

# Breakfast Table


Breakfast Tables includes orange juice, freshly brewed Starbucks® regular and decaffeinated coffee, and an assortment of Tazo® herbal teas.

Based on 60 minutes of service.

## **REFRESH CONTINENTAL 30.00**

sliced fresh seasonal fruit with berries, seasonal whole fruit  
assorted individual fruit flavored yogurt  
home-style streusel muffins, fruit filled danish, assorted coffee cakes,  
breakfast toast with fruit preserves and sweet butter

## **SUSTAINABLE CONTINENTAL 37.00**

organic orange and grapefruit juice, best market fruits of the season  
organic granola and yogurt with custom mix-ins: dried blueberry,  
rich honey, raw organic sugar, local fresh berries,  
natural almonds and pecans  
assortment of fresh danish pastries  
rustic breads, croissants, natural fruit preserves, sweet butter 


## **NOURISH 33.00**

sliced fresh seasonal fruit with berries  
New York style bagels with cream cheese, breakfast breads  
breakfast toast with fruit preserves and sweet butter  
assorted Kellogg's® cereals  
farm fresh scrambled eggs  
applewood smoked bacon and pork sausage links

## **INSPIRE 38.00**

sliced fresh seasonal fruit with berries  
breakfast breads, fruit filled danish, breakfast toast with fruit preserves and sweet  
butter  
steel cut oatmeal with vanilla maple brown sugar, dried fruit  
and berries  
vanilla brioche french toast with warm maple syrup  
farm fresh scrambled eggs  
applewood smoked bacon and pork sausage links  
skillet breakfast potatoes with caramelized onions and bell peppers

## **HEALTHY START 43.00**

organic orange and grapefruit juice  
season's best fresh local fruit and berries  
assorted freshly baked breads, sweet butter, fruit preserves  
organic scrambled eggs with spinach and tomatoes, accompanied by chopped  
onions, peppers, and mushrooms  
chicken apple sausage links  
organic red potatoes 


## **Enhancements**


### **SUPERFOODS PARFAIT BAR 10.00**

make your own parfait: vanilla yogurt, blueberries, bananas, raspberries, walnuts,  
pecans, oats, honey, and granola

### **OMELET STATION # 12.00**

made to order with your choice of farm fresh eggs, egg whites,  
or egg beaters  
add your favorite ingredients using ham, applewood smoked bacon, sweet bell  
peppers, cheddar and swiss cheeses, diced red onions,  
diced ripened tomatoes, salsa, mushrooms, and jalapeno peppers

sandwich of organic scrambled eggs with local cheddar cheese, roasted  
heirloom tomatoes on multi grain bread **10.00 each** 

organic egg frittata with sustainable mushrooms & herbs **9.00 each** 

southwestern breakfast burrito with scrambled eggs, cheddar cheese, tomatoes,  
onions, peppers. served with fire roasted salsa **8.00 each**

ham, egg, and cheese croissant sandwich **8.00 each**

applewood smoked bacon, egg & cheese croissant sandwich **8.00 each**

egg and cheese english muffin sandwich **7.00 each**

steel-cut oatmeal, maple brown sugar, dried fruit, and berries **6.00 each**

vanilla yogurt parfait with fresh berries and pecan granola **6.00 each**

applewood smoked bacon or sausage links **5.00 per person**

new york style bagels with cream cheese **48.00 per dozen**

freshly baked butter croissants with fruit preserves  
and sweet butter **48.00 per dozen**

cinnamon quinoa bowl with pecans, almonds and  
dried apricots **5.00 each**

Chobani® individual assorted fruit flavored yogurt **3.00 each**

## **Beverage Enhancements**


orange, grapefruit, cranberry, or apple juice **24.00 per carafe**

Starbucks regular or decaffeinated coffee® **95.00 per gallon**

Tazo® assorted herbal teas **95.00 per gallon**

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **6.00 per can**

 Indicates our Sustainable menu options. We are committed to preparing our menus with the focus on environmental and socially responsible grown products.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. # Indicates a Chef Attendant fee of \$125.00.

Breakfast Tables require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.

Menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned. All pricing is per person, unless noted otherwise. A taxable service charge of 13% of the total food, beverage and room rental revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing, and the service charge is not the property of those third-party employees. A taxable administrative fee of 12% of the of the total food, beverage and room rental revenue is retained by the Hotel. This administrative fee is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Published 3.6.24

# Plated Breakfast

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Plated breakfasts include baskets of assorted breakfast pastries with preserves and sweet butter orange juice, freshly brewed Starbucks® regular and decaffeinated coffee, and a variety of Tazo® herbal teas.

**ELEVATE 34.00**

fresh fruit cup  
traditional eggs benedict with canadian bacon, hollandaise sauce sautéed  
breakfast potatoes with onions and peppers

**RECHARGE 33.00**

farm fresh scrambled eggs  
choice of applewood smoked bacon or sausage links  
sautéed breakfast potatoes with onions and peppers

**EXHILIRATE 32.00**

Belgian waffles with warm maple syrup and berry compote  
choice of applewood smoked bacon or sausage links  
sautéed breakfast potatoes with onions and peppers

**SATISFY 28.00**

chef's seasonal quiche  
choice of applewood smoked bacon or sausage links  
sautéed breakfast potatoes with onions and peppers

## Enhancements

cold smoked salmon, capers, lemon juice and olive oil **6.00**  
baked ham **5.00**  
applewood smoked bacon **5.00**  
sausage links **5.00**  
vanilla brioche french toast **6.00**  
steel-cut oatmeal with brown sugar **5.00**  
vanilla yogurt parfait with fresh berries and granola **6.00 each**  
new york style bagels with cream cheese **48.00 per dozen**  
freshly baked butter croissants with preserves and  
sweet butter **48.00 per dozen**

## Beverage Enhancements

orange, grapefruit, cranberry, or apple juice **24.00 per carafe**  
Starbucks regular or decaffeinated coffee® **95.00 per gallon**  
Tazo® assorted herbal teas **95.00 per gallon**  
Starbucks Frappuccino® **6.00 per bottle**  
Starbucks DoubleShot® espresso drink **6.00 per can**  
bellini or mimosa **9.00 each**  
bloody mary **11.00 each**

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# Brunch

Brunch includes baskets of home-style muffins, fruit-filled danishes, golden butter croissants, freshly baked coffee cakes and traditional breakfast breads, orange juice, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas.

Based on 90 minutes of service.

## **THE BRUNCH 62.00**

make-your-own yogurt parfait with vanilla yogurt  
diced seasonal fruit and granola  
imported and domestic cheese display  
sliced fresh fruit with seasonal berries  
new york style bagels with cream cheese, sweet butter  
and fruit preserves  
smoked salmon with capers, onions and hard cooked eggs  
organic scrambled eggs with chives  
applewood smoked bacon and sausage links  
skillet breakfast potatoes with caramelized onions and bell peppers, french  
toast served with warm maple syrup and berry compote  
romaine heart salad with parmigiano-reggiano, croutons, and  
traditional caesar dressing  
oven roasted chicken with a lemon caper velouté  
wild rice pilaf  
glazed market vegetables  
chef's assortment of miniature desserts

## **CARVING STATION #**

select one of the following Chef's carving stations:

- beef tenderloin
- cuban spiced pork loin
- honey glazed ham
- citrus glazed turkey

## **Enhancements**

### **OMELET STATION # 12.00**

made to order with your choice of farm fresh eggs, egg whites,  
or egg beaters  
add your favorite ingredients using ham, applewood smoked bacon, sweet bell  
peppers, cheddar and swiss cheeses, diced red onions,  
diced ripened tomatoes, salsa, mushrooms, and jalapeno peppers

### **PANCAKE STATION # 9.00**

made to order; served with fresh whipped cream, maple syrup,  
chocolate sauce and berry compote

market salad with apples, dried cranberries, walnuts, goat cheese, raspberry  
vinaigrette **4.00**

gemelli pasta, grilled market vegetables, basil pesto, toasted pine nuts, shaved  
parmesan-reggiano **5.00**

fresh seafood display with gulf prawns, crab claws, shrimp ceviche, lobster cocktail,  
house-made cocktail and mustard sauces **market price**

lump crab cake with remoulade **8.00**

sea salt dusted baked potato, served with cheddar cheese, chives, bacon bits, sour  
cream, butter **5.00**

## **Beverage Enhancements**

bellini or mimosa **9.00 each**

bloody mary **11.00 each**

grapefruit, cranberry, or apple juice **24.00 per carafe**

Starbucks regular or decaffeinated coffee® **95.00 per gallon**

Tazo® assorted herbal teas **95.00 per gallon**

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **6.00 per can**

infused water station **45.00 per gallon**  
(choice of: cucumber, strawberry mint, orange blueberry)

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

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# Bright Breaks

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At Westin, we're committed to fueling active ideation before, during and after meetings. Our Bright Breaks offer attendees meaningful opportunities to refresh and recharge, whether with an energizing activity or beneficial snack.

All Bright Breaks include freshly brewed Starbucks® regular and decaffeinated coffee.

Based on 30 minutes of service.

**FOCUS + CONCENTRATE 22.00**

**Keep minds clear and sharp with these focus-enhancing foods know to improve cognitive function and memory for maximum concentration**

blueberry smoothie  
dark chocolate covered fruit  
orange poppyseed coffee cake  
smoked salmon red pepper on a multi-grain crostini  
prosciutto wrapped blistered asparagus, dijonaise

**CONNECT + COLLABORATE 21.00**

**Elevate the mood and keep the ideas flowing with foods that promote interaction and connection, stimulating social exchange**

sliced banana bread  
carrot walnut coffee cake  
whole grain grilled cheese bites, roasted tomato soup  
cauliflower, broccoli, carrot, and bell pepper sticks served with hummus

**ENERGIZE + MOTIVATE 21.00**

**Fuel up and stay engaged with these satisfying, energy-rich foods, handpicked to help attendees power through**

assorted fruit smoothies  
rosemary roasted almonds  
roasted sweet potato hummus with crudité  
spiced pita crisps  
sweet potato chips  
tabbouleh couscous salad

**INSPIRE + ACTIVATE 20.00**

**Spark curiosity and creativity with these right brain-boosting foods, selected to inspire ideation and spark 'out of the box' thinking**

house-made whole grain granola  
cinnamon dusted nuts (almonds, walnuts, pecans)  
freshly popped popcorn with coconut oil  
gazpacho shooters

**REST + RECUPERATE 21.00**

**Recharge after a productive day with these recovery boosters, chosen for their ability to calm, restore and promote restful sleep**

triple citrus shooter (orange, grapefruit, lemon)  
low-fat yogurt with toasted almonds and oats  
roasted turkey, napa cabbage, curry aioli, rye bread  
chilled shrimp, fennel, and tomato marmalade

**Enhancements**

**FOCUS + CONCENTRATE 6.00**

brewed green tea with honey and soy milk

**ENERGIZE + MOTIVATE 6.00**

dark chocolate coconut bark

**INSPIRE + ACTIVATE 7.00**

chia parfait with low-fat yogurt and fresh berries

**REST + RECUPERATE 7.00**

chamomile, lavender, ginger tea with honey and almond milk

**SIGNATURE WELLNESS-INSPIRED BEVERAGE BREAK 12.00**

*non-soda beverage break featuring Pepsi® & local products*

O.N.E.® Coconut Water

LIFEWTR®

Pure Leaf® Teahouse Collection

Starbucks® Cold Brew Coffee

Natalie's Orchard Island Juice Co.® Juices

Break menus require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.

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# Morning Break

All Breaks include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas.

Based on 30 minutes of service.

## **FRUIT BAR 25.00**

assorted Chobani® yogurts and fruit juices  
crisp apple and orange wedges, bananas,  
golden raisins, dried cherries, and dried cranberries 

## **FRUIT BASKET 23.00**

orange and cranberry juice  
selection of fresh whole and sliced season fruit,  
assorted yogurts, Nutri-Grain® fruit filled cereal bars,

## **ENERGIZE 22.00**

Special K® protein bars, individual bags of trail mix  
peanut butter spread, honey, whole grain wheat bread  
assorted diced fruit to build your own fruit salad,  
assorted fruit smoothies

## **THE BAKERY 21.00**

apple and cherry fruit danish, assorted muffins, glazed cinnamon rolls, assorted  
coffee cakes, raspberry lemonade, Tazo® iced tea

## **ENLIGHTEN 23.00**

create your own trail mix: candied pecans, peanuts, dried cranberries, raisins,  
coconut, dried blueberries, granola, mini marshmallows, M&M's®, white chocolate  
morsels, sunflower seeds, dried cherries

## **FLORIDA'S BEST 22.00**

freshly squeezed florida orange and grapefruit juice  
tangy lemon bars, orange poppyseed coffee cake  
florida citrus, Driscoll's® raspberries and granola yogurt parfaits

## **Enhancements**

vanilla yogurt parfait with fresh berries and pecan granola **6.00 each**

freshly baked muffins, assorted **45.00 per dozen**

seasonal fresh fruit and berries **8.00 per person**

Chobani® individual assorted fruit flavored yogurt **3.00 each**

Nutri-Grain® fruit filled cereal bars **3.00 each**

Nature Valley® granola bars **3.00 each**

Special K® protein bars **5.00 each**

individual bags of trail mix **3.00 each**

## **Beverage Enhancements**

### **ALL DAY BEVERAGE BREAK 35.00**

Starbucks® regular and decaf coffee, assortment of Tazo® herbal teas, Pepsi® soft  
drinks, and bottled water, replenished throughout the day

infused water station **45.00 per gallon**  
(choice of: cucumber, strawberry mint, orange blueberry)

orange, grapefruit, cranberry, or apple juice **24.00 per carafe**

Starbucks regular or decaffeinated coffee® **95.00 per gallon**

Tazo® assorted herbal teas **95.00 per gallon**

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **6.00 per can**

Red Bull® energy drink, regular and sugar-free **6.00 per can**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**



Indicates our Sustainable menu options. We are committed to preparing our menus with the focus on environmental and socially responsible grown products.

Break menus require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.

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# Afternoon Break

Afternoon Breaks include freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo herbal teas.

Based on 30 minutes of service.

**RENEWABLE 21.00**

oatmeal raisin cookies, whole raw natural almonds, dried tropical fruit blend (papaya, pineapple, mango, and coconut) 

**UNCONSTRAINED 20.00**

raspberry drizzled chocolate brownies, chocolate chip cookies, assorted flavor mini macarons, assorted candy bars, chocolate dipped strawberries

**EMPOWERING 22.00**

M&M's®, cinnamon raisin oatmeal, and triple chocolate cookies blondies, rice crispy treats, chocolate hazelnut bars served with whole, low fat and chocolate milk

**FIESTA 22.00**

assorted chips with warm chile con queso, heirloom tomato salsa, salsa verde, guacamole, sour cream, sliced jalapenos, and sliced black olives

**BALL PARK 22.00**

warm mini soft pretzels with mustard and cheese fondue  
mini hot dogs with sweet relish, cracker jacks and popcorn

**HEALTHY OPTIONS 22.00**

seasonal fresh fruit and berries, Nature Valley® granola bars  
assorted fruit flavored low-fat and Greek yogurt  
fresh garden vegetable crudité shots with roasted garlic hummus, endive cups with quinoa with ricotta tzatziki

**CHEESY DELIGHT 23.00**

chef's selection of domestic and international cheese, artisan breads, lavosh, crackers, dried fruit, honey comb, grapes, candied pecans

## Enhancements

seasonal fresh fruit and berries **8.00**

fresh garden vegetable crudité and assorted dips **7.00**

warm mini soft pretzels with assorted mustards **60.00 per dozen**

house baked cookies: chocolate chip, peanut butter, oatmeal raisin, or macadamia nut **42.00 per dozen**

chocolate brownies or chocolate chip blondies **42.00 per dozen**

milk and white chocolate dipped pretzel rods **50.00 per dozen**

assorted candy bars **4.00 each**

assorted protein bars **5.00 each**

individual bags of potato chips or pretzels **3.00 each**

## Beverage Enhancements

**ALL DAY BEVERAGE BREAK 35.00**

Starbucks® regular and decaf coffee, assortment of Tazo® herbal teas, Pepsi® soft drinks, and bottled water, replenished throughout the day

infused water station **45.00 per gallon**

(choice of: cucumber, strawberry mint, orange blueberry)

iced tea or lemonade **65.00 per gallon**

Starbucks regular or decaffeinated coffee® **95.00 per gallon**

Tazo® assorted herbal teas **95.00 per gallon**

Starbucks Frappuccino® **6.00 per bottle**


Starbucks DoubleShot® espresso drink **6.00 per can**

Red Bull® energy drink, regular and sugar-free **6.00 per can**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

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# All Day Meeting Experience

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The All-Day Meeting Experience package includes freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal and iced tea.

Breaks are based on 30 minutes of service,  
Lunch is based on 60 minutes of service.

Package includes: Refresh continental breakfast and your selection of one mid-morning break, one lunch buffet and one afternoon break option listed below

**REFRESH** continental breakfast

sliced fresh seasonal fruit with berries, seasonal whole fruit  
assorted individual fruit flavored yogurt  
home-style streusel muffins, fruit filled danish, assorted coffee cakes,  
breakfast toast with fruit preserves and sweet butter

**FLORIDA'S BEST** mid-morning break

freshly squeezed florida orange and grapefruit juice  
tangy lemon bars, orange poppyseed coffee cake  
florida citrus, Driscoll's® raspberries and granola yogurt parfaits

**THE BAKERY** mid-morning break

apple and cherry fruit danish, assorted muffins, glazed cinnamon rolls, assorted coffee cakes, raspberry lemonade, Tazo® iced tea

**UNCONSTRAINED** afternoon break

chocolate raspberry brownies, chocolate chip cookies, assorted candy bars,  
chocolate dipped strawberries, flavored mini macaroons

**BALL PARK** afternoon break

warm mini soft pretzels with mustard and cheese fondue  
mini hot dogs with sweet relish, cracker jacks and popcorn

**FIESTA** afternoon break

assorted chips with warm chile con queso, heirloom tomato salsa,  
salsa verde, guacamole, sour cream, sliced jalapenos, and  
sliced black olives

**THE DELI lunch buffet 110.00**

vegetarian soup du jour | roasted fingerling potato salad | market greens with carrots, cucumbers, tomatoes, champagne vinaigrette  
roasted turkey breast, black forest ham, roast beef, chicken salad, house-made tuna salad with herb mayonnaise | assorted cheeses & breads: aged sharp cheddar, monterey pepper jack, and swiss  
whole wheat, white, rye bread and croissants | lettuce, sliced tomatoes, red onions, dill pickles, mayonnaise, and stone ground mustard  
assorted house baked cookies, blondies, and brownies

**THE GARDEN lunch buffet 115.00**

*garden salad:* market greens, carrots, cucumbers, tomatoes, champagne vinaigrette

*chopped salad:* chiffonade chopped romaine, cucumbers, tomato, kalamata olives, roasted peppers, carrots, feta, cabernet vinaigrette

*caesar salad:* caesar dressing, romaine hearts, parmesan reggiano, roasted tomatoes, herb croutons

served with protein toppers (*served chilled*):

- sliced grilled chicken with chimichurri
- sliced seared peppercorn-crust tenderloin of beef with roasted tomatoes
- coriander crusted seared tuna with sweet chili glaze and wasabi
- citrus marinated grilled shrimp

tangy lemon bars and tropical fruit salad

**THE LAND lunch buffet 120.00**

vegetable minestrone soup | caesar salad with romaine hearts, shaved parmesan, caesar dressing, focaccia croutons | caprese salad with heirloom tomatoes, fresh mozzarella, basil, arugula, and white balsamic vinaigrette  
seared sirloin with red onion demi glaze | pan seared chicken madeira with wild mushrooms | garlic whipped potatoes | glazed baby carrots sautéed broccolini  
fresh fruit platter and pineapple upside-down cake

**Beverage Enhancements**

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **6.00 per can**

Red Bull® energy drink, regular and sugar-free **6.00 per can**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

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# Lunch Table – Cold Entrées

Freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas and iced tea.

Based on 60 minutes of service.

## **THE DELI 45.00**

vegetarian soup du jour  
roasted fingerling potato salad  
market greens with carrots, cucumbers, tomatoes,  
champagne vinaigrette  
roasted turkey breast, black forest ham, roast beef, chicken salad, house-made  
tuna salad with herb mayonnaise  
aged sharp cheddar, monterey pepper jack, and Swiss cheeses  
whole wheat, white, rye bread and croissants  
lettuce, sliced tomatoes, red onions, dill pickles, mayonnaise, and  
stone ground mustard  
assorted house baked cookies, blondies, and brownies

## **THE PANINI 48.00**

iceberg with red onions, pickled tomatoes, applewood smoked bacon, radish,  
shredded cheddar, and ranch dressing  
pasta with artichoke hearts pine nuts, sun-dried tomato,  
and basil pesto  
roasted turkey panini with red onion, avocado aioli, spinach, and tomato on whole  
wheat  
tuscan panini with genoa salami, prosciutto, roasted peppers, basil pesto, and  
fresh mozzarella on focaccia  
spicy tuna melt panini with house made tuna salad, habanero mayo, cucumbers,  
pepper jack cheese on sourdough  
grilled vegetable panini with spring mix and balsamic vinaigrette on marble rye  
crispy kettle chips  
key lime pie, apple pie and chocolate cream pie

## **THE GARDEN 48.00**

*garden salad:* market greens, carrots, cucumbers, tomatoes, champagne  
vinaigrette

*chopped salad:* chiffonade chopped romaine, cucumbers, tomato, kalamata olives,  
roasted peppers, carrots, feta, cabernet vinaigrette

*caesar salad:* caesar dressing, romaine hearts, parmesan reggiano, roasted  
tomatoes, herb croutons

served with protein toppers (*served chilled*):

- sliced grilled chicken with chimichurri
- sliced seared peppercorn-crust tenderloin of beef with roasted tomatoes
- coriander crusted seared tuna with sweet chili glaze and wasabi
- citrus marinated grilled shrimp
- tangy lemon bars and tropical fruit salad

## **GOURMET SANDWICHES 49.00**

three onion soup with gruyere crostini  
market salad with apples, dried cranberries, walnuts, goat cheese, raspberry  
vinaigrette  
tortellini salad with sundried tomatoes, black olives, and feta  
*pre-made sandwiches – select three:*

- roast beef, white cheddar, and grilled onions on french bread
- roasted turkey breast, brie cheese, spinach, and raspberry compote on a flaky  
croissant
- grilled portabella mushroom, fresh mozzarella, and roasted red pepper aioli on  
focaccia
- black forest ham, sharp cheddar, and arugula on marble rye
- albacore tuna salad, spring mix, and heirloom tomatoes in a whole wheat wrap

crispy kettle chips  
tangy lemon bars, chocolate hazelnut bars, and miniature cheesecakes

## **Enhancements**

soup du jour **4.00**

black bean soup (VE) **4.00**

## **Beverage Enhancements**

infused water station **45.00 per gallon**  
(choice of: cucumber, strawberry mint, orange blueberry)

iced tea or lemonade **65.00 per gallon**

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **5.00 per can**

Red Bull® energy drink, regular and sugar-free **6.00 per can**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. All Day Meeting Experience is not available for groups with less than 20 guests. Menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned. All pricing is per person, unless noted otherwise. A taxable service charge of 13% of the total food, beverage and room rental revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing, and the service charge is not the property of those third-party employees. A taxable administrative fee of 12% of the of the total food, beverage and room rental revenue is retained by the Hotel. This administrative fee is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



# Lunch Table – Hot Entrées

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Lunch tables include artisan breads and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas and iced tea.

Based on 60 minutes of service.

## **FLORIDA BBQ 51.00**

iceberg wedges, shaved red onion, cucumbers, baby tomatoes, bleu cheese crumbles, ranch dressing  
whole grain mustard potato salad  
homestyle creamy cole slaw;  
brown sugar salmon  
bourbon brushed bbq chicken  
green beans and corn on the cob  
smoked bacon baked beans  
warm seasonal fruit cobbler and fresh fruit salad

## **THE COOK OUT 49.00**

whole grain mustard potato salad  
homestyle creamy cole slaw  
grilled hamburger patties and boneless chicken breasts  
assorted sandwich buns  
sliced cheddar, swiss and monterey pepper jack cheeses  
leaf lettuce, sliced tomatoes, sliced red onion, dill pickle chips  
ketchup, mustard, and mayonnaise  
corn on the cob  
smoked bacon baked beans  
crispy kettle chips  
warm seasonal fruit cobbler, brownies, and blondies

## **THE LAND 54.00**

vegetable minestrone soup  
caesar salad with romaine hearts, shaved parmesan, herb croutons, and traditional caesar dressing  
caprese salad with heirloom tomatoes, fresh mozzarella, basil, arugula, and white balsamic vinaigrette  
seared sirloin with red onion demi-glace  
pan seared chicken madeira with wild mushrooms  
garlic whipped potatoes  
glazed baby carrots  
sautéed broccolini  
fresh fruit platter and pineapple upside-down cake

## **TAMPA INSPIRED 52.00**

black bean soup  
bibb lettuce with orange and grapefruit segments, candied pecans, hearts of palm with meyer lemon vinaigrette  
sweet shrimp ceviche  
florida bay blackened snapper with mango mojo  
ropa vieja with roasted red peppers  
yellow rice and crispy tostones  
lemon leche cake

## **Enhancements**

market salad with apples, dried cranberries, walnuts, goat cheese, raspberry vinaigrette **4.00**

cuban spiced roasted pork loin with mango mojo **8.00**

deconstructed strawberry shortcake, pound cake, fresh strawberries, and vanilla whipped cream **6.00**

seasonal fresh fruit and berries **8.00**

## **Beverage Enhancements**

infused water station **45.00 per gallon**  
(choice of: cucumber, strawberry mint, orange blueberry)

Starbucks Frappuccino® **6.00 per bottle**

Starbucks DoubleShot® espresso drink **6.00 per can**

Red Bull® energy drink, regular and sugar-free **6.00 per can**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. # Indicates a Chef Attendant fee of \$125.00.

Lunch Tables require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.


Menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned. All pricing is per person, unless noted otherwise. A taxable service charge of 13% of the total food, beverage and room rental revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing, and the service charge is not the property of those third-party employees. A taxable administrative fee of 12% of the of the total food, beverage and room rental revenue is retained by the Hotel. This administrative fee is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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# Plated Lunch

Plated lunches are served with artisan breads and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas and iced tea.

## **SUSTAINABLE PLATED LUNCHEON 57.00**

crab bisque topped with crème fraîche  
free-range breast of chicken with natural jus  
sweet potato risotto  
locally grown fresh vegetables  
organic fruit tart with vanilla pastry cream and fresh local fruit topped with confectionery sugar 

## **COLD ENTRÉE PLATED LUNCH**

*Starter - Select One*

### **SOUP DU JOUR**

### **BLACK BEAN SOUP (VE)**

*Entrée - Select One*

### **FILET COBB SALAD 44.00**

petite filet, romaine lettuce, egg, tomato, avocado, red onion, maytag bleu cheese, champagne vinaigrette

### **TUNA NICOISE SALAD 42.00**

seared tuna, black olive oil, haricot vert, fingerling potatoes, egg, sliced egg, onion puree, heirloom tomatoes, chardonnay vinaigrette

### **ROMAINE HEART SALAD 42.00**

grilled chicken, meyer lemon caesar dressing, parmigiano-reggiano crisp

### **VEGETARIAN WRAP 35.00**

marinated grilled vegetables, fresh mozzarella and roma tomato with arugula and pesto served in a whole wheat wrap with a garden salad

### **CHICKEN BLT SANDWICH 39.00**

arugula, applewood smoked bacon, heirloom tomato, red onions, whole grain mustard aioli on foccacia served with a garden salad

*Dessert - Select One*

### **LEMON LECHE CAKE**

### **PINEAPPLE UPSIDE-DOWN CAKE**

### **NEW YORK STYLE CHEESECAKE**

### **FRENCH SILK PIE**

### **PECAN PIE**

Ask about additional seasonal selections

## **HOT ENTRÉE PLATED LUNCH**

*Starter - Select One*

### **CLASSIC CAESAR SALAD**

baby romaine lettuce, shaved parmesan, house-made croutons

### **CHOPPED SALAD**

mixed greens, cucumbers, tomato, kalamata olives, roasted peppers, carrots, feta, cabernet vinaigrette

*Entrée - Select One*

### **MISO GLAZED ATLANTIC SALMON 44.00**

shiitake-edamame ragout, bok choy, jasmine rice

### **CHICKEN FLORENTINE 42.00**

roasted garlic Yukon mashed potatoes, asparagus,

### **STEAK FRITES 52.00**

watercress, grilled onions, tomato chimichurri, crispy red bliss potatoes

### **PANKO CRUSTED CHICKEN 42.00**

meyer lemon, parmesan, seasonal vegetable, herb roasted potatoes

### **CHEESE RAVIOLI 38.00**

crimini mushrooms, roasted cherry tomatoes, cheese ravioli tossed in arugula pesto, shaved parmesan reggiano

*Dessert - Select One*

### **LEMON LECHE CAKE**

### **PINEAPPLE UPSIDE-DOWN CAKE**

### **NEW YORK STYLE CHEESECAKE**

### **FRENCH SILK PIE**

### **PECAN PIE**

Ask about additional seasonal selections

## **Enhancements**

fresh seasonal individual fruit plate **6.00**

chef's petite dessert sharing platter **6.00**

## **Beverage Enhancements**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

Indicates our Sustainable menu options. We are committed to preparing our menus with the focus on environmental and socially responsible grown products.



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# Grab and Go

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Grab and go lunches include choice of sandwich, apple, individual bag of potato chips, house baked cookie, and one soft drink or bottled water.

Up to 20 guests: Select up to two of the following options

21 or more guests: Select up to three of the following options

**ROASTED TURKEY SANDWICH 40.00**

roasted turkey breast, brie cheese, spinach, and raspberry compote on a flaky croissant

**CHICKEN BLT SANDWICH 40.00**

arugula, applewood smoked bacon, heirloom tomato, red onions, whole grain mustard aioli on focaccia

**CHICKEN CAESAR WRAP 40.00**

romaine, parmesan-reggiano, roasted tomatoes, caesar dressing in a whole wheat wrap

**HAM SANDWICH 40.00**

black forest ham, sharp cheddar, and arugula on marble rye

**ROAST BEEF SANDWICH 40.00**

roast beef, white cheddar, and grilled onions on french bread

**TUNA WRAP 40.00**

albacore tuna salad, spring mix, and heirloom tomatoes in a whole wheat wrap

**VEGETARIAN WRAP 40.00**

grilled seasonal vegetables with spring mix and balsamic vinaigrette in a whole wheat wrap

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# Plated Dinner

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Plated dinners are served with artisan breads and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas and iced tea.

*First Course, select one*

**SOUP DU JOUR**

**BLACK BEAN SOUP (VE)**

**CAESAR SALAD**

crisp romaine, parmesan-reggiano, roasted tomatoes, caesar dressing

**MARKET SALAD**

mixed greens with apples, dried cranberries, walnuts, goat cheese, raspberry vinaigrette

*Second Course, select one*

**FILET MIGNON 82.00**

grilled onions, cabernet reduction, potato puree, and baby carrots

**ROASTED CHICKEN MARSALA 76.00**

vegetable ragout, wild mushrooms, potato florentine, heirloom tomato concasse

**CRISPY DUCK BREAST 73.00**

cranberry coulis, apples, candied pecans, and faro

**LAMB CHOPS 71.00**

caramelized sweet onions, charred tomato coulis  
fingerling potatoes, and haricots verts

**SEASONAL MARKET FISH 78.00**

citrus-tomato relish, rice pilaf, and broccolini

**ATLANTIC SALMON 73.00**

carrot-miso puree, shishito peppers, forbidden fried rice and bok choy

**MEXICAN WHITE PRAWNS 66.00**

lobster cream, scampi garlic butter, golden pearl couscous and cherry tomatoes

**VEGAN NAPOLEON 59.00**

stack of roasted vegetables with roasted red pepper coulis, balsamic drizzle, and wild rice pilaf

**PARMIGIANO-REGGIANO RISOTTO 59.00**

black truffle butter, caramelized onions, braised shiitakes, asparagus

*Duet Entrées*

served with chef's selection of complimenting vegetable and starch

**FILET MIGNON AND GRILLED SHRIMP 99.00**

**FILET MIGNON AND CHICKEN PICCATA 91.00**

*Third Course, select one*

**CARROT LAYER CAKE WITH CREAM CHEESE FROSTING**

**ULTIMATE CHOCOLATE CAKE**

**RED VELVET LAYER CAKE WITH CREAM CHEESE FROSTING**

**TURTLE CHEESECAKE**

**APPLE CARAMEL CHEESECAKE**

**REESE'S® PEANUT BUTTER PIE**

**Enhancements**

lump crab cake, jicama & apple slaw, whole grain mustard aioli **11.00**

shrimp cocktail presented on a bed of lettuce with spicy cocktail sauce and lemon **8.00**

butternut squash ravioli with brown butter sauce **6.00**

chef's petite dessert sharing platter **6.00**

**Beverage Enhancements**

house red or white wine **50.00 per bottle**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

For events less than 100 guests, up to two entrees can be chosen if desired. For events of 101 guests or more, up to three entrees can be chosen. The highest priced entrée will be the prevailing price for all guests. The same first and third course selection will be served to all guests.

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# Dinner Table

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Dinner tables are served with artisan breads and butter, freshly brewed Starbucks® regular and decaffeinated coffee and an assortment of Tazo® herbal teas and iced tea.

Based on 90 minutes of service.

## **ELEVATE 99.00**

### **SOUP DU JOUR**

#### **ROMAINE HEART SALAD**

meyer lemon caesar, parmesan reggiano crisp

#### **MARKET SALAD**

mixed greens with apples, dried cranberries, walnuts, goat cheese, raspberry vinaigrette

#### **PEPPERCORN CRUSTED TENDERLOIN**

sweet red onion demi-glace

#### **GRILLED MAHI-MAHI**

tomato-basil ragout

#### **OVEN ROASTED CHICKEN**

caper-lemon velouté

#### **WHITE CHEDDAR WHIPPED POTATOES**

#### **SAUTÉED SPINACH WITH OVEN DRIED TOMATOES**

#### **GLAZED MARKET VEGETABLES**

#### **CHOCOLATE HAZELNUT BARS**

#### **ASSORTED CHOCOLATE TRUFFLES**

#### **RED VELVET CAKE**

## **INSPIRE 89.00**

### **SOUP DU JOUR**

#### **SWEET SHRIMP CEVICHE**

#### **CHOPPED SALAD**

chiffonade chopped romaine, cucumbers, tomato, kalamata olives, roasted peppers, carrots, feta, cabernet vinaigrette

#### **OVEN ROASTED CHICKEN MARSALA**

marsala wine sauce with wild mushrooms

#### **SALMON PICATTA**

lemon caper butter sauce

#### **BAKED FARFALLE PASTA**

arugula pesto, toasted pine nuts, sweet tomatoes, fresh mozzarella

#### **ROASTED POTATO FLORENTINE**

#### **GRILLED ASPARAGUS**

pecorino romano and truffle oil

#### **SEASONAL FRESH FRUIT AND BERRIES**

#### **CARROT CAKE WITH CREAM CHEESE FROSTING**

#### **KEY LIME TARTS**

### **Enhancements**

eggplant rollatini **8.00**

red quinoa and tabbouleh salad **5.00**

chef's petite dessert sharing platter **6.00**

assorted selection of mini cupcakes **6.00**

### **Beverage Enhancements**

house red or white wine **50.00 per bottle**

Pepsi® soft drinks, assorted **5.00 per can**

Acqua Panna® natural spring water **7.00 per bottle**

Bubly® sparkling water **5.00 per can**

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

Dinner Tables require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.

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# Reception Displays

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Reception displays have been created to enhance your reception and dinner menus and are not intended to be served as a stand-alone meal.

Based on 60 minutes of service.

**FARMERS MARKET 16.00**

crudités of baby carrots, broccolini, cherry tomatoes, tri-color cauliflower served with buttermilk and bleu cheese dips accompanied with hummus, grapes, french bread and carr's water crackers

**DOMESTIC & INTERNATIONAL CHEESE 19.00**

selection of european and domestic aged cheeses artfully displayed; fruit garnish, dried fruits, nuts, Carr's® water crackers, lavosh

**FRESH FRUIT DISPLAY 14.00**

sliced honeydew, cantaloupe, pineapple, and the season's freshest berries served with whipped cream

**CHARCUTERIE DISPLAY 24.00**

selection of house cured meats, smoked salmon, pickled and brined vegetables, gourmet olives, assorted cheese spreads, fruit preserves, toasted sesame lavosh and carr's water crackers

**MUNCHIES STATION 20.00**

hummus served with pita bread, fresh guacamole and homemade salsa served with assorted chips, spinach-parmesan artichoke dip served with ciabatta bread

**MINI DESSERT DISPLAY 15.00**

chocolate mousse cups, mini fruit tarts, mini cheesecake, assorted macarons, assorted petit fours, and assorted chocolate truffles

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Reception Stations require a minimum of 20 guests, a small group fee of \$5 per person will apply for guarantees less than 20.

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# Reception Stations

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Based on 60 minutes of service.

## Reception Stations

**LUMP CRAB CAKE & SCALLOP SCAMPI STATION 26.00 per person**  
lump crab cakes and bay scallops sautéed in garlic, red pepper flakes, chardonnay butter

**BUILD YOUR OWN SLIDER STATION 24.00 per person**  
pulled pork, mini burgers, grilled chicken, Hawaiian style slider rolls sliced cheddar cheese, barbecue sauce, ketchup, and siracha aioli

**MASHED POTATO BAR 18.00 per person**  
mashed Yukon gold and sweet potatoes with toppings to include: sharp cheddar cheese, scallions, sautéed mushrooms, bacon crumbles, broccoli, caramelized onions, sour cream, sweet cream butter

**RISOTTO BAR 20.00 per person**  
creamy traditional risotto with toppings to include: scallions, asparagus, red pepper, cremini mushrooms, shredded parmesan, and gorgonzola crumbles

**FLATBREAD STATION 18.00 per person**  
assorted flatbreads to include: margherita, pepperoni, and grilled vegetables

**PASTA STATION 18.00 per person**  
Select two of the following:

- penne arrabbiata with italian sausage, grana padano and fresh basil
- gemelli and grilled chicken tossed in a pesto cream sauce
- ricotta cheese ravioli tossed in marinara
- penne pasta with sautéed mushrooms in an herb velouté

## Carving Stations

**BEEF TENDERLOIN 575.00 each (serves 30)**  
black peppercorn crusted beef slow roasted to perfection, served with silver dollar rolls and horseradish cream sauce

**CUBAN SPICED ROASTED PORK 350.00 each (serves 30)**  
mango mojo, plantain chips and mini sweet rolls

**CEDAR PLANK SALMON 375.00 each (serves 30)**  
sweet fennel relish and mini rolls

**CITRUS BRINED TURKEY BREAST 325.00 each (serves 30)**  
carved to order and served with whole grain mustard and sweet Hawaiian rolls

**ANISE GLAZED WHOLE PIT HAM 350.00 each (serves 30)**  
sliced to order with sweet and spicy pineapple salsa and mini biscuits

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

Reception Stations require a minimum of 20 guests. Carving Stations require a Chef Attendant Fee of \$125.

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# Hors D'oeuvres

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All are priced per 50 pieces unless indicated otherwise.

Hors d'oeuvres may be served reception table style or butler passed

## Cold Hors d'Oeuvres

caprese skewers with grape tomatoes, basil, mozzarella balls, and balsamic drizzle **250.00**

olive tapenade crostini with heirloom tomato, micro basil, and balsamic glaze **300.00**

Belgian endive filled with boursin cheese, roasted vegetables, and quinoa **300.00**

pimento cheese salami coronets **300.00**

deviled eggs with diced cornichon **250.00**

melon and prosciutto skewers **250.00**

smoked chicken salad on a cornbread crostini **300.00**

beef carpaccio on marble rye with mustard aioli **300.00**

steak tartar with crisp potato and black olive oil **325.00**

shrimp cocktail served in individual glassware **300.00**

tuna tartar with crisp wonton and spicy aioli **325.00**

shrimp ceviche with lemon, crushed citrus, jalapeños, and scallions in plantain cups **325.00**

scallop salad served on english cucumbers **300.00**

## Hot Hors d'Oeuvres

assorted vegetable mini quiche with chipotle aioli **300.00**

mini baked brie with raspberries in phyllo **250.00**

vegetable spring roll with sweet chili dipping sauce **250.00**

spanakopita | spinach and feta cheese wrapped in phyllo **250.00**

four cheese arancini with tomato basil sauce **250.00**

chorizo stuffed mushrooms **350.00**

mini grilled gruyere, ham, and turkey on buttered brioche **300.00**

dry rub smoked chicken thigh with barbecue glaze **300.00**

grilled chicken satays with sweet chili glaze **300.00**

beef or chicken empanadas with green chili-cilantro cream **350.00**

cuban spring rolls with mojo aioli **325.00**

mini beef wellington with horseradish cream and chives **300.00**

bacon wrapped scallops, sweet heat honey drizzle **350.00**

mini blue crab cakes with whole grain mustard aioli and chives **350.00**

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# Open Bar

All Open Bar packages include soft drinks, bottled water, fruit juices and mixers.

## WELL BRANDS

Two Hours: \$30 | Three Hours: \$42 | Four Hours: \$50

Beer & Wine: Two Hours: \$21 | Three Hours: \$29 | Four Hours: \$36

### LIQUOR

<b>Vodka:</b>	Smirnoff Red
<b>Gin:</b>	Beefeater
<b>Rum:</b>	Cruzan White
<b>Tequila:</b>	Jose Cuervo Silver
<b>Bourbon:</b>	Jim Bean White
<b>Scotch:</b>	Chivas Regal 12 year
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Courvoisier

### WINE

<b>Sparkling:</b>	Wycliff Brut
<b>Rosé:</b>	Canyon Road
<b>Pinot Grigio:</b>	Canyon Road
<b>Chardonnay:</b>	Canyon Road
<b>Cabernet Sauvignon:</b>	Canyon Road
<b>Pinot Noir:</b>	Canyon Road
<b>Merlot:</b>	Canyon Road

### DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## CALL BRANDS

Two Hours: \$35 | Three Hours: \$50 | Four Hours: \$61

Beer & Wine: Two Hours: \$24 | Three Hours: \$32 | Four Hours: \$39

### LIQUOR

<b>Vodka:</b>	Absolut 80
<b>Gin:</b>	Tanqueray
<b>Rum:</b>	Bacardi Superior
<b>Spiced Rum:</b>	Captain Morgan
<b>Tequila:</b>	Milagro Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Marker's Mark
<b>Scotch:</b>	Dewar's White Label
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Hennessy VS

### WINE

<b>Sparkling:</b>	Chandon Brut Classic
<b>Rosé:</b>	Magnolia Grove
<b>Sauvignon Blanc:</b>	Kim Crawford
<b>Pinot Grigio:</b>	Pighin Friuli Grave
<b>Chardonnay:</b>	Chateau Ste Michelle
<b>Cabernet Sauvignon:</b>	Hess Estate
<b>Pinot Noir:</b>	Acrobat
<b>Merlot:</b>	Toad Hollow

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## PREMIUM BRANDS

Two Hours: \$45 | Three Hours: \$55 | Four Hours: \$65

Beer & Wine: Two Hours: \$26 | Three Hours: \$34 | Four Hours: \$42

### LIQUOR

<b>Vodka:</b>	Ketel One
<b>Gin:</b>	Bombay Sapphire
<b>Rum:</b>	Bacardi Superior
<b>Tequila:</b>	Patron Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Knob Creek
<b>Scotch:</b>	Johnnie Walker Black
<b>Whiskey:</b>	Crown Royal
<b>Cognac:</b>	Hennessy Privilege VSOP

### WINE

<b>Champagne:</b>	Nicholas Feuillatte
<b>Riesling:</b>	Chateau Ste Michelle
<b>Chardonnay:</b>	Sonoma Cutrer
<b>Pinot Grigio:</b>	Bollini
<b>Sauvignon Blanc:</b>	Lovelocks
<b>Cabernet Sauvignon:</b>	The Federalist
<b>Malbec:</b>	Finca Decero Remolinos Vineyard
<b>Pinot Noir:</b>	Meiomi

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

### CRAFT BEER

Jai Alai IPA, Big Storm Tropic Pressure Golden Ale

All Bar packages require (1) Bartender per 75 guest. Menu pricing does not include a bartender fee of \$150 for 4 hours of service.

All Pricing is per person unless noted otherwise. A taxable service charge of 13% of the total food, beverage and room rental revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing, and the service charge is not the property of those third-party employees. A taxable administrative fee of 12% of the total food, beverage and room rental revenue is retained by the Hotel. This administrative fee is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Published 3.6.24

# Host Bar

All Host Bar packages include fruit juices and mixers.

## WELL BRANDS

Liquor & Wine \$11 (per drink) | Beer \$7 Domestic & \$9 Imported (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Smirnoff Red
<b>Gin:</b>	Beefeater
<b>Rum:</b>	Cruzan White
<b>Tequila:</b>	Jose Cuervo Silver
<b>Bourbon:</b>	Jim Bean White
<b>Scotch:</b>	Chivas Regal 12 year
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Courvoisier

### WINE

<b>Sparkling:</b>	Wycliff Brut
<b>Rosé:</b>	Canyon Road
<b>Pinot Grigio:</b>	Canyon Road
<b>Chardonnay:</b>	Canyon Road
<b>Cabernet Sauvignon:</b>	Canyon Road
<b>Pinot Noir:</b>	Canyon Road
<b>Merlot:</b>	Canyon Road

### DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## CALL BRANDS

Liquor & Wine \$13 (per drink) | Beer \$7 Domestic & \$9 Imported (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Absolut 80
<b>Gin:</b>	Tanqueray
<b>Rum:</b>	Bacardi Superior
<b>Spiced Rum:</b>	Captain Morgan
<b>Tequila:</b>	Milagro Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Marker's Mark
<b>Scotch:</b>	Dewar's White Label
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Hennessy VS

### WINE

<b>Sparkling:</b>	Chandon Brut Classic
<b>Rosé:</b>	Magnolia Grove
<b>Sauvignon Blanc:</b>	Kim Crawford
<b>Pinot Grigio:</b>	Pighin Friuli Grave
<b>Chardonnay:</b>	Chateau Ste Michelle
<b>Cabernet Sauvignon:</b>	Hess Estate
<b>Pinot Noir:</b>	Acrobat
<b>Merlot:</b>	Toad Hollow

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## PREMIUM BRANDS

Liquor & Wine \$15 (per drink) | Beer \$7 Domestic, \$9 Imported & \$10 Craft (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Grey Goose
<b>Gin:</b>	Bombay Sapphire
<b>Rum:</b>	Bacardi Superior
<b>Tequila:</b>	Patron Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Knob Creek
<b>Scotch:</b>	Johnnie Walker Black
<b>Whiskey:</b>	Crown Royal
<b>Cognac:</b>	Hennessy Privilege VSOP

### WINE

<b>Champagne:</b>	Nicholas Feuillatte
<b>Riesling:</b>	Chateau Ste Michelle
<b>Chardonnay:</b>	Sonoma Cutrer
<b>Pinot Grigio:</b>	Bollini
<b>Sauvignon Blanc:</b>	Lovelocks
<b>Cabernet Sauvignon:</b>	The Federalist
<b>Malbec:</b>	Finca Decero Remolinos Vineyard
<b>Pinot Noir:</b>	Meiomi

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

### CRAFT BEER

Jai Alai IPA, Big Storm Tropic Pressure Golden Ale

All bar packages require (1) Bartender per 75 guest. Menu pricing does not include a bartender fee of \$150 for 4 hours of service.

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Published 3.6.24

# Cash Bar

All Cash Bar packages include fruit juices and mixers.

## WELL BRANDS

Liquor & Wine \$11 (per drink) | Beer \$7 Domestic & \$9 Imported (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Smirnoff Red
<b>Gin:</b>	Beefeater
<b>Rum:</b>	Cruzan White
<b>Tequila:</b>	Jose Cuervo Silver
<b>Bourbon:</b>	Jim Bean White
<b>Scotch:</b>	Chivas Regal 12 year
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Courvoisier

### WINE

<b>Sparkling:</b>	Wycliff Brut
<b>Rosé:</b>	Canyon Road
<b>Pinot Grigio:</b>	Canyon Road
<b>Chardonnay:</b>	Canyon Road
<b>Cabernet Sauvignon:</b>	Canyon Road
<b>Pinot Noir:</b>	Canyon Road
<b>Merlot:</b>	Canyon Road

### DOMESTIC BEER

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## CALL BRANDS

Liquor & Wine \$13 (per drink) | Beer \$7 Domestic & \$9 Imported (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Absolut 80
<b>Gin:</b>	Tanqueray
<b>Rum:</b>	Bacardi Superior
<b>Spiced Rum:</b>	Captain Morgan
<b>Tequila:</b>	Milagro Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Marker's Mark
<b>Scotch:</b>	Dewar's White Label
<b>Whiskey:</b>	Canadian Club
<b>Cognac:</b>	Hennessy VS

### WINE

<b>Sparkling:</b>	Chandon Brut Classic
<b>Rosé:</b>	Magnolia Grove
<b>Sauvignon Blanc:</b>	Kim Crawford
<b>Pinot Grigio:</b>	Pighin Friuli Grave
<b>Chardonnay:</b>	Chateau Ste Michelle
<b>Cabernet Sauvignon:</b>	Hess Estate
<b>Pinot Noir:</b>	Acrobat
<b>Merlot:</b>	Toad Hollow

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

## PREMIUM BRANDS

Liquor & Wine \$15 (per drink) | Beer \$7 Domestic, \$9 Imported & \$10 Craft (per bottle) | \$5 Soft Drinks & Bottled Water (per can/bottle)

### LIQUOR

<b>Vodka:</b>	Grey Goose
<b>Gin:</b>	Bombay Sapphire
<b>Rum:</b>	Bacardi Superior
<b>Tequila:</b>	Patron Silver
<b>Bourbon:</b>	Jack Daniel's
<b>Straight Bourbon:</b>	Knob Creek
<b>Scotch:</b>	Johnnie Walker Black
<b>Whiskey:</b>	Crown Royal
<b>Cognac:</b>	Hennessy Privilege VSOP

### WINE

<b>Champagne:</b>	Nicholas Feuillatte
<b>Riesling:</b>	Chateau Ste Michelle
<b>Chardonnay:</b>	Sonoma Cutrer
<b>Pinot Grigio:</b>	Bollini
<b>Sauvignon Blanc:</b>	Lovelocks
<b>Cabernet Sauvignon:</b>	The Federalist
<b>Malbec:</b>	Finca Decero Remolinos Vineyard
<b>Pinot Noir:</b>	Meiomi

### DOMESTIC BEER

Budweiser, Bud Light,  
Michelob Ultra, Coors Light  
Blue Moon, Samuel Adams

### IMPORTED BEER

Corona, Heineken, Heineken 0.0

### CRAFT BEER

Jai Alai IPA, Big Storm Tropic Pressure Golden  
Ale

All bar packages require (1) Bartender per 75 guest. Menu pricing does not include a bartender fee of \$150 for 4 hours of service.

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# Wine List

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All pricing is per bottle

## WHITE WINES

Canyon Road pinot grigio \$50  
Pighin Friuli Grave pinot grigio \$60  
Bollini pinot grigio \$78  
Kim Crawford sauvignon blanc \$60  
Lovelocks sauvignon blanc \$78  
Chateau Ste. Michelle riesling \$74  
Canyon Road chardonnay \$50  
Chateau Ste. Michelle chardonnay \$60  
Sonoma Cutrer chardonnay \$78

## RED WINES

Canyon Road pinot noir \$50  
Acrobat pinot noir \$62  
Meiomi pinot noir \$81  
Canyon Road merlot \$50  
Toad Hollow merlot \$62  
Finca Decero Remolinos Vineyard malbec \$79  
Canyon Road cabernet sauvignon \$50  
Hess Estate cabernet sauvignon \$60  
The Federalist cabernet sauvignon \$81

## SPARKLING WINES, CHAMPAGNE & ROSÉ

Wyckliff brut sparkling \$56  
Chandon brut classic sparkling \$74  
Nicholas Feuillatte champagne \$80  
Canyon Road rosé \$50  
Magnolia Grove rosé \$55

All menu prices and items are subject to change until such a time as Banquet Event Orders (BEOs) have been signed and returned. All pricing is per person, unless noted otherwise. A taxable service charge of 13% of the total food, beverage and room rental revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. If any temporary staffing agency employees work a banquet function, the hotel will retain the portion of their service charge to offset the cost of providing the temporary staffing, and the service charge is not the property of those third-party employees. A taxable administrative fee of 12% of the of the total food, beverage and room rental revenue is retained by the Hotel. This administrative fee is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

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