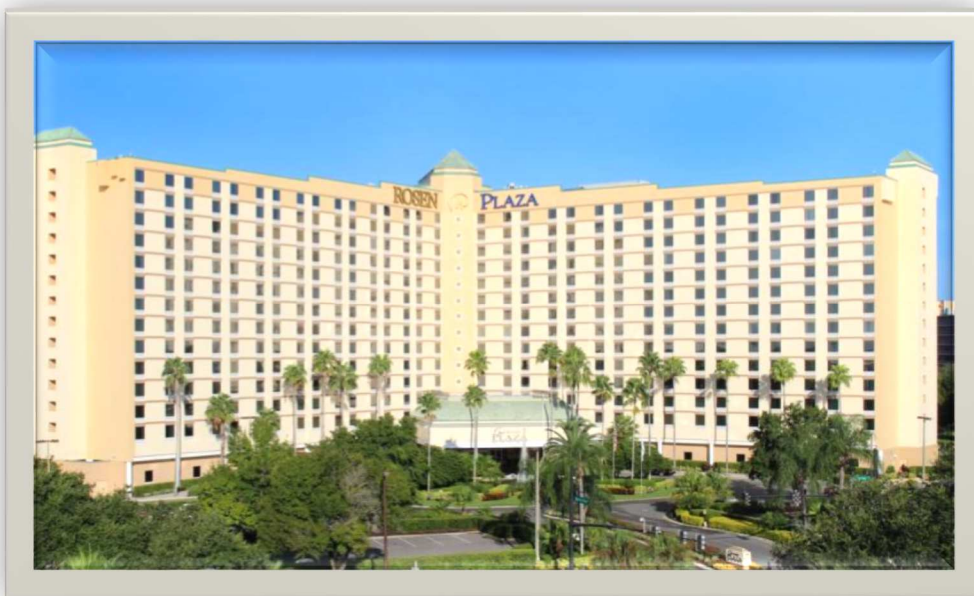


Banquet Menu



Rosen Plaza Hotel
9700 International Drive * Orlando, FL 32819
407-996-9700 * www.rosenplaza.com (2016-17)

CONTINENTAL BREAKFAST

Continental Breakfasts are standing and provided for up to one hour. Table Service is subject to space availability with \$3.50 per person added. Groups with fewer than 20 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 15 guests required.

The Boardroom

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

Healthy Start

Orange, Grapefruit, Cranberry and V-8 Juices
Seasonal Fresh Fruit and Berries
Assorted Freshly Baked Mini Muffins, Danish
and Flaky Croissants
Einstein Bros. Bagels, Whole Grain Cereals
Fat Free, 2% and Soy Milk
Individual Blueberry and Strawberry Greek Yogurts
Crunchy Vanilla Scented Almond Raisin Granola
Kashi® Honey Almond Flax Bars, Bottled Spring Water
Philadelphia® Regular and Light Cream Cheese,
Fruit Preserves, Sweet Butter Honey and Nutella
\$26.00 per person

Plaza Grand

Orange, Grapefruit, Cranberry and V-8 Juices
Sliced Seasonal Fresh Fruit and Berries
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Individual Fruit and Greek Yogurts,
Crunchy Vanilla Scented Almond Raisin Granola,
Chilled Hard Boiled Eggs, Freshly Baked Mini Muffins,
Danish, Flaky Croissants and Einstein Bros. Bagels,
Cinnamon Streusel Coffee Cake and Raisin Breakfast Bread
Philadelphia® (regular and reduced fat) Cream Cheese,
Flavored Fruit Preserves, Sweet Butter and Honey
\$28.00 per person

*Continental Breakfasts include a Selection of Herbal Teas,
Freshly Brewed Coffee & Decaffeinated Coffee*

BREAKFAST ENHANCEMENTS

*To Enhance Your Continental Breakfast or Breakfast Buffet.
A Minimum Guarantee of 20 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 with Sour Cream and
Charred Tomato Salsa
\$10.50 per person

Carving Station

Country Ham carved to order and served with
Warm Preserved Orange Glaze
Serves 75 Guests
\$395.00 each

Smoothie Bar

Premium Yogurt blended with Seasonal Fruit, Berries,
Coconut Milk and Orange Juice
\$8.50 per person

Cold Smoked Filet of Norwegian Salmon

With Capers, Poached Egg Whites and Yolks, Red Onion, Toasted
Bagel Crisps with Philadelphia® Regular and Light Cream Cheese
Serves 20 Guests
\$210.00 each

**\$125.00 Carver/Presentation Fee per Station for each of the previous attended stations.*

Hearty Oatmeal Bar

With Brown Sugar, Cinnamon, Raisins, Toasted Sunflower Nuts
and Chocolate Chips
\$6.00 per person

Western Scrambled Eggs

With Bell Peppers, Onions, Mushrooms, Bacon and
Cheddar Cheese
\$5.75 per person

Fluffy Scrambled Eggs

\$4.50 per person

Egg and Cheese Burrito with Tomato Salsa

\$66.00 per dozen

Freshly Baked Croissant Fold Overs

Choose from Bacon and Egg, Spinach Ricotta or Ham and Swiss
\$66.00 per dozen

PLATED BREAKFAST

Breakfasts include Florida Fresh Orange or Grapefruit Juice, Bakery Basket with Sweet Butter and Preserves and a selection of Herbal Teas, Freshly Brewed 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
Apple Wood Bacon and Country Sausage Links
Breakfast Potatoes
Fresh Seasonal Fruit Cup
\$29.00 per person

Open-Faced Croissant and Eggs

Fluffy Scrambled Eggs, Apple Wood Bacon Strips with Diced Tomatoes, Shredded Cheddar Cheese and Chives Fresh Seasonal Fruit Cup

-or-

Fluffy Scrambled Eggs with Boursin Cheese, Sausage Patties, Griddled Bell Peppers and a Fresh Seasonal Fruit Cup
\$30.00 per person

French Quarter French Toast

Choice of Apple Wood Bacon Strips or Country Sausage Links
Cinnamon Sugar Dusted French Toast served with Caramel-Maple Syrup and a Fresh Seasonal Fruit Cup
\$29.00 per person

Southwest

Egg and Chorizo Burrito
Cottage Potatoes with Green Chiles
Cinnamon Apples, Fire Roasted Salsa and Sour Cream
Fresh Seasonal Fruit Cup
\$29.00 per person

Breakfast Flan

Chilled Oatmeal Flan with Fresh Berries
Cantaloupe, Honeydew, Pineapple and Yogurt topped with Crunchy Granola
\$27.00 per person

BREAKFAST BUFFETS

Breakfasts include a Selection of Herbal Teas, Freshly Brewed Coffee & Decaffeinated Coffee. *Groups with fewer than 45 guests are subject to a \$100.00 service charge. A Minimum Guarantee of 20 guests required for Breakfast Buffets*

Cypress

Fresh Squeezed Florida Orange and Grapefruit Juice
Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs and Breakfast Potatoes
Crispy Bacon and Sausage Links
Assorted Mini Muffins, Danish and Assorted Bagels with Philadelphia® (regular and reduced fat) Cream Cheese
Selection of Fruit Preserves and Sweet Butter
\$31.00 per person

Jasmine

Fresh Squeezed Florida Orange and Grapefruit Juice
Seasonal Sliced Fruit and Berries
Tropicana® Smoothies, Individual Plain and Fruit Yogurts
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Fluffy Scrambled Eggs and Breakfast Potatoes
Crispy Apple Wood Bacon and Country Sausage
Assorted Mini Muffins, Assorted Bagels and Danish
Selection of Fruit Preserves, Sweet Butter and Philadelphia® (regular and reduced fat) Cream Cheese
\$33.00 per person

Magnolia

Fresh Squeezed Florida Orange and Grapefruit
Cranberry and V-8 Juices
Seasonal Sliced Fruit and Berries
Tropicana® Smoothies, Individual Fruit Yogurts
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Crispy Apple Wood Bacon and Country Sausage
Egg, Chorizo and Monterey Jack Breakfast Wrap with Fire Roasted Salsa
Potato Pancakes with Chive-Dill Sour Cream
Streusel Coffee Cake, Raisin Bran Muffins
Chocolate and Guava Twists, Chocolate Croissants
Assorted Bagels with
Philadelphia® (regular and reduced fat) Cream Cheese
Selection of Fruit Preserves and Sweet Butter
\$36.00 per person

REFRESHMENT BREAKS

Refreshment Breaks are provided for up to 30 minutes

A Minimum Guarantee of 15 guests required.

Groups with fewer than 20 guests are subject to a \$100.00 service charge.

Smooth Java

Buttery Croissants, Cherry Cheese Coffeecake Squares,
Iced Lemon Pound Cake with Strawberry Shooters,
Fresh Bananas, Apples and Oranges
“Rosen Perfect” Banana and Coconut Mocha Granola Bars,
“Go Free” Gluten free Vegan Protein Bars
Bottled Spring Waters and Assorted Sodas
Freshly Brewed *Starbucks*® Regular and Decaffeinated Coffee
and a Selection of *Tazo*® Herbal Teas
Chilled *Starbucks*® *Frappuccino* Coffee Drinks
\$21.00 per person

Florida Orange Break

Chipotle Lime Smoked Fish Dip with Assorted Crackers,
Savory Cornbread with Florida Sweet Butter
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,
Zephyr Hills Spring Water and Assorted Sodas
\$24.00 per person

Down to Size!

An Array of Shot Size Temptations including
100% Fruit Smoothies, Cubed Cheeses, Mixed Nuts,
House Granola, Raw Vegetables with Ranch Dip,
Chocolate Covered Raisins, Plain and *Peanut M&M*® and
Bottled Spring Waters and Assorted Sodas
\$18.00 per person

The Cookie Jar

Fresh Baked Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate Lemon,
No Sugar Added Coconut Cookies,
Gluten Free Chocolate Chip Cookies,
Gourmet Salted Caramel Brownies and Blondies
Half Pints of Skim, 2% and Chocolate Milk
Bottled Spring Waters, Assorted Sodas
\$17.00 per person

Corporate 5K

Assorted Power Crunch Protein Bars,
Hummus with Exotic Vegetable Chips and Sliced Cucumbers,
Individual Fruit Yogurts, Raisin Granola, Mixed Nuts, Silk Soy Milk,
Naked 100% Juice Smoothies, Natural Spring and
Sparkling *Pellegrino*® Waters and Assorted Sodas
\$18.00 per person

Cover Me in Chocolate

Chocolate Covered Raisins, Chocolate Almond Brittle,
Chocolate Salted Caramel Brownie Bites,
Chocolate Fondue with Marshmallows, Pretzels,
Caramel Apple Wedges, Strawberries and Pineapple
\$17.50 per person

Ice Cream Truck

Frozen Ice Cream Treats to include *Good Humor*® Bars,
Choco Tacos, *Reese's*® Ice Cream Cups, *Milky Way*® Bars,
M&M's® Sandwiches, *Oreo*® Bars on-a-stick
Lemon Ice and Cherry Ice Cups, Frozen Fruit Bars
Skim and 2% Milk Half Pints served over Ice
Bottled Spring Waters and Assorted Sodas
\$18.00 per person

Hot and Cold Starbucks®

Featuring popular Cold Premium Starbucks® Coffee Drinks . . .
Espresso, Cappuccino, Caffè Latte, Caffè Mocha and
Caramel Macchiato along with Traditional Hot Starbucks®
Fresh Brewed Regular and Decaffeinated Coffee and a
Selection of *Tazo*® Herbal Teas
Bottled Spring Water and Assorted Sodas
Chocolate and Almond Biscotti
\$18.50 per person

Stadium Tail-Gator

Bags of White Cheddar Popcorn, Backwoods Salty Snack Mix,
Deep River Regular, BBQ and Jalapeño Potato Chips,
Candied Pecans, 39 Poolside Tortilla Chips with Queso Dip
Fried Gator Tail Bites with Bayou Sauce
Bottled Spring Waters, Assorted Sodas
\$18.00 per person

Add:

Alligator Drool® *Micro-brew on consumption at \$7.50 each*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

ALL DAY MEETING BREAKS

Refreshment Breaks are each provided for up to one hour.

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
Seasonal Fresh Fruit Salad Bowl
Breakfast Pastries (*Fruit Danish, Muffins and Croissants*)
Sweet Butter and Preserves, Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas, Spring and Sparkling Waters
Tropicana Fruit Juices
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies and Granola Bars
Assorted Sodas, Spring and Sparkling Waters
Tropicana Fruit Juices, Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$44.00 per person

Conference Break

Continental Breakfast

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

Mid-Morning Break

Assorted Sodas, Spring and Sparkling Waters
Tropicana Fruit Juices
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies and Granola Bars
Individual Bags of Snacks
Cajun Crunchy Bar Mix
Assorted Sodas, Spring and Sparkling Waters
Tropicana Fruit Juices
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$47.00 per person

Executive Break

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display
Assorted *Dannon*® Yogurt
Mini Fruit Danish and Muffins
Bagels with *Philadelphia*® Cream Cheese
Sweet Butter and Preserves
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas and Spring & Sparkling Waters
Tropicana Fruit Juices
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Afternoon Break

Fresh Baked Chocolate Chip, Oatmeal Raisin, Peanut Butter
and Sugar-free Oatmeal Pecan Cookies
Gourmet Salted Caramel Brownies
Assorted *Nature Valley*® Granola Bars
Dried Fruit and Mixed Nuts
Assorted Sodas, Spring and Sparkling Waters
Tropicana Fruit Juices
Selection of Herbal Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$52.00 per person

Coffee Only all Day

A Minimum Guarantee of 15 guests required

Freshly Brewed Coffee and Decaffeinated Coffee
Refreshed throughout the day for up to eight (8) hours.
\$16.00 per person

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

MEETING BREAK SELECTIONS

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$76.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$84.00 gal
Premium Brewed Iced Teas	\$72.00 gal
Tazo® Hot Tea Bag Assortment to include <i>Organic Chai, Earl Grey, Green Zen, Lotus Decaf, Orange, Wild and Mint Refresh</i>	\$26.00 dz
Fresh Florida Orange Juice	\$65.00 gal
Fresh Florida Grapefruit Juice	\$65.00 gal
Fruit Punch or Lemonade	\$63.00 gal
Regular or Diet Soda	\$4.00 ea
Red Bull®	\$5.00 ea
Bottled Spring Water	\$4.00 ea
Bottled Fruit Juices	\$4.75 ea
Peace Tea, 23oz Assorted Flavors	\$5.75 ea
Starbucks® Frappuccino	\$5.50 ea
Naked 100% Juice® Smoothies	\$5.00 ea

Specialty Items

Whole Fresh Fruit Bowl of Oranges, Bananas and Crisp Apples	\$34.50 dz
Fresh Fruit Kabobs with Yogurt Dip	\$60.00 dz
Cup of Apple Slices with Caramel Dip	\$52.00 dz
Crisp Celery and Carrot Sticks with Ranch	\$48.00 dz
Assorted Granola Bars	\$42.00 dz
Assorted Frozen Fruit Bars	\$55.00 dz
Assorted Candy Bars and Power Bars	\$55.00 dz
Individual Bags of Pretzels, Chips and White Cheddar Popcorn	\$3.50 ea
Assorted Gourmet Ice Cream Cups	\$62.00 dz
Assorted Gourmet Ice Cream Bars	\$82.00 dz
Dannon® Individual Low Fat Mixed Berry Yogurt	\$4.50 ea
Dannon® Individual 80 Calorie Fat Free Yogurt	\$4.50 ea
Mixed Nuts	\$23.00 lb
Cajun Snack Mix	\$19.00 lb

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

MEETING BREAK SELECTIONS

From the Bakery

Assorted Fruit Danish	\$54.00 dz
Large Muffins (<i>Banana Nut, Oatmeal-Raisin, Blueberry, Chocolate</i>)	\$54.00 dz
Mini Muffins	\$28.00 dz
Assorted Bagels (<i>Plain, Cinnamon Raisin, Wheat, Sesame</i>) with <i>Philadelphia®</i> Cream Cheese	\$46.00 dz
Large Croissants	\$46.00 dz
Small Croissants	\$26.00 dz
Large Pecan Sticky Buns	\$50.00 dz
Small Pecan Sticky Buns	\$27.50 dz
Large Cinnamon Roll	\$49.50 dz
Small Cinnamon Roll	\$26.50 dz
Chocolate or Guava Twist	\$46.00 dz
Iced Lemon Pound Cake Slices	\$46.00 dz
Apple Crumb Cake Slices	\$48.00 dz
Banana Nut Bread Slices	\$48.00 dz
Streusel Coffee Cake Slices	\$48.00 dz
Cranberry or Blueberry Scones with English Clotted Cream	\$54.00 dz
Iced Chocolate Brownies	\$52.00 dz
Gourmet Salted Caramel Brownies	\$54.00 dz
Blondie's with White Chocolate Chips	\$52.00 dz
Assorted Fresh Donuts	\$48.00 dz
Assorted Cheesecake Lollipops	\$46.00 dz
Assorted Mini Dessert Shots	\$46.00 dz
Gourmet Chocolate Truffles	\$58.00 dz
Chocolate Dipped Strawberries	\$55.00 dz
Assorted Fresh Baked Cookies	
<i>Chocolate Chip, Lemon Cooler, Oatmeal-Raisin, Peanut Butter</i>	\$52.00 dz
Assorted Mini Decorated Cupcakes	\$46.00 dz

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

GRAB N' GO LUNCH

A minimum (one-menu) order of 15 is required

All Bagged Lunches include

*Guest Choice of Assorted Sodas or Bottle Water,
Fresh Fruit, Cookiehead® All Natural Cookie, Deep River® Potato Chips,
Utensil Pack, Condiments, Napkin*

Roast Turkey Breast

Premium Sliced Turkey with Lettuce,
Tomato and American Cheese on a
Cornmeal dusted Kaiser Roll
\$33.00 each

Deli Style Ham

Sliced Ham on a Hoagie Roll with
Lettuce, Tomato and Swiss Cheese
\$33.00 each

Italian Hoagie

Thinly Sliced Ham, Salami, Mortadella,
Provolone and shaved Marinated Red Onion
on an Italian Grinder Roll
\$35.00 each

Grilled Chicken

Grilled Chicken Breast and Mozzarella Cheese
with Lettuce and Tomato on an Onion Roll
\$33.50 each

Chicken Caesar Wrap

Grilled Chicken Breast, Shaved Parmesan and
Romaine Lettuce on a Wrap
Classic Caesar Salad Dressing on the side
\$33.50 each (maximum 250)

Vegetarian

Balsamic Roasted Portabella Mushroom,
Vine Ripe Tomato, Arugula and Brie Cheese
on a Wheat Kaiser Roll
\$34.50 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.

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

CHILLED LUNCH ENTRÉES

Chilled Entrées include a Selection of Tazo® Herbal Teas, Iced Tea, Freshly Brewed Coffee and Decaffeinated Coffee Choice of Dessert

Asian Chicken Salad

Wasabi-Ponzu Marinated Grilled Breast of Chicken, Local Greens, Roasted Peanuts, Sliced Radish, Julienne Red Pepper and Mandarin Orange with Sesame Ginger Dressing, Dinner Rolls

\$36.00 per person

Caribbean Salad

Grilled Teriyaki Chicken Breast, Mixed Salad Greens topped with Tomato-Jalapeno Salsa, chunks of Pineapple and Mango-Pineapple Vinaigrette, Dinner Rolls

\$36.00 per person

\$39.00 per person *with Marinated Shrimp substitution*

Bistro Soup and Sandwich

Buttery Croissant Sandwich with Oven Brown Turkey, Plum Tomato, Marinated Arugula and Smoked Gouda accompanied by Seasonal Fresh Fruit Kabob
Served with a Cup of our Signature Roasted Tomato Bisque

\$35.00 per person

Mediterranean Wrap

Grilled Breast of Chicken, Prosciutto Ham, Roma Tomatoes, Arugula and Fresh Mozzarella in a Sundried Tomato Wrap accompanied by Mediterranean Tri-Colored Orzo Salad

\$36.00 per person (maximum 300)

Lunch Dessert Selection

Banana Bread Pudding

Cinnamon Bourbon Sauce, Caramel Drizzle

Authentic Florida Key Lime Pie

Whipped Cream, Raspberry Garnish

Mascarpone Cheesecake

Fresh Berries, Whipped Cream, Chocolate Drizzle

Deep Dish Caramel Apple Pie

Baked Fresh Apples, Streusel Topping, Caramel Sauce

Chocolate Macadamia Nut Pie

White and Dark Chocolate Shavings

No Sugar Added Tiramisu

Espresso flavored Cake without the Sugar

HOT LUNCH ENTRÉES

Each Hot Entrée is served with: Plaza House Salad, Fresh Vegetables, Rolls & Butter, Choice of Dessert, A Selection of Tazo® Herbal Teas, Iced Tea and Freshly Brewed Coffee and Decaffeinated Coffee

Free Range Chicken

Roasted Breast of Chicken over Wilted Spinach with Cucumber, Olive and Feta Relish, Warm Tomato Vinaigrette, Porcini Risotto

\$38.00 per person

Bonita Springs Chicken

Macadamia Crusted Breast of Chicken, Lite Soy Butter, Green Tea infused Jasmine Rice with Edamame and Pineapple

\$37.00 per person

Ocala Chicken

Free Range Breast of Chicken au jus, served over Warm Roasted Red Pepper, Balsamic Cipollini and Cremini Mushroom Ragu and Five Grain Wild Rice

\$38.00 per person

Orange Lacquered Salmon

Pan Flashed Watercress, Citrus-Cilantro Sauce, Jasmine Rice

\$41.50 per person

Chicken and Shrimp Skewer

Roasted Breast of Chicken with Beurre Blanc
paired with a Sweet Chile Gulf Shrimp Skewer
Caribbean Mango-Pineapple Salsa
Sea Salt Roasted New Potatoes

\$44.00 per person

Vesuvius Pasta

Sundried Tomato Pesto and Roasted Vegetables

\$36.00 per person

With Grilled Chicken \$37.50 per person

With Marinated Shrimp \$38.50 per person

Petite Filet of Beef Tenderloin

Grilled Center Cut Filet with Demi-Glace and Mushroom Ragout
Fingerling Potatoes

\$46.50 per person

Herb Roasted Pork Loin

Dijon Mustard-Sun-dried Cherry Jus
Bourbon Mashed Sweet Potatoes

\$38.00 per person

Grilled Flat Iron Steak

Five Pepper Seasoning with Wild Mushroom Bordelaise
Mashed Creamer Potatoes

\$43.50 per person

Groups with fewer than 25 guests are subject to a \$100.00 service charge.

Minimum guarantee of 15 guests is required

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

LUNCHEON BUFFETS

*Groups with fewer than 45 guests are subject to a \$100.00 service charge.
(Minimum Guarantee of 25 guests required for Lunch Buffets)*

Market Deli Buffet

Herb Marinated Vegetable Pasta Salad

Three Potato Salad and Cole Slaw

Egg Salad and Albacore Tuna Salad

Deli Sliced Meats and Cheeses:

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

AND: Sliced Tomatoes, Sliced Sweet Onion, Lettuce,
Dijon and Grain Mustards, Mayonnaise, Pickles, and Banana Peppers
Assorted Deli Breads

Individual Bags of Deep River® Potato Chips

Iced and Spiced Carrot Cupcakes and Chocolate Brownies

\$45.50 per person

South of the Border

Ensalada de Frutas

Fruit Salad with Papaya Mint Sauce

Ensalada de Santa Rosa

Salad of Pickled Tomatoes and Charred Poblano

Ensalada de Espinaca

Vinaigrette Wilted Spinach with Julienne Carrot,

Toasted Sesame Seeds and Queso Blanco

Grilled Gulf Snapper with Green Chiles, Cilantro and Lime

Build your own Fajitas

Grilled Beef and Chicken, Flour Tortillas, Guacamole,

Sour Cream, Diced Tomatoes and Fire Roasted Tomato Salsa

Mexican Rice

Sautéed Chayote

Re-fried Beans

Postre

Coconut Kahlua Flan

Double Chocolate Cake with

Shaved Mexican Chocolate

Sonoran Rum-Pineapple Cheesecake

\$46.00 per person

Florida Panhandle Picnic

Big Bend Garden Salad

Grapevine Tomatoes, Broccoli, Golden Pineapple,

Cubed Pepper Jack Cheese and Chopped Egg

Creamy Parmesan Peppercorn and Mango Vinaigrette Dressings

Cucumber and Tomato Salad

Garden Pasta Salad

Southern Style Crispy Chicken,

Grilled Hamburgers and Hot Dogs*

BBQ Sauce, Sliced Cheese, Mayonnaise, Mustard, Ketchup, Relish,

Sliced Tomatoes, Sliced Sweet Onion, Lettuce, Pickles,

Assorted Sandwich Breads

Key Lime Pie, Peanut Butter and Chocolate Chip Cookies

\$47.00 per person

*Poolside Grill at \$125.00 per grill

Taste of Italy

Caesar Salad with Crisp Romaine Lettuce, Sliced Banana Peppers,

Roma Tomatoes, Crunchy Croutons, Shaved Parmesan

and our Signature Caesar Dressing

Shrimp, Endive and Wilted Spinach Salad

with Toasted Almonds

Roasted Chicken Cacciatore

Tomatoes, Herbs, Mushrooms and Onions

Herb Marinated Beef Sirloin

Roasted Shallots and Gorgonzola

Pan Seared Gnocchi Carbonara

Roasted Vegetable Medley

Warm Italian Garlic Breadsticks

Rosen Perfect Pizza*

Italian Vegetable, Plain Cheese and Deluxe

*(A healthy alternative with lower fat, lower sodium, honey whole wheat crust
and 0 grams Trans-fat)*

Chocolate Chip Cannoli, Tiramisu and Italian-style Cookies

\$48.00 per person

*Attendant Fee at \$125.00 per station

*All Luncheon Menus include a
Selection of Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

LUNCHEON BUFFETS

Groups with fewer than 45 guests are subject to a \$100.00 service charge.

(Minimum Guarantee of 25 guests required for Lunch Buffets)

Plaza Days Buffet

Salad of Mixed Field Greens

Toasted Sunflower Kernels, Berry Tomatoes, Shredded Cheddar, Shoestring Carrots, and Crunchy Croutons with Chef's Choice of Two Dressings

Garden Vegetable Pasta Salad

Euro Cucumber and Plum Tomato Salad

with Pickled Red Onions in Vinaigrette

Entrée Choices:

- **Seared Chicken Breast:** Over Balsamic Wilted Spinach with Roasted Portabella Mushrooms
- **Treasure Coast Chicken:** with Key Lime Sauce and Fresh Mango Salsa
- **Tandoori Spiced Chicken Breast:** Curry Sauce and Mango Chutney
- **Sliced Grilled Bistro Steak:** Horseradish Crust with Cabernet Reduction
- **Sliced Roast Strip Loin of Beef** with Balsamic Portabellas
- **Baked Salmon:** with Cracked Olives, Feta and Sundried Tomatoes
- **Grilled Mahi Mahi:** over Braising Greens with Black Bean and Roasted Corn Salsa
- **Poached Cod Fish:** with Scallion-Soy Butter and Braised Shiitake Mushrooms
- **Roast Pork Loin:** with Caramelized Shallots and Bourbon Pan Sauce
- **Spinach and Roasted Garlic Ravioli:** with Rustic Tomato Sauce

Farmer's Market Vegetables

Savory Herb Rice or Parmesan Roasted Potatoes

Fresh Baked Rolls with Butter

Chef's Daily Dessert (3) Selection

Two Entrees: \$47.00 per person

Three Entrees: \$52.00 per person

Enhancements

3NINE Smoked Brisket Nacho Station

\$10.50 per person

Chile Con Queso, Black Bean Chili, Sour Cream and Lime Wedges

Soft Taco Station

\$11.00 per person

Crispy Shrimp, Diced Tomato, jalapeño, Shredded Queso Fresco,

Fresh Cilantro, Sour Cream, Salsa, Warm Flour Tortillas

Dim Sum Station

\$13.50 per person

BBQ Char Siu Steamed Pork Bun

Edamame and Chicken Potstickers, Shrimp Shumai served from Steamer Baskets

Ponzu and Sweet Chile Sauces

\$125.00 attendant/carving fee per station

All Luncheon Menus include

a Selection of Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee, Dinner Rolls and Butter

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER ENTRÉES

Each Dinner Entrée is served with:

Choice of Soup or Garden Fresh Salad

Fresh Seasonal Vegetables, Warm Rolls & Butter and Choice of Dessert

A Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

Rosemary Mojito Chicken

Twin Breasts of Chicken spiced with
Chili, Cumin and Garlic with Rosemary Lime Sauce
Mashed Creamer Potatoes
\$51.00 per person

Pollo Gringo

Jerk Seasoned Free Range Breast of Chicken
Red Chile Crema, Salsa Verde
Crushed New Potato "Tostone"
\$51.00 per person

Skuna Bay Sustainable Salmon

Santa Fe Spiced Fillet, Cilantro-Lime Butter
Lemon Herbed Risotto
\$54.00 per person

Chicken Florentine

Free Range Breast of Chicken centered with Spinach
Pine Nuts and Smoked Mozzarella
Olive Oil and Rosemary Roasted Fingerling Potatoes
\$51.00 per person

Key Largo Red Snapper

Pineapple Papaya Salsa
Fried Caribbean Plantains
\$57.00 per person

Grilled Rib Eye Steak, Au Jus

Horseradish Mashed Yukon Gold Potatoes
\$55.00 per person

Orange Lacquered Sea Bass

Served on a Cedar Plank
Citrus Vin Blanc
Coconut Cranberry Basmati Rice
\$65.00 per person

DUEL ENTRÉE SELECTION

Grilled Petite Filet Mignon and Jumbo Gulf Shrimp

Black Truffle Sauce
Centered over Creamy Gorgonzola Polenta
\$68.00 per person

5 Pepper Spiced Tenderloin of Beef,

Green Peppercorn Demi-Glace

Maryland Style Crab Cake, Lemon Herb Beurre Blanc

Lemon Mashed Potato
\$67.00 per person

Oven Poached Sea Bass, Herb Butter Sauce

Grilled Petite Filet Mignon, Red Wine Reduction

Jack's Potatoes
\$72.00 per person

SOUP AND SALAD SELECTION

Signature Soup Selection

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 Sweet Onion and Endive

Caesar Salad

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

Gourmet Berry Salad

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

Rosen Salad

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

Farmer's Market Salad

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

Groups with fewer than 25 guests are subject to a \$100.00 service charge.

Minimum guarantee of 15 guests is required

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER DESSERT SELECTION

Chocolate Truffle Cake

Passion Fruit Sauce

Chocolate Grand Marnier Mousse Bombe

Mandarin Oranges, Raspberries

Guava Cheesecake

Whipped Cream, Chocolate Garnish

Florida Orange Bar

Layers of Orange Mousse, Vanilla Cream and White Sponge Cake brushed with Orange Glaze

Chocolate Peanut Butter Pretzel Bar

Brownie Cake Base, Peanut Butter Mousse, Pretzel "Pearls" finished with Chocolate Ganache

Italian Rum Cake

Yellow Genoise infused with Rum and Layered with Bavarian Cream

Finished with Butter Cream and Toasted Almonds

No Sugar Added Carrot Cake

Rich and Creamy Cream Cheese Frosting

SPECIALTY DESSERT SELECTION

Substitute any of the following dinner desserts with applicable surcharge.

Plaza Dessert Trio . . . \$2.25 per person

Key Lime Shot, Chocolate Nutella Tartlet, Cheesecake Lollipop

Platter of Mini Desserts per Table . . . \$3.50 per person

Our Chef's Selection of Mini Assorted Cupcakes, Sweet Shots, Tartlets,
Cheesecake Lollipops and Salted Caramel Brownies

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER BUFFETS

Groups with fewer than 45 guests are subject to a \$100.00 service charge.

(Minimum guarantee of 30 guests is required for Dinner Buffets)

Dinner Buffets include a Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

Plaza Buffet

Salad Station

Selection of Baby Lettuces, Sliced Cucumbers,
Shoestring Carrots, Candied Pecans, Shredded Cheddar,
Chopped Egg, Black Olives and Toasted Croutons with
Ranch Dressing and Fat Free Zinfandel Vinaigrette
Brown Rice Tabbouleh with Roasted Crimini Mushrooms,
Parsley and Kalamata Olives
Endive, Watercress and Pickled Tomato Salad

Entrées

Pan Seared Chicken with Cilantro, Lime and Scallion
Coconut-Rum Chicken with Golden Pineapple Salsa
Grilled Flank Steak with Asian Plum Barbeque Sauce
Chimichurri Roast Pork Loin with Pan Jus
Blackened Grouper over Creole Tomato Sauce
Baked Red Snapper with Citrus Beurre Blanc over
Pan Flashed Local Greens
Crispy Teriyaki Chicken and Vegetable Stir-Fry
Beef and Lo Mein Stir-Fry with Bourbon-Soy Glaze
Roast Sirloin of Beef with Portabella and
Crumbled Blue Cheese
Baked Chicken with Tomato Coulis and Fresh Mozzarella
Baked Salmon over Wilted Spinach and Olive Salad

Fresh Baked Rolls with Butter
Chef's Selection of Seasonal Vegetables
Baked Parmesan Potatoes with Green Onions
Chef's Selection of Cakes, Pies and Mini Desserts

Choice of 2 Entrées \$56.00 per person
Choice of 3 Entrées \$59.00 per person
Choice of 4 Entrées \$62.00 per person

Key West Buffet

Islamorada Spiny Lobster Seafood Chowder

Saltines, Crispy Flatbread Crackers

Everglades Salad

Hand tossed Local Greens, Heirloom Tomatoes,
Florida Bay Royal Red Shrimp, Hearts of Palm, Jicama and
Watermelon Radish with Pineapple Mango Vinaigrette

Watermelon and Pickled Beet Salad

Arugula, Feta Cheese

Fire Grilled 8 oz Strip Steaks

Alligator Drool Organic Pale Ale Mustard *(1 per guest)*

Grouper Cheek Soft Taco Station

with Creamy Guacamole, Shredded Queso Blanco, Sriracha
Slaw and Warm Soft Tortillas

Grilled Free Range Breast of Chicken

with Coconut Curry and Roasted Pineapple

CARVING STATION*

Herb Marinated Roasted Red Snapper

with Pina Colada Brioche Rolls, Spicy Citrus Remoulade
Chef's Selection of Local Seasonal Market Vegetables
Florida Roasted Corn and Potato Casserole
Assorted Sour Dough Rolls and Butter

Desserts

Guava Cheesecake, Key Lime Pie Shots and
Chocolate Grand Marnier Cupcakes

\$65.00 per person

**\$125.00 Carving Fee per station applies*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER BUFFETS

*Groups with fewer than 45 guests are subject to a \$100.00 service charge.
(Minimum guarantee of 30 guests required for Dinner Buffets)*

Pacific Islander Buffet

Tropical Fruit Display

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

Lanai Salad Station* (tossed to order)

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

Grilled and Chilled Chicken Lomi Lomi

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

Ahi Tuna Poke

Seaweed, Soy Sauce, Black Sesame, Wasabi Crackers

North Shore Pan Seared Moonfish

Ginger Roasted Shiitake Mushrooms
Root Beer Hoisin Vinaigrette

Braised Short Rib

Mango Wasabi Drizzle

Whole Roasted Suckling Pig Display

Seasoned Kalua Pork, Kona Coffee BBQ Sauce
Kaffir Lime Jasmine Rice

Old School Huli Huli Chicken

Marinated with Ginger, Sherry, Brown Sugar, Soy and Tomatoes

Vegetable Stir Fry

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

Sweet Potato Cakes

Baked with Brown Sugar, Honey and Macadamia Nut Streusel

Coconut Rolls and Grain Sticks with Sweet Butter

Gourmet Teas and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Desserts

Mai Tai Flan, Malibu Rum Chocolate Cheesecake,
Pineapple Upside Down Cake, Mini Tropical Cupcakes and Sweet Shots

\$79.00 per person

**\$125.00 Attendant/Carving Fee per station applies*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER BUFFETS

*Groups with fewer than 45 guests are subject to a \$100.00 service charge.
(Minimum guarantee of 30 guests required for Dinner Buffets)*

Florida Barbecue

Broccoli Salad

Shredded Cheddar, Apple Wood Smoked Bacon, Dried Cherries

Baby Iceberg Lettuce Wedges

Crumbled Blue Cheese, Candied Pecans with Peppercorn Dressing

Pickled Tomato and Green Chile Salad

Grilled Mangrove Snapper

Over Marinated Warm Cracked Olives, Spinach and Feta

Pulled Pork Sliders

Everglades White BBQ Sauce

Smoke Roasted Free Range Chicken

Breast of Chicken wrapped in Bacon with Natural Pan Sauce

Carving Station*

Chef's Five Hour Dry Rubbed Smoked Prime Rib of Beef

'39 Poolside BBQ Sauce with Sour Dough Rolls

Sweet Corn-on-the-Cob

Lemon Pepper Buttered Broccolini

Sweet Potato and Poblano Casserole

Chef's "Best Damned" Garlic Bread

Corn and Jalapeño Muffins

Assorted Fresh Baked Rolls with Sweet Butter and Honey

Gourmet Teas and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Dessert Station

Mini Strawberry Shortcake Shots, Salt Caramel Brownie Bites, Cheesecake Lollipops

Chocolate Fondue

Cubed Iced Lemon Pound Cake and Banana Nut Bread

Golden Pineapple, Marshmallows and Pretzels

S'more Station*

This Classic Graham Cracker, Milk Chocolate and Marshmallow Treat

Fired up to Order

\$75.00 per person

**\$125.00 Attendant/Carving Fee per station applies*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

DINNER BUFFETS

*Groups with fewer than 45 guests are subject to a \$100.00 service charge.
(Minimum guarantee of 30 guests required for Dinner Buffets)*

Mediterranean Buffet

Traditional Meats and Cheeses

Salami, Prosciutto and Mortadella
Asiago, Smoked Gouda and Provolone Cheeses
Rustic Breads to include Boule, Batard and Grissini

Tomato Mozzarella Salad

Grilled Eggplant, Asparagus Tips and Balsamic Drizzle

Greek Salad Bowl* (tossed to order)

Iceberg, Radicchio, Frisée, Kalamata Olives, Grilled Artichoke
Hearts, Roasted Red Peppers, Red Onions, Feta Cheese,
Cucumbers and Tomatoes with Greek Vinaigrette Dressing

Chilled Poached Frutti de Mare

Displayed in Platters and Bowls

Calamari and Shrimp, Smoked Mussels and Scallops
Lemon, Lime, Torn Basil

Chicken Rustica

Roasted Chicken, Stewed Tomatoes, Peppers, Onions and
Cremini Mushrooms

Escabèche Style Pan Seared Grouper

Pickled Vegetables, Caper Berries

Gnocchi Carbonara

Potato Dumplings with Caramelized Onions,
Bacon and Green Peas

Peppercorn Crusted Leg of Lamb* (carved to order)

Brandy Dijon Sauce

Focaccia Bread and Raisin Boule with Sweet Butter

Desserts

Cinnamon Panna Cotta, Italian Rum Cake
Berry Crostada *Mixed Berry Lattice Tart*,
Warm Mini Plain and Red Velvet Donuts *with*
Sweet Limoncello Dipping Sauce

Gourmet Teas and Freshly Brewed Starbucks® Coffee and
Decaffeinated Coffee

\$79.00 per person

**\$125.00 Attendant/Carving Fee per station applies*

Clam Bake Buffet

Creamy Clam Chowder, Oyster Crackers

Plaza Lettuce Blend Salad

Shoestring Carrots, Chopped Egg, Sweet Berry Tomatoes,
Cucumbers and Croutons

Balsamic and Sweet Vidalia Onion Dressings

Chayote Slaw

Baby Heirloom Tomatoes, Charred Poblano Peppers

Herb Grilled Asparagus and Onion Salad

Chilled Peel-n-Eat Shrimp

Steamed in Beer with Cocktail Sauce and Spicy Remoulade

Clam and Mussel Pot with Roasted Chorizo Sausage

Steamed with Chardonnay, Garlic, Butter and Fresh Parsley

Steamed Whole Maine Lobster*

Drawn Butter and Lemon *(split to order, 1 per person)*

Marinated Grilled Skirt Steak

Rosemary Au Jus

Butcher-block Whole Roasted Jerk Chickens*

(Chef attended)

Baked Wild Cod

Fennel, Tomato and Black Pepper

Grilled Vegetables and Corn Cobbetts

Parmesan Dusted Poached Baby Red Potatoes

Buttermilk Chive Cornbread, Rolls and Sweet Butter

Desserts

Blueberry Pie, Orange Upside Down Cake and
Chocolate Caramelized Banana Cake
Gourmet Teas and Freshly Brewed Starbucks® Coffee and
Decaffeinated Coffee

\$95.00 per person

**\$125.00 Attendant/Carving Fee per station applies*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax.

COLD HORS D'OEUVRES

Prices are per 100 pieces * 25 piece minimum orders (Except where noted)

Cucumbers with Boursin and Crab Salad	\$500.00
Sriracha Tuna and Scallion Tartar Canapé	\$520.00
Assorted Sushi to include California Rolls with Pickled Ginger, Wasabi and Soy (100 piece min)	\$550.00
Sushi, Assorted Rolls and Nigiri with Pickled Ginger, Wasabi and Soy (100 piece min)	\$625.00
Jumbo Shrimp on Ice with Cocktail Sauce and Lemon	\$550.00
Goat Cheese and Pistachio Stuffed Cherry Tomato	\$450.00
Curried Egg Salad and Watercress on Rye Finger Sandwich	\$460.00
Cucumber, Lemon-Dill Cream Cheese on 7 Grain Finger Sandwich	\$450.00
Olive Hummus and Fresh Spinach on Herb Focaccia Finger Sandwich	\$450.00
BLT Canapé – Bacon, Arugula and Tomato	\$485.00
Toasted Brioche with Duck Confit	\$495.00
Individual Ranch Crudit� Shots	\$490.00
Asian Vegetable and Noodle Salad Shots	\$490.00
Petite Fruit Shots with Fruited Yogurt	\$485.00
Prosciutto Wrapped Asparagus	\$490.00
Blonde Endive with Blue Cheese Mousse, And Candied Pecans	\$495.00

HOT HORS D'OEUVRES

Prices are per 100 pieces * 25 piece minimum orders

Mushroom in Puff Pastry	\$450.00
Chipotle Beef and Blue Corn Empanada	\$460.00
Mini Cuban Sandwich	\$460.00
Mini French Onion Soup Boule	\$450.00
Kalamata Olive and Goat Cheese Tart (vegetarian)	\$450.00
Marrakesh Chicken Bite Skewer	\$490.00
Edamame Potsticker, Soy Sauce (vegan)	\$485.00
Pakora (Indian Vegetable Fritter, vegan/gluten free)	\$470.00
Mini Cheeseburger Slider	\$495.00
Brie and Raspberry Phyllo Star	\$470.00
Buffalo Chicken Spring Roll	\$485.00
Spinach and Goat Cheese in Phyllo	\$475.00
Chicken Potstickers	\$480.00
Chicken Quesadilla Trumpet	\$480.00
Blue Cheese and Pear in Phyllo	\$480.00
Asparagus and Asiago in Phyllo	\$470.00
Three Cheese Vegetable Flat Bread	\$450.00
Vegetable Spring Rolls with Duck Sauce	\$475.00
Crispy Chicken Tenders, Mustard Sauce	\$485.00
Bacon Wrapped Citrus Cilantro Scallop (gluten free)	\$510.00
Buffalo Chicken Wings with Chunky Bleu Cheese Dressing	\$485.00

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
A Display of Artisan Breads and Rolls
\$14.00 per person (40 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 and
Bowls of Tahini Hummus with Pita Points, Flat Bread,
Crackers and Warm Breadsticks
\$15.50 per person (40 person minimum)

Plaza Dessert Sampling

Assorted Dessert Shots and Macaroons
Fresh Berry Martini with Grand Marnier Anglaise and
Chocolate Garnish
Mini Cinnamon Donuts with Warm Sugar Glaze
\$11.00 per person (25 person minimum)

International and Domestic Cheeses

A variety of cheese including Smoked Cheddar, Creamy Boursin,
Provolone and Gouda garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads
\$11.50 per person (25 person minimum)

Snacks

Artichoke and Parmesan Dip, Sour Cream Spinach Dip,
Onion Dip, Cheddar Dip, Gourmet Cracker Assortment,
Tortilla Chips, Potato Chips, Exotic Vegetable Chips
and Mixed Nuts
\$10.00 per person (25 person minimum)

Market of Fresh Raw Vegetables

With Bleu Cheese, Ranch and Onion Dips
\$11.00 per person (25 person minimum)

Fresh Fruit Spectacular

An array of Sliced Cantaloupe, Honeydew, Watermelon,
Pineapple, Seedless Grapes and Seasonal Berries
with Strawberry Yogurt Dip
\$11.00 per person (25 person minimum)

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

Butler service available at \$75.00 per server up to 2 hours, additional hours @ \$35.00 per hour, per butler

CHEF STATIONS

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function.

Roast Prime Rib of Beef

Assorted Rolls, Horseradish Sour Cream, Dijon Mustard and Mayonnaise

\$675.00 each

Serves approximately 40 guests

Caribbean Jerk Spiced Pork Steamship

Assorted Rolls, Mustard and Mayonnaise and Fresh Mango Salsa

\$625.00 each

Serves approximately 60 guests

Roast Turkey

Assorted Rolls, Dijon Mustard and Mayonnaise and Cranberry Sauce

\$400.00 each

Serves approximately 40 guests

Roasted Whole Red Snapper

Ginger-Garlic Marinade with Assorted Rolls, Sweet Thai Chile Sauce

\$490.00 each

Serves approximately 25 guests (maximum 250 guests)

Grilled Tenderloin of Beef

Kentucky Bourbon BBQ Sauce and Assorted Mini Rolls

\$575.00 each

Serves approximately 25 guests

Virginia Baked Ham

Pecan-Pineapple Rum Glaze with Mayonnaise, Mustard and Pineapple-Coconut Rolls

\$510.00 each

Serves approximately 50 guests

Asian Grilled Flank Steak

Teriyaki-Gin Glaze and Pineapple-Coconut Rolls

\$120.00 each

Serves approximately 12 guests

Argentinian Roasted NY Strip Loin

Chimchurri Sauce and Sourdough Rolls

\$600.00 each

Serves approximately 35 guests

Savory Italian Porchetta

A Classic with Crackling Crust atop Orange Fennel Slaw Fig Horseradish Cream

\$525.00 each

Serves approximately 55 guests

Mashed Potato Bar

Maple Sweet and Yukon Gold Mashed Potatoes with Toppings of Cinnamon Sugar, Candied Pecans, Crumbled Bleu Cheese, Smokehouse Bacon, Cheddar Cheese, Chopped Scallions and Sour Cream

\$13.75 per person

25 person minimum

Soup Shots Station

Our Signature Soups . . .

Roasted Tomato-Basil Soup

Cape Canaveral "Royal Red" Shrimp and Corn Bisque With Parmesan Grissini

\$10.00 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 with Warm Italian Breadsticks

\$13.75 per person

25 person minimum

Asian Stir Fry

Select Chicken, Shrimp or Pork

Tossed with Far East Vegetables, Soba Noodles and Sweet Tai Chile Sauce

\$18.25 per person

25 person minimum

Risotto Station

Herb-White Truffle Risotto and Sun-dried Tomato Risotto with Parmesan Cheese, Smokehouse Bacon, Chicken, Shrimp, Grilled Zucchini and Chopped Scallions

\$16.00 per person

25 person minimum

Up to Two hours of service provided.

Service charges apply (\$35.00 per hour, per server) when event exceeds allotted timeframe.

Carver or Attendant is required at \$125.00 per station

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

“MARTINI” HORS D’OEUVRES PARTY

Includes Chef’s Cheese Station and your Choice of Five (5) “Martini” Stations

Gourmet Cheese Station

Our Chef has personally selected Domestic and International Cheeses from the Best Dairies,
known for their Quality, Age and Flavor.
Served with a Variety of Chutneys and Marmalades,
Assorted Crackers and Crusted Bread

Hot Selection

Diver Scallop*

Presented over
Rock Shrimp Risotto

Braised Short Ribs*

Garlic Smashed Potato
Garnished with Grilled Asparagus Spear

Key Lime Marinated Chicken*

Bourbon Maple Mashed Sweet Potatoes
Edible Flower Garnish

Roast Pork Carnitas*

Marinated Shredded Pork,
Caramelized Onions, Pigeon Pea Rice
Garnished with Sweet Plantain

Nacho Martini*

Spicy Taco Beef, Crispy Corn Tortilla
Shredded Monterey, Cheddar Cheeses
Fresh Tomato Salsa.
Guacamole, Sour Cream
Garnished with Chopped Jalapeno

Cold Selection

Chopped Salad*

Chopped Baby Greens, Chopped Tomatoes,
Cucumbers, Red Onions,
Shredded Cheddar Cheese,
Chopped Green Olives
Red Wine Vinegar, Olive Oil
Shaken, not Stirred by Attendant
Garnished with Toasted Grissini Breadstick

Tabbouleh Martini

Chopped Parsley, Diced Tomatoes,
Fresh Chopped Mint, Bulgur Wheat,
Chopped Onion, Lemon, Olive Oil
Garnished with Dollop of Hummus
Toasted Pita Chip

Bruschetta Martini

Diced Tomato, Mozzarella, Fresh Basil,
Fresh Garlic, Extra Virgin Olive Oil
Grilled Poppy Flatbread

Poke Ahi-Tuna

Shredded Asian Cabbage
Wasabi Crisp, Hot Sriracha Sauce

Dessert Selection

Chocolate, Chocolate

Salted Caramel Chocolate Brownie,
Chocolate Sauce, Glazed Pecans,
Fresh Whipped Cream and
Maraschino Cherry

Berry Cheesecake

Crushed Graham Crackers,
Cheese cake, Sliced Strawberries
Strawberry Syrup and a
Dollop Fresh Whipped Cream

Pineapple Blueberry Martini

with Gingered Orange Marmalade
and Fresh Mint Garnish

\$59.00 per person

**Station Attendants required at \$125.00 per station*

1 ½ hours of service provided. Service charges apply (\$35.00 per hour, per server) when event exceeds allotted timeframe.

. (Minimum guarantee of 30 guests required.)

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

RECEPTION PACKAGES

Silver

Farmer's Market of Fresh Raw Vegetables

With Bleu Cheese and Ranch Dips

International and Domestic Cheese

A variety of cheese including Smoked Cheddar, Creamy Boursin, Provolone and Gouda garnished with Fresh Fruit and Raw Fresh Vegetables
Gourmet Assorted Crackers and Flatbreads

From the Chafers

Mini French Onion Soup Boule

Vegetable Spring Rolls with Duck Sauce *(vegan)*

Marrakesh Chicken Bite Skewer

Mini Angus Cheeseburger Sliders

Snacks

Artichoke & Parmesan, Sour Cream Spinach, Onion and Warm Cheddar Dips with Tortilla Chips, Potato Chips, Soft Pretzels, Mixed Nuts

\$43.50 per person (8 pieces per person)

A Minimum Guarantee of 25 guests required.

Gold

Mediterranean Display

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

Fresh Fruit Spectacular

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

Roast Beef on Pumppernickel with Horseradish Cream
Curried Egg Salad, Watercress on Rye Finger Sandwich

From the Chafers

Kalamata Olive and Goat Cheese Tart *(vegetarian)*

Tandoori Chicken Satay *(gluten free)*

Mushroom in Puff Pastry

Chipotle Beef and Blue Corn Empanada

Carving Station*

Roasted Round of Beef

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

\$56.25 per person (10 pieces per person)

A Minimum Guarantee of 25 guests required.

Platinum

Mediterranean Antipasto

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

Fresh Fruit Spectacular

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

Seared Rare Tuna and Boursin Canapés

Sushi and California Rolls with Pickled Ginger, Wasabi and Soy

From the Chafers

Chili-Lime Chicken Kabob

Mini French Onion Soup Boule

Edamame Potsticker *(vegan)*

Bacon Wrapped Citrus Cilantro Scallop *(gluten free)*

Crisp Asparagus Asiago Roll *(vegetarian)*

Carving Station*

Grilled Tenderloin of Beef

Kentucky Bourbon BBQ Sauce with Assorted Mini Rolls

Chopped Salad*

Chopped Baby Greens, Chopped Tomatoes, Cucumbers, Red Onions, Shredded Cheddar Cheese, Chopped Green Olives
Red Wine Vinegar, Olive Oil

Shaken, not Stirred by Attendant

Garnished with Toasted Grissini Breadstick

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

\$77.00 per person (12 pieces per person)

A Minimum Guarantee of 40 guests required.

***Carver and/or Attendant Fee at \$125.00 per station * Butler Service available at \$75.00 per server**

Up to Two hours of service provided. Service charges apply (\$35.00 per hour, per server) when event exceeds allotted timeframe.

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

COCKTAILS

Sponsored Host Bar - Charged to Client per Drink

Call Brands	\$7.00 ea
Deluxe Brands	\$7.50 ea
Premium Brands	\$8.00 ea
House Wine – Night Harvest	\$5.75 ea
Beringer Premium House Wine	\$7.50 ea
Domestic Beer – Bud/Bud Lite	\$5.50 ea
Micro Brew – Alligator Drool	\$6.50 ea
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 guests required.

Call Brands

First Hour	\$17.50
Each Additional Hour	\$8.00

Deluxe Brands

First Hour	\$18.75
Each Additional Hour	\$8.50

Premium Brands

First Hour	\$20.00
Each Additional Hour	\$9.00

Complete Package Plan - 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	\$38.00
Deluxe Brands	\$41.00
Premium Brands	\$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

First Hour	\$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 Premium House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml	\$38.00

Night Harvest House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml	\$32.00

Cocktail Punches

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

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

BARTENDERS & FEES

First Two Hours @ \$125.00 each

Additional Hours, per bartender @ \$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 & 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

CASH BAR - Per drink, inclusive pricing

Call Brands	\$7.50 ea
Deluxe Brands	\$8.50 ea
Premium Brands	\$9.75 ea
Night Harvest House Wines	\$6.00 ea
Beringer Premium Wines	\$7.75 ea
Domestic Beer - <i>Budweiser/Bud Light</i>	\$6.00 ea
Micro Brew – Alligator 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

BARTENDERS FEES**First Two Hours** @ \$125.00 each

Additional Hours, per bartender @ \$35.00 each

Bartenders Scheduled: one (1) per 75 guests for cash bars.Additional Bartenders subject to Bartender Fee

Hospitality Suite Bar **\$725.00***Set up includes: Glassware, Cocktail Napkins, Garnishes,
Beer & 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, 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	\$125.00
Deluxe - Jack Daniels	\$145.00
Premium - Makers Mark	\$165.00

Scotch

Call - Dewar's	\$125.00
Deluxe-Johnny Walker Red	\$145.00
Premium-Johnny Walker Black	\$165.00

Vodka

Call – Smirnoff	\$125.00
Deluxe –Stolichnaya	\$145.00
Premium – Absolut	\$165.00

Gin

Call – Beefeater	\$125.00
Deluxe-Tanqueray	\$145.00
Premium – Bombay	\$165.00

Whiskey

Call – Seagram 7	\$125.00
Deluxe – Seagram VO	\$145.00
Premium – Crown Royal	\$165.00

Rum

Call - Bacardi	\$125.00
Deluxe – Bacardi Silver	\$145.00
Premium-Captain Morgan	\$165.00

Tequila

Call – Giro Silver	\$125.00
Deluxe-Cuervo Gold	\$145.00
Premium – Patron Silver	\$165.00

Cordials/Cognacs

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

*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.*

All Prices are Subject to 25% Taxable Service Charge and 6.5% Florida Sales Tax

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 Hotel 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.

BANQUET GUARANTEES

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.

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 12:00 pm seventy-two (72) hours in advance. Guarantees for Saturday, Sunday and Monday are due by 12:00pm the preceding Wednesday. This number will be considered a guarantee, and not subject to reduction and charges will be made accordingly. If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the BEO at that time automatically becomes the guarantee. *Should the actual number of guests attending the event exceed the guarantee; the customer will be charged for the actual attendance.*

The Hotel cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 500 (three percent (3%) for parties over 500). Special meals for Health, Dietary and Religious reasons may be arranged with the Catering/Convention Services Manager in advance. The exact number of special meals must be included with your final guarantee.

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.

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 (\$25.00 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.

CONTRACTUAL LIABILITY

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

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 removable 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 charge.

FOOD AND BEVERAGE

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

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 set-up 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.

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. Additional charges will apply for extending hours of service. Service charges apply (\$25.00 per hour, per server and \$35.00 per hour, per bartender) when event exceeds allotted timeframe

OUTDOOR FUNCTIONS/INCLEMENT WEATHER POLICY

All catered food and beverage 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 12:00pm EST (For daytime events, the decision will be made by 6:00pm 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 set-up. 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.

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, 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 at 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 Hotel.

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, airwalls 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 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.*

STORAGE

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