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# CONTINENTAL

## Breakfast

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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 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 Flaky 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 Flaky 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 and Bran Muffins  
Bagels, Whole Grain Cereals  
Fat Free, 2% and Soy Milk  
Individual Fruit Yogurts  
Philadelphia® Regular and Light Cream Cheese  
Fruit Preserves, Sweet Butter Honey and Nutella®  
**\$28.00 per person**

### PLAZA GRAND

Orange, Grapefruit and Cranberry  
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  
Flaky Croissants  
Variety of Bagels  
Cinnamon Streusel Coffee Cake and Banana Breakfast Bread  
Philadelphia® Regular and Light Cream Cheese  
Flavored Fruit Preserves, Sweet Butter and Honey  
**\$30.00 per person**

Continental Breakfasts include a Selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee™ & Decaffeinated Coffee

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

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# CONTINENTAL Breakfast

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## 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, Multi-Grain and a Variety of Bagels  
Served with Regular & Light Cream Cheese, Butter & 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 made 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**

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# CONTINENTAL *Breakfast*

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## OVERNIGHT OATS v

Individual servings of Chilled Overnight Oats

Prepared with Almond Milk and Cinnamon

Assorted Toppings to include:

Fresh Blueberries and Strawberries

Walnuts and Toasted Coconut

**\$8.00 per person**

## EGG AND CHEESE BURRITO 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**

All prices are subject to 25% taxable service fee and 6.5% sales tax.

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# PLATED Breakfast

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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

Apple Wood 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

Accompanied by Apple Wood Bacon Strips

-or-

Fluffy Scrambled Eggs with Boursin Cheese, Griddled Bell Peppers

Accompanied by Country Sausage Links

**\$32.00 per person**

## FRENCH QUARTER FRENCH TOAST

Cinnamon French Toast served with Warm Maple Syrup

Choice of Apple Wood 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 served in a Flaky Pastry Crust

Or

### QUICHE AU JARDIN

Rich Egg Custard with Sautéed Artichokes, Spinach & Roasted Red Peppers in a Flaky Pastry Crust

Breakfast Potatoes

**\$31.00 per person**

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# BREAKFAST

## Buffets

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Breakfasts include a Selection of Teavana® Teas, Freshly Brewed Seattle's Best Coffee™ & 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 Juice  
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 Juice  
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 Apple Wood Bacon and Country Sausage\*  
Assorted Mini Blueberry and Bran Muffins, Assorted Bagels and Danish  
Selection of Fruit Preserves, Sweet Butter and  
Philadelphia® (regular and reduced fat) Cream Cheese  
**\$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 Apple Wood Bacon and Country Sausage\*  
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® (regular and reduced fat) Cream Cheese  
Selection of Fruit Preserves and Sweet Butter  
**\$38.00 per person**

\*Turkey Bacon or Chicken Sausage may be substituted

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# REFRESHMENT Breaks

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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.

## SMOOTH JAVA

Buttery Miniature Croissants, Cherry Cheese Coffeecake 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 Water 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 Zephyr Hills 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, Plain and Peanut M&M® and 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, Assorted Sodas

**\$18.00 per person**

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

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# REFRESHMENT

## Breaks

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### 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, Assorted Sodas  
**\$22.00 per person**  
Add: Alligator Drool® Micro-brew on consumption at \$7.50 each

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## REFRESHMENT

### Breaks

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#### BUILD YOUR OWN TRAIL MIX

Pistachios, Whole Almonds, Cashews, M&Ms, Golden Raisins, Dark Chocolate Chips, Sea Salt Pumpkin Seeds, Dehydrated Cherries & 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 & 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 & 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**



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# ALL DAY Meeting Breaks

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Continental Breakfast are each provided for up to one hour, Refreshment Breaks are provided for up to thirty 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 (Fruit Danish, Muffins and Croissants)

Sweet Butter and Preserves, Selection of Teavana® Teas

Freshly Brewed Seattle's Best Coffee™ and Decaffeinated Coffee

### MID-MORNING BREAK

Assorted Sodas, Sparkling and Rosen Plaza Bottled Waters

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 and Rosen Plaza Bottled Waters

Tropicana Fruit Juices, Selection of Teavana® Teas

Freshly Brewed Seattle's Best Coffee™ and Decaffeinated Coffee

**\$46.00 per person**

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# ALL DAY *Meeting Breaks*

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## 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 Teavana® Teas  
Freshly Brewed Seattle's Best Coffee™ and Decaffeinated Coffee

### MID-MORNING BREAK

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

**\$49.00 per person**

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# ALL DAY

## Meeting Breaks

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### 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  
Sweet Butter and Preserves  
Selection of Teavana® Teas  
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

### MID-MORNING BREAK

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

### AFTERNOON BREAK

Fresh 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 and Rosen Plaza Bottled Waters  
Tropicana Fruit Juices  
Selection of Teavana® Teas  
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

**\$54.00 per person**

### COFFEE ONLY ALL DAY

Freshly Brewed Seattle's Best Coffee™ and Decaffeinated Coffee  
Refreshed throughout the day for up to eight (8) hours.

**\$26.00 per person**

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# A LA CARTE

## Items

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### 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 .....	\$78.00 gal
Choose from: Passion Fruit, Green or Black Tea	
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 .....	\$4.25 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

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# A LA CARTE

## Items

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### SPECIALTY ITEMS

Fresh Fruit Display.....	\$10.00 pp
	(minimum order 12 guests)
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 Cliff 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

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## A LA CARTE

### Items

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#### 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.....	\$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
Blondie's 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 Fresh Baked Cookies - Chocolate Chip, Lemon & White Chocolate Nut Cooler, Oatmeal-Raisin .....	\$54.00 dz
Assorted Mini Decorated Cupcakes.....	\$48.00 dz

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# GRAB N' GO

## Lunch

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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 <sup>GF</sup>

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 Entrées include a Selection of Teavana® Herbal Teas, Iced Tea, Freshly Brewed Seattle's Best Coffee™ and Decaffeinated Coffee

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

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# CHILLED LUNCH

## Entrées

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Chilled Lunch Entrées are served with: 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

### 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 & Frisee Lettuce, Roasted Brussel Sprouts, Heirloom Tomatoes, Roasted Cremini Mushrooms, Dried Cranberries, Candied Walnuts and American Farro  
Pomegranate Acai Vinaigrette  
**\$39.00 per person with Marinated Breast of Chicken or Seared Sustainably Sourced Salmon**

### SOUTHWEST SALAD GF

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

### 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)**



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## HOT LUNCH

### Entrées

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Each Hot Entrée is served with: Choice of Salad, Chef's Daily Fresh Vegetables, Luncheon Rolls & 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 <sup>GF</sup>

Marsala Sauce  
Yukon Gold Mashed Potatoes

**\$39.00 per person**

#### PAN SEARED NATURAL CHICKEN BREAST <sup>GF</sup>

Citrus Beurre Blanc  
Mango Salsa  
Basmati Rice

**\$40.00 per person**

#### TUSCAN CHICKEN <sup>GF</sup>

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 <sup>GF</sup>

Pan Flashed Watercress, Citrus-Cilantro Sauce  
Jasmine Rice

**\$43.00 per person**

#### COASTAL RED SNAPPER <sup>GF</sup>

Pan Seared with Mango-Pineapple Salsa  
Passion Fruit Beurre Blanc  
Malanga Mash

**\$46.00 per person**

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## HOT LUNCH

### Entrées

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#### 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**

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# LUNCH SALAD

## *Selections*

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### **PLAZA SALAD**

Baby Mixed Greens with Cucumber, Carrot and Heirloom Baby Tomatoes

### **BABY SPINACH SALAD**

Baby Spinach, Frisee Lettuce, Shitake 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

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## PLATED LUNCH AND DESSERTS

### *Selections*

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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 PASSION FRUIT BAR <sup>GF</sup>**  
Layers of Flourless Almond Cake Filled Passion Fruit Mousse and Raspberry

**FRENCH COFFEE BAR <sup>GF</sup>**  
Flourless Almond cake Layers Filled with Vanilla Mousse, Crunchy Hazelnut  
and Espresso Mousse

**WHITE STRAWBERRY CAKE <sup>NO SUGAR ADDED</sup>**  
Vanilla Sponge Cake with Strawberry Filling  
Strawberry Garnish

**TIRAMISU <sup>NO SUGAR ADDED</sup>**  
Espresso Soaked Cake  
Raspberry Garnish

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# LUNCHEON

## Buffets

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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, 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 Housemade Chicken Noodle Soup at \$3.00 per person

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# LUNCHEON

## Buffets

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### SOUTH OF THE BORDER

Ensalada de Frutas **GF/VEG**

Fruit Salad with Papaya Mint Sauce **GF/DF/V**

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**

Re-fried Beans **GF/VEG**

Luncheon Rolls and Sweet Butter

### POSTRE

Coconut Kahlua Flan

Double Chocolate Cake with Shaved Mexican Chocolate

Sonoran Rum-Pineapple Cheesecake

**\$49.00 per person**

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# LUNCHEON

## Buffets

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### 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 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**

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# LUNCHEON

## Buffets

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### 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**



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# LUNCHEON

## Buffets

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### 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 FRIED CHICKEN

Macaroni & 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**

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# LUNCHEON

## Buffets

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### PLAZA DAYS

#### 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:** 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

Luncheon Rolls and Sweet Butter

#### CHEF'S DAILY DESSERT (3) SELECTION

**TWO ENTREES:** \$49.00 per person

**THREE ENTREES:** \$55.00 per person

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# LUNCHEON

## Buffets

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### 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 Blue 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 Smoked Bacon 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++**

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# DINNER

## Entrées

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Dinner Entrées are served with: Choice of Salad, Chef's Daily Fresh Vegetables, Dinner Rolls & 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 <sup>GF/DF</sup>

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 <sup>DF</sup>

Lemon and Caramelized Onion  
Vegetable Couscous

**\$54.00 per person**

### CHICKEN FLORENTINE <sup>GF</sup>

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 <sup>GF</sup>

Santa Fe Spiced Fillet, Cilantro-Lime Butter  
Herbed Risotto

**\$57.00 per person**

### FLORIDA GROUPER <sup>GF</sup>

Pan Seared and served over warm Mediterranean Salsa of Kalamata Olives, Cucumber,  
Onion and Dill  
Lemon Scented Mashed Potatoes

**\$59.00 per person**

### HAND CUT GRILLED RIB EYE STEAK, AU JUS <sup>GF</sup>

Horseradish Mashed Yukon Gold Potatoes

**\$62.00 per person**

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

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# DINNER

## Entrées

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### MOREL DUSTED FILLET OF SEA BASS <sup>GF</sup>

Finished with Fennel Relish

Kaffir Lime Jasmin Rice

**\$68.00 per person**

**\$74.00 add Petite Filet Mignon Wrapped in Nueske's Bacon**

### GRILLED FILET MIGNON <sup>GF</sup>

Red Wine Reduction

Jack's Potatoes

**\$75.00 per person**

## DUO ENTRÉE SELECTIONS

### GRILLED PETITE FILET MIGNON AND BAKED JUMBO GULF SHRIMP <sup>GF</sup>

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**

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## PLATED DINNER SALAD

### *Selection*

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#### **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 Portobello Mushrooms, Asparagus, Fresh Shoestring Carrots and Grape Tomatoes over Hearts of Romaine and Endive

#### **BABY SPINACH SALAD**

Tender Baby Spinach leaves tossed with Frisee Lettuce, Pancetta, Shitake 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

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## PLATED DINNER

# Desserts

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### 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 <sup>GF</sup>

Layers of Flourless Almond Cake Filled Passion Fruit Mousse and Raspberry

#### FRENCH COFFEE BAR <sup>GF</sup>

Flourless Almond cake Layers Filled with Vanilla Mousse, Crunchy Hazelnut  
and Espresso Mousse

#### WHITE STRAWBERRY CAKE <sup>NO SUGAR ADDED</sup>

Vanilla Sponge Cake with Strawberry Filling  
Strawberry Garnish

#### TIRAMISU <sup>NO SUGAR ADDED</sup>

Espresso Soaked Cake  
Raspberry Garnish

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# DINNER Buffets

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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.

## PLAZA DINNER BUFFET

### SALAD STATION

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

### BROWN RICE TABBOULEH

with Roasted Cremini Mushrooms, Parsley and Kalamata Olives **GF/DF/V**

### MARINATED GRILLED ASPARAGUS AND GOLDEN TOMATO SALAD

**GF/DF/V**

## ENTRÉES

**Orange Lacquered Breast of Chicken**, Citrus Tarragon Butter **GF**  
**Skillet Seared Breast of Chicken** over Marinated Arugula, Tomato Pesto Cream **GF**  
**Roasted Breast of Chicken** with Cilantro, Scallion Lime Sauce **GF/DF**  
**Grilled Beef Skirt Steak** with Crumbled Blue Cheese and Roasted Cipollini onions **GF**  
**Garlic Peppered Beef** over Teriyaki Lo Mein Noodles **DF**  
**Baked Salmon** with Mixed Olives, Feta and Chardonnay Butter **GF**  
**Herb Roasted Swordfish** with Romesco Sauce **GF/DF**  
**Slow Roasted Cuban-Style Pork** with classic Sour Orange, Garlic and Herb Marinade **GF/DF**

Fresh Baked Rolls with Butter  
Chef's Selection of Seasonal Vegetables **GF/DF/V**  
Seasoned Fingerling Potatoes **GF/DF/V**

### 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



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# DINNER

## Buffets

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### 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 Forrest Cake, Salted Caramel Cheesecake

**\$65.00**

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# DINNER

## Buffets

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### AN ASIAN OCCASION

#### VEGETABLE GLASS 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 & 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**

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# DINNER

## Buffets

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### 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 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

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

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# DINNER

## Buffets

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### EVERGLADES BARBECUE

#### BABY GEM LETTUCE PLATTERS GF/VEG

Candied Walnuts, Crumbled Blue 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 scented with Molasses GF/DF/V

Baked Sweet Potato Mash with Organic Bourbon Maple Syrup GF/VEG

Assorted Rolls, Butter  
Cornbread Jalapeno Muffins

#### DESSERTS

Southern Bourbon Chocolate Cake

Florida Key Lime Pie, Reese's Peanut Butter Pie

**\$69.00**

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

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# DINNER

## Buffets

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### GREEK ISLES

#### ARUGULA SALAD GF/DF/V

Herb Marinated Gigande 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**

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# RECEPTION

## Food

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### COLD HORS D'OEURVES

Prices are per 100 pieces, 50 piece minimum each

#### COLD VEGETARIAN

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

#### FROM THE SEA

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

#### MEAT AND POULTRY

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

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

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# RECEPTION

## Food

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### HOT HORS D'OEURVES

#### VEGETARIAN

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

#### FROM THE SEA

Bacon Wrapped Citrus Cilantro Scallop .....	\$510 GF
BBQ Shrimp and Grits .....	\$500 GF
Crispy Shrimp Tempura, Sweet Thai Chili Sauce .....	\$500
Volcano Crab Rolls with Siracha Mayonnaise .....	\$500
Shrimp and Andouille Sausage Kabobs .....	\$510.00

#### MEAT AND POULTRY

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

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

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# RECEPTION

## Food

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### 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 Flat Bread 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 and Grissini

**\$15.75 per person (25 person minimum)**

#### PLAZA DESSERT SAMPLING

Assorted Dessert Shots, Macaroons and Petite 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 & Tahini Hummus Dips

**\$11.25 per person (25 person minimum)**



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# RECEPTION

## Food

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### DISPLAYS

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

#### 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 & Cream Cheese Roll, California Roll and Vegetable Roll

Soy Sauce, Pickled Ginger, Wasabi

Served with Chop Sticks

**\$22.50 (4 pieces per person)**

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# RECEPTION

## Food

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### RECEPTION FOOD

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 60 guests

#### CARIBBEAN JERK SPICED PORK STEAMSHIP <sup>DF</sup>

Assorted Rolls, Mustard and Mayonnaise and Fresh Mango Salsa

**\$675.00 each**

Serves approximately 60 guests

#### ROAST TURKEY <sup>DF</sup>

Assorted Rolls, Dijon Mustard and Mayonnaise and Cranberry Sauce

**\$450.00 each**

Serves approximately 40 guests

#### ROASTED WHOLE RED SNAPPER <sup>GF/DF</sup>

**\$525.00 each**

Ginger-Garlic Marinade

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 <sup>DF</sup>

Teriyaki-Gin Glaze and Pineapple-Coconut Rolls

\$130.00 each

Serves approximately 15 guests

#### ROASTED STRIP LOIN OF BEEF <sup>DF</sup>

Chimichurri Sauce and Sourdough Rolls

**\$625.00 each**

Serves approximately 40 guests

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# RECEPTION

## Food

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### CHEF'S STATION

#### 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

**\$15.75 per person**

25 person minimum

#### 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 Ganoush **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 3 pieces per person

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# RECEPTION

## Food

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### RISOTTO STATION GF

Herbed Risotto with Parmesan Cheese, Smokehouse Bacon, Chicken, Shrimp,  
Green Peas and Chopped Scallions

**\$17.50 per person**

25 person minimum

### CHEF'S STATIONS

#### HOT NOODLES & COLD ZOODLES BAR (2 ATTENDANTS)

Served in Chinese To-Go Boxes

Chilled Zoodles with Pickled Julienne Carrots and Onions **GF/VEG**

Choice of Mango-Pineapple or Cucumber Wasbi 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 & 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**

All prices are subject to 25% taxable service fee and 6.5% sales tax.

V= Vegan, Veg= Vegetarian, GF= Gluten Free, DF= Dairy Free

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# RECEPTION Food

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## RECEPTION PACKAGES

Up to Two hours of service provided. Butler service available at \$75.00 per server up to 2 hours, additional hours @ \$35.00 per hour, per butler.

### 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 VEG  
Coconut Chicken with Orange Horseradish Marmalade  
Ruben Spring Rolls with 1000 Island Dressing

### SNACKS

Warm Artichoke, Parmesan & Spinach Dip, Onion Dip and Salsa  
with Tortilla Chips & Potato Chips  
Mixed Nuts  
**\$45.50 per person (8 pieces per person)**  
A Minimum Guarantee of 25 guests required.

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# RECEPTION

## Food

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### RECEPTION PACKAGES

#### 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 Skewer 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.

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# RECEPTION

## Food

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### RECEPTION PACKAGES

#### 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 and Shaved  
Manchego Cheese  
Chorizo Sausage with Roasted Peppers and Toasted Almonds  
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette  
Artisan Rolls and Flat Bread 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 Chop Sticks

#### CHAFING DISHES OF

Chili-Lime Chicken Kabob GF  
Edamame Pot Sticker VEG  
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.

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

## SPONSORED HOST BAR - CHARGED TO CLIENT PER DRINK

Call Brands.....	\$7.50 ea
Deluxe Brands.....	\$8.50 ea
Premium Brands.....	\$9.50 ea
House Wine – Night Harvest.....	\$6.00 ea
Beringer Premium House Wine.....	\$7.50 ea
Domestic Beer – Bud/Bud Lite.....	\$6.00 ea
Micro Brew – Alligator Drool.....	\$6.50 ea
Imported Beer - Heineken.....	\$6.50 ea
Liqueurs, starting from.....	\$8.50 ea
Soft Drinks.....	\$3.25 ea
Mineral & Sparkling Water.....	\$3.75 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.....	\$18.50
Each Additional Hour.....	\$8.00

### DELUXE BRANDS

First Hour.....	\$19.75
Each Additional Hour.....	\$8.50

### PREMIUM BRANDS

First Hour.....	\$22.00
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.....	\$40.00
Deluxe Brands.....	\$43.00
Premium Brands.....	\$48.00

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



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# Cocktails

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## 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.....	\$15.00
Each Additional Hour .....	\$7.00

## SODA PLAN - 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
Moet et Chandon, Imperial.....	\$85.00

## BERINGER PREMIUM HOUSE WINE

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml.....	\$40.00

## NIGHT HARVEST HOUSE WINE

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

## COCKTAIL PUNCHES

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

## 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

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# Cocktails

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## 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
Micro Brew – Alligator Drool.....	\$7.50 ea
Imported Beer - Heineken.....	\$7.50 ea
Liqueurs, starting from.....	\$9.00 ea
Soft Drinks.....	\$4.00 ea
Mineral & Sparkling Water.....	\$4.50 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 ..... \$775.00  
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)

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# Cocktails

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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 7 .....	\$125.00
Deluxe - Seagram 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

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# Cocktails

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## CORDIALS/COGNACS

Amaretto Di Saronno .....	\$145.00
Bailey's 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.

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# POLICIES & *Procedures*

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**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., subject to change.

## **Guaranteed Attendance**

The Hotel 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.

Guaranteed attendance figures for all private functions must be communicated 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 12:00pm (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.

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# POLICIES & *Procedures*

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Special Meals for Health, Dietary and 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 guest's dietary needs and concerns pertaining to food allergens, our guest facilities and kitchens are not allergen free. However, it is our goal, and we'll 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 removability of all decorations not provided by the hotel; however the use of confetti is not permissible. Due to the sensitivity

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# POLICIES & *Procedures*

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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.

## **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 10:00 AM, 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.

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# POLICIES & Procedures

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- 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.

## **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



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# POLICIES & *Procedures*

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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.

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## POLICIES & *Procedures*

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### **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 Hotel** is a smoke-free environment in all indoor public areas and guestrooms.