

Banquet Catering Menus

Winter 2021 – Winter 2022



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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". The signature is written in a cursive style with a long, sweeping horizontal line extending to the right.

BUFFET BREAKFAST

Minimum 20 people / Maximum of 90 minutes of service

Healthy Jumpstart 20

Sliced Fresh Seasonal Fruit and Strawberries
Chef Selection of Fresh Baked Breakfast Pastries
Honey Butter, Local Blackberry, Apricot, Raspberry Jams
Chilled Florida Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

Enhancements 10 per person

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

Open Face Bagel Pizza, Boursin Cheese Spread, Farm Fresh Egg, Diced Tomatoes, Basil, Mozzarella Cheese

Whole Wheat Tortilla Wrap, Farm Fresh Scramble Eggs, Breakfast Sausage, Pepper Jack, Cheddar Cheese

English Muffin, Farm Fresh Egg, Shaved Virginia Ham, Cheddar Cheese

Buttery House Baked Biscuit, Farm Fresh Egg, Breakfast Sausage Patty, Swiss Cheese

Freshly Blended Juice Bar 5

Cucumbers, Apples, Kale, Beets
Fresh Ginger, Apples, Spinach, Cucumbers, Parsley, Lemon
Watermelon, Orange, Lemon

St. James Smoked Salmon 11

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

Steel Cut Oatmeal 5

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

Assorted Farm Fresh Egg Quiche 6

Diced Smoked Ham and Swiss
Sautéed Wild Mushrooms, Leeks, Goat Cheese
Chicken Apple Sausage, Peppers, Onions, Pepper Jack Cheese, Scallions

Seared Ricotta Crepe and Blintz Bar 7

Fresh Fruit Compote, Fig Compote, Pecans, Honey, Raisin-Spiced Rum

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

6

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

Citrus Vanilla French Toast

6

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

Buttermilk Pancakes

5

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

AM | PM COFFEE BREAKS

Minimum 15 people | Maximum of 30 minutes of service

Sierra del Oro Farm

18

Fresh Guacamole, Assorted Fresh Tortilla Chips
House Made Orange Marshmallow
Tomato, Orange, Avocado Bruschetta

Dipped Delights

17

House Made Pecan Pralines Cones
Caramel and Sugar Dipped Apples
Almond Butter, Celery and Carrot Shooters

Local Orange

15

Carrot Ginger Honey Cake
Cheddar Cheese Pretzel Pops
Winter Park Dairy Cheese Plate

Born in the USA

15

Original Twinkies and Cracker Jacks
Assorted Fresh Fruit and Hershey's Chocolate Syrup Dip
Oatmeal Raisin Cream Pies

Public House

17

Warm Salty Soft Pretzels,
Whole Grain Mustard
Deviled Eggs, Gherkin Pickles and Olive Bar
Gourmet Almond, Cashew and Sunflower Mix

Caribbean Social

18

Mini Guava and Cheese Pastry
Watermelon Fennel Goat Cheese Ceviche
Plantain Chips, Black Bean and Roasted Red Pepper Hummus

Royale Lifestyle

16

Smoothie Elixir Shots
Apples, Kale, Beets, Ginger
Cucumbers, Apples, Spinach, Parsley, Lemon
Trail Mix Bar - Build Your Own
Almonds, Cashews, Pecans, Walnuts, Dried Cranberries, Golden Raisins, M&M's, Yogurt Pretzels

A LA CARTE COFFEE BREAKS

Beverages

Regular Brewed Coffee	58/gal.
Decaffeinated Brewed Coffee	58/gal.
Hot Tea	58/gal.
Cold Coffee Brew	8 each
Bottled Coke Products	4
Bottled Iced Tea	5
Bottled Still Water	4
Bottled Sparkling Water	4
Bottled Flavored Sparkling Water	4
Fruit Infused Water	36/gal.
Vitamin Water	5
Red Bull Energy Drink	6
Illy/Starbucks Double Shots Espresso	6
Naked Smoothie Juices	6

Snacks

Whole Fresh Fruit	4
Kind Granola Bars	5
Cliff Granola Bars	6
Candy Bars	5
Bags of Chips, Pretzels, Popcorn	4
Yogurt	4
Gourmet Individual Trail Mix	5
Ice Cream Bars	5
Bulk Mixed Nuts	37/lb

Sweet Treats by the Dozen 53

Brownies and Blondies
Cup Cakes Red Velvet, Carrot, Chocolate
Assorted Freshly Baked Muffins
Croissants Traditional and Chocolate
Assorted Fresh Baked Danish
Cookies Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar
Fresh Fruit Skewers
Chefs Selection Dessert Shooters
Chocolate Covered Strawberries
Traditional Italian Biscotti
Assorted Fresh Bagels and Cream Cheese

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 entree and one dessert.

Minimum 15 people | Maximum of 60 minutes of service

ENTREE

Traditional Cobb Salad and Chicken 30

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

Tropical Chicken Salad 29

Jamaican Spice Chicken with Hearts of Romaine, Mango, Avocado, Oranges, Tomatoes and Passion Fruit Vinaigrette

Penne Pasta and Bay Shrimp 31

Marinara and Fresh Basil, Garden Roasted Vegetables and Parmesan Cheese

DESSERTS

Snickers Cheesecake

House Key Lime Pie

Lemon Meringue Pie

Washington Apple Tart

PLATED LUNCH

THREE-COURSE

Price based on one starter, entree, 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

ENTREE

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

Seared Chicken Breast

39

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Demi, Wild Mushroom Risotto Cake

Fresh Thyme and Mustard Oven Roasted Chicken

39

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

Seared Fresh Orca Salmon

40

Smoked Tomato Lemon Scallion Relish, Coconut Cashew Basmati Rice

Citrus Brined Pork Loin

38

Apple Golden Raisin Chutney, Cream Corn Bread Pudding

Tomato Marmalade Glazed Short Ribs

42

Natural Pan Jus, Herb Polenta

Black Bean and Farro Leek Cake

39

Roasted Red Pepper Coconut Sauce

Stuffed Beyond Tomato and Mushroom Quinoa

39

Citrus Carrot Puree

DESSERTS

Snickers Cheesecake

House Key Lime Pie

Lemon Meringue Pie

Washington Apple Tart

BUFFET LUNCH | MONDAY

Bonaire Bounty 43

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

STARTER

Mixed Field Greens, Spaghetti Carrots, Hearts of Palm, Crumbled Goat Cheese,
Mango Cilantro Vinaigrette

ENTREE

Grilled Guava Glazed Free Range Chicken Breast, Fried Onions
Pan Seared Florida Red Snapper, Smoked Blistered Grape Tomato Relish
Butter Seared White Boniato Sweet Potato, Chimichurri Sauce
Roasted Local Market Vegetables

DESSERT

Key Lime Pie
Chocolate Flourless Tart
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

MONDAY

BUFFET LUNCH | TUESDAY

American Comfort 43

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

STARTER

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

ENTREE

Brown Sugar Baked Pork Loin, Sour Orange Onion Compote
Lemon Pistachio Crusted Filet of Seasonal Local Fish, Light Fumet Parsley Broth
Marble Mashed Potatoes
Steamed Broccoli, Cauliflower, Carrot, Extra Virgin Olive Oil

DESSERT

Homemade Apple Tarts
Chocolate Mousse Shots
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

TUESDAY

BUFFET LUNCH | WEDNESDAY

Cajun 44

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

STARTER

Spring Garden Greens, Dried Figs, Cucumbers, Tarragon, Crumbled Blue Cheese
Apple Cider Vinaigrette

ENTREE

Pan Roasted Chicken-Gumbo Seasoned
Blackened Sustainable White Fish, Shrimp Etouffee Sauce
Red Beans and Rice
Sautéed Zucchini, Okra, Onions and Tomatoes

DESSERT

Praline Bread Pudding
Lemon Meringue Shooters
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

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BUFFET LUNCH | THURSDAY

Sierra Cocina 44

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

STARTER

Navel Orange Salad, Baby Arugula, Shaved Fennel, Fresh Oregano, Aged Balsamic Syrup, White
Balsamic Vinaigrette

ENTREE

Poached Branzino, Tomato Shallot Caper Concasse
Slow Braised Short Rib Orecchiette, Spinach, Cremini Mushrooms, Onions, Cream
Broccolini, Roasted Red Peppers and Garlic
Rosemary Roasted Red Bliss Potatoes

DESSERT

House Cannoli
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

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BUFFET LUNCH | FRIDAY

Mediterranean 43

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

STARTER

Grilled Romaine Hearts, Shaved Fennel, Toasted Almonds, Apricots,
Orange Vinaigrette

ENTREE

Olive Tapenade Swordfish, Tomato Ouzo Leek Broth
Slow Baked Lemon Herb Chicken Breast and Thighs, Natural Pan Drippings
Roasted Tricolored Potatoes and Garlic
Sautéed Zucchini, Onions, Yellow and Red Peppers

DESSERT

Semolina Cake, Powdered Sugar, Greek Yogurt
Traditional Baklava
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

FRIDAY

BUFFET LUNCH | SATURDAY

Belle Isle 43

Each day of the week menu may be served on a different day at 4 additional per person.

Minimum 25 people | Maximum of 60 minutes of service

STARTER

Spinach, Endive, Roasted Corn, Chayote Squash, Queso Blanco,
Spiced Rum Vinaigrette

ENTREE

Jamaican Jerk Mahi, Pineapple Beurre Blanc
Assorted Toppings | Fresh Pico de Gallo, Salsa Verde, Shredded Pepper Jack,
Cheddar Cheese, Sour Cream, Jalapenos, Cilantro Aioli, Fresh Limes
Fried Tostones, Garlic Mojo
Healthy Steamed Market Vegetables

DESSERT

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

SATURDAY

LUNCH BUFFET | ANY DAY

Fajita House 42

Minimum 25 people | Maximum of 60 minutes of service

STARTER

Roasted Corn and Black Bean Salad, Tortilla Strips

Mixed Greens, Sliced Cucumbers, Garlic Croutons, Tomatoes, Feta Cheese, and Roasted Red Onions, Creamy Ranch Dressing and Herb Vinaigrette

ENTREE

Sliced Grilled Chicken Breast Fajitas

Roast Sirloin of Beef Fajitas, Grilled Onions, Roasted Bell Peppers
Flour Tortilla or Corn Tortilla

Southwestern Style Rice Pilaf

Shredded Cheddar Cheese, Lettuce, Black Olives, Pickled Jalapenos, Fresh Salsa, Sour Cream

DESSERT

Tres Leches

Dark Chocolate Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

ANY DAY

PLATED DINNER THREE-COURSE

Price based on a minimum of one starter, entree, 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

Smoked Caesar Salad

Romaine Lettuce, White Anchovy, Shaved Parmesan Cheese, Garlic Crisp, Roasted Wild Mushrooms and Chives, Creamy Caesar Dressing

Baby Spinach Kebab

Mushroom Tomatoes, Artichokes, Watermelon Radish, Hummus, Lemon Tarragon Vinaigrette

Baby Iceberg Chop

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

ENTREE

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

Braised Beef Short Rib

52

Whipped Garlic Mashed Potatoes, Brussel Sprouts, Bias Carrots, Mushrooms and Chives

Sage Roasted Chicken Breast

48

Craisen Wild Rice Blend, Broccoli, Baby Carrot, Sauce Natural

Seared Pacific Salmon

50

Sauteed Napa Cabbage, Baby Bok Choy, Saffron New Potatoes, Ginger Lemon Sauce

Herb Crusted Filet Mignon

58

Marble Potatoes, Asparagus and Carrot Mélange, Cabernet Sauce

DESSERTS

Traditional Tiramisu, Fresh Cream

Chocolate and Kahlua Mouse

Fresh Vanilla Bean Cheesecake, Fresh Strawberries

House Made Fresh Florida Key Lime Tart, Seasonal Berries

Praline Crunch Bar, Fresh Cream

Lemon Blueberry Cake

DISPLAY STATIONS

Minimum 50 people / Maximum of 120 minutes of service

Mezze Presentation

20

Traditional Chickpea Hummus
Tabbouleh Salad
Baba Ghanoush
Green Olive Tapenade
Walnut Muhammara
Grape Leaves
Marinated and Grilled Vegetables
Onion Raisin Chutney
Artisan Breads, Crostini, Naan

International and Domestic Cheese Board

16

Chefs Selection of Four International and Two Domestic Cheeses
Fried Marcona Almonds, Fig Preserve, Local Honey,
Dried Apricots, Fresh Grapes and Berries
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

Antipasto

18

Display of Four Artisanal Cheese, Four Cured and Smoked Meats
Grilled Artichokes, Pepper dews, Roasted Mushrooms, Assorted Italian Olives,
Marcona Almonds, Roasted Peppers, Roasted Eggplant
Grissini, Fresh Sliced Baguettes, Crostini, Carr's Crackers

Royale Raw Bar

32

Additional Attendant fee - 225 / Based on 5 pieces per guest
Old Bay Poached Shrimp Cocktail, Oysters in the Half Shell
Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers

ACTION STATIONS

Chef/Attendant fees apply, 225 each plus tax where applicable.

Minimum 25 people | Maximum of 120 minutes of service

Salads from Garden **19**

(Attendant Required)

Caesar Salad

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

Spinach and Fennel Salad

Tender Baby Spinach, Baby Fennel, Roasted Thyme Mushrooms, Hard Boiled Eggs, Slivered Almonds, Applewood Smoked Bacon, Tarragon Vinaigrette

Caprese Salad Tart

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

Risotto and Pasta **24**

Choose one option (Chef Required)

Wild Mushroom Risotto, Zucchini, Red Roasted Peppers, Vegetable Broth, Extra Virgin Olive Oil (Vegetarian)

Pulled Roasted Chicken, Penne Pasta, Sweet Peas, Pearl Onions, Asiago Cream Sauce

Bay Shrimp and Bay Scallops, Orzo Pasta, Asparagus, Diced Tomatoes, Roasted Yellow Peppers, Scallions, Whole Butter

Tostones Table **26**

Hawaiian Fried Tostones

Ropa Vieja or Pulled Pork Shoulder

Toppings: Chimichurri Sauce, Pico de Gallo, Chipotle Chutney, Sour Cream, Diced Red Onions, Shredded Cheddar Cheese, Pepper Jack Cheese, Chopped Cilantro

Asian Wok **24**

(Chef Required)

Grilled Teriyaki Beef and Stir-Fry Rice

Bamboo Shoots, Water Chestnuts, Boy Choy, Shiitake Mushrooms, Baby Corn, Edamame, Bean Sprouts, Red Peppers or Scallions, Hoisin Sauce

Egg Rolls, Wonton Skins

Sweet and Sour Sauce, Soy Sauce

True Grits **22**

(Chef Required)

Creamy Southern Grits and Shrimp, Bacon, Sweet Onions, White Cheddar Cheese, Scallions

Vegetarian Grits and Hearty Roasted Mushrooms, Egg Plant, Zucchini, Sunburst Squash, Blistered Grape Tomatoes, Goat Cheese

CARVING STATIONS

*Chef/Attendant fees apply, 225 each plus tax where applicable.
Minimum 15 people | Maximum of 120 minutes of service*

Carved Slow Braised Short Ribs 500 (servers 20 to 25 guests)

Horseradish Demi, Soft Dinner Roll

Whole Roasted Chicken 425 (serves 25 to 30 guests)

Sauce Natural, Brioche Roll

Whole Fried Florida Red Snapper 525 (servers 20 to 25 guests)

Citrus Beurre Blanc, Old Bay Crostini's

Slow Roasted Pork Loin 525 (serves 30 to 35 guests)

Caribbean Seasoning, Soft Dinner Rolls

Bacon Marmalade Basted New York Strip Steaks 575 (serves 25 to 30 guests)

Triple Red Wine Demi, Soft Dinner Rolls

Slow Braised Barbeque Beef Brisket 500 (servers 20 to 25 guests)

Onion Barbeque Demi, Garlic Toast

Whole Roasted Turkey 400 (serves 15 to 20 guests)

Savory Gravy, Sourdough Rolls

Carving Station Enhancements 9

Gorgonzola Whipped Potatoes

Boiled Saffron New Potatoes and Chives

Boursin Cheese Double Baked Potatoes

Traditional Potato Salad

Yellow Rice Pigeon Peas

Aged White Cheddar Grits

Cauliflower Au Gratin

Market Fresh Vegetables

ACTION STATION DESSERTS

Minimum 15 people / Maximum of 120 minutes of service

Additional Chef/Attendant fee – 225

Chocoholic **17**

Flourless Chocolate Cake Pops

Rich Chocolate Mousse in White Chocolate Cups

Double Chocolate Chunk Cookies

Decadent Fudge Brownies

Chocolate Covered Bananas, Strawberries, Apples

Dessert Buffet **20**

A Gourmet Display of Assorted Desserts

Assorted Petite Pastries and Fruit Tarts

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

HAND PASSED 17 per person

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

Hot Hors d'oeuvres

Cozy Shrimp

Thai Curry Aioli

Maple Pork Bellies

Fresh Scallions

Mini Beef Wellingtons

Red Wine Demo

Duck and Orange Zest Confit Tart

Franks Ala Gary

Whole Grain Mustard Aioli

Fig and Goat Cheese Flat Bread

Balsamic Glaze

Shrimp Empanadas

Chimichurri Aioli

Sundried Tomato, Pesto, Mozzarella Arancini

Four Cheese Sauce

Vegetable Samosas

Cucumber Rita

Bacon Wrapped, Artichoke Hearts

Bleu Cheese

Cold Hors d'oeuvres

Boursin Stuffed Strawberry

Lump Crab Stuffed Peppadew

Roasted Red Pepper Hummus Tartlet

Chipotle Chicken Salad Stuffed Cremini

Cilantro Crema

Caprese Kebab

Fresh Basil

Honey Smoked Salmon Mousse Cone

Salmon Caviar

Vegetarian Antipasti Pyramid

Goat Cheese

BLT Egg

Smoked Applewood Bacon, Micro Lettuce,
Cherry Tomato

THEMED DINNER BUFFET

Minimum 25 people / Maximum of 120 minutes of service

Havana Nights 65

Mixed Garden Greens

Diced Ham, Swiss Cheese, Pickles, Cucumbers, Tomatoes, Hearts of Palm, Mustard Vinaigrette and Oregano Ranch

Fruit Salad

Fresh Mango, Honey Dew, Pineapple, Cucumbers, Avocado, Fresh Lemon, Red Chilies

Petite Cuban Rolls, Butter

Entree

Traditional Ropa Vieja

Garnished, Diced Red Peppers, Caper Berries, Sliced Green Olives, Cilantro

Chimichurri Grouper

Plantain Chips

Black Beans and Rice

Sweet Plantains (Maduros)

Grilled Chayote and Yellow Squash, Fresh Cilantro

Desserts

House Made Flan Cubano

Cake de Ron, Spiced Rum, Banana Syrup

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

THEMED DINNER BUFFET

Minimum 25 people / Maximum of 120 minutes of service

Sweet Heat Barbeque 61

Grilled Baby Iceberg Halves

Cauliflower, Broccoli, Cherry Tomatoes, Shredded Carrots, Green Peppers, Corn, Chopped Bacon, Chickpeas, Blue Cheese, Shredded Brussel Sprouts

Watermelon Salad | Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

Honey Jalapeno Corn Bread

Entree

Smoked Sausages

Kielbasa, Italian Sweet, Potato Buns
Grain Mustard, Sauerkraut

Slow Smoked Hickory Chicken

Assorted Hot Sauces and Barbeque Sauce

Bourbon Glazed Sweet Potatoes

Maple Butter

Grilled Green Beans and Onions

Dessert

Apple and Cherry Squares

Brownies and Blondies, Chocolate and Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Tea Sachets

HOSTED BAR | ON CONSUMPTION

Grand Brands	10	Sparkling	55
Gold Brands	9	Imported Beer	8
Grand Wine	55	Domestic Beer	7
Gold Wine	49	Mineral Water	4
		Soft Drinks	4

PACKAGE BARS

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

Grand Bar

First Hour 25

Each Additional Hour 12

St. Petersburg Banyan Reserve Vodka

Beefeater Gin

Bacardi Superior Rum

Olmecca Altos Plata Tequila

Dewar's Scotch

Seagram's 7 Whiskey

Elijah Craig Bourbon

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

Gold Bar

First Hour 20

Each Additional Hour 11

Spring 44 Vodka

Broker's London Dry Gin

Cruzan Aged Rum

Jose Cuervo Especial Gold Tequila

Ballantine Finest Scotch

Rich & Rare Reserve Whiskey

Jim Beam Bourbon

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

Wine and Beer Bar

First Hour 16

Each Additional Hour 10

Cabernet Sauvignon, Chardonnay

Domestic and Imported Beers

Bud Light, Michelob Ultra, Yuengling, Corona,

Stella Artois

Assorted Soft Drinks

Bottled Water

Cash Bar

Cocktails 11

Wine 8

Imported Beer 8

Domestic Beer 7

Mineral Water 5

Soft Drinks 5

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 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 23% 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 on 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 the group's scheduled arrival.

Electrical Requirements

The hotel requires all electrical service needs 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 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 5 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 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 arrangement have been made.

Security

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