



NAPLES GRANDE
BEACH RESORT

2026
BANQUET
MENUS

NAPLESGRANDE.COM

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PLATED BREAKFAST 52

STARTER (SELECT ONE)

INDIVIDUAL YOGURT PARFAIT
INDIVIDUAL FRUIT PLATE

ENTRÉE (SELECT ONE)

SCRAMBLED EGGS
THICK CUT FRENCH TOAST
Maple Syrup
EGG WHITE FRITTATA
Chive Hollandaise

BREAKFAST MEAT (SELECT ONE)

APPLEWOOD SMOKED BACON
PORK SAUSAGE LINK
CHICKEN APPLE SAUSAGE
ORGANIC TURKEY BACON
VEGAN SAUSAGE PATTY

BREAKFAST POTATO (SELECT ONE)

GARLIC HERB BUTTER ROASTED POTATO
POTATO O' BRIEN
POTATOES LYONNAISE
GOLDEN HASH BROWNS

BREAKFAST BUFFET

Serve Time 1-Hour

CONTINENTAL 45

SEASONAL SELECTIONS OF SLICED FRUITS & BERRIES

CROISSANTS, DANISHES, MUFFINS
Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

COUNTRY HARVEST 51

SEASONAL SELECTION OF FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS
Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

SCRAMBLED EGGS

PORK SAUSAGE LINK

APPLEWOOD SMOKED BACON

HERB ROASTED POTATOES

GULF COAST 55

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS
Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

CINNAMON BUNS

SCRAMBLED EGGS

CHICKEN APPLE SAUSAGE LINK

APPLEWOOD SMOKED BACON

POTATO O'BRIEN

BREAKFAST BUFFETS II

Serve Time 1-Hour

EVERGLADES 58

SEASONAL SELECTION OF SLICED FRUIT & BERRIES

CROISSANTS, DANISHES, MUFFINS

Fruit Preserves & Butter

INDIVIDUAL YOGURT PARFAITS

ATLANTIC SMOKED SALMON DISPLAY

SLICED BAGELS

Cream Cheese & Butter

CINNAMON BUNS

COFFEE CAKE

CINNAMON-VANILLA BRIOCHE FRENCH TOAST

Maple Syrup

SCRAMBLED EGGS

PORK SAUSAGE LINK

APPLEWOOD SMOKED BACON

POTATO O' BRIEN

BREAKFAST ENHANCEMENTS

Serve Time 1-Hour

EGGS & OMELETTE STATION** 22

Farm Fresh Eggs & Egg Whites

TOPPINGS

Ham, Bacon, Sausage, Tomato, Peppers, Onion,
Mushroom, Spinach, Shredded Cheddar Cheese,
Monterey Jack Cheese

BUTTERMILK PANCAKE STATION** 18

Blueberry, Raspberry, Strawberry, Banana,
Whipped Butter, Vanilla Chantilly, Nutella,
Candied Pecan

AVOCADO TOAST STATION** 20

Smashed Avocado, Heirloom Tomato, Crispy Prosciutto,
Smoked Salmon, Feta Cheese, Scrambled Eggs

CHOICE OF

White or Wheatberry Toast

FRENCH TOAST STATION** 18

Thick Cut Brioche

TOPPINGS TO INCLUDE

Berry Compote, Sliced Banana, Blueberry, Strawberry,
Raspberry, Whipped Cream, Whipped Butter,
Candied Pecan, Warm Bourbon Maple Syrup

BAGELS & SMOKED SALMON 17

Red Onion, Sliced Tomato, Capers, Sliced Eggs,
Cream Cheese

STEEL CUT OATMEAL 10

Golden Raisin, Brown Sugar, Sliced Almond

INDIVIDUAL CEREALS 6

Whole & Skim Milk

Cheerios, Fruit Loops, Frosted Flakes, Rice Krispies

BREAKFAST SANDWICHES 11

Bacon, Egg & Cheese Croissant

Sausage, Egg & Cheese Biscuit

Spinach Wrap, Scrambled Egg Whites, Tomato,
Cheddar Cheese, Spinach, Salsa Verde

Breakfast Burrito, Scrambled Egg, Chorizo,
Chihuahua, Salsa Roja

BREAKFAST MEATS (SELECT TWO) 12

Applewood Smoked Bacon

Pork Sausage Link

Chicken Apple Sausage

Organic Turkey Bacon

Smoked Ham

BREAKFAST POTATO (SELECT ONE) 8

Garlic Butter Herb Roasted

O'Brien

Lyonnaise

ENHANCEMENTS MUST ACCOMPANY A BUFFET BREAKFAST
IF NOT ACCOMPANIED, A MINIMUM OF 3 ENHANCEMENTS ARE REQUIRED (BEVERAGES NOT INCLUDED)

**CHEF ATTENDANT REQUIRED



BOXED BREAKFAST

BREAKFAST TO-GO 36

Yogurt Parfait

Hard Boiled Egg

Fresh Seasonal Fruit Salad

Chef's Choice Breakfast Pastry

Fruit Preserves, Butter

Bottled Juice

Coffee, Decaffeinated Coffee

Assorted Hot Tea

BREAKFAST SANDWICHES 11

Bacon Egg & Cheese Croissant

Sausage, Egg & Cheese Biscuit

Spinach Wrap, Scrambled Egg Whites, Tomato
Cheddar Cheese, Spinach, Salsa Verde

Breakfast Burrito, Scrambled Egg, Chorizo,
Chihuahua, Salsa Roja

SNACKS & REFRESHMENTS | À LA CARTE

PER ITEM

WHOLE FRESH SEASONAL FRUIT	4
ASSORTED PROTEIN BARS	6
ASSORTED BAGGED SNACKS Pretzels, Potato Chips, Popcorn	5

BY THE DOZEN

ASSORTED BAGELS & CREAM CHEESE	84
CROISSANTS, DANISHES, MUFFINS	84
FRUIT & NUT BREADS	84
YOGURT PARFAIT	96
CINNAMON ROLLS	96
MINI DOUGHNUTS	84
HARD BOILED EGGS	72
FRUIT SKEWERS Lavender-Honey Yogurt	60
JUMBO SOFT PRETZELS Beer Cheese, Whole Grain Mustard	72
ASSORTED GOURMET COOKIES	72
FUDGE BROWNIES OR BLONDIE BARS	72
MINI CUPCAKES	84
GELATY BARS Assorted Gelato Flavors	120
ICE CREAM BARS	84

REFRESHMENTS

ASSORTED SOFT DRINKS Coke, Diet Coke, Sprite, Ginger Ale	7
BOTTLED WATER	7
SPARKLING WATER	7
RED BULL	7
BOTTLED SMOOTHIE	9

BY THE GALLON

ASSORTED FRESH JUICES	110
LEMONADE	110
COFFEE REGULAR OR DECAF, HOT TEA	125
ICED TEA	110
FRUIT INFUSED WATER	110

SNACKS & REFRESHMENTS

Served Per Person

SOUTH OF THE BORDER 29

Tortilla Chips, Lime Salted Potato Chips, Guacamole, Salsa Roja, Mexican Fruit Salad, Pico De Gallo

CRUDITÉS 21

Vegetables, Ranch, Green Goddess, Hummus, Pita Chips

TASTE OF THE MEDITERRANEAN 28

Traditional Hummus, Olive Tapenade, Grilled Pita, Marinated Feta, Pita Chips

TEATIME 28

Smoked Salmon, Scallion Ash Cream Cheese, Pickled Onion, Marbled Rye, Egg Salad on White Bread, Cucumber & Yuzu Butter, Breakfast Radish, Scones & Madeline

PUB SNACKS 20

French Onion Dip, Pub Cheese, Sour Cream & Chive Dip

BEACHSIDE 19

Trail Mix, Assorted Granola Bars, Potato Chips

SNACK LOVERS 25

Pretzels, Potato Chips, Cheese Its, Popcorn, Assorted Candy Bars, Cheeze-Its

ORANGE 29

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

SEASONAL SLICED FRUITS & BERRIES 15

GUACAMOLE, SALSA & CHIPS 15

FRESH POTATO CHIPS 12

Bacon & Vegetable Dip

MIXED NUTS 5

REFRESHMENTS

HALF DAY 29 | FULL DAY 44

ASSORTED SOFT DRINKS

BOTTLED WATER

COFFEE REGULAR & DECAF

HOT TEA & ICED TEA

PLATED LUNCH

ENTREES (SELECT ONE) 51

GRILLED CHICKEN

Bruschetta, Tomato, Garlic, Mozzarella, Pesto Cream

CHURRASCO FLAT IRON STEAK (+5)

Chipotle Jus

BLACKENED GULF GROUPER (+5)

Key Lime Beurre Blanc

HERB CRUSTED CHICKEN BREAST

Cumin Chicken Jus

CHAR GRILLED ATLANTIC SALMON

Saffron Cream

TERIYAKI MARINATED TOFU STEAK - VEGAN

Pineapple & Ginger Hoisin, Scallion

VEGETABLES (SELECT ONE)

GRILLED ASPARAGUS & CHARRED BABY PEPPERS

SAUTEED BROCCOLINI & SWEET BABY CARROTS

ROASTED PATTY PAN SQUASH & PETITE BABY ZUCCHINI

STEAMED HARICOT VERTS & TURNIPS

GRILLED BABY BOK CHOY & MINI CORN

STARCH (SELECT ONE)

TRUFFLE ROASTED FINGERLING POTATOES

STEAMED JASMINE RICE

BOURSIN WHIPPED YUKON GOLD POTATOES

PARMESAN RISOTTO

ENHANCEMENTS

STARTERS 8

STRAWBERRY ORANGE SALAD

Baby Spinach, Mandarin Oranges, Strawberries, Shredded Carrot, Candied Pecan, Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine, Garlic Butter Crouton, Shaved Parmesan, Caesar Dressing

HOUSE SALAD

Artisan Mixed Greens, Shredded Carrot, Red Onion, Cucumber, Cherry Tomato, Italian Dressing

DESSERT (SELECT ONE) 8

TRIPLE CHOCOLATE MOUSSE (GF)

Layered Chocolate Mousse, Macaroon, Fresh Berries

KEY LIME TART

Torched Meringue, White Chocolate Shavings, Roasted Almond, Kiwi Lime Coulis

COCONUT MILK PANNA COTTA (GF)

Strawberry Lychee Compote, Passion Fruit Crunch

BOURBON VANILLA BRULEE (GF)

Candied Orange, Strawberry Segments

LUNCH BUFFET | COLD

Service Time 1 Hour

THE DELICATESSEN 62

SEASONAL SALAD

House Vinaigrette

BABY RED BLISS POTATO SALAD

Egg, Bacon, Dijon, Chive, Lemon

ROASTED VEGETABLE SALAD

Zucchini, Squash, Portabella Mushroom, Eggplant, Peppers, Red Onion, Italian Dressing

CLASSIC MACARONI SALAD

Celery, Peppers, Carrot, Onion, Lemon, Parsley, Dijon, Mayo

CHICKEN WALDORF SALAD

Poached Chicken, Celery, Grapes, Toasted Walnut, Sweet Onion Dressing

HOUSE MADE SEA SALT POTATO CHIPS

FROM THE DELI

SLOW ROASTED TURKEY BREAST

BLACK FOREST HAM, SLOW ROASTED BEEF

GENOA SALAMI, PEPPERONI

TOPPINGS

AGED CHEDDAR, PROVOLONE & SLICED SWISS, HYDROPONIC BIBB LETTUCE, HEIRLOOM TOMATO, SHAVED RED ONION, B&B PICKLES, DIJON MUSTARD, MAYO, GARLIC AIOLI, HORSERADISH AIOLI

BREADS

WHEAT, WHITE, SUB ROLLS

FRESH BAKED COOKIES

DARK CHOCOLATE FUDGE BROWNIES

BISTRO CAFE 67

ARTISAN GREEN SALAD (VEGAN)

Organic Mixed Greens, Poached Pear, Sundried Cranberry, Candied Walnut, Balsamic-Cilantro Vinaigrette

ANTIPASTO SALAD

Marinated Tomato, Fresh Picked Basil, Tuscano Salami, Kalamata Olive, Feta Cheese, Arugula, Italian Dressing

SHRIMP & CRAB SALAD CROISSANT

Mini Butter Croissant, Shaved Onion, Chopped Celery, Chipotle Aioli

GRILLED VEGAN WRAP (VEGAN)

Grilled Marinated Zucchini, Squash, Portabella Mushroom, Vegan Cheese, Babaganoush

SLOW ROASTED TURKEY

Wheatberry, Provolone, Cranberry Aioli

SHAVED SLOW ROASTED BEEF

Pretzel Roll, Baby Arugula, Aged Cheddar, Horseradish Cream

HOUSE MADE SEA SALT CHIPS

NEW YORK CHEESECAKE BITES

MINI ECLAIRS

LEMON PISTACHIO CANNOLI

LUNCH BUFFET | HOT

Service Time 1 Hour

THE NEAPOLITAN 65

CLASSIC CAESAR SALAD

Romaine Hearts, Garlic Crouton, Shaved Parmesan, House Caesar Dressing

HEIRLOOM CAPRESE

Heirloom Tomato, Ovalene Mozzarella, Fresh Basil, Olive Tapenade, Extra Virgin Olive Oil, Pesto

ITALIAN GREENS SALAD

Iceberg & Radicchio, Kalamata Olive, Cherry Tomato, Pepperoncini, Red Onion, Parmesan Cheese, Italian Dressing

PAN SEARED ATLANTIC SALMON

Citrus Salad, Chive Infused Oil, Charred Baby Peppers

CHICKEN PICCATA

Lemon-Caper Cream Sauce, Parmesan, Parsley

VEGETABLE NAPOLEON (VEGAN)

Red Sauce, Eggplant, Basil, Squash

HOUSE BAKED TOMATO FOCACCIA

CHOCOLATE CHIP CANNOLI

TIRAMISU

AMARETTI COOKIES

LA CASA 67

CHORIZO SALAD

Iceberg, Roasted Corn, Chayote, Poblano Peppers, Red Onion, Cotija Cheese, Ancho Ranch Dressing

JICAMA SLAW

Green Papaya, Mango, Sweet Peppers, Citrus Vinaigrette

TACO SALAD

Shaved Iceberg, Tomato, Onion, Corn, Black Beans, Chredded Cheddar, Cilantro Cream, Crispy Tortilla Strip

MOJO MARINATED CHICKEN BREAST

Roasted Corn, Pickled Onion, Cilantro Cream

CHIPOTLE-HONEY MARINATED SKIRT STEAK

Cumin & Rosemary Demi, Scallion, Charred Baby Peppers

AL PASTOR TOFU (VEGAN)

Bean Cassoulet

SAFFRON YELLOW RICE

Peas & Carrots

STEWED PINTO BEANS

Coriander & Cumin Crema

FLAN DE QUESO

MEXICAN WEDDING COOKIES

MARGARITA BARS

LUNCH BUFFET | HOT II

Service Time 1 Hour

ISLAND THEME 69

PARADISE GREENS

Petite Greens, Macadamia Nut, Crispy Wonton Strip, Avocado, Guava-Lychee Dressing

GOLDEN MANGO SALAD

Jicama, Red Cabbage, Cherry Tomato, Coconut Flake, Toasted Peanut, Mint, Lime Zest

AVOCADO SALAD

Pickled Red Onion, English Cucumber, Yellow Tomato, Cilantro, Honey Lemon Dressing

GRILLED GROUPE

Mango & Pineapple Relish, Burnt Lime

CARIBBEAN TRI-TIP

Roasted Onion & Coconut Demi, Charred Baby Peppers

PLANTAIN CURRY (VEGAN)

Plantain, Sweet Potato, Kidney Beans, Bell Pepper

COCONUT RICE

GRILLED BABY BOK CHOY

PETITE MANGO CHEESECAKE

KEY LIME TARTS

TOASTED COCONUT CAKE

BACKYARD BBQ 65

ARTISAN GREENS SALAD

Cucumber, Frisee, Heirloom Tomato, Shredded Carrot, Red Onion, Garbanzo Bean, Citrus Vinaigrette

FIRE ROASTED CORN & BLACK BEAN SALAD

Roasted Peppers, Onion, Avocado, Cilantro, Cotija Cheese, Jalapeno-Honey Lime Dressing

LOADED POTATO SALAD

Yukon Gold Potatoes, Chopped Bacon, Scallion, Aged Cheddar, Sour Cream, Smoked Sea Salt

MAC & CHEESE GRATIN

BROWN SUGAR & BACON BAKED BEANS

OFF THE GRILL

GRILLED ANGUS HAMBURGERS

ALL BEEF JUMBO HOT DOGS

BBQ CHICKEN BREAST

VEGGIE KEBABS (VEGAN)

TOPPINGS

Aged Cheddar, Provolone & Sliced Swiss, Hydroponic Bibb Lettuce, Heirloom Tomato, Shaved Red Onion, Caramelized Onions, B&B Pickles, Dijon Mustard, Mayo, Ketchup, Yellow Mustard

LEMON MERINGUE TART

BOURBON SPIKED PECAN PIE

WATERMELON WEDGES

LUNCH BUFFETS INCLUDE COFFEE, DECAFFEINATED COFFEE, ICED TEA & HOT TEA

LUNCH BUFFET | HOT III

Service Time 1 Hour

CHOP CHOP 68

COBB SALAD

Hickory Smoked Ham, Applewood Bacon,
Peppercorn Turkey, Crumbled Blue Cheese, Egg,
Heirloom Tomato

CAESAR

Romaine Crunch, Shaved Parmesan,
Garlic Croutons

FLORIDA COASTAL

Petite Greens, Blueberry, Florida Citrus, Sliced Almond,
Feta

DRESSINGS

Ranch, Blue Cheese, Creamy Caesar,
Pomegranate Vinaigrette

GRILLED CHURRASCO MARINATED SKIRT STEAK

HERB ROASTED CHICKEN BREAST

BLACKENED MAHI-MAHI

LAVENDER MERINGUE COOKIE

MINI ORANGE CHOCOLATE POT DE CRÈME

MINI FRUIT TART

SOUP ENHANCEMENTS 8

CHICKEN TORTILLA

TOMATO BISQUE

VEGETARIAN

LOADED POTATO

NEW ENGLAND CLAM CHOWDER

SEAFOOD GUMBO

ITALIAN WEDDING SOUP

BOXED LUNCH

LUNCH (SELECT THREE) 58

VEGAN WRAP

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

ITALIAN WRAP

Tomato Basil Wrap, Ham, Salami, Pepperoni, Provolone,
Banana Pepper, Lettuce, Tomato, Garlic Aioli

SMOKED TURKEY WRAP

Whole Wheat Wrap, Provolone, Baby Greens,
Tomato, Cranberry Aioli

HAM & SWISS CHEESE

Ciabatta Roll, Lettuce, Tomato, Swiss, Dijon Aioli

GRILLED CHICKEN SANDWICH

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

ROAST BEEF SANDWICH

Pretzel Roll, Cheddar, Arugula,
Caramelized Onion, Horseradish Aioli

CAESAR SALAD

Grilled Chicken, Romaine Hearts, Garlic Croutons,
Parmesan, Creamy Garlic Dressing

WHOLE FRUIT

BAGGED SALTY SNACKS

FRESHLY BAKED COOKIE

SIDE (SELECT ONE)

COLE SLAW

ITALIAN PASTA SALAD

RED BLISS POTATO SALAD

TOMATO & FETA SALAD

BEVERAGE

ASSORTED SOFT DRINKS

BOTTLED WATER

HORS D'OEUVRES

Priced Per Piece, Minimum 40 pieces

COLD 9

ANTIPASTO SKEWWER

Kalamata Olive, Cherry Tomato, Salami, Pepperoni, Mozzarella, Fresh Basil

CAPRESE SKEWER

Micro Basil, Heirloom Tomato, Mozzarella, Balsamic Reduction

CRAB & AVOCADO TOAST

Jumbo Lump Crab, Avocado Mousse, Mango Pico De Gallo

MINI MAINE LOBSTER BITE

Meyer Lemon Aioli, Tarragon, Truffle, Applewood Smoked Bacon

TUNA TARTARE CORNET

Black Sesame Cone, Soy and Ginger Glaze, Furikake, Cilantro

SESAME TUNA

Puff Pastry Spoon, Gochujang Aioli, Sweet Soy, Micro Cilantro

SMOKED SALMON

Everything Spice, Scallion Ash Cream Cheese, Rye Crisp

COCKTAIL SHRIMP CEVICHE

Shrimp, Lime, Tomato, Avocado, Micro Cilantro

PINK PINEAPPLE GAZPACHO SHOOTER

Cilantro, Jalapeno, Valentina, Fresh Mint

GOAT CHEESE CROSTINI

Meredith Farm's Sheep & Goat Cheese, Pickled Onion, Balsamic Pearls, Garlic Crostini

CHICKPEA BRUSCHETTA TART

Sundried Tomato, Basil, Red Onion, Balsamic, Tart (GF/V)

HOT 10

VEGAN CARIBBEAN RISOTTO CAKE

Coconut Flakes

BACON WRAPPED STUFFED DATES

Goat Cheese

SWEET & SOUR CHICKEN BITES

Toasted Sesame, Scallion

LEMONGRASS CHICKEN POT STICKER

Ponzu Sauce, Scallion

EMPANADA (CHICKEN OR BEEF)

Al Pastor Crema

COCONUT SHRIMP

Basil Thai Chili Sauce

PETITE WELLINGTON (CHICKEN OR BEEF)

Creamy Dijon

LAMB LOLLIPOPS

Displayed - Pomegranate Glaze

MINI CRAB CAKE

Meyer Lemon Aioli

BURGER BITE

Cave Aged Cheddar, Mustard, Pickle, Sesame Bun

VEGETABLE SPRING ROLLS

Scallion, Pesto Aioli

MACARONI & CHEESE POPPERS

Cheddar Cheese, Black Garlic Aioli

SPANAKOPITA

Spinach, Feta

CARVING STATIONS

Priced Per Person - Minimum Order of 25 Per Carving Station

BEEF TENDERLOIN* 40

Pommes Puree, Roasted Baby Carrot, Truffle Jus

PEPPER CRUSTED NY STRIP* 28

Truffle Roasted Fingerling Potatoes, Broccolini, Bordelaises

PRIME RIB* 40

Duck Fat Potatoes, Roasted Cauliflower, Truffle Jus, Horseradish Cream

WHOLE OVEN ROASTED TURKEY* 25

Apple & Sage Stuffing, Cranberry Relish, Rosemary Demi

GLAZED BAKED HAM* 18

Roasted Pineapple, Steamed Broccoli, Brown Sugar- Rum Glaze

RACK OF LAMB* 20

Scalloped Potatoes, Charred Jumbo Asparagus, Pomegranate Reduction

MISO SEABASS* 40

Roasted Sweet Potato, Crispy Brussels Sprouts

PORCHETTA* 20

Rosemary Roasted Potatoes, Grilled Asparagus, Chimichurri

WHOLE ROASTED BLACK GROUPER* 35

Steamed Coconut Rice, Roasted Baby Squash, Key Lime Cream

CARVING STATIONS INCLUDE CHEF'S CHOICE ROLLS

*SERVING ATTENDANT REQUIRED PER STATION



ACTION STATIONS

Service Time 1.5 Hours

PASTA A LA NAPLES GRANDE** 34

GARLIC KNOTS

FETTUCCINI ALFREDO

Parmesan Wheel

BOWTIE & MINI MEATBALLS

4 Hour Marinara

ROTINI AGLIO E OLIO (V)

Roasted Mushrooms, Zucchini, Tomatoes, Spinach

ARTISAN RISOTTO** 33

Choice of 2

SEAFOOD

Clam, Shrimp, Octopus, White Wine, Garlic,
Grana Padano Cheese, Green Onions

CHICKEN

Saffron, Peppers, Caramelized Onions, Fresh Thyme,
Boursin Cheese

VEGAN

Cremini Mushrooms, Vegan Cheese, Onions, Parsley,
Roasted Garlic

RAMEN BAR** 45

RAMEN NOODLES

MISO RAMEN BROTH

PROTEINS

CHAR SIU PORK

Slow Roasted Pork Loin

KAO MUN GAI

Poached Lemongrass Chicken

MARINATED TOFU

RAMEN BOWL SET

Marinated Shoyu Egg, Scallion, Rainbow Radish,
Baby Bok Choy, Enoki Mushroom

ADD IN'S

Chili Crunch, Toasted Sesame Seed, Scallion,
Nori Seaweed, Sesame Oil, Sriracha



RECEPTION DISPLAYS

Service Time 1.5 Hours
Priced Per Person Unless Otherwise Noted

ARTISAN CHEESE BOARD 32

IMPORTED & DOMESTIC CHEESE

DRIED FRUITS

Apricot, Cherry, Cranberry, Date & Fig,
Red Grape Cluster

TOASTED WALNUTS, CANDIED PECANS, PISTACHIOS

ORANGE MARMALADE, LOCAL HONEY

GARLIC SCENTED BAGUETTE, ENGLISH CRACKERS,
GRISSINI BREADSTICKS

CHARCUTERIE & CRUDITES 35

SHAVED PROSCIUTTO, GENOA SALAMI,
CAPICOLA, SPANISH CHORIZO

MORTADELLA, PROVOLONE, MOZZARELLA, PARMESAN,
FETA, GOAT CHEESE

PEPPERONCINI, BLACK & GREEN OLIVES,
ROASTED PEPPERS, BUTTON MUSHROOM,
ARTICHOKE HEART, CARROT, CELERY, CAULIFLOWER,
BROCCOLI

RANCH & LEMON-GARLIC HUMMUS

GARLIC SCENTED BAGUETTE, ENGLISH CRACKERS,
GRISSINI BREADSTICKS, HOUSE FOCACCIA

FRESH SEAFOOD ON ICE

JUMBO GULF SHRIMP 10EA
Cocktail Sauce, Lemon, Parsley

OYSTERS ON THE HALF SHELL 11EA
Shallot Mignonette, Horseradish, Cocktail Sauce,
Lemon, Mini-Tabasco

FLORIDA JUMBO STONE CRAB CLAWS MP
Only Available 10/15-05/15
Key West Aioli, Lemon, Cognac-Cocktail, Horseradish,
Truffle-Dawn Butter

GRILLED HALF LOBSTER TAIL 14EA
Drawn Butter, Lemon, Horseradish, Chipotle-Cocktail

SNOW CRAB CLAWS MP
Drawn Butter, Lemon, Spiced Mustard, Cocktail Sauce

HAND CRAFTED SUSHI 38
4 pieces per person

ROLLS
CALIFORNIA ROLL
SPICY TUNA ROLL
BLUE DRAGON

SIDES
Seaweed Salad, Wasabi, Pickled Ginger,
Soy, Ponzu, Hoisin, Siracha Aioli

ENHANCE YOUR SEAFOOD DISPLAY WITH
A CUSTOM ICE SCULPTURE!

Contact your event manager for inquiries

RECEPTION DISPLAYS II

Service Time 1.5 Hours
Priced Per Person Unless Otherwise Noted

PIZZA NAPOLI** (CHOOSE 3) 33
Choice of 3

PEPPERONI
Cup & Char Pepperoni, Hot Honey Jam

FOUR CHEESE
House Blend Four Cheese

PROSCUITTO & PEACHES
Fig Spread, Arugula, Aged Balsamic

GARDEN (VEGITARIAN)
Pesto Spread, Asparagus, Cauliflower, Spinach,
Avocado Aioli

ACCOMPANIMENTS
Crushed Red Pepper Flakes, Dried Oregano,
Parmesan Cheese, Pepperoncini, Garlic Aioli

LA TAQUERIA 34

FLOUR TORTILLAS & CORN TOSTADAS

PROTEIN (CHOOSE 3)
BEEF BIRRIA
CARNITAS
CHICKEN TINGA
BLACKENED MAHI

TOPPINGS
Radish, Tomato, Cilantro, Red Onion,
Fresh Jalapeno, Lime, Pico De Gallo, Crème Fresca,
Salsa Verde, Salsa Roja, Chipotle-Sour Cream

GUACAMOLE STATION ENHANCEMENT** 15
House Made Guac, Fresh Tortilla Chips

PAELLA 38

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

DESSERT
Includes Coffee, Decaffeinated Coffee, Assorted Hot Tea

SWEET SHOOTERS 23

BLUEBERRY LAVENDER PANNA COTTA

DARK CHOCOLATE MOUSSE

BAVARIAN CRÈME W/ CRYSTALIZED BASIL

GRANDE DELIGHTS 24

KEY LIME MATCHA TART

ASSORTED MACARONS

TANARIVA CHOCOLATE PROFITEROLES

VIENNESE 26

PETIT FOURS

MINI FRUIT TARTS

MINI ECLAIRS

PLATED DINNER

STARTER (SELECT ONE)

CLASSIC GREEN SALAD

Local Field Greens, Heirloom Tomato, Chickpea, Pickled Red Onion, Carrot, Parmesan Cheese, Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine, Garlic Butter Crouton, Shaved Parmesan, Caesar Dressing

CHORIZO SALAD

Iceberg, Chorizo, Candied Walnut, Bleu Cheese Crumble, Granny Smith Apple, Citrus Vinaigrette

BURRATA CAPRESE

Heirloom Tomato, Baby Arugula, Basil Pesto, Toasted Pistachio, Fresh Basil, Balsamic Pearls, Balsamic Vinaigrette

BIBB & CITRUS

Local Bibb Lettuce, Crumbled Goat Cheese, Orange Supreme, Grapefruit Supreme, Grape Tomato, Toasted Pine Nut, White Balsamic Vinaigrette

BEET CARPACCIO

Red & Golden Beets, Baby Arugula, Toasted Pistachio, Crumbled Feta, EVOO, Balsamic Reduction

PROTEIN (SELECT ONE)

PAN SEARED CHILEAN SEABASS 159

Local Citrus Cream Sauce

GRILLED FILET MIGNON 159

Sauce Bordelaise

PAN ROASTED BLACK GROUPER 152

Key Lime Beurre Blanc

HERB CRUSTED AIRLINE CHICKEN BREAST 139

Rosemary & Cumin Jus

CHAR GRILLED ATLANTIC SALMON 139

Saffron Cream

BRAISED BEEF SHORT RIB 152

Natural Jus

DUETS (SELECT ONE)

BRAISED BEEF SHORT RIB & MARYLAND CRAB CAKE 169

Sauce Bordelaise/Citrus Cream

SEARED CENTER CUT FILET MIGNON & CHILEAN SEA BASS 179

Rosemary Demi/Beurre Blanc

PAN SEARED AIRLINE CHICKEN BREAST & BLACKENED BUTTER POACHED SHRIMP 159

Cumin Jus/Seared Lemon

GRILLED FILET & LOBSTER TAIL 199

Sauce Charon/Tarragon Cream

TERIYAKI SHORT RIB & MISO GLAZED SEA BASS 185

Citrus Ponzu

PLATED DINNER II

VEGETABLES (SELECT ONE)

GRILLED ASPARAGUS & CHARRED BABY PEPPER
SAUTEED BROCCOLINI & SWEET BABY CARROT
ROASTED SUNBURST SQUASH & PETITE BABY ZUCCHINI
STEAMED HARICOT VERTS & CARAMELIZED SHALLOTS
HONEY GLAZED CARROTS & BALSAMIC CIPPOLINI ONION
GRILLED BABY BOK CHOY & CHARRED PEPPER
ROASTED JUMBO ASPARAGUS & OVEN-DRIED TOMATO

STARCH (SELECT ONE)

TRUFFLE SCENTED WHIPPED YUKON GOLD POTATOES
BLEU CHEESE POTATO GRATIN
STEAMED GINGER-SESAME JASMINE RICE
CITRUS & HERB RISOTTO
BOURSIN WHIPPED YUKON GOLD POTATOES
CREAMY PARMESAN POLENTA

DESSERTS (SELECT ONE)

TRIPLE CHOCOLATE MOUSSE (GF)
Layered Chocolate Mousse, Macaron, Fresh Berries
RASPBERRY COPPA
Raspberry Mousse, Vanilla Sponge,
Ginger Pistachio Crumble, Mascarpone Creme
CITRUS CHEESECAKE
Kiwi & Mango Salsita, Strawberry Coulis
KEY LIME TART
Torched Meringue, White Chocolate Shavings,
Roasted Almond, Kiwi Lime Coulis
BLACK COCOA PRALINE TART
Praline Crunch, Dark Chocolate Ganache, Golden Hazelnut,
Raspberry Gel
CARROT CAKE
Cookie Butter Cream Cheese, Biscoff Cookie Crumble,
Dulce de Leche, Toasted Pecan

DINNER BUFFETS

Service Time 1.5 Hours

OAK AND OCEAN 139

CLASSIC GREEN SALAD

Artisan Greens, Cucumber, Heirloom Grape Tomato, Garbanzo Beans, Pickled Red Onion, Parmesan Cheese, Balsamic Vinaigrette

TROPICAL SLAW

Shredded Nappa Cabbage, Grilled Pineapple, Red Onion, Cayenne

CLASSIC MACARONI SALAD

Celery, Peppers, Carrot, Onion, Lemon, Parsley, Dijon, Mayo

GRILLED CHICKEN THIGHS

Scallion, Charred Baby Peppers, Carolina BBQ

CARVED SLOW ROASTED BRISKET*

Caramelized Peppers & Onions, Horseradish Cream

BLACKENED ATLANTIC SALMON

Charred Lemon, Citrus Cream, Orange Zest

BABY RED BLISS POTATO

SLOW BRAISED BUTTER BEANS

Andouille & Tomato

FIRE ROASTED PETITE CORN ON THE COBB

MINI PETITE CARROT CAKE

ESPRESSO GATEAU

CINNAMON APPLE CRISP

Bourbon Anglaise

CARIBBEAN VIBES 159

CHILLED POACHED JUMBO SHRIMP (THREE PER PERSON)

Lemon, Cognac-Cocktail Sauce

ARTISAN GREENS CALYPSO

Key Lime Vinaigrette

MANGO & AVOCADO SALAD

Baby Iceberg & Radicchio, English Cucumber, Mango, Avocado, Red Onion, Honey-Lemon Dressing

MONTEGO BAY SALAD

Baby Spinach, Pineapple, Red Pepper, Cilantro, Mandarin Orange, Dried Cranberries, Mango-Habanero Vinaigrette

JAMAICAN JERK CHICKEN

Mango Salsa, Baby Peppers, Jerk Jus

SPICE ROASTED SNAPPER

Charred Lemon Supreme, Coconut Rum Sauce

KEY LIME MARINATED CARVED FLANK STEAK*

Chipotle-Pineapple Jus, Peppers

FRIED SWEET PLANTAINS

COCONUT RICE

MANGO FLAN DE QUESO

GUAVA & CHEESE PASTELITOS

JAMAICAN RUM MILK CHOCOLATE CAKE

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, ICED TEA & HOT TEA

*SERVING ATTENDANT REQUIRED



DINNER BUFFETS II

Service Time 1.5 Hours

TEJAS FIESTA 149

TOSTADA SALAD BAR

Fried Corn Tostada, Iceberg Lettuce, Pico De Gallo, Diced Tomato, Red Onion, Jalapeno, Black Beans, Guacamole, Crème Fresca, Cotija Cheese

MEXICAN YELLOW RICE

Green Pea, Carrot, Celery, Cilantro

REFRIED BEANS

Cotija Cheese & Crema

MAHI AL PASTOR

Flour Tortillas, Pineapple Salsa

CHARRED PORK CARNITAS

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

NEW YORK STRIP CHURRASCO*

Chipotle Demi, Horseradish Cream

CHIQUITA TRES LECHES

CHURROS

Mocha Chocolate Sauce & Sea Salt Caramel

TROPICAL PANNA COTTA

GULF TO GARDEN 175

FRESH FROM FLORIDA ARTISAN SALAD BAR

Artisan Mixed Greens, Romaine Lettuce

TOPPINGS

Golden Beet, Cucumber, Red Onion, Baby Heirloom Tomato, Shredded Carrot, Radicchio, Florida Avocado, Bell Pepper, Green Bean, Mango, Blueberry, Strawberry, Mandarin Orange, Garlic Crouton, Grated Parmesan, Chihuahua Cheese

DRESSINGS

Ranch, Balsamic Vinaigrette, Honey-Lemon Vinaigrette

GARLIC-SALT CRUSTED BEEF TENDERLOIN*

Charred Baby Peppers, Garlic Confit, Thyme Scented Demi

HERB ROASTED FREE RANGE CHICKEN

Caramelized Shallot Jus, Herbs

BLACKENED LOCAL BLACK GROUPER

Lemon, Tropical Salsa, Burre Monte

JALAPENO-CHEDDAR CORNBREAD

TRUFFLE WHIPPED YUKON GOLD POTATOES

ROASTED BABY ZUCCHINI & SUNBURST SQUASH

MINI CARROT CAKE

RASPBERRY DACQUOISE

BLUEBERRY CRISP

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, ICED TEA & HOT TEA

*SERVING ATTENDANT REQUIRED



DINNER BUFFETS III

Service Time 1.5 Hours

SEABOARD 185

JUMBO SHRIMP COCKTAIL (THREE PER PERSON)
Lemon, Cognac-Cocktail Sauce

SEAFOOD PASTA SALAD
Baby Shrimp, Crab, Red Onion, Celery, Lemon Aioli

CAESAR SALAD
Chopped Romaine, Garlic Crouton, Shaved Parmesan,
Creamy Caesar Dressing

ROASTED SEA BASS ESCABECHE
Petite Vegetable Salad, Escabeche Sauce

PEPPER CRUSTED NEW YORK STRIPLOIN*
Rosemary Jus

SLOW ROASTED CHICKEN
Madeira Gravy, Charred Baby Pepper

LEMON-THYME STEAMED NEW POTATOES

CHAR-GRILLED CORN ON THE COBB
Cajun Butter, Lemon, Maldon Salt

GRILLED JUMBO ASPARAGUS POLONAISE
Egg Yolk, Buttered Breadcrumbs, Béarnaise

VENETIAN BONBONS

BERRIES & CRÈME VERRINE

WHITE CHOCOLATE PISTACHIO MOUSSE SHOOTER

SOUP ENHANCEMENTS 8

CHICKEN TORTILLA

TOMATO BISQUE

VEGETARIAN

LOADED POTATO

NEW ENGLAND CLAM CHOWDER

SEAFOOD GUMBO

ITALIAN WEDDING SOUP

DINNER BUFFETS INCLUDE ROLLS, BUTTER, COFFEE, DECAFFEINATED COFFEE, ICED TEA & HOT TEA

*SERVING ATTENDANT REQUIRED



BEACH DINNER BUFFETS

Beach Buffet Dinners Can Also Be Selected for Poolside or Indoors
Service Time 1.5 Hours

TASTE OF MAUI 159

BIG KAHUNA HAWAIIAN SALAD

Frisée, Pineapple, Papaya, Toasted Macadamia Nut,
Plantain Chips, Maple Vinaigrette

MAUI POTATO SALAD

Sweet Potato, Bacon, Pineapple, Mayo, Dijon,
Toasted Walnut

MANGO & AVOCADO SALAD

Baby Iceberg & Raddichio, English Cucumber, Mango,
Avocado, Red Onion, Honey-Lemon Dressing

MONTEGO BAY SALAD

Baby Spinach, Pineapple, Red Pepper, Cilantro,
Mandarin Orange, Dried Cranberry,
Mango-Habanero Vinaigrette

KALUA ROASTED PORK LOIN

Pineapple-Mango Salsa, Baby Peppers, Kalua & Herb Jus

HAWAIIAN STYLE MAHI MAHI

Ginger-Honey Mango, Cilantro, Lemon

CHICKEN HULI-HULI

Palm Sugar- Soy Glaze, Roasted Pineapple,
Toasted Sesame

HERB MARINATED ROASTED VEGETABLE MEDLEY

COCONUT RICE

COCONUT MACAROON

CHOCOLATE HAUPIA TART

PETITE PINEAPPLE UPSIDE DOWN CAKE

ON THE GULF 189

KEY WEST PINE SHRIMP SALAD

Grilled Corn, Cilantro, Tabasco Aioli

FLORIDA COASTAL SALAD

Petite Greens, Blueberry, Florida Citrus, Sliced Almonds,
Feta

PINEAPPLE-JICAMA SLAW

Cucumber, Red Onion, Napa Cabbage, Citrus Dressing

SPICE ROASTED LOCAL BLACK GROUPER

Chipotle Crema, Charred Lime, Cilantro

HOT SMOKED TRI-TIP

Caramelized Sweet Onion, Baby Portabella Mushroom Demi

GRILLED CHICKEN THIGHS

Garlic-Thyme Lemon Butter, Charred Baby Peppers

GRILLED ASPARAGUS

Sauce Choron

FRIED BRUSSEL SPROUTS

Bacon, Candied Pecan, Mustard-Honey Aioli

TRUFFLE SCENTED JASMINE RICE

CELERIAC WHIPPED YUKON GOLD POTATOES

OREO MARGARITA TART

LIMONCELLO CHIFFON CAKE

CITRUS PROFITEROLES

HOSTED | CASH BAR

SIGNATURE COCKTAILS 18

MARGARITA
SANGRIA
BLUEBERRY VO-HITO
APEROL SPRITZ
CUCUMBER COOLER
(Additional customized cocktails available upon request)

AFTER DINNER DRINKS 18

BAILEY'S IRISH CREAM
KAHLUA
AMARETTO DISARONNO
FRANGELICO
SAMBUCA
GRAND MARNIER
GODIVA

ELITE COCKTAILS 18

GREY GOOSE VODKA
HENDRICK'S GIN
CAPTAIN MORGAN RUM
CAZADORES TEQUILA
JOHNNIE WALKER BLACK SCOTCH
BUFFALO TRACE BOURBON
CROWN ROYAL CANADIAN WHISKEY

PREMIER COCKTAILS 16

TITO'S VODKA
TANQUERAY GIN
BACARDI LIGHT RUM
COROZON BLANCO TEQUILA
JOHNNIE WALKER RED SCOTCH
MAKER'S MARK BOURBON
JAMESON IRISH WHISKEY

SELTZER'S, DOMESTIC & IMPORTED BEER 9

CORONA, STELLA ARTOIS, COORS LIGHT
MICHELOB ULTRA, FT. MYERS HIGH FIVE IPA, HIGH NOON

NON-ALCOHOLIC 9

HEINEKEN o.o

HOUSE WINE BY THE GLASS 14

SAUVIGNON BLANC
Oyster Bay, Marlborough, New Zealand

PINOT GRIGIO
Santa Cristina, Delle Venezie, Italy

CHARDONNAY
Sonoma-Cutrer, Sonoma Coast, California

PINOT NOIR
Portlandia, Oregon

CABERNET
14 Hands, Columbia Valley, Washington

BEVERAGES 7

BOTTLED WATER
SPARKLING WATER
BOTTLED FRUIT JUICE
SOFT DRINKS

BARTENDER FEE

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender
One bartender is required per 100 guests

BAR SETUP INCLUDES
Glassware, Stir Sticks, Beverage Napkins, Fruit Garnish

BAR PACKAGES

3 Hour Package Price Per Person

PREMIER BAR 69 | 18 EACH ADDITIONAL HOUR

TITO'S VODKA
TANQUERAY GIN
BACARDI LIGHT RUM
COROZON BLANCO TEQUILA
JOHNNIE WALKER RED SCOTCH
MAKER'S MARK BOURBON
JAMESON IRISH WHISKEY
SELTZERS, DOMESTIC & IMPORTED BEER
HOUSE WINE

ELITE BAR 77 | 21 EACH ADDITIONAL HOUR

GREY GOOSE VODKA
HENDRICK'S GIN
CAPTAIN MORGAN RUM
CAZADORES TEQUILA
JOHNNIE WALKER BLACK SCOTCH
BUFFALO TRACE BOURBON
CROWN ROYAL CANADIAN WHISKEY
SELTZERS, DOMESTIC & IMPORTED BEER
HOUSE WINE

BARTENDER FEE

200 For The First Three Hours Per Bartender
50 Each Additional Hour Per Bartender
One bartender is required per 100 guests

BAR SET UP INCLUDES
Glassware, Stir Sticks, Beverage Napkins, Fruit Garnish

WINE

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand 59
Cloudy Bay, Marlborough, New Zealand 75

RIESLING

Ste. Michelle, Eroica, Washington 59

PINOT GRIGIO

Bottega Vinaia, Trehtino, Italy 55
Santa Margherita, Valdadige, Italy 71

CHARDONNAY

Chalone, Monterey, California 63
Jordan, Sonoma, California 75

SPARKLING

Prosecco, Mionetto, Veneto, Italy 59
Veuve Clicquot Yellow Label, Brut, France 109

ROSE

Whispering Angel, Cotes De Provence, France 63

PINOT NOIR

Frei Brothers, Russian River, California 67
Meiomi, Monterey, California 71

MERLOT

Ste. Michelle, Indian Wells, Columbia Valley, Washington 59

MALBEC

Graffigna, Mendoza, Argentina 55

CABERNET

Intrinsic, Columbia Valley, Washington 55
Jordan, Alexander Valley, California 99

BLEND

Pessimist by Daou, Paso Robles, California 59
The Prisoner, Napa Valley, California 99

TERMS & CONDITIONS

GUARANTEES

In order to make your banquet a success, notify our event management department of the final guaranteed number of guests attending each function, at least 3 business days (72 hours) in advance by 3pm. Guarantees are not subject to reduction within the 72 hour period. If a guarantee is not received, the Agreed number will become your guarantee & billed accordingly. Hotel will prepare to serve 3% more than the guarantee.

DOUBLE SETTING ROOMS

If a ceremony or an event asks for a double set of both indoors and outdoors is requested, a 12 per person set up fee will be applied and placed on the final bill.

BEACH TURTLE SEASON

During Turtle Nesting season, May 1-October 31, events on the beach must conclude by 8:30pm.

EVENT SIGNAGE

Event signage and displays are welcome on the ballroom level of the resort near your assigned function room(s). There are limitations on adhesive signage and signage or displays in the resort's public areas. Digital visual enhancements in guestrooms or reader boards are available for an additional charge and with ample advanced notice. Review your requests with your Event Manager prior to your event.

All signage and displays are subject to hotel prior approval.

TASTING

Upon request, a complimentary tasting will be arranged for definite business on plated menus with a food and beverage minimum of 15,000. Based on availability prior to the event for up to four persons. Additional attendees may be added at 50% of the menu price.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.

BANQUET SERVICE CHARGE

All food & beverage charges are subject to a 25% service charge. A 6% tax is applicable on service charge and food & beverage. Discounts do not apply to service charges; therefore, service charges are based on retail pricing. Outdoor events will be charged an additional 3% service charge, totaling 28%.

OUTDOOR FUNCTIONS

All outdoor functions are subject to a final weather call 4 hours prior to the event. The Hotel Management will make this decision in the best interest of a successful event for the group. If client requests to hold functions outside against the advice of the resort, the indoor location will also be set at \$10 per person.

All beverages consumed poolside or at the beach will be served in non-breakable plastic ware. No glassware of any kind is permitted. Outdoor events must conclude musical entertainment by 10pm. Beach events may have acoustic music only and must conclude entertainment by 9pm.

BEACH / POOL / VERANDA / GOLF COURSE

Up to 50 Guests	2,500
51 - 150	5,000
150+	10,000

SMALL GROUP BUFFET

200 for guarantees of 25 guests or fewer

BARTENDER

200 Each for the first 3 hours | 50 Each additional hour
One bartender is required per 100 guests

CHEF ATTENDANT**

200 Each for first 2 hours | 125 Each additional hour



SERVING ATTENDANT*

200 Each for first 3 hours | 50 Each additional hour



Menus are indicated with **(Chef) and *(Server) where required.