



Event Menus



Hilton

ORLANDO BUENA VISTA PALACE
DISNEY SPRINGS® AREA

TABLE OF CONTENTS

CONTINENTAL BREAKFASTS	3
BREAKFAST BUFFETS	4
BREAKFAST ENHANCEMENTS	5
PLATED BREAKFAST	6
MORNING BEVERAGES	7
REFRESHMENTS	8
THEMED MORNING BREAKS	9
PLATED LUNCH	10
DAY OF THE WEEK LUNCH BUFFETS	12
THEMED AFTERNOON BREAKS	20
RECEPTION HORS D'OEUVRES	21
RECEPTION STATIONS	22
DESSERT STATIONS	27
DINNER BUFFET	28
PLATED DINNER	32
BAR AND BEVERAGE SERVICE	34
WINE LIST	35
TERMS AND CONDITIONS	36

Pricing is Exclusive of Tax & Service Charge | Please Contact our Events Team for Current Pricing
March 2022

CONTINENTAL BREAKFAST

MORNING WAKE UP

Display of Sliced Fresh Fruit

Plain and Fruit Flavored Yogurts, House-Made Granola

Chilled Hard Boiled Eggs, Sea Salt and Pepper

Bakery Basket with Sweet Butter and Preserves

Fresh Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

EARLY JUMP START

Display of Sliced Fresh Fruit

Greek Yogurt with House-Made Granola Served with Honey

Ham, Egg and Cheddar Cheese Breakfast Croissant Sandwich

Bakery Basket with Sweet Butter and Preserves

Choice of Two Juices: Fresh Orange, Cranberry, Apple

Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea



Seated Continental Breakfast requires \$3 per person seating fee

**Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.*

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BREAKFAST BUFFET

STANDARD BREAKFAST | MINIMUM ORDER 25 GUESTS

Display of Sliced Fresh Fruit and Berries
Build Your Own Yogurt Parfait & Granola with Assorted Toppings
Breakfast Cereals with Milk Selection
Warm Oatmeal with Brown Sugar, Dried Fruits and Mixed Nuts
Scrambled Eggs
Choice of One Breakfast Meat
Chef's Choice of Breakfast Potatoes
Toaster Station Includes Whole Wheat, White and Rye Breads
Bakery Basket with Sweet Butter and Preserves
Choice of Two Juices: Fresh Orange, Cranberry, Apple
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

SELECTION OF MEATS

Breakfast Sausage Links
Turkey Bacon
Ham Steak
Turkey Sausage
Crisp Applewood Bacon
Chicken Sausage
Canadian Bacon
Taylor Ham/Pork Roll
Corned Beef Hash with Shredded Potatoes **Additional Cost**
Roasted Chicken Hash **Additional Cost**
Beyond Meat Breakfast Hash **Additional Cost**

EGG ENHANCEMENTS | ADDITIONAL COST

Baked Frittata with Vegetables and Cheese
Scrambled Egg Whites
Tofu Scramble with Fresh Herbs

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BREAKFAST ENHANCEMENTS

Smoked Salmon Display Includes Bagels, Cream Cheese, Red Onions, Sliced Tomato, Hard Boiled Eggs and Cucumbers

Granola and Yogurt Parfait, Granola, Yogurt, Berries and Honey

*Omelet Station, Cage Free Eggs and Egg Whites, Bacon, Sausage, Ham, Mushrooms, Peppers, Tomatoes, Spinach, Onions, Cheddar, Mozzarella or American Cheese (Chef Required)

Oatmeal Served with Milk, Nuts and Selection of Dried Fruits

Buttermilk Pancakes with Maple Syrup and Soft Butter

Brioche French Toast with Maple Syrup and Wild Berry Sauce

Breakfast Sandwich with Egg, Cheese and Sausage Patty

Croissant Sandwich with Ham, Egg and Cheddar Cheese

Breakfast Burrito, Sausage, Corn, Peppers, Cilantro, Cheddar Cheese, Egg, Flour Tortilla

Avocado Toast Station, Crushed Avocado, Tomato, Radish, Arugula and Assorted Sliced Breads

Buttermilk Biscuits and Gravy

Slow Cooked Tomatoes, Roasted Asparagus and Herb Fried Mushrooms

Cauliflower and Vegetable Hash

Overnight Oats with Apple and Cinnamon

** Chef Attendant*

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PLATED BREAKFAST

Plated Breakfasts are served with Bakery Basket, Sweet Butter, Jams, Preserves, Fresh Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

FIRST COURSE | SELECT ONE

Yogurt and Granola Parfait with Berries

Fresh Fruits, Melons, Pineapple and Strawberries with Vanilla Yogurt Dip

Cinnamon Bun with Cream Cheese Frosting

ENTRÉE OPTION | SELECT ONE

Breakfast Frittata, Mixed Roasted Vegetables, Breakfast Potatoes and Oven Roasted Tomatoes

Griddled French Toast and Maple Syrup Served with Breakfast Sausage Patties

Scrambled Eggs with Smoked Bacon and Breakfast Potatoes with Blistered Tomatoes

Breakfast BLT Benny Two Egg Patties, Bacon, English Muffin, Arugula with Tomato Jam Served with Breakfast Potatoes



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MORNING BEVERAGES

Orange, Apple, Cranberry, Grapefruit, or Tomato Juice

House Made Lemonade

Freshly Brewed Coffee

Gourmet Hot Tea

Starbucks Regular and Decaffeinated Coffee

Coca Cola Soft Drinks

Bottled Spring Water

Perrier Sparkling Water

Vitamin Water

Coconut Water

Bottled Fruit Juices

Citrus Berry or Cucumber Mint Infused Spring Water

Red Bull Energy Drink

PowerAde Sports Drinks

Strawberry Smoothies, Healthy Green Smoothie with Apple, Mango and Citrus Smoothie

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REFRESHMENTS

Individual Flavored Yogurts

Individual Greek Yogurt

Granola and Energy Bars

Whole Fruit

Fresh Fruit, Wedges, Cubes and Slices Served with Vanilla Yogurt Dip

Danish with Cheese, Berry and Apple

Croissants, Plain, Almond & Chocolate with Butter, Preserves

Blueberry, Chocolate Chip, Bran, Banana Nut and Apple Muffins

Cinnamon Buns with Cream Cheese Icing

Breakfast Breads to Include Lemon Poppy Seed, Apple, Bran and Banana Nut

English Muffins with Peanut Butter, Preserves, Nutella and Butter

Fresh Baked Coffee Cake

Bagels with Cream Cheese, Jams and Peanut Butter

Fresh Doughnuts

Freshly Baked Cookies, Chocolate Chip, Oatmeal Raisin and Seasonal Selection

Bags of Kettle Cooked Potato Chips and Pretzels

Kettle Chips with French Onion or Ranch Dip

Reese's Peanut Butter Cups, Plain and Peanut M&M's, Snickers, Skittles and Butterfinger

Soft Pretzels Served with Deli Mustard

Ice Cream Novelty Bars

Individual Trail Mix, Roasted Almonds, Salted Cashews and Roasted Peanuts

Mixed Nuts by the Pound

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THEMED MORNING BREAKS

Minimum Order of 25 Guests

HEALTHY

Trail Mix to Include Dried Fruits, Nuts, Granola, and Chocolate Chips

Assorted High Energy Protein Bars

Healthy Assortment of Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Hot Teas

FANTASTIC FRUIT

Carved Fruit of the Season

Apple, Banana & Blueberry Muffins

Select Cheese with Berries and Grapes

Sliced French Bread, Nuts and Preserves

Gourmet Bottles of Selected Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Hot Teas

NUTELLA MADNESS

Crunchy Nutella and Peanut Butter Granola Cookies

Whipped Nutella and Fluff Served with Graham Crackers

Warm Nutella French Toast Sandwiches with Sweet Raspberry Sauce

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Hot Teas

GARDEN DELIGHT

Crudit  of Market Vegetables with Pimento Cheese Dip and House Ranch

Warm Cornbread Muffins with Whipped Cream and Strawberry Compote

Cucumber Tea Sandwiches with Whipped Boursin and Tomato Jam

Fruit Cobbler with Pastry Topping

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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PLATED LUNCH

Includes Salad, Entrée, Side, Vegetable, and Dessert, Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

SALAD | SELECT ONE

Classic Caesar Salad, Romaine Hearts, Croutons, Parmesan Cheese and Caesar Dressing

Field Greens Blend with Candied Pecans, Dried Cherries, Blue Cheese, Pita Crouton, Honey Mustard Dressing

Crisp Brussel Sprouts, Apple, Kale, Frisee, Corn Bread Crumble, Sunflower Seeds, Asiago Cheese, Lemon Tahini Dressing

Arugula Salad and Lola Rosa, Cherry Tomatoes, Pine Nuts, Shaved Parmesan Cheese, Lemon and Olive Oil Dressing

HOT ENTRÉE | SELECT ONE

Roasted Chicken Breast, Dried Tomatoes and Lemon Chicken Jus Lie

Pan Seared Fresh Catch, Lemon Butter Sauce

Grilled Atlantic Salmon, Arugula, Tomato and Chive Salad with Butter Sauce

Beef Tenderloin with Cipollini Onion Jus

Braised Beef Short Rib with Demi-Glace

Eggplant Parmesan Casserole, Basil, Local Mozzarella, Olive Oil in Simple Tomato Sauce

SIDES | SELECT ONE

Butter Whipped Potatoes

Crushed Potatoes with Chives

Cheddar Polenta

Italian Cous Cous Herb Pilaf

Au Gratin Potatoes

White Bean Cassoulet

VEGETABLES | SELECT ONE

Broccolinni and Oven Roasted Tomatoes

Crisp Brussel Sprouts and Butternut Squash

Green Bean and Carrot Salad

Cipollini Onions and Haricot Vert

Kale Salad with Caramelized Onions and Sliced Carrots

Roasted Mushrooms and Buttered Asparagus

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DESSERT | SELECT ONE

Traditional Tiramisu, Coffee Soaked Ladyfinger Cookies, Sweet Mascarpone Cheese, Cocoa Powder Dusting

Classic New York Style Cheesecake, Smooth and Creamy Vanilla Cheesecake, Homemade Strawberry Compote

Chocolate Black Forest Cake, Moist Chocolate Sponge Cake, Cherry Filling, Whipped Cream, Covered with Ganache

Butterscotch Delight, Vanilla Cake Layered with Browned Butter Bourbon Butterscotch Pudding, Sprinkled with Sea Salt Chocolate

**Function is designed for a maximum of 90 minutes. A surcharge will be applied for extended service.*



DAY OF THE WEEK LUNCH BUFFET

ITALIAN LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

Tuscan Bean Soup, Parmesan Cheese and Tomato Broth

Arugula Salad, Toasted Walnuts, Gorgonzola, Dried Cherries, Balsamic Dressing

Cherry Tomatoes with Roasted Garlic, Mozzarella Cheese, Basil and Balsamic

Herb Baked Focaccia

Spicy Roasted Chicken, Calabrian Chiles on Cannellini Bean Stew

Baked Atlantic Salmon, Parmesan and Panko Crusted, Arugula and Tomato Salad with Extra Virgin Olive Oil

Penne Pasta, Pomodoro Sauce, Extra Virgin Olive Oil, Basil

Roman Style Vegetables with Capers, Lemon and Pecorino Cheese

Tiramisu, Coffee Soaked Ladyfinger Cookies, Layered with Fresh Mascarpone Cheese

Traditional Cannoli, Filled with Classic Sweet Ricotta

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

COMFORT FOOD LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

Creamy Tomato Bisque, Parmesan Croutons and Basil

Chop Salad, Lettuce, Grated Carrots, Chopped Onion, Tomatoes, Cheddar Cheese, Bacon, 1000 Island Dressing

Tomato and Red Onion Salad, Arugula, Black Pepper, Shaved Fennel and Extra Virgin Olive Oil

Roasted Sweet Potato with Spinach, Kale, Candied Pecans in Maple Dressing

Short Rib and Brisket Meatloaf, Tangy Onion and Mushroom Gravy

Buttermilk Fried Chicken Served with Hot Sauce and Ranch Dressing

Casserole Baked Macaroni and Cheese

Buttered Green Beans with Caramelized Onions and Roasted Tomatoes

Creamy Vanilla Cheesecake Topped with Berry Compote

Chocolate Cake Layered with Chocolate Mousse

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

ASIAN FOOD LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

Carrot and Ginger Soup, Lime and Coconut Milk

Pad Thai Salad, Fired Roasted Shrimp Cilantro and Crushed Peanuts

Asian Greens, Carrot and Daikon Salad, Gingered Tomatoes, Sesame Roasted Mushrooms and Cashews, Sweet Soy Dressing

Bok Choy, Spicy Carrots, Tofu and Bean Sprouts in Kimchi Sauce

Korean Grilled Steak, Green Onions, Mushrooms with Tomatoes and Sprouts, Ginger BBQ Sauce

Sesame Chicken with Broccoli and Carrots

Steamed Jasmine White Rice

Vegetable Stir Fry with Cabbage and Sesame Seeds

Rice Cake, Topped with Caramel and Crispy Coconut

Chinese Mango Pudding, Covered with Caramelized Mango

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

HANDHELD LUNCH BUFFET

SERVED ON A DIFFERENT ADDITIONAL COST

Traditional Clam Chowder, Bacon, Potato, Thyme with Oyster Crackers

Shredded Lettuce Mix, Spinach, Kale, Dried Cherries, Toasted Walnuts, White Cheddar, Blueberries and House Dressing

Truffle Potato Salad, Yukon Potatoes, Truffle Oil, Chives, Creamy Aioli

Curry and Cumin Roasted Carrots, Brussel Sprouts, Honey and White Balsamic Dressing

SELECT THREE | COUNTS FOR EACH SANDWICH REQUIRED

EACH ADDITIONAL SANDWICH ADDITIONAL COST

Rare Roast Beef, Lettuce, Tomatoes and Creamy Boursin Spread with Stewed Onions on Baked Roll

Smoked Turkey, Arugula, Cheddar Cheese, Herb Mayo on Whole Wheat

Italian, Mortadella, Salami, Capicola, Provolone, Pickled Onions, Tomatoes, Iceberg Lettuce on Fresh Baked Roll

House Chicken Salad, Lettuce on Soft Brioche

Tomato, Mozzarella, Arugula and Pesto on Baked Roll

Tuna Salad, Roma Tomatoes, Leaf Lettuce on Brioche

Chicken Cobb Wrap, Bacon, Egg, Romaine, Tomato, Avocado Spread, Blue Cheese

Tandoori Spiced Grilled Chicken Salad, Carrot, Grated Cabbage, Mango Chutney on Croissant

Falafel Wrap, Hummus Spread, Tahini, Lettuce, Tomato on Tortilla

Grilled California Vegetables, Sun Dried Tomato, Goat Cheese Spread, Arugula on Focaccia

Pickled Vegetables, Pickles, Mayo, Mustard, Horseradish

Variety of Kettle Chips

Assorted Cupcakes to include Vanilla, Chocolate and Red Velvet

Key Lime Custard on a Sweet Graham Cracker Crust

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

TAQUERIA LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

Tortilla Soup, Blistered Tomatoes, Cumin, Chiles, Tortilla Strips

Mixed Greens, Tomatoes, Red Onions, Spicy Cucumbers, Creamy Cilantro Ranch Dressing

Street Corn Salad, Cotija Cheese, Cilantro and Lime

Spiced Watermelon Salad with Rocket Lettuce, Grilled Red Onions and Lime Dressing

Chipotle Grilled Chopped Chicken, Pickled White Onions, Cilantro, Sliced Radish, Pico de Gallo, Grated Cheese with Corn Tortillas

Veracruz Marinated and Grilled Mahi-Mahi, Green Cabbage Slaw, Chopped Tomato, Arugula with Avocado Spread and Flour Tortillas

Ancho Rubbed Pork Roast Skillet, Jack Cheese, Fried Onions, Corn Tortillas, with Red Enchilada Sauce

Cilantro Yellow Rice with Black Beans and Onions

Chile Roasted Cauliflower with Corn, Squash, Carrots, and Jalapenos

Traditional Flan with Caramel

Cinnamon Sugar Dusted Churros, Chili Chocolate

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

BRASSERIE LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

French Onion Soup, Swiss and Provolone Cheeses, Bread

Salad Lyonnaise, Potato, Lettuce, Onions, Bacon, Egg with Fresh Herbs, Tomatoes, Walnut Sherry Dressing

Artisan Cheese Board, Chef's Selection of Two Cheeses Served with Arugula, Balsamic Glaze, Dried Fruits, Toasted Almonds

Charcuterie Board, Chef's Selection of Two Imported Meats Served with Cornichons, Sliced Baguette, Grain Mustard

Traditional Beef Bourgonion, Tender Beef Tips, Mushrooms, Onions, Parsley, Pinot Noir Reduction

Lemon and Thyme Roasted Chicken, Lentil Cassoulet, Baby Carrot Salad

Potato Au Gratin

Warm Vegetable Salad with Roasted Tomatoes

Traditional Éclair Filled with Home Pasty Cream, Dipped in Chocolate Ganache

Rustic Apple Cake Topped with Caramelized Apples

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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DAY OF THE WEEK LUNCH BUFFET

BACKYARD BBQ LUNCH BUFFET

SERVED ON A DIFFERENT DAY ADDITIONAL COST

Beef and Three Bean Chile with Crackers and Cheddar Cheese

Garden Salad Bar, Field Greens, Carrots, Tomatoes, Cucumbers, Croutons, Apple Cider Dressing

New Potato Salad, Green Beans, Tomatoes, Avocados, Roasted Corn, Light Cilantro Cream Dressing

Creole Bay Shrimp and Macaroni Salad, Hard Boiled Eggs, Roasted Pepper, Celery, Green Onions, Parsley, Remoulade Sauce

BBQ Smoked and Pulled Pork, Crispy Onions Served with Soft Brioche Buns

Alabama Barbequed Chicken, Creamy BBQ Sauce, Topped with Crispy Onions

Double Bacon Baked Beans

Simmered Corn on the Cob

Fresh Fried Yukon Gold Potato Chips

Strawberry Shortcake, Vanilla Cake, Layered with Fresh Whipped Cream and Strawberries

Assorted Brownies Covered with Chocolate Frosting, Topping to Include: Nuts, Sprinkles, Coconut and Shaved Chocolate

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

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LUNCH ON THE GO

TAKE AWAY LUNCH

Salad | Select One

Creamy Potato Salad

Cole Slaw

Pasta Salad

Macaroni Salad

Sandwiches Select Three | Additional Sandwich Options Additional Cost

Chicken Caesar Roll-up Wrap

Spicy Turkey Wrap, Pepper Jack Cheese, Leaf Lettuce, Salsa and Cilantro Mayo

Beachwood Smoked Ham, Dijon, Swiss Cheese on Whole Wheat Bread

Italian Spiced Rare Roast Beef, French Onion Cream Cheese Spread and Arugula on Italian Roll

Caprese, Marinated Tomatoes, Arugula, Basil Pesto, Mozzarella on Country Roll

Individual Bags of Kettle Cooked Potato Chips

Honey Crisp Apple

Chocolate Chip Cookie

Assorted Soft Drinks and Bottled Water Based on One Per Person

Seated Take Away Lunch requires \$3 per person seating fee

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THEMED AFTERNOON BREAKS

Minimum Order of 25 Guests

BACK TO SCHOOL

Chocolate Chip Cookies with Milk
Carrot and Celery Sticks with Ranch Dip
Peanut Butter and Jelly Sandwiches
Freshly Fried Potato Chips

SLIDER SHOPPE | SELECT THREE SANDWICHES | SERVES ONE OF EACH SANDWICH

Meatball Slider on a Bun with Provolone and Chunky Tomato Sauce
Grilled Cheese Sandwiches with Tomato Dip
Cuban Sandwiches with Ham, Roast Pork, Swiss Cheese, Pickles and Deli Mustard
Grilled Mini Beef Burgers with American Cheese on Parker House Buns
Reuben Sandwiches, Corned Beef, 1000 Island, Sauerkraut, Swiss Cheese on Rye
Open Face Philly Chicken and Cheese on Sesame Hero Roll

SWEET & SALTY

Chocolate Fudge Brownies
Buttered and Flavored Popcorn
Cured Meats and Cheese with Crackers
Pineapple Skewers with Strawberry Yogurt Dip

BALL GAME

Steamed Hot Dogs Served with Deli Mustard and Pickle Relish
Roasted Peanuts
Nacho Chips, Salsa, and Cheddar Sauce
Soft Pretzels with Mustard
Assorted Ice Cream Specialty Bars

STRAWBERRY

Pound Cake with Strawberry Sauce and Whipped Cream
Fresh Strawberries and Brie Served with French Bread
Strawberry Infused Spring Water
Strawberry and Banana Smoothies

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RECEPTION HORS D'OEUVRES

Minimum Order of 50 Pieces per Selection

Butler Passed Hors d'Oeuvres fee Additional | Based on One Server per 100 Guests for up to Two Hours

COLD OFFERINGS

Deviled Egg Salad with Shrimp on Crostini
Manchego and Chorizo Stick with Crushed Almonds
Vegetable Summer Roll, Peanut Dipping Sauce
Shrimp Cocktail, Lemon Wedge and Cocktail Sauce
Micro Maine Lobster Roll
Sesame Dusted Roasted Shrimp, Sweet Chili Sauce
Roasted Tomato, Fresh Mozzarella and Basil on Sourdough
BLT, Smoked Bacon, Romaine Lettuce, Tomato, Mayo
Pimento Cheese Toast with Tomato Jam
Maytag Blue Cheese Crostini, Pear, Balsamic Glaze and Rocket Lettuce

HOT OFFERINGS

Crispy Coconut Shrimp, Thai Chili
Buttermilk Fried Chicken, BBQ Duke's Mayo
Sesame Chicken Skewer, Peanut Dipping Sauce
New England Crab Cake, Tartar Sauce
Buffalo Cauliflower Bite, Classic Wing Sauce
Bacon Wrapped Scallop, Parmesan, Lemon Zest
Crispy Falafel, Curry Yogurt Sauce
Rueben Bite, 1000 Island
Vegetable Spring Roll, Teriyaki Sauce
Spinach and Cheese Spanakopita
Pork Meatball, Nona's Sauce

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Brazilian Churrasco Steak Kabob, Salsa Verde | \$10 Each

RECEPTION STATIONS

CHEESE BOARD | MINIMUM ORDER OF 25 GUESTS

Vermont Cheddar, Maytag Blue and Cypress Grove Humboldt Cheese, Fresh Sliced Baguette, Crackers with Fresh and Dried Fruits, Preserves

IMPORTED CHEESE BOARD | MINIMUM ORDER OF 25 GUESTS

Creamy Fontina, Aged Kerry Gold Cheddar, Gorgonzola and Brie with Fresh Sliced Baguette, Crackers, Fresh and Dried Fruits, Preserves

CHILLED CRUDITE | MINIMUM ORDER OF 10 GUESTS

Farmers Market Vegetables, Green Goddess Ranch Dipping Sauce and Caramelized Three Onion Dressing

CHARCUTERIE BOARD | MINIMUM ORDER OF 25 GUESTS

Selection of Imported Meats, Assorted Pickled Vegetables, Mustards, Oils and Spreads Served with Fresh Baked Bread

ITALIAN ANTIPASTO | MINIMUM ORDER OF 25 GUESTS

Italian Cheeses and Meats, Olives, Cherry Peppers, Parmesan Crumbles, Tomato and Fresh Mozzarella, Warm Focaccia, Nona's Roasted Pork Meatballs over Stewed Cannellini Beans with Crushed Tomato Sauce

BEEF PHO STATION | MINIMUM ORDER OF 25 GUESTS

Flavored Beef Broth, Shaved Rib Eye Steak, Array of Vegetables with Rice Noodles, Green Onions, Jalapenos, Sliced Onions, Cilantro, Basil, Lime Wedges, Bean Sprouts, Plum Sauce and Sriracha Chili Sauce

DIM SUM CART | MINIMUM ORDER OF 25 PIECES PER ITEM

Steamed Chicken Shu Mai, Mango Thai Chili and Cilantro

Shrimp and Vegetable Potsticker, Sesame Dipping Sauce

Vegetable Potsticker, Sweet and Sour Sauce

Fried Vegetable Spring Roll, Ponzu Sauce

Roasted Pork Bun, Traditional Chinese Bun and Hoisin BBQ

Pork Spring Roll, Spicy Sriracha Mayo

Sesame Chicken Satay, Sweet Bourbon Glaze

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Cashew Shrimp Satay, Sweet Soy

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***CREATE YOUR OWN PASTA BAR | MINIMUM ORDER OF 25 GUESTS**

Chef Attendant required

PASTA (SELECT TWO)

Penne Rigate
Strozzapreti
Fusilli
Rigatoni
Spaghetti
Garganelli
Orecchiette
Bucatini

SAUCE (SELECT TWO)

Sunday Marinara
Roasted Garlic and Asiago Cream
Spinach and Arugula Pesto
American Meat Sauce
Pork Bolognese Sauce
Shrimp Scampi Sauce
Spicy Seafood Fra Diavolo
Lemon Parmesan Alfredo

PROTEIN ADDITIONS

\$7 EACH PER GUEST

Pulled Herb Roasted Chicken
Poached Lemon Bay Shrimp
Beef and Pork Meatballs
Italian Sausage and Sweet Peppers
Roasted and Flaked Salmon
Fried Parmesan Crisp Chicken

MIDDLE EASTERN STREET FOOD | MINIMUM ORDER OF 25 GUESTS

Shawarma Style Rotisserie Chicken, Warm Pita or Naan Bread, Marinated Onions and Tomatoes, Creamy Cucumber Salad Served with Spicy Sauce and Creamy Tzatziki Sauce Accompanied by Yellow Basmati Rice

LATE NIGHT SLIDERS | SELECT TWO | MINIMUM ORDER OF TWO DOZEN EACH

Crispy Chicken, Creamy Slaw, Honey Mustard

Grilled Beef Burger, American Cheese, Ketchup on the Side

Pulled Pork, Crispy Onion, Barbeque Sauce

Sustainable Crispy Fish, Tartar Sauce

Classic Reuben, 1000 Island Dressing

Beyond Burger, Vegan Cheese, Russian Dressing

FARMERS MARKET SALAD DISPLAY | SELECT TWO | MINIMUM ORDER OF 25 GUESTS

Caesar Salad, Romaine Lettuce, Focaccia Croutons, Classic Caesar Dressing

Wedge Salad, Iceberg, Hard Boiled Eggs, Beets, Carrots, Cucumber, Chickpeas, Cheddar Cheese, 1000 Island

Classic Spinach, Roasted Apples, Balsamic Red Onions, Bacon, Blue Cheese, Apple Cider Dressing

Waldorf Salad, Butter Lettuce, Shaved Celery, Red and Green Apples, Mascarpone Dressing

Chopped Kale, Sunflower Seeds, Dried Cherries, Feta Cheese, Roasted Cipollini, Sweet Hot Dressing

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Melon Wedges, Sliced Prosciutto, Arugula, Shaved Parmesan, Aged Balsamic Dressing

**175 per Chef Attendant | One Attendant per 150 Guests*

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***ARTISANAL PIZZA STATION | MINIMUM ORDER OF 25 GUESTS**

Mozzarella Cheese, Crushed Tomato Sauce, Basil and Oregano with Grated Parmesan

Imported Pepperoni, Provolone and Mozzarella Blend Finished with Honey

Roasted Vegetable Flatbread with Fontina and Asiago Cheese

***GRILLED MAHI-MAHI TACO STATION | MINIMUM ORDER OF 25 GUESTS**

Grilled Mahi-Mahi, Tangy Cabbage Slaw, Shaved Iceberg Lettuce, Black Bean Salad, Pico De Gallo Cilantro Ranch Dressing

JAPANESE SUSHI STATION | MINIMUM ORDER OF 25 PIECES EACH

Crab Roll

Tuna Roll

Vegetarian Roll

Shrimp Nigiri

Tuna Nigiri

Chopsticks, Soy Sauce, Pickled Ginger and Wasabi

CLASSIC SEAFOOD DISPLAY ON ICE | MINIMUM ORDER OF 75 PIECES EACH

Shucked Oysters with Sauce Mignonette, Cocktail Sauce, Tobacco Hot Sauce, Horseradish Lemon Wedges and Saltine Crackers

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges | **Recommended 3 per guest**

Alaskan Snow Crab Claws with Remoulade Sauces | **Market Price**

Florida Jumbo Stone Crab Claws | **Market Availability and Price**

Pricing is Exclusive of Tax & Service Charge | Please Contact our Events Team for Current Pricing
March 2022



**175 per Chef Attendant | One Attendant per 150 Guests*

**Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.*

***BUTCHER BLOCK CARVERY BOARDS | CHEF ATTENDANT ADDITIONAL**

Roasted New York Striploin with Brioche Rolls, Horseradish and Natural Pan Gravy Serves 30

Whole Roasted Turkey, Cranberry Sauce, Parker House Rolls and Herb Mayonnaise Serves 25

Bone-in Tomahawk Prime Rib, Focaccia Bread and Italian Steak House Sauce Serves 35

Bruschetta Topped Roasted Atlantic Salmon, Extra Virgin Olive Oil, Grilled Bread Serves 30

Glazed Smoked Pit Ham, Soft Potato Rolls and Spicy Creole Mustard Serves 45

Whole Herb Roasted Beef Tenderloin Bordelaise, Brioche Rolls, Whipped Butter Serves 15

SIDES

Brussel Sprouts, Roasted New Potato and Butternut Roast

Au Gratin Potatoes

Toasted Italian Cous Cous with Parmesan Cheese

Carrots, Green Beans and Roasted Mushrooms

White Cheddar Macaroni and Cheese

Idaho Mashed Potato

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March 2022



Chef Attendant Fee | One Attendant per 150 Guests

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***BUILD YOUR OWN AMERICAN STREET FOOD FARE RECEPTION | MINIMUM ORDER OF 50 GUESTS**

Select 4 Items | 1 SERVER ATTENDANT REQUIRED PER STATION

Classic East Coast Pizza, Crushed Tomatoes, Garlic and Fennel Griddled Sausage Served with Dry Oregano, Crushed Red Peppers and Grated Parmesan Cheese

Buttermilk Chicken on Texas Toast, Cole Slaw, Ranch and BBQ Sauce Topped with Bread and Butter Pickles

New York Style Hot Dogs, Sauerkraut, Deli Mustard, Relish and Crinkle Cut Fries

Char-Grilled Cheese Burgers, Onions, Ketchup, Mustard, Lettuce on a Burger Bun, Kettle Cooked BBQ Potato Chips

Classic Buffalo Wings, Fresh Fried Chicken, Frank's Red Hot Sauce, Celery Sticks and Blue Cheese Dressing

Cuban Sandwiches, Mojo Roasted Pork Loin, Ham, Swiss Cheese and Pickles on Butter Griddled Bread, Shoe String Potato Sticks

Broiled Eastern Shore Crab Cake Served on Soft Parker House Rolls, Tomato, Butter Lettuce, Tartar Sauce

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March 2022



** Server Attendant Fee | One Attendant per 150 Guests*

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DESSERT TABLES

DESSERT TABLES | MINIMUM ORDER OF 25 GUESTS

Petit Dessert Table | SELECT FOUR

Mini Red Velvet Cupcakes, Fresh Fruit Tartlets, Pecan Pie Tart, Espresso Panna Cotta, Key Lime Tart, Tiramisu Verrine, Cheesecake Bites, Coconut Macaroon Bites, Mini Cannoli and Lemon Tartlet

Cookie Table

Rocky Road Cookies, House Chocolate Chip Cookies, House Oatmeal Raisin Cookies, Espresso Cookies, Red Velvet Cookies and Sugar Cookies

Churro Table

Spicy Chocolate Sauce, Carmel Sauce, Cinnamon Sugar, Chocolate Shavings, Toasted Coconut and Cookie Crumbs

S'mores Table

Graham Crackers, Warm Marshmallow Skillet, Chocolate Sauce, Whipped Nutella, Toffee Bits, Chopped Chocolate Covered Pretzels and Sugar Glazed Strawberries

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March 2022

Fruit Fondue Station

Cubed Vanilla Sponge Cake, Whole Stem Strawberries, Chunks of Pineapple Served with Warm Swiss Chocolate Fondue



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DINNER BUFFETS

Minimum Order of 50 Guests

BARBEQUE AND SMOKEHOUSE DINNER BUFFET

Smoked Brisket Chile, Pinto Beans, Spicy Peppers

Iceberg Lettuce, Cucumber, Heirloom Tomato Salad, Crispy Carrot, Sliced Radish, Focaccia Croutons, Blue Cheese Dressing and House Italian Dressing

Smoked Corn and Jalapeno Salad, Roasted Tomatoes with Light Cream Cheese Dressing

Apple Vinegar Slaw

Smoked and Glazed St Louis Pork Ribs Cut to Order with Cola Barbeque Sauce (Attendant Required)*

Apple and BBQ Brined Roasted Turkey Breast, Carolina Mop Sauce (Attendant Required) *

Cedar Plank Roasted Filet of Salmon, Maple Syrup and Lemon (Attendant Required) *

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March 2022

Butter Simmered Whole Sweet Corn on the Cob

Cheddar Macaroni and Cheese

Baked Beans with Applewood Bacon and Molasses

Seasonal Fruit Cobbler

Banana Cream Pudding Verrines

Assorted House-Made Cupcakes to Include Red Velvet, Chocolate and Vanilla Bean

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

** Server Attendant Fee / One Attendant per 150 Guests*

**Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.*

EUROPEAN DINNER BUFFET

Lobster Bisque with Brandy

Field Greens, Cooked Eggs, Tomatoes, Yukon Gold Potatoes, Fried Onions, Smoked Bacon, Fresh Herbs with Walnut Sherry Dressing

Bruschetta Board, Roasted Tomatoes with Roasted Garlic and Basil, Mozzarella, Grilled Vegetables, Parmesan Cheese, Olive Salad, Crumbled Feta Cheese and Focaccia Bread

Grilled Romaine Lettuce, Croutons, Oven Dried Tomatoes, Grated Parmesan, Caesar Dressing

Bordelaise Braised Angus Beef Short Ribs, Bias Cut Classic Mirepoix, Parisian Potatoes, Dehydrated Tomatoes, Fresh Parsley and Pan Sauce

Joyce Farms Whole Lemon and Herb Roasted Chicken Carved To Order, Natural Chicken Jus (Attendant Required)*

Potato Crusted Red Snapper, Served Over Tomato, Butter Sauce with Fresh Chives and Lemons

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March 2022

Potato Au Gratin Golden Potatoes

Array of Vegetables Tossed In Olive Oil and Fresh Herbs

Eclairs, Choux Pastry, Filled with Homemade Pastry Cream Dipped in Ganache

Classic Fruit Tart, Sweet and Crisp Pastry Shell with Creamy Custard

Silky Panna Cotta, Italian Custard, Topped with Berry Sauce

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

**175 per Server Attendant | One Attendant per 150 Guests*

**Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service*

COOK OUT TIME DINNER BUFFET

Roasted Corn, Clam and Crab Chowder

Five Bean Salad with Mixed Peppers, Tomatoes, Sweet and Spicy Lemon Dressing

Heirloom Potato and Grilled Vegetable Salad with Roasted Corn and Blistered Tomatoes

Torn and Cut Lettuce, Blue Cheese, Roasted Carrots, Green Beans, Avocado, Beets, Grilled Red Onions
Served with Creamy House Dressing

Grilled Balsamic Marinated Mustard Brushed Striploin Served with Cabernet Sauce, Carved to Order
(Attendant Required)*

Brined and Grilled Pork Loin, Sherry Wine and Cherry Pepper Sauce, Carved To Order (Attendant
Required)*

Oscar Crab Topped Roasted Salmon Filet Served with Grain Mustard Volute

Mélange of Seasonal Vegetables with Fresh Lemon and Parsley

Roasted Marble Potatoes

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March 2022

Carrot Cake, Sweet Cream Cheese Icing

Triple Chocolate Layer Cake

Coconut Cake, Moist Coconut Sponge Cake, Toasted Coconut, Creamy Buttercream

Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

** Server Attendant Fee | One Attendant per 150 Guests*

**Function is designated for a maximum of 90 minutes. A surcharge applies for extended hours.*

HANDHELD FAVORITES DINNER BUFFET

Creamy Oven Roasted Plum Tomato Bisque Finished with Roasted Red Peppers Accompanied by Double Stack American Grilled Cheese Sandwiches on Country Loaf

Cobb Salad Station, Romaine Lettuce, Tomato, Chopped Eggs, Bacon Crumble, Grilled Chicken, Guacamole, Cilantro Ranch Dressing

Fresh Baked Flatbread, Creamy Mozzarella, Basil and Chunky Tomato Sauce

Shrimp Cocktail, Lemon Wedges, Cocktail Sauce, Served on Ice (3 pieces per person)

Build Your Own Burger, Chuck Beef Patties and Beyond Burger Vegan Patties, Worcestershire Broth with Brioche Rolls, Lettuce, Tomato, Red Onion, American Cheese, Bread and Butter Pickles, Ketchup, Mustard and Mayo

Buffalo Chicken Wings, Chicken Wings Tossed in Classic Buffalo Sauce Served with Celery and Blue Cheese Dressing

Grilled Mahi-Mahi Sandwich, Ripped Lettuce, Beef Steak Tomatoes, Sliced Onions, House Tartar Sauce on Bakery Fresh Burger Buns

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March 2022

Mac-And Cheese Au Gratin with Velveeta, American, Cheddar and Mozzarella Cheeses
Blistered Brussel Sprouts with Onions and Bacon
Creamy Rice Pudding with Vanilla, Toasted Cinnamon and Nutmeg
Pecan Pie, Buttery Crust Filled with Smoked Bourbon, Maple Syrup and Pecans
Strawberry Shortcake, Moist Vanilla Cake, Layered with Whipped Cream and Fresh Strawberries
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

**Function is designated for a maximum of 90 minutes. A surcharge will be applied for extended service.*

PLATED DINNER

Includes Salad, Entrée, Side, Vegetable, and Dessert, Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

CHILLED APPETIZER | SELECT ONE

Poached Shrimp Cocktail, Lemon, Romaine and Cocktail Sauce

Roasted Atlantic Salmon, Leek, Mushroom and English Pea Salad with Curly Lettuce

Antipasto Plate, Genoa Salami, Mortadella, Mozzarella Cheese, Basil, Roasted Garlic, Extra Virgin Olive Oil, Hummus and Mini Pita

HOT APPETIZER | SELECT ONE

Pan Seared Diver Scallops, Carrot Jus, Brussel Slaw

Chesapeake Style Lump Crab Cake, Roasted Corn Salsa, Charred Tomato Relish on Corn Husk

Ratatouille Florida Grouper, Provencal Vegetables, Light Crust, Cannelloni Bean Puree, Lemon Butter

Pressed Roasted Vegetables, Crispy Polenta Cake, Roasted Red Pepper Au Jus

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March 2022

PLATED SOUP | SELECT ONE

Bisque of Maine Lobster with Puff Pastry Stick

Cream of Tomato with Basil

SALAD | SELECT ONE

Steak-House Iceberg, Carrots, Cherry Tomatoes, Pickled Cucumber, Grilled Red Onions, Smoked Bacon, Ranch Dressing

Roasted Pear, Field Greens, Blue Cheese Brulee, Walnut Tuile, Riesling and Champagne Vinaigrette

Romaine Lettuce, Grilled Garlic Breadstick, Roasted Tomatoes, Parmesan, Caesar Dressing

Roasted Beets, Whipped Blue Cheese, Candy Walnuts, Oranges, Pickled Onions with Tender Greens

Caprese Salad, Arugula, Tomato, Mozzarella, Panzanella Crouton, Balsamic Dressing

**Function is designated for a maximum of 120 minutes. A surcharge will be applied for extended service.*

ENTREE | SELECT ONE ENTRÉE, ONE VEGETABLE AND ONE SIDE

Pan Roasted Natural Chicken Breast, Mushroom Crust, Truffle Chicken Jus with Confit Tomatoes

Saltimbocca Topped Natural Chicken, Prosciutto Ham, Fontina Cheese, Sage Reduction

Herb and Dijon Sliced Tenderloin of Beef, Cipollini Onions, Cabernet Sauce

Slow Cooked Boneless Beef Short Rib, Natural Pan Sauce

Rosemary Grilled Striploin, Charred Lemon, Chimichurri Demi-Glace

Duxelle and Herb Atlantic Salmon, Flash Fried Tomatoes, Lemon Chive Butter

Local Grouper, Basil Tomato Butter

Layered Eggplant, Mozzarella, Broccolini Bits, Basil, Red Sauce

DUAL ENTREE | SELECT ONE ENTRÉE, ONE VEGETABLE AND ONE SIDE

Herb Roasted Beef Tenderloin Paired with Twisted Tiger Shrimp, Rosemary Pan Sauce

Rosemary Grilled Striploin with Maryland Crab Cake, Shallot Sauce

Roasted Sirloin Paired with Chicken Breast Crusted Fennel, Tomato, Artichoke, Chop House Gravy

VEGETABLE | SELECT ONE

Collage of Vegetable Salad, Lemon and Olive Oil

Roasted Brussel Sprouts and Butternut Squash

Blanched Broccolini, Roasted Garlic and Dried Tomatoes

SIDE | SELECT ONE

Soft Boursin Polenta

Butter Whipped Mashed Potatoes

Au Gratin Potatoes

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March 2022

Carrot and Green Beans
Roasted Cauliflower and Mixed Mushrooms
Asparagus and Baby Carrot Salad

Farro Pilaf with Parmesan Cheese
Orzo Pasta Risotto with Peas and Saffron
Whole Roasted Baby Potatoes

DESSERT | SELECT ONE

Vanilla New York Cheesecake, Strawberry Compote and Whipped Cream

Chocolate Layer Cake, Chocolate Icing, Vanilla and Raspberry Sauce

Double Chocolate Torte, Whipped Chocolate Mousse and Mixed Berry Ganache

Key Lime Pie, Graham Cracker Crust and Whipped Cream

Chocolate and Peanut Butter Pie, Toasted Nuts and Coco Cream

Strawberry Shortcake, Vanilla Sponge Cake Layered with Whipped Cream and Fresh Strawberries

**Function is designated for a maximum of 120 minutes. A surcharge will be applied for extended service.*

BAR AND BEVERAGE SERVICE

BLUE BRANDS COCKTAILS

Smirnoff, New Amsterdam, Myer's Platinum, Jose Cuervo
Tradicional Plata, Jim Beam, Canadian Club, J&B

WINE 1

Sparkling – Wycliff Brut, CA | Chardonnay – Proverb, CA |
Cabernet Sauvignon – Proverb, CA

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite

SPECIALTY | IMPORTED BEER

Corona, Heineken, Blue Moon, Stella Artois and Samuel
Adams

GOLD BRANDS COCKTAILS

Absolut, Tanqueray, Bacardi Superior, 1800 Silver, Jack
Daniel's, Bulleit Rye, Dewar's 12 Year

WINE

Sparkling – Riondo, Prosecco Spumante DOC, Italy |
Chardonnay – Columbia Crest Grand Estates | Cabernet
Sauvignon – Columbia Crest Grand Estates

DIAMOND BRANDS COCKTAILS

Tito's, Hendrick's, Ron Zacapa, Casamigos Blanco, Knob Creek,
Jameson, Glenmorangie Original 10 Year

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March 2022

WINE | DIAMOND BRANDS

Sparkling – Chandon Brut, Napa Valley, CA |

Chardonnay – Wente Estate Grown, Livermore Valley, CA |

Cabernet Sauvignon – Wente Southern Hills, Livermore Valley, CA

TIMED COCKTAIL PARTY MINIMUM OF 35 GUESTS | PRICE INCLUDES MIXERS

BLUE BRANDS

1 Hour

1.5 Hours

2 Hours

3 Hours

GOLD BRANDS

DIAMOND BRANDS

RIGHT SIDE UP MARGARITA STATION

Strawberry, Mango and Traditional Lime

Margaritas

MIXOLOGY STATION

Three Artfully Prepared Craft Cocktails

Bartender Based on Three Hours

Cash Bar Cashier Fee

WHITE WINE LIST

Chardonnay, Wente Estate Grown, Livermore Valley, CA

Chardonnay, Smoketree, Sonoma County, CA

Chardonnay, J. Wilkes, Santa Maria Valley, CA

Chardonnay, Sonoma-Cutrer Russian Rivera Ranches, Sonoma County, CA

Chardonnay, Quilt, Napa Valley, CA

Sauvignon Blanc, Starborough, Marlborough, New Zealand

Riesling, Chateau Ste. Michelle & Dr. Loosen Eroica, Columbia Valley, WA

Riesling, Whispering Angel, Cotes de Provence, France

Pinot Grigio, Terlato Family, Colli Orientali del Friuli DOC, Italy

SPARKLING | CHAMPAGNE

Domaine Ste. Michelle Brut, Columbia Valley, WA

Chandon, Brut Classic, CA

étoile Rosé, Carneros, CA

Moet & Chandon Imperial Brut, Epernay, France

Veuve Clicquot Yellow Label, Reims, France

Veuve Clicquot NV Rosé, Reims, France

Ruinart Rosé, Reims, France

Dom Pérignon, Champagne, France

RED WINE LIST

Cabernet Sauvignon Wente Estate Grown, Livermore Valley, CA

Cabernet Sauvignon Oberon by Michael Mondavi, Napa County, CA

Cabernet Sauvignon DAOU, Paso Robles, CA

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March 2022

Cabernet Sauvignon Conn Creek, Napa Valley, CA
Malbec, Bodega Norton Reserva, Mendoza, Argentina
Merlot Seven Falls, Cellars, Wahluke Slope, WA
Pinot Noir Parker Station, Central Coast, CA
Pinot Noir, Meiomi, CA
Blend Zaca Mesa Z Cuveé, Santa Ynez, CA

TERMS AND CONDITIONS

All food and beverage served or consumed in guest rooms, suites and function space, due to liability, must be purchased from the Hotel.

If guest rooms or suites are used for hospitality or entertainment, the number of guests attending such functions shall be approved by the management otherwise, in the room(s) being used, the group is limited to persons occupying such room(s) for overnight accommodations.

Persons or guests arranging for meeting or banquet facilities at this resort, which will be used for functions where alcoholic beverages are to be served or consumed, agree to confirm with any restrictions which are or may be imposed by State liquor control, insofar as they affect these premises.

Parties using accommodations or facilities at this resort for hospitality of functions, agree to provide an estimated range of the number of persons anticipated. The management reserves the right to deny entrance to more than the maximum number of persons set forth by the party in its estimated range and to change groups to rooms more suitable in the resort's discretion for the attendance, with notification, if attendance drops or increases.

Management reserves the right to limit the products, wares, musical instruments, etc. selected, shown, demonstrated, or used in its facilities. It is required that the general nature of all products be shown, demonstrated, or used be made known, in advance, to the Event Services and Catering Department.

In the event of impossibility of performance due to strikes, accidents, acts of God or illegality, the resort shall be excused from performance and shall be liable only for repayment of deposit.

Signage: The hotel does not provide any signage. All signs, posters, banners, etc. must meet hotel policy and be approved through our Event and Catering Department.

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March 2022

Deliveries: All deliveries must be arranged through your event/convention coordinator. Space for storage at the resort is limited. Special arrangements must be made with the resort in advance for receiving equipment, goods, displays, or other materials brought to the resort. Failure to do so may result in deliveries being refused.

Outdoor functions: All entertainment for outdoor functions must conclude by 10:00pm. Labor charge of \$7.50 per guest outdoor function fee applies.

Guarantees: The attendance must be definitely specified and communicated to the resort by 12:00 noon 72 business hours in advance. This number will be considered a guarantee, not subject to reduction. Guarantees for Monday, Tuesday and Wednesday are required by noon the preceding Friday. The resort cannot be responsible for service over (3) percent of the guarantee.

Additional Fees: Small Party fee of \$100 for groups under 20 Guests

All food and beverage is subject to applicable sales tax and service charge.

Room re-set fee: If a room set-up is changed within 48 hours of the event, there will be a minimum additional fee of \$200 for the re-set. Fee subject to increase depending on the room size and complexity of the changes.