

# RENAISSANCE® TAMPA INTERNATIONAL PLAZA HOTEL

4200 Jim Walter Blvd.  
Tampa, FL 33607 USA  
(813) 877-9200



STYLISH  
DISTINCTIVE  
UNIQUE

Updated March 2022

# CONTINENTAL BREAKFAST

## SUNSHINE CONTINENTAL BREAKFAST | \$30

Chilled Freshly Squeezed Orange and Grapefruit Juices

Cranberry Juice

Array of Freshly Sliced Fruits and Berries

Assorted Bagels with Cream Cheese

Starbucks Coffee and Tea Selection

## CONTINENTAL BREAKFAST | \$36

Chilled Freshly Squeezed Orange and Grapefruit Juices

Cranberry Juice

Array of Freshly Sliced Fruits 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 and Toasted Sunflower Seeds

Individual Yogurts and Homemade Granola

Starbucks Coffee and Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# BREAKFAST BUFFET

## THE PLAZA | \$42

Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
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 and Country Pork Sausage  
Home-fried Potatoes with Herbs  
Starbucks Coffee and Tea Selection

## HEALTH NUT\* | \$42

Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
Seasonal Fresh Sliced Fruits and Berries  
Cage Free Scrambled Egg Whites or Cage Free Scrambled  
Eggs with House Made Pico de Gallo  
Gluten Free Blueberry Pancakes with Whipped Butter and  
Maple Syrup  
Steel Cut Oatmeal with Local Honey, Sunflower Seeds, Raisins,  
Dried Cranberries, and Brown Sugar  
Starbucks Coffee and Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# BREAKFAST BUFFET

## TAMPA SUNRISE\* | \$47

Freshly Squeezed Orange and Grapefruit Juices  
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  
Starbucks Coffee and Tea Selection

## THE PELAGIA | \$52

Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
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  
Starbucks Coffee and Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# PLATED BREAKFAST

## PLATED BREAKFAST | \$35

Chilled Freshly Squeezed Orange or Grapefruit Juice

Seasonal Sliced Fruit Plate with Berries

Scrambled Eggs on Toasted Country Bread

Smoked Bacon and Country Pork Sausage

Home-fried Potatoes

Renaissance Bakery Basket with Assortment of Croissants, Danish and Muffins served with Sweet Butter, Honey and Preserves

Starbucks Coffee and Tea Selection

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

## PLATED QUICHE BREAKFAST | \$36

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice

Sliced Seasonal Fresh Fruit Plate

Choose one: Garden Vegetable Quiche or Quiche Lorraine

Roasted Fingerling Potatoes and Grilled Tomato

Starbucks Coffee and Tea Selection

# PLATED BREAKFAST

## HEALTHY PLATED BREAKFAST | \$36

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice

Yogurt Parfait

Caprese Egg Benedict with Mozzarella, Tomato and Basil Caprese served with Balsamic Hollandaise

Chicken Apple Sausage

Organic Quinoa Orchard Hash

Starbucks Coffee and Tea Selection

# ENHANCEMENTS

**Cold Smoked Nova Scotia Salmon and Bagels** served with appropriate condiments | \$18 per person

**House Made Biscuits and Country Sausage Gravy** | \$15 per person

**Steel Cut Oatmeal** with dried cranberries, sliced almonds, raisins, brown sugar, orange blossom honey and sunflower seeds | \$10 per person

**Assorted Bagels** with cream cheese | \$8 per person

**Banana Bread French Toast with Coconut** | \$12 per person

**Eggs Benedict** | \$15 per person

Poached Eggs with Hollandaise Sauce and Canadian Bacon

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

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

**Shrimp & Grits** | \$18 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.*

# ENHANCEMENTS

## **Omelet Station** | \$18 per person

*Cooked to order by a skilled omelet chef- \$125 chef attendant fee additional*

Regular eggs and egg whites, crumbled bacon, diced ham, sausage, shrimp, onions, peppers, smoked salmon, mushrooms, spinach, herbs and cheese

## **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** | \$12 per person

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

Multi-Grain Blueberry Pancakes with Wildberry Compote

Greek Yogurt with Honey, Wheat Germ and Sliced Almonds



# THEMED BREAKS

*All themed breaks are per person and for a maximum of 30 minutes service.*

## FIESTA | \$18

Corn Tortilla Chips served 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 | \$20

Make your own mix! Jars filled with:

Assorted Flavored Popcorn

Candy Bars

Gummy Candies

Assorted Sodas and Bottled Water

## GARDEN TABLE | \$20

Individual Vegetable Crudite

Traditional and Edamame Hummus

Muffaletta

Grilled Pita

## POWER BREAK | \$22

Organic Quinoa, Kale and Squash Salad Jars

Individual Yogurt and Granola Parfaits

Seasonal Whole Fruit

Chef Crafted Smoothies

# THEMED BREAKS

*All themed breaks are per person and for a maximum of 30 minutes service.*

## Bavarian Pretzel Bites | \$22

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

## The Perfect Bite | \$24

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 | \$26

White Cheddar Popcorn  
Twizzlers  
Cracker Jacks  
Mini Pretzel Bites with Mustard  
Bottled Water

# BEVERAGES

## BEVERAGE SELECTIONS

Soft Drinks | **\$6.00 each**

Bottled Water | **\$4.00 each**

San Pellegrino Water | **\$7.00 each**

Sugar Free or Regular Red Bull® | **\$7.00 each**

Lemonade | **\$70 per gallon**

Starbucks Coffee | **\$105 per gallon**

Tazo Tea Selection | **\$95 per gallon**

*\*\*Non-Pepsi Products available* | **\$7.00 each**

All Day Beverage Break | **\$36 per person**

Starbucks® Coffee and Tea Selections

Soft Drinks

Bottled Waters

# MORNING & AFTERNOON ENHANCEMENTS

Assorted Chips and Pretzels | **\$6 each**

Assorted Breakfast Muffins, Danish or Croissants | **\$55 per dozen**

Chocolate Chip, Macadamia Nut, Oatmeal Raisin or  
Peanut Butter Cookies | **\$58 per dozen**

Brownies, Blondies, or Lemon Squares | **\$52 per dozen**

Variety of Ice Cream Bars | **\$9 each**

Assortment of Premium Granola Bars | **\$7 each**

Assorted Candy Bars | **\$5 each**

Assorted Chobani Yogurts | **\$6 each**

Variety of Bagels with Flavored Cream Cheese | **\$60 per dozen**

Assorted Whole Seasonal Fruits | **\$3.00 per piece**

Seasonal Sliced Fruit & Berries | **\$12 per person**

Jumbo Pretzels with Beer Cheese Dip and Assorted Mustards | **\$64 per  
dozen**

PLATED LUNCH -  
STARTERS & DESSERT

Starters | Selection of One

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

Mixed Baby Field Greens with Candied Walnuts and Grape Tomatoes, served with Buttermilk Ranch Dressing

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

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

**All Entrées Include:** Choice of One Starter and One Dessert, Freshly Baked Rolls with Butter, and a Selection of Starbucks® Coffee and Teas

PLATED LUNCH -  
ENTREES

CHICKEN PICCATA | \$46

Chicken Piccata with Lemon Caper Sauce, served with Seasonal Vegetables and Basil Risotto

SALMON | \$46

Seared Salmon with Dill Creme, served with Herbed Baby Creamed Potatoes and Roasted Vegetable Ratatouille

FLAT IRON | \$48

Chimichurri Marinated Grilled Flat Iron Steak with Malbec Reduction, Black Bean Roasted Corn and Pepper Slaw

*\*\*Customized variations can be created upon request for Vegetarian, Vegan & Gluten-Free meals\*\**

# BOX LUNCH

## BOX LUNCH | \$48

Choose up to (3) Selections  
(All served with Potato Chips)

### Entrée

- Cuban Style Sandwich with Ham, Mojo Pork, Swiss, Pickles, Mayonnaise & Mustard
- Oven Roasted Turkey Sandwich with Arugula, Brie and 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. Dressing Choices: Balsamic, Caesar, Ranch, Bleu Cheese, Golden Italian
- Brussels Sprout & Kale, 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, Basic and Roasted Tomatoes

### Dessert

Freshly Baked Assorted Cookies

### Beverages

Regular & Decaffeinated Coffee and Tazo Teas

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

# LUNCH BUFFETS

## PRESSED FOR TIME | \$46

Freshly Made Soup of the Day  
Mixed Field Greens with Chef's Choice of Condiments and Dressing  
Nicoise Salad with Citrus Marinated Tuna, Romesco Dressing, Haricot Verts, Fingerling Potatoes, Kalamata Olives and Organic Field Greens  
Heirloom Florida Tomato Salad  
Individual Bags of Potato Chips  
Roast Turkey Breast, NY Strip Loin and Shaved Ham  
Sliced Provolone, Cheddar and Swiss Cheeses  
Variety of Sliced Breads  
Mayonnaise, Dijon Mustard, Lettuce, Tomato, Sweet Onions, and Kosher Dill Pickles  
Assorted Mini-Desserts  
Iced Tea and Starbucks Coffee & Tea Selection

## THE YBOR | \$50

Cuban Salad ~ Shredded Iceberg & Romaine Lettuce, Ham, Swiss, Spanish Olives, Shaved Red Onions, and Garlic Citrus Vinaigrette  
Quinoa, Roasted Corn, Avocado and Red Bean Salad  
Mini Cuban Sandwiches  
Beef Empanadas with Creme Fraiche  
Tostones with Ropa Vieja  
Black Beans and Rice  
Guava Pastries  
Iced Tea and Starbucks Coffee & Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*



# LUNCH BUFFETS

Cont.

## THE SANDWICH SHOP | \$47

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

Antipasto Display

Choose 3 Sandwiches:

- Oven-Roasted Turkey with Brie, Organic Arugula, and House Made Fig Preserves on Cranberry Multi-Grain Bread
- Cuban Sandwich with House Made Pork Carnitas, Shaved Black Forest Ham, House Made Pickles, Spicy Whole Grain Mustard, and Swiss Cheese Served on Local Fresh Cuban Bread
- Pulled Marinated Chicken Salad 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 Carmelized Onions, Maytag Bleu Cheese and Horseradish Aioli Served on a Kaiser Roll
- Shrimp "Po Boy" Served on a Hoagie Roll with Sriracha Aioli, Shredded Lettuce, Shaved Red Onion and Sliced Fresh Florida Tomatoes

Assorted Mini Desserts

Iced Tea and Starbucks Coffee & Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# LUNCH BUFFETS

## Cont.

### THE SOMBRERO | \$52

Tortilla Soup with Crispy Tortilla Strips  
Chopped Iceberg Lettuce with Bacon,  
Bleu Cheese, Tomatoes, Herb Croutons  
and Chipotle Dressing

Taco Salad with Sour Cream, Chili Taco  
Meat, Avocados, Tomatoes, Red  
Onions and Cheddar Cheese

Served with Tortilla Chips

Mexican Rice

Baja Pinto Beans with Local Cigar City  
Beer

Fajitas- All Served with Flour Tortillas and  
Appropriate Condiments.

*Choice of 2 (or 3 for \$56):*

- Chicken with Peppers and Onions
- Beef with Peppers and Onions
- Blackened Mahi Mahi with Peppers  
and Onions

Sweet Plantains

Iced Tea and Starbucks Coffee & Tea  
Selection

*\$100 Buffet Fee for Under 20 Attendees*

# LUNCH BUFFETS

Cont.

## STAY FIT | \$52

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

Organic Garden Vegetable Ratatouille

Fresh Fruit and Berry Salad

Oatmeal Cookies

Iced Tea and Starbucks Coffee & Tea Selection

## SOUTHERN LIFE | \$52

Shrimp & Andouille Gumbo

Spinach Salad with Goat Cheese, Candied Walnuts, Apricots and 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

Iced Tea and Starbucks Coffee & Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# HEALTHY OPTIONS

Entree Salads include Dessert and Starbucks Coffee Service

## TUNA NICOISE SALAD | \$38

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

## SANTA FE SALAD | \$38

Romaine, Tomatoes, Roasted Corn, Black Beans, Cilantro, and Tortilla Strips, served with Chipotle-Lime Marinated Chicken OR Jumbo Grilled Shrimp with Avocado-Ranch Dressing

## PELAGIA COBB SALAD | \$38

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

## BLACKENED STEAK SALAD | \$42

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

# DINNER STARTERS

## First Course | Selection of One

Classic Caesar Salad

Chopped Greek Salad with Heirloom Tomatoes, Golden Beets, Olives and Feta  
Mixed Baby Field Greens with Candied Walnuts and Grape Tomatoes Served  
with Fig Balsamic Vinaigrette

Heirloom Tomato and Fresh Mozzarella Salad with Olives, Basil and Balsamic  
Glaze

Classic Lobster Bisque

## Optional Second Course

Heirloom Tomato Tart with Goat Cheese, Caramelized Onion, Micro Greens and  
Balsamic Drizzle | **\$8 per person**

Seafood Risotto with a Combination of Lobster, Shrimp, Crab and Roasted  
Garlic | **\$12 per person**

Napoleon of Grilled Portobello Mushroom, Goat Cheese Cake, Oven-Dried  
Tomatoes with Red Pepper Aioli and Balsamic Glaze | **\$10 per person**

Lemon Ginger Crab Cake with Thai Chili Sauce and Grilled Corn Relish | **\$15 per  
person**

## All Entrées Include:

Choice of One Soup OR Salad and One Dessert

Chef's Selection of a Fresh Seasonal Vegetable, Potato, or Rice

Freshly Baked Dinner Rolls with Butter

Starbucks® Coffee and Tea Selection

PLATED DINNERS—  
ENTREE

PARMESAN CRUSTED CHICKEN | \$72

Parmesan Crusted Airline Chicken Breast with Sun-Dried Tomato Butter, Served with Roasted Fingerling Potatoes and Seasonal Vegetables

SHORT RIBS | \$82

Braised Beef Short Rib with Robust Chianti Demi, Herbed Mashed Potatoes and Seasonal Vegetables

BEEF TENDERLOIN | \$90

Grilled Beef Tenderloin with Porcini Demi-Glace, Goat Cheese Potato Gratin and Seasonal Vegetables

SALMON | \$70

Pan Seared Fennel Crusted Atlantic Salmon with Beurre Rouge, Basil Risotto and Seasonal Vegetables

ASPARAGUS RAVIOLI | \$64

Asparagus Ravioli with Truffle Essence and Ricotta, Your Choice of Grilled Shrimp or Grilled Chicken, and Served with Grilled Vegetables

*\*\*Customized variations can be created upon request for Vegan & Gluten-Free meals\*\**

PLATED DINNERS  
ENTREE COMBINATIONS

Combination Entrees

*All entrees served with Chef's selection of fresh vegetables*

Filet of Beef and Chicken | \$92

Grilled Filet with Port Demi-Glace and a Parmesan Crusted Chicken Breast,  
Served with Truffle Crushed Potatoes

Filet of Beef and Shrimp | \$99

Pan Roasted Filet with Porcini Demi-Glace and a Maine Lobster Tail with Herb  
Butter, Served with Sun-Dried Tomato Risotto

Sirloin of Beef and Grouper | \$99

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

Seared Salmon and Chicken | \$89

Seared Salmon with Chive Butter and an Oven Roasted Chicken Breast, Served  
with Basil Risotto

# DESSERTS

## Desserts

### *Selection of One:*

White Chocolate Cheesecake

Raspberry Lemon Cake

Nutella Cheesecake

Chocolate Truffle Cake

Peach Almond Cake



# DINNER BUFFET

## SERGIO BBQ | \$86

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 Barbeque Sauce

Grilled Petite Steaks with Shallot Jus

Baked Potato Bar with Condiments

Buttered Corn on the Cob

Apple Pie and Peach Pie

Strawberry Shortcake

*\*All Dinner Buffets Served with Starbucks® Coffee and Tea Selections*

## MARBELLA | \$94

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

Steamed Jasmine Rice

Roasted Baby Potatoes with Rosemary Butter

Medley of Market Vegetables

Array of Pastries and Dessert

\$100 Buffet Fee for Under 20 Attendees

# DINNER BUFFET

## Cont.

KALAMATA | \$102

White Bean and Pancetta Soup

Prosciutto Wrapped Chicken on Herb Focaccia

Vegetarian Israeli Couscous Salad

Calamari Salad with Orange Segments and Shaved Fennel

Italian Meat Salad

Marinated Mushrooms and Olives

Seared Grouper with Tomato Orange Brodetto

Prime Tenderloin 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

*\$100 Buffet Fee for Under 20 Attendees*

# HORS D'OEUVRES

Hawaiian coconut shrimp with sweet & sour sauce | **\$72 per dozen**

■ Mini Beef Wellington | **\$68 per dozen**

Mini lump crab cakes, tarragon remoulade | **\$78 per dozen**

Wild mushroom, golden beet, goat cheese & truffle crostini | **\$48 per dozen**

Grilled lamb lollipop chops, rosemary rubbed, fig balsamic glaze | **\$72 per dozen**

Open faced Cuban sandwich bites, carnitas, mojo | **\$48 per dozen**

Local burrata, heirloom tomatoes, grilled Tuscan bread | **\$48 per dozen**

Watermelon & goat cheese stack, Humboldt Fog®, Maldon® salt | **\$42 per dozen**

Seared beef tenderloin, arugula, parmesan, horseradish crème crostini | **\$50 per dozen**

Shrimp ceviche, avocado crudo | **\$52 per dozen**

Auricchio provolone, genoa salami, confit garlic crostini | **\$48 per dozen**

Mini grilled cheese sandwiches, brie, pear | **\$48 pre dozen**

Seared Ahi Tuna, tropical salsa, wasabi aioli | **\$52 per dozen**

# SALAD STATIONS

## CAESAR\* | \$18 per person

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

## CHINATOWN\* | \$24 per person

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

## MEDITERRANEAN | \$28 per person

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

## FRESH FROM THE MARKET | \$30 per person

Mixed Baby Greens, Romaine, Baby Spinach, Grilled Chicken, Sliced Sirloin, Poached Shrimp, Avocado, Gorgonzola Cheese, Feta Cheese, Mozzarella, Cucumbers, Tomatoes, Grilled Portobello Mushrooms, Sun-Dried Tomatoes, Roasted Red Peppers, Artichokes, Kalamata Olives, Hearts of Palm, Candied Walnuts, Herb Croutons, Fig Balsamic Vinaigrette, Belgian Bleu Cheese Dressing, Caesar Dressing

\*\$125 Fee Per Chef Attendant

### Fresh Vegetable Crudités

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

Small | \$200

Medium | \$275

Large | \$375

Extra Large | \$475

### Grilled Vegetable Display

Char grilled and oven roasted seasonal vegetables with balsamic glaze.

Small | \$250

Medium | \$375

Large | \$530

Extra Large | \$720

### Imported and Domestic Cheese Display

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

Small | \$300

Medium | \$435

Large | \$575

Extra Large | \$850

### Antipasto Display

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

Small | \$380

Medium | \$550

Large | \$650

Extra Large | \$850

# ACTION STATIONS

## GOURMET SLIDER STATION\* | \$22 per person

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

## RISOTTO STATION\* | \$24 per person

*Choice of Two*

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

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

Gambas Style Risotto- Fresh Herbs, Shrimp, Braised Raddicchio, Gambas Butter and Gremolata (Spicy)

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

*\*\$125 Fee Per Chef Attendant*

# ACTION STATIONS(Cont.)

SUSHI STATION\* | \$26 per person (based on 3 pieces per person)

Attended with a minimum of 50 people

*Choice of Three*

Spicy Tuna Roll,

California Roll with Crab, Avocado and Cucumber,

Smoked Salmon Roll,

Vegetable Roll with Charred Asparagus, Cucumber, Avocado and Carrot,

Gabriella Roll with Lemon Peppered Grouper, Avocado and Citrus

Mayonnaise,

Sergio Roll with Rock Shrimp and Spicy Mayonnaise,

- Accompanied By Edamame, Seaweed Salad, Cucumber Salad, Pickled  
Ginger, Daikon Radish, Wasabi and Soy Sauce

\*\*Add Sashimi | \$6 per person

PASTA STATION\* | \$26 per person

Cheese Ravioli with Walnuts, Fresh Herbs, Concasse 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

PASTA STATION | \$26 per person

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

\*\$125 Fee Per Chef Attendant

# CARVING STATIONS

Cedar Plank Salmon, Roasted Tomatoes & Fennel, Arugula Pesto (Serves Approximately 30 Guests) | **\$335 per piece**

Lemon Scented Roasted Turkey with Cranberry Range Relish, Sage Gravy and Freshly Baked Rolls (Serves Approximately 30 Guests) | **\$285 per piece**

Rosemary Marinated Leg of Lamb with English Mint Sauce (Serves Approximately 25 Guests) | **\$230 per piece**

Porcini Rubbed Prime Rib of Beef with Horseradish Cream (Serves Approximately 30 Guests) | **\$400 per piece**

Roast Tenderloin of Beef with Garlic Jus (Serves Approximately 15 Guests) | **\$400 per piece**

Oven Roasted New York Sirloin with Red Onion Marmalade (Serves Approximately 30 Guests) | **\$360 per piece**

*\*\$125 Fee Per Carver*



## DESSERT STATIONS

### ■ ICE CREAM SUNDAE STATION\* | \$19 per person

Chocolate, Vanilla, and Strawberry Ice Cream Presented with 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) | \$4 per person

(Attendant Required)

Hot cookies and brownies, cooked on a conveyer belt by a chef in your room.

### TRIO OF DESSERT SHOTS | \$27 per person

*(based on 3 pieces per person) Choice of Three*

Key Lime Pie, Carrot Cake, Jack Daniel's® Chocolate Cake, Baileys® Cheesecake, Strawberry Shortcake, NY Style Cheesecake, Wildberry Crumb Cake, Red Velvet Cake, Tiramisu, Coconut Cake, White Chocolate Mousse, Chocolate Mousse Sensation

*\*\$125 Fee Per Chef Attendant*

# 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 Can  
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 Can  
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  
Domestic Beer \$7  
Soft Drinks \$6 Per Can  
Natural Bottled Water \$4 Per Bottle  
Cordials \$12 Per Glass

## **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 Can  
Natural Bottled Water \$5.75 Per Bottle  
Cordials \$16.75 Per Glass Domestic

## **Cash Bar | Top Shelf**

Top Shelf Cocktail \$17.00 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 Can  
Natural Bottled Water \$5.75 Per Bottle  
Cordials \$16.75 Per Glass Domestic

## **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 Can  
Natural Bottled Water \$5.75 Per Bottle

*Bartender fee of \$125 per bar*

*Cashier fee of \$75 per bar*

# COCKTAILS Cont.

## **Premium Well Liquors**

Smirnoff Vodka | Beefeater Gin  
Cristal 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 | I Maker's Mark Bourbon  
Don Julio Blanco Tequila

**Top Shelf Wines:** Columbia Crest "Grand  
Estates" Chardonnay and Cabernet  
Sauvignon

**Local Beverages:** Old St. Pete Artisanal Vodka  
& Righteous Rum \$7/Guest

## **Luxury Liquors**

Grey Goose | Bacardi Superior | Bombay  
Sapphire | Johnnie Walker Black | Knob  
Creek | Crown Royal | Patron Silver |

**Local Beverages:** Old St. Pete Artisanal Vodka  
& Righteous Rum \$7/Guest

**Luxury Wines:** Kendall Jackson "Vinter's  
Reserve" Chardonnay and Louis Martini  
Cabernet

## **Domestic Beers**

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

## **Craft Beers**

Sam Adams Lager

## **Regional Craft Beers**

Cigar City Brewing Florida Cracker  
Rotating Selection of Local Craft Beer

## **Imported Premium Beers**

Stella Artois | Corona Light | Heineken

# 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

# RED WINES

## Red Wines

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

J Lohr Paso Robles, Cabernet Sauvignon | \$52

Columbia Crest Grand States Cab. Sauvignon, Washington States | \$56

Justin, Cabernet Sauvignon, California | \$75

Canyon Road, Merlot | \$40

SIMI, Merlot, California | \$72

Matanzas Creek, Merlot, California | \$80

Line 39 Pinot Noir, California | \$64

Meiomi, Pinot Noir, California | \$72

Erath Pinot Noir, Oregon | \$76

Achaval-Ferrer Malbec, Argentina | \$96

WHITEWINE  
AND  
CHAMPAGNE

White Wine

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

Columbia Crest, Chardonnay, Washington | \$42

Snoqualmie Chardonnay, Washington | \$35

Kendall-Jackson, Chardonnay, California | \$56

Copain, Chardonnay, California | \$72

Sonoma Cutrer, Chardonnay, California | \$78

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

Shannon Ridge, Sauvignon Blanc "High Elevation Collection" | \$64

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

Magnolia Grove, Pinot Grigio, California | \$40

Friuli Pighin, Pinot Grijio, Italy \$64

Champagne

Veuve Du Vernay | \$56

Mumm Napa Brut, California | \$72

# MEETING SUPPORT

## Meeting Support

Flipchart with Standard Pad and Markers | \$80

Flipchart with Post-it Pad and Markers | \$95

Dry Erase Board | \$50

Easel | \$25

Laser Pointer | \$60

Wireless Mouse | \$90

Outside Phone Line | \$150

Polycom Speaker Phone with Outside Line | \$360

Power Strips & Extension Cords | \$20

## 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

4 Channel Mixer | \$75

8 Channel Mixer | \$150

16 Channel Mixer | \$300

32 Channel Mixer | \$600

Sound Patch to House | \$170

Powered Speakers (pair) | \$250

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

# 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 connection/per day

26-50 guests                                \$30 per connection/per day

51-100 guests                               \$20 per connection/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 connection/per day

26-50 guests                                \$20 per connection/per day

51-100 guests                               \$10 per connection/per day

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



## Computer Data Projection Packages

■ 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

Support Packaged Includes: Screen (up to 10x10), Projection Table, Power Strip and Extension Cord

Ballroom LCD Support Package | \$275

Support Package Includes: Screen (up to 12x12), Projection Table, Power Strip and Extension Cord

Laptop | \$350

## Screens

- 8' x 8' Tripod Screen\* | \$105
- 10' x 10' Cradle Screen\* | \$125
- 12' x 12' Cradle Screen\* | \$150
- 12' x 9' Fast Fold Screen\*, 4:3 ratio (includes Drape Kit) | \$350
- 16' x 9' Fast Fold Screen\*, 16:9 ratio (includes Drape Kit) | \$450

Pipe and Drape | \$40/ft

**\*Pricing includes screen only. Power strip, extension cord and cabling available for an additional rental charge.**

## 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)

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

# GENERAL INFO

## 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.

# GENERAL INFO

## 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.