



BREAKFAST

Breakfast Buffet - Minimum of 25 Guests

FULL CONTINENTAL

\$37.00 Per Person

Sliced Seasonal Fresh Fruit and Berries
Assorted Greek and Flavored Yogurts
Assorted Muffins, Breakfast Breads, Pastries, and Bagels
Fruit Preserves, Sweet Butter, Cream Cheese and Signature Schmears
Assorted Cold Cereals and Milk
Fresh Florida Orange, Grapefruit, and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Premium Teas

MARCO SUNRISE

\$48.00 Per Person

Sliced Seasonal Fresh Fruit and Berries
Selection of Muffins and Pastries
Fruit Preserves and Sweet Butter
Assorted Cold Cereals and Milk
Fluffy Scrambled Eggs
Breakfast Potatoes

Choice of one:

- Hickory Smoked Bacon
- Country Style Sausage Links
- Sugar Cured Ham

Fresh Florida Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Premium Teas

BIG CYPRESS

\$52.00 Per Person

Sliced Seasonal Fresh Fruit and Berries
Assorted Greek and Flavored Yogurts
Assorted Muffins, Breakfast Breads, Pastries and Bagels
Fruit Preserves, Sweet Butter and Cream Cheese
Assorted Cold Cereals and Milk
Steel Cut Oats with Brandied Apple Compote, Honey, Brown Sugar,
Raisins and Walnuts
Fluffy Scrambled Eggs
Breakfast Potatoes
Hickory Smoked Bacon and Country Style Sausage Links
Sugar Cured Boneless Ham / *Carving Station and Chef Attendant
Optional
Fresh Florida Orange, Grapefruit, and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Premium Teas

SUNNY ISLAND PLATED BREAKFAST

\$40.00 Per Person

Assorted Fresh Fruit, Muffins, Breakfast Breads, and Pastries for the
Table
Fluffy Scrambled Eggs
Breakfast Potatoes
Choice of: Hickory Smoked Bacon or Country Style Sausage Links
Fresh Florida Orange, Grapefruit, and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of
Premium Teas

*Chef attendant required at \$200 each for up to 2 hours, plus tax.

BUFFET ENHANCEMENTS

Designed to Upgrade Your Breakfast Selections

CHEESE BLINTZ

\$9.00 Per Person

Seasonal Fresh Fruit Compote, Whipped Cream and Pure Maple Syrup

TRADITIONAL EGGS BENEDICT

\$12.00 Per Person

Buttered and Toasted English Muffin, Warm Canadian Bacon, Fresh Poached Egg and Velvety Hollandaise Sauce

SEA SALT CURED COLD SMOKED SALMON DISPLAY

\$20.00 Per Person

Lemon Wedges, Capers, Hard Boiled Egg, Red Onion & Sliced Tomatoes

CHALLAH FRENCH TOAST

\$14.00 Per Person

Coconut Rum Glazed Bananas, Macerated Strawberries with Vanilla and Balsamic, Whipped Mascarpone, Chocolate Sauce, Toasted Almonds, Candied Pecans, Sweet Butter & Pure Maple Syrup

QUICHE LORRAINE

\$12.00 Per Person

A Savory Pastry Crust with an Egg Custard, Bacon and Gruyere Cheese

*Chef attendant required at \$200 each for up to 2 hours, plus tax.

MEDITERRANEAN FRITTATA

\$12.00 Per Person

Sundried Tomato, Kalamata Olives, Roasted Red Bell Pepper, Spinach, Roasted Garlic and Shallot

*PANCAKE STATION

\$12.00 Per Person

Key Lime Curd, Cinnamon Scented Macerated Blueberries, Vahlrona Chocolate Chips, Sweet Butter and Pure Maple Syrup

*BELGIAN WAFFLE STATION

\$16.00 Per Person

Brandied Apple and Berry Compotes, Sweet Butter, Whipped Cream and Pure Maple Syrup

*CHEF'S OMELET STATION

\$18.00 Per Person

Farm Fresh Cage Free Eggs & Egg Whites, Bacon, Ham, Tomato, Onion, Bell Pepper, Spinach, Mushroom, Cheddar and Feta Cheese

BREAKFAST ON THE RUN

Choose two entrées to be preselected by your guests. Choose one bakery item and one fruit to be presented in the package.

To go coffee station and bottled juice display included in package.

CLASSIC

\$33.00 Per Person

Bacon, Fried Egg & American Cheese on a Brioche Bun

SUNRISE

\$33.00 Per Person

Chorizo Sausage and Potato Hash, Fried Egg, Smashed Avocado & Pepper Jack Cheese, Wrapped in a Burrito

GREEN CHILI EGG WHITE

\$35.00 Per Person

Turkey Sausage, Garden Vegetable Schmear and Pepper Jack Cheese on a Cheddar Bagel

NOVA LOX

\$37.00 Per Person

Cream Cheese Schmear, Capers, Sliced Tomato, Smoked Salmon and Sliced Red Onion on a Fresh Bagel

CROISSANT-E CRISTO

\$39.00 Per Person

Black Forest Ham, Gruyere Cheese, Dijon Mustard, Plum Jam, on a Croissant

BAKERY ITEMS

**Chose One*

Apple Cinnamon Muffin

Blueberry Muffin

Carrot Muffin

Cheese Danish

WHOLE FRUIT

Orange

Apple

Banana

BREAKS

COFFEE AND DECAFFEINATED COFFEE

\$100.00 Per Gallon

HOT WATER AND ASSORTED TEAS

\$100.00 Per Gallon

BREWED ICED TEA

\$75.00 Per Gallon

LEMONADE

\$80.00 Per Gallon

FRESH FLORIDA ORANGE, GRAPEFRUIT, CRANBERRY JUICES

\$90.00 Per Gallon

EVIAN BOTTLED WATER

\$6.00 Each

PERRIER SPARKLING WATER

\$7.00 Each

ASSORTED COCA-COLA SOFT DRINKS

\$6.00 Each

ASSORTED MINUTE MAID BOTTLED JUICES

\$8.00 Each

ASSORTED POWERADE

\$8.00 Each

ASSORTED VITAMIN WATERS

\$8.00 Each

ASSORTED CORE POWER PROTEIN DRINKS

\$9.00 Each

RED BULL

\$8.00 Each

ASSORTED BAGELS

\$60.00 Per Dozen

Served with Cream Cheese, Assorted Schmears, Sweet Butter and Fruit Preserves

ENGLISH MUFFINS

\$49.00 Per Dozen

Served with Butter and Preserves

ASSORTED COFFEE CAKES

\$55.00 Per Dozen

Lemon Glazed, Marble Chocolate Chip, Cinnamon Streusel, Orange Poppy Cheese

VARIETY OF GREEK FRUIT YOGURTS

\$5.00 Each

YOGURT PARFAIT WITH GRANOLA

\$8.00 Each

FRESH FRUIT SKEWERS

\$32.00 Per Dozen

ASSORTED NATURE VALLEY GRANOLA BARS

\$6.00 Each

CLIF BAR ENERGY BARS

\$6.00 Each

WHOLE FRESH FRUIT

\$4.00 Each

ASSORTED FRESHLY BAKED COOKIES

\$55.00 Per Dozen

REFRESHING LEMON BARS

\$53.00 Per Dozen

FUDGE BROWNIES AND BLONDIES

\$55.00 Per Dozen

ASSORTED MINI CUPCAKES

\$45.00 Per Dozen

ASSORTED INDIVIDUAL BAGS OF CHIPS, PRETZELS, AND POPCORN

\$4.00 Each

SOFT JUMBO PRETZELS WITH MUSTARD

\$44.00 Per Dozen

HÄAGEN-DAZ ICE CREAM BARS

\$6.00 Each

ASSORTED CANDY BARS

\$6.00 Each

SPECIALTY

A variety of different breaks to conclude day or provide a nourishing break.

SWEET TOOTH

\$14.00 Per Person

Assorted Candies, Mini Candy Bars and Chocolates

HALF TIME

\$16.00 Per Person

Buttered Popcorn, Soft Jumbo Pretzels with Mustard, Honey Roasted Peanuts

QUICK SNACK BREAK

\$18.00 Per Person

Assorted Candy Bars, Individual Bags of Pretzels, Kettle Potato Chips, Popcorn, and Cracker Jacks

DELIGHTFUL DIPS

\$20.00 Per Person

Potato Chips, Pretzels, Tri-Colored Tortilla Chips, Onion Dip, Salsa, Pimiento Cheese Dip

*MARTINI SUNDAE BAR

\$22.00 Per Person

- Minimum of 25 Guests

Vanilla, Strawberry and Chocolate Gelato
Hot Fudge and Butterscotch Syrup, Brownie Pieces, Caramelized Bananas, Candied Pecans, Wet Walnuts, Whipped Cream, Sprinkles and Maraschino Cherries

HEALTH NUT ENERGY BREAK

\$26.00 Per Person

Assorted Nutri-Grain, Clif & Nature Valley Bars, Fresh Whole Fruit, Signature Trail Mix, Assorted Roasted Nuts, Core Power Protein Drinks and Bottled Water

VEGETABLE CRUDITÉ

\$19.00 Per Person

Cucumbers, Carrots, Celery, Broccoli, Peppers, Cauliflower, Tomatoes, with a Selection of Dips and Hummus

INTERNATIONAL CHEESE AND FRUIT

\$24.00 Per Person

Domestic and Imported Cheeses, Fruit, Crackers

MEDITERRANEAN

\$24.00 Per Person

Assorted Citrus Olives and Peppadew Peppers, Hummus and Baba Ghanoush, Pita Chips and Lavash, Dried Figs and Assorted Fruits and Vegetables

GOING BANANAS

\$24.00 Per Person

Chocolate Dipped Frozen Bananas, Banana Chips, Banana Bread, Banana Pudding, Banana Smoothies

FROZEN FRUIT AND ICE CREAM BARS

\$14.00 Per Person

Strawberry Shortcake, Chocolate Eclair, Orange Dream Bar, Fudge Bar

*Chef attendant required at \$200 each for up to 2 hours, plus tax.

LUNCH BUFFETS

Lunch Buffet - Minimum of 25 Guests

Accompanied by Iced Tea

DELI DISPLAY

\$46.00 Per Person

Chef's Daily Soup Selection
Mixed Baby Greens with Radicchio and Baby Arugula
Caprese Salad with Fresh Tomatoes, Balsamic Reduction and Basil
Mediterranean Pasta Salad with Sundried Tomatoes, Kalamata Olives and Pesto

Sliced Deli Display to Include:

Smoked Turkey, Roast Beef, Black Forest Ham, Cheddar and Swiss Cheese

Accompanied by:

Sliced Garden Fresh Tomatoes, Red Onions, Bibb Lettuce, Mayonnaise, Whole Grain and Dijon Mustard, Sliced Pickles and Brined Cucumbers
Bakery Fresh Assorted Breads

OLD HAVANA

\$55.00 Per Person

Sopa de Pollo
Traditional Cuban Style Chicken Noodle Soup
Sliced Tropical Fresh Fruit Display
Cuban Salad with Chopped Avocados, Shaved Onions, Fresh Tomatoes, Crisp Lettuces and Red Wine Vinaigrette

Pollo Asado - Baked Chicken with Herbs and Fresh Lemon
Slow Roasted Mojo Pork - Sour Orange and Fresh Herb Marinated
Beef Picadillo - Ground Beef, Tomato and Green Olive Stew

Black Beans and Rice
Fried Yucca and Sweet Plantains

MEXICAN ALMUERZO

\$52.00 Per Person

Salsa Fresco and Guacamole
Corn Tortilla Chips

Taco Bar
Chicken Tinga

Choice of One: Steak Fajitas or Beef Picadillo
Shredded Cheddar Cheese, Diced Onion, Black Olives, Sour

THE SANDWICH BOARD

\$56.00 Per Person

Chef's Daily Soup Selection
Whole Seasonal Fruit
Potato Salad
Tri-Colored Pasta Salad
Rosemary Kettle Chips

Sandwich and Wrap Selections to Include:

Ham and Gruyere Sandwich
Black Forest Ham, Gruyere, Bib Lettuce, Tomatoes and Red Onion with Mayonnaise and Honey-Dijon Mustard, on Multigrain Bread
Asiago Beef
Oven Roasted Beef, Asiago Cheese, Baby Arugula, Tomatoes and Red Onions with Red Pepper Aioli on Ciabatta Bread
Turkey Avocado Ranch Club Wrap
Smoked Turkey, Sliced Cheddar, Crisp Applewood Bacon, Sliced Tomato, Avocado and Bib Lettuce with Avocado Poblano Ranch in a Flour Tortilla
Caprese Wrap
Sliced Fresh Mozzarella, Tomato, Arugula, and Balsamic Reduction in a Spinach Wrap
Garden Vegetable Wrap
Grilled Zucchini, Yellow Squash and Red Onion with Roasted Bell Pepper, Baby Spinach, Basil, Mint and Creamy Hummus in a Tomato Tortilla Wrap

TASTE OF ITALY LUNCH

\$53.00 Per Person

Roasted Tomato and White Bean Soup
Caesar Salad Display with Multigrain Croutons, Shaved Parmigiano Reggiano Cheese, Heirloom Tomatoes, and Creamy Garlic and Anchovy Dressing
Caprese Salad with Torn Basil, Balsamic Reduction and Extra Virgin Olive Oil

Assorted Bread Display to Include:

Grissini, Toasted Parmesan, Garlic Baguette and Focaccia Bread

Penne Pasta Primavera with Asparagus, Swiss Chard, Roasted Red Bell Pepper and Vermouth Dill Veloute

Cream, Jalapenos, Diced Tomatoes, Shredded Lettuce
Crispy Corn Taco Shells and Fluffy Flour Tortillas

Cheese Quesadillas
Refried Beans
Cumin Cilantro & Lime Rice

CAPE ROMANO COOKOUT

\$60.00 Per Person

Fresh Garden Salad with Balsamic and Smoked Tomato Ranch
Sliced Watermelon
Creamy Cole Slaw
Country Style Potato Salad

Seasoned Chicken Breast
Hamburgers
Hot Dogs
Lettuce, Tomato, Onion, Sliced Cheeses, Sauerkraut and House Relish

Baked Bean Medley with Bacon and Jalapenos
Rosemary Kettle Chips

Chicken Marsala Served with Crimini Mushrooms, Shallots and Red
Pearl Onions

Parmesan Encrusted Snapper Provencal with Tomato, Caper, Olive,
Onion, Garlic, Wine and Herbes de Provence

SMOKEHOUSE BAY BBQ

\$58.00 Per Person

Fire Roasted Tomato Soup
Baby Spinach Salad with Candied Pecans, Strawberries, Chopped
Bacon and Mango Vinaigrette
Red Bliss Potato Salad
Cucumber Salad with Tomatoes, Shaved Onion, Fresh Dill and Citrus
Dressing

Slow Roasted Beef Short Ribs
Barbecued Chicken Thighs
Smoked Pulled Pork Shoulder

Macaroni and Cheese
Seasonal Steamed Vegetables

PLATED LUNCH

Choose one starter, and up to two entrées to be preselected by your guests.

Accompanied by warm rolls and butter, and iced tea.

STARTERS

Tomato Soup, Fire Roasted Tomatoes with a Grilled Cheese Crouton

Crab and Corn Chowder, Fresh Crab and Roasted Corn Blended with Seasoned Cream

Kale and Quinoa Minestrone, Twist on The Classic with Toasted Quinoa and Fresh Kale

Petite Spinach Salad
Toasted Pecans, Blue Cheese Crumbles, Chopped Bacon, Honey Mustard Dressing

Petite Caesar Salad
Baby Gem Lettuce and Radicchio, Shaved Parmigiano Reggiano, Grilled Crostini, Creamy Garlic and Anchovy Dressing

Petite Caxambas Chopped Salad
Red Onions, Cherry Tomatoes, Sweet Corn Niblets, Goat Cheese Crumbles, Celery Hearts and Radicchio, Citrus Vinaigrette

DESSERT ADD ONS

Traditional Key Lime Pie, Key Lime Twists
\$8.00

Tiramisu, Shaved Chocolate
\$8.00

Cheesecake, Strawberries, Cracked Black Pepper, Mint Leaf Crisps
\$8.00

Chocolate Marquise, with Raspberry Coulis
\$8.00

Vanilla and Chia Panna Cotta, with Pineapple Chutney
\$9.00

Assorted Exotic Pastries, Presented on each Table
\$16.00

ENTRÉE

COBB SALAD

Grilled Chicken, Blue Cheese Crumbles, Hard Boiled Egg, Heirloom Tomatoes, Smoked Gouda, Shaved Radishes. Served with Tableside Dressings of Gorgonzola Cheese Dressing and Herb Vinaigrette

\$40.00

CAESAR SALAD

Baby Gem Lettuce, Radicchio, Shaved Parmigiano Reggiano and Grilled Crostini with Garlic Dressing

Choice of:

- Chicken \$40.00
- Steak \$42.00
- Salmon \$44.00
- Grouper \$46.00

BLACKENED CHICKEN BREAST

Grilled Broccolini, Roasted New Potatoes and Tomato Butter
\$43.00

PAN ROASTED SUSTAINABLE SALMON

Roasted Vegetable Orzo Salad and Herb Emulsion
\$44.00

TOASTED CUMIN MARINATED FLANK STEAK

Cilantro, Lime-scented Rice and Grilled Vegetables with Chimichurri Sauce

\$46.00

CORIANDER DUSTED PETIT GROUPER FILET

Scallion Smashed Red Potatoes, Roasted Vegetable Melange and Citrus Beurre Blanc

\$49.00

GRAB & GO DELI

Choose one salad, up to three entrées, and one dessert to be presented in the package.

To go Iced Tea Station and Bottled Water included in package.

MAIN

\$50.00 Per Person

Lemon Chicken and Arugula Sandwich

Tender Lemon Marinated Grilled Chicken Breast, Baby Arugula, Lemon Aioli and Crumbled Feta on a French Baguette.

Asiago Beef

Oven Roasted Beef, Asiago Cheese, Baby Arugula, Tomatoes and Red Onion with Red Pepper Aioli on Ciabatta Bread

Ham and Gruyere Sandwich

Black Forest Ham, Gruyere, Bib Lettuce, Tomatoes and Red Onion with Mayonnaise and Honey-Dijon Mustard on Multigrain Bread

Turkey Avocado Ranch Club Wrap

Smoked Turkey, Sliced Cheddar, Crisp Applewood Bacon, Sliced Tomato, Avocado and Bib Lettuce with Avocado Poblano Ranch in a Flour Tortilla

Caprese Wrap

Sliced Fresh Mozzarella, Tomato, Arugula, and Balsamic Reduction in a Spinach Wrap

Garden Vegetable Wrap

Grilled Zucchini, Yellow Squash, Red Onion, Roasted Bell Pepper, Baby Spinach, Basil, Mint and Creamy Hummus in a Tomato Tortilla Wrap

SIDES

Chef's Choice of:

Apple
Orange
Banana

Choose One Salad:

Pasta Salad
Potato Salad
Coleslaw
Cucumber Salad

Assorted Kettle Chips

Choose One Dessert:

Chocolate Chip Cookie
Oatmeal Raisin Cookie
Fudge Brownie

DINNER BUFFET

Dinner Buffet - Minimum of 25 Guests

Accompanied by freshly ground brewed coffees and selection of fine teas.

BEACHSIDE BARBEQUE

\$110.00 Per Person

Kettle Potato Chips with Chive Onion Dip

Coleslaw with Poppy Seeds

Southern Style Potato Salad

Mixed Greens Salad Station

Chopped Tomatoes, Shaved Onion, Cucumbers, Carrots, Cheddar Cheese, Chopped Bacon, Croutons, Olives and Broccoli

Fresh Watermelon Slices

Chicken Breast, Hamburgers, Ballpark Hotdogs, Italian Sausage

- Vegetable Burgers Available by Request

Grilled Peppers, Grilled Onions, Relish, Mustard, Ketchup and Chopped Onions

Apple Galettes and Assorted Mini Tartlets

LIGHTHOUSE LUAU

\$135.00 Per Person

Tropical Fruit and Berries Display

Mixed Greens with Tropical Toppings and Dressings

Macaroni Salad

Hawaiian Coleslaw with Pineapple and Mandarin Oranges

Sweet Hawaiian Rolls

Huli Huli Chicken

Polynesian Short Ribs

Kahlua Pork

Beer-Battered Fried Fish

Mashed Boniato Potatoes

Stir Fry Vegetables

Steamed White Rice

Whoopie Pies

Kahlua Chocolate Banana Bread Pudding

Mango Cheesecake

SOUTHWEST SUNSET COOKOUT

\$120.00 Per Person

Salad Bar

Tossed Mixed Greens, Plum Tomatoes, Shredded Carrots, Salted Cucumbers, Cheddar Cheese and Chopped Bacon, Croutons

Chef's Choice of 2 Dressings

Basket of Crispy Crudites

Tri-Colored Tortellini Pasta Salad

Southern Style Cole Slaw

Open Fire Barbecued Chicken

Dry Rubbed Tender Baby Back Ribs

Char-Grilled Skirt Steak with Tri-Colored Peppers

Grilled Mahi Mahi with Tropical Chutney

Cowboy Beans with Smoked Bacon

Corn on the Cob - Elotes Style

Pecan Pie

Brownies and Blondies

Black Rum Pineapple Cake

UNDER THE TUSCAN SUN

\$130.00 Per Person

Zuppa, Insalata and Antipasti

Ribollita Soup

Charcuterie Display

Antipasto Salads

Caprese Salad of Sliced Mozzarella, Red and Yellow Tomatoes and Balsamico

Ciabatta, Grissini and Focaccia Bread

Primi

Spinach Tortellini with Wild Boar and Pecorino Cream

Pumpkin Ravioli with Sage Butter and Toasted Gourd Seeds

Secondi

Tagliata - Strip Steak Char Grilled and Rosemary Seasoned

Pollo alla Cacciatora - Chicken Braised with Tomatoes, White Wine and Fresh Herbs

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FLORIBBEAN FIESTA

\$135.00 Per Person

Corn and Conch Chowder
Ambrosia Salad of Papaya, Mango, Kiwi, Blackberry, Strawberry,
Coconut Yogurt and Shaved Coconut
Fresh Garden Salad with Hearts of Palm, Roasted Peppers, Almonds
and Mango Vinaigrette
Conch Salad tossed with Red Onion, Lime, Lemon, Avocado, Tomato,
Pepper, Ginger and Garlic

Roasted Chicken Thighs with Charred Lemon and Oregano
Florida Low Country Boil with P.E.I. Mussels, Shrimp, Steamed Middle
Neck and Quahog Clams Alligator Sausage and Chorizo Sausage in a
Garlic, Shallot, Lemon and Wine Broth

Sea Salt Bliss Potatoes
Corn on the Cob

Pineapple Dark Rum Cake
Lemon Bars
Key Lime Pie

SOUTHWEST SOIREE

\$145.00 Per Person

Gulf Raw Bar
Shucked Oysters
Peel and Eat Shrimp
Shucked Clams

Big Cypress Salad Bar, Iceberg Lettuce, Applewood Smoked Bacon,
Gorgonzola Cheese Crumbles and Creamy Buttermilk Dressing
Seafood Salad of Shrimp, Calamari and Conch
Cole Slaw with Apple Cider Vinegar and Poppy Seeds

Glades Grill
Grilled New York Strip Steak
Blackened Cobia in Citrus Beurre Blanc
Grilled Marinated Chicken Breast with Grilled Pineapple Salsa

Suncoast Sides
Medley of Fresh Vegetables
Roasted Red Potatoes Cornbread

Spiced Peach Cobbler
Chocolate Mud Pie
Key Lime Pie

Frutti di Mare Arrabiata - Mussels, Clams, Shrimp and Seasonal Local
Fish in a Tomato Fennel Broth

Contorni
Grilled Asparagus with Parmigiano
Mixed Grilled Vegetables

Dolce
Tiramisu
Pannacotta
Profiteroles

MARCO ISLAND EXTRAVAGANZA

\$180.00 Per Person

Raw Bar
Shrimp Cocktail
Snow Crab
Oysters on the Half Shell

Assorted Mixed Greens Salad with Cucumbers, Cherry Tomatoes,
Chopped Bacon, Hot Peppers, Mushrooms, Red Onions, Cheddar
Cheese, Croutons
Traditional Caesar Salad

Blackened Grouper
Steamed Clams Popped with Local Brewery Ale
Seasoned Chicken Breast
Rum Glazed Whole Tenderloin with Salsa Chimichurri and Soft Dinner
Rolls

- Chef Attendant Required / \$200 per chef

Pineapple Fried Rice
Roasted Florida New Potatoes
Roasted Baby Zucchini and Squash, Toy Box Cherry Tomatoes and
Pearl Onions

Assorted Tartlets, Verrines, Mini Cupcakes and Mini Cheesecakes

Chef Required: \$150 Per Chef

Optional Enhancement - Whole Maine Lobster, Market Price

PLATED

Choose one starter and one dessert, and up to three entrées to be preselected by your guests, highest priced item per person will apply. Accompanied by warm rolls and butter, freshly ground brewed coffees and selection of fine teas.

SALADS AND STARTERS

Please Choose One

Mixed Baby Greens
Heirloom Cherry Tomatoes, Seedless Cucumbers, Red Onions,
Red Pepper Curls and Shaved Radishes, with Balsamic Vinaigrette

Caesar Salad
Imperial Salad with Homemade Croutons, White Anchovies and
Aged Parmigiana Reggiano Cheese

Tomato Bisque
Roasted Tomatoes, Red Wine, Basil and Cream with Grated
Parmigiana Reggiano and Extra Virgin Olive Oil

ENHANCED STARTERS

Wedge Salad

Iceberg Lettuce with Bleu Cheese Crumbles, Applewood Smoked
Bacon, Chopped Eggs, Tomatoes and Buttermilk Dressing
\$6.00

Mediterranean Salad

Baby Mixed Greens, Cherry Tomatoes, Kalamata Olives,
Artichokes and Feta Cheese with a Lemon Vinaigrette
\$8.00

Beet, Honey, Walnut and Goat Cheese

Poached Red and Gold Beets, Fresh Field Greens, Candied
Walnuts, Honey Vinaigrette and Goat Cheese Crema
\$10.00

Butternut Squash Ravioli

Brown Butter, Shaved Parmigiana Reggiano, Sage and Black
Pepper
\$12.00

Ahi Hawaiian Yellow Fin Tuna Tartar

Yellow Pepper Coulis, Shaved Cucumbers, Soy, Wasabi Greens
\$16.00

Marco Style Crab Cakes

Sauteed Blue Crab and Creole Spiced Cake, Asparagus Tips,
Dilled Mustard Seeds, Citrus Butter

ENTRÉE

Stuffed Free Range Chicken Breast

Sun Dried Tomatoes, Baby Spinach and Ricotta Cheese Stuffed
Airline Chicken Breast, Served With White Beans, Mushrooms,
Roasted Pearl Onions and Tomatoes in a Roasted Chicken Jus
\$105.00

Lemon and Thyme Marinated Free Range Chicken Breast

Roasted Chicken Breast with Quinoa Rice Pilaf and Patty Pan
Squash, Finished with Red Pepper Romesco Sauce
\$105.00

Jumbo Gulf Shrimp Scampi

Cheddar and Scallion Grits, Roasted Vegetable Melange and
Creole Chive Butter
\$125.00

Macadamia Nut Encrusted Mahi Mahi

Lavender Scented Coconut Sticky Rice with Tropical Fruit Chutney
\$130.00

Seared Grouper Filet

Sauteed Garlic Swiss Chard Greens, Black Eyed Pea Relish and
Yellow Pepper Coulis
\$130.00

Chilean Sea Bass

Fresh Chilean Sea Bass Wrapped in Prosciutto di Parma, Served
Over Sweet Pea Middlins and Topped with Lemon Sabayon
\$130.00

Rack of Lamb en Croute with Fresh Herbs

Sweet Pea Risotto Cake and Roasted Artichokes, Accompanied by
Mint Jus
\$135.00

Aged New York Strip Steak

Rosemary and Peppercorn Encrusted Striploin with Truffle Potato
Pave, Baby Vegetable Melange and Cabernet Reduction
\$135.00

Grilled Filet Mignon

Center Cut Filet of Beef Paired with Wild Chive and Roasted Garlic
Mashed Potatoes, Exotic Mushrooms and Charred Asparagus

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Pickled Mustard Seeds, Citrus Butter

\$16.00

Seared Sea Scallops

Cauliflower Puree, Mache, Watercress, Shaved Red Onions, Fresh Lemon

\$18.00

Beef Carpaccio

Thinly Sliced Filet Mignon, Wasabi Greens, Extra Virgin Olive Oil and Black Garlic Emulsion

\$18.00

Mashed Potatoes, Extra Mushrooms and Shaved Asparagus,
Topped with Bourdeaux Sauce

\$140.00

Steak and Grouper Duet

Herb Encrusted Bistro Steak and Seared Grouper Medallions over Sweet Creamed Corn and Lobster Risotto

\$160.00

Steak and Lobster Duet

Petit Angus Beef Filet and Shelled Fresh Maine Lobster Tail with Bacon and Scallion Mashed Potatoes and Broccolini, Finished with Key Lime Beurre Blanc and Wine Merchant Sauce

Market Price

DESSERT

Please Choose One

Tiramisu

Lady Fingers Soaked in an Espresso Liquor, Topped with Mascarpone Cheese and Chocolate Shavings

Vanilla and Chia Panna Cotta

Pineapple Chutney, Compressed Pineapple and Spiced Rum Tuile

Berry Tart

Vanilla Custard with Assorted Seasonal Berries

Cheesecake

Creamy Cheesecake with a Flaky Graham Cracker Crust Finished with Black Pepper Flecked Strawberries and Mint Crisps

Key Lime Pie

The Famous Florida Treat with Raspberry Sauce

Chocolate Marquise

Chocolate Mousse, Vanilla Brulee Cream and Chocolate

CANAPES

- Bite Sized and Passed. Minimum of 25 Pieces each

COLD

BEET PICKLED DEVILED EGGS

\$7.00 Each

Topped with Smoked Wahoo and Whitefish Caviar

VEGETABLE ESCABECHE

\$7.00 Each

Lime Marinated Summer Vegetables in a Plantain Cup

WATERMELON GAZPACHO

\$7.00 Each

Individual Shooter topped with Basil Foam

CAPRESE ANTIPASTO SKEWER

\$7.00 Each

Cherry Tomatoes, Ciligene Mozzarella, Fresh Basil with a Basil Vinaigrette Pipette

POTS DE CRUDITÉ WITH HUMMUS

\$8.00 Each

Mini Serving of Hummus with Vegetable Crudit 

GOAT CHEESE CROSTINI

\$7.00 Each

Goat Cheese, Fig and Olive Tapenade

SMOKED SALMON

\$8.00 Each

Smoked Salmon on Toasted Pumpernickel with Cr me Fraiche and Chives

AHI TUNA TARTARE

\$8.00 Each

Seasoned with Apple Soy, Served in a Black Sesame Cone

MEXICAN SHRIMP COCKTAIL SHOOTER

\$7.00 Each

Yucatan Shrimp Cocktail with Avocado and Spiced Tomato Sauce, Seasoned with Cilantro and Corona

JUMBO SHRIMP COCKTAIL

\$8.00 Each

HOT

SPANAKOPITA

\$7.00 Each

Greek Spinach Pie of Phyllo Filled with Spinach, Onions and Feta Cheese

RASPBERRY AND BRIE

\$7.00 Each

French Brie and Raspberry Jam Wrapped in Phyllo

STUFFED MUSHROOMS

\$7.00 Each

Crimini Mushrooms Stuffed with a Florentine Dressing

PIZZETTAS

\$7.00 Each

Chef's Selection Mini Pizzas Baked in a Hearth Oven

CROQUE MONSIEUR PALMIERS

\$7.00 Each

Ham and Gruyere Rolled in Puff Pastry

HAM CROQUETAS

\$7.00 Each

Crispy Bite Size Croquetas of Serrano Ham and Creamy Bechamel

CHORIZO STUFFED DATE

\$7.00 Each

Balsamic Marinated Date stuffed with Chorizo Sausage and wrapped in Apple Wood Smoked Bacon

MINIATURE BEEF WELLINGTON

\$8.00 Each

Tender Bite of Filet Mignon and Mushroom, with Sherri Wine and Hand Wrapped in Puff Pastry

LAMB LOLLIPOP

\$8.00 Each

Served with Mint Chutney

MINI MARYLAND STYLE CRAB CAKES

\$8.00 Each

560 South Collier Boulevard Marco Island Florida United States | 239-394-5000

\$8.00 Each

Shrimp Cocktail with Burnt Brandy Cocktail Sauce

FLORIDA CRAB AND MANGO SALAD

\$8.00 Each

Fresh Lump Crab tossed with Mango and Fresh Herbs Served in a Plantain Cup

\$8.00 Each

Served with Remoulade Sauce

PANCETTA WRAPPED SHRIMP

\$8.00 Each

Fresh Shrimp wrapped in Pancetta and Seasoned with Orange Mostarda

COCONUT FRIED SHRIMP

\$7.00 Each

Crispy Shrimp Rolled in Flaked Coconut and Served with Sweet Chili Sauce

TEMPURA FRIED SHRIMP SHOOTER

\$8.00 Each

Crispy Tempura Shrimp, with a Sweet and Spicy Mango Sauce

BACON WRAPPED SCALLOPS

\$8.00 Each

Plump White Sea Scallops Wrapped in Applewood Bacon Finished with Horseradish Maple Glaze

CRAB ARANCINI

\$8.00 Each

Fresh Crab and Creamy Risotto Rolled in Panko Breadcrumb and Fried Golden Brown, Served with Tomato Sauce

DISPLAYS

- **Minimum of 25 Guests**
- **All Stations and Carvery are Reception Style/Small Plates. Minimum of Three Stations Required if Serviced as Dinner.**
- **Chef Attendant Required at \$200 each for up to 2 hours, plus tax**

CAXAMBAS CHOPPED SALAD

\$22.00 Per Person

Mesclun Greens, Spinach and Arugula, Diced Chicken, Tuna Salad, Heirloom Cherry Tomatoes, Garbanzo Beans, Diced Bacon, Roasted Peppers, Sundried Tomatoes, Sliced Onions, Cucumbers, with Italian, Ranch and Honey Mustard Dressings

VEGETABLE CRUDITÉ

\$19.00 Per Person

Cucumbers, Carrots, Celery, Broccoli, Peppers, Cauliflower, Tomatoes, with a Selection of Dips and Hummus

ARTISANAL CHEESE

\$28.00 Per Person

International Artisan Cheeses, Complemented with an Assortment of Flatbreads, Spreads, Dried Fruit, Nuts, Grapes, and Seasonal Berries

CHILLED FLORIDA SEAFOOD

- **Seasonal Availability, Market Price**

Fresh Florida Oysters on the Half Shell (1 piece)

Cedar Key Clams on the Half Shell (2 pieces)

Jumbo Gulf Shrimp (2 pieces)

Accompanied with:

Burnt Brandy and Bloody Mary Cocktail, Dijon Lime and Mignonette Sauce, Fresh Grated Horseradish, Lemons, and Saltine Crackers

Jonah Crab Claw / Chilled Lobster Tail / Stone Crab Claw

Seasonal Availability, Market Price

TRADITIONAL FROGMORE STEW

\$25.00 Per Person

Stock Pots Full of Seasoned Bouillon Overflowing with Crab Claws, Gulf Shrimp, Cedar Key Clams, Blue Mussels, Red Bliss Potatoes and Corn on the Cob, Accompanied by Fresh Corn Bread

CHICKEN WINGS AND THINGS

\$28.00 Per Person

Fried Chicken Wings with Three Sauces

Buffalo, Honey Mustard, Bourbon BBQ, Gochujang, Jerked Honey Rum Glaze, Chimichurri, Teriyaki, with Bleu Cheese and Ranch Dressing,

GARDEN SALAD BAR

\$20.00 Per Person

Mixed Baby Greens with Radicchio and Baby Arugula, Seedless Cucumbers, Heirloom Cherry Tomatoes, Hot Peppers, Sweet Bell Peppers, Shaved Radishes, Mushrooms, Red Onions, Chickpeas, Chopped Bacon, Shredded Cheddar Cheese and Croutons, with Herb Vinaigrette, Balsamic Vinaigrette, and Ranch Dressing

Mediterranean Pasta Salad with Sundried Tomatoes, Parmesan, Olive Oil, Basil and Pine Nuts

ANTIPASTO AND VEGETABLE CRUDITÉS

\$35.00 Per Person

Imported and Domestic Dry Cured Meats and Cheeses, with Toasty Pita Chips and Crisp Lavash, Assorted Focaccia, Crostini and Crackers

Marinated Salads to Include:

Fresh Cilengini Mozzarella, Artichoke Hearts, Hearts of Palm, and Citrus Olives

Grilled Vegetable Display

Balsamic Marinated Grilled Zucchini, Yellow Squash, Fennel and Japanese Eggplant

EXOTIC FRESH FRUIT AND BERRIES DISPLAY

\$24.00 Per Person

Sliced Pineapple, Honeydew, Cantaloupe, Papaya, Mango, Seasonal Berries and Seedless Grapes.

Accompanied by Fruit Kabobs of Carambola, Strawberry, Kiwi and Dragon Fruit, Served in a Carved Melon Centerpiece with Toasted Coconut and Lavender Fruit Dip

SUSHI

\$18.00 Per Person

Assorted Japanese Nigiri and Maki Rolls Served with an Assortment of Japanese Seafood Salads with Pickled Ginger, Wasabi and Soy Sauce (3 pieces per person)

FLORIDA LOW COUNTRY BOIL

\$23.00 Per Person

Cedar Key Clams, Gulf Shrimp and Blue Mussels cooked in a House

Celery and Carrots
(Optional: Boneless Chicken Wings)

SLIDER STATION

\$22.00 Per Person

Grilled Wagyu Beef Patties on Hawaiian Sweet Rolls with Tomato Jam and Cheddar Cheese
Slow Roasted Pulled Pork with BBQ Sauce on Brioche Buns
Layered Turkey, Bacon and Melted Gruyere Cheese Baked with a Southern Spread on Pretzel Rolls

*POTATO MARTINI BAR

\$18.00 Per Person

Whipped Yukon Gold and Sweet Potato, Accompanied with an Array of Toppings to include:
Roasted Garlic, Caramelized Shallots, Wild Chive, Frizzled Onion, Chopped Bacon, Scallions, Shredded Cheddar, Gruyere, Bleu Cheese, Asiago Cheese, Sour Cream, Sweet Cream Butter, Brown Sugar, Marshmallow, Chipotle and Grated Horseradish

*PASTA EXTRAVAGANZA

\$25.00 Per Person

- **Minimum of 40 Guests**

Tri-Color Tortellini and Fusilli Pasta Tossed in an Imported Mascarpone Cream, Finished in a Wheel of Aged Cheese / Wheel of Cheese Based on Availability

*MAC AND CHEESE STATION

\$28.00 Per Person

Fusilli Pasta and Shells

Select Two Fondues:

Four Cheese, Comte and Brie, Sharp Cheddar and Smoked Gouda

Topping Bar to Include:

Grilled Chicken, BBQ Pulled Pork, Chopped Bacon, Diced Ham, Spinach, English Peas, Roasted Bell Pepper, Sauteed Shallots, Broccoli, Jalapenos, Artichokes Hearts and Buffalo Sauce

Maine Lobster / Lump Crab

Seasonal Availability, Market Price

Bay Spice Bouillon with Corn on the Cob and Red Bliss Potatoes

NACHO BAR

\$25.00 Per Person

Ground Beef, Chicken Tinga, Nacho Cheese Sauce, Shredded Monterey Jack Cheese, Olives, Pickled Jalapenos, Sour Cream, Guacamole, Pico de Gallo, Tomato Salsa, Pineapple Salsa, Tortilla Chips

TACO STAND

\$30.00 Per Person

Select Three:

Blackened Grouper / Beef Barbacoa / Pork Carnitas / Chicken Tinga / Grilled Shrimp / Ground Beef

Assorted Toppings: Shredded Lettuce, Chopped Onions, Diced Tomatoes, Shaved Jalapenos, Shredded Cheddar Cheese, Pico de Gallo, Cilantro Slaw, Smoked Red Pepper Crema, Sour Cream, Pepper Relish, Citrus Remoulade

Soft Corn and Flour Tortillas, Crispy Corn Shells

ROMAN CORNER

\$34.00 Per Person

Station Adorned with Assorted Focaccia and Garlic Bread

Select Three:

- Potato Gnocchi, Fresh Tomato Sauce, Basil, Heirloom Cherry Tomatoes and Parmigiano Reggiano
- Orecchiette, Fresh Sausage, Crushed Red Pepper and Broccoli Rabe
- Butternut Squash Ravioli, Brown Butter, Sage and Amaretto
- Cheese Ravioli, Vodka Sauce, Sundried Tomato and Fresh Basil
- Mushroom Ravioli, Blue Cheese Cream Sauce, Roasted Crimini Mushrooms
- Conchiglie, Fontina Fonduta, Asparagus and Broccoli

KINGSTON CORNER

\$40.00 Per Person

- **Minimum of 30 Guests**

Jerked Honey Rum Glazed Chicken Wings, Guava-BBQ Baby Back Ribs, Tropical Mahi Bites, Coconut Fried Shrimp with Rum Sauce, Ceviche Shooters

CARVERY

- Minimum of 25 Guests
- Chef Attendant Required at \$200 each for up to 2 hours, plus tax

MAPLE GLAZED HAM

\$15.00 Per Person

Served with Whole Grain Mustard and Pineapple Sauce

WHOLE ROASTED SUCKLING PIG

\$21.00 Per Person

Mojo Criollo Marinated and Slow Roasted with Banana Leaves

ROASTED TURKEY

\$17.00 Per Person

Sage and Thyme Jus, Buttermilk Gravy, Smoked Cranberry Sauce

SLOW ROASTED BLACK ANGUS PRIME RIB

\$28.00 Per Person

Slow Roasted Prime Rib Rubbed with Rosemary, Thyme and Peppercorn Melange, Served with Au Jus and Creamy Horseradish Sauce

STEAMSHIP ROUND OF BEEF

\$29.00 Per Person

Garlic and Cracked Black Pepper Roasted Steamship Round of Beef, Served with Au Jus, Horseradish and Horseradish Cream

BAKED BRIE ENCROUTE

\$12.00 Per Person

A Trio of Baked Brie to Include:

Honey Walnut and Rosemary / Blackberry Thyme / Brown Sugar and Pecan

Wrapped in Fluffy Puff Pastry, served with Apple Wedges, Grapes Assorted Crackers and Crostini

Chef Attendant Not Required

GRILLED CEDAR PLANK SALMON

\$22.00 Per Person

Choice of One:

Bourbon Maple Glazed / Pastrami Spiced / Dill and Citrus Sea Salt / Honey Dijon and Grilled Lemon

Served with Horseradish Cream, Red Onion & Caper Marmalade, Tomato Jam and Lavash

Chef Attendant Not Required

SOUR ORANGE AND HERB ENCRUSTED GROUPER

\$31.00 Per Person

Citrus Butter, Onion and Cucumber Relish, Pico De Gallo, Tostadas

ESPRESSO RUBBED ANGUS STRIP LOIN

\$26.00 Per Person

Chipotle Chocolate Stout Molasses and Caramelized Onions

RUM GLAZED TENDERLOIN OF BEEF

\$32.00 Per Person

Pineapple Compote, Salsa Criolla, Grilled Baguette

DESSERT DISPLAYS

FLORIDA DESSERT STATION

\$20.00 Per Person

Key Lime Tarts, Pineapple Black Rum Cake, Mango Crème Brulee,
Coconut Macaroons

MARTINI SUNDAE BAR

\$22.00 Per Person

- Minimum of 25 Guests
- Chef Attendant Required at \$200 each for up to 2 hours, plus tax

Vanilla, Strawberry and Chocolate Gelato Served with Hot Fudge and
Butterscotch Syrup, Brownie Pieces, Caramelized Bananas, Candied
Pecans, Wet Walnuts, Whipped Cream, Sprinkles and Maraschino
Cherries

FROZEN FRUIT AND ICE CREAM BARS

\$16.00 Per Person

Strawberry Shortcake, Chocolate Eclair, Orange Dream Bar, Fudge Bar

CANDY BAR

\$20.00 Per Person

Assorted Candies & Chocolates

HOT DONUT LIGHTS ON

\$18.00 Per Person

Fresh Mini Glazed Donuts with Nutella, Peanut Butter Mousse,
Whipped Cream, Sprinkles, Chocolate Fudge and Caramel

SWEET EXTRAVAGANZA

\$30.00 Per Person

Assortment of Decadent Tortes, Assorted Cheesecakes, Fruit Tarts,
Tiramisu and Verrines, Key Lime Pie, Petit Fours, Pineapple Panna
Cotta

BAR OPTIONS

MIMOSA & BLOODY MARY BAR

- One Bartender Fee of \$200 per 75 Guests

Signature Tomato Blend, Olivies, Celery, Lemons, Limes, Pickle Spears, Bacon, Salami, Hot Sauces, Variety of Flavored Salt Rimmers
Freshly Squeezed Orange Juice

For First Hour, Per Person

\$24.00

Each Additional Hour, Per Person

\$16.00

GOLD BAR PACKAGE

- Bartender Fee Waived

Titos or Stoli Vodka
Beefeater Gin
Jose Cuervo Gold or Silver Tequila
Bacardi or Captain Morgan Rum
Malibu Rum
Jim Beam or Big House Bourbon
Johnnie Walker Black Scotch
Selection of Rickshaw Wines, Domestic & Imported Beers, Soft Drinks & Bottled Water

One Hour \$42.00 per person

Two Hours \$50.00 per person

Three Hours \$56.00 per person

Four Hours \$62.00 per person

Each Additional Hour \$10.00 Per Person

CASH BAR PRICING

- One Bartender Fee of \$200 per 75 Guests

Call Brand Cocktails \$12.00
Premium Brand Cocktails \$15.00
Domestic Beer \$8.00
Imported Beer \$9.00
Wine (Call) \$12.00
Wine (Premium) \$15.00
Cordials \$14.00
Soft Drinks / Bottled Water \$6.00

SILVER BAR PACKAGE

- Bartender Fee Waived

Domestic & Imported Beer, Selection of House Wines, Soft Drinks & Bottled Water

For First Hour, Per Person

\$21.00

Each Additional Hour, Per Person

\$18.00

DIAMOND BAR PACKAGE

- Bartender Fee Waived

Ketel One or Grey Goose Vodka
Bombay Sapphire Gin
Casa Amigos, Patron, or Don Julio Tequila
Mount Gay or Captain Morgan Rum
Rum Haven
Maker's Mark or Jack Daniels Bourbon
Macallan 12 Scotch
Selection of Murphy Goode Wines, Domestic & Imported Beers, Hard Seltzers, Soft Drinks & Bottled Water

One Hour \$48.00 per person

Two Hours \$56.00 per person

Three Hours \$62.00 per person

Four Hours \$68.00 per person

Each Additional Hour \$12.00 Per Person

HOSTED BAR PRICING

- Bartender Fee Waived

Call Brand Cocktails \$12.00
Premium Brand Cocktails \$14.00
Domestic Beer \$7.00
Imported Beer \$8.00
Wine (Call) \$12.00
Wine (Premium) \$14.00
Cordials \$14.00
Soft Drinks / Bottled Water \$6.00

INFO

MENU DETAILS

Breakfast buffets are designed with a maximum of one- and one-half hours of service. Additional hours are available at an additional charge of \$10.00 per person, per hour. Food items are not transferable to other function locations.

Lunch/Dinner Buffets/Receptions are designed with a maximum two hours of service. Additional hours are available at an additional charge of \$10.00 per person, per hour. Food items are not transferable to other function locations.

Breaks are designed for thirty minutes of service.

All buffets and receptions with fewer than the 25 guest minimum are subject to a \$250 setup fee per meal.

Food and Beverage Pricing is subject to change without notice. Pricing can be guaranteed up to three months out if requested and confirmed in writing. All pricing is subject to current service charge and tax.

Chef attendants are \$200 each with a maximum service of two hours. Each additional hour is \$100, per chef.

Bartenders are \$200 each with a maximum service of four hours. One bartender is required per 75 guests. Each additional hour is \$150 per bartender.

SERVICE CHARGES & FLORIDA STATE SALES TAX

All food and beverage are subject to a taxable service charge (24% indoor / 32% outdoor). The current Florida State Tax is 7%. Prices are subject to change and will be guaranteed 90 days prior to function start date.

GUARANTEES

Final guarantees are required no less than 3 business days prior to the start of each function. After this time, the guarantee is not subject to reduction and can only be increased. Any increases over 5% above the guarantee may result in an additional charge per person and may result in a substitution of food and beverage items. Guarantee changes must be made directly with your Convention Services Manager. Should your guaranteed guest count fall significantly less than your contracted amount, the hotel reserves the right to move your event location.

FOOD AND BEVERAGE / LIQUOR

All food and beverage must be purchased from Hotel. The department of health prohibits the hotel from allowing food to be removed from function location. The Hotel is the only licensed authority to sell and serve alcohol, therefore no alcoholic beverages may be brought into the Hotel. Florida law requires all alcohol service to conclude at 2:00am. Guests must carry their identification with them to functions as they may be required to show proof of legal drinking age. Hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

OUTDOOR FUNCTIONS AND WEATHER CALL

Weather call will be made no later than (4) hours prior to the start of the event. Call will be made between client and hotel; should client be unavailable, the decision will be made by hotel. Should client wish to keep an event outdoors, a setup fee of \$10 per person will apply for the double set.

During the months May 1-October 31, all beach and pool events must conclude by 8pm due to turtle nesting season. Aside from turtle season, outside events must conclude by 10pm due to local noise ordinance.

Pool events may not begin prior to 4pm.