

Breakfast Buffets

The Cypress

Fresh Squeezed Florida Orange and Grapefruit Juice
 Seasonal Sliced Fruit and Berries
 Fluffy Scrambled Eggs
 Crispy Bacon and Country Sausage
 Breakfast Potatoes
 Assorted Breakfast Pastries
 Sweet Butter and Preserves
 \$24.00 per person

The Citrus

Fresh Squeezed Florida Orange and Grapefruit Juice
Tropicana® Smoothies
 Dry Cereal Display with Regular and 2% Milk
 Individual Assorted *Yoplait*® Yogurts
 Buttermilk Pancakes with Maple Syrup
 Fluffy Scrambled Eggs
 Crispy Bacon and Country Sausage
 Breakfast Potatoes, Assorted Breakfast Pastries
 Sweet Florida Butter and Preserves
 \$25.00 per person

The Magnolia

Fresh Squeezed Florida Orange and Grapefruit Juice
 Seasonal Sliced Fruit and Berries
 Individual Assorted *Yoplait*® Yogurts and *Tropicana*® Smoothies
 Fluffy Scrambled Eggs
 Cheese Blintzes with Strawberry Sauce
 Crispy Bacon and Country Ham
 Potato Pancakes with Sour Cream and Apple Sauce
 Mini Crumb Cakes, Iced Lemon Pound Cake and Assorted Mini Bagels with
Philadelphia® Cream Cheese, Sweet Florida Butter and Preserves
 \$26.00 per person

Breakfast includes a Selection of *Taza*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee
 Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks
 and Condiments for \$1.50 additional per person

Groups with fewer than 40 guests are subject to a \$50.00 service charge and the following surcharge schedule:

<i>25 to 39 Guests</i>	<i>15 to 24 Guests</i>	<i>10 to 14 Guests</i>
<i>Add \$5.00 per person</i>	<i>Add \$10.00 per person</i>	<i>Add \$12.50 per person</i>

Minimum of 10 Guests Required for Breakfast Buffets

Breakfast Stations

To Enhance Your Continental Breakfast or Breakfast Buffet
25 person minimum
\$100.00 Carver/Presentation Fee per Station

Omelet Station

Prepared to Order
 Farm Fresh Eggs or Egg Beaters
 Choice of: Ham, Bacon, Mushrooms, Peppers,
 Tomatoes, Onions, Shredded Cheddar Cheese,
 Sour Cream and Salsa
 \$8.00 per person

Carving Station

Smoked Premium Virginia Ham
 Carved to order and served with
 Warm Ginger Pineapple Glaze
 \$7.00 per person

Smoothie Bar

Bananas, Assorted Seasonal Berries and
 Pineapple with Apple Juice, Coconut Milk,
 Orange Juice and Yogurt
 \$6.50 per person

Breakfast Burrito Station

Soft Flour Tortillas with Scrambled Eggs,
 Chorizo, Monterey Jack Cheese,
 Guacamole, Salsa and Sliced Jalapenos
 \$7.50 per person

Plated Breakfast

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$5.00 per person surcharge.

Traditional

Freshly Squeezed Florida Orange or
Grapefruit Juice
Fluffy Scrambled Eggs
Crispy Bacon Strips and Sausage Links
Breakfast Potatoes
Bakery Basket with Sweet Butter and Preserves
\$20.00 per person

French Toast

Freshly Squeezed Florida Orange or
Grapefruit Juice
Cinnamon Swirl French Toast served with
Warm Maple Syrup and Crunchy Granola
Crispy Bacon Strips and Sausage Links
Bakery Basket with Sweet Butter and Preserves
\$21.00 per person

Bistro

Freshly Squeezed Florida Orange or
Grapefruit Juice
Shredded Potato, Chicken and Spinach Hash
Crispy Bacon Strips
Cheddar Cheese Scrambled Eggs with Chives
Bakery Basket with Sweet Butter and Preserves
\$23.00 per person

Home Style Pancakes

Freshly Squeezed Florida Orange or
Grapefruit Juice
Seasonal Berries
Home Style Pancakes
with Honey Pecans and Warm Cinnamon Apples
Country Sausage
Maple Syrup and Whipped Butter
\$21.00 per person

Open-Faced Croissant and Eggs

Freshly Squeezed Florida Orange or Grapefruit Juice
Farm Fresh Scrambled Eggs with Diced Tomatoes, Chives, Boursin Cheese and Canadian Bacon
Warm Blueberry Muffins with Honey Butter
\$23.00 per person

Eggs Benedict

Freshly Squeezed Florida Orange or Grapefruit Juice
Strawberries with Cream and Brown Sugar
Poached Egg, Canadian Bacon and Hollandaise Sauce served on English Muffin
Tomato Gratinée
Bakery Basket with Sweet Butter and Preserves
\$26.00 per person
(maximum of 300 guests)

Breakfast includes a Selection of *Taza*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee
Upgrade with *Starbucks*® Coffee for \$1.00 additional per person

Breakfast Enhancements

To Enhance Your Breakfast

Sliced Fresh Seasonal Fruit	\$5.50pp	Hot Oatmeal with Brown Sugar and Milk	\$4.00ea
Southern Style Grits	\$4.00pp	Breakfast Burrito	\$5.50ea
Hard Boiled Eggs	\$1.50ea	Individual Cereal with Milk	\$3.00ea
<i>Tropicana</i> ® Smoothies	\$4.50ea	Whole Fresh Fruit Bowl (Serves 20)	\$45.00ea
Individual Low fat <i>Yoplait</i> ® Yogurts	\$3.50ea	Quiche Lorraine	\$6.00ea
<i>Starbucks</i> ® Frappuccino	\$4.50ea	Cheese Omelet with Sour Cream, Chives and Pico de Gallo	\$5.50ea

Continental Breakfast

*Continental Breakfasts and Refreshment Breaks are provided for up to one hour
Groups with fewer than 20 guests are subject to a \$50.00 service charge*

The Boardroom

Florida Orange and Grapefruit Juices
Sliced Seasonal Melons and Citrus
Assorted Bakery Muffins and Donuts
Sweet Butter and Preserves
\$16.50 per person

Americana Continental

Florida Orange and Grapefruit Juices
Whole Strawberries and Apple Slices
Apple Crumb Cake
Bagel Variety with *Philadelphia*® Cream Cheese
and Sweet Florida Butter
\$19.00 per person

Florida Sunshine

Florida Orange and Grapefruit Juices
Display of Seasonal Fruits and Berries including Honeydew, Cantaloupe,
Watermelon, Pineapple, Grapes, Strawberries with Fresh Orange and Grapefruit Segments
Individual Assorted *Yoplait*® Yogurts
Individual Cold Cereals with Milk
Assorted Bakery Muffins and Iced Lemon Pound Cake
Raspberry and Cheese Coffee Cakes
Sweet Butter and Honey
\$23.50 per person

Deluxe Continental

Florida Orange and Grapefruit Juices
Sliced Seasonal Fresh Fruit
Flaky Croissants Filled with Fluffy Scrambled Eggs,
Smoked Bacon and Cheddar Cheese
Danish Pastries, Breakfast Breads and
Assorted Fruit Muffins
Sweet Butter and Honey
\$22.00 per person

Healthy Start Continental

Florida Orange and Grapefruit Juices
Sliced Seasonal Fresh Fruit
Individual *Yoplait*® Yogurts and
Tropicana® Fruit Smoothies
Assorted Breakfast Bars, Apple and Bran Muffins
Multi Grain Bagels and *Philadelphia*® Cream Cheese
Sweet Butter and Honey
\$20.00 per person

Continental Breakfast includes a Selection of *Taza*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Beverage Refresh

Mid-Morning Refresh

Selection of *Taza*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$6.50 per person

Deluxe Mid-Morning Refresh

Bottled Spring Waters, Assorted Sodas
Bottled *AriZona*® Iced Teas
Selection of *Taza*® Tea, Freshly Brewed Coffee
and Decaffeinated Coffee
\$8.50 per person

Upgrade Continental Breakfast or Beverage Refresh with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups,
Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

“Coffee” Breaks

*Continental Breakfasts and Refreshment Breaks are provided for up to one hour
Groups with fewer than 20 guests are subject to a \$50.00 service charge*

Ice Cream Time

A freezer filled with
Ben & Jerry's® Ice Cream Cups and Bars
Bottled Spring Waters, Assorted Sodas
Bottled *Arizona*® Iced Teas
Selection of *Tazo*® Teas, Freshly Brewed Coffee
and Decaffeinated Coffee
\$15.00 per person

Cookies and Milk

Freshly Baked Chocolate Chip,
Oatmeal Raisin, Peanut Butter
and Lemon Cooler Cookies
Chewy Fudge Brownies
Half-pints of 2%, Whole and Chocolate Milk
Selection of *Tazo*® Tea, Freshly Brewed Coffee
and Decaffeinated Coffee
\$12.00 per person

Heart Healthy

Crisp Apple Wedges with Caramel Dip
Fresh Fruit Kabobs with Yogurt Dip
Bottles of Assorted Fruit Juices
Apple Cinnamon Crumb Cake
Raisin Bran Muffins with Honey Butter
Bottled Spring Waters and Vitamin Water
\$13.00 per person

The Munchies

An Assortment of *Miss Vickie's*® Potato Chips,
Corn Chips, Tortilla Chips,
Mixed Nuts, Pretzels and Popcorn
Onion and Cheese Dips
Salsa and Guacamole
Soft Pretzels with Mustard Sauce
Bottled Spring Waters and Assorted Sodas
Bottled *Arizona*® Iced Teas
\$12.00 per person

Sweet Italian Break

Chocolate Dipped and Traditional Biscotti
Classic Amaretto Cookies and Cannoli
Lemon and Cherry Italian Ice Cups
Bowls of Fresh Strawberries with Cream and Brown Sugar
Chilled Starbucks® Frappuccino
Selection of *Tazo*® Teas, Freshly Brewed Coffee
and Decaffeinated Coffee
\$15.00 per person

Chocolate!

Chocolate Fudge Brownies
Chocolate Dipped Strawberries
Chocolate Nut Cookies
An Assortment of Candy Bars
Bottled Spring Waters, Assorted Sodas
Bottled *Arizona*® Iced Teas
Selection of *Tazo*® Tea, Freshly Brewed Coffee
and Decaffeinated Coffee
\$15.00 per person

The Energy Break

Whole Fresh Fruit, Roasted Mixed Nuts,
Dried Fruit, Yogurt Covered Raisins
Assorted *Nature Valley*® Granola and Power Bars
Tropicana® Fruit Smoothies
Spring and Vitamin Waters
Arizona® Bottled Iced Teas
\$13.00 per person

Afternoon Delight

International Cheeses to include Cheddar, Swiss,
Creamy Boursin, Provolone and Gouda
Garden Fresh Crisp Vegetables
with Bleu Cheese and Ranch Dips
Assorted Gourmet Crackers and Mixed Nuts
Hershey's® Symphony Milk Chocolate Toffee Bars
Bottled Spring Waters, Assorted Sodas
Bottled *Arizona*® Iced Teas
\$17.00 per person

Breaks that include coffee can be Upgraded with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups,
Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

All Day Meeting Breaks

Continental Breakfasts and Refreshment Breaks are provided for up to one hour.

Committee Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Breakfast Pastries including Fruit Danish, Muffins and Croissants
Sweet Butter and Preserves
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas
Spring and Sparkling Waters
Bottled *AriZona*® Iced Teas
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Assortment of
Freshly Baked Cookies
Assorted Sodas
Spring and Sparkling Waters
Bottled *AriZona*® Iced Teas
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$32.00 per person

Directors Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display with Mixed Berries
Mini Crumb Cakes
Iced Lemon Cake
Sweet Butter and Preserves
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas,
Vitamin and Spring Waters
Bottled *AriZona*® Iced Teas
Tropicana Fruit Smoothies
Chilled *Starbucks*® *Frappuccino*
Yogurt Covered Raisins
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Iced Chocolate Brownies
Raspberry and Lemon Bars
International Cheese Display with Fresh Strawberries and Stoneground Crackers
Assorted Sodas
Spring and Sparkling Waters
Bottled *AriZona*® Iced Teas
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$39.00 per person

Executive Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display
Assorted *Yoplait*® Yogurt
Mini Fruit Danish
Mini Bagels with Philadelphia® Cream Cheese,
Sweet Butter and Preserves
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas
Spring and Sparkling Waters
Bottled *AriZona*® Iced Teas
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Assortment of
Freshly Baked Cookies
Chewy Brownies and Nature Valley Granola Bars
Assorted Sodas
Spring and Sparkling Waters
Bottled *AriZona*® Iced Teas
A Selection of *Tazo*® Teas,
Freshly Brewed Coffee and Decaffeinated Coffee
\$35.00 per person

Consumption prices will apply to beverages ordered between scheduled breaks.

Groups with fewer than 20 guests are subject to a \$50.00 service charge

Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Meeting Break Selections

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee	\$56.00 gal
<i>Starbucks</i> ® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$65.00 gal
Iced Tea or Hot <i>Tazo</i> ® Teas	\$56.00 gal
Fresh Florida Orange Juice	\$55.00 gal
Fruit Punch or Lemonade	\$52.00 gal
Regular or Diet Soda	\$3.25 ea
Bottled Spring Water	\$3.50 ea
Bottled Fruit Juices	\$4.00 ea
<i>Red Bull</i> ®	\$4.50 ea
Bottled <i>AriZona</i> ® Iced Teas	\$4.00 ea
<i>Tropicana</i> ® Smoothies	\$4.50 ea
<i>Starbucks</i> ® <i>Frappuccino</i>	\$4.50 ea

Specialty Items

Whole Fresh Fruit Bowl (Serves 20)	\$45.00
Individual Lowfat <i>Yoplait</i> ® Yogurts	\$3.50 ea
Fresh Fruit Kabobs with Yogurt Dip	\$4.50 ea
Crisp Carrot and Celery Sticks with Dip	\$3.00 per person
Large Soft Pretzels with Mustard Sauce	\$40.00 dz
Assorted Granola Bars	\$30.00 dz
<i>Ben & Jerry's</i> ® Ice Cream Bars	\$4.50 ea
Frozen Fruit Bars	\$3.50 ea
Assorted Candy Bars and Power Bars	\$3.50 ea
Individual Bags: Pretzels, Chips, Popcorn	\$2.75 ea
<i>Ben & Jerry's</i> ® Ice Cream Cups	\$3.50 ea
Mixed Nuts	\$20.00 lb

From the Bakery

Assorted Breakfast Pastries	\$39.00 doz
Assorted Bakery Fresh Danish	\$39.00 doz
Assorted Bakery Fresh Muffins	\$39.00 doz
Assorted Bagels with Cream Cheese	\$39.00 doz
Freshly Baked Croissants	\$39.00 doz
Freshly Baked Assorted Doughnuts	\$39.00 doz
Freshly Baked Cinnamon Rolls	\$42.00 doz
Slices of Iced Lemon Pound Cake	\$39.00 doz
Assorted Biscotti	\$40.00 doz
Freshly Baked Pecan Sticky Buns	\$42.00 doz
Flaky Apple Strudel	\$40.00 doz
Traditional European Breakfast Pastries	\$45.00 doz
Assorted Freshly Baked Cookies	\$37.00 doz
Chocolate Iced Brownies	\$39.00 doz
Assorted Mini French Pastries	\$42.00 doz
Gourmet Chocolate Truffles	\$42.00 doz
Mini Key Lime Tartlets	\$42.00 doz
Chocolate Dipped Strawberries	\$42.00 doz
Coffee and Crumb Cakes (serves 10 each)	\$35.00 each
Assorted Sliced Breakfast Breads (serves 10 each)	\$39.00 each

On-The-Go Boxed Breakfast

Designed "To Go"

When served on premises, \$75.00 Service Charge applies

Morning Glory

Tropicana Orange Juice
Nature Valley Granola Bar
Fruit Danish
Granny Smith Apple
\$12.50 per person

Wake-Up

Blueberry Muffin
Fresh Banana
Kellogg's® Special K Bar
Choice of Assorted Tropicana® Fruit Juices
Or Starbucks® Frappuccino
\$14.00 per person

Boxed Lunches

Designed "To Go"

When served on premises, \$75.00 Service Charge applies

All Boxed Lunches include:

Seasonal Whole Fruit * Dill Pickle * Choice of Bottled Spring Water or Soda
Miss Vickie's® Potato Chips
Condiment Packets, individual Utensil Packet with Salt, Pepper and Napkin

Plaza

Thinly Sliced Roast Turkey Breast
American Cheese with Lettuce
on a Soft Kaiser Roll
or
Deli Sliced Honey Ham with
Swiss Cheese and Lettuce on an Onion Roll
Potato Salad
Grandma's Chocolate Chip Cookie
\$24.00 per person

Italian Sub

Cappacola Ham, Genoa Salami, Mortadella
and Provolone Cheese served with Lettuce and Tomato
and brushed with Italian Vinaigrette
served on a Crispy Ciabatta Roll
Sicilian Pasta Salad
Chocolate Biscotti
\$25.00 per person

The Florida Cracker

Slow Roasted Beef and Smoked Cheddar
on a Grinder with Horseradish Mayonnaise
Three Potato Salad
Key Lime Cookies
\$24.50 per person

The Healthy Road

Mediterranean Tuna Salad
with Pita Points and Vine Ripe Tomato Slices
or
Grilled Portobello Mushroom with
Provolone Cheese on a Herbed Focaccia Roll
with Sundried Tomato and Basil Mayonnaise
Roasted Vegetable Tabbouleh Salad
Power Bar
Fresh Strawberries
Natural Spring Water or Vitamin Water
\$24.50 per person

Luncheon Buffets

Hot Carver Sandwich Buffet

Tomato Bisque
with Croutons, Shaved Parmesan and Warm Breadsticks
Fresh Fruit Salad
Pasta Primavera Salad

Carving Station

Choice of one:

Whole Roasted Turkey or Baked Pit Ham

Choice of three:

Deli Sliced Roast Beef, Pastrami, Salami, Corned Beef, Egg Salad,
Tuna Salad, Chicken Salad

with Provolone, American and Swiss Cheese, Lettuce,
Sliced Tomato, Red Onion, Dill Pickles

Individual Bags of Chips
Soft Pretzel Rolls, Sliced Rye Bread,
Whole Wheat and Fresh Baked Kaiser Rolls

Tropical Cheesecake
Double Chocolate Torte

\$35.00 per person

\$100.00 Carving Fee per Station

Southern Deli Buffet

Florida Mixed Green Salad

with Sliced Seedless Cucumbers, Shredded Carrots,
Grape Tomatoes, Smoked Bacon Bits, Shredded Cheddar
and a Choice of Two Dressings

Country Potato Salad
Southern Coleslaw

Flame Grilled Burgers and Chicken Breasts
Deli Sliced Turkey, Ham and Roast Beef
Sliced American, Swiss and Provolone Cheeses

Accompaniments include

Sliced Tomatoes, Sliced Red Onion, Lettuce,
Mayonnaise, Mustard, Ketchup, Pickle Spears
Kaiser and Onion Rolls

Sliced White, Wheat and Rye Breads

Freshly Baked Lemon Cooler Cookies
Peanut Butter Pie and Chocolate Fudge Brownies
\$35.00 per person

Executive Lunch Buffet

Club Salad Bar

Romaine Lettuce, Chopped Eggs,
Crumbled Bacon, Shredded Cheddar Cheese,
Tomatoes and Cucumber
Ranch and Mediterranean Vinaigrette Dressings
Fresh Fruit Salad

Market Street Deli Meats to Include:

Corned Beef, Roast Beef, Roast Turkey and Ham
Sliced Provolone, American and Swiss Cheese
Iceberg Lettuce, Sliced Tomatoes,
Dijon Mustard and Herbed Mayonnaise
Assorted Sandwich Rolls and Breads

Breast of Chicken Portobello
Green Beans with Cashews
Penne Pasta Primavera

Jack Daniels® Chocolate Cake

Key Lime Pie

\$35.00 per person

Pasta and Pizza Buffet

Minestrone

with Shaved Parmesan and Warm Breadsticks
Tomato Basil Salad
Marinated Mushroom and Artichoke Salad

Caesar Salad Station

Romaine Lettuce, Grilled Marinated Chicken Strips,
Fine Herb Seasonings, Garlic Croutons,
Shaved Parmesan and Classic Caesar Dressing

Italian Ricotta Lasagna
Cheese, Pepperoni, Vegetarian and Deluxe Pizzas

Cannoli, Tiramisu and
Italian-Style Cookies

\$30.00 per person

Attendant Required at \$100 per Station

Buffets include a Selection of *Tazo*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee
Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks
and Condiments for \$1.50 additional per person

Groups with fewer than 45 guests are subject to a \$50.00 service charge and the following surcharge schedule:

*30 to 44 Guests
Add \$5.00 per person*

*20 to 29 Guests
Add \$10.00 per person*

*15 to 19 Guests
Add \$12.50 per person*

Minimum of 15 Guests Required for Lunch Buffets

Luncheon Buffets

Pick A Pocket Buffet

Fresh Fruit Salad
 Greek Pasta Salad
 Tuscany Bean Salad
 Stuff your own Pita, Croissant or
 Whole Wheat Roll with
 Mediterranean Tuna Salad
 Grilled Cashew Chicken Salad
 Seafood Salad
 Hot Gyro Style Sliced Lamb
 Minced Cilantro, Tomatoes, Lettuce and
 Bowl of Tzatziki
 Lemon Squares, Cheesecake and
 Chocolate Drizzled Baklava
 \$31.00 per person

All Wrapped Up

Grilled Asparagus and Yellow Tomato Salad
 Three Potato Salad
 Sandwich Wraps to include:
 Roast Turkey with Cranberry Orange Mayonnaise
 in a Sun-dried Tomato Wrap
 Cured Ham and Swiss Cheese with
 Light Mustard in a Spinach Wrap
 Roasted Vegetable Wrap with Boursin Cheese
 Garlic Seared Chicken Breast
 Sliced Tomatoes, Onions, Cheddar Cheese with
 Roasted Red Pepper Mayonnaise on a Kaiser Roll
 Terra Chips, Hard Pretzels
 Dessert Display of
 Watermelon, Honeydew, Cantaloupe, Pineapple,
 Seedless Grapes and Seasonal Berries
 Assorted Freshly Baked Cookies
 \$32.00 per person

Plaza Days Buffet

Mixed Field Greens with Baby Spinach, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Chopped Eggs, Broccoli Florets,
 Shredded Cheddar, Pepperdews, Sunflower Nuts, Black Olives and Chef's Choice of Two Dressings
 Fresh Seasonal Fruit Display
 Display of International and Domestic Cheeses with Assorted Breads and Rolls

Entrée Choices

Rosen Plaza Pot Roast

Sliced Slow Braised Beef
 with Mirepoix Gravy

South Beach Chicken

Grilled Breast of Chicken over Key Lime Sauce
 with Fresh Mango Sauce

Oven Poached Gulf Grouper

with Barbecue Shrimp and Caramelized Onions

Pasta Primavera

Penne Pasta tossed with Spinach, Julienne Vegetables
 and Sundried Tomato Pesto and finished with a Light Pecorino Sauce

Mesquite Spiced Pork Loin

Roasted Shallot Jack Daniel's® Pan Sauce

Chicken Picatta

with Lemon, Capers and Parsley

Buffets include a Selection of *Taza*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee
 Fresh Steamed Vegetables and Oven Roasted Fingerling Potatoes with Chives
 Chef's Daily Dessert Selection

Carving Station

Prime Rib of Beef au jus

\$4.50 per person

Carver Required at \$100.00 per Station

Two Entrees: \$36.00 per person

Three Entrees: \$39.00 per person

Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Groups with fewer than 45 guests are subject to a \$50.00 service charge and the following surcharge schedule:

*30 to 44 Guests
 Add \$5.00 per person*

*20 to 29 Guests
 Add \$10.00 per person*

*15 to 19 Guests
 Add \$12.50 per person*

Minimum of 15 Guests Required for Lunch Buffets

Applicable Service Charge and Florida Sales Tax to be added. Prices are subject to change.

Lunch Entrée Salads and Sandwiches

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$5.00 per person surcharge.

Chicken Caesar Salad

Grilled Chicken with Crisp Romaine Lettuce
Garlic Croutons and Plum Tomatoes
tossed with Traditional Caesar Dressing
and Shaved Parmesan Cheese
Warm Rolls and Butter
\$25.00 per person
or

Gulf Shrimp Caesar Salad

\$28.00 per person

Plaza TBLT Croissant

Sliced Turkey Breast with
Smokehouse Bacon, Lettuce and Tomato
on a Jumbo Croissant
served with Fresh Sliced Fruit
and Three Potato Salad
\$25.00 per person

Southern Fried Chicken Salad

Sliced Crispy Chicken Tenders with Glazed Pecans,
Applewood Smoked Bacon,
Shredded Cheddar Cheese and Tomato Wedges
atop Crisp Hearts of Romaine
Barbeque Ranch Dressing
Corn Muffins, Warm Rolls and Butter
\$26.00 per person

Plaza Surf & Turf Salad

Twin Vine Ripe Tomatoes stuffed with
Our Signature Roast Chicken Cashew Salad
and Tuna Salad over Mixed Greens
Three Potato Salad
Balsamic Vinaigrette Tableside
Warm Rolls and Butter
\$26.00 per person

Individual Deli Plate

Country Potato Salad
Fresh Seasonal Fruit
Sliced Virginia Ham, Turkey Breast and Genoa Salami, Sliced Swiss
and American Cheese, Lettuce, Tomato, Pickle Spear and Condiments
Assorted Sliced Breads and Rolls
\$26.00 per person
Maximum 200 People

Tropical Chicken Salad

Grilled Breast of Chicken
with Grilled Pineapple, Orange Segments
and Smoked Gouda Cheese over
Crisp Mixed Field Greens with Rum Runner Dressing
Plantain Chip Croutons
Warm Rolls and Butter
\$25.00 per person

All Salads and Sandwiches include

A Selection of Tazo® Tea, Freshly Brewed Coffee and Decaffeinated Coffee
Choice of Dessert

Upgrade with Starbucks® Coffee for \$1.00 additional per person

Lunch Dessert Selection

Double Chocolate Fudge Cake
with Raspberry Crème Anglaise

Chocolate Mousse Drop
with Mixed Berry Sauce

Florida Key Lime Pie

Carrot Cake with Cream Cheese Icing

New York Style Cheesecake
with Fruit Topping

Chocolate Raspberry Bread Pudding
with Vanilla Sauce

Fresh Strawberry and Mandarin Orange Parfait

Wild Blueberry or Apple Sour Cream Pie

Luncheon Entrée Selection

South Beach Chicken

Pan Seared Breast of Chicken
with Fresh Mango Cilantro Salsa
and Toasted Almond Brown Rice Pilaf
\$28.00 per person

Petite Filet Mignon

Grilled Prime Center Cut Filet
with Cabernet Reduction and
Jack's Potato Gratin
\$36.00 per person

Florida Rolling Hills Chicken

Breast of Chicken seared with
Tangerine Marmalade Orange Grove Butter
Gulf Coast Sea Salt New Potatoes
\$27.00 per person

Pasta Primavera

Bowtie Pasta tossed with Spinach, Julienne Vegetables
Light Pecorino Cream Sauce
\$25.00 per person

Tropical Duet

Grilled Florida Grouper with Key Lime Butter and
Seared Breast of Chicken Macadamia served with Mushroom Risotto
\$30.00 per person

Bay Hill Chicken

Pan Seared Breast of Chicken
with Fresh Lemon, Parsley and
Shaved Parmesan over Tomato Basil Orzo
\$27.00 per person

Roast Sirloin

Sliced Roast Sirloin with
Wild Mushroom Sauce
Aged Cheddar Mashed Potatoes
\$33.00 per person

Roasted Pork Loin

Sliced Pork Loin with Roasted Red Peppers,
Barbeque and Molasses Glaze
Russet Buttermilk Mashed Potatoes
\$29.00 per person

Mojo Chicken

Seared Mojo Spiced Breast of Chicken with
Cilantro Chimichurri Sauce and
Arroz con Gandules
\$27.50 per person

Herb Crusted Salmon

Alaskan Salmon with Tomato Basil Relish
and Key Lime Butter
Saffron-Yucca Rice
\$28.00 per person

Gold Coast Chicken

Breast of Chicken topped with Plum Tomato,
Smoked Gouda Cheese and Chipotle Sauce
Parsley Fingerling Potatoes
\$28.00 per person

Oven Poached Tilapia

Served over Wilted Watercress with Pinot Grigio Sauce
Parmesan Roasted Potatoes
\$29.00 per person

Southern Duet

Pan Seared Breast of Chicken paired with
a Skewer of Spicy Sweet Shrimp with Island Mango Salsa
Pina Colada Rice
\$34.00 per person

Each Entrée is served with:

Plaza House Salad
Crisp Garden Greens, Berry Tomatoes, Seedless Cucumber, Shaved Red Onion and Carrots
with Peppercorn Ranch and Zinfandel Vinaigrette Dressings
Fresh Seasonal Vegetables; Warm Rolls and Butter; Choice of Dessert
A Selection of Tazo® Tea, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee for \$1.00 additional per person

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$5.00 per person surcharge

Dinner Appetizers

Served Chilled

Chicken Vegetable Summer Roll

Cusabi Soba Noodles, Shoestring Carrots and Grilled Scallion Wreath
\$9.00 per person

Toasted Asparagus Bundle

Wrapped in Prosciutto de Parma over Capellini Pasta
with Peppercorn Parmesan Dressing and Pepperdews
\$9.00 per person

Crab and Shrimp Martini

Maryland Lump Crab and Jumbo Gulf Shrimp
Brandied Louis Sauce, Fresh Lemon and Yellow Pea Tendrils
\$13.00 per person

Served Hot

Diver Scallop and Shrimp Risotto

Blistered Mini Sweet Pepper and Fried Basil
\$11.00 per person

Steamed Chicken Potstickers

Over Thai Enoki Pepper Slaw with Scallion Wok Sauce
\$8.00 per person

Porcini Mushroom Beggar Purses

Cracked Black Pepper Alfredo, Diced Tomato and Shaved Fresh Parsley Parmesan
\$9.00 per person

Signature Soup and Salad Selection

Soup Selections

Tomato Bisque * Minestrone * Vegetable Lentil * Creamy Swiss Onion
Chicken Parmesan * Rustic Tomato and Artichoke Soup

Caesar Salad

Hearts of Romaine, Tomato and Sliced Banana Peppers
tossed with our Signature Caesar Dressing
Shaved Parmesan and Garlic Croutons

Florida Farmer's Market Salad

Crisp Zellwood Iceberg and Baby Lettuce Mix
with Vine Ripe Tomatoes, Seedless Cucumbers, Orange Segments
and Florida Festival Strawberries

Bay Hill Salad

Gourmet Baby Greens, Crumbled Bleu Cheese,
Ripe Olives, Shaved Red Onion and Endive

Gourmet Berry Salad

Mixed Field Greens, Wild Berries,
Toasted Almonds and Buffalo Mozzarella

Sand Lake Salad

Crisp Lettuce Mix with Shredded Carrots,
Sundried Cherries, Grape Tomatoes
and Toasted Sunflower Nuts

South Beach Salad

Arugula, Spinach, Lola Rosa Lettuce,
Sliced Cucumber, Grape Tomatoes,
Shredded Jack Cheese and Sunflower Nuts

Mediterranean Salad

Hearts of Romaine, Crumbled Feta, Kalamata Olives,
Red Onion and Roma Tomatoes

The Plaza Wedge

A Crisp Wedge of Iceberg Lettuce, Fresh Mozzarella,
Field Tomatoes and Green Olives

Rosen Salad

Roasted Slivered Portobello Mushrooms, Asparagus,
Fresh Shoestring Carrots and Grape Tomatoes over
Hearts of Romaine and Endive
Sun-Dried Tomato Balsamic Vinaigrette

Chef's Salad Dressings

Parmesan Peppercorn Ranch
Balsamic Vinaigrette * Greek Herb Vinaigrette
Creamy Bleu Cheese * Honey Dijon * Caesar
Low Fat Zinfandel Vinaigrette * Low Fat Italian Vinaigrette

Dinner Entrée Selection

Scaloppini of Chicken

Searched Chicken Breast with Fresh Mozzarella and Spinach
Forest Mushroom Pinotage Reduction
Skillet Baked Parmesan Orzo
\$37.00 per person

Roasted Pork Tenderloin

Pork Medallions with
Sundried Cherry Balsamic Jus
Duchesse Stuffed Potatoes
\$41.00 per person

Dijon Crusted Chicken

Double Breast of Chicken with Artichoke
White Cheddar Sauce and
Parsley Angel Hair Pasta
\$39.00 per person

Chicken LaFayette

Double Breast of Chicken stuffed with Gumbo Rice
and Cajun Smoked Sausage
New Orleans Style Choron Sauce
Herb Roasted New Potatoes
\$39.00 per person

Prime Rib

Slow Roasted Prime Rib au jus
with Horseradish Sauce
Two Potato Gratin
Steamed Asparagus
\$42.00 per person

Sea Bass Tropicale

Oven Poached Chilean Sea Bass
with a Delicate Rum Butter
and Mango Salsa
Olive Oil, Sea Salt Roasted Fingerling Potatoes
\$52.00 per person

New York Strip

Grilled Center Cut Sirloin with
Rosemary Peppercorn Butter
Parmesan Roasted Potatoes
\$48.00 per person

Grilled Filet Mignon

Grilled Center Cut Filet with Pinot Noir
and Wild Mushrooms
Roasted Garlic Potatoes
\$49.00 per person

Mediterranean Chicken

Pan Seared Double Breast
with Dijon Mustard and Shallots
Red Pepper, Capers and Picholine Olive Butter
White Truffle Potato Mash
\$38.00 per person

Bronzed Tenderloin of Beef

Sliced Tender Filet with Essence of Currant,
Black Pepper and Tawny Port
Creamy Blue Cheese Polenta
\$47.00 per person

Florida Mangrove Snapper

Served with Wok Style Shredded Snow Peas,
Red Pepper, Sprouts and
Lo Mein Noodles
\$45.00 per person

Orange Teriyaki Salmon

Served with Shredded Snow Peas, Cucumber and
Red Pepper Slaw
Lime Scented Sticky Rice with Scallions
\$41.00 per person

American Brasserie Chicken

Double Breast of Chicken Stuffed with Creamy Spinach,
Toasted Pine Nuts and Smokehouse Bacon
California Goat Cheese and Artichoke Sauce
Whipped Buttermilk New Potatoes
\$39.00 per person

Each Entrée is served with:

Choice of Soup or Salad
Fresh Seasonal Vegetables
Warm Rolls and Butter
Choice of Dessert

A Selection of *Tazo*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee for \$1.00 additional per person

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$5.00 per person surcharge

Dinner Entrée Duets

Oven Poached Pacific Halibut

Cakebread Cellars Chardonnay Butter

Grilled American Bison Steak

Forest Mushroom Sauté, VSOP Cognac Sauce
with Manchego Crusted Orzo

\$69.00 per person

Macadamia Crusted Breast of Chicken

Breast of Chicken Sautéed with Macadamia Nuts

Baked Gulf Red Snapper

Key Lime Butter and Fresh Tomato Cilantro Salsa
Roasted new Potatoes

\$52.00 per person

Chicken Tuscany

Breast of Chicken stuffed with
Creamy Spinach, Pine Nuts and Fontina

Pesto Marinated Shrimp Skewer

Lemon Sauce and Balsamic Syrup Drizzle
Roasted Garlic Potato

\$52.00 per person

Herb Seared Filet Mignon

Pinot Noir Sauce

Breast of Chicken Francaise

Baked with Prosciutto, Roma Tomato and
Fresh Mozzarella Choron Sauce

Stuffed Baby New Potatoes

\$55.00 per person

Sliced Roast Tenderloin of Beef

Bordelaise Sauce

Pan-Seared Breast of Chicken

Artichoke White Cheddar Sauce

Russet Buttermilk Potato Mash

\$51.00 per person

Each Entrée is served with:

Choice of Soup or Salad

Fresh Seasonal Vegetables

Warm Rolls and Butter

Choice of Dessert

A Selection of *Taza*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee for \$1.00 additional per person

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$5.00 per person surcharge

Dinner Dessert Selection

Wild Raspberry Galette

Short Bread Crust, Pastry Cream and Lemon Zest

Chocolate Marquesa

Layers of Rich Chocolate Mousse with a Crisp Cookie Center, covered with Chocolate Ganache and Caramel Sauce

Jack Daniels® Chocolate Cake

Layered with Chocolate Ganache, accented by Crème Anglaise and scented with this Famous Tennessee Whiskey

Guava Cheesecake

Our Signature Cheesecake finished with Sweet Florida Grown Guava Whipped Cream and Fresh Strawberry

Chocolate Mousse Macadamia Nut Pie

with White and Dark Chocolate Shavings

Deep Dish Apple Crumble Pie

Washington Granny Smith Apples piled high in a Short Bread Crust finished with Whipped Cream and Caramel Drizzle

Florida Key Lime Pie

Authentic Key Lime Recipe with Sweet Whipped Cream and Strawberry Garnish

Tiramisu Cake

Layered Mascarpone Cream, Ladyfingers, Espresso and dusted with Cocoa Powder Whipped Cream and Raspberry Garnish

Specialty Desserts

*Substitute any of the following Desserts with Dinner
(Applicable surcharge shown)*

Tuxedo Bombe

Layers of White and Milk Chocolate Mousse covered in a Dark Chocolate Shell and drizzled with White Chocolate Espresso Bean Sauce
\$5.00 per person

Dessert Trio

Chocolate Raspberry Mousse in Chocolate Cup, Key Lime Tartlet and Mini Chocolate Éclair
Raspberry, Caramel and Passion Fruit Plate Painting
\$6.00 per person

Grand Marnier Parfait

Served in a Wine Glass with Grand Marnier Soaked Angel Food Cake layered with Fresh Berries and Pastry Cream
\$7.50 per person

Bananas Foster Station

Fresh Bananas, White Rum, Brown Sugar and Citrus Juice flambéed and served over Haagen Dazs® Vanilla Ice Cream
\$6.00 per person
Attendant Required at \$100 per Station

White Chocolate Raspberry Truffle

French Vanilla Bean Ice Cream with a Raspberry Sorbet Center covered in White Chocolate
\$4.50 per person

Pecan Praline Truffle

Gourmet Praline-Pecan Ice Cream covered in a Dark Chocolate Shell with Raspberry Sauce
\$4.50 per person

Viennese Dessert Station

Sacher Torte * Apple Caramel Streusel Cake * Tiramisu * Handmade Bavarian Truffles
Strawberry Festival Cake topped with Tuxedo Dipped Fresh Strawberries
"The Alps" Mountain high Five Layer Colossal Chocolate Cake
Starbucks® Coffee and Assorted Flavored Coffee Syrups,
Rock Candy Stir Sticks and Condiments
\$21.50 per person
Minimum 75 Guests

Dinner Buffets

Plaza Buffet

Salad Bar

Chopped Iceberg Lettuce, Shredded Carrots, Grape Tomatoes, Cheddar Cheese, Cucumbers, Chopped Egg, Toasted Sunflower Nuts and Croutons, Zinfandel Vinaigrette and Ranch Dressing

Rosen Plaza Signature Seafood Salad

Spiral Pasta Salad

Sliced Cucumbers, Tomatoes, Feta Cheese and Black Olives in Vinaigrette Dressing

Entrée Selections

Sliced Roast Sirloin

Crumbled Bleu Cheese Gratin au Jus

Colorado Pork Loin

Roasted Pepper Molasses Barbecue Sauce

Orange Chicken

Searred with Fresh Squeezed Orange Juice Horseradish Sauce

Pan Seared Chicken Breast

Artichoke White Cheddar Sauce

Gold Coast Chicken Breast

with Plum Tomatoes and Smoked Gouda Chipotle Sauce

Broiled Sterling Salmon

Green Olive and Pimento Butter

Flank Steak Teriyaki

Asian Ginger Glaze

Crab and Scallop Stuffed Sole

Chardonnay Dill Sauce

Chef's Selection of Seasonal Vegetables and Oven Baked New Potatoes

Warm Rolls and Butter

Chef's Selection of Assorted Cakes, Pies and Tortes

A Selection of *Tazo*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Carving Station

Prime Rib of Beef au jus

add \$5.50 per person

Carver Required at \$100 per Station

Choice of Two Entrees: \$45.00 per person

Choice of Three Entrees: \$49.00 per person

Choice of Four Entrees: \$53.00 per person

Groups with fewer than 50 guests are subject to a \$50.00 service charge and the following surcharge schedule:

*40 to 49 Guests
Add \$5.00 per person*

*30 to 39 Guests
Add \$10.00 per person*

*25 to 29 Guests
Add \$12.50 per person*

Minimum of 25 Guests Required for Dinner Buffets

Dinner Buffets

Mardi Gras Buffet

Artichoke and Spicy Olive Salad
 Dijon Shrimp Seafood Salad
 Creole Vine Ripe Tomato and Watercress Salad
 Marinated in Vinaigrette Dressing

Blackened Redfish

over Creole Tomato Sauce

Crawfish Étouffée

Slow Simmered with Celery, Garlic and Peppers
 with a touch of Cayenne over Boiled Rice

Oven Roasted Game Hens

Stuffed with Bayou Wild Rice and smothered with
 Creole Mustard Sauce, Field Peas and Andouille

Potato Gratin

Dauphinoise Style with Caramelized Onions,
 Smoked Gouda and White Truffle Oil

Creole Ratatouille

Stewed Eggplant, Tomatoes,
 Pimento Stuffed Queen Olives and Okra

Warm Cheddar Biscuits, Cornbread and Rolls

French Quarter Desserts

Pecan Pie

Caramel Apple Pie

Bananas Foster

Prepared to order

Flambéed Fresh Bananas
 over Vanilla Ice Cream

\$54.00 per person

Attendant Required at \$100 per Station

Florida Everglades Buffet

Southern Shore Conch Chowder

Kettle Salad

tossed to order

Crisp Iceberg Lettuce, Sweet Berry Tomatoes,
 Hearts of Palm, Smoked Bacon, Crispy Croutons
 and Toasted Sunflower Nuts tossed with
 Okeechobee Ranch Dressing

Cucumber and Watercress Salad

Red Onion, Guacamole and Sour Cream Dressing

Florida Cracker Salad

Wagon Wheel Pasta, Vine Ripe Tomatoes,
 Shredded Carrots, Ripe Olives and Red Radish with
 Creamy Bleu Cheese Dressing

Lake Cypress Tilapia

Oven Baked Fish with Scallion and Lime

Oak Grilled Chicken

With Smokey Chipotle Bourbon Sauce

Backwoods Roast Beef

Slow Roasted with Mango Rum Barbecue Sauce

Toasted Coconut Sweet Potato Cakes

Florida Farmers Market Vegetables

Cheddar Biscuits and Jalapeno Corn Muffins

Key Lime Pie

Warm Banana Bread Pudding

With Cinnamon Bourbon Sauce

Chocolate Hurricane Cake

\$49.00 per person

Attendant Required at \$100 per Station

Dinner Buffets include:

Warm Rolls and Butter

Selection of Tazo® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and
 Condiments for \$1.50 additional per person

Groups with fewer than 50 guests are subject to a \$50.00 service charge and the following surcharge schedule:

*40 to 49 Guests
 Add \$5.00 per person*

*30 to 39 Guests
 Add \$10.00 per person*

*25 to 29 Guests
 Add \$12.50 per person*

Minimum of 25 Guests Required for Dinner Buffets

Dinner Buffets

Asian Buffet

Sushi and Sashimi Display

California Roll, Nigie, Unagi Roll,
Temakisushi and Ichi with
Yaki Nori, Wasabi, Pickled Ginger and Soy

Shrimp and Cabbage Slaw
Fried Won Tons, Cilantro, and Cashews
with Curry Mustard Dressing
Soba Noodle Salad
Thai Chile Dressing with Watercress,
Shredded Carrots and Cucumbers
Asian Chicken Soup
Vietnamese Dim Sum, Miso and Vegetables
Warm Rolls and Butter

Yellowtail Snapper

Ginger Roasted Shitake Mushrooms,
Root Beer Hoisin Vinaigrete
Habachi Grilled Chicken
Sesame Honey Teriyaki Glaze

Black Pepper Seared Pork Stir Fry Station

Cooked to Order

Pineapple, Spring Onions and Wok Sauce

Wok Seared Shanghai Vegetables
Steamed Sticky Rice

Guava Cheesecake
Iced Lemon Pound Cake
Warm Banana Coconut Rice Pudding
Fortune Cookies

\$54.00 per person

Attendant Required at \$100 per Station

Substitute for Mixed Garden Salad Bowl
with Honey Mustard and Mango Poppy Seed Dressings
for Sushi Display
\$48.00 per person

Mediterranean Buffet

Antipasto Display

Shaved Italian Prosciutto and Salami, Fresh Mozzarella, Crumbled Feta,
Spiced Olive Salad, Pepperdews, Pesto Marinated Roma Tomatoes with
Bowls of Cucumber-Dill Tzatziki and Tahini Hummus
Garlic Toasted Pita Points and Flatbread

French Red Lentil Soup

Caesar Salad Station

Tossed in the Room

Romaine Lettuce, Pepperoncini,
Crisp Croutons, Shaved Parmesan with our
Signature Caesar Dressing
Greek Orzo Pasta Salad
Artichokes, Olives and Roasted Peppers
in Vinaigrette Dressing
Tabbouleh Salad
Bulgar Wheat, Tomato, Parsley and Mint
with Virgin Olive Oil and Lemon

Oven Poached Sole

Stuffed with Scallops and Crab, Cracked Olives,
Tomatoes and Beurre Blanc

Iron Skillet Chicken

Pan-seared with Parsley, Lemon and Capers

Beef and Veal Tortellacci

Stuffed Jumbo Tortellini Style Pasta with
Black Pepper and White Truffle Scented Alfredo

Zucchini and Tomato Casserole
Dead Sea Salt Fingerling Potatoes

Warm Rolls, Butter, Garlic Breadsticks
and Sliced Asiago Bread

Grand Marnier Cheesecake

Tiramisu Cake

Chocolate Cups

with Chocolate Chip Cannoli Crème and
Raspberry White Chocolate Mousse

Warm Hazelnut Chocolate Fondue

with Fresh Strawberries, Lady Fingers and Biscotti

\$65.00 per person

Attendant Required at \$100 per Station

Dinner Buffets include:

A Selection of *Tazo*® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Groups with fewer than 50 guests are subject to a \$50.00 service charge and the following surcharge schedule:

40 to 49 Guests
Add \$5.00 per person

30 to 39 Guests
Add \$10.00 per person

25 to 29 Guests
Add \$12.50 per person

Minimum of 25 Guests Required for Dinner Buffets

Applicable Service Charge and Florida Sales Tax to be added. Prices are subject to change.

Dinner Buffets

Sabor Latino

Gazpacho
with Tortilla Chips

Ensalada Romana
*Berry Tomatoes, Manchego Cheese, Thin Sliced Red Onion,
Cucumbers and Crushed Corn Tortilla with Peppercorn Avocado Dressing*

Ensalada de Camarones de la Isla
*Marinated Baby Shrimp, Red Peppers, Chopped Cilantro
and Green Onions with Fresh Lime and Virgin Olive Oil*

Ensalada de Arroz y Chorizo
Sweet Corn, Cumin and Roasted Pepper Dressing

Pescado Al Horno

Groupers with Fresh Mango Salsa

Lechon Asado

*Slow Roasted Shredded Pork marinated
with Dos Equis Beer and Garlic*

Pollo Ala Chimichurri

Grilled Breast of Chicken finished with Fresh Salsa Roja

Yucca Frita

"French Fried" Yucca Root

Plantanos Maduros

Fried Sweet Plantains

Batata Asada

Baked Puerto Rican Yam

Dulce de Leche

Caramel Pudding

Flan de Vainilla

Vanilla Flan

Arroz con Dulce con Pasas y Canela

Rice Pudding with Raisins and Cinnamon

\$54.00 per person

Dinner Buffet includes:

Warm Rolls and Butter

Selection of Tazo® Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Groups with fewer than 50 guests are subject to a \$50.00 service charge and the following surcharge schedule:

*40 to 49 Guests
Add \$5.00 per person*

*30 to 39 Guests
Add \$10.00 per person*

*25 to 29 Guests
Add \$12.50 per person*

Minimum of 25 Guests Required for Dinner Buffets

Around the World Dinner Stations

Mediterranean

Lobster Bisque accented with Cognac
 Marinated Eggplant and Feta Salad
 Antipasto Display
 Imported Italian Meats and Cheeses

Baked Chicken Tuscany
 with Lemon, Artichoke and Black Pepper

Cheese Tasting Station

Carved to order

A Selection of Artisanal Cheeses to include Mezzaluna Fontina,
 Buttermilk Bleu, Vintage Van Gogh, Gruyere and Yellow Sharp Cheddar
 with a Display of Rustic Breads and Rolls

Latino

Ensalada de Camarones de la Isla
 Marinated Baby Shrimp, Red Peppers, Chopped Cilantro
 and Green Onions with Fresh Lime and Virgin Olive Oil

Kettle Salad

Crisp Greens, Hearts of Palm, Jicama, Avocado, Yellow Tomatoes and Carambola
 tossed with Mango Poppy Dressing

Grilled Flank Steak

Carved to order

with Fresh Herbs and Lime
 Carne Asada Chimichurri
 Grouper Escabeche
 Fried Pickled Grouper
 Yucca Frita
 "French Fried" Yucca Root

Australia

Brisbane Stew

A Hearty Soup of Mussels, Potatoes and Lemongrass

New South Wales Salad

Fresh Orange Salad with Jicama, Sliced Radish and Scallion

Queensland Spring Lamb

Carved to order

With Mint Sauce

Coral Sea Steamed Clams

Leaping Kangaroo Vineyard's Chardonnay,
 Shallots, Garlic and Fresh Thyme

Outback Potato Cake

Chunky Baked Potato and Tomato Cake

Two Stations: \$45.00 per person

Three Stations: \$49.00 per person

Four Stations: \$53.00 per person

Attendant Required at \$100 per Station

Asian

Sushi and Sashimi Display

California Roll, Nigie, Unagi Roll, Temakisushi and Ichi
 with Yaki Nori, Wasabi, Pickled Ginger and Soy

Chilled Soba Noodle Salad

with Spicy Shrimp and Vegetables

Steamed Chicken Potstickers

with Ponzu Dipping Sauce

Ginger Teriyaki Pork Stir Fry

Cooked to order

Sticky Rice

Fortune Cookies

USA

Grand Canyon Salad Bowl

Crisp Lettuce, Shredded Jack Cheese, Berry Tomatoes, Scallions
 and Crushed Corn Chips with Parmesan Peppercorn Dressing

Roasted Striploin of Beef

Carved to order

with Horseradish Sauce and Mini Rolls

South Texas Mini Fajita Trumpets

with Sour Cream and Salsa

Lake Michigan White Fish

with Lemon Dill Butter

Idaho Baked Potato Bar

California Vegetable Medley

North Africa

Moroccan Harira

Spiced Lamb and Hummus Soup
 seasoned with Cumin, Garlic and Cilantro

Tunisian Tomato Salad

Shaved Red Onion, Fried Basil, Lemon and Virgin Olive Oil

Tahini Dip and Pita Bread

Falafel

Sautéed to order

Egyptian Vegetable Patty with Cucumber, Tomato,
 Shredded Lettuce and Cilantro

Lamb Gyros

Sliced Lamb, Diced Tomatoes, Lettuce and Tzaziki Cucumber Yogurt Dressing
 served with Flatbread and Warm Cous Cous

Buffets include Warm Rolls and Butter, A Selection of *Tazo*® Teas,
 Freshly Brewed Coffee and Decaffeinated Coffee

Upgrade with *Starbucks*® Coffee and Assorted Flavored Coffee Syrups,
 Rock Candy Stir Sticks and Condiments for \$1.50 additional per person

Groups with fewer than 50 guests are subject to a \$50.00 service charge and the following surcharge schedule:

42 to 49 Guests: Add \$5.00 per person

35 to 41 Guests: Add \$10.00 per person

35 person minimum

Displays

Honey Baked French Brie en Croute

Large Wheel of Imported French Brie topped with Toasted Almonds and Honey wrapped in Puff Pastry, Baked Golden Brown and finished with Fresh Raspberry Drizzle
\$195.00 each

Serves approximately 35 guests

Farmers' Market of Fresh Raw Vegetables

with Bleu Cheese, Ranch and Onion Dips
\$6.50 per person

25 person minimum

International and Domestic Cheeses

A Variety of Cheese including Smoked Cheddar, Creamy Boursin, Provolone and Gouda garnished with Fresh Fruit and Gourmet Assorted Crackers

\$8.00 per person

25 person minimum

Mediterranean Antipasto

Sliced Italian Prosciutto, Salami, Mortadella, Smoked Gouda, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peperdews, Pesto Gorgonzola Marinated Roma Tomatoes
Bowls of Cucumber Dill Tzatziki, Tahini Hummus, Garlic Toasted Pita Points, Flat Bread, Crackers and Warm Breadsticks

\$10.50 per person

40 person minimum

Fresh Fruit Spectacular

An Array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Strawberry Yogurt Dip

\$6.50 per person

25 person minimum

Filet of Smoked Salmon

Imported Norwegian Lox accompanied by Bagel Chips, Mini Pumpernickel, Marinated Shaved Red Onion and Capers
\$195.00 per side

Serves approximately 25 guests

Mediterranean Display

Garlic and Lemon Hummus, Tahini and Cucumber Hummus Tabbouleh, Kalamata Olives and Feta Cheese
Pita Points and Flat Bread

\$10.00 per person

25 person minimum

Spanish Tapas

Presented in Bowls and Platters

Roasted Asparagus with Prosciutto
Shrimp with Orange Watercress Salad
Long Stem Artichokes with Grape Tomatoes
Cracked Black Pepper and Shaved Manchego Cheese
Chorizo Sausage with Roasted Peppers and Toasted Almonds
Roasted Portabella Mushroom Slivers
in Raspberry Vinaigrette

A Display of Artisan Breads and Rolls

\$9.50 per person

40 person minimum

Snacks

Artichoke and Parmesan Dip * Yogurt Spinach Dip
Onion Dip * Salsa * Warm Cheddar Dip
Gourmet Cracker Assortment
Tortilla Chips * Potato Chips * Soft Pretzels * Mixed Nuts

\$8.75 per person

25 person minimum

Chef Stations

Mashed Potato Bar

Maple Sweet and Yukon Gold Mashed Potatoes
 Crumbled Bleu Cheese, Smokehouse Bacon,
 Cheddar Cheese, Chopped Scallions and Sour Cream
 \$10.00 per person
 25 person minimum

Asian Stir Fry

Chicken, Shrimp or Pork
(select one)
 Tossed with Far East Vegetables
 Soba Noodles and Sweet Thai Chile Sauce
 \$14.00 per person
 25 person minimum

Maryland Crab Cake Station

Sautéed Lump Blue Crab
 with Old Bay Remoulade and Dijon Horseradish Sauces
 \$15.00 per person
 25 person minimum

Pasta Bar

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
 Bowtie Pasta with Roma Tomato Basil Sauce
 Cracked Black Pepper and Shaved Parmesan
 Warm Italian Breadsticks
 \$10.00 per person
 25 person minimum

Steamship Round of Beef

Mini Rolls, Horseradish Sour Cream, Dijon
 Mustard and Mayonnaise
 \$750.00 each
 Serves approximately 150 guests

Whole Roasted Gulf Red Snapper

Line Caught and Oven Poached with Sweet Thai
 Chile Sauce and Fresh Mango Salsa
 \$400.00 each
 Serves approximately 25 guests
 250 person maximum

Roast Tenderloin of Beef

Mini Rolls, Horseradish Sour Cream,
 Dijon Mustard and Mayonnaise
 \$475.00 each
 Serves approximately 25 guests

Baked Brown Sugar Cured Ham

Mini Rolls, Dijon Mustard
 and Mayonnaise
 \$400.00 each
 Serves approximately 50 guests

Roast Tenderloin of Beef

Mini Rolls, Horseradish Sour Cream,
 Dijon Mustard and Mayonnaise
 \$475.00 each
 Serves approximately 25 guests

Roast Pork Steamship

Caribbean Spices Mini Rolls
 and Fresh Mango Salsa
 \$425.00 each
 Serves approximately 50 guests

Whole Roasted Turkey

Mini Rolls, Cranberry Sauce
 and Mayonnaise
 \$375.00 each
 Serves approximately 50 guests

Roast Sirloin of Beef

Whole Roasted New York Strip Loin
 crusted with Herbs, Garlic and
 Cracked Black Pepper
 Mini Rolls, Horseradish Sour Cream,
 Dijon Mustard and Mayonnaise
 \$450.00 each
 Serves approximately 30 guests

Rack of Lamb

Australian Baby Lamb Chops
 Slow Roasted with Minted Pan Sauce
 \$75.00 per rack
 Serves approximately 8 guests

*The Chef Stations are designed to be ordered in conjunction with additional Menu Selections to enhance your function.
 One and One-Half Hours of Service provided. Service Charges apply when event exceeds timeframe.*

Carver or Attendant is required at \$100.00 per station

Hors d' Oeuvre Packages

One and One-Half Hours of Service is provided

Surcharges apply with fewer than the published minimum attendance

Silver

International and Domestic Cheese Display
garnished with Fresh Fruit and Seasonal Berries
Toasted Garlic Baguettes and Gourmet Cracker Assortment

Raw Farmers' Market Vegetable Display
Bleu Cheese, Ranch and Onion Dips

From the Chafers

Chicken Cashew Eggrolls with Duck Sauce
Spinach Spanikopitas
Sweet and Sour Meatballs
Tri-Color Cheese Tortellini with Pesto Alfredo
\$26.00 per person
8 pieces per person, minimum 25 guests

Gold

International and Domestic Cheese Display
garnished with Fresh Fruit and Seasonal Berries
Toasted Garlic Baguettes and Gourmet Cracker Assortment
Fresh Fruit Spectacular
an Array of Sliced Cantaloupe, Honeydew, Watermelon,
Pineapple and Seedless Grapes with Seasonal Berries
Strawberry Yogurt Dip

From the Chafers

Mini Chicken Wellington over Béarnaise Sauce
Baked Brie and Raspberry en Croute
Scallops wrapped in Smokehouse Bacon
Cavatappi Pasta
with Shrimp Pesto Parmesan Alfredo

Carving Station

Lime Mojo Roasted Pork Loin
Caramelized Shallot Pan Sauce
Mini Rolls, Dijon Mustard and Mayonnaise

\$36.00 per person

10 pieces per person, minimum 25 guests

Platinum

Mediterranean Antipasto
An Array of Italian Meats and Cheeses
Spiced Olive Salad
Pepperdews, Pepperoncini and Balsamic Roasted Portabella Mushrooms
Warm Breadsticks

Fresh Fruit Spectacular
An Array of Sliced Cantaloupe, Honeydew, Watermelon,
Pineapple and Seedless Grapes with Seasonal Berries
Strawberry Yogurt Dip

California Rolls
With Wasabi, Soy and Pickled Ginger

From the Chafers

Coconut Chicken with Orange Horseradish Sauce
Mini Beef Wellington over Choron Sauce
Mini Crab Cakes with Mango Salsa
Chicken Fajita Trumpets with Sour Cream

Pasta Station

Tricolor Cheese Tortellini with Pesto Alfredo
Bowtie Pasta with Tomato Basil Sauce
served with Shaved Parmesan, Cracked Pepper
Italian Breadsticks

Carving Station

Steamship Round of Beef
served with Mini Rolls
Horseradish Sour Cream and Mayonnaise

\$49.00 per person

12 pieces per person, minimum 50 guests

\$100.00 Presentation/Carving Fees per station

To Enhance your Reception

A Pastry Display of Whole Cakes and Tortes to include Mocha Java Cake, Italian Rum Cake, Mango Cheesecake, Key Lime Pie,
An Assortment of Dessert Shots,

Fresh Strawberries and Pineapple Spears with Warm Chocolate Sauce
Starbucks® Coffee, Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments

\$13.50 per person
minimum 25 guests

Cold Hors d'Oeuvres

Grilled Chicken and Gorgonzola Pesto Baguette	\$400.00
Roast Beef on Pumpernickel with Horseradish Cream	\$400.00
Green Olive Hummus in Bouche	\$375.00
Strawberry with Maple Pecan Cream Cheese	\$395.00
Prosciutto and Asparagus Bundle	\$395.00
Seared Rare Tuna and Boursin Canape	\$425.00
Assorted Finger Sandwiches	\$375.00
California Roll with Pickled Ginger, Wasabi and Soy <i>(100 piece minimum)</i>	\$475.00
Assorted Sushi and Sashimi with Pickled Ginger, Wasabi and Soy <i>(100 piece minimum)</i>	\$575.00
Cognac Scented Liver Mousse in Vol-au-Vent	\$375.00
Jumbo Gulf Shrimp on Ice with Cocktail Sauce and Lemon	\$450.00
Cucumber and Shrimp with Roasted Pepper Cream Cheese	\$400.00
Antipasto Skewers	\$395.00
Maryland Crab stuffed Pepperdews	\$425.00
Smoked Salmon, Onion and Caper Mousse on Bagel Chip	\$400.00
Turkey and Smoked Cheddar Stick	\$395.00

Hot Hors d'Oeuvres

Mushroom in Puff Pastry	\$375.00
Chicken Quesadilla Trumpet	\$375.00
Spinach and Goat Cheese in Phyllo	\$375.00
Crab Rangoon with Plum Sauce	\$425.00
Vegetable Eggroll with Duck Sauce	\$375.00
Balsamic Fig and Goat Cheese Flatbread	\$375.00
Chicken Potstickers with Thai Chile Sauce	\$395.00
Mini Beef Wellington	\$425.00
Mini Chicken Wellington	\$400.00
Beef Sate Skewer	\$375.00
Coconut Chicken with Spicy Orange Mustard	\$395.00
Cashew Chicken Eggroll with Shogun Sauce	\$375.00
Mini Reuben in Pastry	\$395.00
Baked Raspberry Brie en Croute	\$375.00
Beef Empanadas	\$375.00
Mini Cuban Cristo	\$375.00
Conch Fritters with Remoulade	\$395.00
Buffalo Chicken Wings with Chunky Bleu Cheese Dressing	\$375.00
Scallop Wrapped in Bacon	\$425.00
Crispy Chicken Tenders with Honey Mustard	\$375.00
Sweet and Sour Meatballs	\$375.00

*All prices are per 100 pieces with 25 piece minimum order, except where noted
Butler Service Available at \$75.00 per Server up to 2 Hours*

Chips & Nuts

All prices are per pound

Potato Chips with Onion Dip	\$20.00	Mixed Nuts	\$20.00
Tortilla Chips with Salsa	\$20.00	Pretzels	\$15.00
Roasted Snack Mix	\$15.00	Terra Chips	\$20.00

Beverages & Cocktails

Sponsored Host Bar

per drink	
House Brands	\$5.00 ea
Name Brands	\$6.00 ea
Premium Brands	\$6.50 ea
House Wine	\$5.50 ea
Beringer Wine	\$6.00 ea
Domestic Beer	\$5.00 ea
Imported Beer	\$5.75 ea
Liqueurs, starting from	\$7.00 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea
 Keg Beer, 15.5 gal	 \$500.00

Open Bar Plan

All Prices are per person and include Cocktails, House Wines, Domestic & Imported Beer, Soft Drinks and Waters

House Brands	
First Hour	\$13.00
Each additional hour	\$5.50
 Name Brands	
First Hour	\$16.00
Each additional hour	\$6.50
 Premium Brands	
First Hour	\$17.00
Each additional hour	\$7.50

Cash Bar

per drink, inclusive pricing

House Brands	\$5.75 ea
Name Brands	\$6.50 ea
Premium Brands	\$7.00 ea
House Wine	\$6.00 ea
Beringer Wine	\$6.50 ea
Domestic Beer	\$5.75 ea
Imported Beer	\$6.25 ea
Liqueurs, starting from	\$7.75 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

Complete Package Plan

All Prices are per person for four (4) continuous hours
Unlimited Cocktails including House Wine with Dinner

House Brands	\$26.00
Name Brands	\$31.00
Premium Brands	\$33.00

Specialty Wine Selections

Gabbiano Pinot Grigio	\$29.00
Estancia Estate Chardonnay	\$34.00
Sterling Vineyards Chardonnay	\$39.00
Simi Winery Chardonnay	\$44.00
Burgess Merlot	\$35.00
Kendall Jackson "Vintner's Reserve" Merlot	\$37.00
Glass Mountain Cabernet Sauvignon	\$34.00
Stonestreet Cabernet Sauvignon	\$47.00

Additional Wine selections available

*750 ml
bottles*

Premium House Wine

Beringer, 750 ml	\$32.00
<i>Chardonnay, Cabernet Sauvignon, Merlot And White Zinfandel</i>	

House Wine

House Wine, 750 ml	\$28.00
House Wine, 1.5 ltr	\$49.00
<i>Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel</i>	

Champagne

House Champagne	\$30.00
Domaine Chandon Brut	\$37.00

Cocktail Punches

Champagne Punch	\$65.00
Mimosa	\$70.00
Tropical Rum Punch	\$85.00
Non-alcoholic Golden Punch with Fresh Floating Fruit	\$48.00

All prices are per gallon

Bartenders & Fees

First 2 hours	\$100.00
Additional hours, each	\$35.00

Bartenders are provided at an average of one (1) per 100 guests for host bars. Additional Bartenders subject to Bartender Fee.

*Should total beverage revenue (excluding service charge & tax) exceed \$750.00 per bar, Bartender Fee is waived for the first 2 hours.
When Multiple Bars are present, the total beverage revenue is divided by \$750.00 to determine the applicable Bartender Fees.*

Spirits by the Bottle

Whiskey (Blended)

House	\$75.00
Seagram's 7	\$95.00
Seagram's VO	\$105.00
Canadian Club	\$105.00
Crown Royal	\$115.00

Vodka

House	\$75.00
Smirnoff	\$95.00
Stolichnaya	\$105.00
Absolut	\$105.00
Grey Goose	\$145.00

Scotch

House	\$75.00
Dewar's	\$105.00
Chivas Regal	\$145.00
Johnny Walker Black	\$145.00

Rum

Castillo Rum	\$75.00
Bacardi Silver	\$95.00
Captain Morgan	\$105.00
Myers Dark	\$105.00

Bourbon

House	\$75.00
Jim Beam	\$95.00
Jack Daniel's Black	\$105.00
Maker's Mark	\$110.00

Tequilla

House	\$75.00
Jose Cuervo Gold	\$105.00

Gin

House	\$75.00
Beefeater	\$105.00
Tanqueray	\$105.00
Bombay	\$105.00

Liqueurs and Cordials

Amaretto Di Saronno	\$105.00
Frangelico	\$105.00
Kahlua	\$105.00
Sambuca Romana	\$105.00
Tia Maria	\$105.00
Bailey's Irish Cream	\$115.00
Hennessy VS	\$145.00
Grand Marnier	\$145.00

Vermouth

Sweet Vermouth (.375)	\$30.00
Dry Vermouth (.375)	\$30.00

Setup

Initial bar setup includes appropriate mixer per bottle. Accompaniment setup includes glassware, cocktail napkins, fruit garnishes, wine opener, stirrers, and ice.

Mixers

1 liter Soda	\$10.00
1 quart Bloody Mary Mix	\$15.00
1 quart Orange Juice	\$15.00

All purchased bottles are non-refundable. Bottles are replaced only upon requested.

Hospitality Suite Daily Bar Refresh

After initial order, Suite Bars are refreshed with glassware, cocktail napkins, fruit garnishes, stirrers and ice. \$75.00 daily
 Bars are refreshed only upon request.

General Event Information

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

Food and Beverage

Due to liability and legal restrictions, customers, guests or exhibitors may bring no outside food or beverages of any kind into the hotel. Rosen Plaza hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Rosen Plaza Hotel reserves the right to refuse alcohol service to anyone.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, to allow for adequate staffing, the Hotel requires the customer to submit by email or fax an expected number of guests for each scheduled event. The Hotel must receive an attendance guarantee at least 72 hours in advance of the scheduled event (three (3) business days - Monday through Friday by 3pm). This guaranteed number is not subject to reduction. If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the BEO (updated ten (10) prior to function) becomes the guarantee. Should the actual number of guests in attending the event exceed the guarantee; the customer will be charged for the actual attendance. On plated food and beverage functions, the Hotel will set the room for five percent (5%) over the guarantee with a maximum overset of fifty (50). The Hotel cannot be responsible for identical services to more than 5% over the guarantee.

Catering Fees

A service charge of 24% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc. To ensure food quality, Buffet Pricing is based on two (2) hours or less and Refreshment Breaks are based on one (1) hour or less. Additional charges may incur for extending hours of service. Refer to the Hotel's Banquet Menu for minimum attendance requirements, as well as the applicable charges should guaranteed number of guests be less than required minimums.

Taxes

In addition to the charges set forth in the Contract, Customer agrees to pay separately any and all federal, state, municipal, or other taxes imposed on or applicable to the Contract or Banquet Event Order. By law, Florida sales tax (6.5%) is added to the total cost of the function, including service charge.

Room and Rental

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, room setup or meeting schedules the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Revisions of meeting room setup while on site will require additional labor fees. Meeting room rental charges are subject to 22% service charge and applicable sales tax. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

Length of Service

Customer agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated on the BEO. Banquet prices are based on specified service hours. Extension of service beyond these parameters will result in additional fees.

Outdoor Functions

All catered food and beverage will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. The decision to move the function indoors due to weather conditions will be made no less than four (4) hours prior to scheduled start time of the function. In all cases, the Hotel reserves the right to make the final decision. A \$2.50 per person service fee will be applied to all outdoor banquet events, except Coffee Services where only existing furniture is utilized.

Signs, Banners and Displays

Hotel reserves the right to approve all signage. All signs must be professionally printed. Hotel charges labor fees for hanging of banners and signage.

Security

Hotel may require security guards to be provided at the Customer's expense. Security personnel are to coordinate with Hotel's regular security force. Security staff may be arranged directly with the hotel. Non-hotel staff must provide a Certificate of Insurance to the hotel prior to the event. The number of guards will be proportionate to the size and nature of the Event as determined by the Rosen Plaza Hotel. Any personal property of Customer brought onto premises of Hotel shall be at the sole risk of Customer, and Hotel shall not be liable for any loss or damage to any such property for any reason.

Conduct of Event

Customer undertakes to conduct the Event in an orderly manner, in full compliance with applicable state and local laws, ordinances, regulations and Hotel rules. Customer assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel premises during any such time premises are under control of Customer.

Audiovisual Equipment, Electrical and Rigging

Presentation Services is the on-site recommended vendor for audiovisual equipment. The **exclusive provider** of electrical requirements is Edlen Electrical Services, and rigging is National Production Services.

Shipping

The Rosen Plaza Hotel has limited storage facilities for boxed materials, freight, or exhibit materials. Freight may not be stored prior to, during, or after any function. If freight is shipped directly to the Hotel, it must arrive no earlier than the day prior to the Event. The Convention Services Department must approve shipments prior to delivery. Handling fees will apply. All materials must be removed immediately upon conclusion of event. IKON Business Center provides on-site shipping services at a fee.

Cancellation

Please refer to Contract and/or Banquet Event Order.