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## RENAISSANCE®

TAMPA INTERNATIONAL PLAZA HOTEL



STYLISH  
DISTINCTIVE  
UNIQUE

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# Continental Breakfast



## **SUNSHINE CONTINENTAL | \$33**

Array of Freshly Sliced Fruit and Berries  
Assorted Bagels with Cream Cheese

## **CONTINENTAL | \$39**

Array of Freshly Sliced Fruit and Berries  
Renaissance Bakery Basket with Assortment of  
Croissants, Danish and Muffins served with Sweet  
Butter, Honey and Preserves  
Steel Cut Oatmeal with Dried Cranberries, Sliced  
Almonds, Raisins, Brown Sugar, Orange Blossom  
Honey and Toasted Sunflower Seeds  
Individual Yogurts and Homemade Granola

*Priced per person. Based on one hour of service.*

*Includes orange, grapefruit, and cranberry juices, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted teas.*

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All charges are subject to 25% Service Charge & 7.5% Sales Tax.  
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# Plated Breakfast



## **PLATED BREAKFAST | \$38**

Scrambled Eggs on Toasted Country Bread  
Smoked Bacon & Country Pork Sausage  
Home-fried Potatoes  
Renaissance Bakery Basket with Assortment of  
Croissants, Danish and Muffins served with Sweet  
Butter, Honey and Preserves

Upgrade to Eggs Benedict for an additional \$4 per  
person

## **PLATED QUICHE BREAKFAST | \$39**

Choose one: Garden Vegetable Quiche or Quiche  
Lorraine  
Roasted Fingerling Potatoes and Grilled Tomato

## **HEALTHY PLATED BREAKFAST | \$39**

Yogurt Parfait  
Caprese Egg Benedict with Mozzarella, Tomato and  
Basil Caprese served with Balsamic Hollandaise  
Chicken Apple Sausage  
Organic Quinoa Orchard Hash

*Each selection includes fresh squeezed orange juice, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted teas.*

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# Breakfast Buffets



## **THE PLAZA | \$46**

Seasonal Fresh Sliced Fruits and Berries  
Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins served with Sweet Butter, Honey and Preserves  
Cage-free Scrambled Eggs with Cheddar Cheese  
Applewood Smoked Bacon  
Country Pork Sausage  
Home-fried Potatoes with Herbs

## **HEALTH NUT | \$46**

Seasonal Fresh Sliced Fruits and Berries  
Cage-free Scrambled Egg Whites or Cage-free Scrambled Eggs with House Made Pico de Gallo  
Blueberry Pancakes with Whipped Butter and Maple Syrup  
Steel Cut Oatmeal with Dried Cranberries, Sliced Almonds, Raisins, Brown Sugar, Orange Blossom Honey and Toasted Sunflower Seeds

## **TAMPA SUNRISE | \$51**

Pineapple Juice  
Tropical Fruit Display  
Guava Pastries  
Assorted Yogurts  
Cage-free Scrambled Eggs  
Chorizo & Peppers  
Grilled Ham Steaks and Pineapple Slices  
Banana Nut Bread French Toast with Coconut Rum Syrup

## **THE PELAGIA | \$57**

Seasonal Fresh Sliced Fruits and Berries  
Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins served with Sweet Butter, Honey and Preserves  
Nova Scotia Smoked Salmon with Bagels and Appropriate Condiments  
Classic Eggs Benedict with Hollandaise  
Chicken Apple Sausage  
Tri-Color Fingerling Potato Hash

*All breakfast buffets include orange, grapefruit, and cranberry juices, freshly brewed Starbucks® coffee, decaffeinated coffee, and assorted teas.*

*20 person minimum for all buffets . A \$100 buffet fee will be added for guarantees of under 20 people.*

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# Breakfast Enhancements



**Cold Smoked Nova Scotia Salmon & Bagels** served with appropriate condiments | \$19 per person

**House Made Biscuits and Country Sausage Gravy** | \$16 per person

**Steel Cut Oatmeal** | \$10 per person

with Dried Cranberries, Sliced Almonds, Raisins, Brown Sugar, Orange Blossom Honey and Toasted Sunflower Seeds

**Banana Bread French Toast with Coconut** | \$13 per person

**Eggs Benedict** | \$16 per person

Poached Eggs with Hollandaise and Canadian Bacon

Poached Eggs with Mozzarella, Tomato and Basil Caprese with Balsamic Hollandaise

Substitute Crab Cakes or Smoked Salmon for an additional \$5 per person

**Shrimp & Grits** \$19 per person

Stone Ground Grits with Sharp Cheddar, White Shrimp, Roasted Corn, Andouille Sausage, and Red Bell Peppers

*Per person pricing is based on enhancing a full continental breakfast or breakfast buffet menu.*

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# Breakfast Enhancements



## **Omelet Station** | \$19 per person

Regular Eggs and Egg Whites, Crumbled Bacon, Diced Ham, Sausage, Shrimp, Onions, Peppers, Smoked Salmon, Mushrooms, Spinach, Herbs and Cheese

*\*Chef Attendant Required, \$125 per Attendant*

## **Breakfast Sandwiches** | \$15 each

Sausage, Egg & Cheddar on an English Muffin

Turkey Bacon & Egg White on a Whole Wheat English Muffin

Ham, Egg & Cheddar on a Bagel

Bacon, Egg, & Gouda Cheese on a Croissant

Spinach, Feta, Roasted Tomato & Egg White Wrap

## **Focus on Fitness Options** | \$13 each

Cage-free Egg Whites with Spinach, Ricotta and Pico de Gallo

Multi-Grain Blueberry Pancakes with Wild Berry Compote

*Per person pricing is based on enhancing a full continental breakfast or breakfast buffet menu.*

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# Themed Breaks



## **FIESTA | \$20**

Corn Tortilla Chips with Elote Salsa, Sweet Corn Salsa, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Jalapeno and Warm Queso Picante

Bottled Water

*upgrade with Pulled Chicken or Carnitas \$5 per person*

*upgrade with Corona Light \$9 per bottle*

## **MOVIE | \$22**

Make your own mix! Jars filled with:

Assorted Flavored Popcorn

Candy Bars

Gummy Candies

Assorted Sodas and Bottled Water

## **GARDEN TABLE | \$22**

Individual Vegetable Crudit 

Traditional and Edamame Hummus

Muffuletta

Grilled Pita

## **POWER BREAK | \$24**

Organic Quinoa, Kale & Squash Salad Jars

Individual Yogurt & Granola Parfaits

Seasonal Whole Fruit

Chef Crafted Smoothies

*All Themed Breaks are per person and for a maximum of 30 minutes service.*

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# Themed Breaks



## **BAVARIAN PRETZEL BITES | \$24**

Traditional Salted Bavarian Pretzels and Cinnamon Sugar Pretzels  
Whole Grain Mustard, Beer Cheese Dip, Warm Caramel Sauce

## **THE PERFECT BITE | \$27**

Make your own trail mix station to include:

Granola

Raisins

Dried Cranberries

Chocolate Covered Pretzels

Yogurt Covered Pretzels

Chocolate Chips

Coconut

M&M's

Salted Peanuts

Bottled Water

## **BALL PARK | \$29**

White Cheddar Popcorn

Twizzlers

Cracker Jacks

Mini Pretzel Bites with Mustard

Bottled Water

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## a la carte



Assorted Chips & Pretzels | \$6 each

Assorted Breakfast Muffins, Danish or Croissants | \$60 per dozen

Chocolate Chip, Macadamia Nut, Oatmeal Raisin or Peanut Butter Cookies | \$63 per dozen

Brownies, Blondies, or Lemon Squares | \$58 per dozen

Variety of Ice Cream Bars | \$10 each

Assortment of Premium Granola Bars | \$8 each

Assorted Candy Bars | \$6 each

Assorted Chobani Yogurts | \$7 each

Variety of Bagels with Flavored Cream Cheese | \$66 per dozen

Assorted Whole Seasonal Fruits | \$4 per piece

Seasonal Sliced Fruit & Berries | \$13 per person

Jumbo Pretzels with Beer Cheese Dip & Assorted Mustards | \$70 per dozen

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# Beverage Break



## BEVERAGE SELECTIONS

Soft Drinks | \$7 each

Bottled Water | \$5 each

San Pellegrino® Water | \$8 each

Sugar Free or Regular Red Bull® | \$8 each

Lemonade | \$70 per gallon

Starbucks® coffee | \$115 per gallon

TAZO® Tea Selection | \$105 per gallon

Non-Pepsi Products | \$8 each

Locally Crafted Brown Bear Coffee | \$108 per gallon

## All Day Beverage Break | \$39 per person

Starbucks® Coffee and Tea Selections

Soft Drinks

Bottled Waters

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# Plated Lunch



## **Starters** | Selection of One

Hearts of Romaine with Herb Croutons and Shaved Parmesan with Caesar Dressing

Mixed Baby Field Greens with Candied Walnuts & Grape Tomatoes with Buttermilk Ranch Dressing

Arugula with Heirloom Cherry Tomatoes, Toasted Pine Nuts & Goat Cheese with Fig Balsamic

## **Entrées** | Selection of One

**Chicken Piccata** with Lemon Caper Sauce, Seasonal Vegetables & Basil Risotto | \$50

**Seared Salmon** with Dill Crème, Herbed Baby Creamed Potatoes & Roasted Vegetable Ratatouille | \$50

**Flat Iron** Chimichurri Grilled Flat Iron Steak with Malbec Reduction, Black Bean Roasted Corn & Pepper Slaw | \$52

*\*\*customized variations can be created upon request for vegetarian, vegan & gluten-free meals\*\**

## **Desserts** | Selection of One

Apple Crumble Tart with a Caramel Drizzle

White Chocolate Cheesecake

Raspberry Lemon Cake

Nutella Cheesecake

Chocolate Truffle Cake

Peach Almond Cake

*Plated lunches include freshly baked rolls, choice of one starter and one dessert, Iced Tea, Starbucks® coffee and a selection of Tazo teas.*

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# Healthy Plated Lunch



## **TUNA NICOISE SALAD | \$42**

Seared Ahi Tuna, Haricot Verts, Kalamata Olives, Fingerling Potatoes, Poached Egg and Butter Lettuce

## **SANTA FE SALAD | \$42**

Romaine, Tomatoes, Roasted Corn, Black Beans, Cilantro and Tortilla Chips with an Avocado Ranch Dressing  
Served with Chipotle-Lime Marinated Chicken or Jumbo Grilled Shrimp

## **PELAGIA COBB SALAD | \$42**

Oven-Roasted Pulled Chicken, Baby Spinach, Heirloom Cherry Tomatoes, Applewood Bacon, Avocado, Olives with a Winter Haven Bleu Cheese Dressing

## **BLACKENED STEAK SALAD | \$46**

Choice Sirloin with Organic Mesclun Greens, Spicy Pecans, Heirloom Cherry Tomatoes, Caramelized Onions and Fire-Roasted Peppers with a Buttermilk Ranch Dressing

## **Desserts | Selection of One**

Apple Crumble Tart with a Caramel Drizzle

White Chocolate Cheesecake

Raspberry Lemon Cake

Nutella Cheesecake

Chocolate Truffle Cake

Peach Almond Cake

*Plated lunches include freshly baked rolls, one dessert, Iced Tea, Starbucks® coffee and a selection of Tazo teas.*

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# Lunch Buffet



## **PRESSED FOR TIME | \$50**

Freshly Made Soup of the Day

Mixed Field Greens with Chef's Choice of Condiments & Dressing

Niçoise Salad with Citrus Marinated Tuna, Romesco Dressing, Haricot Verts, Fingerling Potatoes, Kalamata Olives & Organic Field Greens

Heirloom Florida Tomato Salad

Individual Bags of Potato Chips

Roast Turkey Breast, NY Strip Loin, Shaved Ham

Sliced Provolone, Cheddar, & Swiss Cheeses

Variety of Sliced Breads

Mayonnaise, Dijon Mustard

Lettuce, Tomato, Sweet Onions, Kosher Dill Pickles

Assorted Mini Desserts

## **THE YBOR | \$55**

Cuban Salad: Shredded Iceberg & Romaine Lettuce, Ham, Swiss, Spanish Olives, Shaved Red Onion, Garlic Citrus Vinaigrette

Quinoa, Roasted Corn, Avocado and Red Bean Salad

Mini Cuban Sandwiches

Beef Empanadas with Crème Fraiche

Tostones

Ropa Vieja

Black Beans and Rice

Guava Pastries

*All lunches served with Iced Tea, Starbucks® coffee and a selection of Tazo teas. Lunch based on 90 minutes of service. Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people*

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# Lunch Buffet



## THE SOMBRERO | \$57

Tortilla Soup with Crispy Tortilla Strips

Chopped Iceberg Lettuce with Bacon, Bleu Cheese, Tomatoes, Herb Croutons, Chipotle Dressing

Taco Salad with Sour Cream, Chili Taco Meat, Avocados, Tomatoes, Red Onion & Cheddar Cheese

Tortilla Chips

Mexican Rice

Baja Pinto Beans with Local Cigar City Beer

Fajitas (choice of 2, or 3 for \$61):

Chicken with Peppers & Onions

Beef with Peppers & Onions

Blackened Mahi Mahi with Peppers & Onions

Sweet Plantains

## THE SANDWICH SHOP | \$52

Greek Salad with Iceberg Lettuce, Olives, Tomatoes, Beets, Feta, Pepperoncini with Greek Dressing

Antipasto Display

### Choose up to (3) Sandwiches:

**Cuban Sandwich** with House Made Pork Carnitas, Shaved Black Forest Ham, House Made Pickles, Spicy Whole Grain Mustard, Swiss Cheese served on Local Fresh Cuban Bread

**Oven Roasted Turkey Sandwich** with Organic Arugula, Brie & House Made Fig Preserves on Cranberry Multi-Grain Bread

**Pulled Marinated Chicken Salad Sandwich** with Sundried Tomato Caper Aioli on Multi-Grain Bread

**Crispy Zucchini Wrap** with Organic Field Greens, Oven-Dried Tomatoes, and Spicy Cauliflower Puree wrapped in a Flour Tortilla

**Roast Beef Sandwich** with Caramelized Onions, Maytag Bleu Cheese & Horseradish Aioli on a Kaiser Roll

**Shrimp "Po Boy"** on a Hoagie Roll with Sriracha Aioli, Shredded Lettuce, Shaved Red Onion & Slice Fresh Florida Tomatoes

Assorted Mini Desserts

*All lunches served with Iced Tea, Starbucks® coffee and a selection of Tazo teas. Lunch based on 60 minutes of service. Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people*

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# Lunch Buffet



## STAY FIT | \$57

Chopped Greek Salad with Roasted Beets, Cucumbers, Tomatoes and Olives

Organic Quinoa Tabouli Salad

Platter of Grilled Vegetables with Balsamic Reduction

Roasted Garlic and Rosemary Hummus

Gremolata Marinated Grilled Chicken

Grilled Corvina with Citrus

Vegetarian Brown Rice Pilaf

Garden Vegetable Ratatouille

Fresh Fruit and Berry Salad

Oatmeal Cookies

## SOUTHERN LIFE | \$57

Shrimp & Andouille Gumbo

Spinach Salad with Goat Cheese, Candied Walnuts, Apricots, Honey Vinaigrette

Quinoa Salad with Hearts of Palm, Roasted Red Peppers, Heirloom Tomatoes, Toasted Pine Nuts and Herbed Feta

Shrimp Salad with Avocado, Florida Citrus and Toasted Israeli Cous Cous

Pan Roasted Chicken with Olives & Lemon

Blackened Mahi Mahi with Seminole Butter Sauce

Florida Cracker Dirty Rice

Southern Succotash with White Hominy, Lima Beans, Corn and Fresh Squash

Assorted Mini Desserts

*All lunches served with Iced Tea, Starbucks® coffee and a selection of Tazo teas. Lunch based on 90 minutes of service. Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people*

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# Box Lunch



## BOX LUNCH | \$53

### Choose up to (3) Selections:

(All served with Potato Chips)

**Cuban Style Sandwich** with Ham, Mojo Pork, Swiss, Pickles, Mayonnaise & Mustard

**Oven Roasted Turkey Sandwich** with Arugula, Brie & Fig Preserves on Multi-Grain Bread

**Almonds & Chicken Salad Sandwich** with Cranberries, Butter Lettuce, Red Onion on Croissant

**Italian Sandwich** with Salami, Capicola, Mortadella, Provolone Cheese, Lettuce, Tomato, Onion, & Pesto on Ciabatta Roll

**House-Made Falafel**, Tzatziki, Shredded Gem Lettuce, Tomato, Hummus, Wrap

**Large Classic Caesar Salad**

**Large Tossed Green Salad** with Roasted Vegetables. Dressings: Balsamic, Caesar, Ranch, Bleu Cheese, Golden Italian

**Brussels Sprout & Kale** with Shredded Parmesan, Toasted Almonds, Craisins, Basil Vinaigrette

### Protein Add-On | \$5 per person

Grilled or Blackened Chicken

Grilled or Blackened Salmon

### Side Upgrades | \$5 per person

Red Potato Salad

Broccoli Slaw with Cheddar Cheese, Craisins and Cole Slaw Dressing

Roma Bow Tie Pasta Salad with Kalamata Olives,

### Dessert

Freshly Baked Cookies

### Beverages

Regular & Decaffeinated Starbucks® Coffee and Tazo Teas

*All meals will be individually packaged in one time use recyclable containers with disposable silverware.*

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# Reception Hors d'Oeuvres



Hawaiian Coconut Shrimp with Sweet & Sour sauce | \$79 per dozen

Mini Beef Wellington | \$75 per dozen

Mini Lump Crab Cakes, Tarragon Remoulade | \$85 per dozen

Wild Mushroom, Golden Beet, Goat Cheese & Truffle Crostini | \$52 per dozen

Grilled Lamb Lollipop Chops, Rosemary Rubbed, Fig Balsamic Glaze | \$79 per dozen

Open-faced Cuban Sandwich Bites, Carnitas, Mojo | \$52 per dozen

Local Burrata, Heirloom Tomatoes, Grilled Tuscan Bread | \$52 per dozen

Watermelon & Goat Cheese Stack, Humboldt Fog®, Maldon® Salt | \$46 per dozen

Seared Beef Tenderloin, Arugula, Parmesan, Horseradish Crème Crostini | \$55 per dozen

Shrimp Ceviche, Avocado Crudo | \$57 per dozen

Auricchio Provolone, Genoa Salami, Confit Garlic Crostini | \$52 per dozen

Seared Ahi Tuna, Tropical Salsa, Wasabi Aioli | \$79 per dozen

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# Reception Displays



## **Fresh Vegetable Crudités**

A variety of seasonal fresh vegetables served with ranch and bleu cheese.

Small | \$240

Medium | \$300

Large | \$375

Extra Large | \$525

## **Grilled Vegetable Display**

Chargrilled and oven roasted seasonal vegetables with a balsamic glaze.

Small | \$275

Medium | \$415

Large | \$585

Extra Large | \$795

## **Service sizes:**

Small 20-30 attendees

Medium 31-45 attendees

Large 46-60 attendees

Extra Large 61-80 attendees

## **Imported and Domestic Cheese Display**

A selection of artisanal domestic and imported cheeses served with gourmet crackers and sliced baguettes.

Small | \$335

Medium | \$475

Large | \$635

Extra Large | \$935

## **Antipasto Display**

Assortment of cured meats, artisanal cheeses, grilled and roasted vegetables, and Mediterranean olives.

Small | \$415

Medium | \$600

Large | \$715

Extra Large | \$935

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# Reception Stations



## **CAESAR | \$20**

Romaine Lettuce, Garlic Croutons, Grated Parmesan, Caesar Dressing with Smoked Chicken and Poached Prawns

## **CHINATOWN | \$27**

Grilled Chicken, Carrots, Bell Peppers, Wild Mushrooms, Snow Peas, Napa Cabbage, Bean Sprouts, Wonton Strips and Ginger Hoisin Dressing

## **MEDITERRANEAN | \$30**

Mini Cured Meat and Cheeses Panini, Grilled Vegetables, Variety of Marinated Mushrooms and Olives, Muffuletta, Baba Ghanoush, Hummus, Pita Points, Lavash and Assorted Crackers

## **FRESH FROM THE MARKET | \$33**

Mixed Baby Greens, Romaine, Baby Spinach

Grilled Chicken, Sliced Sirloin, Poached Shrimp

Avocado, Cucumbers, Tomatoes, Grilled Portobello Mushrooms, Sun-Dried Tomatoes, Roasted Red Peppers, Artichokes, Kalamata Olives, Hearts of Palm, Candied Walnuts, Herb Croutons, Gorgonzola Cheese, Feta Cheese, Mozzarella Cheese

Dressings: Fig Balsamic Vinaigrette, Belgian Bleu Cheese, Caesar Dressing

*Attendant available for any station, \$125 per attendant*

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# Reception Action Stations



## **GOURMET SLIDER STATION\* | \$24**

Angus Beef Patties, Grilled Portobello Mushrooms, Fried Onions, Lettuce, Roma Tomatoes, Onions, Sliced Pickles, Assorted Cheeses, Guacamole, Ketchup, Mustard, Mayonnaise, Rolls & Sage Chips

## **RISOTTO STATION\* | \$26**

*Choice of Two:*

Garden Grilled Vegetable and Pesto Risotto, Sun-Dried Tomatoes, Saba & Pesto Sauce

Porcini Risotto, Wild Mushroom Ragout, Essence of Truffle, Fresh Herbs, Aged Balsamic & Parmesan Cheese

Gambas Style Risotto, Fresh Herbs, Shrimp, Braised Radicchio, Gambas Butter and Spicy Gremolata

Duck Confit and Butternut Squash Risotto, Fontina Cheese, Fresh Herbs, Pancetta, Butternut Squash & Pine Nuts

## **SUSHI STATION\* | \$28 (based on 3 pieces per person)**

Minimum of 50 people required

*Choice of Three:*

Spicy Tuna Roll

California Roll with Crab, Avocado & Cucumber

Smoked Salmon Roll

Vegetable Roll with Charred Asparagus, Cucumber, Avocado & Carrot

Gabriella Roll with Lemon Peppered Grouper, Avocado & Citrus Mayonnaise

Sergio Roll with Rock Shrimp & Spicy Mayonnaise

*Accompanied with Edamame, Seaweed Salad, Cucumber Salad, Pickled Ginger, Daikan Radish, Wasabi & Soy Sauce*

Add Sashimi | \$7

*\*Chef Attendant Required, \$125 per Attendant*

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# Reception Action Stations (Cont.)



## **PASTA STATION\* | \$28**

Cheese Ravioli with Walnuts, Fresh Herbs, Concassé Tomatoes, Parmesan Cheese and Sage Butter  
Rigatoni Romani served with Traditional Bolognese Sauce  
Shrimp and Roasted Garlic Ravioli in a Shellfish Cream Sauce  
Garlic Knots

## **STREET TACO STATION\* | \$26**

Grilled Chicken, Pulled Pork, Carne Asada  
Limes, Cilantro, Pico de Gallo, Grilled Pineapple, Queso Fresco, Chipotle Aioli, Avocado Crudo, Salsa Verde  
Warm Corn & Flour Tortillas  
Elote

*\*Chef Attendant Required, \$125 per Attendant*

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# Carving Stations



## **CEDAR PLANK SALMON | \$365 each**

Roasted Tomatoes & Fennel, Arugula Pesto

*(serves approximately 30 guests)*

## **LEMON SCENTED ROASTED TURKEY | \$315 each**

Cranberry-Orange Relish, Sage Gravy & Freshly Baked Rolls

*(serves approximately 30 guests)*

## **ROSEMARY MARINATED LEG OF LAMB | \$253 each**

English Mint Sauce

*(serves approximately 25 guests)*

## **PORCINI RUBBED PRIME RIB | \$365 each**

Horseradish Cream & Freshly Baked Rolls

*(serves approximately 30 guests)*

## **ROAST TENDERLOIN OF BEEF | \$440 each**

Garlic Jus & Freshly Baked Rolls

*(serves approximately 15 guests)*

## **OVEN ROASTED NY SIRLOIN | \$395 each**

Red Onion Marmalade & Freshly Baked Rolls

*(serves approximately 30 guests)*

*\*Carving Attendant Fee Required, \$125 per Attendant*

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# Plated Dinner



## **First Course** | Selection of One

Hearts of Romaine with Herb Croutons and Shaved Parmesan with Caesar Dressing  
Chopped Greek Salad with Heirloom Tomatoes, Golden Beets, Olives and Feta  
Mixed Baby Field Greens with Candied Walnuts & Grape Tomatoes with Fig Balsamic Dressing  
Heirloom Tomato and Fresh Mozzarella Salad with Basil and Balsamic Glaze  
Classic Lobster Bisque

## **Optional Second Course**

Heirloom Tomato Tart with Goat Cheese, Caramelized Onion, Micro Greens and Balsamic Drizzle | \$9  
Seafood Risotto with Lobster, Shrimp, Crab and Roasted Garlic | \$13  
Napoleon of Grilled Portobello Mushroom, Goat Cheese Cake, Oven-Dried Tomatoes, Red Pepper Aioli and Balsamic Glaze | \$11  
Lemon Ginger Crab Cake with Thai Chili Sauce and Chilled Corn Relish | \$16

## **Desserts** | Selection of One

White Chocolate Cheesecake  
Raspberry Lemon Cake  
Nutella Cheesecake  
Chocolate Truffle Cake  
Peach Almond Cake

*All plated dinners include freshly baked rolls, choice of starter, seasonal vegetables (chef's selection), starch and dessert.*

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# Plated Dinner - Entrees



## ENTREES

### **Parmesan Crusted Airline Chicken Breast | \$79**

Sun-Dried Tomato Butter, Roasted Fingerling Potatoes & Seasonal Vegetables

### **Braised Beef Short Ribs | \$99**

Robust Chianti Demi, Herbed Mashed Potatoes & Seasonal Vegetables

### **Beef Tenderloin | \$99**

Porcini Demi-Glace, Goat Cheese Potato Gratin & Seasonal Vegetables

### **Fennel Crusted Atlantic Salmon | \$77**

Beurre Rouge, Basil Risotto & Seasonal Vegetables

### **Asparagus Ravioli | \$70**

Truffle Essence & Ricotta, Choice of Grilled Shrimp or Grilled Chicken with Grilled Vegetables

## COMBINATION ENTREES

### **Filet of Beef and Chicken | \$102**

Grilled Filet with Port Demi-Glace & a Parmesan Crusted Chicken Breast with Truffle Crushed Potatoes

### **Filet of Beef and Shrimp | \$110**

Pan Roasted Filet with Porcini Demi-Glace and Poached Shrimp with Herb Butter and Sun-Dried Tomato Risotto

### **Sirloin of Beef and Grouper | \$110**

Prime Sirloin of Beef with Chianti Demi-Glace and Pan Seared Grouper with Citrus Butter served with Parmesan Fingerling Potatoes

### **Seared Salmon and Chicken | \$98**

Seared Salmon with Chive Butter and Oven Roasted Chicken Breast served with Basil Risotto

*All plated dinners include freshly baked rolls, choice of starter, seasonal vegetables (chef's selection), starch and dessert wit Starbucks® coffee and a selection of Tazo teas.*

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# Dinner Buffets



## **SERGIO BBQ | \$95**

Potato Salad with Bacon and Green Onions  
Pineapple Coleslaw  
Vegetarian Pasta Salad  
Assorted Greens and Condiments  
Chicken Wings: Spicy, Asian & BBQ  
Baby Back Ribs with Florida BBQ Sauce  
Grilled Petite Steaks with Shallot Jus  
Baked Potato Bar with Condiments  
Buttered Corn on the Cob  
Apple Pie and Peach Pie  
Strawberry Shortcake

## **MARBELLA | \$104**

Organic Farm Greens  
Mediterranean Farfalle Pasta Salad with Yellow Bell Peppers, Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese and Herb Vinaigrette  
Seafood Cioppino with Orzo Pasta, Crab, Calamari, Mussels and Tomato Basil Dressing  
Farmer's Grilled Vegetables with Balsamic Syrup  
Heirloom Tomato and Fresh Mozzarella Salad with Pesto  
Baked Chicken with Tropical Salsa  
Seared Salmon with Ginger Soy Vinaigrette and Braised Cabbage  
Grilled Sirloin of Beef with Wild Mushroom Ragout  
Steam Jasmine Rice  
Roasted Baby Potatoes with Rosemary Butter  
Medley of Market Vegetables  
Array of Pastries and Desserts

## **KALAMATA | \$112**

White Bean and Pancetta Soup  
Prosciutto Wrapped Chicken on Herb Focaccia  
Vegetarian Israeli Couscous  
Calamari Salad with Orange Segments and Shaved Fennel  
Italian Meat Salad  
Marinated Mushrooms and Olives  
Seared Grouper with Tomato Orange Brodetto  
Prime Sirloin of Beef with Barbera Roasted Shallot Sauce  
Veal Scaloppine Pizzaiola Style  
Soft Polenta with Fresh Herbs and Cheese  
Medley of Market Vegetables  
Focaccia, Olive Bread and Grissini  
Chef's Crafted Mini Desserts

*All dinners served with Starbucks® coffee and a selection of Tazo teas.*

*Minimum of 20 people. A \$100 buffet fee will be added for guarantees of under 20 people*

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# Dessert Stations



## **ICE CREAM SUNDAE STATION\* | \$20**

Chocolate, Vanilla, and Strawberry Ice Cream

Hot Fudge, Raspberry, Butterscotch & Caramel Sauces

Sprinkles, Chocolate Chips, Toasted Coconut, Chopped Nuts, M&M's®, Crushed Oreos® & Whipped Cream

Upgrade to the **\*\*WOW\*\*** Ice Cream Station (minimum 50 people, Attendant required\*) | \$4 per person

Hot Cookies and Brownies, Cooked on a Conveyer Belt by a Chef in your Room

## **TRIO OF DESSERT SHOTS | \$28** (based on 3 pieces per person)

*Choice of Three:*

Key Lime Pie, Carrot Cake, Jack Daniels Chocolate Cake, Bailey's Cheesecake, Strawberry Shortcake, NY Style Cheesecake, Wild Berry Crumb Cake, Red Velvet Cake, Tiramisu, Coconut Cake, White Chocolate Mousse, Chocolate Mousse Sensation

*\*Attendant Fee Required, \$125 per Attendant*

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# Cocktails



## **Host Bar | Premium**

Premium Well Cocktail \$11 per drink

Premium Wine \$10 per glass

Imported Beer \$8 per bottle

Domestic Beer \$7 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$4 per bottle

Cordials \$12 per glass

## **Host Bar | Top Shelf**

Top Shelf Cocktail \$13 per drink

Top Shelf Wine \$12 per glass

Imported Beer \$8 per bottle

Domestic Beer \$7 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$4 per bottle

Cordials \$12 per glass

## **Host Bar | Luxury**

Luxury Cocktail \$16 per drink

Luxury Wine \$14 per glass

Imported Beer \$8 per bottle

Domestic Beer \$7 per bottle

Soft Drinks \$6 per glass

Natural Bottled Water \$4 per bottle

Cordials \$12 per glass

*Bartender fee of \$125 per bar*

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# Cocktails (cont.)



## Cash Bar | Premium

Premium Well Cocktail \$14.50 per drink

Premium Wine \$15.50 per glass

Imported Beer \$10.50 per bottle

Domestic Beer \$9.50 per bottle

Soft Drinks \$6.50 per glass

Natural Bottled Water \$5.75 per bottle

Cordials \$16.75 per glass

## Cash Bar | Top Shelf

Top Shelf Cocktail \$17 per drink

Top Shelf Wine \$16.50 per glass

Imported Beer \$10.50 per bottle

Domestic Beer \$9.50 per bottle

Soft Drinks \$6.50 per glass

Natural Bottled Water \$5.75 per bottle

Cordials \$16.75 per glass

## Cash Bar | Luxury

Luxury Cocktail \$18.50 per drink

Luxury Wine \$20.75 per glass

Imported Beer \$10.50 per bottle

Domestic Beer \$9.50 per bottle

Soft Drinks \$6.50 per glass

Natural Bottled Water \$5.75 per bottle

Cordials \$16.75 per glass

**Prices on all cash bars are inclusive of 25% service charge and 7.5% sales tax.**

*Bartender fee of \$125 per bar*

*Cashier fee of \$75 per bar*

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# Cocktails (cont.)



## **Premium Well Liquors**

Smirnoff Vodka | Beefeater Gin | Cristal Rum |  
| Captain Morgan Original Spiced Rum | Jim Beam  
White Label Bourbon | Canadian Club Whiskey |  
Jose Cuervo Tradicional Silver | Dewar's White  
Label |

## **Premium Wines**

Canyon Road® Chardonnay and Cabernet Sauvignon

## **Top Shelf Liquors**

Absolut | Tanqueray Gin | Bacardi Superior | Captain  
Morgan Original Spiced Rum | Jack Daniel's Whiskey  
| Maker's Mark Bourbon | Don Julio Blanco Tequila |  
Johnnie Walker Red

## **Top Shelf Wines**

Columbia Crest® "Grand Estates" Chardonnay and  
Cabernet Sauvignon

*Local Spirits (included in top shelf & luxury levels only)*

Old St. Pete® Artisanal Vodka & Righteous Rum

## **Luxury Liquors**

Grey Goose | Bacardi Superior | Bombay Sapphire |  
| Captain Morgan Original Spiced Rum |  
Johnnie Walker Black | Knob Creek | Crown Royal®|  
Patron Silver

## **Luxury Wines**

Kendall Jackson "Vintner's Reserve" and Louis  
Martini Cabernet

## **Domestic Beers**

Coors Light | Michelob Ultra | Miller Light  
Blue Moon Belgian | Bud Light | Pabst Blue Ribbon

## **Craft Beers**

Sam Adams Lager

## **Regional Craft Beers**

Jai Alai IPA  
Frost Proof  
Rotating Selection of Local Craft Beer

## **Imported Premium Beers**

Stella Artois | Corona Extra | Heineken

*Bartender fee of \$125 per bar*

*Cashier fee of \$75 per bar*

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# Bar Package



## **Premium Well Cocktails/Beer/Wine**

One Hour | \$20 per Person  
Each Additional Hour \$14 per Person

## **Top Shelf Cocktails/Beer/Wine**

One Hour | \$24 per Person  
Each Additional Hour \$16 per Person

## **Luxury Cocktails/Beer/Wine**

One Hour | \$28 per Person  
Each Additional Hour \$18 per Person

## **Beer and Wine Bar**

One Hour | \$20 per Person  
Each Additional Hour \$12 per Person

## **Sponsored Beverage Tickets**

Premium Well Cocktails \$11 Each  
Top Shelf Cocktails \$13 Each  
Luxury Cocktails \$16 Each

*Bartender fee of \$125 per bar*

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# Red Wines



## Red Wines

Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California | \$40

Harmony and Soul, Cabernet Sauvignon, California | \$48

J Lohr Paso Robles, Cabernet Sauvignon, California | \$52

Columbia Crest Grand Estates, Cabernet Sauvignon, Washington State | \$56

Justin Cabernet Sauvignon, California | \$64

Fable Roots, Red Blend, Italy | \$45

Canyon Road, Merlot, California | \$40

SIMI, Merlot, California | \$72

Matanzas Creek, Merlot, California | \$80

Line 39 Pinot Noir, California | \$64

Meiomi, Pinot Noir, California | \$72

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# White Wines & Champagne



## White Wines

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$32

Snoqualmie, Chardonnay, Washington State | \$35

Columbia Crest, Chardonnay, Washington State | \$42

Quintara, Chardonnay, California | \$48

Kendall-Jackson, Chardonnay, California | \$56

Copain, Chardonnay, California | \$72

Sonoma-Cutrer, Chardonnay, California | \$78

Vin 21, Sauvignon Blanc, California | \$47

Brancott State, Sauvignon Blanc, New Zealand | \$52

Shannon Ridge, Sauvignon Blanc, California | \$64

Kim Crawford, Sauvignon Blanc, New Zealand | \$72

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# White Wines & Champagne



## White Wines Continued

Brancott State, Sauvignon Blanc, New Zealand | \$52

Shannon Ridge, Sauvignon Blanc, California | \$64

Kim Crawford, Sauvignon Blanc, New Zealand | \$72

Chateau Ste. Michelle Riesling, Washington | \$36

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$40

Campa Di Fiori, Pinot Grigio, Italy | \$42

Friuli Pighin, Pinot Grigio, Italy | \$64

Sirena Del Mare, Rose, Italy | \$46

## Champagne & Sparkling Wine

Veuve du Vernay, France | \$56

Mumm Napa® Brut, California | \$72

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# Meeting Support



## Meeting Support

Flipchart with Standard Pad & Markers | \$80

Flipchart with Post-It Pad & Markers | \$95

Dry Erase Board | \$50

Easel | \$25

Laser Pointer | \$60

Wireless Mouse | \$90

Outside Phone Line | \$150

Polycom Speaker Phone\* | \$360

Power Strip & Extension Cord | \$20

Laptop | \$350

Uplight | \$35

## Video

DVD player | \$60

LCD Screen/Confidence Monitor | \$400

HDMI Switcher | \$300

Video Distribution Amplifier | \$90

65" Smart TV with Stand | \$350

## Audio Equipment

Podium Microphone† | \$220

Wireless Handheld Microphone† | \$195

Wireless Lavalier Microphone† | \$195

Sound Patch | \$170

4 Channel Mixer | \$75

8 Channel Mixer | \$150

16 Channel Mixer | \$300

\* Includes outside phone line

† Requires rental of audio mixer

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# WiFi Simplified



## Daily Wireless Internet Usage

### Premium WiFi

Used for media streaming, media rich mobile apps and large file downloads.

Less than 25 guests	\$40 per person/per day
26-50 guests	\$30 per person/per day
51-100 guests	\$20 per person/per day

*Please ask your dedicated event manager for a customized package for over 101 guests.*

*Wired access is priced separately.*

### Basic WiFi

Used for email and simple web browsing.

Less than 25 guests	\$30 per person/per day
26-50 guests	\$20 per person/per day
51-100 guests	\$10 per person/per day

*All pricing is exclusive of applicable sales tax (7.5%) and taxable service charge (25%).*

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# Projectors, Screens & Labor



## **LCD Projector Package Basic | \$450**

Includes LCD Projector (3200 Lumen), Screen (up to 8x8), Projection Table, Power Strip, HDMI Cable

## **LCD Projector Package Gabriella's | \$600**

Includes LCD Projector (4500 Lumen), Screen (up to 10x10), Projection Table, Power Strip, HDMI Cable

## **LCD Projector Package Pelagia | \$750**

Includes LCD Projector (5500 Lumen), Screen (up to 12x12), Projection Table, Power Strip, HDMI Cable

## **LCD Projector Package Ballroom | \$900**

Includes LCD Projector (6500 Lumen), Screen (up to 16x9), Projection Table, Power Strip, HDMI Cable

## **LCD Support Package | \$195**

Screen (up to 10x10), Projection Table, Power Strip, HDMI Cable

## **Ballroom LCD Support Package | \$275**

Screen (up to 12x12), Projection Table, Power Strip, HDMI Cable

## **Screens** *(pricing includes screen only. Power strip, extension cord & cabling available for an additional rental charge)*

8' x 8' Tripod Screen | \$105

10' x 10' Cradle Screen | \$120

12' x 12' Cradle Screen | \$150

12' x 9' Fast Fold Screen (includes Drape Kit) | \$350

16' x 9' Fast Fold Screen (includes Drape Kit) | \$450

Pipe and Drape | \$40/ft

## **Labor Rates**

AV Technician/Operator | \$550 ½ Day (up to 5 Hours)

\$850 Full Day (5 -10 Hours)

\$120 Per Hour Overtime (Over 10 Hours)

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## **Food and Beverage**

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

## **Banquet Menus**

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

## **Guarantees**

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served.

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# General Info (cont.)



## **Service Charge / Tax**

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7.5%. Service fees and sales tax are subject to change.

## **Function Space**

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

## **Weather Guidelines for Outdoor Functions**

The Hotel reserves the right to make final decisions to move any scheduled functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Hotel five (5) hours prior to the scheduled event start time.

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