

Chicken Bruschetta Sandwich----- \$ 9.95

Grilled chicken breast with Provolone cheese, bruschetta tomatoes and pesto mayo. Served with steak fries and pickle spear.

Marinated Chicken Sandwich----- \$ 9.75

Boneless breast of chicken topped with Swiss cheese, bacon, lettuce, tomato and red onion.

Served with steak fries and pickle spear.

Prime Rib Sandwich----- \$12.95

Served open face with au jus or horseradish cream sauce. Served with steak fries and pickle spear.

BBQ Pulled Pork Sandwich----- \$ 10.95

Tender pulled pork shoulder slathered with our house made BBQ sauce. Served with steak fries and pickle spear.

Chicken Cobb Salad----- \$ 10.50

Crisp greens topped with grilled chicken, tomato, blue cheese, hardboiled egg, black olives and bacon.

Served with blue cheese dressing.

Kahill's Cranberry Spinach Salad with Chicken Breast----- \$10.50

Sliced chicken breast on fresh spinach, pears, raisins, spicy pecans, Gorgonzola, applewood smoked bacon and cranberry vinaigrette.

Boxed Lunch----- \$12.95

Your choice of sliced ham, roast beef or turkey on a croissant. Served with chips, whole fruit and a cookie.

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LUNCHEONS

*All luncheon entrees are served with your choice of tossed salad with house dressing (assorted dressings add \$.50 per person) or fresh fruit, potato or rice (*except where specified), Chef's choice of vegetable, rolls and butter, coffee or tea.*

Roast Turkey Breast ----- \$ 9.95

Slices of slowly roasted turkey with sage dressing and cranberry sauce.

Breast of Chicken ----- \$ 9.95

- ♦ **Teriyaki Chicken** – Served with Asian vegetables and steamed rice.
- ♦ **Chicken Picatta** – Sautéed lemon-caper chicken breast, mushrooms, tomatoes, artichoke and parmesan cheese.
- ♦ **Airline Chicken Breast** – Topped with bourbon bbq.
- ♦ **Chicken Melanise** – Parmesan and panko crusted chicken breast with red pepper cream sauce.

Yankee Pot Roast ----- \$12.95

Tender slow roasted brisket with a savory brown sauce.

Roast Pork Marsala ----- \$ 9.95

Boneless pork loin topped with Marsala wine sauce.

Sage and Wild Rice Pork Chop ----- \$10.95

Boneless butterfly pork chop crowned with sage dressing topped with a light cream sauce.

Top Sirloin ----- \$13.95

6 oz. sirloin topped with port wine demi sauce.

Burgundy Beef Tips ----- \$ 10.95

Cubed beef tenderloin, mushrooms, and onions simmered in a demi sauce served with mashed potatoes.

Grilled Atlantic Salmon ----- \$10.95

With beurre blanc sauce

***Lasagna** ----- \$ 8.95

Traditional meat with tomato basil sauce.

***Chicken Breast and Fettuccine Alfredo** ----- \$ 9.95

Sautéed breast of chicken on a bed of fettuccine Alfredo with fresh broccoli.

Wild Mushroom En Croute ----- \$ 9.95

A meritage of wild mushroom w/ scallions and garlic boursin cheese.

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LUNCH BUFFETS

Minimum of 50 people

New York Deli

Tossed Garden Salad
Pasta Salad
Assorted Sliced Deli Meats
Assortment of Breads
Kettle Chips
Coffee or Tea
\$12.95
Add Soup du Jour for \$2.25

Back Yard Grill

Potato Salad
Charbroiled Black Angus Burgers
Corn on the Cob
Baked Beans, Kettle Chips with dip
American and Swiss Cheese
Lettuce, Tomatoes, Onions and Pickles
Coffee or Tea
\$12.95
Add Bratwurst for \$2.00

When In Rome

Caesar Salad
Antipasto Tray
Italian Deli Pasta Salad
Roasted Tuscan Vegetables
Chicken Broccoli Carbonara
Lasagna
Garlic Bread
Coffee or Tea
\$12.95

South of the Border

Chicken Chimichangas
Seasoned Beef Soft Shell Tacos
Refried Beans, Spanish Rice
Black Olives, Jalapenos, Tomatoes, Cheese,
Shredded Lettuce, Salsa and Sour Cream
Coffee or Tea
\$12.95

The Picnic Basket

Fruit Salad and Cole Slaw
Fried Chicken
Seasonal Vegetables
Mashed Potatoes
Warm Biscuits with Butter and Honey
Coffee or Tea
\$11.50

The Marina Inn Buffet

Tossed Garden Salad
Deli Salad
Chef's Selection of Potato
Seasonal Vegetable
Choice of Two Entrees:
Baked Chicken Breast
Sliced Roast Pork Loin
Sliced Roast Beef Au Jus
Broiled Salmon
Vegetable Pasta Primavera
Rolls and Butter
Coffee or Tea
\$15.95
Choice of One Entrée:
\$13.95

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DINNER ENTRÉES

All dinner entrees are served with a tossed salad with house dressing (assorted dressings add \$.50 per person), potato or rice, Chef's choice of vegetable, rolls and butter, coffee or tea.

Breast of Chicken -----	\$18.95
♦ Teriyaki Chicken – <i>Served with Asian vegetables and steamed rice.</i>	
♦ Airline Chicken Breast – <i>Topped with bourbon bbq.</i>	
♦ Chicken Picatta – <i>Sautéed lemon-caper chicken breast, mushrooms, tomatoes, artichoke and parmesan cheese.</i>	
♦ Chicken Cordon Blue – <i>Prepared with ham and cheese sauce.</i>	
 Top Sirloin - 8 oz. Center Cut -----	\$19.95
10 oz. Executive Cut -----	\$22.95
 Ribeye Steak - 12 oz. Cut -----	\$29.95
 Roasted Prime Rib with Au jus - 8 oz. Petite Cut -----	\$23.95
10 oz. Executive Cut -----	\$25.95
 New York Strip - 10 oz. Cut -----	\$29.95
 Filet Mignon - 7oz. Cut -----	\$32.95
♦ Bacon Wrapped	
♦ Garlic Herb with Shitake Port Au Jus	
♦ Gorgonzola with Horseradish Cream Sauce	
 Broiled Salmon Fillet -----	\$21.95
<i>Marinated in fresh herbs, broiled with tomato relish and Beurre blanc sauce.</i>	
 Fresh Fish of the Season -----	MARKET
 Applewood Smoked Bacon Wrapped Montreal Pork Loin -----	\$19.95
<i>Grilled center cut loin with Montreal seasoning, with mushroom cognac sauce.</i>	
 Top Sirloin and Breast of Chicken -----	\$25.95
<i>A 6 oz. sirloin served with 4 oz. breast of chicken of your choice.</i>	
 Top Sirloin and Salmon -----	\$29.95
<i>A 6 oz. sirloin and 4 oz. salmon.</i>	
 Filet Mignon with Shrimp Scampi -----	\$34.95
<i>6 oz. filet mignon with shrimp scampi.</i>	

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DINNER BUFFETS

Minimum of 50 people

Choice of Two Entrees	\$22.95
Choice of Three Entrees	\$24.95

DINNER ENTREES:

Roast Pork Loin with Brandy Apple Cream
Sliced Roast Beef
Burgundy Beef Tips
Slowly Roasted Turkey with Dressing and Gravy
Chicken Picatta
Teriyaki Chicken
Miso Glazed Barramundi
Blackened Grilled Salmon with Bernaise
Served with Tossed Garden Salad with Choice of Dressing,
Seasonal Vegetables, Potato or Rice, Two Assorted Deli Salads,
Rolls and Butter
Coffee or Tea

You may wish to substitute one of the following premium entrees for an additional charge:

Chef Carved Prime Rib Au Jus	-----	\$ 8.95 per person
Chef Carved Tenderloin	-----	\$12.95 per person

SPECIALTY STATIONS

Priced per person

Baked Potato Bar	-----	\$6.95
<i>Scallions, sour cream, bacon bits, cheddar cheese and chili.</i>		
Mashed Potato Bar	-----	\$5.95
<i>Whipped russet potatoes with shredded cheese, blue cheese crumbles, bacon bits, sour cream, chives whipped butter and a wild mushroom ragout.</i>		
Chicken Lettuce Wrap	-----	\$5.95
<i>Fried rice, noodles, marinated chicken, water chestnuts, carrots, celery and onion.</i>		
Pasta Action Station	-----	\$5.95
<i>Bowtie pasta, chicken, red peppers, pancetta, pine nuts, spinach and pesto cream sauce</i>		

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THEMED DINNER BUFFETS

Minimum of 50 people

Block Party

Cole Slaw
Creamy Cucumber Salad
Barbecue Pork Ribs
Fried Chicken
Roasted Baby Red Potatoes
Southern Baked Beans
Fresh Corn
Corn Bread
Coffee or Tea
\$21.95

Fiesta Mexicana

Build your own Taco Bar with:
Corn and Flour Tortillas
Boneless Chicken Strips
Spicy Ground Beef
Shredded Cheddar Cheese
Lettuce, Tomato, Onion, Black Olives
Jalapenos, Sour Cream, Salsa
Southwest Black Beans and Spanish Rice
\$21.95

Tour of Italy

Antipasto Tray
Caesar Salad
Chopped Chicken Parmesan Salad
Cheese Canoloni with Tomato Ragu
Deep Dish Lasagna
Chicken Milanese with Roasted Red Pepper Sauce
Foccacia Bread
Coffee or Tea
\$22.95

American Classic

Mixed Greens Salad
Pasta Harvest Salad
Herb Roasted Chicken
Yankee Pot Roast
Horseradish Sour Cream and Chive Potatoes
Sautéed Vegetables
Rolls and Butter
Coffee or Tea
\$23.95

Caribbean Buffet

Kahill's Cranberry Spinach Salad
Bowtie and Krab Salad
Pink Gulf Shrimp with Tri Colored Tortellini in Roasted Garlic Cream
Blackened Grouper with Fresh Pico
Fresh Seasonal Vegetables
Citrus Brown Rice
Rolls and Butter
Coffee or Tea
\$24.95

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DESSERTS

Priced per person

Chocolate Turtle Cake -----	\$5.95
<i>Moist chocolate cake filled with caramel whipped cream mousse and covered with chocolate butter cream icing.</i>	
New York Cheesecake -----	\$4.95
<i>A classic New York cheesecake over a buttery graham cracker crust, with fresh strawberries.</i>	
Carrot Cake with Creamy Icing -----	\$4.95
<i>A light, moist cake with thick creamy icing.</i>	
Red Velvet Cake -----	\$5.95
<i>Classic Red velvet cake with cream cheese frosting.</i>	
Chocolate Lava Cake -----	\$5.95
<i>Milk chocolate cake with chocolate ganache center.</i>	
Wild Berry Tiramisu -----	\$5.95
<i>Rum soaked lady fingers topped with sweet mascarpone cheese and wild berries.</i>	
Caramel Apple Cheesecake -----	\$5.95
<i>New York cheesecake topped with caramel and apple crumbles.</i>	
Chef Keri Graham's Jumbo Cupcakes -----	\$6.95
<i>A wonderful assortment of flavors available.</i>	

CHEF ATTENDED ACTION STATION

The Sweet Life -----	\$7.95
<i>Bananas Foster with vanilla ice cream, Caramel Macchiato Bailey's Chocolate Brownie Soufflé</i>	
CITRUS SCENTED PANNA COTA -----	\$6.95
<i>Served on a tequila lime sponge cake topped with gingered raspberries.</i>	

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CHOCOLATE FOUNTAIN

A beautiful display of warm flowing chocolate used for dipping various fruits, nuts, marshmallows and cookies.

Strawberries

Pineapple

Bananas

Granola Bits

Oatmeal
Cookies

Chocolate
Chip
Cookies

Coconut
Macaroons

Nutter Butter
Cookies



Graham
Cracker
Squares

Rice Krispie
Treats

Pound Cake

Vienna
Fingers

Marshmallows

Oreos

Pretzel Rods

Biscotti

Chocolate Fountain Rental: \$350.00
Includes Attendant and Chocolate

Tier 1
\$150.00 100 Guests
Select 3 Items

Tier 2
\$175.00 100 Guests
Select 5 Items

Tier 3
\$200.00 100 Guests
Select 8 Items

All prices subject to applicable taxes and 18% taxable service charge.
All menus finalized 30 days prior. Prices are subject to market change.

HORS D' OEUVRES

CHILLED

Per 100 pieces

Mary's Deviled Eggs -----	\$ 90.00
<i>Marina Inn's own recipe.</i>	
Boursin Cherry Tomatoes -----	\$ 95.00
<i>A ripe cherry tomato filled with herbed cream cheese.</i>	
Stuffed New Potatoes -----	\$125.00
<i>Stuffed with herbed cream cheese, topped with grated cheddar cheese, bacon bits, and diced green onion.</i>	
Shrimp Cocktail -----	\$295.00
<i>Jumbo shrimp served with tangy cocktail sauce.</i>	
Caprese Brochettes -----	\$125.00
<i>A cherry tomato skewered with mozzarella cheese and a whole basil leaf, drizzled with balsamic glaze.</i>	
Beet Cured Salmon Roulade -----	\$135.00
<i>Mini crepe filled with a seasoned cream cheese and salmon garnished with a sprig of dill weed.</i>	
Chocolate Covered Strawberries -----	\$175.00
<i>Extra large strawberry dipped in white and dark chocolate.</i>	
Multi Colored Tortillas -----	\$115.00
<i>A spicy chicken spread rolled in a variety of colored tortillas served with tomato salsa.</i>	
Heirloom Tomato Bruschetta -----	\$125.00
<i>Fresh tomato basil mixture on toasted crostini.</i>	

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HORS D' OEUVRES

HOT

Per 100 pieces

Bacon Wrapped Scallops -----	\$250.00
<i>Scallops wrapped and baked with apple wood smoked bacon.</i>	
Stuffed Mushrooms -----	\$115.00
<i>Stuffed with sausage and spinach.</i>	
Meatballs -----	\$ 90.00
<i>Served with Swedish, teriyaki, bbq or sweet & sour sauce</i>	
Egg Rolls -----	\$ 125.00
<i>Cabbage and pork wrapped in rice paper served with sweet and sour sauce.</i>	
Sante Fe Quesadilla Rolls -----	\$150.00
<i>Mesquite chicken and Monterey Jack cheese rolled in a flour tortilla.</i>	
Spanakopita -----	\$125.00
<i>Flaky phyllo dough filled with spinach and ricotta.</i>	
Satay Trio -----	\$250.00
<i>Gulf shrimp, chicken and beef in a ginger teriyaki glaze, crushed red pepper garnish with peanut sauce.</i>	
Coconut Shrimp -----	\$325.00
<i>Jumbo shrimp with oriental breading served with spicy plum sauce and Wasabi drizzle.</i>	
Mini Beef Wellingtons -----	\$325.00
<i>Beef tenderloin and duxelle sauce wrapped in a puff pastry.</i>	
Asparagus Asiago Phyllo -----	\$225.00
<i>Asparagus wrapped with Asiago cheese and baked in phyllo dough.</i>	
Crab Puff Wild Mushroom Wonton -----	\$250.00
<i>Pope hat friend wonton stuffed with wild mushrooms, parmigiano-riggiano, marscapone, ricotta, Boursin and mozzarella cheeses.</i>	
Cajun Salmon Crouquettes -----	\$200.00
<i>With lemon dill tartar.</i>	

A 100% guarantee on number of people to be served is required 72 hours prior to your function. The Marina Inn will prepare to serve 5% over your guarantee. Prices are subject to an 18% service charge and a 7% state tax. An additional \$50.00 set up fee will be applied to buffets of less than 50 people.

HORS D' OEUVRES

DISPLAYS

Aioli Primervia

Southwest Aioli dip with baby corn, baby carrots, artichoke, new potatoes, green beans and tomato wedges.

-----	25 PEOPLE-----	\$ 75.00
-----	50 PEOPLE-----	\$135.00
-----	100 PEOPLE-----	\$200.00

Domestic and Imported Cheese Tray

Assorted sliced domestic and imported cheeses served with crackers with fruit garnish.

-----	25 PEOPLE-----	\$100.00
-----	50 PEOPLE-----	\$200.00
-----	100 PEOPLE-----	\$350.00

Vegetable Tray

Assorted fresh vegetables served with dip.

-----	25 PEOPLE-----	\$ 50.00
-----	50 PEOPLE-----	\$ 80.00
-----	100 PEOPLE-----	\$125.00

Meat and Cheese Tray

Assorted domestic and imported cheeses, hot capicola, salami and prosciutto. Served with assorted crackers.

-----	25 PEOPLE-----	\$ 90.00
-----	50 PEOPLE-----	\$150.00
-----	100 PEOPLE-----	\$300.00

Fresh Fruit Tray

An assortment of seasonal fresh fruit.

-----	25 PEOPLE-----	\$ 70.00
-----	50 PEOPLE-----	\$100.00
-----	100 PEOPLE-----	\$175.00

Beet Cured Salmon Display (Serves 50 people)----- \$195.00

Whole side of beet cured Atlantic salmon served with party breads, assorted crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.

Lobster Fondue (Serves 75 people)----- \$225.00

White wine gruyere fondue with lobster claw meat and shrimp.

Baked Brie (Serves 50 people)----- \$ 85.00

Large wheel of Brie topped with your choice of sun dried tomato pesto, basil pesto, apple cinnamon, brown sugar and raisins wrapped in puff pastry dough. Served with crackers.

Seven Layer Dip (Serves 100 people)----- \$150.00

Mexican style layer dip. Served with tortilla chips.

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COCKTAILS, WINE & BEER

BAR PRICES PER DRINK

Call Brands -----	\$5.00
Premium Brands -----	\$6.00
Top Shelf -----	\$6.50 & Up
Domestic Beer -----	\$3.50
Imports/Micro Beer -----	\$4.50 & Up
Non-Alcoholic Beer -----	\$3.25
House Wines -----	\$5.00
Signature Wines -----	\$5.50 & Up
Malt Beverages -----	\$4.00
Soft Drinks -----	\$1.50

Host bars are subject to an 18% taxable service charge.

Cash bar prices are inclusive of sales tax only.



GENERAL BEVERAGES

Fruit Punch (Per Gallon)	\$16.50
Sparkling Cider (Per Bottle)	\$12.00

KEG BEER

Keg Domestic Beer	\$250.00
Keg Import/Micro Beer	\$275.00 & Up



CHAMPAGNE AND WINE

Host Champagne (Per Bottle)	\$22.00
House Wine (Per Bottle)	\$18.50

A \$100.00 bartender fee is applicable to cash and host bars with sales less than \$250.00.

A bartender is required for all host and cash bars.

All applicable state laws apply.

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SUPPLEMENTARY PRICES

AUDIO / VISUAL EQUIPMENT

Handheld Microphone -----	\$ N/C
Microphone Mixer -----	\$ N/C
Whiteboard With Markers -----	\$ 25.00
Wireless Microphone (lapel or handheld) -----	\$ 25.00
Flipchart With Pad And Markers -----	\$ 25.00
Laser Pointer -----	\$ 30.00
Conference Speaker Phone -----	\$ 70.00
27" TV & DVD -----	\$ 65.00
LCD Projector -----	\$ 125.00
Extension Cords (deposit) -----	\$ 8.00
Exhibit Booth (per day) -----	\$ 25.00
♦ Electricity per day (110 volt) -----	\$ 40.00
♦ Electricity per day (220 volt) -----	\$ 65.00
AV Cart / Extension Cords/ Screen & Electricity -----	\$ 25.00
Illuminated Stage -----	\$ 95.00