



# Event Menu

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SpringHill/TownePlace Suites Orlando at Flamingo Crossings/Western Entrance  
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# Welcome

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Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the SpringHill/TownePlace Suites Orlando at Flamingo Crossings. With flexible meeting spaces, fresh and innovative catering, and state-of-the-art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can also count on our dedicated staff of hospitality professionals to take care of the details from start to finish.

We have enclosed sample menus and pricing plans to help you get started. If you are looking for something special, please do not hesitate to ask. Our team will do everything to help you design an event that exceeds your attendees' expectations.

Looking forward to serving you soon!

SpringHill/TownePlace Suites Orlando at  
Flamingo Crossings/Western Entrance

# Breakfast Buffets

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All buffets include orange juice, freshly brewed regular and decaf coffee and hot tea

## Renewal Continental Breakfast

- Fresh sliced fruit and berries
- Baked mini muffins and assorted bagels, cream cheese, and breakfast pastries
- Assorted granola bars

***\$18.95 per person\****

## American Breakfast Buffet

- Fresh sliced fruit and berries
- Individual yogurts
- Oatmeal with brown sugar and cinnamon
- Assorted mini muffins and pastries
- Scrambled eggs
- Applewood smoked bacon or choice of pork or turkey link sausage
- Skillet roasted potatoes with peppers & onions

***\$22.95 per person\****

\*Prices are subject to a 22% service charge and 6.5% sales tax  
For groups under 20 people a service charge of \$150.00 plus tax will apply

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# Breaks

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All prices below are per guest

## Rejuvenation

- Fresh sliced fruit
- Granola bars and power bars
- Still and sparkling water

***\$13.95 per person\****

## Sweet Tooth

- Chocolate chip cookies
- Chocolate brownies
- Assorted sodas and bottled water

***\$12.95 per person\****

## Fiesta Welcome

- Tri-color tortilla chips
- Salsa and guacamole
- Queso dip
- Assorted sodas and bottled water

***\$12.95 per person\****

## Add-Ons

- Ice Cream

***\$5.00 per person\****

## Ball Park Break

- Assorted flavored popcorn: cheddar, plain, and caramel
- Jumbo pretzels with mustard
- Boxes of Cracker Jacks®
- Assorted sodas and bottled water

***\$13.95 per person\****

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## Lunch

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### Pasta & Salad Buffet

- Tossed salad with Balsamic vinaigrette dressing
- Assorted pastas: baked ziti, house marinara, mozzarella cheese, grilled chicken fettuccini alfredo, aged parmesan spaghetti with marinara
- Assorted cookies and brownies
- Iced tea and lemonade

**\$15.95 per person\***

### Deli Buffet

- Assorted cold cuts: ham, salami, turkey, and roast beef
- Selection of breads: Whole wheat ciabatta or mini sub rolls
- Assorted cheese: Swiss, Cheddar, and Colby Jack
- Potato Salad
- Bags of chips
- Cookies and brownies
- Iced tea and lemonade

**\$18.95 per person\***

### Italian Buffet

- Chicken Parmesan
- Meatballs
- Sausages
- Pasta with marinara sauce
- Salad
- Breadsticks
- Miniature cannoli's
- Iced tea and lemonade

**\$22.95 per person\***

### Burgers & Dogs

- Nathan's® all beef hot dogs with assorted condiments
- Burger bar : lettuce, tomatoes, onions, pickles
- Pasta salad
- Individual bags of chips
- Chocolate chip Cookies and brownies
- Iced tea and lemonade

**\$19.95 per person\***

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# Lunch

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## Mexican Style Buffet

- Taco bar featuring carnitas, chipotle chicken, ground beef, lettuce, tomato, sour cream, shredded cheese, guacamole
- Rice, refried beans, chips and salsa
- Salad
- House made vanilla flan with caramel
- Iced tea and lemonade

***\$19.95 per person\****

## Southern Comfort

- Kale salad, apples, bacon, golden raisins, candied nuts, Vidalia dressing
- Jalapeno corn bread soufflé
- Macaroni and cheese, crispy
- thyme panko
- Bourbon and brown sugar roasted chicken breasts
- Shrimp and grits
- Warm apple crisp, oat and almond streusel
- Iced tea and lemonade

***\$26.95 per person\****

## Florida BBQ Buffet

- BBQ pulled pork
- Mojo marinated chicken breast
- Cucumber mango salsa
- Coconut and lime rice
- Key lime pie shots, fresh cream, lime zest
- Iced tea and lemonade

***\$24.95 per person\****

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# Lunch

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## Wrap Buffet

Choose 2 of the 6 options

- Turkey bacon & avocado BLT
- Southwest wrap, Napa cabbage, fresh salsa, grilled chipotle chicken breast
- Grilled veggies, zucchini, squash, Portobello, red roasted peppers, arugula w/herbed goat cheese spread
- Waldorf chicken salad, grapes, pecans, apples
- Blackened shrimp w/lettuce, tomato, crispy shallots
- Pulled pork sandwich with crisp coleslaw
- Includes mixed green salad with dressing
- Gourmet style chips
- Iced tea and lemonade

***\$18.95 per person\****

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# Lunch Enhancements

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## Enhancements

*\$4.95 per person\**

## Salads

- Farmer's market tomato salad, fresh basil & mozzarella
- Organic field lettuces cucumbers, carrots, grape tomatoes
- Florida Caesar salad, croutons, aged parmesan, roasted tomato
- Wedge of iceberg:
- Crisp bacon, blue cheese crumble, blue cheese dressing, tomato cucumber relish

## Soups

- Farmer's market minestrone soup
- Tomato basil bisque
- Chicken tortilla soup
- Seasonal soup selection

## Desserts

- Warm apple crisp
- Mini cannoli's
- New York Cheesecake shots
- Key Lime pie shots
- Panna cotta
- Berry compote
- Platter of assorted cookies

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# Dinner Appetizers

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All appetizers are available in two service styles:

Butler Passed or Buffet Presented

## Vegetarian

- Parmesan cheese risotto ‘tots’, tomato basil sauce, heirloom tomato skewers, balsamic glaze, Maldon sea salt
- Stuffed mushrooms with parsley,
- Pecorino Romano cheese, garlic
- Balsamic glazed mission figs, crispy flat bread, goat cheese, arugula
- Spinach and feta cheese spanakopita
- Vegetable spring rolls, plum sauce

**\$3.95 per piece\***

## Meat Poultry and Seafood

- Chicken quesadilla, mango salsa
- Chicken parmesan lollipops, house marinara, mozzarella, fresh basil
- Crispy pot stickers, sweet soy glaze
- Beef empanadas, roasted tomato salsa, Manchego cheese
- Spicy tuna tartar, crispy wonton, cucumber slaw
- Mini crab cakes, lemon caper remoulade
- Tangerine beef skewer, Thai peanut sauce
- Chilled poached shrimp, house made cocktail sauce
- Coconut shrimp, sweet chili sauce
- Seasonal soup shooter, Gruyere grilled cheese

**\$3.95 per piece\***

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# Plated Dinner

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## Dinner - Plated

Plated dinners are three courses: soup or salad, entrée and dessert  
(prices are listed under entrée options)

### Soups

- Farmer's Market Minestrone Soup
- Tomato Basil Bisque
- Chicken Tortilla Soup
- Seasonal Soup Selection

### Salads

- Farmer's market tomato salad, fresh basil & mozzarella
- Organic field lettuces with cucumbers, carrots, grape tomatoes, goat cheese crostini
- Florida Caesar: aged parmesan, croutons, roasted tomato
- Wedge of iceberg:
- Crisp bacon, blue cheese crumble, blue cheese dressing, tomato cucumber relish

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# Dinner Entrees

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## Entrees Include

- Rolls and butter, vegetable, potato, iced tea, regular and decaf coffee, and tea

Ricotta cheese filled ravioli, wild mushroom cream sauce, sautéed spinach, roasted tomatoes

**\$23.75 per person\***

Chicken piccata, capers, sundried tomatoes, fresh asparagus, artichoke, herb roasted potatoes

**\$26.25 per person\***

Prosciutto wrapped chicken breast, sage wine sauce, baby potatoes, sautéed squash

**\$27.50 per person\***

Pork medallions, tomato bacon jam, sautéed spinach, creamy mashed potatoes

**\$26.25 per person\***

Papaya marinated skirt steak, charred baby peppers, roasted garlic potatoes, house chimichurri

**\$27.50 per person\***

Blackened Mahi Mahi, cucumber mango salsa, sautéed citrus kale, cilantro lime rice

**\$27.50 per person\***

Pan seared salmon, cucumber dill sauce, herbed cous cous, fresh green beans, lemon thyme butter

**\$27.50 per person\***

Grilled filet mignon, shallot wine sauce, sautéed asparagus, roasted baby potatoes

**\$32.50 per person\***

Grilled filet mignon, orange glazed blackened shrimp, garlic mashed potatoes, sautéed broccoli

**\$36.25 per person\***

## Desserts

- Key lime pie
- Cheesecake
- Chocolate Cake

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## Dinner Buffets

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### Mexican Style Buffet

- Taco bar featuring carnitas chipotle chicken, ground beef
- Lettuce, tomato, sour cream,
- Shredded cheese, guacamole
- Rice, refried beans, chips and salsa
- Salad
- House made vanilla flan with caramel
- Iced tea, regular and decaf coffee

**\$24.95 per person\***

### Southern Comfort

- Kale salad, apples, bacon, golden raisins, candied nuts, vidallia dressing
- Jalapeno corn bread soufflé
- Macaroni and cheese, crispy thyme panko
- Bourbon and brown sugar roasted chicken breasts
- Shrimp and grits
- Warm apple crisp, oat and almond streusel
- Iced tea, regular and decaf coffee

**\$31.95 per person\***

### Florida BBQ Buffet

- BBQ pulled pork
- Mojo marinated chicken breast,
- cucumber mango salsa
- Coconut and lime rice
- Key lime pie shots, fresh cream,
- lime zest
- Iced tea, regular and decaf coffee

**\$29.95 per person\***

### Italian Buffet

- Chicken Parmesan
- Meatballs
- Sausages
- Pasta with marinara sauce
- Salad
- Breadsticks
- Miniature cannoli's
- Iced tea and lemonade

**\$27.95 per person\***

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# Reception

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## Cash Bar | Each\*

- Premium Cocktails - **\$9.00**
- Top Shelf Cocktails - **\$8.00**
- Imported Beer - **\$6.00**
- Domestic Beer - **\$5.50**
- Wine - **\$7.00**
- Bottle Waters - **\$4.00**
- Soft Drinks - **\$3.00**

## Open Bar Packages

- A bartender fee of \$100 will be applied to all bars
- One bartender is recommended per 75 guests
- Cash bar includes gratuities and tax. Host Bar is on consumption

## Open Bar- Select Liquor, Beer and Wine

- One hour  
**\$20.00 per person\*** (\$8 per person for each additional hour)

## Open Bar- Premium Liquor, Beer and Wine

- One hour  
**\$22.00 per person\*** (\$10 per person each additional hour)

## Open Bar- Beer and Wine Only

- One Hour  
**\$15 per person\*** (\$6 Per Person for each additional hour)

## Liquor

- **Select-** Smirnoff® Vodka, Cruzan® Rum, Sauza® Tequila, Gordons® Gin, Seagram's® VO, Jim Beam® Bourbon, Dewar's® Scotch
- **Premium-** Absolut® Vodka, Tanqueray® Gin, Bacardi® Rum, Captain Morgan®, Patron® Tequila, Jack Daniels® Whiskey, Johnny Walker Black® Scotch

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# Audio/Visual

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LCD Projector and Screen | \$150.00 per day

Flip Chart | \$40.00 per day

Power strips and extension cords | \$25.00 per day

AV Table | Complimentary

Speaker Phone | \$50.00 per day

Internet- Basic 1-10 devices | Complimentary

Internet- Expanded 11+ devices | \$25.00 per device

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# Considerations

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## General Information and Policies

Printed menus are for general reference and our event staff would be happy to customize menus to meet your specific needs. Buffets require a per person minimum. Menu pricing is subject to change without notice.

SpringHill/TownePlace Suites at Flamingo's Crossings do not permit outside Food and Beverage unless authorized by a catering sales representative. If outside Food and Beverage is authorized a service / clean up fee will apply.

## Guarantees

In order to make your meeting a success, please confirm your guaranteed number of guests three business days (72 hours) prior to your event

We are able to guarantee catering services upon a 72 hour notification as long as space is available. For meeting or catering requirements, less than 72 hours, contact a hotel event sales representative.

## Service Charge and Tax

All food and beverage and Audio/Visual prices are subject to a 22% service charge and 6.5% State Sales Tax.

## Shipping

If shipping materials to the hotel, please include the company/group name, event manager and date of meeting on the outside of the package.

The hotel can not assume responsibility for the damage or loss of merchandise sent for storage.

Any box (not an envelope)- \$5.00 plus tax.