2019 BANQUET MENU OPTIONS
B R E A K  P A C K A G E S

SIMPLE LIFE $20
- Assorted freshly baked cookies
- Assorted sodas
- Individual bottles of still and sparkling mineral water
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas
- Flavored milks (strawberry, chocolate, plain)

CHIPS GALORE $19
- Flavored kettle chips
- Doritos
- Tortilla chips
- Fresh salsa, french onion, spicy queso dip
- House-made tropical fruit punch
- House-made chips
B R E A K  P A C K A G E S

WHEN LIFE HANDS YOU LEMONS $19
- Infused lemonade: strawberry basil, rosemary lemon, blueberry mint
- Lemon cookies
- Lemon poppy seed cake
- Bagel chip (lemon caper cream, smoked salmon)

TAKE ME OUT TO THE BALL GAME $19
- Fresh flavored popcorn
- Seasoned house-made kettle chips seasonings
- Soft pretzels with beer cheese sauce
- Nachos & cheese
- Peanuts & Cracker Jacks
- Assorted sodas
- Individual bottles of still and sparkling mineral water

THE ICE CREAM SHOP $22
- Vanilla, strawberry and chocolate ice cream
- Toppings Bar (hot fudge, sprinkles, caramel, whipped cream,
  bananas, strawberries, brownies)
- Root beer floats
- Frozen yogurt

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**BREAK PACKAGES**

**LATIN INSPIRATION** $23
- Ham croquettes, roasted garlic aoili
- Mini Cubans
- Tequenos with fruit preserves
- Cuban coffee
- Tres leches
- Guava pastelitos

**TEA TIME** $21
- Assorted Tea Sandwiches
  (turkey & boursin, smoked salmon & chive cream cheese, roasted vegetables & avocado)
- Assorted mini scones (marscapone cheese and house-made preserves)

**CUPCAKE CORNER** $22
- Red Velvet
- Vanilla
- Chocolate
- Citrus
- Cake Pops

**Add-Ons**
- Cookies (1 dozen) $50
- Granola bars (1 dozen) $50
- Individual yogurts $5ea
- Sliced fresh fruit $9pp
- Chips and salsa $8pp
- Mixed nuts $8pp
- Ice Cream $3pp
BEVERAGE PACKAGES

BEVERAGES
- Royal Cup coffee or hot tea – regular and decaf $89 gallon
- Starbucks coffee – regular and decaf $93 gallon
- Sodas $5ea
- Bottled water $5ea
- Bottled juices $6ea
- Bottled iced teas $6ea
- Powerade $7ea
- Vitamin Water $8ea
- Starbucks Frappuccino $8ea
- Individual fresh juice $8ea
- Red Bull $9ea

WATERING HOLE
- Freshly brewed coffee and selection of hot teas
- Sodas and individual bottles of still water
  Four hour service includes one hot beverage refresh $16ea
  Eight hour service includes two hot beverage refresh $28ea

CAFFEINATED
- Freshly brewed coffee and selection of hot teas
  Four hour service includes one hot beverage refresh $11ea
  Eight hour service includes two hot beverage refresh $20ea
BREAKFAST BUFFETS

CONTINENTAL $27
- Freshly squeezed Florida orange juice, grapefruit juice
- House-baked fruit and cheese pastries, croissants, gourmet muffins, banana bread
- Sliced seasonal fresh fruit
- Yogurt parfait, toasted granola and fresh berries
- Butter, fruit preserves and marmalade
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas

SOUTH FLORIDA SUNRISE $34
- Freshly squeezed Florida orange juice, grapefruit juice
- House-baked fruit and cheese pastries, croissants, gourmet muffins, banana bread
- Sliced seasonal fresh fruit
- Cage free eggs with cheddar cheese and chives
- Applewood smoked bacon and link sausage
- Rustic roasted potatoes
- Butter, preserves and marmalade
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas
B R E A K F A S T  B U F F E T S

THE SOUTH FLORIDA $34
- Freshly squeezed Florida orange juice, pineapple juice, island punch
- Tropical fruit
- Latin oatmeal with dulce de leche
- Pan de bono, muffins, assorted Latin pastries with fruit preserves and butter
- Cage free Scrambled eggs with salsa
- Grilled ham
- Arepas
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas

HEALTHY START $35
- Freshly squeezed Florida orange juice and grapefruit juice
- Variety of fruit smoothies
- Low-fat muffins, zucchini and banana bread, whole wheat toast, multigrain bread, avocado toast
- Egg white frittata with spinach, sweet peppers, mushrooms, feta
- Turkey sausage & turkey bacon
- Butter, preserves, marmalade and low-fat cream cheese
- Quinoa fruit salad
- Almond milk overnight oats with chia seeds
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas
PLATED BREAKFAST

CLASSIC AMERICAN $33
- Freshly squeezed Florida orange juice
- House-baked fruit and cheese pastries, croissants, gourmet muffins, banana bread
- Seasonal fresh fruit cup
- Cage free scrambled eggs, cheddar cheese and chives
- Applewood smoked bacon
- Red creamer potatoes
- Butter, fruit preserves and marmalade
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas

MARINA MORNING $34
- Freshly squeezed Florida orange juice
- House-baked fruit and cheese pastries, croissants, gourmet muffins, banana bread
- Yogurt parfait, toasted granola, fresh berries
- Tropical fresh fruit cup
- Cage free poached eggs on english muffin with smoked salmon and Florida orange hollandaise
- Red creamer potatoes
- Butter, fruit preserves and marmalade
- Freshly brewed coffee and decaffeinated coffee
- Selection of gourmet teas

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B E R R A K O F T  

E N H A N C E M E N T S  
- Bagels with plain and strawberry cream cheese $6 pp  
- Cold cereal with milk $3 pp  
- Individual yogurts $5 ea  
- Greek yogurt $6 ea  
- Yogurt parfait with fresh berries and granola $6 ea  
- Imported meats and cheeses $9 pp  
- Smoked salmon $9 pp  
- Oatmeal $4 pp  
- Hot breakfast sandwich $8 pp  
- Breakfast burrito $8 pp  
- Loaded scramble with eggs, cheese, potatoes, scallions, peppers, and sausage $6 pp  
- Warm egg, prosciutto di parma and Gruyere croissants $75 per doz  
- Silver dollar buttermilk pancakes with warm maple syrup $11 pp  
- Brioche french toast with caramelized banana compote $11 pp  
- Hot Belgian waffle $11 pp  
- Warm egg and Canadian bacon on an english muffin $74 per doz  
- Individual Mediterranean vegetable frittata $42 per doz  

A T T E N D E D  S T A T I O N S  

O M E L E T T E  S T A T I O N  $11  
Made to order omelet with choice of: tomatoes, onions, mushrooms, peppers, spinach, cheddar cheese, feta cheese, bacon, sausage, ham, turkey, jalapeños  

B E L G I A N  W A F F L E  S T A T I O N  $11  
Fluffy made to order waffles with fresh berries, whipped cream, maple syrup, chocolate chips  

Stations can be added to any breakfast and must equal full guaranteed number of guests. 

One chef required per fifty guests - $150 each | Maximum 1 ½ hours | Minimum of 25 guests | $200 Under 25 food charge | 24% Service charge | 7% Sales tax  

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## LUNCH BUFFETS

### GOING GREEN $50
- Chef's choice of soup
- Pasta salad, carrots, peas, basil, garbanzo beans, basil mayo
- Salad bar, greens, shaved red onion, sweet baby peppers, tomatoes, cucumbers, mushrooms, croutons, two dressings
- Chicken, egg, and tuna salads
- A selection of freshly baked breads
- Chef's selection of bite-size treats
- Freshly brewed ice tea

### AFTERNOON PICNIC $55
- Chef’s choice of soup
- Red potato salad, dijon mustard, dill, tarragon
- Field greens, cherry tomatoes, cucumbers, croutons, raspberry vinaigrette
- Turkey, muenster, arugula, tomato, garlic aioli on whole grain
- Roast beef, gouda, arugula, grilled portobello, tomato, horseradish mayo on sourdough
- Grilled vegetables, mushrooms, baby spinach, white bean spread in a wrap
- Seasonal fruit tarts
- Freshly brewed ice tea

### ISLAND FAVORITES $62
- Fried plantain chips with pineapple mango salsa
- Tropical slaw, lime vinaigrette
- Crisp tostones with chimicurri aioli
- Grilled churrasco steak with griddled arepas, avocado tomato salsa
- Mojo roasted chicken with grilled onions, cilantro, natural jus
- Grilled mahi with coconut Myers rum sauce
- Jasmine rice
- Vanilla caramel flan
- Tres leches
- Freshly brewed ice tea

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LUNCH BUFFETS

LITTLE HAVANA  $56
- Field greens, hearts of palm, garbanzo beans, mango, roasted corn, black beans, chopped avocado
- Cumin spiced grilled chicken
- Ropa vieja
- Sweet plantains
- Yucca al mojo
- Congri (black beans and rice Cuban style)
- Arroz con leche
- Brazo gitano (Cuban cake roll)
- Freshly brewed ice tea

BACKYARD BBQ  $59
- Coleslaw
- Fingerling potato salad with herbs, scallion, bacon, Spanish onion, egg, dijonaise
- Watermelon salad, cucumber, tomatoes, mint vinaigrette
- Deviled eggs with candied bacon
- Southern BBQ chicken
- Smoked brisket
- Macaroni with four cheeses
- Grilled corn on the cob
- Baked beans
- Corn bread and butter
- Assorted pies
- Vanilla Ice Cream
- Freshly brewed ice tea
LUNCH BUFFETS

THE VEGAN $56
- Curried lentil soup
- Falafel with shakshuka and pickled cucumber salad
- Crispy polenta stack with sweet and smoky tomato compote and spiced almonds
- Crispy tofu with thai sweet and sour stir fry
- Lemongrass jasmine rice
- Roasted yukon potatoes, fennel seeds, spinach, walnuts and raisins
- Chickpea casserole with saffron and tomatoes
- Vegan viennese dessert table
- Freshly brewed ice tea

THE CARIBBEAN $65
- Caribbean black bean soup
- Island slaw with tangerine segments
- Field greens, roasted pineapples, sweet orange vinaigrette
- Jamaican jerk chicken
- Caribbean catch of the day with citrus mango salsa
- Puerto Rican roasted pork with salsa criolla
- Island rice
- Fried plantains with mint and lime
- Dulce de leche flan
- Toasted coconut bread pudding with macadamia nuts, nutmeg and cinnamon
- Freshly brewed ice tea

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LUNCH BUFFET

LITTLE ITALY $65
- Artisan bread basket
- Italian chopped salad, red onion, chickpeas, pepperoncini, olives, crispy salami
- Caprese salad (tomato, fresh mozzarella, basil, EVOO, balsamic)
- Minestrone or tomato basil soup
- Parmesan crusted potatoes
- Chicken parmesan
- House-made beef lasagna
- Penne pasta with pesto-alfredo, sundried tomatoes, vegetables
- Italian roasted vegetables
- Tiramisu trifle
- Mini Tuscan panna cotta with berry compote

SOUTHERN HOSPITALITY $65
- Buttermilk fried chicken
- Slow roasted southern pulled pork
- Shrimp and grits
- Butter steamed potatoes
- Potato salad, mayo, celery, egg, red onion, dill pickle, smoked paprika
- Pasta salad, farfalle pasta, broccoli, grapes, edamame, shredded carrots, red wine vinaigrette
- Summer succotash
- Andouille hush puppies, cajun style aioli
- Biscuits
- Sweet potato pie
- Bourbon pecan pie

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$55 PER PERSON FOR ALL 5 COURSES

SOUP (SELECT ONE)
- Watermelon peach gazpacho
- Chicken tortilla
- Jalapeno corn chowder
- Conch chowder
- Tomato bisque
- Potato leak
- Butternut squash

SALAD (SELECT TWO)
- Fingerling potato salad with herbs, scallion, bacon, Spanish onion, egg, dijonaise
- Arugula, cotija cheese, corn, tomatoes, black beans, shaved red onion, creamy cilantro avocado dressing
- Pasta salad with penne pasta, pesto, olives, roasted red peppers and parmesan cheese
- Coleslaw with coconut and mandarin oranges
- Caesar with romaine, croutons, parmesan, traditional dressing
- Field greens with cherry tomatoes, cucumbers, onions, mushrooms, chickpeas, shredded carrots, croutons and choice of dressing

*CONTINUED*
CREATE YOUR OWN LUNCH BUFFET
(CONTINUED)

SANDWICHES
COLD (SELECT TWO)

- Chicken Salad Wrap
  grapes, cashews, apricots, parsley

- Turkey Club
  roasted turkey, bacon, avocado, tomatoes, bib lettuce, multigrain bread

- Roast Beef
  gouda, arugula, tomato, horseradish mayo, sourdough

- Portobello Mushrooms
  grilled squash and zucchini, roasted red pepper aioli, herb focaccia

- Black Forest Ham
  gruyere, watercress, honey dijon

HOT (SELECT ONE)

- Grilled Chicken Panini
  ciabatta bread, pesto, arugula, manchego cheese, roasted red peppers

- BBQ Slider
  shredded BBQ chicken with crispy onions and coleslaw

- Cuban
  slow roasted pork, ham, swiss, pickles and mustard on Cuban bread

- Pastrami Rueben
  pastrami, swiss cheese, thousand island, sauerkraut on marble rye

- Philly Cheese Steak
  sliced beef, peppers, onions, provolone cheese

- Meatball Sub
  meatballs, house-made tomato sauce, fresh mozzarella cheese, hoagie bun

BITE SIZE TREATS (SELECT TWO)

- Assorted cookies
- Fresh berries and cream with caramel dust
- Key lime tart
- Red velvet cupcake, cream cheese icing
- Passion fruit panna cotta
- Brownies

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Includes whole fruit and a bag of chips  $35

SALAD (SELECT ONE)
- Fingerling potato salad with herbs, scallions, spanish onion, egg, dijonaise
- Coleslaw with coconut, mandarin orange
- Pasta salad with penne pasta, pesto, olives, roasted red peppers and parmesan cheese

SANDWICH (SELECT ONE)
- Grilled Chicken Wrap
  pesto, arugula, manchego cheese, roasted red peppers in sundried tomato tortilla
- Turkey Club
  roasted turkey, bacon, avocado, tomatoes, bib lettuce, multigrain bread
- Roast Beef
  gouda, arugula, tomato, horseradish mayo on sourdough
- Portobello Mushroom
  grilled squash and zucchini, roasted red pepper aioli, spinach wrap
- Black Forest Ham
  gruyere, watercress, honey dijon

DESSERT (SELECT ONE)
- Chocolate chip cookie
- Brownie
PLATED LUNCHES

SALAD (SELECT ONE)

Caesar
crisp romaine, shaved parmesan, garlic and olive oil crostini, caesar dressing

Baby Iceberg Wedge
fried sweet plantains, shaved red onion, tomatoes, black beans, avocado, creamy citrus vinaigrette

Beet Salad
watermelon radish, citrus segments, honey glazed nuts, watercress

Watermelon Salad
watermelon sunflower seeds, cotija cheese, tomato, basil vinaigrette

ENTREE (SELECT ONE)

Macadamia Crusted Chicken Breast  $44
Florida orange carrot puree, exotic tropical slaw with dark rum pineapple sauce

Jerk Roasted Mahi-Mahi  $44
plantain hash, chimichurri and roasted pineapple salsa

Seared Chicken Breast  $44
Israeli cous cous, spinach, baby heirloom tomatoes, mushrooms, red grapes, pan jus

Citrus Seared Salmon  $44
coconut rice, preserved citrus emulsion, shaved fennel salad

New York Strip Steak  $54
Filet Mignon  $59
celery root puree, roasted spaghetti squash, tomato, provencal sauce

MINI TRIO DESSERTS (SELECT THREE)

- Exotic fruit tart
- Chocolate cherry crunch mousse
- Coconut panna cotta with passion fruit puree
- Mini vanilla bean cheesecake, oreo crust
- Mini tiramisu trifle

All above are served with iced tea.

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DI N N E R B U F F E T

THE FLORIBEAN  $82
- Local greens, black bean, avocado, roasted corn, jubilee tomatoes, shaved red onions, coconut lime vinaigrette
- Citrus orange white fish ceviche with plantain chips
- Churrasco steak, chimicurri, roasted baby peppers
- Chicken la plancha, onions and fresh lime
- Achiote marinated roasted pork loin with pan jus
- Mamposteao rice
- Fried yucca with cilantro aioli
- Street style corn
- Jalapeño cornbread
- Pineapple and coconut tembleque (Latin coconut pudding)
- Key lime bar tart
- Dulce de leche trifle

STEAK HOUSE  $93
- Lobster bisque
- Baby wedge salad, chopped bacon, bleu cheese crumbles, tomatoes, cucumbers, ranch
- Romaine, caesar dressing, buttery croutons, parmesan cheese
- Fire grilled New York strip steak, sherry demi
- Herb marinated roasted chicken
- Fresh Florida catch
- Roasted baby vegetables
- Black truffle with potatoes
- Onion rolls, pumpernickel rolls
- Bourbon and chocolate bread pudding
- Traditional New York cheesecake
- Vanilla crème brulee

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PLATED DINNER

APPETIZER COURSE

SEARED PORK BELLY $10
tomato jam and watercress

PAN SEARED DIVER SCALLOP $12
wild mushroom risotto

SEARED AHI TUNA $10
grilled watermelon, pomegranate dressing

ROASTED RACK OF LAMB $12
pistachio crusted, mascarpone polenta

KEY WEST PINK SHRIMP $10
sliced mango, yuzu dressing, watercress

SALAD COURSE

BEET SALAD
orange segments, roasted red beets, roasted yellow beets, arugula, candied pecans, Vermont maple vinagrette

HYDROPONIC ARUGULA
compressed watermelon, balsamic pearls, pistachio and goat cheese mousse

TRADITIONAL CAESAR
Romaine, caesar dressing, shaved parmesan cheese, crostini

MACHE LETTUCE
roasted pineapple, confit jubilee tomatoes, coconut shaving, passion fruit vinaigrette

FARMER’S SALAD
field greens, shaved rainbow carrots, baby heirloom tomatoes, watermelon radish, blood orange dressing

ENTRÉE

SEARED CHICKEN BREAST $52
creamy corn risotto, baby roasted vegetables with pan jus

ROASTED CHICKEN BREAST $52
parsnip puree, char chipolini onions, grilled baby zucchini, port reduction

MAHI MAHI $54
pineapple mango salsa, roasted corn and sweet pepper cous cous with asparagus

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PLATED DINNER

ENTREE CONT.
FRESH CATCH OF THE DAY $54
tri-color quinoa, jubilee tomatoes, grapes, baby spinach, exotic mushrooms

BURGUNDY BRAISED SHORT RIB $60
herb cheese potato puree, confit rainbow carrots, exotic mushroom au jus

NEW YORK STRIP $62
rosemary lemon roasted potatoes, charred Brussel sprouts, caramelized shallots, pancetta au jus

SLOW ROASTED MARINATED PORK TENDERLOIN $54
spiced butternut squash puree, apple cinnamon jam, rainbow Swiss char

FILET MIGNON $68
exotic mushroom risotto, confit tomatoes, roasted asparagus, three herb gremolata

SEA DIVER SCALLOP $65
cauliflower puree, parmesan crisp, key lime emulsion, roasted jubilee tomatoes

SURF & TURF $75
petit beef tenderloin, lobster tail, roasted cipollini mashed, hari covert

PLATED DINNER DESSERT MINI TRIO (SELECT THREE)
- Key lime tart
- Mini espresso crème brulee with macadamia biscotti
- Passion fruit panna cotta with coconut shaving
- Exotic fruit tart
- Seasonal clafuoti

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CARVING STATION

Requires a $150 station facility charge per 150 people to include Chef attendant.

**GRILLED CHURRASCO STEAK** $21
chimichurri, miniature rolls

**BEEF TENDERLOIN** $29
mushroom demi glace, whole grain mustard, horseradish, miniature rolls

**ROASTED NEW YORK STRIP** $20
bordelaise, mustard, horseradish, miniature rolls

**STUFFED PORK LOIN** $16
infused dried fruit, baby spinach, pork au jus, miniature rolls

**FRESH CATCH OF THE DAY** $19

**ROASTED TURKEY** $16
cranberry sauce, gravy, miniature rolls

**ROASTED PIG** $25
whole roasted pig with island seasonings and spices, grilled pineapple, grilled mojo onions, coconut rice

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STATIONS

REGIONS OF ITALY $16
- Cheese tortellini and penne pasta
- Alfredo, marinara and pesto sauces
- Baby spinach, baby heirloom tomatoes, asparagus tips, parmesan regiano
- Sauteed vegetables, garlic bread
- With chicken $20
- With shrimp $22

COUNTRY BROIL $22
- Sausage, shrimp, clams, mussels
- Corn and potatoes
- Corn bread

TACO TRUCK $32
- Grilled mahi, shredded chicken, roasted pork, beef
- Soft and hard tortilla shells
- Pico de gallo, cilantro, sour cream, jalapenos and shredded cheese
- Fresh tortilla chips, guacamole

SLIDERS $16
3 per person, all served with house-made chips
- Beef Slider, applewood smoked bacon, cheddar, caramelized onion
- Chicken Fritter Slider, maple siracha aioli, arugula
- Pulled Pork BBQ Slider, coleslaw, fried onions
Chef's Condiments
- pickles, grain mustard, tomato jam, cheese, lettuce, tomato, onion, mustard, ketchup, mayo, fries and sweet potato fries

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VEGETABLE BITES $10
- Fresh carrots, asparagus, baby peppers, cucumber, celery, grape tomatoes, ranch dip and balsamic vinaigrette

DOMESTIC & IMPORTED CHEESES $15
- Cheese display, fig chutney, assorted nuts, dried fruits with sliced baguette and crackers

ANTIPASTO $18
- International and domestic meats and cheese, assorted tapanades, grilled veggies, artisan breads

MEDITERRANEAN STATION $12
- Traditional, roasted garlic, edamame, hummus, marinated olives, assorted pita breads

SUSHI BOAT $495
- 90 assorted pieces - sushi rolls and sashimi, including ahi tuna, salmon, soy sauce, pickled ginger and wasabi
Add Sashimi $120 each boat

SEAFOOD DISPLAY OVER ICE
Based on five pieces per person $25
- Poached shrimp, assorted ceviche, oysters, lemon wedges, cocktail sauce
HORS D’OEUVRES

PASSED HORS D’OEUVRES $6 PER PIECE
Based on five pieces per person. Minimum 25 pieces per event.

CHILLED
- Tomato basil bruschetta
- Quince paste, manchego, baquette, aged prosciutto
- Roasted yellow tomato corn gazpacho, basil oil
- Smoked salmon mini tacos, cilantro crema
- Cajun shrimp, taro chip, home-made guacamole
- Beet pickled, curry deviled egg
- Smoked fish dip, grilled artisan bread, pickled jalapeno
- Spicy shrimp cocktail
- Tomato, mozzarella, balsamic reduction
- Tuna tartar, savory cone, avocado mousse
- Crudite shooter

HOT
- Chicken empanada, chimichurri
- Beef skewer, bourbon aioli, orange zest
- Blue crab beignets, citrus aioli
- Mini tostone, seared pork belly, tomato jam
- Falafel with charred eggplant puree
- Mushroom truffle arancini
- Mini chicken and waffle, maple bourbon, sesame seeds
- Grilled cheese and tomato bisque shooter
- Jerk chicken drumsticks, roasted pineapple mojo
- Short rib tart, siracha aioli
- Short rib empanadas, chimichurri
- Conch fritters, lime cilantro remoulade
- Potsticker, scallion soy dipping sauce
- Coconut shrimp, mango chutney
- Mini beef wellington
- Lamb lollipop, mint chimichurri +$2.00 each

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BLUE
- Wine, Beer, Soft Drinks, Bottled Water, Mixers
- Smirnoff Vodka
- New Amsterdam Gin
- Myer's Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Canadian Club Whiskey
- J&B Scotch
- DeKuyper Cordials
- Wycliff Brut Sparkling Wine
- Proverb Chardonnay & Cabernet Sauvignon
- Budweiser
- Bud Light
- Miller Light
- Corona Extra
- Heineken

1 HOUR PACKAGE $27
- With 1 specialty drink cocktail $29
- Each additional hour $7

BLUE HOSTED BAR CONSUMPTION PRICING
(prices per drink)
- Specialty Drink $12
- Liquor $10
- Wine $9
- Imported Beer $8.50
- Domestic Beer $7.50
- Soft Drinks/Bottled Water $5

Bar Facility Charge of $150 Per Bar.
1 Bar per average of 75 guests.
Cash bars: please ask your event manager for pricing.
Guaranteed purchase of $500.
**GOLD**
- Wine, Beer, Soft Drinks, Bottled Water and Mixers
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel’s Bourbon
- Bulleit Rye Whiskey
- Dewar’s 12 Yr Scotch
- DeKuyper Cordials
- Riondo, Prosecco Spumante DOC, Italy
- Greystone Cellars Chardonnay & Cabernet Sauvignon
- Blue Moon Belgian White
- Bud Light
- Miller Light
- Corona Extra
- Stella Artois
- Samuel Adams Boston Lager

**GOLD PACKAGE INCLUDES ONE SPECIALTY DRINK**
- 1 hour package $30
- Each additional hour $8

**GOLD HOSTED BAR CONSUMPTION PRICING**
(prices per drink)
- Specialty Drink $13
- Liquor $12
- Wine $11
- Imported Beer $8.50
- Domestic Beer $7.50
- Soft Drinks/Bottled Water $5

Bar Facility Charge of $150 Per Bar
1 Bar per average of 75 guests.
Cash bars: please ask your event manager for pricing.
Gauranteed purchase of $500.
BANQUET BAR

DIAMOND
- Wine, Beer, Soft Drinks, Bottled Water and Mixers
- Tito's Vodka
- Hendrick's Gin
- Atlantico Platino Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon
- Jameson Whiskey
- Glenmorangie Original 10 Yr Scotch
- DeKuyper Cordials
- Domaine Ste. Michelle Brut
- Wente Estate Grown Chardonnay
- Wente Southern Hills Cabernet Sauvignon
- Blue Moon Belgian White
- Bud Light
- Miller Light
- Stella Artois
- Corona Extra
- Local Craft IPA
- Local Craft Option

DIAMOND PACKAGE INCLUDES ONE SPECIALTY DRINK
- 1 hour package $34
- Each additional hour $9

DIAMOND HOSTED BAR CONSUMPTION PRICING
(prices per drink)
- Specialty Drink $14
- Liquor $13
- Wine $13
- Imported Beer $8.50
- Domestic Beer $7.50
- Soft Drinks/Bottled Water $5

Bar Facility Charge of $150 Per Bar.
1 Bar per average of 75 guests.
Cash bars: please ask your event manager for pricing.
Gauranteed purchase of $500.

Prices listed are per person and exclusive of service charges, gratuity and applicable taxes.
Service charges are not gratuities. See definition in your sales agreement.
BEER AND WINE PACKAGE
- Wine, beer, soft drinks, bottled water
- Wycliff Brut Sparkling Wine
- Proverb Chardonnay & Cabernet Sauvignon
- Budweiser
- Bud Light
- Miller Light
- Corona Extra
- Heineken

- 1 hour package $21
- Each additional hour $6

BEER AND WINE HOSTED CONSUMPTION PRICING
- Wine $9
- Imported Beer $8.50
- Domestic Beer $7.50
- Soft Drinks/Bottled Water $5

Bar Facility Charge of $150 per bar.
1 bar per average of 75 guests.
Cash bars: please ask your event manager for pricing.
Guaranteed purchase of $500.
BAR STATIONS

BUILD YOUR OWN BLOODY MARY BAR
2 Prepared Mixes: Regular and Spicy
Shrimp
Celery
Worcestershire
Tabasco
Horseradish
Rim seasoning
Asparagus
Baby carrots
Lemon wedges
Olives

CHAMPAGNE BAR
Bellini
Mimosa
St.-Germain Elderflower Liqueur
French 75
Seasonal Berries

MARGARITA BAR
Classic
Raspberry
Mango
Mojito
Pomegranate

MARTINI BAR
Classic
Dirty
Vodka
Cosmopolitan
Lemon Drop
Champagne

MOJITO BAR
Classic
Strawberry
Raspberry
Mango

CORDIALS BAR
Baileys
Kahlua
Grand Marnier
Disaronno Amaretto
Hennessy VS

Add to any bar, $5 per person, per hour. Stations are based on BLUE brand liquor. Stations do not include frozen beverages and are at full guarantee. 25 Person minimum. Bar facility charges apply.
BANQUET WINES

WHITE
- Proverb, Chardonnay, CA $40.00
- Proverb, Pinot Grigio, CA $40.00
- Proverb, Sauvignon Blanc, CA $40.00
- Greystone, Chardonnay, CA $45.00
- Starborogh, Sauvignon Blanc, Marlborough, New Zealand $45.00
- Chateau Ste. Michelle, Riesling, Columbia Valley, WA $45.00
- Wente Estate Grown, Chardonnay, Livermore Valley, CA $50.00
- San Angelo, Pinot Grigio, Toscana IGT, Italy $55.00
- Fleur de Mer, Rose, Cotes de Provence, France $55.00
- Starmont, Chardonnay, Carneros, CA $65.00
- Terlato Family, Pinot Grigio, Colli Orientali del Friuli DOC, Italy $65.00
- Matanzas Creek, Sauvignon Blanc, Alexander Valley, CA $65.00
- Smoketree, Chardonnay, Sonoma County, CA $70.00

RED
- Proverb, Cabernet Sauvignon, CA $40.00
- Proverb, Pinot Noir, CA $40.00
- Proverb, Merlot, CA $40.00
- Greystone, Cabernet Sauvignon, CA $45.00
- Storypoint, Cabernet Sauvignon, CA $45.00
- Bodega Norton Barrel Select, Malbec, Mendoza, Argentina $45.00
- Columbia Crest H3, Cabernet Sauvignon, Horse Heaven Hill, WA $50.00
- Wente Estate Grown, Cabernet Sauvignon, Livermore Valley, CA $50.00
- Seven Falls Cellars, Merlot, Wahluke Slope, WA $55.00
- Meiomi, Pinot Noir, CA $55.00
- Acrobat, Pinot Noir, Oregon $65.00
- Oberon by Michael Mondavi, Cabernet Sauvignon, Napa County, CA $70.00
- Murrietta’s Well The Spur, Red blend, Livermore Valley, CA $70.00
- Conn Creek, Cabernet Sauvignon, Napa County, CA $75.00

SPARKLING
- Wycliff Brut, CA $40.00
- Riondo, Prosecco Spumante DOC, Italy $45.00
- Domaine Ste. Michelle Brut, Columbia Valley, WA $52.00
- Chandon Brut Classic, CA $57.00
- Moet & Chandon Imperial Brut, Epernay, France $130.00
- Veuve Clicquot Yellow Label, Reims, France $190.00

Let us customize a wine tasting event!

Prices listed are per person and exclusive of service charges, gratuity and applicable taxes. Service charges are not gratuities. See definition in your sales agreement.
BANQUET POLICIES AND PROCEDURES

All reservations and agreements are made upon, and are subject to, the policies and regulations of the Hotel and the following conditions:

GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00 A.M., seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than three percent over the guarantee. Increases in guarantees on the day of event in an excess of 10% of the original guarantee will result in 10% increase of the original menu cost per person above the original guarantee. Guarantees for Sunday, Monday and Tuesday are due by 11:00 A.M. the preceding Thursday. If a guarantee is not given to the hotel by 11:00 A.M. on the date it is due, the expected number on the contract will automatically become the guarantee.

GRATUITY AND SERVICE CHARGE:

The combined gratuity and service charge that is in effect on the day of your event will be added to your account. Currently, the combined charge is equal to 24% of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge (currently 11%) is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. The remainder of the combined charge (currently 13%) is a service charge that is not a gratuity and is the property of hotel to cover discretionary and administrative costs of your event. We will endeavor to notify you before your event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of your event.

TAX

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 customer agrees to pay for them separately.

FOOD, BEVERAGE, MENUS AND LABOR FEES

No food or beverages of any kind will be permitted to be brought into the Hotel by the customer or any of the customers’ guests or invitees. Food and beverages are not to be removed under any circumstances from the Hotel including Hospitality Suites. As a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Florida Alcoholic Commission’s regulations.

Menus are to be finalized fourteen (14) business days prior to your event. Pricing is subject to change. The Group Contact will provide the Resort with an accurate number of entree selections three (3) days prior to an event along with a coded place card for each guest indicating their meal choice. Selections must be listed on place cards and provided by the Group Contact before the event. Group has an option of up to two entrees with the higher priced option applied to both.

For private parties with groups of twenty (20) or less, the Hotel will charge a $175 facility charge. Wait staff, Chef and Bartender charges are a minimum of $150 for up to 3 hours per staff member, $75.00 each additional hour.
TERMS AND CONDITIONS

CONTRACT LIABILITY
Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to troubles, disputes or strikes, accidents, government (federal, state and municipal) requisitions, restrictions upon travel, transportation, foods, beverage or supplies and other cause whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Hilton Fort Lauderdale Marina be liable for the loss or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable thirty (30) days after the date of the function. A non-refundable deposit of 25 percent of the total balance of social functions is required at time of booking; and is non-refundable after signing the contract, balance payable thirty (30) business days prior to the event.

STORAGE
Customers or contractors cannot use hotel public areas and service hallway for storage of supplies or equipment. Please ask your Conference Services Manager about alternatives.

PRICES
The prices herein are subject to increase in the event of cost of food, beverages or other costs of operation increase at the time of the functions. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement seven (7) days after such written notice from the Hilton Fort Lauderdale Marina.

LOST AND FOUND
The Hotel does not accept responsibility for any items or equipment left behind in our banquet facilities before, during or after an event; however, you may contact our Lost and Found Department at Extension 6731 to inquire about an article that may have been turned in for safekeeping.

OUTSIDE CONTRACTORS
The Hotel reserves the right to advance approval of all outside contractors hired for use by a convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside to the extent that their function does not interfere with use of the facilities by other guests. All outside contractors must submit a proof of insurance, engineering electrical needs and Fire Department permits to the Hotel Fourteen (14) days prior to their set up. Smoking and alcohol consumption by outside contractors in the public areas or in the storage areas of the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of a customer. The Hotel will give customers a recommended vendor list upon request. Hilton Fort Lauderdale Marina does not accept any responsibilities for the damage done by the customer, customer’s guests and contractors.

Prices listed are per person and exclusive of service charges, gratuity and applicable taxes. Service charges are not gratuities. See definition in your sales agreement.
TERMS AND CONDITIONS

SIGNS AND BANNERS
The Hotel has the following policy with respect to signs in the banquet and meeting areas. The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guestroom level, elevators and main lobby areas of the hotel or building exterior. Printed signs outside function rooms should be free standing or on an easel. The Hotel will assist in placing all signs and banners. Depending on labor and equipment involved a charge for the service may apply.

FUNCTION ROOMS
The Hotel according to the guaranteed minimum number of people anticipated assigns function rooms. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The hotel reserves the right to change groups to a room more suitable at the Hotel’s discretion for the attendance, with notification, if attendance drops or increases.

OUTDOOR FUNCTIONS
Due to the demands of scheduling staff and equipment movement, the Hotel will decide on the day of your function at 2:00 P.M., whether function will be held inside or outside. Based on the weather forecast the party might be moved inside (space permitting) to insure the safety of our guests and staff. Curfew for outdoor functions on the Pool Deck is 10:00 P.M. All outdoor food functions are subject to maximum and minimum numbers of people. The use of glassware is not allowed on the Terrace or on the Pool Deck.