

Banquet Catering Menus

Summer 2025 – Fall 2026



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Message From Our Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Buena Vista Suites, the perfect destination to host your next unforgettable event. My team of highly trained professional chefs are dedicated to ensuring that you and your guests have the most memorable dining experience throughout your stay. Our passion comes from years of honing our culinary craft and skill. We get excited to use fresh, wholesome, hand-selected and quality ingredients, which allow us to create full-flavored dishes, unique in both flavor and presentation.

On behalf of the culinary team at Buena Vista Suites, we look forward to welcoming you to our home!

Buena Vista Suites Executive Chef
Chef David Hackett

A handwritten signature in black ink, reading "David Hackett", with a stylized flourish extending from the end.

BUFFET BREAKFAST

Minimum 20 people | Maximum of 90 minutes of service



Healthy Jumpstart

22

Sliced Fresh Seasonal Fruit and Strawberries

Chef Selection of Fresh Baked Breakfast Pastries
House Whipped Honey Butter and Local Blackberry,
Apricot and Raspberry Jams

Stuffed Croissants, Ham, Cheese and Spinach, Ricotta

Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Tea Sachets

Enhancements

12

All items have a minimum requirement of 15 orders
per selection. The price of each selection will
increase if ordered a la carte.

Buttery Biscuit, Homestyle Chicken Served
with Side of Honey

Flaky Croissant, Applewood Smoked Bacon, Egg,
Cheddar Cheese

Breakfast Hand Pies:

Western Egg, Ham, Peppers & Cheddar
Egg, Spinach & Gruyere Cheese

Freshly Blended Juice Bar

7

Take a Beet: Orange, Beet, Apple, Cucumber

Nature's Fuel: Fresh Ginger, Lemon, Pineapple, Kale

Carrot-ee Kid: Carrot, Ginger, Turmeric, Cantaloupe

St. James Smoked Salmon

13

Whipped Cream Cheese, Diced Red Onions,
Chopped Hard Boiled Eggs,
Capers, Diced Tomatoes, Plain Bagels

Steel Cut Oatmeal

7

Golden Raisins, Slivered Almonds, Fresh Blueberries,
Dried Apricots, Dried Cranberries, Brown Sugar,
Local Honey

Assorted Farm Fresh Egg Quiche

8

Diced Smoked Ham and Swiss

Pricing does not include taxable 24% gratuity/service charge or 6.5% sales tax.
Published pricing valid through Fall 2026.

BREAKFAST ACTION STATIONS

All items have a minimum requirement of 15 orders per selection.
The price of each selection will increase if ordered a la carte.

Malted Waffles 7

Strawberries, Blueberries, Bananas, Chocolate Chips,
Maple Syrup, Whipped Cream, Powdered Sugar

Citrus Vanilla French Toast 7

Fresh Berry Compote, Maple Syrup, Local Honey,
Whipped Cream, Chopped Pecans

Buttermilk Pancakes 6

Strawberries, Blueberries, Bananas, Chocolate Chips,
Maple Syrup, Whipped Cream, Powdered Sugar



A LA CARTE COFFEE BREAKS

BEVERAGES

Regular Brewed Coffee	60/gal.
Decaffeinated Brewed Coffee	60/gal.
Hot Tea	60/gal.
Cold Coffee Brew	10 each
Bottled Coke Products	4.50
Bottled Iced Tea	5.50
Bottled Still Water	4.50
Bottled Sparkling Water	4.50
Bottled Flavored Sparkling Water	4.50
Fruit Infused Water	38/gal.
Vitamin Water	5.50
Red Bull Energy Drink	6.50
Illy/Starbucks® Double Shots Espresso	6.50
Naked Smoothie Juices	6.50

SNACKS

Whole Fresh Fruit	4.50
Kind Granola Bars	5.50
Cliff Granola Bars	6.50
Candy Bars	5.50
Bags of Chips, Pretzels, Popcorn	4.50
Yogurt	4.50
Gourmet Individual Trail Mix	5.50
Ice Cream Bars	5.50
Bulk Mixed Nuts	40/lb
Chips, Salsa, Guacamole	16
Pita Chips, Hummus and Fresh Cut Vegetables	15
Warm Salty Pretzels, Whole Grain Mustard	55

Sweet Treats By The Dozen

55

Fresh Fruit Skewers
Assorted Freshly Baked Muffins
Assorted Fresh Baked Danish
Assorted Doughnuts
Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, Dark Chocolate Chip
Brownies and Blondies
Cup Cakes: Vanilla, Double Chocolate, Red Velvet Raspberry
Tropical Macaroons
Chefs Selection Dessert Shooters

PLATED LUNCH

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachet Service included.
Iced tea may be added to any selection at 3 per person.



TWO-COURSE

Select a hearty two-course plated lunch if you are short on time. Price based on one entrée and one dessert.
Minimum 15 people | Maximum of 60 minutes of service

ENTRÉE

Traditional Cobb Salad and Chicken 32

Mixed Greens, Diced Turkey, Hard Boiled Egg, Tomatoes, Blue Cheese,
Bacon, Chives, Avocado Vinaigrette

Tropical Chicken Salad 31

Jamaican Spice Chicken with Hearts of Romaine, Mango, Avocado, Oranges,
Tomatoes and Key Lime Vinaigrette

Gnocchi and Roasted Chicken 32

Artichokes, Cremini Mushrooms, Leeks, Olives, Tomatoes, Light Chicken Broth

DESSERTS

Dark Chocolate Butterscotch Dome, Chocolate Sauce

Raspberry Brown Butter Tart, Raspberry Sauce

Chocolate Gianduja Tart, Caramel Sauce

Lemon Bar, Blackberry Sauce

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PLATED LUNCH

THREE-COURSE

Price based on one starter, entrée, and dessert.
Minimum 15 people | Maximum of 90 minutes
of service

STARTER

Signature Caesar Salad

Chopped Romaine, Shaved Parmesan Cheese,
Garlic Croutons, Cracked Black Pepper,
Traditional Caesar Dressing

Mixed Garden Greens Salad

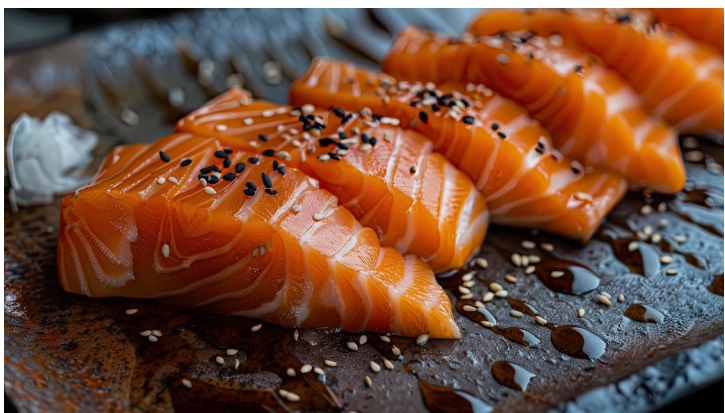
Shaved Fennel, Crumbled Blue Cheese,
Candied Pecans, Dried Cranberries,
White Balsamic Vinaigrette

Focaccia Panzanella Salad

Romaine Hearts, Red Oak Lettuce, Feta Cheese,
Cucumbers, Tomatoes, Artichoke Hearts,
Basil Lime Vinaigrette

Baby Arugula and Frisee Salad

Roasted Gold Beets, Julienne Carrots,
Whipped Herbed Goat Cheese, Grape Tomatoes,
Raspberry Vinaigrette



ENTRÉE

All entrées served with Chef's Selection of
Market Fresh Vegetables

Seared Chicken Breast 41

Topped with Basil Pesto, Sliced Tomato, Provolone
Cheese, Demi-Glace, Sundried Tomato Risotto

Fresh Thyme and Mustard

Oven Roasted Chicken 41

Shallot White Wine Cream Sauce, Yukon Gold
Crushed Potatoes

Teriyaki BBQ Ora Salmon 42

Toasted Sesame Seeds, Cashew Basmati Rice,
Baby Bok Choy, Ginger Shoestring, Carrots,
Shitake Mushrooms

Citrus Brined Bone-In Pork Chop 40

Apple Golden Raisin Chutney, Cream Corn Polenta

Braised Beef Short Ribs 44

Natural Pan Jus, Herb Polenta

Stuffed Beyond Tomato and Mushroom Quinoa 41

Citrus Carrot Puree

Quinoa Stir Fry 41

Sweet Thai Chili Tofu, Seasonal Vegetables

DESSERTS

Dark Chocolate Butterscotch Dome,
Chocolate Sauce

Raspberry Brown Butter Tart, Raspberry Sauce

Chocolate Gianduja Tart, Caramel Sauce

Lemon Bar, Blackberry Sauce

BUFFET LUNCH

Each day of the week menu may be served on a different day at 4 additional per person.
Minimum 20 people | Maximum of 60 minutes of service

MONDAY

Belle Isle 45

STARTER

Spinach, Endive & Roasted Corn Salad
Queso Blanco, Spiced Rum Vinaigrette

ENTRÉE

Roasted Mahi Mahi
Coconut Tomato Stew

Jamaican Jerk Chicken
Jerk Pineapple Glaze

Pigeon Peas and Rice

Green Bean
Carrots, Toasted Pepitas

DESSERT

Tres Leches Shooter
Kahlua Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Tea Sachets

TUESDAY

Bonaire Bounty 45

STARTER

Mixed Field Greens
Matchstick Carrots, Mandarin Oranges, Crumbled
Goat Cheese, Mango Cilantro Vinaigrette

ENTRÉE

**Roasted Guava Glazed Free Range
Chicken Breast**
Sweety Drop Peppers

Pan Seared Florida Sustainable Fish
Piña Colada Shallot Beurre Blanc Mango
Pineapple Salsa

Herb Roasted Fingerling Potatoes

Asparagus and Yellow Squash

DESSERT

Key Lime Bar
Brownie Cake (Gluten Free)
Freshly Brewed Coffee, Decaffeinated Coffee,
Gourmet Tea Sachets



BUFFET LUNCH

Each day of the week menu may be served on a different day at 4 additional per person.
Minimum 20 people | Maximum of 60 minutes of service

WEDNESDAY

Caribe Cantina

46

STARTER

Deconstructed Mexican Chopped Salad

Romaine, Corn, Black Beans, Diced Red Onions,
Grape Tomatoes, Queso Fresco,
Avocado Vinaigrette

ENTRÉE

Braised Barbacoa Beef

Chipotle, Green Chiles, Cumin

Pollo Asado

Roasted Mexican Chicken Breast, Natural Jus

Steamed White Rice

Frijoles Rancheros (Pinto Beans, Bacon, Chiles)

Off the Cob Elote Style Corn

Cotija Cheese, Cilantro, Limes

DESSERT

Guava Cheesecake Shot

Cinnamon Almond Cake

Freshly Brewed Coffee, Decaffeinated Coffee,

Gourmet Tea Sachets

THURSDAY

Sierra Cocina

46

STARTER

Navel Orange Salad

Baby Arugula, Shaved Fennel, Aged Balsamic
Syrup, Oregano and White Balsamic Vinaigrette

ENTRÉE

Roasted Wild Salmon

Romanesco Sauce, Fresh Mint, Burnt Shallots

Slow Braised Short Rib Orecchiette

Spinach, Cremini Mushrooms, Onions, Cream

Broccolini, Roasted Red Peppers and Garlic

Rosemary Roasted Red Bliss Potatoes

DESSERT

Lemon Mascarpone Cake

Espresso Mousse Shot

Freshly Brewed Coffee, Decaffeinated Coffee,

Gourmet Tea Sachets



BUFFET LUNCH

Each day of the week menu may be served on a different day at 4 additional per person.
Minimum 20 people | Maximum of 60 minutes of service

FRIDAY

Mediterranean

45

STARTER

Chopped Romaine Hearts

Shaved Fennel, Sliced Radish, Toasted Almonds, Carrots, Shaved Parmesan, Orange Vinaigrette

ENTRÉE

Roasted Swordfish

Lemon Dill Beurre Blanc, Smoked Tomato Relish

Moroccan Chicken Tagine

Olives and Preserved Lemon

Lebanese Rice

Roasted Zucchini, Eggplant, Cherry Tomatoes, Yellow Squash, Garbanzo Beans

DESSERT

Chocolate Hummus Cookie

Greek Yogurt Panna Cotta, Lemon Gelee and Sicilian Pistachios

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

SATURDAY

American Comfort

45

STARTER

Iceberg Wedge

Diced Tomato, Crumbled Blue Cheese, Chopped Bacon, Scallions, Ranch Dressing

ENTRÉE

Beef Tips

Cherry Peppers, Mushrooms, Bell Peppers, Maderia Demi, Crispy Onions

Tennessee Whiskey Roasted Chicken Breast

Carolina BBQ, Worcestershire

Mash Potato Pie

Idaho Potato, Bacio Mozzarella, Cheddar Cheese

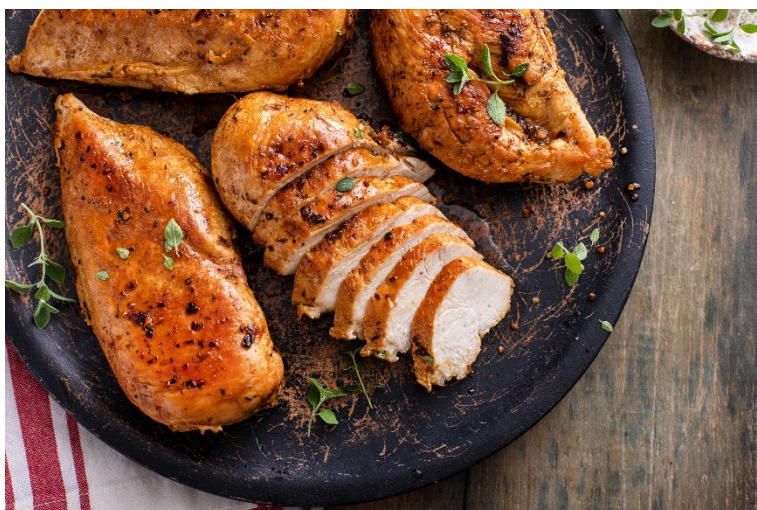
Broccoli, Roasted Corn with Peppers

DESSERT

Apple Crumble Pie

Brookie, Dulcey Whipped Ganache

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets



LUNCH BUFFET

Minimum 25 people | Maximum of 60 minutes of service

ALL DAY

Italian

45

ENTRÉE

Chicken Piccata

Lemon Caper Cream Sauce

Homemade Beef and Veal Meatballs

Marinara Sauce, Whipped Ricotta, Fresh Basil

Baked Ziti

Marinara Sauce, Mozzarella, Shredded Parmesan, Chopped Parsley

Hot Honey Broccoli Rabe, Charred Cherry Tomatoes

DESSERT

Chocolate Torte Caprese (Gluten Free)

Cannoli with Sicilian Pistachios

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

STARTER

Caesar Salad

Chopped Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

Antipasto Salad

Arugula, Fresh Mozzarella, Pepperoni, Italian Olives, Cherry Tomato, Pepperoncini Peppers and Cucumbers, Fresh Parsley, Basil, Extra Virgin Olive Oil

Herb Garlic Butter Knots



HAND PASSED 6.50 each

Priced based on three pieces per person. Choose up to three selections. Minimum 25 people.

HOT HORS D'OEUVRES

Tempura Shrimp

Japanese Dressing

Fried Pork Potstickers

Sesame Ginger Soy

Savory 72-hour Short Rib Turnover

Balsamic Aioli

Beef Satay

Peanut Chili Sauce

Franks a la Gary

Whole Grain Mustard Aioli

Fig and Goat Cheese Star

Balsamic Glaze

Chicken Empanadas

Cilantro Crema

Beef Empanadas

Chimichurri Aioli

Shrimp Empanadas

Lemon Aioli

Cheese Tequeños

Guasacaca Sauce

Sundried Tomato, Arancini

Four Cheese Sauce

Vegetable Samosas

Cucumber Raita

Chicken Sesame Satay

Teriyaki Glaze

Bacon Wrapped Short Rib

French Onion Soup Boule

COLD HORS D'OEUVRES

Antipasto Skewer

Crab Salad Tartlet

Roasted Red Pepper Hummus Tartlet

Salmon Mousse Tartlet

Black Caviar, Cumber, Dill

Chilled Spicy Ahi Tuna Tartare

Sesame Seeds

Chipotle Chicken Salad Tartlet

Cilantro Crema

Caprese Kebab

Fresh Basil

Watermelon Ceviche

Feta, Shaved Red Onion, Mint, Cucumbers

Butternut Squash and Boursin

Cheese Crostini

Chopped Pecans, Honey, Parsley

Chilled Shrimp Cocktail Shooter

Cocktail Sauce

VEGAN FRIENDLY HORS D'OEUVRES

Cucumber Canape

Spread of Hummus, Black Olive, Chive

Shitake Leek Spring Roll

Sweet Soy Aioli

White Bean Gazpacho

Micro Basil

Watermelon Ceviche

Shaved Red Onions, Mint, Red Peppers

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PLATED DINNER THREE-COURSE

Price based on a minimum of one starter, entrée, and dessert. Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets service included with all menus, available on request. Warm Baked Bread included with each three-course dinner. Minimum 15 people | Maximum of 90 minutes of service



STARTER

Stuffed Charred Vine Ripe Tomato

Basil, Ciliegine Mozzarella Cheese,
Yellow Tomato, Mixed Garden Lettuce Bouquet,
White Balsamic Vinaigrette

Arugula and Endive Beet Salad

Goat Cheese, Orange, Toasted Sunflower Seeds,
Lemon Tarragon Vinaigrette

Creamy Burrata

Roasted Eggplant, Yellow and Red Grape
Tomatoes, Baby Arugula, Shaved Fennel,
Rosé Balsamic Glaze

Iceberg Wedge Salad

Cucumbers, Tomatoes, Applewood Smoked
Bacon, Candied Pecans, Crumbled Bleu Cheese,
Champagne Vinaigrette

ENTRÉE

Served with Chef Selection of Seasonal
Vegetables, Warm Baked Rolls, Creamy Butter

Braised Beef Short Rib 54

Natural Gravy, Truffle Mashed Potato,
Roasted tomato

Pan Roasted Chicken Breast 50

Fiery Red Pepper Beurre Blanc, Roasted Garlic,
and Herb Polenta

Ocean Chimichurri Sea Bass 52

Citrus Beurre Blanc, Plantain Mash

Manhattan Cut Ribeye Steak 60

Caramelized Cipollini Onions, Horseradish Demi,
Saffron Mashed Potatoes

DESSERTS

Fresh Vanilla Bean Cheesecake, Berry Compote
Elegant Baked Chocolate Tart, Chocolate Sauce
Mango Key Lime Pie, Raspberry Sauce

DISPLAY STATIONS

Minimum 50 people | Maximum of 120 minutes of service

Mezze Presentation 22

Lemon Chickpea Hummus
Baba Ghanoush
Green Olive Tapenade
Cucumber, Dill Tzatziki
Marinated and Grilled Vegetables
Artisan Breads, Crostini and Naan

International and Domestic Cheese Board 18

Chefs Selection of Four International and Two Domestic Cheeses
Fried Marcona Almond, Seasonal House Jam, Local Honey, Dried Apricots, Fresh Grapes and Berries Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Antipasto 20

Display of Four Artisanal Cheeses and Four Cured and Smoked Meats
Marinated Artichokes, Peppadews, Roasted Mushrooms, Assorted Italian Olives, Marcona Almonds,
Grilled Marinated Tomatoes, Giardiniera Vegetables
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Royale Raw Bar 34

Additional Attendant fee – 225
Based on
5 pieces per guest

Old Bay Poached Shrimp Cocktail
Cracked Snow Crab Claws
Oysters on the Half Shell

Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers



ACTION STATIONS

Chef/Attendant fees apply, 250 each plus tax where applicable.

Minimum 25 people | Maximum of 120 minutes of service

Salads from Garden 21

Attendant Required

Caesar Salad

Crisp Chopped Romaine Lettuce, Creamy Caesar Dressing, Crispy Herb Croutons, Parmesan Cheese, Diced Pancetta

Radiatore Pasta Salad

Cucumbers, Sundried Tomatoes, Feta Cheese, Olives, Fresh Parsley, Extra Virgin Olive Oil

Caprese Salad

Charred Roasted Grape Tomatoes, Ciliegine Mozzarella, Fresh Basil, Baby Arugula, Extra Virgin Olive Oil, Balsamic Drizzle

Risotto and Pasta 26

Chef Required - Choose one option

Saffron Risotto

Zucchini, Red Roasted Peppers, Saffron Broth, Extra Virgin Olive Oil

Roasted Diced Chicken, Penne Pasta

Sweet Peas, Pearl Onions, Asiago Cream Sauce

Cheese Tortellini Pasta, Asparagus,

Diced Tomatoes, Roasted Yellow Peppers, Scallions, Vodka Sauce

Hawaiian Tostones 28

Attendant Required

Choose One Protein

Mojo Pulled Pork

Carne Asada

Toppings

Avocado Crema

Pickled Red Onions

Pineapple Mango Salsa

Cotija Cheese

Asian Wok 26

Chef Required

Base

Stir-Fry Rice

Protein

Teriyaki Beef

Vegetables

Bok Choy, Shitake Mushrooms, Broccoli Florets, Baby Corn, Edamame, Red Peppers, Scallions, Sambal Sauce

Egg Rolls

Sauces

Thai Red Curry, House Stir Fry Sauce, Sweet and Sour Sauce, Soy Sauce

Sausage Bazaar 24

Artfully Displayed

Kielbasa

Bratwurst

Sides

Sautéed Pepper and Onions

Sauerkraut

Lyonnaise Potatoes

Breads

Sesame Rolls

Focaccia Bread

Beer Mustard, Creole Mustard

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CARVING STATIONS

Chef/Attendant fees apply, 250 each plus tax where applicable.
Minimum 15 people | Maximum of 120 minutes of service

Carved Slow Braised Short Ribs

Horseradish Demi-Glace, Rosemary Rolls

525 (servers 20 to 25 guests)

Pollo a La Guayaba (Guava Marinated Half Chicken)

Honey Guava Glaze, Brioche Roll

450 (serves 25 to 30 guests)

Whole Fried Florida Red Snapper

Citrus Beurre Blanc, Potato Rolls

550 (servers 20 to 25 guests)

Smoked Honey Mustard Bone-In Pork Loin

Apple Raisin Spiced Rum Chutney, Garlic Biscuits

525 (serves 30 to 35 guests)

Slow Roasted Marinated Pork Shoulder

Mojo Demi-Glace, Cuban Rolls

525 (serves 30 to 35 guests)

Slow Braised Barbeque Beef Brisket

Onion Barbeque Demi-Glace, Garlic Toast

550 (servers 20 to 25 guests)

Char-Crust Beef Tenderloin

Wild Mushroom Ragù, Sourdough Rolls

600 (serves 25 to 30 guests)

Carving Station Enhancements

Yukon Truffle Smashed Potatoes

Boiled Saffron New Potatoes and Chives

Creamed Mushroom Leek Risotto

Moro De Habichuelas (Rice with Pinto Beans)

Aged White Cheddar Grits

Cauliflower au Gratin

Market Fresh Vegetables

11 (per side)



ACTION STATION DESSERTS

Minimum 15 people | Maximum of 120 minutes of service
Additional Chef/Attendant fee – 250

Luxe Chocolate Bar 22

Dark Chocolate Tart
Chocolate Pot De Crème
Paris-Brest, Flaked Almonds
Chocolate Banana Cake, Dulcey Cremeux
Raspberry Milk Chocolate Verrine

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

Create Your Own Dessert Display 61

Create your own custom offering by choosing from our unique selection of house made chocolates and candies.

Bon Bons
Chocolate Bars
Clusters
Candies
Pâte de Fruit
Cereal Treats
Chocolate Enrobed Items

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

THEMED DINNER BUFFET

Minimum 25 people | Maximum of 120 minutes of service

Havana Nights 68

Mixed Garden Salad

Cucumbers, Tomatoes, Diced Onions, Chopped Eggs, Bacon, Queso Fresco, Avocado Ranch

Pineapple And Cucumber Tajin Chow

Red Onions, Jalapeños, Cilantro, Fresh Lime Juice

Petite Cuban Rolls, Butter

ENTRÉE

Traditional Ropa Vieja

Diced Red Peppers, Sliced Green Olives, and Cilantro

Roasted Mahi-Mahi

Spiced Rum Beurre Blanc, Plantain Chips

Black Beans and Rice

Sweet Plantains (Maduros)

DESSERT

House Made Flan

Mango Cheesecake

Cake de Ron

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

Sweet Heat Barbeque 64

Baby Iceberg Wedges

Cherry Tomatoes, Shredded Carrots, Chopped Bacon, Chickpeas, Bleu Cheese, Dill Ranch Dressing, Lemon Tarragon Vinaigrette

Watermelon Salad

Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

Cornbread Muffins

ENTRÉE

Jalapeño Cheddar Sausage

Slow Smoked Hickory Chicken

Hot Sauces

Bourbon Glazed Sweet Potatoes

Grilled Green Beans and Onions

DESSERT

Apple and Cherry Pies

Brownies and Blondies

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets



HOSTED BAR | ON CONSUMPTION

Grand Brands	10.50	Sparkling	56
Gold Brands	9.50	Imported Beer	8.50
Grand Wine	57	Domestic Beer	7.25
Gold Wine	51	Mineral Water	4.50
		Soft Drinks	4.50

PACKAGE BARS

All bars come with cocktails, cabernet sauvignon, chardonnay, domestic and imported beers, bottled water and soft drinks.

Grand Bar

First Hour	27
Each Additional Hour	14

Absolut Vodka	Jack Daniel's Whiskey
Beefeater Gin	Elijah Craig Bourbon
Bacardi Superior Rum	Miller Light, Michelob Ultra, Yuengling,
Milagros Silver Tequila	Corona, Stella Artois
Dewar's Scotch	

Gold Bar

First Hour	22
Each Additional Hour	13

Wheatley Vodka	Seagram's 7 Crown Whiskey
New Amsterdam Gin	Jim Beam Bourbon
Don Q Rum	Miller Light, Michelob Ultra, Yuengling,
Corazón Tequila	Corona, Stella Artois
Johnnie Walker Red	

Wine and Beer Bar

First Hour	18
Each Additional Hour	12

Cabernet Sauvignon, Chardonnay	Assorted Soft Drinks
Domestic and Imported Beers	Bottled Water
Miller Light, Michelob Ultra, Yuengling,	
Corona, Stella Artois	

Cash Bar

Cocktails	13	Domestic Beer	7.25
Wine	9.50	Mineral Water	5.25
Imported Beer	8.50	Soft Drinks	5.25

ALL THE FINE DETAILS

BANQUET POLICIES

Food and Beverage

Due to applicable law, no outside food or beverage is permitted in the meeting space or public areas. Food and beverage items consumed in banquet rooms shall be purchased from the Hotel. Food and beverages cannot be removed from the premises due to license restrictions. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone.

Confirmation of Attendance

The final guarantee for a function must be communicated to the Hotel by 12 Noon, three (3) business days in advance. This number is considered a guarantee, not subject to reduction. Guarantees for Sunday, Monday, and Tuesday are required by Noon the preceding Friday. Hotel will only prepare food to the final guarantee and will not guarantee setting the room for more than 3% over the guarantee. The management reserves the right to change the rooms if the number of attendance has changed to accommodate the parties properly. A 100-dollar server fee is applicable to food/beverage functions with a guarantee of 15 or under.

Gratuity, Service Charges and Taxes

Prices are current and subject to change. All food and beverage charges are subject to a taxable 24% service charge/gratuity. 6.5% sales tax is in effect. All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the Hotel reserves the right to charge additional fees.

Banquet Event Orders

Upon review of your event requirements, Banquet Event Orders (BEO) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes to the BEOs by the date requested by the Hotel you agree that the BEO will be accepted by you as correct, and you will be billed accordingly.

Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than 14 days prior to the group's scheduled arrival.

Electrical Requirements

The Hotel requires all electrical service needs to be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the Hotel's approved electrical contractor, Encore.

Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor Encore.

Signage and Banners

The Hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The Hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free standing or on easels. A labor charge will be applied to the assistance of placement by the Hotel.

Outdoor Functions

An additional charge of 6 dollars per person will be applied for outdoors events. All entertainment and music must end by 9pm for outdoor events. A weather call will be made six hours prior to the event's start time or the day before AM functions. Pool functions require approval from the Hotel Managing Director and a furniture removal fee may apply.

Damage and Loss

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function unless prior arrangements have been made.

Security

For certain events, the Hotel may require security guards to be provided at the client's expense. Only Hotel and approved security firms may be used.