



2026

CATERING

TAKE YOUR TASTE BUDS ON
A TRIP AROUND THE WORLD.



POLICIES & PROCEDURES

ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/CONTRACTED ARE MADE UPON AND ARE SUBJECT TO THE RULES AND REGULATIONS OF ROSEN CENTRE AND THE FOLLOWING CONDITIONS:

BANQUET SERVICE CHARGE

A taxable service charge of twenty-seven percent (27%) is to be added to the customer's bill for food, beverages, and room rental. Subject to change without notice.

CONTRACTUAL LIABILITY

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

DAMAGE

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

DECORATIONS/BALLOONS

The customer is responsible for the removal of all decorations. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the Pre-function areas. Helium balloons that are inside the ballrooms must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the Pre-function areas and/or Ballroom ceiling grid area(s), fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge.

ELECTRICAL REQUIREMENTS AND RIGGING

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

FOOD AND BEVERAGE

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

FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees

changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract-designated areas.

GUARANTEES

In arranging for private functions, the attendance count must be confirmed and communicated to the Hotel by 11:00am seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 500; parties over 500, three percent. Guarantees for Saturday, Sunday, and Monday are due by 11:00am the preceding Wednesday. If a guarantee is not given to the Hotel by 11:00am on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee.

LOST AND FOUND

Rosen Centre 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.

PACKAGE HANDLING

Charges for all incoming materials will be assessed and charged at a rate of \$1.00 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. For storage for boxes received more than 7 days prior to the group's (or recipient's) arrival, an additional charge of \$5.00 per box per day and \$50.00 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$5.00 per letter, envelope or FedEx/UPS-provided box/tube, \$10.00 per piece up to 50 pounds, \$20.00 per piece over 50 pounds and \$100.00 per pallet.

MINIMUMS AND LABOR CHARGE

For functions with groups under twenty-five (25), the Hotel will charge a \$150.00 labor fee. A Service Charge of \$225.00 per bartender is applicable whenever minimum beverage sales are less than \$1,000.00 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged \$50.00 per bartender, per hour.

Room setups changed within 24 hours prior to the start of the function will result in setup fees charged to

the group's master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

OUTDOOR EVENTS

Rosen Centre reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made based on the prevailing weather conditions and the local forecast as follows: breakfast and lunch – decision to be made the day prior to the event, reception and dinner – decision to be made day of the event. Should a customer insist on having a function outdoors, against the Hotel's discretion and the staff has to re-set indoors due to weather, a \$10.00 per person surcharge will be added to the customer's menu price.

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention 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 of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audio Visual. Only Presentation Services Audio Visual has access to the Hotel's Sound Board; therefore, Presentation Services 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 an outside contractor incurs while in the employ of a customer.

PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. 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 customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should 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, podiums, airwalls, or ceilings. The Hotel's engineering department or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas, or any of its public space. Smoking is permissible only in the designated outside areas.

STORAGE

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

TAX

All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate. Subject to change without notice.



BREAKFAST

CONTINENTAL, PLATED OR BUFFET

CONTINENTAL BREAKFAST

BAY HILL SUNRISE

Fresh Chilled Florida Orange Juice
Diced Fresh Fruit Bowl with Strawberries GF/DF/V
Fresh from Our Bakery: Fruit Danish, Assorted Muffins, and Breakfast Breads
Sweet Butter, Honey, and Fruit Preserves
\$35.00 per person

SIESTA KEY

Fresh Chilled Florida Orange and Apple Juices
Sliced Fresh Fruit GF/DF/V and Berry Display, Crunchy Granola, Low-Fat Greek Yogurt GF
Fresh from Our Bakery: French Croissants, Fruit Danish, Assorted Freshly Baked Muffins,
Crumb Streusel Coffee Cake, and Breakfast Breads, Sweet Butter and Fruit Preserves
Farm Fresh Hard-Boiled Eggs GF/DF/VEG
\$42.00 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels & Cream Cheese — \$70.00 per dozen
Hearty Oatmeal with Craisins®, Raisins, Brown Sugar & Roasted Almonds GF/DF/V
— \$8.00 per person
Individual Assorted Greek Yogurts with Granola GF/VEG, Dried Fruits & Nuts GF/DF
— \$72.00 per dozen
Scrambled Eggs GF/VEG— \$7.00 per person (minimum of 20 people)
Chilled Hard-Boiled Eggs GF/DF/VEG— \$45.00 per dozen
Assortment of Individual Crustless Quiche GF — \$98.00 per dozen

BREAKFAST HANDHELDS

Egg, Ham & Cheese Croissants — \$102.00 per dozen
Chicken Sausage with Egg & Cheese Biscuit — \$96.00 per dozen
Breakfast Burrito with Sausage or Bacon, Egg & Cheese — \$90.00 per dozen
Turkey Sausage & Swiss Cheese English Muffin — \$86.00 per dozen

Continental Breakfast menus are for functions up to one hour.

For 10 persons or less, refer to À La Carte Specialty Items.

If you wish to provide seating and/or coffee service at each table, please add \$4.00 per person.

All Continental Breakfast menus include rolling cart service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.



PLATED BREAKFAST

ALL GUESTS ARE SERVED

Our Pastry Chef's Selection of Fresh Breakfast Pastries
Florida Orange Juice, Starbucks® Regular and Decaffeinated Coffee
and an Assortment of Herbal Teas

COLD SELECTION

(Please Choose One)

Seasonal Fresh Fruit and Berry Coupe GF/DF
Overnight Oats Made with Almond Milk, Cinnamon, and a Touch of
Brown Sugar Topped with Fresh Berries GF/DF/V
Petite Selection of Breakfast Charcuterie and Cheese GF (+\$4.00)

HOT SELECTION

(Please Choose One)

Creamy Scrambled Eggs with a Trio of Sweet Peppers, Chicken Sausage GF
Creamy Scrambled Eggs, Bacon and Pork Sausage GF
Quiche Lorraine, Vermont Cheddar Sauce, Griddled Roma Tomato, Arugula VEG
Spinach, Artichoke and Red Pepper Quiche, Tomato Basil Sauce, Asparagus GF/VEG
Plant-Based Sausage Patties, Asparagus, Griddled Roma Tomato, Arugula GF/V
(+\$3.00)

ACCOMPANIMENTS

(Please Choose One)

Seasoned Tri-Colored Potatoes GF/DF/V
Yukon Gold Lyonnaise Potatoes GF/DF/V
Southern-Style Cheese Grits GF/VEG
\$48.00 per person

Service Fee of \$150.00 for functions under 25 guests.

All Plated Breakfast menus include table service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.

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BUFFET BREAKFAST

WAKE-UP ORLANDO

Fresh Chilled Florida Orange Juice, Grapefruit Juice, and Cranberry Juice

Display of Sliced Seasonal Florida Fruits, and

Berries GF/DF/V Served with Strawberry Yogurt GF/VEG

Chef's Freshly Baked Danish, Assorted Muffins, and Breakfast Breads

Sweet Butter, Honey, Fruit Preserves, and Nutella®

Choice of One of the Following:

Farm Fresh Fluffy Scrambled Eggs GF/VEG

Cheddar Scrambled Eggs GF/VEG

Egg White Frittata with Spinach, Tomatoes, and Feta Cheese GF/VEG

Western Scramble with Red and Green Peppers, Onions, and Jack Cheese GF/VEG

Fiesta Scramble with Chorizo Sausage, Red and Green Peppers, and Salsa on the Side GF

Choice of Two of the Following:

Crisp Applewood Smoked Bacon GF/DF

Country Sausage Links GF/DF

Chicken & Apple Sausage GF/DF

Turkey Sausage GF/DF

Country Ham GF/DF

Plant-Based Sausage Patty GF/DF/V (+\$3.00)

Choice of One of the Following:

Potatoes O'Brien GF/DF/V

Lyonnais Potatoes GF/DF/V

Potato Pancakes GF/DF/V

Roasted Fingerling Potatoes with Rosemary & Garlic GF/DF/V

\$55.00 per person

Under 25 guests, add \$6.00 per person; Service Fee of \$150.00 for functions under 25 guests.

All Breakfast Buffet menus include table service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.

CITRUS GROVE (minimum of 50 guests)

Fresh Chilled Florida Orange Juice, Grapefruit Juice, and Cranberry Juice

Individual Fruit Smoothies

Display of Sliced Seasonal Florida Fruits &

Berries Served GF/DF/V with Strawberry Yogurt Dressing GF/VEG

Chef's Freshly Baked Danish, Flaky Croissants,

Assorted Muffins & Bagels

Sweet Butter, Honey, Fruit Preserves, Cream Cheese and Nutella®

Assorted Cold Cereals with Assorted Milks

Selection of Individual Fruit Greek Yogurts GF/VEG with Crunchy Granola DF

Farm Fresh Scrambled Eggs with Sweet Bell Peppers GF/VEG

Crisp Applewood Smoked Bacon and Chicken Sausage GF/DF

Tri-Colored Potatoes GF/V

\$58.00 per person

BREAKFAST BUFFET ENHANCEMENTS

OMELET STATION* GF

Made-to-Order Omelets with Diced Ham, Chopped Bacon, Mushrooms, Onions, Diced Tomatoes, Diced Peppers, Spinach, and Shredded Cheddar

\$14.00 per person

HEARTY OATMEAL GF/DF/V

Served with Brown Sugar, Craisins®, Raisins & Sliced Almonds

\$8.00 per person

BAKED FRENCH TOAST STATION

French Toast Baked in a Cinnamon Pecan Custard

Toppings (Choose Two)

Warm Cinnamon Apples, Pastry Custard and Fresh Raspberries, Nutella®, and White Chocolate Chips

\$12.00 per person

BAGEL TOASTER STATION

Plain, Cinnamon Raisin, and Multi-Grain Bagels DF/V

Accompanied by Assorted Preserves, Plain and Strawberry Cream Cheese, Smoked Salmon, Peanut Butter, and Everything Bagel Seasoning

\$12.00 per person



TOAST STATION* DF/V

Avocado Toast, Wheat Bread, Smashed Haas

Avocados, Maldon Sea Salt, Fresh Ground Black

Pepper Hummus Toast, Seven-Grain Bread, Chickpea

Hummus, EVOO, Meyer Lemon

Toppings (Choose Two)

Pesto Marinated Heirloom Tomatoes, Sliced Hard-

Boiled Egg, Chopped Bacon, Smoked Salmon, Sliced

Cucumber, Baby Spinach

\$14.00 per person

CREPE STATION*

French Vanilla Warm Crepes

Served with Strawberries & Cream Cheese, Nutella® &

Bananas, and Caramel & Pecans

\$12.00 per person

BREAKFAST QUESADILLA STATION*

From the Chef's Griddle:

Made to Order with Choice of Fluffy Scrambled Eggs,

Chicken Sausage, Chorizo, Black Bean Chili, and

Shredded Cheddar in a Flour Tortilla.

Accompanied by Sour Cream, Fire-Roasted Tomato

Salsa, and Lime Wedges

\$14.00 per person

Enhancements listed are in addition to your Buffet Breakfast only.

**Chef Attendant required at \$225.00 per station.*

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BREAKS

SPECIALTY BREAKS OR À LA CARTE

SPECIALTY BREAKS

AFTER-SCHOOL BREAK

Gourmet Jumbo Cookies to include: Oatmeal Raisin, Double Chocolate, Chocolate Chip, and Sugar Bowl of Seasonal Whole Fruit GF/DF/V Whole, Skim & Chocolate Milk \$18.00 per person

MEDITERRANEAN CRUISE

Classic Hummus, Red Pepper Hummus, Baba Ghanoush GF/DF/V, Toasted Mini Naan Bread, Gourmet Crackers \$24.00 per person

SWEET & SALTY

Bags of Pretzels, Deep River Potato Chips, White Cheddar Popcorn, Chocolate-Dipped Bacon, White Chocolate Bark, and Chocolate Pretzel Cupcakes \$25.00 per person

DELICATESSEN SWEETS

Black & White Cookies, Candied Orange & Chocolate Chip Cannolis, Rainbow Cookies, and Italian Cream Bombolinis \$22.00 per person

VIVA LA MEXICO!

Mexican Street Corn Dip GF, Guacamole GF/DF/V, Warm Queso Dip GF/VEG, Fire-Roasted Salsa GF/DF/V, Tri-Color Tortilla Chips, Warm Churros with Warm Mexican Chocolate GF/VEG, and Caramel GF/VEG \$22.00 per person

WARM PRETZEL BAR VEG

Assorted Soft Pretzels Served with Your Choice of 3 Accompaniments

SAVORY: Kickin' Bayou Sauce GF/VEG, Housemade Cheesy Pub Beer Sauce GF/VEG, Whole-Grain Mustard GF/V

SWEET: Dark Chocolate Sauce GF/VEG, Warm Peanut Butter Sauce GF/VEG, Salted Caramel Sauce GF/VEG \$24.00 per person



Above Specialty Break Menus are priced per person for function up to 30 minutes. For 11-25 persons, add \$2.50 per person. For 10 persons or fewer, refer to À la carte Specialty Items. All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax. V=Vegan, Veg=Vegetarian, GF= Gluten Free, DF= Dairy Free

À LA CARTE SPECIALTY ITEMS

BEVERAGES

- Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Assorted Herbal Teas (per gallon) — \$138.00
- Breakfast Fruit Juices - Orange, Apple, Cranberry, Grapefruit, Pineapple, or Tomato (per gallon) — \$82.00
- Iced Tea (per gallon) — \$138.00
- Bottled Fruit Juices (each) — \$7.00
- Lemonade (per gallon) — \$80.00
- Fruit Smoothies (each) — \$7.50
- Soft Drinks - Coke and Pepsi Products (each) — \$7.00
- Individual Whole, 2%, Skim Milk, and Chocolate Milk (each) — \$5.00
- Bubly™ (each) — \$7.00
- Assorted Flavored Iced Teas (each) — \$7.50
- Sparkling or Mineral Waters (each) — \$7.00
- Rosen Centre Brand Mineral Water (each) — \$6.50
- Gourmet Infused Water - Pineapple-Blueberry, Lemon-Lime, Strawberry, or Cucumber-Mint (per gallon) — \$75.00
- Red Bull™ or Gatorade™ (each) — \$8.00
- Starbucks® Cold Brew Coffee Cans — \$9.00

BAKERY

- Danishes - Apple, Blueberry, and Cherry (per dozen) — \$72.00
- Muffins - Blueberry, Banana, and Chocolate Chip (Seasonal) (per dozen) — \$72.00
- Assorted Coffee Cake and Breakfast Breads (per dozen) — \$72.00
- Artisan Croissants — Almond, Chocolate, and Butter (per dozen) — \$72.00
- Freshly Baked Scones (per dozen) — \$72.00
- Assorted Bagels with Cream Cheese (per dozen) — \$70.00
- Assorted Cake Donuts (per dozen — minimum order 5 dozen) — \$76.00
- Assortment of Jumbo Gourmet Cookies (per dozen) — \$78.00
- Gourmet Iced Brownies and Blondies (per dozen) — \$74.00
- Chocolate-Dipped Strawberries (per dozen) — \$75.00
- Carrot Cake Squares (per dozen) — \$60.00
- Cupcakes — Vanilla, Chocolate, and Key Lime (per dozen — minimum order 5 dozen) — \$72.00
- Chocolate-Dipped Cheesecake Popsicles (per dozen) — \$74.00
- Chocolate-Covered Maple Wood Bacon (per dozen) — \$82.00
- Lemon Bars (per dozen) — \$60.00
- Assorted French Macarons GF/V and Bonbons GF (per dozen) — \$72.00

PANTRY

- Assorted Ice Cream Novelties (per dozen) — \$96.00
- Whole Fresh Fruit GF/DF/V (per piece) — \$4.75
- Fresh Fruit Display GF/DF/V (per person) — \$20.00 (per person, minimum of 25 people)
- Fruit Kabobs GF/DF/V and Yogurt Dip (each — minimum order of 25) — \$7.50
- Individual Greek Yogurts GF/VEG (each) — \$5.75
- Assorted Jerkies (each) — \$6.50
- Individual Bags of Terra Chips® (each) — \$5.50
- Individual Bags of Chips and Pretzels — \$5.25
- Potato Chips, Pretzels, Popcorn, and Tortilla Chips (per lb/22 servings per lb) — \$42.00
- Onion Dip, Herb Pesto Dip VEG, Spinach Dip, Tomato Salsa GF/DF/V, and Guacamole GF/DF/V (per qt/20 servings per qt) — \$34.00
- Gourmet Assortment of Mixed Nuts (per lb/10 servings per lb) — \$42.00
- Individual Bags of Trail Mix (each) — \$5.50
- Granola Bars, Candy Bars, Nutri-Grain Bars® (each) — \$5.25
- Power Bars® (each) — \$7.00
- Clif Bars® (each/organic) — \$7.00
- Candy Bars, Chex Mix®, Cheddar Cheese Crackers, Rice Krispie Treats®, Granola Bars, Nutri-Grain Bars® — \$5.25 each



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BREAKS



LUNCH

PLATED, CHILLED, HOT,
BUFFET, OR TO-GO

PLATED LUNCHES — SALADS, AND DESSERTS

Lunch Entrées include choice of one Salad and one Lunch Dessert from the following selections:

SALADS (tossed tableside)

ROSEN CENTRE CLASSIC SALAD GF/VEG

Seasonal Greens, Marinated Hearts of Palm, Cucumbers, and Heirloom Grape Tomatoes Tossed with Creamy Parmesan Peppercorn Dressing

TRADITIONAL CAESAR SALAD

Hearts of Romaine Lettuce Classically Prepared with Croutons and Parmesan Cheese Tossed with Caesar Dressing

CHOPPED SALAD GF/VEG

Crispy Iceberg Lettuce, Heirloom Tomatoes, Candied Pecans, and Crumbled Gorgonzola Cheese Tossed with Vidalia Onion Vinaigrette



DESSERTS

KEY WEST CHEESECAKE

Florida Lime Cheesecake Served with Yuzu Whipped Cream & Passion Fruit Coulis

BLACK FOREST TORTE

Layered Chocolate Ganache Cake with Vanilla Bean Chantilly & Griotte Cherry Sauce

ALMOND-PEAR TART

French Classic Pear Tart Served with Amaretto Glaze & Spiced Pear Sauce

CHOCOFLAN

Latin Vanilla Caramel Flan on Top of Rich Chocolate Cake Served with Spiced Cream & Chocolate Coin

MIXED BERRY DOME

French Mousse Dome with Raspberry Mousse and a Strawberry-Blueberry Compote Insert, Mixed Berry Sauce, and Fresh Berries

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LUNCH

PLATED

POOLSIDE AND CHILLED LUNCH ENTRÉES

SOUTHWEST CHICKEN COBB GF

Fresh Salad Greens Topped with Chilled Marinated Chicken Breast, Poblano Peppers, Roasted Corn, Shredded Jack Cheese, and Black Beans with Ranch Dressing
\$47.00 per person

CHIMICHURRI STEAK SALAD GF

Chimichurri Roasted Sirloin Served Over Chopped Iceberg and Romaine Lettuce, Jicama, Heirloom Grape Tomatoes, and Crumbled Gorgonzola Cheese with Chimichurri Lime Vinaigrette
\$52.00 per person

ASIAN AHI TUNA SALAD DF

Chilled Ramen Noodle Salad with Tomato, Cucumber and Seared Ahi Tuna with Cilantro Lime Ponzu Vinaigrette
\$55.00 per person

All Chilled Lunch Menus include: Fresh Fruit Cup, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.

Table Service Featuring Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.

Service Fee of \$150.00 for functions under 25 guests.

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.



HOT LUNCH ENTRÉES

HARRY'S POLLO TROPICAL GF

Island Marinated Chicken topped with Mango, Tomatoes, Onion & Cilantro Cream
Served with Toasted Coconut Jasmine Rice and Sweet Plantains
\$49.00 per person

BREAST OF CHICKEN PICCATA GF

Porcini Risotto and Chef's Seasonal Vegetables
\$48.00 per person

PAN-SEARED MISO BREAST OF CHICKEN GF

Ponzu Butter, Chef's Selection of Vegetables, Green Tea Jasmine Rice
\$48.00 per person

BRONZED SALMON FILET GF

Apple Cider Sauce, Pan-Flashed Spinach and Cheesy Grits, Chef's Seasonal Vegetables
\$50.00 per person

FLORIDA CITRUS MARINATED FLAT IRON STEAK GF/DF

Citrus Chimichurri Sauce, Cilantro Lime Rice and Roasted Asparagus
\$55.00 per person

FAR EAST PASTA DF

Asian Noodles Tossed in Our Signature Sesame-Ginger Wok Sauce with Bok Choy, Scallions, Carrots, Red Peppers, and Edamame
\$48.00 per person with Ponzu Marinated Breast of Chicken
\$50.00 per person with Thai Chile Glazed Jumbo Gulf Shrimp
\$52.00 per person with Red Miso Seasoned Filet of Salmon

ROMA ITALIAN PASTA

Vesuvius Pasta with Broccoli Rabe, Baby Spinach, Heirloom Tomatoes, Balsamic Roasted Portobello Mushrooms
Tomato-Basil Sauce, Shaved Parmesan
\$48.00 per person with Garlic Seared Breast of Chicken & Crispy Capers
\$50.00 per person with Olive Oil and Herb-Basted Shrimp
\$52.00 per person with Pesto Roasted Filet of Salmon

All Hot Lunch Menus include: Luncheon Salad, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.

Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.

Service Fee of \$150.00 for functions under 25 guests.

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CHILLED LUNCH BUFFETS

EXPRESS (maximum 50 guests)

Tri-Color Potato Salad **GF/DF/VEG**

Mango Pineapple Jicama Slaw **GF/DF/VEG**

Homemade Premade Sandwich Display Featuring Roast Beef/Cheddar Cheese and Oven Roasted Turkey/Swiss Cheese

Served with Lettuce and Tomato on Kaiser Rolls and Wheat Rolls

Roasted Vegetable Wrap on Spinach Tortilla **VEG**

Chef's Selection of Assorted Desserts

\$50.00 per person

RED'S NEW YORK DELI

Pasta Salad with Red Onion Bell Peppers, Black Olives, and Fresh Mozzarella in Vinaigrette **VEG**

Shredded Cole Slaw **GF/DF/VEG**

Creamy Three Potato Salad **GF/DF/VEG**

Albacore Tuna Salad with Onions and Celery **GF/DF**

Display of Roast Turkey Breast, Hardwood Smoked Ham, Roast Beef **GF/DF**
Cheddar, Swiss, and Provolone Cheeses

Relish Tray of Lettuce, Tomato, Onion, Banana Peppers, and Pickle Spears

Mayonnaise and Deli Mustard **GF/DF**

Assorted Deli Breads to Include Multi-Grain and Salted Pretzel Rolls

Individual Bags of Assorted Flavor Kettle Chips

Add: Vegan Black Bean Chili **GF**— \$5.00 per person

Salted Caramel Brownies, Iced Vanilla Cupcakes
(Your company logo +\$4.00 each cupcake)

\$56.00 per person

\$58.00 per person for premade sandwiches

VIP BOARD ROOM (maximum 50 people)

Romaine Hearts and Watercress Salad with Roquefort, Yellow Tomatoes, and Candied Pecans, Creamy Vinaigrette Dressing **VEG**

Mediterranean Pasta Salad with Shrimp **DF**

Marinated and Roasted Vegetable Salad with Balsamic Vinaigrette **GF/DF/V**

Grilled & Chilled Ahi Tuna Salad **GF/DF**

Chilled Sliced Herb Roasted Chicken Breast **GF/DF**

Chilled Peppered Sliced Roasted Tenderloin **GF/DF**

Rolls and Sweet Butter

Miniature Pastries and Petit Fours

\$64.00 per person



**Under 50 guests, add \$6.00 per person. Service Fee of \$150.00 for functions under 25 guests. All Lunch Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea. All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax. V=Vegan, Veg=Vegetarian, GF= Gluten Free, DF= Dairy Free*

LUNCH

BUFFET

LUNCH BUFFETS

VIVA LA VIDA

STARTERS

Quinoa and Watercress Salad, Red Onion and Garbanzo Beans, Tajin-Spiked Mango GF/DF/V

Mixed Fresh Greens Bowl, Sliced Radishes, Jicama, Orange Segments and Heirloom Tomatoes with Vidalia Onion and Chipotle-Lime Dressings GF/DF/V

Roasted Corn and Sweet Pepper Salad in Cilantro Dressing GF/DF/V

ENTRÉES

Caribbean Gulf Coastal Mahi Mahi, Coconut and Lime Butter GF

Chicken Carnitas with Green Chile Sauce, Caramelized Onions and Pico de Gallo GF/DF

Grilled Beef Skirt Steak Chimichurri GF/DF

Black Bean Congri Rice GF/DF/V

Chayote Squash with Fire Roasted Red Peppers and Pickled Jalapenos GF/DF/V

Off-the-Cob Street Corn with Cilantro Crema, Chili Powder, and Cotija Cheese GF/VEG

Warm Flour Tortillas

DESSERTS

Traditional Flan GF, Churros with Caramel Sauce and Chocolate Sauce, and Tres Leches Shots

\$68.00 per person

PACIFIC RIM

STARTERS

Asian Chopped Garden Salad, Pea Pods, Spinach, Carrots, Sesame Dressing GF/DF/V

Shrimp & Cabbage Slaw, Fried Wonton Strips, Cilantro, Macadamia Nuts, Curry Mustard Dressing DF

Lo Mein Noodle Salad, Sweet and Spicy with Watercress, Hearts of Palm, and Cucumbers DF/VEG

ENTRÉES

Seared Swordfish Steak, Ginger Roasted Shiitake Mushrooms, Root Beer Hoisin Vinaigrette GF/DF

Black Pepper Pork Stir Fry, Peppers, Spring Onions, and Wok Sauce GF/DF

Hibachi Grilled Chicken Breast with Honey Teriyaki Glaze GF/DF

Stir Fry Vegetables GF/DF

Green Tea Scented Jasmine Rice GF/DF/V

Rolls and Sweet Butter

DESSERTS

Mango-Passion Fruit Mousse GF/DF/V, Mini Japanese Shortcakes, and Coconut Macaroons GF

\$68.00 per person

LOCAL FARMER'S MARKET

STARTERS

Jicama, Corn, and Cucumber Salad in Vinaigrette GF/DF/V

Baby Spinach and Frisee Salad, Crumbled Feta, Candied Pecans, Raspberries, Champagne Dressing GF/VEG

Zucchini Noodle Salad with Black Olives, Roasted Tomatoes, Torn Basil, and White Beans in a Vinaigrette GF/DF/V

ENTRÉES

Curried Gulf Shrimp, Sweet Potato and Kale Stew GF/DF

Garlic Herb Grilled Flank Steak with Red Lentil Relish GF/DF

Roasted Chicken Osso Buco over Wilted Spinach, Olives, and Oven Roasted Tomatoes with Natural Jus GF/DF

Florida Market Vegetables, Broccolini, Butternut Squash, Sweet Peppers, Carrot Cubes GF/DF/V

Skillet Fried Cauliflower Rice, Quinoa, Edamame, and Spinach GF/DF/V

Rolls and Sweet Butter

DESSERTS

Raspberry Bars, Bourbon Pecan Tart, and Lemon Iced Pound Cake with Macerated Berries

\$68.00 per person

FLORIDA BARBECUE

STARTERS

Broccoli Salad, Shredded Cheddar, Applewood Smoked Bacon, Dried Cherries GF

Baby Iceberg Lettuce Wedges, Crumbled Blue Cheese, Candied Pecans, Peppercorn Dressing GF/VEG

Pickled Tomato and Green Chile Salad GF/DF/V

ENTRÉES

Suncoast Mangrove Snapper, Pickled Red Onions, Cilantro GF

Pulled Pork Sliders with Everglades White BBQ Sauce

Spice-Rubbed Boneless Chicken Thighs, Smokey Jus GF/DF

Grilled Florida Vegetables GF/DF/V

BBQ Roasted Sweet Potatoes GF/DF/V

Jalapeno Corn Muffins

DESSERTS

Key Lime Tart, Double Fudge Brownies, and Strawberry Shortcake Shots

\$68.00 per person

**Under 50 guests, add \$6.00 per person. Service Fee of \$150.00 for functions under 25 guests. All Lunch Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea. All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax. V=Vegan, Veg=Vegetarian, GF= Gluten Free, DF= Dairy Free*

LUNCH

BUFFET



DINNER

PLATED OR BUFFET

PLATED DINNERS — APPETIZERS

Served Chilled

GRILLED ZUCCHINI & ROASTED BEET AGRODOLCE GF/DF/VEG

Saffron Aioli, Basil Tomato Gazpacho Shot
\$15.00 per person

BURRATA & HEIRLOOM TOMATO GF/VEG

Pickled Cucumber, Truffle-Pesto Aioli
\$12.00 per person

HARRY'S POOLSIDE DRUNKEN SHRIMP GF/DF

Caribbean Slaw, Agave, Don Julio Tequila, Chef Tello's Sauce
\$14.50 per person

Served Hot

CARIBBEAN CRAB CAKE DF

Served with Guava Gastrique & Mango Salsa
\$17.00 per person

WILD MUSHROOM & CRUSHED PEA RISOTTO GF

Pork Belly, Peppadew Ricotta
\$12.00 per person

CARAMELIZED DAY BOAT SCALLOPS GF

Fried Green Tomato, Corn & Bacon Hash, Salsa Verde Jus
\$16.00 per person



PLATED DINNERS — SALADS

DINNER SALADS

SPRING SALAD GF/VEG

Mixed Baby Greens with Strawberries, Blueberries, Candied Pecans & Gorgonzola Crumbles with Champagne Vinaigrette

FLORIDA SALAD GF/VEG

Local Farm Greens, Marinated Bocconcini Mozzarella, Oven-Roasted Tomatoes, Curled Beets, Honey Citrus Dressing

LOLA ROSA AND FRISEE SALAD GF/VEG

Matchstick Golden Apple, Blue Cheese Crumbles, Pickled Red Onions, Dried Cherries, Vidalia Onion Vinaigrette



Above enhancements may be added to your Plated Dinners only.
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PLATED DINNER ENTRÉES

MEATS

BRAISED SHORT RIBS ^{GF}

Fork-Tender Beef Short Rib, Braised in Hearty Stock with Cheddar Chive Mashed Potatoes, Roasted Baby Carrots, and Pearl Onions
\$84.00 per person

FILET OF BEEF TENDERLOIN ^{GF}

Caramelized Shallot and Cognac Reduction and King Trumpet Mushroom Risotto, Roasted Broccolini, Sweet Baby Pepper
\$95.00 per person

AGED NEW YORK STRIP ^{GF}

Pan Seared with Everglades Seasoning, Bordeaux Reduction, Chimichurri, Asparagus, Blistered Sweet Pepper, Truffle Risotto
\$93.00 per person

DRY RUBBED RIBEYE ^{GF/DF}

With Caramelized Sweet Onions, Roasted Rosemary Yukon Gold Potatoes, Garlic Broccolini, and Roasted Baby Carrot
\$90.00 per person

POULTRY

SEARED NATURAL CHICKEN BREAST ^{GF}

Kale and Smoked Almond Pesto, Natural Pan Sauce, Florida Farm Vegetables, Seasonal Root Vegetable Mash
\$70.00 per person

CHICKEN FONTINA ^{GF}

Wilted Spinach, Fontina Cheese, Barolo Wine Reduction with Herbed Risotto and Roasted Vegetables
\$70.00 per person

GRILLED NATURAL CHICKEN BREAST ^{GF}

Gremolata, Cilantro Beurre Blanc, Haricot Vert, Matchstick Carrots, Mashed Peruvian Potatoes
\$70.00 per person

*Service fee of \$150.00 for functions under 25 guests. All Plated Dinner Menus include: Choice of Dinner Salad, Choice of Dinner Dessert and Homemade Focaccia Bread. Table Service featuring Freshly Brewed Starbucks Regular and Decaffeinated Coffee and an Assortment of Herbal Teas. All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.
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SEAFOOD

HERB CRUSTED SALMON ^{GF}

Asparagus, Heirloom Tomato Confit, Melted Leek Sauce, Bourbon Maple Sweet Potato Puree
\$75.00 per person

BAKED SEA BASS FILET

Collage of Spring Onion, Cilantro, Garlic, and Lemon with Sweet Red Chiles, Green and White Asparagus, Lemon Saffron Pearl Couscous
\$86.00 per person

FLORIDA YELLOW TAIL SNAPPER ^{GF}

Pickled Red Onions, Haricot Vert, Beluga Lentils, Lemon Herb Beurre Blanc
\$82.00 per person

VEGETARIAN

GRILLED VEGETABLE NAPOLEON ^{GF/VEG}

Grilled Baby Eggplant, Red & Yellow Peppers, Grilled Zucchini & Portobello Mushroom with Burrata Cheese Served over Polenta with Fire-Roasted Harissa
\$70.00 per person

CITRUS HERB GRILLED CAULIFLOWER STEAK ^{GF/DF/V}

Long Steam Artichoke, Grilled Portabella, Spinach with Rustic Tomato Carrot Sauce
\$65.00 per person



PLATED DINNER ENTRÉES

DUO PLATES

PETITE FILET & BREAST OF CHICKEN ^{GF}

Grilled Filet and Kale-Smoked Almond Pesto Crusted Chicken with a Creamy Parsley-Herb Bordeaux Sauce, Bourbon Maple Glazed Brussels Sprouts, Blistered Sweet Baby Pepper, Farro
\$105.00 per person

HERB CRUSTED TENDERLOIN OF BEEF & TAJIN-SPICED SEA BASS ^{GF}

East Meets West Sauce, Spring Asparagus, Beet Cubes, Sweet Potato, and Fire-Roasted Green Chile Custard
\$115.00 per person

PETITE FILET & GULF SHRIMP ^{GF}

Grilled Filet Mignon, Cilantro-Lime Gulf Shrimp, Wine Merchant Sauce, Rapini, Roasted Baby Carrots
\$102.00 per person

SOUS VIDE SHORT RIB & HERB CRUSTED SEA BASS ^{GF}

Zucchini Baton, Baby Carrots, Red Wine Glace, Shallot Butter, Steakhouse Mashed Potatoes
\$106.00 per person

ROASTED BREAST OF CHICKEN & SEARED SALMON

Pineapple Salsa, Florida Honey Mango Beurre Blanc White and Green Asparagus, Parmesan Farro
\$90.00 per person

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DESSERTS

ROSEN DUO

Key Lime Cheesecake and Chocolate Ganache Petite Four

EXOTIC ENTREMET

Coconut Mango Passion-Fruit Layered Mousse Cake with Mango Coulis & Vanilla Bean Whipped Cream

CARROT CAKE

Layered Carrot Cake & Cream Cheese Served with Caramel Sauce & Pecans

LIMONCELLO-BLUEBERRY TORTE

Limoncello Cake with Blueberry Whipped Ganache Served with Fresh Blueberries

CHOCOLATE MARQUIS

Decadent Chocolate Fudge Mousse with White Chocolate Stick and Fresh Berries

NEW YORK CHEESECAKE

Vanilla New York Cheesecake with Strawberry Sauce, Garnished with Fresh Strawberry and White Chocolate Stick

BAILEY'S IRISH DOME

Bailey's Mousse Layered over Chocolate Blackout Cake with Whipped Cream and Vanilla Crème Anglaise



DINNER

PLATED

DINNER BUFFETS

BLUE CARIBBEAN

STARTERS

Puerto Rican Sancocho Soup
Beef, Chicken, Plantain, Yucca, Corn and Cilantro in a Hearty Broth GF/DF

Tango and Lola Rosa Greens
Jicama, Grape Tomatoes, Cucumbers, Papaya, Chipotle Lime Vinaigrette, and Parmesan Peppercorn Dressing GF/VEG

Jerk Chicken and Golden Pineapple Salad
Tossed with Baby Kale, Spinach, Trio of Sweet Peppers, Mango-Pineapple Dressing GF/DF

Boca Chica Potato Salad
A Creamy Collage of Malanga, Purple Potato, Sweet Plantains, and Scallions GF/DF/VEG

ENTRÉES

Bahia Skillet Seared Breast of Chicken
Mango Guava Glaze GF/DF

Roasted Pork Loin
Pineapple Sofrito, Crispy Pork Belly GF/DF

Kingston Shrimp Curry
Coconut Milk, Butternut Squash, Chickpeas, and Callaloo Greens GF/DF

Sauteed Green Beans, Yucca, Red Pepper GF/DF/V

Calypso Rice with Vegetable Confetti GF/DF/V

Potato Chive Rolls Butter

DESSERTS

Pineapple Upside-Down Cake, Coconut Mango Verrine GF/DF/V, and Mini Rum Cheesecakes

\$115.00 per person

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MEDITERRANEAN

STARTERS

Vegetable, Bean, and Watercress Soup
GF/DF/V

Spinach Quinoa Salad
Roasted Peppers, Red Onion, Artichoke Hearts, Chickpeas, Feta Cheese, Greek Vinaigrette GF/VEG

Salata
Cucumbers, Tomatoes, Parsley, Lemon, Sumac, Olive Oil GF/DF/V

Hummus and Baba Ghanoush GF/DF/V
Mini Naan Bread

ENTRÉES

Grilled Flank Steak
Shawarma Seasoning, Caramelized Onions, Tzatziki GF

Roasted Breast of Chicken Za'atar, Olive Oil & Warm Tabbouleh DF

Pan-Roasted Branzino Fish Tomatoes, Capers, Garlic, and Olive Oil GF/DF

Caponata
Eggplant, Onions, Tomatoes, Olives GF/DF/V

Basmati Rice, Turmeric, Cinnamon, Cumin, Dried Fruit GF/DF/V

Focaccia Bread and Butter

DESSERTS

Baklava, Pignoli Cookies GF, and Tiramisu Shots

\$120.00 per person

FLORIDA FARMHOUSE

STARTERS

Local Baby Greens
Hearts of Palm, Florida Tomatoes, Cucumbers, Carrots, Peppadews, Shredded Cheddar, and Crunchy Pecans
Creamy Ranch and Balsamic Vinaigrette Dressings GF/VEG

Roasted Beet and Quinoa Salad
Feta, Red Onion, Florida Orange Segments, Toasted Pistachios GF/VEG

Chilled Cape Canaveral Shrimp and Calamari Salad with Mango Salsa GF/DF

ENTRÉES

Everglades Sous Vide Beef Short Rib
Bone Broth, Oyster Mushrooms, Beluga Lentils, Sweetie Drop Peppers GF/DF

Pan-Roasted Chicken Breast with Marinated White Beans, B&W Farms Arugula, Roasted Chicken Jus GF/DF

Port St. Lucie Swordfish Steaks
Coconut Rum Butter and Key West Mango Salsa over B&W Farms Watercress GF

Roasted Florida Vegetables
Butternut Squash, Carrot Cubes, Broccolini, Asparagus, Red Pepper GF/DF/V

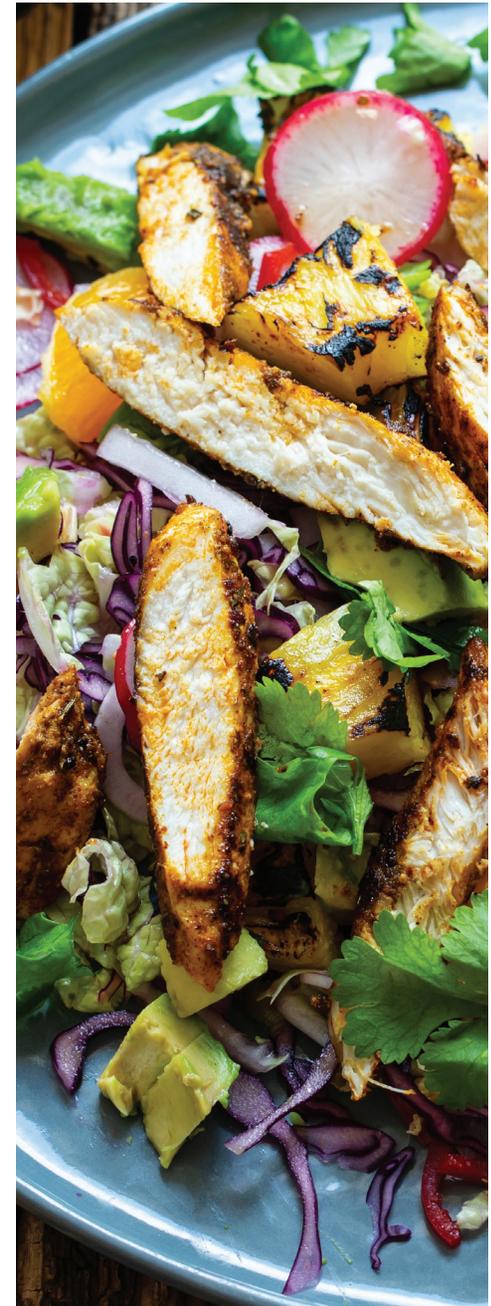
Oven-Browned Fingerling Potatoes
Fresh Herbs and Green Onions GF/DF/V

Pretzel Rolls and Butter

DESSERTS

Peach Cobbler, Key Lime Tart, and Florida Orange-Cream Shots GF/DF/V

\$125.00 per person



DINNER

BUFFET

DINNER BUFFETS

ROSEN CENTRE STEAKHOUSE

STARTERS

Creamy Lobster Bisque with Brandy GF

Crisp Iceberg Wedges with Crumbled Bleu Cheese, Tomatoes, Smokehouse Bacon, Buttermilk Ranch Dressing GF/VEG

Heirloom Tomato Salad with Sliced Red, Yellow, and Red Heirloom Tomatoes, Fresh Mozzarella, Chiffonade Fresh Basil Drizzled with Truffle Oil and Balsamic Reduction GF/VEG

Grilled and Chilled Portobello Mushrooms with Prosciutto, Peppadews GF/DF

ENTRÉES

Grilled Aged Petite Filet Mignon, Charred Scallion, Chimichurri GF/DF

Gulf Coast Redfish with Rock Shrimp Hash & Lobster Sauce GF

Oven-Roasted Airline Chicken Breast with Twenty Four Hour Lemon Herb Marinade, Steakhouse Seasoning, Balsamic Cippolini Onions, Roasted Chicken Jus GF/DF

Asparagus, Matchstick Carrots, Roasted Whole Garlic GF/DF/V

Herb Risotto
Slow-Cooked Saffron Arborio Rice,
Parmesan Cheese GF/VEG

Focaccia Bread and Butter

DESSERTS

Chocolate Ganache Cake, Petite New York Cheesecake, and Opera Cake

\$140.00 per person

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RED, WHITE & BLUE FLORIDA BAR-B-QUE

(maximum 150 people)

STARTERS

Conch Chowder GF/DF with Oyster Crackers

Bay Scallop & Gulf Shrimp Salad
Garlic Lime Vinaigrette GF/DF

Black Bean, Avocado, Mango & Jalapeno Salad
Florida Chili Pepper & Lemon Vinaigrette GF/DF/V

Bowls of Garden Greens with Diced Tomatoes, Crumbled Bacon, Red Onion, Scallions, Radish and Croutons with Orange Cranberry Vinaigrette or Chipotle & Local Honey Vinaigrette Dressings DF/VEG

*SERVED FROM THE GRILL...

Sirloin Steaks Served with Sautéed Onions GF/DF

Bar-B-Que Chicken GF/DF

Baby Back Ribs GF/DF

ENTREES

*From Steaming Seaweed Cauldron...

Fresh Maine Cull Lobster GF

Split & Served with Drawn Butter

FROM GLISTENING CHAFFING DISHES

Baked Beans in Molasses GF/DF/V

Ears of Sweet Corn with Butter GF/VEG

Baked Potatoes served with Crumbled Bacon, Butter, Sour Cream & Shredded Cheese GF

DESSERTS

Chilled Watermelon Balls & Strawberries Served in Halved Watermelon with a Smidge of Frangelico Liqueur, Mint Leaves and Drizzle of Honey DF/VEG

*Warm Apple Crisp served with Vanilla Ice Cream & Caramel Sauce

Key Lime Pie

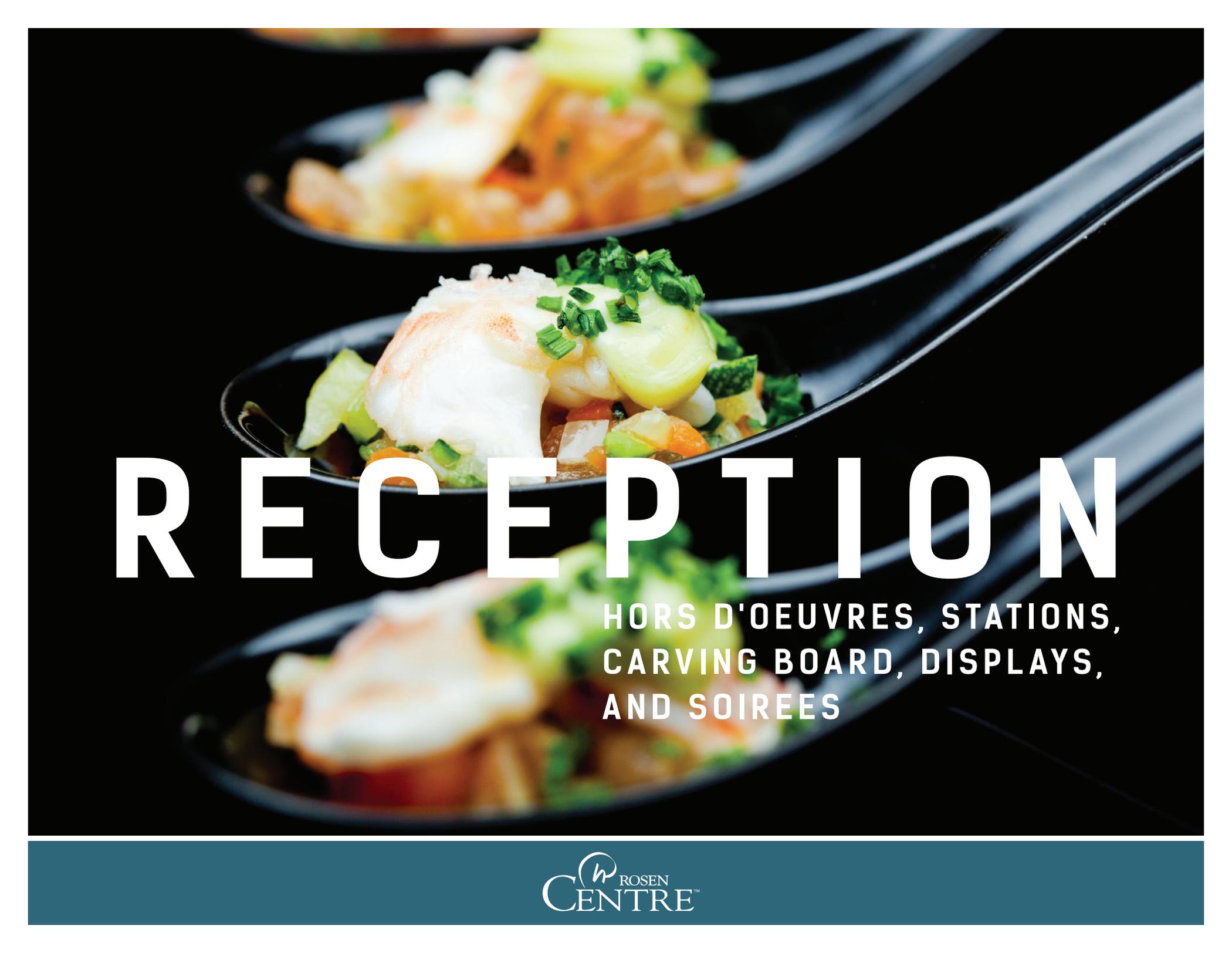
\$145.00 per person

*Chef Attendant required at \$225.00 per station



DINNER

BUFFET



RECEPTION

HORS D'OEUVRES, STATIONS,
CARVING BOARD, DISPLAYS,
AND SOIREEES

COLD HORS D'OEUVRES

CANAPES

Mediterranean Chicken with Olive Tapenade in a Rosemary Tartlet Round DF	\$7.50
Fig & Prosciutto Canape, Creamy Fig Mousse, Raisin Bread, Candied Ginger	\$7.50
Traditional Finger Sandwiches.....	\$7.00
Finger Sandwich Roulades.....	\$7.75
California Rolls with Wasabi, Pickled Ginger, and Soy Sauce GF/DF	\$9.00
Assorted Sushi Rolls & Nigiri with Wasabi, Pickled Ginger and Soy Sauce GF/DF ..	\$10.00
Fire-Roasted Corn & Vegetable Salad in a Mini Tomato & Basil Tartlet Round with Cilantro DF/V	\$7.00

SHOTS

Shrimp Cocktail Shot: Chilled Jumbo Shrimp with Spicy Cocktail Sauce and Garnished with Micro Green GF/DF	\$9.00
Crudité Shot: Carrot Stick, Celery Stick, Red Pepper Slice and Cucumber Stick with Hummus GF/DF/V	\$7.00
Watermelon and Pistachio Crusted Goat Cheese Shot with Fig Balsamic GF/VEG	\$7.50
Caprese Skewers: Baby Tomato and Buffalo Mozzarella Served in Individual Cups with Basil, Virgin Olive Oil, and Balsamic Vinegar GF/VEG	\$7.50

SPOONS

Harissa Spiced Chicken Spoon, Spiced Aioli, Cilantro GF/DF	\$7.50
Chili Rubbed Steak with Tomato, Onion, and Cilantro with Queso Fresco GF	\$9.00
Tuna Tartare, Poke Sauce, Cucumber, Wakame Seaweed GF/DF	\$9.00
Lobster Seafood Salad, Dijon Aioli, Bell Pepper, Dill GF/DF	\$9.00
Roasted Beets with Feta and Extra Virgin Olive Oil GF/VEG	\$7.00
Eggplant Ratatouille, Tomato, Peppers, Manzanilla Olives in an Herb Tart Shell DF/V	\$7.00

HOT HORS D'OEUVRES

Country Chicken Crispers with Tupelo Honey Mustard, BBQ Sauce.....	\$7.50
Chili Lime Chicken Skewer GF/DF	\$9.00
Sriracha Chicken Meatballs DF	\$8.50
Santa Fe Chicken Purse, Smoked Chicken, Salsa, Crushed Chilis.....	\$8.00
Chicken Guajillo Mole and Plantain Skewer, Chicken Thigh Meat, Mole Poblano GF/DF	\$9.00
Tandoori Chicken Flavors of Roasted Garlic, Ginger, and Lime GF/DF	\$8.00
Smoked Chicken-Tequila Mini Burrito.....	\$8.00
Black Angus Mini Cheeseburger Sliders	\$8.50
Smoked Brisket Picadillo Empanada DF	\$8.00
Asian Beef Skewer with Teriyaki Glaze DF	\$9.00
Beef Short Rib Wrapped in Bacon GF/DF	\$9.00
Chipotle Churrasco Steak Skewer	\$9.00
Steamed Pork & Lemongrass Pot Stickers with Soy Sauce DF	\$8.00
Tempura Shrimp with Plum Sauce DF	\$9.00
Lobster & Corn Empanada.....	\$10.50
Cream Cheese & Crab Rangoon.....	\$9.00
Scallops Wrapped in Cilantro and Bacon GF/DF	\$10.00
Forest Mushroom & Truffle Arancini VEG	\$8.00
Cheese Quesadilla Trumpet VEG	\$8.00
Sweet Potato Puff VEG	\$7.50
Vegetable Spring Rolls with Duck Sauce DF/VEG	\$7.50
Wild Mushroom in Phyllo VEG	\$7.50
Pimento Mac & Cheese Crispy Fritter VEG	\$8.00
Brie, Pear & Almond Purse VEG	\$7.50

All Hors d'Oeuvres are priced per piece and require a minimum of 25 pieces.

Re-orders of cold and hot hors d'oeuvres could take up to 20 minutes.

Butler Service: \$225.00 per attendant.

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DISTINCTIVE RECEPTION STATIONS

HOT NOODLE BOWL*

A Rosen Centre Uniformed Chef to Prepare Your Choice of:

Miso-Sesame Pork

Grilled Shrimp
Glazed with Korean BBQ Sauce

Ramen Noodles
Carrots, Shiitake Mushroom, Grilled Pineapple, Pickled
Ginger, Rich Vegetable Broth

\$24.00 per person (based on 2 pieces per person)

EVERGLADES CRAB CAKE* DF

A Rosen Centre Uniformed Chef to Prepare:

Mango Lump Crab Cakes with Tropical Salsa &
Garnished with Fresh Herbs

\$26.00 per person (based on 2 pieces per person)

SLIDER BAR*

A Rosen Centre Uniformed Chef to Prepare Your
Choice of Two of the Following Sliders:

Mini Cheesesteak with sliced Beef Tenderloin,
Mozzarella Cheese Sauce and Grilled Onions Served
on French Bread

Pulled Mojo Pork Sliders with Cilantro Slaw and
Caramelized Onion

Asian Salmon Slider with Ponzu Glazed Salmon,
Cucumber-Wasabi Dressed Local Greens, Blistered
Shishito, Soft Brioche

Grilled Baby Portobello Mushroom Sliders VEG
with Smoked Gouda, Red Onion, Organic Greens,
and Balsamic Vinaigrette

Nashville Hot Chicken Slider with Bibb Lettuce and
Bread & Butter Pickle

\$28.00 per person (based on 2 pieces per person)

*The stations are designed to enhance your Reception only, not
to be used as dinner entrees.*

**Chef Attendant required at \$225.00 per station. Stations are
priced for a minimum of 25 guests. All prices listed are subject
to 27% Taxable Service Charge and 6.5% Sales Tax.*

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FAR-OUT FAR EAST HANDHELDS*

A Rosen Centre Uniformed Chef to Prepare and Serve
Your Choice of Two of the Following:

Root Beer Braised Pulled Beef Taco Oaxaca Cheese,
Golden Pineapple Salsa, Cilantro Crema, Micro Greens

Pork Belly Bao Bun Miso Caramel Drizzle, Pickled
Carrot and Daikon, Micro Cilantro

Vietnamese Banh Mi Beef Tenderloin, Sweet and Sour
Slaw, Cucumber, Scallion Cilantro, Kewpie Mayo on a
Mini Baguette

Seoul Slider Sweet and Salty with Chicken, Gochujang
BBQ, Warm Sugar Waffle, Shishito Pepper Skewer
Served Open Face

Shrimp Slider Thai Shrimp “Burger,” Bibb Lettuce, Thai
Chile Mayo on a Soft Coconut Roll

\$28.00 per person (based on 2 pieces per person)

GOURMET PASTA BAR*

A Rosen Centre Uniformed Chef to Prepare Your
Choice of Two of the Following Pastas:

Gorgonzola & Pear Purse VEG with Four Cheese Sauce

Wild Mushroom Ravioli VEG with Vodka Sauce

Cavatappi Pasta V with Garden Vegetables and Fresh
Tomato Sauce

Gemelli Pasta with Braised Beef Ragù
Served with Shaved Parmesan & Herbed Crostini

\$28.00 per person (based on 2 pieces per person)

TRADITIONAL MAC & CHEESE*

A Rosen Centre Uniformed Chef to Create Your
Personal Mac & Cheese

Toppings to Include:

Rock Shrimp
Applewood Bacon
Wild Mushroom Ragù
Grilled Andouille Sausage

\$24.00 per person (based on 2 pieces per person)

POKE BOWL* GF/DF

A Rosen Centre Uniformed Chef to Prepare and Serve
Your Bowl Containing:

Protein: Ahi Tuna or Huli Huli Chicken

Base: Jasmine Rice and Mixed Greens

Toppings: Avocado, Edamame, Scallions, Cucumber,
Carrot, Pickled Ginger, and Toasted Sesame Seeds

Sesame Shoyu Dressing, Sweet Teriyaki Sauce, and
Sriracha Ginger Mayo

\$30.00 per person (based on 2 servings per person)

COASTAL SAMMIES

A Rosen Centre Uniformed Chef to Prepare the Following:

Shrimp Po Boy

Cajun Dusted Fried Shrimp with Remoulade Sauce, Lettuce,
Tomato, and Pickles Served on Toasted French Baguette

Warm Florida Lobster Roll

Florida Rock Lobster Piled on Bibb Lettuce, Mixed with
Melted Butter and Lemon Juice Served on a Brioche Roll

\$28.00 per person (based on 2 servings per person)

EVERGLADES SHRIMP & GRITS GF

A Rosen Centre Uniformed Chef to Prepare and Serve:

Sauteed Key West Shrimp, Creamy Sea Island Blue
Corn Grits, Boursin and Cheddar Cheeses, Crispy
Bacon, and Scallions

\$24.00 per person (based on 2 servings per person)

TOASTED CROSTINI STATION

A Rosen Centre Uniformed Chef to Prepare and Serve
Your Choice of One of the Following:

Pan-Seared Filet on a Toasted Crostini with Garlic
& Basil Aioli Topped with Torched Fresh Mozzarella
Cheese, and Micro Green Garnish

\$25.00 per person (based on 2 servings per person)

Pan-Seared Turkey Medallion on Toasted Sourdough
with Cranberry & Rosemary Aioli Topped with Torched
Brie Cheese and Micro Green Garnish

\$20.00 per person (based on 2 servings per person)

FROM THE CARVING BOARD

ROASTED TURKEY WITH CITRUS GROVE BRINE* GF/DF

Served with Orange Cranberry Sauce & Silver Dollar Roll
\$525.00 (serves 50)

PORK STEAMSHIP SOFRITO* GF/DF

Served with Pineapple Chutney and Sweet Rolls
\$525.00 (serves 50)

ROAST LOIN OF PORK AJILLO* GF/DF

Served with Mango Chutney and Silver Dollar Rolls
\$495.00 (serves 50)

TOMAHAWK STEAK*

Long Bone Ribeye Chop, Everglades Steakhouse Rub, Truffled Mac & Cheese, Marinated Waterkist Farms Tomatoes
\$400.00 (serves 15)

HERB CRUSTED TENDERLOIN OF BEEF* GF/DF

Served with Horseradish Cream and Silver Dollar Rolls
\$725.00 (serves 25)

STEAMSHIP ROUND OF BEEF* GF/DF

Served with Horseradish Cream, Herb Aioli, and Silver Dollar Rolls
\$1,050.00 (serves 150)

TOP ROUND OF BEEF* GF/DF

Served with Mayonnaise, Dijon Mustard, and Silver Dollar Rolls
\$695.00 (serves 80)

SMOKED BRISKET* GF/DF

Texas Red BBQ Sauce, Caroline White BBQ Sauce, and Silver Dollar Rolls
\$600.00 (serves 35)

The above stations are designed to enhance your Reception only, not to be used as dinner entrees.

**Chef Attendant required at \$225.00 per station.*

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.

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

RECEPTION DISPLAYS

98FORTY'S SALSA & GUACAMOLE GF/DF/V

Traditional & Pineapple Guacamole
Traditional & Tropical Salsa
Served with Plantain Chips and Tortilla Chips
\$20.00 per person

FARMERS MARKET GF/VEG

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn Dipping Sauce & Red Pepper Hummus
\$18.00 per person

CASCADING FRESH FRUIT GF/DF/V

Attractively Displayed Sliced Seasonal Fruits and Assorted Berries
\$20.00 per person

THE CHEESE SHOPPE VEG

A Selection of Fine Imported and Domestic Blocked Cheese Garnished with Dried Fruits
Served with Assorted Flatbreads, Artisan Crackers & Lavosh
\$22.00 per person

CHARCUTERIE

Cold Display of Assorted Italian Marinated and Grilled Specialty Sausages, Cured Meats and Cheeses Garnished with Marinated Olives and Pepperoncini
Served with Flatbreads, Lavosh, and Grissini
\$26.00 per person

BANSHOO SUSHI DISPLAY** GF/DF

Fresh Oriental Seafood Specialties of Assorted Sushi Rolls and Nigiri Served with Wasabi, Pickled Ginger, and Soy Sauce
\$30.00 per person (based on 3 pieces per person)

***Optional: Sushi Attendant at \$225.00 per attendant per station.*

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION

CARVING BOARD AND DISPLAYS

DESSERT DISPLAYS AND STATIONS

CAMPING PARTY “S’MORES”*

Gourmet Chocolates — White, Milk, and Dark
Homemade Graham Crackers, Marshmallows
“Made to Order”
\$12.00 per person (2 servings per person)

CHOCOLATE-COVERED BACON*

Crispy Thick Maple Bacon
Gourmet Dark Chocolate, Crispy Salted Caramel Pearls,
White Chocolate Pearls, and Dark Chocolate Pearls
“Dipped to Order”
\$14.00 per person (2 servings per person)

CRÈME BRÛLÉE STATION* GF

French Vanilla, Hazelnut, and Chocolate Banana Crème Brûlée
Caramelized to Order, Fresh Berry Compote
\$15.00 per person (1 serving per person)

BEIGNET STATION*

Brioche Beignets Tossed in Sugar and Filled to Order
Choice of (2) Fillings:
Raspberry, Mango-Passion Fruit, Blueberry, Strawberry, Caramel, Chocolate, and Nutella®
\$24.00 per person (based on 4 per person)

BOOZY FLOATS*

Scoop of Vanilla Ice Cream with choice of Root Beer, Cherry, or Vanilla Cream Soda
Accompanied with two of the following Spiked Syrups (your choice):
Dark Rum, Orange Vodka, Amaretto, Grand Marnier, and Kahlua
\$16.00 per person (based on 1 serving per person)

SMOKED DESSERT OLD FASHIONED* GF

Torched Rosemary and Orange Peel with French Hazelnut Cake, Bourbon Syrup, and
Candied Oranges
\$18.00 per person (based on 1 serving per person)

CHOCOLATE-DIPPED STRAWBERRIES*

Made-to-Order Chocolate-Dipped Strawberries with toppings that include
Dark Chocolate Pearls, Caramel Pearls, Roasted Hazelnuts, and Rainbow Sprinkles
\$24.00 per person (based on 3 per person)

VIENNESE TABLE

Vanilla-Caramel Mille Feuille, Pistachio Cannoli, Espresso Martini’s, Coconut Macaroons,
Mini Raspberry-Chocolate Dipped Biscotti, & Limoncello Verrines
\$19.00 per person (based on 3 pieces per person)

*Chef Attendant required at \$225.00 per station.
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GOURMET DESSERTS

Tier 1

Assorted Mini Tarts, Macarons GF/DF/V, & Petite Fours
\$16.00 per person (based on 2 pieces per person)

Tier 2

Layered Dessert Verrines, Financier, Dipped Macarons, Chocolate Bon Bons,
& Fruit Tartelettes
\$24.00 per person (based on 3 pieces per person)

Tier 3

Chocolate Dipped Strawberries, Layered Dessert Verrines, Assorted Mini Tarts,
Profiteroles, Dipped Macarons GF/DF/V, & Chocolate Bon Bons GF
\$32.00 per person (based on 4 pieces per person)

DESSERT ENHANCEMENTS

French Macarons GF/DF/V — \$74.00 per dozen

Gourmet Flavored Chocolate-Dipped Cheesecake Pops — \$72.00 per dozen



RECEPTION SOIRÉES

SELECT

FARMERS MARKET GF/VEG

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn and Red Pepper Hummus

CHEESE SHOPPE VEG

A Selection of Fine Imported & Domestic Blocked Cheeses Served with Assorted Flatbreads, Artisan Crackers, and Lavosh

FROM SILVER CHAFING DISHES

Chicken Guajillo Mole Plantain Skewer GF/DF
Mini Beef Wellington DF
Scallop Wrapped in Cilantro and Bacon GF/DF
Vegetable Spring Rolls with Duck Sauce DF/VEG

\$60.00 per person (based on 8 pieces per person)

DISTINGUISHED

FARMERS MARKET GF/VEG

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn & Red Pepper Hummus

CHEESE SHOPPE VEG

A Selection of Fine Imported & Domestic Blocked Cheeses Served with Assorted Flatbreads, Artisan Crackers, and Lavosh

FROM SILVER CHAFING DISHES

Chicken Guajillo Mole Plantain Skewer GF/DF
Wild Mushroom in Phyllo VEG
Steamed Pork & Lemongrass Pot Stickers with Soy Sauce DF
Mini Beef Wellington DF

GOURMET PASTA BAR*

A Rosen Centre Uniformed Chef to Prepare Your Choice of Two of the Following Pastas:

Gorgonzola and Pear Pasta Purse VEG with Four-Cheese Sauce
Wild Mushroom Ravioli VEG with Vodka Sauce
Cavatappi Pasta V with Garden Vegetables with Fresh Tomato Sauce
Gemelli Pasta with Braised Beef Ragu
Served with Shaved Parmesan Cheese and Herbed Crostini Sticks

\$80.00 per person (based on 10 pieces per person)

ELITE

CHEESE SHOPPE VEG

A Selection of Fine Imported & Domestic Blocked Cheeses Served with Assorted Flatbreads, Artisan Crackers, and Lavosh

CHARCUTERIE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives and Peppercornini Served with Flatbreads, Lavosh, Grissini

FROM SILVER CHAFING DISHES

Chicken Guajillo Mole and Plantain Skewer GF/DF
Beef Empanadillas DF
Wild Mushroom in Phyllo VEG

TRADITIONAL MAC & CHEESE STATION*

A Rosen Centre Uniformed Chef to Create Your Personal Traditional Mac & Cheese

Toppings to Include:

Rock Shrimp, Applewood Bacon, Wild Mushroom Ragu, and Grilled Andouille Sausage

FROM THE CARVING BOARD*

A Rosen Centre Uniformed Chef to Carve:

Kobe Steamship Round of Beef GF/DF (for groups over 150)

-or-

Herb Crusted Tenderloin of Beef GF/DF (for groups under 150)

-and-

Rosemary Roasted Turkey GF/DF Served with Horseradish Cream, Dijon Mustard, Herb Aioli Mayonnaise, and Silver Dollar Rolls

\$100.00 per person (based on 12 pieces per person)

**Attendant at \$225.00 per attendant per station; Attendant required.*

Reception Packages are priced per person for functions up to two hours and for a minimum of 25 guests.

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.

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BAR SERVICE

BEVERAGES, COCKTAILS,
HOSPITALITY SUITES AND WINE

BEVERAGES & COCKTAILS

SPONSORED HOST BAR

Charged to Client Per Drink

- Name Brands — \$11.00
- Premium Brands — \$14.00
- Varietal Wines — \$10.00
- Cognacs & Cordials — \$14.00
- Domestic Beer — \$9.00
- Imported and Specialty Beer — \$10.00
- Mineral and Sparkling Waters — \$7.00
- Soft Drinks — \$7.00

MAY WE SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR BAR SERVICE:

SPECIALTY COCKTAILS

- Martinis - Premium Vodka and Gin Assorted
- Garnishes — \$15.00
- Tropical Cocktails - Served on the Rocks, Including Margaritas and Mai Tais — \$14.00

Brands selection subject to change at the discretion of the Hotel Bartender. Fee of \$225.00 per Bartender will apply if beverage revenue, exclusive of 27% service charge and 6.5% sales tax, does not exceed \$1,000.00 per bar.

For bars open over three hours, each additional hour will be charged at \$50.00 per Bartender per hour.

Please note all beverages consumed must be purchased from the Hotel.

For bar only function with no food order, a service fee of \$225.00 per 100 guests will apply.

All prices listed are subject to 27% Taxable Service Charge and 6.5% Sales Tax.

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OPEN BAR

Select one of the following plans and you will be charged per person, based on guaranteed attendance or actual attendance, whichever is greater.

PREMIUM BRANDS OPEN BAR

Includes Premium Brand Cocktails, Varietal Wines, Domestic and Imported Beers, Soft Drinks, Mineral and Sparkling Waters

One Hour — \$40.00 Two Hours — \$55.00

(Additional Service, per hour — \$15.00)

NAME BRANDS OPEN BAR

Includes Name Brand Cocktails, Varietal Wines, Domestic and Imported Beers, Soft Drinks, Mineral and Sparkling Waters

One Hour — \$32.00 Two Hours — \$44.00

(Additional Service, per hour — \$12.00)

PREMIUM BRANDS

Absolut, Tanqueray, Captain Morgan, Crown Royal, Maker's Mark, Johnnie Walker Red, Cuervo Gold Tequila

NAME BRANDS

Svedka, Beefeater, Bacardi Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon, Sauza Tequila Gold

DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's, Michelob Ultra

IMPORTED & SPECIALTY BEERS

Stella Artois, Alligator Drool



HOSPITALITY SUITES

HOSPITALITY BAR SETUP

(4) Bottles of Name Brand Liquor of Your Choice – Vodka, Gin, Rum, Tequila, Whiskey, Bourbon or Scotch
(12) Domestic Beers **-or-** (9) Imported Beers
(2) Bottles of House Wines – White, Red, or White Zinfandel
(3) 10oz Bottles of Each: Coke, Diet Coke, Sprite, Club Soda, and Tonic
(1) Quart Bottle of Orange Juice
(1) Quart Bottle of Bloody Mary Mix
Glassware, Cocktail Napkins, Garnishes, Beer and Wine Openers, Stirrers, and Ice

Name Brand Package at \$950.00

Above package includes name brand liquors only. Please consult your Catering Manager for package pricing including Premium Brand Liquors.

DAILY BAR REFRESH

Refresh Your Suite Bar with Glassware, Cocktail Napkins, Garnishes, Stirrers, and Ice on a Daily Basis. Bars will only be refreshed on request.

\$85.00 per refresh

MIXERS/BAR SETUP

Soft Drinks – Coke, Diet Coke & Sprite – \$7.00
Individual Mixers – Tonic Water, Club Soda – \$7.00
Mineral and Sparkling Waters – \$7.00
Orange, Cranberry, Grapefruit Juices – \$7.00
Dry/Sweet Vermouth (375 ml) – \$32.00
Sour Mix (qt) – \$32.00
Bar Setup to include Glassware, Cocktail Napkins, Garnishes, Beer and Wine Openers, Stirrers & Ice – \$400.00

All bottles purchased are non-refundable.

Bottles will be replaced only as requested.

Other brands are available for purchase as special order by the case.

Brands selection subject to change at the discretion of the Hotel.

Please note all beverages consumed must be purchased from the Hotel.

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LIQUORS & BEERS

VODKA

Svedka (Name Brand) – \$150.00
Absolut (Premium Brand) – \$175.00

GIN

Beefeater (Name Brand) – \$150.00
Tanqueray (Premium Brand) – \$175.00

RUM

Bacardi (Name Brand) – \$150.00
Captain Morgan (Premium Brand) – \$170.00

TEQUILA

Sauza Tequila Gold (Name Brand) – \$150.00
Jose Cuervo (Premium Brand) – \$170.00

WHISKEY

Canadian Club (Name Brand) – \$150.00
Crown Royal (Premium Brand) – \$175.00

BOURBON

Jim Beam (Name Brand) – \$150.00
Maker's Mark (Premium Brand) – \$175.00

SCOTCH

Dewar's (Name Brand) – \$150.00
Johnnie Walker Red (Premium Brand) – \$175.00

DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's,
Michelob Ultra – \$8.00

IMPORTED & SPECIALTY BEERS

Stella Artois, Alligator Drool – \$8.75

WINE SELECTION

BENZIGER RUNNING WILD Chardonnay, California – \$75.00

WENTE VINEYARDS Chardonnay, California – \$54.00

RUFFINO Pinot Grigio, Italy – \$45.00

SEAGLASS Sauvignon Blanc, California – \$44.00

HOUSE WINES Sauvignon Blanc, Chardonnay, Pinot Grigio, Rose, and White Zinfandel – \$40.00

UNSHACKLED Cabernet Sauvignon, California – \$80.00

ERATH Pinot Noir, Oregon – \$64.00

RODNEY STRONG Merlot, California – \$56.00

WENTE VINEYARDS Cabernet Sauvignon, California – \$54.00

WENTE VINEYARDS Merlot, California – \$54.00

HOUSE WINES Cabernet Sauvignon, Pinot Noir, and Merlot – \$40.00

VEUVE CLICQUOT “YELLOW LABEL” Brut, France – \$250.00

POMMERY Brut, France – \$180.00

CHANDON Brut, California – \$90.00



Photo By: Richard Pabis

BANQUET SERVICES

Our event specialists are available to work with you to create the perfect environment for your event or special occasion.