



BANQUET MENU



BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfasts include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Continental Breakfasts are standing and provided for up to one hour. Table Service is subject to space availability with \$4.00 per person added. Groups with fewer than 25 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 10 guests required for this service. For groups of 10 or less, please refer to A La Carte Specialty items.

QUICK START

Florida Orange and Grapefruit Juices
Assorted Freshly Baked Mini Muffins, Danish and Buttery Croissants
Selection of Fruit Preserves, Sweet Butter, Honey and Nutella®
\$24.00 per person

THE BOARDROOM

Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit
Assorted Freshly Baked Mini Muffins, Danish and Buttery Croissants
Selection of Fruit Preserves, Sweet Butter, Honey and Nutella®
\$26.00 per person

HEALTHY START

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit and Berries
Assorted Freshly Baked Mini Blueberry, Bran Muffins and Bagels
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Fruit Preserves, Sweet Butter, Honey and Nutella®
Whole Grain Cereals
Skim, 2% and Soy Milk
Individual Fruit Yogurts
\$28.00 per person

PLAZA GRAND

Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fresh Fruit and Berries
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Individual Fruit Yogurts, Chilled Hard-Boiled Eggs
Freshly Baked Mini Blueberry and Bran Muffins, Assorted Fruit Danish and Buttery Croissants
Variety of Bagels
Cinnamon Streusel Coffee Cake and Banana Breakfast Bread
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Flavored Fruit Preserves, Sweet Butter and Honey
\$30.00 per person

BREAKFAST ENHANCEMENTS

To enhance your Continental Breakfast or Breakfast Buffet. A Minimum Guarantee of 25 guests required.

OMELET STATION*

Prepared to order with Farm Fresh Eggs, Egg Whites or Egg Beaters. Choice of: Diced Ham, Bacon, Mushrooms, Peppers, Tomatoes, Onions, Shredded Cheddar Cheese and Charred Tomato Salsa
\$10.50 per person

HEARTY OATMEAL BAR ^{DF/V}

With Brown Sugar, Cinnamon and Raisins
\$6.00 per person

TOASTER STATION

Assorted Sliced Breads to include: White, Rye, Multigrain and a Variety of Bagels served with Regular and Light Cream Cheese, Butter and Assorted Fruit Spreads
(Substitute English Muffins for Bagels upon Request)
\$4.50 per person

HOT CEREAL STATION

Hearty Oatmeal ^{DF/V}
Southern-Style White-Corn Grits ^{GF/VEG}
Wholesome Amaranth Hot Cereal ^{GF/VEG}
Accompanied by Sweet Butter, Honey, Raisins, Brown Sugar and Fresh Blueberries
\$8.50 per person

PANCAKE STATION*

Buttermilk Pancakes prepared to order
Chocolate Chips, Fresh Blueberries and Strawberries
Warm Maple Syrup, Whipped Cream and Sweet Butter
\$7.00 per person

FLUFFY SCRAMBLED EGGS ^{GF}

\$4.50 per person

OVERNIGHT OATS

Individual servings of Overnight Oats prepared with Almond Milk and Cinnamon
Assorted Toppings to include: Fresh Blueberries and Strawberries, Toasted Coconut and Walnuts
\$8.00 per person

EGG AND CHEESE BURRITOS WITH TOMATO SALSA

\$68.00 per dozen

FRESHLY BAKED CROISSANT BREAKFAST SANDWICHES

Choose from Bacon and Egg, Ham and Swiss, or Egg and Cheese
\$68.00 per dozen

*\$125.00 Carver/Presentation Fee per Station

PLATED BREAKFAST

Breakfasts include Florida Fresh Orange Juice, Fresh Fruit Cup, Bakery Basket with Sweet Butter and Preserves, and a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Groups with fewer than 25 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 10 guests required.

PLAZA BREAKFAST

Fluffy Scrambled Eggs
Applewood Bacon and Country Sausage Links
Breakfast Potatoes
\$31.00 per person

CROISSANT AND EGGS

Fluffy Scrambled Eggs with Sliced Tomatoes, Shredded Cheddar Cheese and Chives set inside a Buttery Croissant
Accompanied by Applewood Bacon Strips
-or-
Fluffy Scrambled Eggs with Boursin Cheese, Griddled Bell Peppers set inside a Buttery Croissant
Accompanied by Country Sausage Links
\$32.00 per person

FRENCH QUARTER FRENCH TOAST

Cinnamon French Toast served with Warm Maple Syrup
Choice of Applewood Bacon Strips or Country Sausage Links
\$31.00 per person

GIVE QUICHE A CHANCE

Quiche Lorraine
Rich Egg Custard with Gruyere Cheese, Sautéed Bacon and Onions in a Flaky Pastry Crust
-or-
Quiche au Jardin
Rich Egg Custard with Sautéed Artichokes, Spinach and Roasted Red Peppers in a Flaky Pastry Crust
Both accompanied by Breakfast Potatoes
\$31.00 per person



BREAKFAST BUFFETS

Breakfasts include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee. Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$5.00 per person. Groups of 25 and under, add \$100.00 labor fee.

CYPRESS

Fresh Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs and Breakfast Potatoes
Crispy Bacon and Sausage Links*
Assorted Mini Blueberry and Bran Muffins, Fruit Danish
Selection of Fruit Preserves and Sweet Butter
\$34.00 per person

JASMINE

Fresh Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit and Berries
Individual Fruit Yogurts
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Fluffy Scrambled Eggs and Breakfast Potatoes
Crispy Applewood Bacon and Country Sausage Links*
Assorted Mini Blueberry and Bran Muffins, Assorted Bagels and Danish
Selection of Fruit Preserves, Sweet Butter and Philadelphia® Cream Cheese (Regular and Reduced Fat)
\$36.00 per person

MAGNOLIA

Fresh Squeezed Florida Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fruit and Berries
Individual Fruit Yogurts
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Crispy Applewood Bacon and Country Sausage Links*
Fluffy Scrambled Eggs with toppings to include:
Shredded Cheddar Cheese, Chives and Fire Roasted Salsa
Yukon Gold Breakfast Potatoes
Streusel Coffee Cake, Raisin Bran Muffins
Guava Twists and Chocolate Croissants
Assorted Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)
Selection of Fruit Preserves and Sweet Butter
\$38.00 per person

*Turkey Bacon or Chicken Sausage may be substituted

BREAKFAST

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

PLATED BREAKFAST & BREAKFAST BUFFETS



REFRESHMENT BREAKS

REFRESHMENT BREAKS

Refreshment Breaks are provided for up to 30 minutes. A Minimum Guarantee of 15 guests required. Groups with fewer than 25 guests are subject to a \$100.00 service charge.

SMOOOTH JAVA

Buttery Miniature Croissants, Cherry Cheese Coffee Cake Squares, Iced Lemon Pound Cake and Fresh Strawberry Shooters, Fresh Bananas, Apples and Oranges
"Rosen Perfect" Banana and Coconut Mocha Granola Bars, "Go Free" Gluten-Free Vegan Protein Bars
Rosen Plaza Bottled Waters and Assorted Sodas
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas
\$23.00 per person

FLORIDA ORANGE BREAK

Individual Honey Orange Custard Shots
Mini Carrot, Mandarin Chocolate and Key Lime Cupcakes
Lemon Coconut Cooler Cookies
Golden Ripe Pineapple Spears and Seasonal Berries
Fresh Squeezed Florida Orange Juice, Lemonade and Zephyrhills® Spring Water
\$25.00 per person

DOWN TO SIZE!

An Array of Shot-Size Temptations including 100% Fruit Smoothies, Cubed Cheeses, Mixed Nuts, Raw Vegetables with Ranch Dip, Chocolate Covered Raisins, and Plain and Peanut M&M's®
Rosen Plaza Bottled Waters and Assorted Sodas
\$19.00 per person

THE COOKIE JAR

Fresh Baked Chocolate Chip, Oatmeal Raisin and White Chocolate Lemon Cookies
Gourmet Salted Caramel Brownies
Half Pints of Skim and 2% Milks
Rosen Plaza Bottled Waters and Assorted Sodas
\$18.00 per person

Substitute No-Sugar-Added Oatmeal Pecan Coconut Cookies, Gluten-Free Chocolate Chip Cookies upon request

CORPORATE 5K

Assorted Power Crunch Protein Bars
Hummus with Exotic Vegetable Chips and Sliced Cucumbers
Individual Fruit Yogurts
Mixed Nuts
Rosen Plaza Bottled Waters and Sparking Pellegrino® Waters and Assorted Sodas
\$19.00 per person

COVER ME IN CHOCOLATE

Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Covered Strawberries & Pineapple, Chocolate Almond Brittle, Chocolate Salted Caramel Brownie Bites, Caramel Apple Wedges
\$19.00 per person

ICE CREAM TRUCK

Frozen Ice Cream Treats to include: Assorted Ice Cream Novelties and Frozen Fruit Bars
Chilled Skim and 2% Milk Half Pints
Rosen Plaza Bottled Waters and Assorted Sodas
\$19.00 per person

HOT AND COLD STARBUCKS®

Featuring popular Chilled Premium Starbucks® Coffee Drinks:
Assorted Frappuccino Flavors and Assorted Flavored Café Lattes with Traditional Hot Starbucks®
Fresh Brewed Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas
Rosen Plaza Bottled Waters and Assorted Sodas
Chocolate and Almond Biscotti
\$19.50 per person

STADIUM TAILGATER

Bags of White Cheddar Popcorn, Backwoods Salty Snack Mix, Deep River Regular, BBQ and Jalapeño Potato Chips, Cracker Jacks, '39 Poolside Tortilla Chips with Warm Nacho Dip
Mini Ballpark Franks with Pickle Relish and Yellow Mustard
Rosen Plaza Bottled Waters and Assorted Sodas
\$22.00 per person

Add: Alligator Drool® Microbrew on consumption at \$7.50 each

BUILD-YOUR-OWN TRAIL MIX

Pistachios, Whole Almonds, Cashews, M&M's®, Golden Raisins, Dark Chocolate Chips, Sea Salt Pumpkin Seeds, Dehydrated Cherries and Shredded Coconut
Watermelon & Strawberry and Lemon & Lime Infused Water
\$19.00 per person

CHARCUTERIE

Assorted Sliced and Cubed Imported and Locally Sourced Cheeses
Sliced Pepperoni and Salami
Assorted Crackers, Fresh Fruit Skewers
Dried Fruits and Mixed Nuts
\$22.00 per person

CHIPS & DIPS (CHOOSE THREE)

Crisp Potato Chips with Onion Dip
Tortilla Chips with Salsa, Guacamole and Warm Nacho Cheese Dip
Seasoned Pita Rounds with Hummus
Fresh Vegetable Crudit  with Creamy Peppercorn Dip
Apple Wedges with Caramel Dip
Fresh Strawberries and Yogurt Dip
\$20.00 per person

ALL-DAY MEETING BREAKS

Continental Breakfasts are each provided for up to one hour. Refreshment Breaks are provided for up to 30 minutes. Groups with fewer than 20 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 15 guests required. Consumption prices will apply to beverages ordered between scheduled breaks.

COMMITTEE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit
Breakfast Pastries
Sweet Butter and Preserves, Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas, Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Cookies and Granola Bars
Assorted Sodas, Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices, Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
\$46.00 per person

CONFERENCE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display
Breakfast Pastries
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas, Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Cookies and Granola Bars
Individual Bags of Snacks
Cajun Crunchy Bar Mix
Assorted Sodas, Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
\$49.00 per person

EXECUTIVE BREAK

CONTINENTAL BREAKFAST

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display
Assorted Fruit Yogurt
Mini Fruit Danish and Muffins
Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

MID-MORNING BREAK

Assorted Sodas and Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

AFTERNOON BREAK

Freshly Baked Chocolate Chip, Oatmeal Raisin and No-Sugar-Added Coconut Oatmeal Pecan Cookies
Gourmet Salted Caramel Brownies
Assorted Granola Bars
Dried Fruit and Mixed Nuts
Assorted Sodas, Sparkling Water and Rosen Plaza Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$54.00 per person

COFFEE ONLY ALL DAY

Refreshment Breaks are provided for up to 30 minutes. A Minimum Guarantee of 15 guests required. Freshly Brewed Seattle's Best Coffee®, Decaffeinated Coffee, selection of Teavana® Teas Refreshed throughout the day for up to eight (8) hours
\$26.00 per person

REFRESHMENT BREAKS

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

BEVERAGES

Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee	\$82.00 gal
Hot Teavana® Tea Assortment	\$82.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$88.00 gal
Premium Brewed Iced Teas (Choose from: Passionfruit, Green or Black Tea)	\$78.00 gal
Fresh Florida Orange or Grapefruit Juice	\$68.00 gal
Lemonade	\$66.00 gal
Regular or Diet Soda	\$4.25 ea.
Red Bull®	\$5.00 ea.
Rosen Plaza Logo Bottled Water	\$4.00 ea.
Bottled Spring Water	\$4.50 ea.
FIJI® Spring Water	\$4.75 ea.
San Pellegrino® Sparkling Water	\$4.75 ea.
Bottled Fruit Juices	\$4.75 ea.
Naked® 100% Juice Smoothies (charged in full only)	\$5.00 ea.

SPECIALTY ITEMS

Fresh Fruit Display (minimum order 12 guests)	\$10.00 pp
Fresh Fruit Kabobs with Yogurt Dip	\$62.00 dz.
Cup of Apple Slices with Caramel Dip	\$54.00 dz.
Crisp Celery and Carrot Sticks with Ranch	\$50.00 dz.
Whole Fresh Fruit Bowl of Oranges, Bananas and Crisp Apples	\$36.00 dz.
Assorted Granola/Nutrigrain® Bars	\$45.00 dz.
Assorted Candy Bars	\$45.00 dz.
Assorted Frozen Fruit Bars	\$56.00 dz.
Assorted Power Bars/Kind® Bars or CLIF® Bars	\$58.00 dz.
Individual Bags of Pretzels, Chips and White Cheddar Popcorn	\$3.75 ea.
Individual Bags of Terra® Chips, Trail Mix or Mixed Nuts	\$4.00 ea.
Individual Beef Jerky or String Cheese	\$3.25 ea.
Assorted Gourmet Ice Cream Cups	\$64.00 dz.
Assorted Gourmet Ice Cream Bars	\$82.00 dz.
Individual Low-Fat Mixed Berry Yogurt (Charged in full)	\$4.75 ea.
Mixed Nuts	\$28.00 lb.
Cajun Snack Mix	\$22.00 lb.

FROM THE BAKERY

Assorted Fruit Danish	\$56.00 dz.
Large Muffins (Banana Nut, Oatmeal Raisin, Blueberry, Chocolate)	\$56.00 dz.
Assorted Bagels (Plain, Cinnamon Raisin, Wheat, Sesame) with Philadelphia® Cream Cheese (Regular and Reduced Fat)	\$56.00 dz.
Flaky Croissants	\$56.00 dz.
Pecan Sticky Buns	\$48.00 dz.
Glazed Cinnamon Rolls	\$48.00 dz.
Guava Twists	\$48.00 dz.
Iced Lemon Pound Cake Slices	\$50.00 dz.
Apple Crumb Cake Slices	\$50.00 dz.
Banana Nut Bread Slices	\$50.00 dz.
Streusel Coffee Cake Slices	\$50.00 dz.
Iced Chocolate Brownies	\$54.00 dz.
Gourmet Salted Caramel Brownies	\$56.00 dz.
Blondies with Chocolate Chips	\$54.00 dz.
Assorted Fresh Donuts	\$50.00 dz.
Assorted Cheesecake Lollipops	\$48.00 dz.
Assorted Mini Dessert Shots	\$48.00 dz.
Gourmet Chocolate Truffles	\$60.00 dz.
Chocolate Dipped Strawberries	\$58.00 dz.
Assorted Freshly Baked Cookies: Chocolate Chip, Lemon & White Chocolate Nut Cooler, Oatmeal Raisin	\$54.00 dz.
Assorted Mini Decorated Cupcakes	\$48.00 dz.



REFRESHMENT BREAKS

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

BEVERAGES



LUNCH

GRAB N' GO LUNCH

A minimum (one-menu) order of 15 is required. Maximum of 3 choices per event.
All Bagged Lunches include: Whole Fresh Fruit, All-Natural Cookie, Deep River® Potato Chips, Organic Super Slaw, Utensil Pack, Condiments, Napkin

MEDITERRANEAN GRILLED CHICKEN SALAD

Tossed Garden Greens topped with Grilled Chicken, Cucumbers, Cherry Tomatoes, Carrots, Pepperoncini and Feta Cheese. Greek Vinaigrette Dressing (Packet)
\$35.00 each

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Shaved Parmesan and Romaine Lettuce on a Wrap
Classic Caesar Salad Dressing (Packet)
\$35.00 each (maximum 250)

VEGETARIAN

Balsamic Roasted Portabella Mushroom, Vine Ripe Tomato, Arugula and Brie Cheese on a Wheat Kaiser Roll
\$36.00 each

ROAST TURKEY BREAST

Premium Sliced Turkey with Lettuce, Tomato and American Cheese on a Cornmeal-Dusted Kaiser Roll
\$35.00 each

DELI STYLE HAM

Sliced Ham on a Hoagie Roll with Lettuce, Tomato and Swiss Cheese
\$35.00 each

ITALIAN

Thinly Sliced Mortadella, Salami and Capicola Ham
With Mozzarella Cheese, Sliced Tomato and Sicilian Red Onion Salad on a Focaccia Roll
\$37.00 each



Grab n' Go Lunches are available when time does not allow for on-site dining. A pickup area will be provided in a central location on your way to an off-property activity. A \$150.00 Service Fee applies when clean-up is required on hotel property. Table Service is subject to space availability with \$3.50 per person added.



CHILLED LUNCH ENTRÉES

Chilled Entrées include a selection of Teavana® Herbal Teas, Iced Tea
Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee
Choice of Dessert

Groups with fewer than 25 guests are subject to a \$100.00 service charge.
A Minimum Guarantee of 10 guests required.

ASIAN GRILLED CHICKEN SALAD GF/DF

Napa Cabbage, Snow Peas, Julienne Carrots, Roasted Cashews
Black and White Sesame Seeds, Topped with Grilled Breast of Chicken
Sesame Ginger Salad Dressing
\$38.00 per person

AMERICAN FARRO SALAD DF/V

Arugula and Frisée Lettuce, Roasted Brussels Sprouts, Heirloom Tomatoes,
Roasted Cremini Mushrooms, Dried Cranberries, Candied Walnuts and American Farro
Pomegranate Acai Vinaigrette
With Marinated Breast of Chicken or Seared Sustainably Sourced Salmon
\$39.00 per person

SOUTHWEST SALAD

Baby Kale Mixed Salad Greens, Black Beans, Roasted Corn
Chopped Tomatoes, Roasted Peppers and Onions
Shaved Manchego Cheese
Avocado Ranch Dressing
With Marinated Breast of Chicken or Seared Sustainably Sourced Salmon
\$40.00 per person

MEDITERRANEAN WRAP

Grilled Breast of Chicken, Roma Tomatoes, Arugula and
Fresh Mozzarella in a Sundried Tomato Wrap
Accompanied by Mediterranean Pasta Salad
\$38.00 per person (maximum 300)

LUNCH

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free
GRAB N' GO LUNCH & CHILLED LUNCH ENTRÉES

HOT LUNCH ENTRÉES

Each Hot Entrée is served with: Choice of Salad, Chef's Daily Fresh Vegetables, Luncheon Rolls and Butter, Choice of Dessert, a selection of Teavana® Herbal Teas, Iced Tea and Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 10 guests required.

BONITA SPRINGS CHICKEN

Macadamia Crusted Breast of Chicken, Lite Soy Butter, Green Tea-Infused Jasmine Rice with Edamame and Pineapple
\$39.00 per person

GRILLED FREE-RANGE CHICKEN WITH WILD MUSHROOMS GF

Marsala Sauce
Yukon Gold Mashed Potatoes
\$39.00 per person

PAN SEARED NATURAL CHICKEN BREAST GF

Citrus Beurre Blanc
Mango Salsa
Basmati Rice
\$40.00 per person

TUSCAN CHICKEN GF

Breast of Chicken Roasted with Sliced Tomato and Smoked Mozzarella
Tomato Artichoke Relish
Porcini Mushroom Risotto
\$40.00 per person

HOMESTYLE MEAT LOAF

Classic Tomato Gravy
Shallot Mashed Potatoes
\$38.00 per person

ORANGE LACQUERED SALMON GF

Pan Flashed Watercress, Citrus-Cilantro Sauce, Jasmine Rice
\$43.00 per person

COASTAL RED SNAPPER GF

Pan Seared with Mango-Pineapple Salsa
Passionfruit Beurre Blanc
Malanga Mash
\$46.00 per person

VESUVIUS PASTA

Pesto Cream Sauce and Roasted Vegetables
With Grilled Chicken **\$38.00 per person**
With Marinated Shrimp **\$39.00 per person**



PETITE FILET OF BEEF TENDERLOIN GF/DF

Grilled Center Cut Filet with Chianti Sauce and Mushroom Ragout
Fingerling Potatoes
\$50.00 per person

\$55.00 per person add Jumbo Grilled Shrimp with Saffron Beurre Blanc GF

HERB ROASTED PORK LOIN GF

Dijon Mustard and Sundried Cherry Jus
Bourbon Mashed Sweet Potatoes
\$39.00 per person

LUNCH SALAD SELECTION

PLAZA SALAD

Baby Mixed Greens with Cucumber, Carrot and Heirloom Baby Tomatoes

BABY SPINACH SALAD

Baby Spinach, Frisée Lettuce, Shiitake Mushrooms, Dried Cherries, Carrots, Radishes and Heirloom Baby Tomatoes

CAESAR SALAD

Tender Hearts of Romaine, Focaccia Croutons, Shredded Parmesan Cheese and Classic Caesar Dressing

CITRUS ICEBERG SALAD

Crisp Iceberg Lettuce, Strawberries, Orange Wedges, Cucumber and Carrots

LUNCHEON SALAD DRESSINGS

Choose one dressing for your event.
Creamy Parmesan Peppercorn, Greek Vinaigrette, Honey Dijon Dressing, Balsamic Vinaigrette, Light Raspberry Vinaigrette, Creamy Ranch Dressing

PLATED LUNCH DESSERTS

KEY LIME PIE

Our Authentic Recipe

DEEP DISH APPLE PIE

Caramel and Streusel Topping
Whipped Cream Garnish

AMARETTO CHEESECAKE

White and Dark Chocolate Sauces
Striped Chocolate Stick

DULCE DE LECHE CAKE

Caramel Buttercream
Strawberry Garnish

CHOCOLATE TRUFFLE CAKE

Layered with Chocolate Ganache
Whipped Cream, Raspberry Sauce

FOR GUESTS WITH SPECIAL DIETARY NEEDS:

RASPBERRY PASSIONFRUIT BAR ^{GF}

Layers of Flourless Almond Cake Filled with Passionfruit Mousse and Raspberry

FRENCH COFFEE BAR ^{GF}

Flourless Almond Cake Layers Filled with Vanilla Mousse
Crunchy Hazelnut & Espresso Mousse

WHITE STRAWBERRY CAKE ^{NO SUGAR ADDED}

Vanilla Sponge Cake with Strawberry Filling
Strawberry Garnish

TIRAMISU ^{NO SUGAR ADDED}

Espresso-Soaked Cake
Raspberry Garnish





LUNCHEON BUFFETS

All Luncheon Buffets include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$7.00 per person. Groups of 25 and under, add \$100.00 labor fee.

MARKET DELI BUFFET (FOR MAXIMUM SERVICE OF 300 GUESTS)

TOSSED GARDEN SALAD ^{GF/DF/V}

with Choice of Vinaigrette and Ranch Dressings

THREE POTATO SALAD AND COLE SLAW ^{GF}

ALBACORE TUNA SALAD ^{GF}

DELI SLICED MEATS AND CHEESES

Oven Roasted Turkey, Honey Ham, Roast Beef, Cheddar, Swiss and Provolone Cheeses

Sliced Tomatoes, Sliced Sweet Onion and Lettuce

Dijon and Grain Mustard, Mayonnaise, Pickles and Banana Peppers

Assorted Deli Breads

DESSERTS

Iced and Spiced Carrot Cupcakes and Chocolate Brownies

\$47.00 per person

Add House-made Chicken Noodle Soup at \$3.00 per person.



SOUTH OF THE BORDER

ENSALADA DE FRUTAS GF/VEG

Fruit Salad with Papaya Mint Sauce

BLACK BEAN AND GRILLED CORN SALAD GF/DF/V

ENSALADA DE ESPINACA GF/VEG

Spinach with Julienne Carrot, Grape Tomatoes and Queso Blanco with Vinaigrette and Creamy Cilantro Dressings

GRILLED GULF SNAPPER

with Green Chiles, Cilantro and Lime GF

BUILD-YOUR-OWN FAJITAS

Fajita Chicken, Flour Tortillas, Sour Cream, Diced Tomatoes and Fire Roasted Tomato Salsa Mexican Rice GF/DF
Sautéed Chayote GF/DF/V
Refried Beans GF/VEG
Luncheon Rolls and Sweet Butter

POSTRE (DESSERTS)

Coconut Kahlua Flan
Double Chocolate Cake with Shaved Mexican Chocolate
Sonoran Rum-Pineapple Cheesecake
\$49.00 per person

FLORIDA PANHANDLE PICNIC

BIG BEND GARDEN SALAD GF/VEG

Tossed Garden Greens, Grapevine Tomatoes, Broccoli, Golden Pineapple, Shredded Pepper Jack Cheese and Chopped Egg, Creamy Parmesan Peppercorn and Mango Vinaigrette Dressings

CUCUMBER AND TOMATO SALAD GF/DF/V

GARDEN PASTA SALAD DF/V

SOUTHERN STYLE CRISPY FRIED CHICKEN, GRILLED HAMBURGERS AND HOT DOGS*

BBQ Sauce, Sliced Cheese, Mayonnaise, Mustard, Ketchup, Relish, Sliced Tomatoes, Sliced Sweet Onion, Lettuce, Pickles, Assorted Sandwich Breads
Luncheon Rolls and Sweet Butter

DESSERTS

Key Lime Pie, Apple Crumble Pie and Chocolate Cupcakes
\$49.50 per person

*Poolside Grill at \$125.00 per grill.

TASTE OF ITALY

CAESAR SALAD VEG

Crisp Romaine Lettuce, Sliced Banana Peppers, Roma Tomatoes, Crunchy Croutons, Shaved Parmesan and our Signature Caesar Dressing

BOCCONCINI MOZZARELLA, BABY HEIRLOOM TOMATOES AND FRESH BASIL SALAD GF/VEG

BABY SHRIMP AND ANGEL HAIR PASTA SALAD DF

ROASTED CHICKEN CACCIATORE GF/DF

Tomatoes, Herbs, Mushrooms and Onions

HERB MARINATED BEEF SIRLOIN GF

Roasted Shallots and Gorgonzola

PAN SEARED GNOCCHI WITH PESTO, PEAS AND PEARL ONIONS VEG

ROASTED VEGETABLE MEDLEY GF/DF/V

Assorted Italian Rolls and Sweet Butter

DESSERTS

Chocolate Chip Cannoli, Tiramisu and Italian Rum Cake
\$48.00 per person

Add: Rosen Perfect Pizza* at \$3.50 per person
Italian Vegetable, Plain Cheese and Deluxe
(A healthy alternative with lower fat, lower sodium, honey whole wheat crust and 0 grams trans-fat.)

*Attendant Fee at \$125.00 per station



LUNCH

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

LUNCHEON BUFFETS

PLAZA DAYS LUNCHEON BUFFET

SALAD OF MIXED FIELD GREENS

Dried Cranberries, Grape Tomatoes, Shredded Cheddar, Shoestring Carrots and Crunchy Croutons with Chef's Choice of Two Dressings

GARDEN VEGETABLE PASTA SALAD DF/VEG

EURO CUCUMBER AND PLUM TOMATO SALAD GF/DF/V

with Pickled Red Onions in Vinaigrette

ENTRÉE CHOICES:

- Seared Chicken Breast over Balsamic Wilted Spinach with Roasted Portabella Mushrooms GF/DF
- Treasure Coast Chicken with Key Lime Sauce and Fresh Mango Salsa GF
- Sliced Grilled Bistro Steak in a Horseradish Crust with Cabernet Reduction DF
- Baked Salmon with Cracked Olives, Feta and Sundried Tomatoes GF
- Roast Pork Loin with Caramelized Shallots and Bourbon Pan Sauce GF/DF
- Spinach and Roasted Garlic Ravioli with Rustic Tomato Sauce VEG

FARMER'S MARKET VEGETABLES GF/DF/V

SAVORY HERB RICE GF/DF

CHEF'S DAILY DESSERT (3) SELECTION

TWO ENTRÉES: \$49.00 per person

THREE ENTRÉES: \$55.00 per person

ROSEN PLAZA CITY CENTER CAFÉ

Low Carb-Centric

TURMERIC MARINATED TOMATO AND CHARRED POBLANO SALAD GF/DF/V

ORGANIC SUPER SLAW SALAD GF/DF/V

Toasted Almonds, Golden Ripe Pineapple and Blueberries tossed with Pomegranate Acai Vinaigrette

BABY GEM LETTUCE PLATTERS GF/VEG

Crumbled Bleu Cheese, Candied Walnuts and Grape Tomatoes EVOO and Red Wine Vinegar to Drizzle

GRILLED FLANK STEAK CHIMICHURRI GF/DF

POACHED SUSTAINABLE SALMON GF

Citrus Beurre Blanc
Over Spinach and Smoky Quinoa

CURRIED CHICKPEA AND SWEET POTATO STEW GF/DF/V

ROASTED CAULIFLOWER "RICE" GF/DF/V

FARMER'S MARKET VEGETABLES GF/DF/V

Broccolini, Butternut Squash, Sweet Peppers, Parisian Carrots and Kale

DESSERTS

Chef Ashley's Mini Dessert Selection
Fresh Seasonal Fruit and Berry Display

\$52.00+

MOM'S COUNTRY KITCHEN

TOSSED GARDEN GREENS GF/DF

Cucumbers, Shoestring Carrots, Bacon Bits, Baby Tomatoes
Green Goddess and Italian Dressings

COLE SLAW WITH CANDIED WALNUTS AND RAISINS GF/VEG

THREE POTATO SALAD GF/VEG

MOM'S MEATLOAF

Southern BBQ Glaze

SOUTHERN CRISPY FRIED CHICKEN

Macaroni and Cheese VEG
Buttermilk Mashed Potatoes VEG
Green Beans, Julienne Carrots and Roasted Pearl Onions GF/DF/V
Corn Bread, Luncheon Rolls and Sweet Butter

SOUTHERN SWEETS

Warm Peach Cobbler, Apple Crumble Pie and Southern Pecan Pie
Sweet Iced Tea and Lemonade

\$48.00 per person

LUNCH

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LUNCHEON BUFFETS



DINNER

DINNER ENTRÉES

Dinner Entrées are served with: Choice of Salad, Chef's Daily Fresh Vegetables, Dinner Rolls and Butter, Choice of Dessert, a selection of Teavana® Herbal Teas and Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 10 guests required.

ROSEMARY MOJITO CHICKEN ^{GF/DF}

Free-Range Breast of Chicken spiced with Chili, Cumin and Garlic with Rosemary Lime Sauce
Crushed New Potato Tostones
\$54.00 per person

DIJON CRUSTED BREAST OF CHICKEN

Chive Beurre Blanc
Five-Grain Risotto
\$54.00 per person

PAN ROASTED BREAST OF CHICKEN ^{DF}

Lemon and Caramelized Onion
Vegetable Couscous
\$54.00 per person

CHICKEN FLORENTINE ^{GF}

Free-Range Breast of Chicken topped with Spinach, Pine Nuts and Smoked Mozzarella
Olive Oil and Rosemary Roasted Fingerling Potatoes
\$56.00 per person

SUSTAINABLY SOURCED SALMON ^{GF}

Santa Fe Spiced Fillet, Cilantro-Lime Butter
Herbed Risotto
\$57.00 per person

FLORIDA GROUPER ^{GF}

Pan seared and served over warm Mediterranean Salsa of Kalamata Olives, Cucumber, Onion & Dill,
Lemon Scented Mashed Potatoes
\$59.00 per person

HAND CUT GRILLED RIB EYE STEAK, AU JUS ^{GF}

Horseradish Mashed Yukon Gold Potatoes
\$62.00 per person

MOREL DUSTED FILLET OF SEA BASS ^{GF}

Finished with Fennel Relish
Kaffir Lime Jasmine Rice
\$68.00 per person
\$74.00 per person add Petite Filet Mignon Wrapped in Nueske's® Bacon



GRILLED FILET MIGNON ^{GF}

Red Wine Reduction
Jack's Potatoes
\$75.00 per person

DUO ENTRÉE SELECTIONS

GRILLED PETITE FILET MIGNON AND BAKED JUMBO GULF SHRIMP ^{GF}

Black Truffle Sauce
Creamy Mascarpone Polenta
\$71.00 per person

PAN FRIED SOUTHERN SPICED BREAST OF CHICKEN AND BOURBON BRAISED SHORT RIB OF BEEF

Natural Jus
Pearl Couscous "Mac & Cheese" with Bacon
\$67.00 per person

PETITE FILET OF BEEF WRAPPED IN NUESKE'S® BACON

Wild Mushroom Sauce and Jack's Crab Cake
Saffron Beurre Blanc
Roasted Baby Yukon Gold Potatoes
\$75.00 per person

SALAD SELECTION

BAY HILL SALAD

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

CAESAR SALAD

Hearts of Romaine, Focaccia Croutons tossed with our Signature Caesar Dressing and Shaved Parmesan

GOURMET BERRY SALAD

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

ROSEN SALAD

Roasted Slivered Portabella Mushrooms, Asparagus, Fresh Shoestring Carrots and Grape Tomatoes over Hearts of Romaine and Endive

BABY SPINACH SALAD

Tender Baby Spinach leaves tossed with Frisée Lettuce, Pancetta, Shiitake Mushrooms, Carrots, Radishes and Heirloom Baby Tomatoes

FARMER'S MARKET SALAD

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

DINNER SALAD DRESSINGS:

Choose one dressing for your event

Balsamic Vinaigrette, Vidalia Onion Vinaigrette, Creamy Bleu Cheese Dressing, Creamy Parmesan Peppercorn Dressing, Pomegranate Acai Vinaigrette, Creamy Ranch Dressing



PLATED DINNER DESSERTS

OPERA BAR

Layered with White Jaconde Sponge Cake
Coffee Buttercream, Chocolate Ganache

FLORIDA ORANGE BAR

Layers of Orange Mousse and Sponge Cake
Brushed with Orange Glaze

CHOCOLATE PEANUT BUTTER PRETZEL BAR

Brownie Base, Peanut Butter Mousse
Pretzel Pearls and Chocolate Ganache

FRENCH CARAMEL CHEESECAKE

Rich, Creamy Cheesecake Finished with a French Caramel Top
Whipped Cream and Raspberry

CHOCOLATE DECADENCE

Layers of Chocolate Mousse and Rich Chocolate Ganache
Whipped Cream, Chocolate Garnish

FLORIDA KEY LIME PIE

Authentic Key Lime Pie
Whipped Cream and Candied Lime

FOR GUESTS WITH SPECIAL DIETARY NEEDS:

RASPBERRY PASSION FRUIT BAR ^{GF}

Layers of Flourless Almond Cake Filled with Passionfruit Mousse and Raspberry

FRENCH COFFEE BAR ^{GF}

Flourless Almond Cake Layers Filled with Vanilla Mousse, Crunchy Hazelnut & Espresso Mousse

WHITE STRAWBERRY CAKE ^{NO SUGAR ADDED}

Vanilla Sponge Cake with Strawberry Filling
Strawberry Garnish

TIRAMISU ^{NO SUGAR ADDED}

Espresso Soaked Cake
Raspberry Garnish

DINNER BUFFETS

Dinner Buffets include a selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee® and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$8.00 per person. Groups of 25 and under, add \$100.00 labor fee.

FARM TO TABLE

SPINACH SALAD ^{VEG}

Tender Spinach tossed with Field Strawberries, Baby Heirloom Tomatoes, Candied Pecans and Crumbled Bleu Cheese
Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

CRISPY TOFU SALAD ^{DF/V}

Kale Mix, Watermelon Radish, Jicama and Mandarin Oranges tossed with Pomegranate Acai Vinaigrette

WATERCRESS SALAD ^{GF/DF/V}

Blonde Endive, Turmeric Pickled Tomatoes

SOUS VIDE BEEF SHORT RIB

Wild Mushroom Ragout

OVEN BAKED FLORIDA GROUPER ^{GF}

Cilantro-Lime Sauce

PAN SEARED CHICKEN ^{GF/DF}

Free-Range Breast of Chicken over warm Arugula and Fava Beans

GARLIC MASHED POTATOES ^{GF/VEG}

CHEF'S MARKET HERB ROASTED VEGETABLES ^{GF/DF/V}

WARM ARTISAN ROLLS AND SWEET BUTTER

DESSERTS

Angel Food Cake with Fresh Strawberries and Whipped Cream,
Black Forest Cake, Salted Caramel Cheesecake

\$65.00 per person

PLAZA DINNER BUFFET

SALAD STATION

Selection of Baby Lettuces, Sliced Cucumbers, Shoestring Carrots, Candied Pecans, Shredded Cheddar, Chopped Egg & Toasted Croutons with Ranch Dressing and Fat-Free Zinfandel Vinaigrette

BROWN RICE TABBOULEH ^{GF/DF/V}

with Roasted Cremini Mushrooms, Parsley and Kalamata Olives

MARINATED GRILLED ASPARAGUS AND GOLDEN TOMATO SALAD ^{GF/DF/V}

ENTRÉES:

ORANGE LACQUERED BREAST OF CHICKEN ^{GF}

with Citrus Tarragon Butter

SKILLET SEARED BREAST OF CHICKEN ^{GF}

over Marinated Arugula, Tomato Pesto Cream

ROASTED BREAST OF CHICKEN ^{GF/DF}

with Cilantro, Scallion Lime Sauce

GRILLED BEEF SKIRT STEAK ^{GF}

with Crumbled Bleu Cheese and Roasted Cipollini Onions

GARLIC PEPPERED BEEF ^{DF}

over Teriyaki Lo Mein Noodles

BAKED SALMON ^{GF}

with Mixed Olives, Feta and Chardonnay Butter

HERB ROASTED SWORDFISH ^{GF/DF}

with Romesco Sauce

SLOW ROASTED CUBAN-STYLE PORK ^{GF/DF}

with classic Sour Orange, Garlic and Herb Marinade

ACCOMPANIMENTS

Chef's Selection of Seasonal Vegetables ^{GF/DF/V}

Seasoned Fingerling Potatoes ^{GF/DF/V}

Fresh Baked Rolls with Butter

DESSERTS

Chef's Selection of Cakes, Pies and Mini Desserts

CHOICE OF 2 ENTRÉES – \$58.00 PER PERSON

CHOICE OF 3 ENTRÉES – \$61.00 PER PERSON

CHOICE OF 4 ENTRÉES – \$64.00 PER PERSON

DINNER

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DINNER BUFFETS

AN ASIAN OCCASION

VEGETABLE NOODLE SALAD GF/DF/V

Cucumbers, Bok Choy, Sweet Peppers, Carrots, Scallions and Toasted Cashews
Tossed with Ginger Sesame Dressing

FRIED TOFU SALAD DF/V

Watercress, Snap Peas, Red Peppers and Pineapple
Tossed in Sweet Chile Sauce

CHEF'S SELECTION OF ASSORTED SUSHI ROLLS GF

Pickled Ginger, Wasabi and Gluten-Free Soy Sauce (2 pp)

HIBACHI GRILLED FLANK STEAK DF

Honey-Teriyaki Glaze

THAI CURRY CHICKEN BREAST GF/DF

Mild Green Curry Sauce

STEAMED WAHOO FISH GF

Melted Kale and Coconut Sake Sauce

STEAMER BASKETS OF PORK DIM SUM GF

3NINE Poke' dipping sauce

WOK STYLE VEGETABLES GF/DF/V

JASMINE RICE GF/DF/V

DESSERTS

Coconut Cake, Mango Cheesecake, Fortune Cookies
Warm Banana Bread Pudding with Caramelized Mango Sauce
\$67.00 per person



PACIFIC ISLANDER BUFFET

TROPICAL FRUIT DISPLAY GF/DF/V

Fresh Cut Melons, Pineapple, Mango, Papaya, Dragon Fruit, Berries and
Cracked Coconuts with Berry Yogurt Dip

LANAI SALAD STATION* (tossed to order) GF/DF

Artisan Lettuce, Smoked Bacon, Pineapple, Water Chestnuts, Cucumber and Tomato
Tossed with Mango Pineapple Vinaigrette

LOMI LOMI CHICKEN SALAD GF/DF

Togarashi Spiced Miso Marinade, Tomatoes, Onions, Bean Sprouts and Watermelon Radish

NORTH SHORE PAN SEARED WAHOO FISH DF

Ginger Roasted Shiitake Mushrooms
Root Beer Hoisin Vinaigrette

BRAISED SHORT RIB DF

Mango Wasabi Drizzle

WHOLE ROASTED SUCKLING PIG DISPLAY* GF/DF

Seasoned Kalua Pork, Kona Coffee BBQ Sauce

OLD SCHOOL HULI HULI CHICKEN GF/DF

Marinated with Ginger, Sherry, Brown Sugar, Gluten-Free Soy and Tomatoes

VEGETABLE STIR FRY DF/V

Chef's Fresh Vegetables with Spinach, Bamboo Shoots, Ginger and Garlic

SLICED SWEET POTATOES VEG

Baked with Brown Sugar, Honey and Macadamia Nut Streusel

KAFFIR LIME JASMINE RICE GF/DF/V

Coconut Rolls and Grain Sticks with Sweet Butter

Gourmet Teavana® Teas and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

DESSERTS

Coconut Kahlua Flan, Pina Colada Cheesecake
Pineapple Upside Down Cake, Mini Tropical Cupcakes
\$79.00 per person

*\$125.00 Attendant/Carving Fee per station applies

DINNER

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DINNER BUFFETS

EVERGLADES BARBECUE

BABY GEM LETTUCE PLATTERS GF/VEG

Candied Walnuts, Crumbled Bleu Cheese, Grape Tomatoes
Creamy Caesar and Italian Vinaigrette dressings

THREE POTATO SALAD GF/VEG

KEY WEST COLE SLAW GF/VEG

Shredded Cabbage, Golden Pineapple, Raisins, Buttermilk Dressing

BUTCHER BLOCK CHICKEN GF/DF

Roasted on-the-bone with Pineapple BBQ Sauce

GRILLED SWORDFISH STEAKS GF

Jack's Steak Butter Sauce, Mango Salsa

CARVING STATION*

BEEF BRISKET DF

Slow smoked with 3NINE Barbeque Sauce, Coconut Brioche Rolls

HERB GRILLED ZUCCHINI AND PLUM TOMATOES GF/DF/V

BACKWOODS PINTO BEANS GF/DF/V

scented with Molasses

BAKED SWEET POTATO MASH GF/VEG

with Organic Bourbon Maple Syrup

ASSORTED ROLLS, BUTTER

CORNBREAD JALAPENO MUFFINS

DESSERTS

Southern Bourbon Chocolate Cake
Florida Key Lime Pie, Reese's® Peanut Butter Pie
\$69.00 per person

*\$125.00 Attendant/Carving Fee per station applies

GREEK ISLES

ARUGULA SALAD GF/DF/V

Herb Marinated Gigante Beans and Roasted Peppers

CRISP ICEBERG LETTUCE GF/VEG

Bowls of Tomatoes, Cucumbers, Crumbled Feta Cheese, Shaved Red Onion
Greek Vinaigrette Dressing and EVOO and Red Wine Vinegar

GREEK ISLAND STATION VEG

Baba Ganoush, Tahini Hummus and Assorted Olives
Raw Vegetables, Mini Pita Bread Rounds and Caramelized Onion Flatbread

BAKED FILLET OF COD GF

Aromatic Herbs, Fennel Cream Sauce

CHICKEN KABOBS GF

Marinated in Yogurt, Garlic and Turmeric

BRAISED LAMB STEW GF/DF

Roasted Parisian Carrots, Pearl Onions

GRILLED BISTRO SIRLOIN OF BEEF GF

Artichoke, Spinach and Feta, Natural Pan Jus

ROASTED VEGETABLES

with Balsamic Syrup Drizzle GF/DF/V
Truffle Risotto GF/VEG

MEDITERRANEAN ARTISAN ROLLS AND BUTTER

DESSERTS

French Caramel Cheesecake, Baklava, Mini Greek Donuts with Candied Walnuts
and Cinnamon Syrup
\$72.00 per person

DINNER

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DINNER BUFFETS



RECEPTION

COLD HORS D'OEUVRES

Prices are per 100 pieces, 50-piece minimum each

VEGETARIAN

Deviled Egg Salad Tartlet with Truffle Oil VEG	\$495
Olive Hummus Stuffed Peppadews GF/V	\$495
Fresh Mozzarella Shot, Heirloom Tomatoes, Balsamic, EVOO GF/VEG	\$495
Cucumber and Dill Cream Cheese Finger Sandwich on 7-Grain Bread VEG	\$475
Curried Egg Salad Finger Sandwich on Rye Bread VEG/DF	\$475
Lemon Herb Ricotta Tartlet with Asparagus VEG.....	\$495
Individual Ranch Crudit� Shots VEG/GF.....	\$490

FROM THE SEA

Sushi, to include California Roll GF	\$575
Sushi, Assorted Rolls and Nigiri GF/DF.....	\$650
(Accompanied by Soy Sauce, Pickled Ginger and Wasabi)	
Jumbo Shrimp Cocktail Shots, Cocktail Sauce and Lemon GF/DF	\$575
Jumbo Shrimp on Ice, Cocktail Sauce and Lemon GF/DF.....	\$550
Smoked Salmon on Cream Cheese Pita Point, Red Onion, Caper	\$525
3NINE Tuna Poke Shot DF.....	\$550

MEAT AND POULTRY

West Indian Curried Chicken Salad on Mini Naan Round	\$495
Prosciutto-Wrapped Cantaloupe, Black Pepper, Sea Salt GF.....	\$525
Thai Beef and Cucumber Bouche Pesto	\$525

Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.



HOT HORS D'OEUVRES

VEGETARIAN

Vegetable Samosa V.....	\$485
Mini Jalapeno Cheese Arepa VEG	\$485
Wild Mushroom Wellington VEG.....	\$485
Vegetable Spring Rolls with Duck Sauce VEG.....	\$480
Asparagus and Asiago in Phyllo VEG	\$480
Fig and Caramelized Onion Puff VEG	\$480
Edamame Pot Sticker with Soy Sauce V.....	\$490
Pakora (Indian Spiced Vegetable Fritter) V/GF	\$480

FROM THE SEA

Bacon-Wrapped Citrus Cilantro Scallop GF.....	\$510
BBQ Shrimp and Grits GF	\$500
Crispy Shrimp Tempura, Sweet Thai Chili Sauce	\$500
Volcano Crab Rolls with Sriracha Mayonnaise	\$500
Shrimp and Andouille Sausage Kabobs	\$510

MEAT AND POULTRY

Mini French Onion Soup Boule	\$475
Mini Beef Wellington	\$495
Beef Sate with Asian BBQ Sauce	\$500
Marrakesh Chicken Bite Skewer GF.....	\$495
Mini Angus Beef Cheeseburger Slider	\$500
Reuben Spring Rolls with 1000 Island Dressing	\$500
Buffalo Chicken Spring Roll with Bleu Cheese Dressing	\$500
Chicken Quesadilla Tortilla	\$500
Chili Lime Chicken Kabob GF.....	\$500
Coconut Chicken with Orange Horseradish Marmalade	\$500

Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.



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HORS D'OEUVRES

DISPLAYS

These items are designed to be ordered in conjunction with additional menu selections to enhance your function.

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
Artisan Rolls and Flatbread Crackers
\$14.75 per person (25-person minimum)

MEDITERRANEAN ANTIPASTO

Sliced Italian Prosciutto, Salami, Giardiniera Vegetables, Smoked Gouda, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews, Gorgonzola, Pesto Marinated Roma Tomatoes, Crackers & Grissini
\$15.75 per person (25-person minimum)

PLAZA DESSERT SAMPLING

Assorted Dessert Shots
Macaroons and Petit Fours
\$12.00 per person (based on 3 pieces per person)

INTERNATIONAL AND DOMESTIC CHEESES ^{VEG}

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads
\$12.25 per person (25-person minimum)

SNACKS ^{VEG}

Artichoke and Parmesan Dip, Sour Cream Spinach Dip, Onion Dip, Tahini Hummus,
Gourmet Cracker Assortment, Tortilla Chips, Potato Chips, Mini Naan Rounds
\$10.75 per person (25-person minimum)

MARKET OF FRESH RAW VEGETABLES ^{GF/V}

With Creamy Ranch and Tahini Hummus Dips
\$11.25 per person (25-person minimum)

FRESH FRUIT SPECTACULAR ^{GF/V}

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip
\$11.75 per person (25-person minimum)

ASIAN CRUDO DISPLAY

3NINE Tuna Poke Shots, Salmon and Cream Cheese Roll, California Roll and Vegetable Roll
Soy Sauce, Pickled Ginger, Wasabi
Served with Chopsticks
\$22.50 (4 pieces per person)

CHEF STATIONS

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function. Up to two hours of service provided.
Carver or Attendant is required at \$125.00 per station.

ROAST PRIME RIB OF BEEF

Assorted Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise
\$695.00 each
Serves approximately 40 guests

CARIBBEAN JERK SPICED PORK STEAMSHIP ^{DF}

Assorted Rolls, Mustard and Mayonnaise and Fresh Mango Salsa
\$675.00 each
Serves approximately 60 guests

ROAST TURKEY ^{DF}

Assorted Rolls, Dijon Mustard, Mayonnaise and Cranberry Sauce
\$450.00 each
Serves approximately 40 guests

ROASTED WHOLE RED SNAPPER ^{GF/DF}

Ginger-Garlic Marinade
\$525.00 each
Serves approximately 25 guests (maximum 250 guests)

GRILLED TENDERLOIN OF BEEF

Creamy Horseradish Sauce, Dijon Mustard, Mayonnaise and Assorted Mini Rolls
\$595.00 each
Serves approximately 25 guests

ASIAN GRILLED SKIRT STEAK ^{DF}

Teriyaki-Gin Glaze and Pineapple-Coconut Rolls
\$130.00 each
Serves approximately 15 guests

ROASTED STRIP LOIN OF BEEF ^{DF}

Chimichurri Sauce and Sourdough Rolls
\$625.00 each
Serves approximately 35 guests

MASHED POTATO BAR

Maple Sweet & Yukon Gold Mashed Potatoes with Toppings of Cinnamon Sugar, Candied Pecans, Crumbled Bleu Cheese, Smokehouse Bacon, Cheddar Cheese, Chopped Scallions and Sour Cream
\$15.75 per person
25-person minimum

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RECEPTION

DISPLAYS & CHEF STATIONS

PASTA BAR ^{VEG}

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
Vesuvius Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks
\$14.75 per person
25-person minimum

ASIAN STIR FRY ^{DF}

Chicken and Shrimp Tossed with Far East Vegetables, Lo Mein Noodles and Sweet Thai Chile Sauce
\$19.25 per person
25-person minimum

CONE ZONE

BUILD-YOUR-OWN SAVORY CONE

Choose Two

CHILLED FILLINGS

Tuna Poke DF
Caprese Salad VEG
Seafood Salad GF/DF
Baba Ghanoush GF/DF/V

WARM FILLINGS

Short Rib of Beef with Roasted Shallots DF
Chicken Pot Pie
Wild Mushroom Couscous VEG
Shrimp Scampi GF
\$18.95 per person
Based on three pieces per person.



RISOTTO STATION ^{GF}

Herbed Risotto with Parmesan Cheese, Smokehouse Bacon, Chicken, Shrimp, Green Peas and Chopped Scallions
\$17.50 per person
25-person minimum

HOT NOODLES & COLD ZOODLES BAR

Two Attendants. Served in Chinese To-Go Boxes

CHILLED ZOODLES

Zucchini Noodles with Pickled Julienne Carrots and Onions GF/VEG
Choice of Mango-Pineapple or Cucumber Wasabi Dressings

STIR FRIED LO MEIN NOODLES

Accompanied by:
Steamed Asian Vegetables, Shrimp and Chicken
Ginger-Soy Glaze
\$17.95 per person

TWISTED TACOS

SHORT RIB WATERMELON RADISH TACO

Pickled Vegetables, Feta Cheese
Green Chile Crema
AND
Carnita Chicken Lettuce Wraps GF
Roma Crunch Lettuce Leaves, Warm Chicken Carnita
Manchego Cheese and Black Bean Salsa
\$18.95 per person

ALL FRIED UP

Choose One:
Crispy Breaded Shrimp tossed with Buffalo Sauce
-or-
Breaded and Fried Calamari tossed with Peppadew Sauce DF
Served in a Bamboo Boat
\$16.95 per person

HOMEMADE POTATO CHIPS ^{GF}

With toppings to include: Spicy Southern "Come Back" Sauce, Parmesan Cheese, Onion Dip and Bacon Ranch Dip
\$12.95 per person

RECEPTION

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CHEF STATIONS

RECEPTION PACKAGES

Up to two hours of service provided. Butler service available at \$75.00 per server up to two hours, additional hours at \$35.00 per hour, per butler.

PLATINUM

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 & Shaved Manchego Cheese
Chorizo Sausage with Roasted Peppers and Toasted Almonds
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette
Artisan Rolls and Flatbread Crackers

FRESH FRUIT SPECTACULAR ^{GF/VEG}

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

ASIAN CRUDO DISPLAY

3NINE Tuna Poke Shots, Salmon & Cream Cheese Roll, California Roll and Vegetarian Roll
Soy Sauce, Pickled Ginger, Wasabi
Served with Chopsticks

FROM THE CHAFERS

Chili-Lime Chicken Kabob GF
Edamame Pot Sticker V
Bacon-Wrapped Citrus Cilantro Scallop GF/DF
Crisp Asparagus Asiago Roll VEG

CARVING STATION* – GRILLED TENDERLOIN OF BEEF

Horseradish Cream, Dijon Mustard and Mayonnaise with Assorted Mini Rolls

PASTA BAR*

Tricolor Cheese Tortellini with Pesto Alfredo Sauce
Vesuvius Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks

\$80.75 per person (12 pieces per person)

**Carver/Attendant required at \$125.00 per station*

A Minimum Guarantee of 40 guests required.

GOLD

MEDITERRANEAN ANTIPASTO

Sliced Italian Prosciutto, Salami, Giardiniera Vegetables, Smoked Gouda, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews, Gorgonzola, Pesto Marinated Roma Tomatoes, Crackers and Grissini

FRESH FRUIT SPECTACULAR ^{GF/V}

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

FROM THE CHAFERS

Shrimp and Andouille Sausage Kabobs GF/DF
Marrakesh Chicken Bite Skewers GF
Wild Mushroom in Puff Pastry VEG
Beef Sate with Madagascar Green Peppercorn Sauce DF

CARVING STATION* – ROASTED STRIP LOIN OF BEEF

Assorted Mini Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise

\$58.25 per person (10 pieces per person)

**Carver required at \$125.00 per station*

A Minimum Guarantee of 25 guests required.

SILVER

FARMER'S MARKET OF FRESH RAW VEGETABLES ^{GF/VEG}

with Creamy Ranch and Tahini Hummus Dips

INTERNATIONAL AND DOMESTIC CHEESES ^{VEG}

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads

\$12.25 per person

FROM THE CHAFERS

Mini French Onion Soup Boule
Vegetable Spring Rolls with Duck Sauce V
Coconut Chicken with Orange Horseradish Marmalade
Reuben Spring Rolls with 1000 Island Dressing

SNACKS

Warm Artichoke, Parmesan & Spinach Dip, Onion Dip & Salsa with Tortilla Chips and Potato Chips
Mixed Nuts

\$45.50 per person (8 pieces per person)

A Minimum Guarantee of 25 guests required.



BAR SERVICE

COCKTAILS

SPONSORED HOST BAR

Charged to Client per Drink.

Call Brands	\$8.00 ea.
Deluxe Brands	\$8.50 ea.
Premium Brands	\$9.50 ea.
House Wine – Night Harvest®	\$6.00 ea.
Beringer® Premium House Wine	\$8.00 ea.
Domestic Beer – Budweiser®/Bud Lite®	\$7.00 ea.
Microbrew – Alligator Drool® (Florida-Brewed exclusively for Rosen Hotels & Resorts)	\$7.50 ea.
Imported Beer – Heineken®	\$8.00 ea.
Liqueurs, starting from	\$9.00 ea.
Soft Drinks	\$3.25 ea.
Mineral and Sparkling Water	\$3.75 ea.

OPEN BAR

All prices are per person

COCKTAILS, HOUSE WINES, DOMESTIC AND IMPORTED BEER, SOFT DRINKS, WATERS

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater.

A Minimum Guarantee of 35 guests required.

CALL BRANDS

First Hour	\$22.00
Each Additional Hour	\$8.50

DELUXE BRANDS

First Hour	\$25.00
Each Additional Hour	\$9.00

PREMIUM BRANDS

First Hour	\$28.00
Each Additional Hour	\$10.00



COMPLETE PACKAGES

All prices are per person.

Four (4) continuous hours including Unlimited Cocktails and House Wine with Dinner.

Minimum Guarantee of 35 guests required.

Call Brands	\$40.00
Deluxe Brands	\$43.00
Premium Brands	\$48.00

BEER, WINE AND SODA

All prices are per person.

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

First Hour	\$18.00
Each Additional Hour	\$7.00

SODA

All prices are per person.

First Hour	\$8.00
Each Additional Hour	\$3.50

SPECIALTY WINE SELECTIONS

Available upon request.

CHAMPAGNE

Korbel®, Brut	\$36.00
Moët & Chandon®, Imperial	\$85.00

BERINGER® PREMIUM HOUSE WINE

Cabernet Sauvignon, Chardonnay and White Zinfandel 750 ml	\$40.00
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NIGHT HARVEST® HOUSE WINE

Cabernet Sauvignon, Chardonnay and White Zinfandel 750 ml	\$34.00
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COCKTAIL PUNCHES

Champagne Punch	\$72.00 gal
Mimosa	\$77.00 gal
Tropical Rum Punch	\$87.00 gal
Non-alcoholic Golden Punch	\$48.00 gal

BAR SERVICE

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

COCKTAILS & DRINKS

BARTENDERS & FEES

First Two Hours at \$125.00 each

Additional Hours, per Bartender at \$35.00 each

Bartenders are scheduled 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 and 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. Labor fees will apply for all bars without food service \$75.00 per bar for up to two hours, \$35.00 per hour after two hours.

COCKTAILS

Cash Bar – Per drink, inclusive pricing

Call Brands	\$8.00 ea.
Deluxe Brands	\$9.00 ea.
Premium Brands	\$10.00 ea.
Night Harvest® House Wines	\$6.50 ea.
Beringer® Premium Wines	\$8.00 ea.
Domestic Beer – Budweiser®/Bud Light®	\$6.50 ea.
Microbrew – Alligator Drool® (Florida-Brewed exclusively for Rosen Hotels & Resorts) ...	\$7.50 ea.
Imported Beer – Heineken®	\$7.50 ea.
Liqueurs, starting from	\$9.00 ea.
Soft Drinks	\$4.00 ea.
Mineral and Sparkling Water	\$4.50 ea.

HOSPITALITY SUITE BAR \$775.00

Setup includes: Glassware, Cocktail Napkins, Garnishes, Beer and Wine Openers, Stirrers and Ice

NAME BRAND LIQUOR – 4 Bottles

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

DOMESTIC BEER – 12 Bottles

HOUSE WINE – 2 Bottles

ASSORTED MIXERS – 6 Bottles, 10 oz

Coke®, Diet Coke®, Sprite®, Club Soda or Tonic

Orange Juice – (6) Cans, 6 oz

Bloody Mary Mix – (1) Bottle, 1 qt

HOSPITALITY SUITE DAILY BAR REFRESH \$125.00

(After initial order, per each refresh)



Suite Bars are replenished with Glassware, Cocktail Napkins, Fruit Garnishes, Stirrers and Ice.

Alcoholic Beverages are refreshed only upon request and charged at bottle prices.

SPIRITS BY THE BOTTLE

BOURBON

Call – Jim Beam®	\$135.00
Deluxe – Jack Daniels®	\$155.00
Premium – Makers Mark®	\$175.00

SCOTCH

Call – Cutty Sark®	\$135.00
Deluxe – Johnny Walker Red®	\$155.00
Premium – Johnny Walker Black®	\$185.00

VODKA

Call – Smirnoff®	\$135.00
Deluxe – Absolut®	\$155.00
Premium – Stolichnaya®	\$175.00

GIN

Call – Beefeater®	\$135.00
Deluxe – Tanqueray®	\$155.00
Premium – Bombay®	\$175.00

WHISKEY

Call – Seagram's® 7	\$125.00
Deluxe – Seagram's® VO	\$145.00
Premium – Crown Royal®	\$175.00

RUM

Call – Bacardi®	\$135.00
Deluxe – Bacardi Silver®	\$155.00
Premium – Captain Morgan®	\$175.00

TEQUILA

Call – Giro™ Silver	\$135.00
Deluxe – Cuervo® Gold	\$155.00
Premium – Patron® Silver	\$175.00

CORDIALS/COGNACS

Disaronno® Originale Amaretto	\$145.00
Baileys® Irish Cream	\$145.00
Kahlua®	\$145.00
Hennessy® VS	\$175.00

Initial "Bottle" Bar Setup includes appropriate mixer per bottle and includes Glassware, Cocktail Napkins, Fruit Garnishes, Wine Opener, Stirrers and Ice. All purchased and/or opened bottles are non-refundable.

BAR SERVICE

All prices are subject to 25% taxable service fee and 6.5% sales tax. V=Vegan, Veg=Vegetarian, GF=Gluten Free, DF=Dairy Free

BARTENDERS & FEES



POLICIES & PROCEDURES



POLICIES & PROCEDURES

All reservations and agreements for Banquet Event Orders as scheduled/contracted are made upon, and are subject to, the rules and regulations of Rosen Plaza and are subject to said rules under the following conditions.

BANQUET SERVICE CHARGE

A taxable service charge of 25% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc., subject to change.

GUARANTEED ATTENDANCE

Rosen Plaza requires the Customer to submit by email an expected number of guests for each scheduled event, ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing and food preparation.

Guaranteed attendance figures for all private functions must be communicated to the Hotel's Convention Services/Catering Department by 12:00 noon, seventy-two (72) hours (three working days) prior to the date of each function. Guaranteed attendance for events on Saturday, Sunday and Monday are due by 12:00 p.m. (EST) on the preceding Wednesday. This figure will be considered a guaranteed attendance not subject to reduction and represents a minimum number of attendees for which the hotel will charge. If the Hotel Convention Services and Catering Department does not receive an updated number of attendees by the previously stated deadline, the projected number reflected on the Banquet Event Order (BEO) will be considered the guaranteed attendance. The group will be charged this established guarantee, or the actual number of attendees, whichever is greater. To avoid penalty charges, the guaranteed attendance must meet the minimum Food & Beverage Revenue requirements detailed previously. The Hotel cannot be responsible for identical services to more than 5% over the guaranteed attendance up to 500 guests and 3% over guaranteed attendance in excess of 500 guests. Groups with less than 25 guests for any plated function and 45 guests for any buffet function are subject to a \$100.00 service charge. Under no circumstances may the guaranteed guest count be eighty percent (80%) or less than the expected number of guests without the consent of Hotel, which consent may be withheld at Hotel's sole discretion. Patron may not specify a number of attendees less than the tentative number of guests in order to avoid the Cancellation Clause. To avoid penalty charges, the guaranteed attendance must meet the minimum Food & Beverage Revenue requirements detailed previously.

If a Pre-Set is required for any course served at a banquet function, the hotel will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.

SPECIAL MEALS

Dietary needs for health or religious reasons must be specified on the Banquet Event Order and included in the overall guarantee. Any additional special meals ordered after the guarantee has been submitted will be charged over and above the guarantee at the prevailing menu price.

Although we take very seriously our guests' dietary needs and concerns pertaining to food allergens, our guest facilities and kitchens are not allergen-free.

However, it is our goal, and we will make every effort, to avoid cross-contamination of products and ingredients in the food preparation and serving process.

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, which are confirmed on the BEO. Extension of service beyond these parameters will result in additional fees.

BANQUET MINIMUMS & LABOR CHARGES

For functions with less than stated minimum attendance, the Hotel will charge a \$100.00 labor service fee. Designated guaranteed minimums will be enforced. To ensure food quality, buffet pricing is based on food service of two (2) hours or less and refreshment breaks are based on a maximum of one (1) hour. Additional charges will apply for extending hours of service. Service charges apply (\$35.00 per hour, per server) when event exceeds allotted timeframe. 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.

A service charge of \$125.00 per bartender is applicable whenever minimum beverage sales are less than \$750 per bar, for bars utilized for up to two (2) hours. Each additional hour will be charged at \$35.00 per bartender, per hour.

CONDUCT OF EVENT & DAMAGE

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. Customer agrees to be responsible and reimburse Rosen Plaza for any damage done by the customer, customer's guests and contractors.

DECORATIONS

The customer is responsible for the removal of all decorations not provided by the Hotel; however, the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the pre-function areas. If a balloon is released into the pre-function areas and/or ballroom ceiling area, fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge. Decorations, including ceiling draping, are available from the Hotel at a fee.

FOOD AND BEVERAGE

Due to legal liability and licensing restrictions for all food and beverage served on the premises, Rosen Plaza requires that only food and beverages purchased from the Hotel be served on the property. Rosen Plaza 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. Rosen Plaza reserves the right to refuse alcohol service to anyone.

FUNCTION SPACE

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, or alterations in room setups and meeting schedules, the Hotel reserves the right to accordingly reassign the banquet function rooms. Unless confirmed in signed contract, no function room is held on a 24-Hour Basis. The Hotel reserves the right to charge a service fee for setup of meeting rooms with extraordinary requirements. Revisions of meeting room setups while on-site and after room has been set up per contract will result in additional labor fees of \$250.00 per room charged to the group's master account. The setup change request must first be consulted with the group's Catering/Convention Services Manager prior to change occurring. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

OUTDOOR FUNCTIONS/INCLEMENT WEATHER POLICY

All catered food and beverages will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. Additional setup labor fees may apply.

Rosen Plaza reserves the right to make the final decision regarding outdoor functions. The decision to move the function to an indoor location will be made by 10:00 a.m., EST (for daytime events, the decision will be made by 6:00 p.m. the day prior) based on prevailing weather conditions and the local forecast for all evening functions. If any of the following conditions are present/forecasted the scheduled function will take place indoors:

- A weather forecast of 40% or more chance of precipitation
- Temperature below 65 degrees
- Wind gust in excess of 15 mph
- Lightning

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention/social group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use and/or enjoyment of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audio Visual (PSAV). Only PSAV has access to the Hotel's sound board, therefore PSAV reserves the right to charge outside audio visual vendors patch fees and, where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage incurred by an outside contractor while in the customer's employ.

STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

ELECTRICAL REQUIREMENTS

Power requirements for Rosen Plaza must be handled by the Hotel's in-house electrical provider, Presentation Services. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

TAX

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. Tax-exempt groups must provide a valid Florida Tax Exemption Certificate.

PACKAGE HANDLING

Inbound Shipments: The Hotel's Package Room, maintained by the Bell Captain, is available for the receipt, holding and delivery of small packages to the guests in its sleeping rooms and meeting spaces. All inbound packages will be weighed upon arrival, and handling charges will be assessed to the guest's room or Master Account when they are delivered. The Package Room is not available to store exhibits, pallets or large crates. All packages must be pre-approved for delivery by the Convention Services Manager, who will quote established handling/delivery fees. Due to limited storage, no shipment will be accepted earlier than five (5) days prior to the date required.

Outbound Shipments: RICOH Business Center, the on-site business center, handles all outbound shipments. Charges can be applied to the guest rooms or Master Account.

PARKING

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

PAYMENT

Contracted deposit must be paid at the time of signing of agreement. Rosen Hotels & Resorts does not direct bill. Payment shall be made in full 10 days in advance of the function unless an alternate payment plan has been established to the satisfaction of the Hotel. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

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

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.

LOST AND FOUND

Rosen Plaza does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel Lobby. Signage in the meeting room areas will be permitted upon approval from the Catering/Convention Services Manager. Only one (1) sign in front of a meeting/function room is acceptable. Signage must be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, hard walls, air walls or ceilings. The Hotel's Banquet Setup Department, or rigging company, will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

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

