



MEETING & EVENT MENU

BREAKFAST



RENEWAL CONTINENTAL BREAKFAST

Fresh Sliced Fruits & Berries
Assorted Granola Bars
Rum Roasted Pineapple, Honey, Granola, with Vanilla Yogurt
Fresh Baked Muffins
Breakfast Pastries
Assorted Bagels served with Cream Cheese
Orange Juice, Freshly Brewed Coffee, & Hot Tea
\$18.75 per guest

AMERICAN BREAKFAST BUFFET

Fresh Sliced Fruits & Berries
Individual Yogurts
Fresh Baked Muffins
Banana & Brown Sugar Oatmeal
Scrambled Eggs
Skillet Roasted Yukon & Sweet Potatoes, Peppers, & Onions
Applewood Smoked Bacon & Sausage (can substitute Turkey Bacon & Turkey Sausage upon request)
Ham Egg & Cheese Breakfast Sliders on a Brioche Bun
Orange Juice, Freshly Brewed Coffee, & Hot Tea
\$22.50 per guest

CONSUMPTION COFFEE & TEA SERVICE

Gallon of Freshly Brewed Royal Cup Coffee
served with Cream, Milk, & Sugars
\$40.00 per gallon
Gallon of Freshly Brewed Royal Cup Decaffeinated Coffee
served with Cream, Milk, & Sugars
\$40.00 per gallon
Gallon of Freshly Brewed Starbucks Coffee
served with Cream, Milk, & Sugars
\$50.00 per gallon
Gallon of Freshly Brewed Starbucks Decaffeinated Coffee
served with Cream, Milk, & Sugars
\$50.00 per gallon
Assorted Hot Tea Bags with Gallon of Hot Water
served with Cream, Milk, & Sugars
\$30.00 per gallon

*PRICES ARE SUBJECT TO A 22% SERVICE CHARGE AND 6.5% SALES TAX
*FOR GROUPS UNDER 20 PEOPLE A SERVICE CHARGE OF \$150.00 PLUS TAX WILL APPLY

LUNCH



PASTA & SALAD BUFFET

Garden salad tossed with house Vinaigrette
Classic Baked Ziti with Herbed Ricotta & House Marinara
Fettuccine Alfredo
Herbed Marinated Sliced Chicken Breast
Spaghetti with Meatballs
House-made Cookies & Brownies
Blueberry Lemonade
\$23.75 per guest

ALMAFI COAST BUFFET

Rosemary & Olive Oil Focaccia Bread
Antipasto Display of Cured Meats, Imported Cheeses, Nuts, Crackers, Fresh & Dried Fruits
Heirloom Tomato & Mozzarella Salad with Balsamic Glaze
Gorgonzola & Kalamata Olive Salad with Fresh Herbs
Chicken Parmesan
Baked Fontina & Wild Mushroom Lasagna Rolls with a Mushroom Cream Sauce
Mini Cannolis
Sorrento Citrus Punch
\$27.50 per guest

SUBMARINE BUFFET

Garden Salad with Tomato, Cucumbers, Carrots, & House Vinaigrette
Broccoli Cheddar Soup
Meatball Sliders with Melted Mozzarella & Marinara on a Brioche Bun
Carved Turkey Sandwich with Swiss, Melted Brie, Pickled Onions, Arugula, & Sliced Apples on a Pretzel Bun
Pesto Chicken Sandwich with Sundried Tomato Tapenade, Garlic Aioli, & Spinach served on Ciabatta
Grilled Veggie Sandwich with Hummus Spread & Sprouts on Ciabatta
Bottled Water
\$21.25 per guest

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LUNCH (CONTINUED)

BURGERS & DOGS BUFFET

Individual Bags of Kettle Chips
Smokey Potato Salad with Cheddar, Bacon, & Scallions
Burger Bar Toppings to include Lettuce, Tomato, Onions, Pickles,
Crumbled Bacon, & Assorted Condiments
All Beef 1/3 Pound Burgers with Sesame Buns
Grilled Bratwursts with Sauerkraut & Poppy Seed Buns
House Made Cookies
Lemonade
\$21.25 per guest

MEXICAN STYLE BUFFET

Chips & Salsa
Rice & Beans
Taco Bar featuring Carnitas, Chipotle Chicken, & Ground Beef
served with Lettuce, Tomato, Sour Cream, Shredded Cheese,
& Guacamole
Mini Caramel Custard Shots
Lemon Blueberry Cookies
Lemonade
\$23.75 per guest

FLORIBBEAN FLARE BUFFET

Chopped Salad with Romaine, Avocado, Tomato, Cucumbers,
Red Onions, & Cilantro Lime Vinaigrette
Watermelon & Jicama Salad with Blood Orange Vinaigrette,
Candied Nuts, Feta Cheese, & Citrus Segments
Grilled Vegetables
Citrus & Pecan Risotto with Herbs & Manchego Cheese
Citrus Glazed Chicken Breast
Grilled Pork Tenderloin Medallions with Blackberry Dijon Sauce
Assorted Homemade Cheesecakes
Lemonade
\$27.50 per guest

DELI BUFFET

Individual Bags of Kettle Chips
Pasta Salad
Selection of Breads to include Whole Wheat, Ciabatta, Sub Rolls
Assortment of Toppings to include Swiss, Cheddar, Colby Jack
Cheese, Lettuce, Tomato, Onions, Mayo, & Mustard
Assorted Cold Cuts to include Ham, Turkey, Salami, & Roast
Beef
House Made Cookies
Lemonade
\$21.25 per guest

BBQ BUFFET

Kale Salad with Apple, Cranberries, Candied Nuts, & Vidalia
Vinaigrette
Pickled Onion Coleslaw
Texas Street Corn with Cilantro, Crème Fraiche, Lime
Yellow Rice
"Spoon Bread" Corn Bread
Oak Smoked Brisket with Carolina Sauce
BBQ Pulled Pork served with brioche Buns
Sweet & Smokey BBQ Chicken
Gourmet Brownies
Mango Iced Tea
\$23.75 per guest

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LUNCH (CONTINUED)

Boxed Lunches

each box lunch includes:

Sandwich or Wrap, Individual Bag of Chips, Cookie,
and a Bottle of Water

sandwiches/wraps (select up to (2) two and specify
quantities of each):

- Turkey served on a Ciabatta Bread with Colby Jack Cheese, Lettuce, Tomato, Onion \$16.25
- Ham on Whole Wheat with Swiss Cheese, Lettuce, Tomato, Onion \$16.25
- Ham on Whole Wheat with Swiss Cheese, Lettuce, Tomato, Onion \$16.25
- Veggie Wrap filled with Zucchini, Squash, Roasted Red Peppers, Arugula, & Herbed Goat Cheese Spread \$19.00
- Turkey Bacon & Avocado BLT on a Croissant \$19.00
- Pesto Chicken on Ciabatta with a sundried Tomato Tapenade, Garlic Aioli, and Spinach \$20.75
- Carved Turkey with Melted Brie, Pickled Onions, Arugula, Sliced Apples on a Pretzel Bun \$20.75
- Grilled Veggies on Ciabatta with Hummus Spread and Sprouts \$20.75
- ADD ONS:
- Piece of Whole Fruit \$1.25
- Pasta Salad \$2.00
- Potato Salad \$2.00

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BREAKS



REJUVENATION

Assorted Granola Bars & Protein Bars
Fresh Fruit Skewers with a Citrus Mint Yogurt Dip
Still & Sparkling Water
\$15.75 per guest

SWEET TOOTH

House-made Chocolate Chip Pretzel Cookies
Gluten Free Brownies
Assorted Soda & Bottled Water
\$15.75 per guest

BALL PARK BREAK

Popcorn Machine Popping Fresh Popcorn
Hanging Pretzel Display of Soft Pretzels served with assorted Mustards & Beer Cheese
Caramel Popcorn
Assorted Soda & Bottled Waters
\$15.75 per guest

FIESTA WELCOME

Tri-Colored Tortilla Chips served with Salsa, Guacamole, & Queso Dip
Chicken Quesadillas
Assorted Soda & Bottled Waters
\$15.75 per guest

CANDY SHOP

A Display of Assorted Candies in Glass Jars for you to choose your fill of
Jarritos Soda & Bottled Waters
\$15.75 per guest

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DINNER



PASTA & SALAD BUFFET

Garden salad tossed with house Vinaigrette
Classic Baked Ziti with Herbed Ricotta & House Marinara
Fettuccine Alfredo
Herbed Marinated Sliced Chicken Breast
Spaghetti with Meatballs
House-made Cookies & Brownies
Blueberry Lemonade
\$24.50 per guest

ALMAFI COAST BUFFET

Rosemary & Olive Oil Focaccia Bread
Antipasto Display of Cured Meats, Imported Cheeses, Nuts, Crackers, Fresh & Dried Fruits
Heirloom Tomato & Mozzarella Salad with Balsamic Glaze
Gorgonzola & Kalamata Olive Salad with Fresh Herbs
Chicken Parmesan
Baked Fontina & Wild Mushroom Lasagna Rolls with a Mushroom Cream Sauce
Mini Cannolis
Sorrento Citrus Punch
\$31.25 per guest

SUBMARINE BUFFET

Garden Salad with Tomato, Cucumbers, Carrots, & House Vinaigrette
Broccoli Cheddar Soup
Meatball Sliders with Melted Mozzarella & Marinara on a Brioche Bun
Carved Turkey Sandwich with Swiss, Melted Brie, Pickled Onions, Arugula, & Sliced Apples on a Pretzel Bun
Pesto Chicken Sandwich with Sundried Tomato Tapenade, Garlic Aioli, & Spinach served on Ciabatta
Grilled Veggie Sandwich with Hummus Spread & Sprouts on Ciabatta
Bottled Water
\$24.95 per guest

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DINNER (CONTINUED)

BURGERS & DOGS BUFFET

Individual Bags of Kettle Chips
Smokey Potato Salad with Cheddar, Bacon, & Scallions
Burger Bar Toppings to include Lettuce, Tomato, Onions, Pickles,
Crumbled Bacon, & Assorted Condiments
All Beef 1/3 Pound Burgers with Sesame Buns
Grilled Bratwursts with Sauerkraut & Poppy Seed Buns
House Made Cookies
Lemonade
\$24.95 per guest

MEXICAN STYLE BUFFET

Chips & Salsa
Rice & Beans
Taco Bar featuring Carnitas, Chipotle Chicken, & Ground Beef
served with Lettuce, Tomato, Sour Cream, Shredded Cheese,
& Guacamole
Mini Caramel Custard Shots
Lemon Blueberry Cookies
Lemonade
\$26.25 per guest

FLORIBBEAN FLARE BUFFET

Chopped Salad with Romaine, Avocado, Tomato, Cucumbers,
Red Onions, & Cilantro Lime Vinaigrette
Watermelon & Jicama Salad with Blood Orange Vinaigrette,
Candied Nuts, Feta Cheese, & Citrus Segments
Grilled Vegetables
Citrus & Pecan Risotto with Herbs & Manchego Cheese
Citrus Glazed Chicken Breast
Grilled Pork Tenderloin Medallions with Blackberry Dijon Sauce
Assorted Homemade Cheesecakes
Lemonade
\$33.75 per guest

DELI BUFFET

Individual Bags of Kettle Chips
Pasta Salad
Selection of Breads to include Whole Wheat, Ciabatta, Sub Rolls
Assortment of Toppings to include Swiss, Cheddar, Colby Jack
Cheese, Lettuce, Tomato, Onions, Mayo, & Mustard
Assorted Cold Cuts to include Ham, Turkey, Salami, & Roast
Beef
House Made Cookies
Lemonade
\$22.25 per guest

BBQ BUFFET

Kale Salad with Apple, Cranberries, Candied Nuts, & Vidalia
Vinaigrette
Pickled Onion Coleslaw
Texas Street Corn with Cilantro, Crème Fraiche, Lime
Yellow Rice
"Spoon Bread" Corn Bread
Oak Smoked Brisket with Carolina Sauce
BBQ Pulled Pork served with brioche Buns
Sweet & Smokey BBQ Chicken
Gourmet Brownies
Mango Iced Tea
\$31.25 per guest

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PLATED DINNER

PLATED DINNERS ARE THREE COURSES SERVED WITH ROLLS & BUTTER, ICED TEA, WATER, REGULAR COFFEE, DECAFFEINATED COFFEE, AND TEA.

ALL PRICING IS LISTED UNDER THE ENTRÉE OPTIONS ON THE NEXT PAGE

COURSE ONE OPTIONS

PLEASE CHOOSE ONE SOUP OR SALAD FOR THE FIRST COURSE

FARMER'S MARKET MINESTRONE SOUP

TOMATO BASIL BISQUE

CHICKEN TORTILLA SOUP

SEASONAL SOUP SELECTION

FARMER'S MARKET TOMATO SALAD

With Fresh Basil & Mozzarella

ORGANIC SALAD

Organic Field Lettuces with Cucumbers, Carrots, Grape Tomatoes, & Goat Cheese Crostini

FLORIDA CAESAR SALAD

Romaine with Croutons, Aged Parmesan, & Roasted Tomato with a Cilantro Caesar Dressing

WEDGE SALAD

Wedge of Iceberg with Crisp Bacon, Bleu Cheese Crumble, Tomato Cucumber Relish, & Bleu Cheese Dressing

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PLATED DINNER *(CONTINUED)*

COURSE TWO OPTIONS

PLEASE CHOOSE UP TO TWO ENTRÉE OPTIONS FOR THE SECOND COURSE (ONE PER GUEST)

CHEESE RAVIOLI

Ricotta Cheese filled Ravioli with Wild Mushroom Cream Sauce served with Sautéed Spinach & Roasted Tomatoes
\$31.25 per guest

CHICKEN PICCATA

Chicken Piccata with Capers & Sundried Tomatoes served with Fresh Asparagus, Artichoke, & Herb Roasted Potatoes
\$36.25 per guest

PROSCIUTTO WRAPPED CHICKEN

Prosciutto Wrapped Chicken Breast with a Sage Wine Sauce served with Baby Potatoes, & Sautéed Squash
\$36.25 per guest

PORK MEDALLIONS

Pork Medallions with Tomato Bacon Jam served with Sautéed Spinach & Creamy Mashed Potatoes
\$36.25 per guest

PAPAYA MARINATED SKIRT STEAK

Papaya Marinated Skirt Steak served with Charred Baby Peppers & Roasted Garlic Potatoes and a House Chimichurri
\$36.25 per guest

BLACKENED MAHI MAHI

Blackened Mahi Mahi with Cucumber Mango Salsa served with Sautéed Citrus Kale & Cilantro Lime Rice
\$36.25 per guest

PAN SEARED SALMON

Pan Seared Salmon with Cucumber Dill Sauce served with Herbed CousCous & Fresh Green Beans with Lemon Thyme Butter
\$36.25 per guest

BEEF TENDERLOIN

Grilled Beef tenderloin with Shallot Wine Sauce served with Sautéed Asparagus & Roasted Baby Potatoes
\$38.75 per guest

BEEF TENDERLOIN & BLACKENED SHRIMP

Grilled Beef Tenderloin & Orange Glazed Blackened Shrimp served with Garlic Mashed Potatoes & Sautéed Broccoli
\$43.75 per guest

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PLATED DINNER *(CONTINUED)*

COURSE THREE OPTIONS

PLEASE CHOOSE ONE DESSERT FOR THE THIRD COURSE

KEY LIME PIE

CHEESECAKE

CHOCOLATE CAKE

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A LA CARTE



TOMATO & MOZZARELLA SALAD

Heirloom Tomato & Fresh Mozzarella with Pesto, Oil, Balsamic Glaze

\$6.25 per guest

FLORIDA CAESAR SALAD

Romaine, Croutons, Aged Parmesan, Roasted Tomato, & Cilantro Caesar Dressing

\$6.25 per guest

WEDGE SALAD

Wedge of Iceberg, Bacon, Bleu Cheese, Tomato Cucumber Relish, & Ranch Dressing

\$6.25 per guest

CHOPPED SALAD

Romaine, Avocado, Tomato, Cucumbers, Red Onions, & Cilantro Lime Vinaigrette

\$6.25 per guest

WATERMELON & JICAMA SALAD

Watermelon & Jicama with Arugula & Blood Orange Vinaigrette

\$6.25 per guest

POTATO SALAD

Smokey Potato Salad with Cheddar Cheese, Bacon, & Scallions

\$6.25 per guest

PASTA SALAD

Pasta mixed with Olives, Broccoli, & Banana Peppers

\$6.25 per guest

MINESTRONE SOUP

\$6.25 per guest

TOMATO BASIL BISQUE

\$6.25 per guest

CHICKEN TORTILLA SOUP

\$6.25 per guest

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A LA CARTE (CONTINUED)

MINI CANNOLIS

\$6.25 per guest

HOUSE MADE COOKIES

To include Chocolate Chip Pretzel, Salted Caramel, & Lemon
Blueberry

\$6.25 per guest

HOUSE MADE CHEESECAKE

\$6.25 per guest

ASSORTED DESSERT SHOTS

To include Key Lime, Espresso Mousse, Chocolate Peanut Butter

\$6.25 per guest

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BEVERAGES



CASH BAR | HOSTED BAR ON CONSUMPTION

Premium Cocktails	\$12.00 per drink
Select Cocktails	\$11.00 per drink
Glass of Wine	\$11.00 per drink
Imported Beer	\$10.00 per drink
Domestic Beer	\$8.00 per drink
Bottled Water & Soft Drinks	\$7.00 per drink

BEER & WINE OPEN BAR

One Hour of Beer, Wine, Soft Drinks, & Bottle Water
\$19.00 per guest
 Each additional hour of service for Beer & Wine Open Bar
\$8.00 per guest

SELECT OPEN BAR

One Hour of Select Liquor (Smirnoff® Vodka, Cruzan® Rum, Sauza® Tequila, Gordons® Gin, Seagram's® VO, Jim Beam® Bourbon, Dewar's® Scotch), Beer, Wine, Soft Drinks, & Bottle Water
\$21.00 per guest
 Each additional hour of service for Select Open Bar
\$11.00 per guest

PREMIUM OPEN BAR

One Hour of Premium Liquor (Absolut® Vodka, Tanqueray® Gin, Bacardi® Rum, Captain Morgan®, Patron® Tequila, Jack Daniels® Whiskey, Johnny Walker Black® Scotch), Beer, Wine, Soft Drinks, & Bottle Water
\$26.00 per guest
 Each additional hour of service for Premium Open Bar
\$15.00 per guest

UNDER 21 NON-ALCOHOLIC OPEN BAR

One Hour Soft Drinks and Bottled Water served in conjunction with a Beer & Wine, Select, or Premium Open bar Package for guests under the legal drinking age of 21.
\$11.00 per guest
 Each additional hour of service for Under 21 Non-Alcoholic Open Bar
\$6.00 per guest

COFFEE ON CONSUMPTION

Freshly Brewed Starbucks Coffee
\$50.00 per gallon
 Freshly Brewed Starbucks Decaffeinated Coffee
\$50.00 per gallon

A BARTENDER FEE OF \$100.00 PLUS TAX WILL BE APPLIED TO ALL BARS
 ONE BARTENDER IS RECOMMENDED PER 75 GUESTS

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HORS D'OEUVRES



MUSHROOM & TRUFFLE RAVIOLI

Crispy Fried Mushroom & Truffle Ravioli with Mushroom Cream Sauce & Micro Greens (*vegetarian*)

\$3.95 per piece

VEGETABLE SPRING ROLLS

Served with a Sweet Chili Glaze (*vegetarian*)

\$3.95 per piece

VEGETABLE FLATBREAD

With Grilled Vegetables, Goat Cheese, & Pesto Drizzle (*vegetarian*)

\$3.95 per piece

SPANAKOPITA

Spinach & Feta in a Flaky Crust (*vegetarian*)

\$3.95 per piece

TOMATO & MOZZARELLA SKEWERS

Served with a Balsamic Vinaigrette (*vegetarian*)

\$3.95 per piece

GOURMET GRILLED CHEESE BITES

Served with a Tomato basil Bisque Dip (*vegetarian*)

\$3.95 per piece

CHICKEN PARMESAN LOLLIPOPS

With House Marinara, Fresh Mozzarella, & Basil Oil

\$3.95 per piece

GRILLED CHICKEN SLIDERS

With Rum Roasted Pineapple, Citrus Vinaigrette, & Arugula on a Brioche Bun

\$3.95 per piece

HORS D'OEUVRES ARE AVAILABLE TO BE BUTLER PASSED OR BUFFET PRESENTED

LIMIT OF SIX (6) DIFFERENT HORS D'OEUVRES TO BE SELECTED PER EVENT

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HORS D'OEUVRES *(CONTINUED)*

PESTO CHICKEN FLATBREAD

With Sundried Tomato, Alfredo, Feta Cheese, & Balsamic Glaze

\$3.95 per piece

CRISPY PORK POT STICKERS

Served with Sweet Soy Glaze

\$3.95 per piece

SMOKEY PORK SLIDERS

With Picked Onion Slaw

\$3.95 per piece

GRILLED BEEF SLIDERS

With Tomato Bacon Jam & Beer Cheese on a Brioche Bun

\$3.95 per piece

BEEF TENDERLOIN SKEWERS

Coffee Crusted beef tenderloin skewered with a Coffee Cream Glaze

\$3.95 per piece

BRISKET CORNBREAD SOUFFLÉ

Oak Smoked Beef Brisket, Cornbread Soufflé, Jalapeno Bourbon Glaze, & Pickled Onion

\$3.95 per piece

MINI CRAB CAKES

With Lemon Caper Remoulade

\$3.95 per piece

CHILLED POACHED SHRIMP COCKTAIL

Served with Cocktail Sauce

\$3.95 per piece

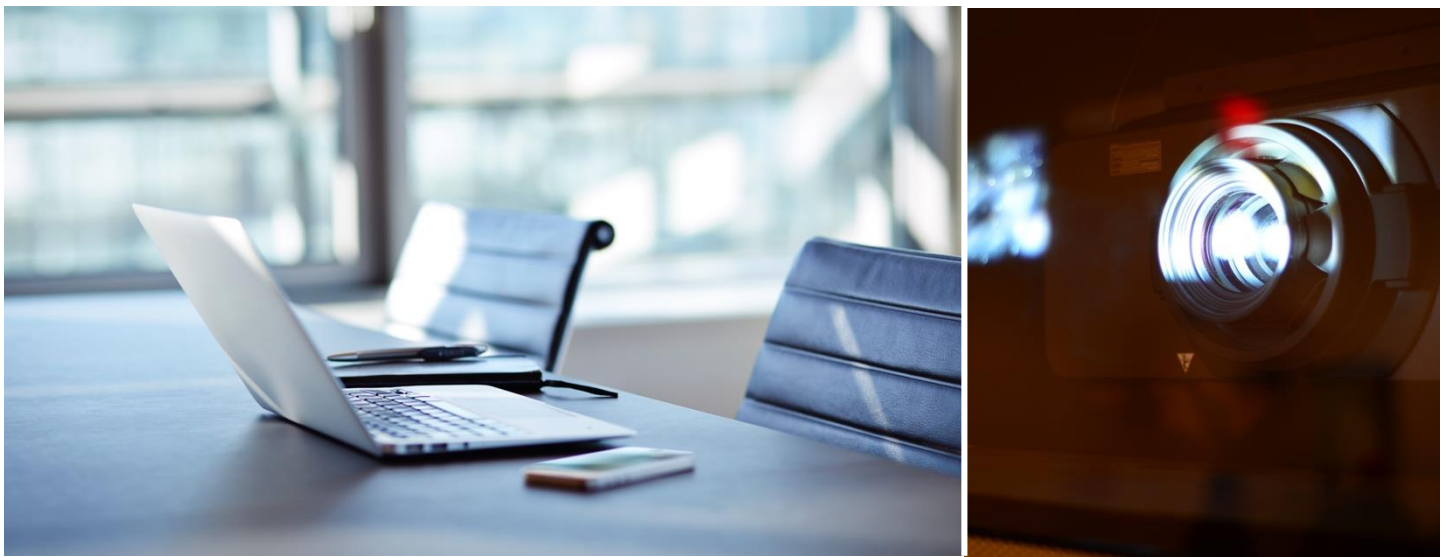
BANG BANG SHRIMP

With Sesame Seeds & Scallions

\$3.95 per piece

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EQUIPMENT RENTALS



AUDIOVISUAL EQUIPMENT & FURNITURE

LCD Projector & Screen	\$150.00 per day
Screen	\$50.00 per day
White Board or Flip Chart & Markers	\$40.00 per day
Cable Extension or Power Strips	\$25.00 each per day
Podium	\$35.00 each per day
Wireless Microphone with Speakers	\$100.00 per day
AV Table or Stand	Included
Chairs Set	Included
60" Round Tables with Black Spandex Covering	Included
6' x 30" or 6' x 18" Tables	Included
Speaker Phone	\$50.00 per day
Basic Wireless Internet 1-10 devices	Complimentary
Expanded Wireless Internet 11+ devices	\$25.00 per device
Inflatable Outdoor Screen	\$100.00 per day

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CONSIDERATIONS

General Information

Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Buffets require a per person minimum. Menu pricing is subject to change without notice.

Policies

SpringHill/TownePlace Suites Orlando at FLAMINGO CROSSING Town Center Hotels do not permit outside Food and Beverage unless authorized by a catering sales representative. If outside Food and Beverage is authorized a fee of up to \$1,500.00++ will apply.

Guarantees

In order to make your meeting a success, please confirm your guaranteed number of guests three business days (72 hours) prior to your event. We are able to guarantee catering services upon a 72-hour notification as long as space is available. For meeting or catering requirements, less than 72-hours, contact a hotel event sales representative.

Service Charge and Tax

All food and beverage and Audio/Visual prices are subject to a 22% service charge and 6.5% State Sales Tax.

Shipping

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package. The hotel can not assume responsibility for the damage or loss of merchandise sent for storage. Any box (not an envelope)- \$5.00 plus tax.

