

# Banquet Menu

 ROSEN  
**PLAZA**  
HOTEL

9700 International Drive  
Orlando, Florida 32819  
407.996.9700  
[www.RosenPlaza.com](http://www.RosenPlaza.com)



# Breakfast



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# Breakfast

## Continental Breakfast

Continental Breakfasts are provided for up to one hour  
Groups with fewer than 20 guests are subject to a \$50 service charge

### The Boardroom

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

### Americana Continental

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

### Healthy Start Continental

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

### Deluxe Continental

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

### Florida Sunshine

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

## Breakfast Buffets

Groups with fewer than 40 guests are subject to a \$50 service charge and a \$5.00 per person surcharge. Minimum of 15 guests required for 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 Florida Butter and Preserves  
\$24.00 per person

### The Citrus

Fresh Squeezed Florida Orange and Grapefruit Juice  
Tropicana® Smoothies and Individual Assorted Yoplait® Yogurts  
Dry Cereal Display with Regular and 2% Milk  
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  
Tropicana® Smoothies and Individual Assorted Yoplait® Yogurts  
Fluffy Scrambled Eggs  
Cheese Blintzes with Strawberry Sauce  
Crispy Bacon and Country Ham  
Potato Pancakes with Sour Cream and Apple Sauce  
Mini Crumb Cakes and Iced Lemon Pound Cake  
Assorted Bagels with Philadelphia® Cream Cheese  
Sweet Florida Butter and Preserves  
\$26.00 per person

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# Breakfast

## 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

### Mid-Morning Refresh

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

## On-the-Go Boxed Breakfast

*Designed "To Go." When served on premises a \$75.00 service charge applies.*

### Wake Up

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

### Morning Glory

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

Breakfasts include a Selection of Tazo® Teas,  
Freshly Brewed Coffee & Decaffeinated Coffee.

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

## Beverage Refresh

### Deluxe Mid-Morning Refresh

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



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# Breakfast

## Plated Breakfast

Groups with fewer than 25 guests are subject to a \$50 service charge and a \$5 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

### 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

### French Toast

Freshly Squeezed Florida Orange or Grapefruit Juice  
Cinnamon Swirl French Toast served with Maple Syrup and Granola  
Crispy Bacon Strips and Sausage Links  
Breakfast Potatoes  
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

### Eggs Benedict

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

## Breakfast Enhancements

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

Breakfast includes a Selection of Tazo® Teas,  
Freshly Brewed Coffee & Decaffeinated Coffee.  
Upgrade with Starbucks® Coffee \$1.00 additional per person.

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# Breaks



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# Breaks

## “Coffee” Breaks

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:  
Assorted Ice Cream and Frozen Fruit Bars  
Including Ben & Jerry's® Ice Cream Cups  
Bottled Spring Waters and 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 Milk and Chocolate Milk  
Selection of Tazo® Teas  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$12.00 per person

### Heart Healthy

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

### The Munchies

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 and Assorted Candy Bars  
Bottled Spring Waters, Assorted Sodas,  
Bottled AriZona® Iced Teas, Selection of Tazo® Teas  
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  
Bottled Spring Waters and Vitamin Water  
Bottled AriZona® Iced Teas  
\$13.00 per person

### Afternoon Delight

International Cheeses  
*(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 and 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.

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# Breaks

## All Day Meeting Breaks

*Refreshment Breaks are provided for up to one hour. Groups with fewer than 20 guests are subject to a \$50.00 service charge. Consumption prices will apply to beverages ordered between scheduled breaks.*

### Committee Break

#### Continental Breakfast

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

#### Mid-Morning Break

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

#### Afternoon Break

Freshly Baked Cookies  
Assorted Sodas, Spring and Sparkling Waters  
Bottled AriZona® Iced Teas and 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 and Iced Lemon Cake  
Sweet Butter and Preserves, Selection of Tazo® Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

#### Mid-Morning Break

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

#### Afternoon Break

Iced Chocolate Brownies, Raspberry and Lemon Bars  
International Cheese Display with  
Fresh Strawberries and Stone-ground Crackers,  
Assorted Sodas, Spring and Sparkling Waters,  
Bottled AriZona® Iced Teas and 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  
Selection of Tazo® Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

#### Mid-Morning Break

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

#### Afternoon Break

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

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## Meeting Break Selections

### Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$56.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$65.00 gal
Iced or Hot Tazo® 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
Bottled AriZona® Iced Teas	\$4.00 ea
Tropicana® Smoothies	\$4.50 ea
Starbucks® Frappuccino	\$4.50 ea

### Specialty Items

Whole Fresh Fruit Bowl (Serves 20)	\$45.00
Individual Low Fat Yoplait® Yogurt	\$3.50 ea
Fresh Fruit Kabobs with Yogurt Dip	\$4.50 ea
Cup of Apple Slices with Caramel Dip	\$3.00 ea
Crisp Carrot and Celery Sticks with Dip	\$3.00 pp
Large Soft Pretzels with Mustard Sauce	\$40.00 dz
Assorted Granola Bars	\$30.00 dz
Assorted Ice Cream and Frozen Fruit Bars	\$4.00 ea
Assorted Candy Bars and Power Bars	\$3.50 ea
Individual Bags of Pretzels, Chips and Popcorn	\$2.75 ea
Ben & Jerry's® Ice Cream Cups	\$3.50 ea
Mixed Nuts	\$20.00 lb

### From the Bakery

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

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# Lunch



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# Lunch

## Luncheon Buffets

Groups with fewer than 45 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.  
Minimum 15 guests required for Lunch Buffets.

### Hot Carver Sandwich Buffet

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

#### Carving Station

*Choice of One:* Whole Roast Turkey or Baked Pit Ham

*Choice of Three:* Deli Sliced Roast Beef, Pastrami, Salami,

Corned Beef, Egg Salad, Tuna Salad or Chicken Salad

*Accompaniments Include:* Provolone, American and Swiss Cheese,

Lettuce, Sliced Tomato, Red Onion and Dill Pickles

Soft Pretzel Rolls, Sliced Rye Bread, Whole Wheat and

Fresh Baked Kaiser Rolls

Individual Bags of Chips

Tropical Cheesecake and Double Chocolate Torte

\$35.00 per person

*\$100.00 carving fee per station*

### Southern Deli Buffet

Florida Mixed Green Salad with Sliced Seedless Cucumbers,  
Grape Tomatoes, Shredded Carrots, Bacon Bits, Shredded Cheddar

And a Choice of Two Dressings

Country Potato Salad and 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 and 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

### Pick a Pocket Buffet

Fresh Fruit Salad, Greek Pasta Salad and Tuscany Bean Salad

Stuff Your Own Pita, Croissant or Whole Wheat Roll with

Grilled Cashew Chicken Salad, Mediterranean Tuna Salad,

Seafood Salad or Hot Gyro-style Sliced Lamb

Minced Cilantro, Lettuce, Tomatoes and Bowl of Tzatziki

Lemon Squares, Cheesecake and Chocolate Drizzled Baklava

\$31.00 per person

### Executive Lunch Buffet

Club Salad Bar with Romaine Lettuce, Chopped Eggs, Crumbled Bacon,  
Shredded Cheddar Cheese, Tomatoes and Cucumber

With 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 Cheeses

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 and 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, Deluxe and Rosen Healthy Pizzas

Cannoli, Tiramisu and Italian-style Cookies

\$30.00 per person

*Attendant required at \$100 per station*

### All Wrapped Up

Grilled Asparagus and Yellow Tomato Salad, Three Potato Salad

*Sandwich Wraps to include:*

Roast Turkey with Cranberry Orange Mayonnaise in a Sundried 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 and

Roasted Red Pepper Mayonnaise on a Kaiser Roll

Terra Chips and Hard Pretzels

*Dessert Display of:* Watermelon, Honeydew, Cantaloupe, Pineapple, Seedless

Grapes, Seasonal Berries and Assorted Freshly Baked Cookies

\$32.00 per person

*Attendant required at \$100 per station*



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## Luncheon Buffets

Groups with fewer than 45 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge. Minimum 15 guests required for Lunch Buffets.

### Plaza Days Buffet

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

### Entrée Choices:

- **Plaza Pot Roast:** Sliced Slow Braised Beef with Mirepoix Gravy
- **South Beach Chicken:** Grilled Breast of Chicken over Key Lime Sauce with Fresh Mango Salsa
- **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

Fresh Steamed Vegetables  
Oven Roasted Fingerling Potatoes with Chives  
Chef's Daily Dessert Selection

**Two Entrees:** \$36.00 per person

**Three Entrees:** \$39.00 per person

### Carving Station

#### Prime Rib of Beef Au Jus

\$4.50 per person

\$100.00 carving fee per station

**Lunches 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  
or  
Starbucks® Coffee only for \$1.00 additional per

## Plated Lunch Salads & Sandwiches

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

### Chicken Caesar Salad or Gulf Shrimp Caesar Salad

Crisp Romaine Lettuce, Garlic Croutons and Plum Tomatoes tossed in Traditional Caesar Dressing and Shaved Parmesan Cheese with Warm Rolls and Butter

**Grilled Chicken:** \$25.00 per person

**Gulf Shrimp:** \$28.00 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 with Balsamic Vinaigrette Tableside  
Warm Rolls and Butter  
\$26.00 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

### Individual Deli Plate

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

### 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 With Barbecue Ranch Dressing  
Corn Muffins, Warm Rolls and Butter  
\$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

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## Luncheon Entrée Selection

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

### South Beach Chicken

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

### Petite Filet Mignon

Grilled Prime Center Cut Filet with Cabernet Reduction  
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

### 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,  
Barbecue 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

### Herd 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 and  
Chipotle Sauce served with Parsley Fingerling Potatoes  
\$28.00 per person

### Pasta Primavera

Bowtie Pasta tossed with Spinach, Julienne Vegetables and  
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

### 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 Cucumbers,  
Shaved Red Onion and Carrots  
with Peppercorn Ranch and Zinfandel Vinaigrette Dressings

Fresh Seasonal Vegetables, Warm Rolls & Butter and Choice of Dessert  
A Selection of Tazo® Tea and Freshly Brewed Coffee  
and Decaffeinated Coffee

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



9700 International Drive  
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# Lunch

## 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

## Boxed Lunches

*Designed "To Go." When served on premises a \$75.00 service charge applies.*

### Plaza

**Thinly Sliced Roast Turkey Breast,**  
American Cheese and Lettuce on a Soft Kaiser Roll  
or

**Deli Sliced Honey Ham,**  
Swiss Cheese and Lettuce on an Onion Roll  
Potato Salad and Grandma's Chocolate Chip Cookie  
\$24.00 per person

### The Florida Cracker

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

### Italian Sub

Cappicola Ham, Genoa Salami, Mortadella and Provolone Cheese  
with Lettuce and Tomato B  
Brushed with Italian Vinaigrette, served on Crispy Ciabatta Roll  
Sicilian Pasta Salad and Chocolate Biscotti  
\$25.00 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 and Fresh Strawberries  
Natural Spring Water or Vitamin Water  
\$25.00 per person

#### Each Boxed Lunch Includes:

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

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# Dinner



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# Dinner

## 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 Peppadews  
\$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**

With 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

## Soup and Salad Selection

### **Signature Soup Selections**

Tomato Bisque, Minestrone, Vegetable Lentil, Creamy Swiss Onion,  
Chicken Parmesan or Rustic Tomato and Artichoke

### **Bay Hill Salad**

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

### **Caesar Salad**

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

### **Sand Lake Salad**

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

### **Mediterranean Salad**

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

### **Rosen Salad**

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

### **Florida Farmer's Market Salad**

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

### **Gourmet Berry Salad**

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

### **South Beach Salad**

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

### **The Plaza Wedge**

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

### **Chef's Salad Dressings**

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



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# Dinner

## Dinner Entrée Selection

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

### Scaloppini of Chicken

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

### Sea Bass Tropicale

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

### Mediterranean Chicken

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

### Roasted Pork Tenderloin

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

### New York Strip

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

### Bronzed Tenderloin of Beef

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

### Dijon Crusted Chicken

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

### Grilled Filet Mignon

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

### Florida Mangrove Snapper

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

### Chicken LaFayette

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

### Prime Rib

Slow Roasted Prime Rib au jus with Horseradish Sauce  
Two Potato Gratin and Steamed Asparagus  
\$42.00 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 & Butter and a Choice of Dessert  
Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee

Upgrade with Starbucks® Coffee for \$1.00 additional per



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# Dinner

## Dinner Entrée Duets

Groups with fewer than 25 guests are subject to a \$50.00 service charge and a \$8.00 per person surcharge.

### 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

### 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

### 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

### Herb Seared Filet Mignon

Pinot Noir Sauce

### Breast of Chicken Francaise

Baked with Prosciutto, Roma Tomatoes and  
Mozzarella Choron Sauce

with 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 Dinner Entrée Duet is served with:

Choice of Soup or Salad, Fresh Seasonal Vegetables, Warm Rolls & Butter and a Choice of Dessert  
Selection of Tazo® Teas, Fresh Coffee & Decaffeinated Coffee

Upgrade with Starbucks® coffee for \$1.00 additional per person.

## 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

### Guava Cheesecake

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

### Jack Daniels® Chocolate Cake

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

### Chocolate Mousse Macadamia Nut Pie

Topped with White and Dark Chocolate Shavings

### Deep Dish Apple Crumble Pie

Washington Granny Smith Apples piled high  
in a Short Bread Crust and 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  
dusted with Cocoa Powder and topped with  
Whipped Cream and Raspberry Garnish.

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# Dinner

## 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

### **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

### **White Chocolate Raspberry Truffle**

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

### **Dessert Trio**

Chocolate Raspberry Mousse in a Chocolate Cup, Key Lime Tartlet and Mini Chocolate Éclair with Raspberry, Caramel and Passion Fruit plate painting  
\$6.00 per person

### **Bananas Foster Station**

Fresh Bananas, White Rum, Brown Sugar and Citrus Juice flambéed and served over Haagan Dazs® Vanilla Ice Cream  
\$6.00 per person  
*Attendant required at \$100 per station*

### **Pecan Praline Truffle**

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

## Viennese Dessert Station

### **Strawberry Festival Cake**

topped with Tuxedo Dipped Fresh Strawberries

### **“The Alps” Mountain High Five Layer Colossal Chocolate Cake**

**Sacher Torte \* Apple Caramel Streusel Cake \* Tiramisu \* Handmade Bavarian Truffles**

### **Starbucks Coffee**

with Assorted Flavored Coffee Syrups and Rock Candy Stir Sticks & Condiments

\$21.50 per person

*Minimum 75 guests*



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# Dinner

## Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.  
Minimum of 25 guests required for dinner buffets.

### Plaza Buffet

#### Salad Bar

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

Plaza Signature Seafood Salad and Spiral Pasta Salad  
Sliced Cucumbers, Tomatoes, Feta Cheese, Black Olives in Vinaigrette Dressing

#### Entrée Selections

- **Sliced Roast Sirloin** with Crumbled Bleu Cheese Gratin au Jus
- **Colorado Pork Loin** with Roasted Pepper Molasses Barbecue Sauce
- **Orange Chicken** glazed with Orange Marmalade and Citrus Sauce
- **Pan Seared Chicken Breast** with Artichoke White Cheddar Sauce
- **Gold Coast Chicken Breast** with Plum Tomatoes and Smoked Gouda Chipotle Sauce
- **Broiled Sterling Salmon** with Green Olive and Pimento Butter
- **Flank Steak Teriyaki** with Asian Ginger Glaze
- **Crab and Scallop Stuffed Sole** with Chardonnay Dill Sauce

Chef's Selection of Seasonal Vegetables

Oven Baked New Potatoes

Chef's Selection of Assorted Cakes, Pies and Tortes

**Choice of Two Entrees:** \$45.00 per person

**Choice of Three Entrees:** \$49.00 per person

**Choice of Four Entrees:** \$53.00 per person

### Carving Station

#### Prime Rib of Beef au Jus

*Additional \$5.50 per person*

*Carver required at \$100 per station*

### Mardi Gras Buffet

#### Salad Bar

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

#### Entrée Selections

**Blackened Redfish** over Creole Tomato Sauce

**Crawfish Etouffée** slowly 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, 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*

#### All Dinner Buffets Include:

Warm Rolls & Butter and a Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee

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# Dinner

## Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.  
Minimum of 25 guests required for dinner buffets.

### Florida Everglades Buffet

#### Soup & Salad Bar

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

#### Entrée Selections

##### 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 Farmer's 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

### Asian Buffet

#### Sushi and Sashimi Display\*

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

#### Soup & Salad Bar

Shrimp and Cabbage Slaw

Fried Won Tons, Cilantro, Cashews & Curry Mustard Dressing

Soba Noodle Salad

Thai Chile Dressing with Watercress, Shredded Carrots,  
Cucumbers

Asian Chicken Soup

Vietnamese Dim Sum, Miso and Vegetables

#### Entrée Selections

##### Yellowtail Snapper

with Ginger Roasted Shitake Mushrooms and  
Root Beer Hoisin Vinaigrette

##### Habachi Grilled Chicken

in Sesame Honey Teriyaki Glaze

##### Black Pepper Seared Pork Stir Fry Station

with Pineapple, Spring Onions and Wok Sauce  
(Cooked to Order)

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 Two Salad Dressings

\$48.00 per person

#### All Dinner Buffets Include:

Warm Rolls & Butter and a

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# Dinner

## Dinner Buffets

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.  
Minimum of 25 guests required for dinner buffets.

### Mediterranean Buffet

#### Antipasto Display

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

#### Soup & Salad Bar

##### French Red Lentil Soup

##### Caesar Salad Station

Romaine Lettuce, Pepperoncini, 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, Mint with Virgin Olive Oil and Lemon

### Entrée Selections

#### Oven Poached Sole

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

#### Iron Skillet Chicken

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

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

### Sabor Latino

#### Soup and Salad Bar

Gazpacho with Tortilla Chips

#### Ensalada Romana

Berry Tomatoes, Manchego Cheese, Thin Sliced Red Onion, Cucumbers, Crushed Corn Tortilla, 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 Red Pepper Dressing

### Entrée Selections

#### Pescado al Horno

Grouper 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

#### Yuca 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

All Dinner Buffets Include:

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# Dinner

## Around the World Dinner Stations

Groups with fewer than 50 guests are subject to a \$50.00 service charge and a \$10.00 per person surcharge.  
35 person minimum.

### Mediterranean

**Lobster Bisque** accented with Cognac

**Marinated Eggplant and Feta Salad**

**Antipasto Display** with 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: 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  
Carambola tossed with Mango Poppy Dressing

**Grilled Flank Steak with Fresh Herbs and Lime** *(Cooked to Order)*

**Carne Asada Chimichurri**

**Grouper Escabeche** – Fried Pickled Grouper

**Yucca Frita** – “French Fried” Yucca Root

### Australia

**Brisbane Stew**

Hearty Soup of Mussels, Potatoes and Lemongrass

**New South Wales Salad**

Fresh Orange Salad with Jicama, Sliced Radish and Scallion

**Queensland Spring Lamb with Mint Sauce** *(Carved to Order)*

**Coral Sea Steamed Clams**

Leaping Kangaroo Vineyard’s Chardonnay, Shallots,  
and Fresh Thyme

**Outback Potato Cake**

Chunky Baked Potato and Tomato Cake

### 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 Strip Loin of Beef** *(Carved to Order)*

and  
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 African

**Moroccan Harira**

Spiced Lamb and Hummus Soup 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 with Flatbread and Warm Cous Cous

**Two Stations - \$45 per person**

**Three Stations - \$49 per person**

**Four Stations - \$53 per person**

*Attendant required at \$100 per station*

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#### All Dinner Buffets Include:

Warm Rolls & Butter and a Selection of Tazo® Teas, Fresh Coffee and Decaffeinated Coffee.

Upgrade with Starbucks® coffee for \$1.00 additional per person or

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

# Reception



  
ROSEN  
**PLAZA**  
HOTEL

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# Reception

## **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*

## **Farmer's Market of Fresh Raw Vegetables**

With Bleu Cheese, Ranch and Onion Dips  
\$6.50 per person  
*25 person minimum*

## **International and Domestic Cheese**

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, Peppadews,  
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*

## Displays

## **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 with Pita Points and Flat Bread  
\$10.00 per person  
*24 person minimum*

## **Spanish Tapas** *(Presented in Bowls & 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  
Display of Artisan Breads and Rolls  
\$9.50 per person  
*40 person minimum*

## **Snacks**

Artichoke and Parmesan Dip \* Sour Cream Spinach Dip  
Onion Dip \* Warm Cheddar Dip  
Gourmet Cracker Assortment \* Tortilla Chips  
Potato Chips \* Soft Pretzels \* Mixed Nuts  
\$8.75 per person  
*25 person minimum*



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## Chef Stations

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function.  
One and a half hours of service provided.

Service charges apply when event exceeds timeframe. Carver or Attendant is required at \$100 per station

### **Mashed Potato Bar**

Maple Sweet and Yukon Gold Mashed Potatoes  
With Toppings of Cinnamon Sugar, Pineapple, Crumbled Bleu Cheese,  
Smokehouse Bacon, Cheddar Cheese, Chopped Scallions and Sour Cream  
\$10.00 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*

### **Asian Stir Fry**

**Chicken, Shrimp or Pork** (*Select One*)  
Tossed with Far East Vegetables, Soba Noodles and Sweet Tai Chile Sauce  
\$14.00 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*

### **Baked Brown Sugar Cured Ham**

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

### **Whole Roasted Turkey**

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

### **Whole Roasted Gulf Red Snapper**

Line Caught and Oven Poached with  
Sweet Tai 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*

### **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*

### **Roast Pork Steamship**

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

### **Rack of Lamb**

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

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## Hors d'Oeuvres Packages

One and a half hours of service provided. Surcharges apply with fewer than the published minimum attendance.  
Carver or Attendant is required at \$100 per station

### Silver

#### International and Domestic Cheese Display

Garnished with Fresh Fruit and  
Seasonal Berries with Toasted Garlic Baguettes  
and Gourmet Cracker Assortment

#### Raw Farmer's Market Vegetable Display

Bleu Cheese, Ranch and Onion Dips

#### From the Chafers

Chicken Cashew Eggrolls with Duck Sauce  
Spinach Spanikopitas  
Sweet and Sour Meatballs  
Tricolor 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  
with Toasted Garlic Baguettes and Gourmet Cracker Assortment

#### Fresh Fruit Spectacular

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,  
Seedless Grapes & Seasonal Berries with 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 in Caramelized Shallot Pan Sauce

*Mini Rolls, Dijon Mustard and Mayonnaise*

\$36.00 per person

10 pieces per person, *minimum 25 guests*

### Platinum

#### Mediterranean Antipasto

Array of Italian Meats and Cheese, Spiced Olive Salad,  
Peppadews, Pepperoncini and Balsamic Roasted Portabella  
Mushrooms with Warm Breadsticks

#### Fresh Fruit Spectacular

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,  
Seedless Grapes & 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  
and Italian Breadsticks

#### Carving Station

#### Steamship Round of Beef

*Mini Rolls, Horseradish Sour Cream and Mayonnaise*

\$49.00 per person

12 pieces per person, *minimum 50 guests*

## To Enhance Your Reception

#### Pastry Display of Whole Cakes and Tortes

Mocha Java Cake, Italian Rum Cake, Mango Cheesecake, Key Lime Pie, 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*

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.**

# Reception

## Cold Hors d'Oeuvres

Grilled Chicken and Gorgonzola Pesto Baguette	\$400.00
Roast Beef on Pumpnickel 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 Canapés	\$425.00
Assorted Finger Sandwiches	\$375.00
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 Peppadews	\$425.00
Smoked Salmon, Onion and Caper Mousse on Bagel Chip	\$400.00
Turkey and Smoked Cheddar Stick	\$395.00
California Rolls	\$475.00
With Pickled Ginger, Wasabi and Soy (100 piece min)	
Assorted Sushi and Sashimi	\$575.00
With Pickled Ginger, Wasabi and Soy (100 piece min)	

## Chips and Nuts

<b>Terra Chips, Potato Chips</b>	\$20.00 per pound
with Onion Dip	
<b>Tortilla Chips</b>	\$20.00 per pound
with Salsa	
<b>Mixed Nuts</b>	\$20.00 per pound
<b>Pretzels</b>	\$15.00 per pound
<b>Roasted Snack Mix</b>	\$15.00 per pound

## 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 in 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*

# Beverages



 ROSEN  
**PLAZA**  
HOTEL

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# Beverages

## Beverages and Cocktails

### Sponsored Host Bar - Charged to Client per Drink

House Brands	\$5.50 ea
Call Brands	\$7.00 ea
Premium Brands	\$7.50 ea
Deluxe Brands	\$8.00 ea
House Wine – Night Harvest	\$5.75 ea
Beringer White Wine	\$7.00 ea
Beringer Red Wine	\$7.50 ea
Domestic Beer – Bud/Bud Lite	\$5.50 ea
Micro Brew – Gator Drool	\$6.50ea
Imported Beer - Heineken	\$6.50 ea
Liqueurs, starting from	\$8.00 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

### Open Bar Plan - All prices are per person

#### Cocktails, House Wines, Domestic & Imported Beer, Soft Drinks, Waters

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater. Minimum guarantee of 35 quests.

#### House Brands

First Hour	\$13.75
Each Additional Hour	\$6.50

#### Call Brands

First Hour	\$17.50
Each Additional Hour	\$8.00

#### Premium Brands

First Hour	\$18.75
Each Additional Hour	\$8.50

**Cordials** - add \$1.00 per person, per hour

#### Deluxe Brands

First Hour	\$20.00
Each Additional Hour	\$9.00

**Cordials** - add \$1.00 per person, per hour

### Bartenders & Fees

<b>First Two Hours</b>	\$100.00*
Additional Hours, per bartender	\$35.00 ea

### Complete Package Plan - All prices are per person

Four (4) continuous hours including  
Unlimited Cocktails and House Wine with Dinner.  
Minimum guarantee of 35 quest.

<b>House Brands</b>	\$29.00
<b>Call Brands</b>	\$38.00
<b>Premium Brands</b>	\$41.00
<b>Deluxe Brands</b>	\$45.00

### Beer, Wine and Soda Plan - All prices are per person

**Domestic and Imported Beer,  
Night Harvest Cabernet Sauvignon, Chardonnay, White Zinfandel,  
Assorted Soda and Bottled Water**

First Hour	\$13.00
Each Additional Hour	\$6.00

### Soda Plan - All prices are per person

<b>First Hour</b>	\$6.00
Each Additional Hour	\$3.00

### Specialty Wine Selections

Available upon request

#### Champagne

Korbel, Brut	\$34.00
Moet et Chandon, Imperial	\$75.00

#### Beringer House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
White, 750 ml	\$34.00
Red, 750 ml	\$36.00

#### Night Harvest House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml	\$29.00
1.5 ltr	\$51.00

#### Cocktail Punches

Champagne Punch	\$70.00 gal
Mimosa	\$75.00 gal
Tropical Rum Punch	\$85.00 gal
Non-alcoholic Golden Punch	\$48.00 gal

**\*Bartenders are provided at an average of one (1) per 125 guests for host bars.**

**Additional Bartenders subject to Bartender Fee.**

**Should total Beverage Revenue (excluding service charge & tax) exceed \$675.00 per bar, Bartender Fee is waived for the first 2 hours.**

**When multiple bars are present, the Total Beverage Revenue is divided by \$675.00 to determine the applicable Bartender Fees.**

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# Beverages

## Beverages and Cocktails

### Cash Bar - Per drink, inclusive pricing

House Brands	\$5.75 ea
Call Brands	\$7.25 ea
Premium Brands	\$8.25 ea
Deluxe Brands	\$9.50 ea
Salmon Creek House Wines	\$6.00 ea
Beringer White Wine	\$7.50 ea
Beringer Red Wine	\$8.00 ea
Domestic Beer – Budweiser/Bud Light	\$6.00 ea
Micro Brew – Gator Drool	\$7.50 ea
Imported Beer - Heineken	\$7.50 ea
Liqueurs, starting from	\$8.75 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

### Minimum Cash Bar Bartender Fee

Up to Two Hours, per Bartender	\$100.00
Additional Hours, per Bartender	\$35.00

### Hospitality Suite Bar \$725.00

Set up includes:

Name Brand Liquor – (4) Bottles

**Vodka, Gin, Rum, Tequila, Bourbon-Whiskey or Scotch**

Domestic Beer – (12) Bottles

House Wine - (2) Bottles

Assorted Mixers -

Coke, Diet, Sprite, Club Soda or Tonic - (6) Bottles, 10 oz

Orange Juice - (6) Cans, 6 oz

Bloody Mary Mix - (1) Bottle, 1 qt

Glassware, Cocktail Napkins, Garnishes, Beer & Wine Openers, Stirrers and Ice

### Hospitality Suite Daily Bar Refresh \$100.00 daily

After initial order, Suite Bars are refreshed with

Glassware, Cocktail Napkins, Fruit Garnishes, Stirrers and Ice.

**Beverages are refreshed only upon request.**

### Spirits by the Bottle

#### Bourbon - Whiskey

House - Old Crow	\$105.00
Call - Jim Beam	\$125.00
Call - Canadian Club	\$125.00
Premium - Jack Daniels	\$145.00
Deluxe - Makers Mark	\$165.00

#### Scotch

House - Grants	\$105.00
Call - Dewar's	\$125.00
Deluxe - Johnny Walker Black	\$165.00

#### Gin

House - Gordons	\$105.00
Call - Tanqueray	\$125.00
Premium – Bombay Sapphire	\$145.00

#### Vermouth

Sweet or Dry (.375)	\$30.00
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#### Mixers

1 ltr Soda	\$10.00
1 qt Bloody Mary Mix	\$15.00
1 qt Orange Juice	\$15.00

#### Vodka

House - Svedka	\$105.00
Call - Stolichnaya	\$125.00
Premium – Absolut	\$145.00
Deluxe - Grey Goose	\$165.00

#### Rum

House – James Harbor	\$105.00
Call - Bacardi Silver	\$125.00
Premium - Captain Morgan	\$145.00
Premium - Myers	\$145.00

#### Tequila

House – Giro Silver	\$105.00
Call - Jose Cuervo Gold	\$125.00
Deluxe – Patron Silver	\$165.00

#### Cordials/Cognacs

Amaretto Di Saronno	\$135.00
Bailey's Irish Cream	\$135.00
Kahlua	\$135.00
Hennessy VS	\$165.00
Grand Marnier	\$165.00

**Initial bar setup includes appropriate mixer per bottle.**

**Accompaniments include:**

**Glassware, Cocktail Napkins, Fruit Garnishes,  
Wine Opener, Stirrers and Ice.**

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

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.**

## 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) days prior to the function) becomes the guarantee.** Should the actual number of guests 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 thirty (30). 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 food service of 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.

### 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 and after room has been set-up per contract, will require additional labor fees. **Meeting room rental charges are subject to 24% 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 confirmed on the Banquet Event Order. Banquet prices are based on specified service hours. **Extension of service beyond these parameters will result in additional hourly 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 \$1.50 per person service fee will be applied to all outdoor banquet events,** except Coffee Services where only existing furniture is utilized.

## 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.

## 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.

**Applicable Taxable Service Charge (currently 24%) and Florida Sales Tax (currently 6.5%) will be added to all quoted prices. Prices are subject to change.**

## 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.**

## 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.**

## Parking

Valet and Self Parking are available at a fee by our on-site provider.

## 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**. The **exclusive Rigging provider** is **PSAV**.

## Smoking

Proudly, **Rosen Plaza Hotel** is a smoke-free environment in all indoor public areas and guestrooms.

*In order to fully comply with the Florida Indoor Clean Air Act, as well as provide a refreshing smoke free environment for our guests, **Rosen Plaza Hotel is a non-smoking hotel.** Smoking areas are available outside of the hotel. A **\$350.00 cleaning fee** will be applied to guest folios if the policy is not followed in the guestrooms.*