



RENAISSANCE® ORLANDO AT SEAWORLD®

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RENAISSANCE®
HOTELS

2019 CATERING MENU

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Crafted for you | Continental Breakfast

Basic | \$33

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruit and Berries, Yogurt and Local Honey
Chef's Selection of Breakfast Pastries
Butter and Seasonal House-made Jam
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Traditional | \$37

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruits
Assorted Cold Cereals
Whole Milk, 2% and Skim Milk
Whole Bananas and Seasonal Berries
Yogurt, House-made Granola, Berries and Local Honey
Chef's Selection of Breakfast Pastries
Butter and Seasonal House-made Jam
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Deluxe | \$41

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry
Diced Seasonal Fruits and Berries
Assorted Cold Cereals
Whole Milk, 2% and Skim Milk
Whole Bananas and Seasonal Berries
Yogurt, House-made Granola, Berries and Local Honey
Hard Boiled Eggs with Sea Salt
House-Smoked Salmon Display with Diced Onions and Capers
Assorted New York Water Bagels and Cream Cheese
Chef's Selection of Breakfast Pastries
Butter and Seasonal House-made Jam
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon One Hour of Service
Additional Charge of \$2 per Person for Seated Continental Breakfast

Crafted for you | Plated Breakfast

All American Breakfast | \$37

Orange Juice

Choice of One Starter:

Fresh Berry, Yogurt and Granola Parfait | Steel Cut Oatmeal, Apples and Cinnamon Cream | Seasonal Fruit Plate

Scrambled Eggs

Choice of One Breakfast Meat:

Sausage Links | Sausage Patties | House-made Chicken Sausage | Smoked Bacon | Turkey Bacon | Country Ham Steak

Breakfast Potatoes

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Farmers Market Benedict | \$40 (150 Maximum)

Orange Juice

Choice of One Starter:

Fresh Berry, Yogurt and Granola Parfait | Steel Cut Oatmeal, Apples and Cinnamon Cream | Seasonal Fruit Plate

Poached Eggs, Grilled Tomatoes, Spinach, Roasted Peppers with Citrus Hollandaise Sauce

Breakfast Potatoes

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon One Hour of Service

Crafted for you | Plated Breakfast

Sweet Beginning | \$35

Orange Juice

Choice of One Starter:

Fresh Berry, Yogurt and Granola Parfait | Steel Cut Oatmeal, Apples and Cinnamon Cream | Seasonal Fruit Plate

House-Made Cinnamon Babka French Toast, Warm Maple Syrup and Seasonal Berries

Choice of One Breakfast Meat:

Sausage Links | Sausage Patties | House-made Chicken Sausage | Smoked Bacon | Turkey Bacon | Country Ham Steak

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Renaissance Signature | \$40

Orange Juice

Choice of One Starter:

Fresh Berry, Yogurt and Granola Parfait | Steel Cut Oatmeal, Apples and Cinnamon Cream | Seasonal Fruit Plate

House-made Corn Beef Hash, Scrambled Eggs, Roasted Potatoes with Peppers and Onions

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon One Hour of Service

Crafted for you | Breakfast Buffet

Traditional | \$46

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry

Diced Seasonal Fruit and Berries with Local Honey

Yogurt, House-made Granola and Berries

Farm Fresh Scrambled Eggs

Breakfast Potatoes

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Choice of Two Breakfast Meats:

Sausage Links | Sausage Patties | House-made Chicken Sausage | Turkey Sausage | Smoked Bacon | Turkey Bacon | Country Ham Steak

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Country | \$48

An Assortment of Juices to Include: Orange, Apple, Grapefruit and Cranberry

Diced Seasonal Fruit and Berries with Local Honey

Assorted Cold Cereals

Whole Milk, 2% and Skim Milk

Whole Bananas

Yogurt, House-made Granola, and Berries

Farm Fresh Scrambled Eggs

Potato Hash

Sausage Gravy with House-made Biscuits

Chef's Selection of Breakfast Pastries

Butter and Seasonal House-made Jam

Choice of Two Breakfast Meats:

Sausage Links | Sausage Patties | House-made Chicken Sausage | Turkey Sausage | Smoked Bacon | Turkey Bacon | Country Ham Steak

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Based Upon One Hour of Service

Minimum of 25 Guests | Service Charge of \$200 for Groups Less than 50

Crafted for you | Action Stations

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

Raisins, Walnuts, Bananas, Brown Sugar and Honey

***Buttermilk Pancake Station | \$11**

Blueberry, Chocolate Chip, Banana, Traditional Fruit Compote and Warm Maple Syrup

***Krispy Kreme® French Toast | \$12**

Cream Cheese Icing, Blueberries, Candied Pecans and Warm Maple Syrup

***Belgium Waffle Station | \$12**

Fruit Compote, Chocolate Chips, Warm Maple Syrup and Whipped Cream

***Omelets Made To Order | \$13**

Eggs, Egg Whites, Ham, Pecan Bacon, Sausage, Swiss Cheese, Cheddar Cheese, Onions, Peppers, Mushrooms, Spinach, Local Organic Tomatoes and Salsa

***Avocado Toast | \$11**

Multigrain Toast, Poached Egg, Parmesan Reggiano, Extra Virgin Olive Oil

***Chef's Breakfast | \$12**

House-made Corned Beef Hash, Poached Eggs, Hollandaise

***Fresh Pressed Juice Station | \$11 (200 Max)**

Orange and Grapefruit

Minimum of 25 Guests

*Attendant Required for all Stations | Attendant Fee of \$225 per Attendant

Crafted for you | Enhancements

Bloody Mary or Mimosa Bar | \$15 per Person

Assorted New York Water Bagels with Cream Cheese and Seasonal House-made Jam | \$60 per Dozen

House-made Warm Biscuits, Seasonal House-made Jams | \$56 per Dozen

Hard Boiled Eggs with Extra Virgin Olive Oil, Sea Salt | \$4 Each

Bacon, Egg and Cheese Croissant | \$10 Each

House-made Chicken Sausage, Egg, Dubliner Cheese, English Muffin | \$10 Each

Country Ham, Fried Green Tomato, Whipped Feta, Egg, Asiago Focaccia | \$10 Each

Breakfast Skillet with Country Ham, Diced Potatoes, Poblano Peppers and Scrambled Eggs | \$12 per Person

House-Smoked Salmon Display with Diced Onion, Capers and Chopped Eggs | \$15 per Person

Yogurt Parfait with Florida Orange, Greek Yogurt | \$8 Each

Themed Breaks

Recharge | \$20

Almond Milk Chia Pudding, Grilled Vanilla Glazed Pineapple, Granola
Brain Food, Nuts, Seeds, Dried Fruit
Seasonal Berries
Whole Fruit
Strawberry Bread
Warm Blueberry Muffins
Natalie's Orchid Island Juices
O.N.E. Coconut Water®
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Authentic | \$20

Mini Egg Bites, Spinach, Gruyere Cheese
Mushroom Ricotta Toast
Donut Holes
Honest Tea Honey Green Tea
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Revitalize | \$20

Dark Chocolate Dipped Orange Coconut Macaroons
Build Your Own Trail Mix: White Chocolate Chia Brittle, Smoked Marcona Almonds, Banana Chips, Dark Chocolate Cranberries and Yogurt Raisins
Crisp Seasonal Vegetable Crudit , Garbanzo Bean Hummus, House-made Ranch
O.N.E. Coconut Water®
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Invigorate | \$20

Build Your Own Parfait: Greek Yogurt, House-made Granola, Dried Cranberries, Dried Cherries, Dried Pineapple, Toasted Coconut, Local Honey
Warm Cinnamon Rolls
PB&J Muffins
Red Bull®
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Soy Milk and Almond Milk \$2.00++ Per Person Surcharge

Pricing Based on (45) Minutes of Service

Themed Breaks

Stimulate | \$22

Strawberry Shortcake Cupcakes
Whoopie Pies, Chocolate & Peanut Butter
Soft Buttered Pretzels, Ale Cheese Sauce, Lusty Monk Mustard
Lemonade Stand, Arnold Palmer, Traditional, Blueberry Lemonade
Kickstart Energy Drinks
Assorted Soft Drinks

Eclectic | \$22

Corn Bread, Jalapeno Honey, Whipped Butter, Bacon Onion Jam
Key Lime Bars, Toasted Meringue
Warm House Made Salt & Vinegar Potato Chips, Chimichurri Sour Cream Dip
Pita Chips, Shell Bean Hummus
Brown Sugar Cinnamon Tortilla Chips, Dulce De Leche
Assorted Craft Sodas
Bubly Sparkling Water™

Quench | \$16

Bubly Sparkling Water™
Kickstart Energy Drinks
O.N.E. Coconut Water®
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Indulge | \$22

White & Milk Chocolate Dipped Strawberries
Peanut Butter Cup Cookie
Red Velvet & White Chocolate Cookie
S'mores Cookie
Dark Chocolate Energy Trail Mix
Chocolate & Whole Milk
Assorted Soft Drinks

Nostalgic | \$22

The "Mighty Mo" Burger Slider, Dill Pickle, Cheese, Thousand Island
Fried Green Tomato BLT, House-made Focaccia
Ice Cream Floats, Vanilla Ice Cream
Assorted Soft Drinks & Root Beer
Old Fashioned Candies

Soy Milk and Almond Milk \$2.00++ Per Person Surcharge

Pricing Based on (45) Minutes of Service

Themed Breaks | All Day Coffee Break Packages

Option One | \$46

Morning Break (1 Hour)

Assorted Juices
Diced Seasonal Fresh Fruit, Local Honey
Chef's Selection of Breakfast Pastries
Butter and Seasonal House-made Jam
Assorted New York Water Bagels with Cream Cheese
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Mid-Morning Break (30 Minutes)

Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Break (30 Minutes)

Gourmet Cookies and Chocolate Brownies
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Option Two | \$52

Morning Break (1 Hour)

Assorted Juices
Diced Seasonal Fresh Fruit, Local Honey
Chef's Selection of Breakfast Pastries
Butter and Seasonal House-made Jam
Assorted New York Water Bagels with Cream Cheese
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Mid-Morning (30 Minutes)

Whole Fresh Fruit
Power and Granola Bars
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Break (30 Minutes)

Potato Chips, Pretzels and Popcorn
Assorted Candy Bars
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

All Day Beverage Break (8 Hours) | \$45

Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Pricing Based on (45) Minutes of Service

Themed Breaks | A la Carte Selections

Beverage Selections

Pepsi® Soft Drinks | \$6 Each
Non-Pepsi® Product Fee | \$7 Each
Bottled Fruit Juices | \$5 Each
Kevita Kombucha | \$6 Each
Tazo® Flavored Iced Teas | \$5 Each
Bottled Water | \$6 Each
Evian® Water | \$6 Each
Bottled Lemonade | \$5 Each
Energy Drinks | \$6 Each
Bottled Frappuccino | \$6 Each
Starbucks Cold Brew Coffees | \$8 Each
Natalie's Orchid Island Juices | \$6 Each
Lemonade | \$60 Gallon
Fruit Punch | \$60 Gallon
Iced Tea | \$60 Gallon
Infused Water | \$60 Gallon
Freshly Brewed Coffee | \$105 Gallon
Freshly Brewed Decaf Coffee | \$105 Gallon
Specialty Teas | \$105 Gallon

A la Carte Selections

Individual Yogurts | \$5 Each
Whole Fruit | \$4 Each
Assorted Donuts | \$62 per Dozen
Assorted Chocolate Croissants | \$62 per Dozen
Assorted New York Water Bagels with Cream Cheese | \$62 per Dozen
Individual Bags of Apple Cranberry Trail Mix | \$6 per Bag
Individual Bags of Chocolate Crunch Trail Mix | \$6 per Bag

Savory Selections

“R” Signature Burger Slider | \$6 Each

Pepper Bacon, American and Cheddar Cheese, Shoestring Potatoes, Pickled Jalapenos and Smoked Tomato Aioli

Mini Panini | \$5 Each

with Sliced Ham, Pulled Pork, Angry Cukes, Swiss Cheese, Orlando Ale Mustard

Salted Pretzels | \$65 per Dozen

with a choice of Orlando Ale Mustard or Cheese Sauce

Chicken or Beef Empanadas | \$7 Each

with Salsa and Cilantro Crema

Chicken Arepas | \$7 Each

with Salsa and Cilantro Crema

House-made Salt & Vinegar Potato Chips | \$6 per Person

with French Onion Dip

Freshly Popped Popcorn | \$5 per Person

*Attendant Fee

Sweet Selections

Assorted Candy, Granola & Breakfast Bars | \$4 Each
Assortment of Frozen Fruit & Ice Cream Bars | \$6 Each
Gourmet Chocolate Chip Cookies | \$62 per Dozen
Sugar Cookies | \$62 per Dozen
Oatmeal Cookies | \$62 per Dozen
White Chocolate Blueberry Walnut Bars | \$62 per Dozen
Espresso Brownies | \$62 per Dozen
Pecan Chocolate Chip Blondies | \$62 per Dozen
Raspberry Linzer Squares | \$62 per Dozen

Pricing Based on (45) Minutes of Service

Lunch | Plated Starters & Desserts

Selection of One Salad or Soup and One Dessert

Starters

Salad

Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Wedge Iceberg, Applewood Bacon, Blue Cheese Dressing

Roasted Beet Salad, Mixed Lettuce, Shaved Heirloom Carrots, Roasted Squash, Pistachio Dukkah, Date Vinaigrette

Local Mixed Green Salad, Feta, Pea Puree, Roasted Chef's Mushrooms, Shaved Red Radish, Smoked Tomato and Tarragon Vinaigrette

Soups

Roasted Fennel and Tomato Cream

Italian Sausage, White Bean and Kale Soup

Roasted Potato and Chorizo Soup

Sweet Corn Chowder

Desserts

Florida Key Lime Meringue Pie

New York Cheesecake, Berry Compote, Chantilly Cream

Elvis Cake, Banana Cake, Peanut Butter Mousse

Caramel Mousse Tart, Hazelnut Crunch, Milk Chocolate Ganache

Florida Orange Buttermilk Pie

Goey S'mores Cake, Milk Chocolate Ganache, Marshmallow Graham Blondie, House Made Fluff, Chocolate Pudding Cake

Lunch | Plated Hot Selections

Selection of One Entrée

Lunch Entrée

Pan Seared Salmon | \$48

Choice of Starter (Salad or Soup)

Brown Basmati Rice, Charred Broccolini, Caramelized Lemon

Choice of Dessert

Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Fresh Catch | \$52

Choice of Starter (Salad or Soup)

Warm Grain Salad, Kale, Citrus Butter

Choice of Dessert

Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

NY Strip | \$58

Choice of Starter (Salad or Soup)

Herb Roasted Potatoes, Charred Asparagus, Herbed Butter

Choice of Dessert

Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

All Natural Chicken Breast | \$50

Choice of Starter (Salad or Soup)

Garlic Whipped Potatoes, Green Beans, Natural Jus

Choice of Dessert

Baked Assorted Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Pricing Based on (45) Minutes of Service

Lunch | Cold Plated Selections

Selection of One Entrée

Classic Grilled Chicken Caesar Salad | \$40

Soup of the Day

Shaved Romano, Parmesan Dressing, Focaccia Croutons

Baked Assorted Dinner Rolls and Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Shrimp Chopped Salad | \$44

Soup of the Day

Cajun Gulf Shrimp, Crisp Greens, Tomato, Roasted Corn, Cucumber, Crispy Onions, Ranch Dressing

Baked Assorted Dinner Rolls and Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Cobb Salad | \$47

Soup of the Day

Romaine Hearts, Avocado, Egg, Bacon, Blue Cheese, Tomato, Peppercorn Dressing

Baked Assorted Dinner Rolls and Butter

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Italian Hoagie | \$41

Soup of the Day

Chefs Choice of Side Salad

Imported Mortadella, Soppressata, Prosciutto, Provolone, Italian Herbs & Olive Oil, Tomato, Pickles

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Wraps | \$43

Soup of the Day

Choice of Two Half Wraps per Plate:

Turkey and Brie Wrap, Slow Roasted Tomato, Watercress, Basil Mayonnaise

Greek Wrap, Hummus, Grilled Vegetables, Cucumbers

Shaved Steak Wrap, Horseradish, Pesto Aioli, Arugula, Shaved Red Onions

Chicken Caesar Wrap, Shaved Parmesan, Focaccia Croutons

Grilled Chicken Wrap, Dijon Aioli, Lettuce, Tomato

Chefs Choice of Side Salad

Choice of Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Pricing Based on (45) Minutes of Service

Lunch | Deli Buffet

Deli | \$59

Smoked Tomato Bisque

Fingerling Potato Salad, Whole Grain Mustard Vinaigrette, Shaved Onion, Dill

Wild Grain Salad, Radish, Feta, Cherry Tomato, Asparagus

Assorted Meats | Choice of Three:

Genoa Salami | Roasted All Natural Turkey | Ham | House Roasted Beef | Slow Roasted Chicken Salad | Olive Oil Poached Albacore Tuna | Coppa | Mortadella

Assorted Deli Cheese | Choice of Three:

Aged Cheddar | Swiss | Provolone | Smoked Gouda

Accompaniments: Tomato, Lettuce, Shaved Onion, Pickles, Whole Grain Mustard, Dijon Mustard, and Herb Mayonnaise

Bakery Selection of Breads & Rolls

Warm House Made Salt & Vinegar Potato Chips

Iced Fudge Brownies

Assorted Gourmet Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests
Pricing Based on One and One Half Hour of Service

Lunch | Lunch Buffet

Monday Buffet | Floridian

Sweet Corn Chowder, Potato, Cream
Hearts of Palm Salad, Orange, Fennel, Radish, Kalamata Olive, Tomato, Watermelon, Shaved Onion
Fresh Catch, Simply Grilled, Fresh Lemon, Herbs
Smoked Jerk Chicken, Roasted Chicken Gravy
Cuban Sandwich, Pork Shoulder, Ham, Fried Salami Swiss, Pickles, Orlando Ale Mustard Aioli
Shrimp and Grits, Andouille Sausage, Logan Turnpike Grits
Fingerling Potato Hash with Corn, Spinach and Baby Peppers
Traditional Key Lime Pie
Seasonal Shortcake
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

Tuesday Buffet | Down South

Creamy Coleslaw
Build Your Own Wedge Salad Iceberg, Chopped Bacon, Asher Bleu Cheese, Heirloom Tomato, House-Made Buttermilk Ranch
Warm Corn Bread, Honey Butter
Chicken & Dumplings, Roasted Chicken Gravy & Vegetables
Slow Smoked Beef Short Ribs, Horseradish Red Wine Reduction
Cheddar Mashed Potatoes
Braised Collard Greens
Baked Green Chile Mac and Cheese
Blueberry Cobbler
Bacon Bourbon Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

\$59 | Per Person for the Day of the Week Buffet

\$64 | Per Person all Other Days of the Week

Pricing Based on One and One Half Hour of Service
Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Lunch | Lunch Buffet

Wednesday Buffet | Latin Flavors

Build Your Own Green Salad

Radish, Tomato, Cucumber, Queso Fresco, Black Beans, Quinoa, Red Onion, Sweet Potato, Pepitas, Cilantro Vinaigrette

Mexican Street Corn Salad

Corn Tortilla Chips, House-made Salsa, Chorizo & Queso Fundida

Arroz Con Gondules

Beef Brisket Barbacoa Arepas, Tomatillo Salsa, Queso Fresco, Chimichurri

Chicken Empanadas, Cilantro Lime & Garlic Crema

Argentinian Chicken, Grilled Sausage, Caramelized Peppers & Onions

Tres Leches

Warm Churros with Chocolate and Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

Thursday Buffet | Mediterranean

Rustic Minestrone Soup

Chopped Romaine Hearts, Parmesan Cheese, and Olive Oil Breadsticks, House-Made Caesar Dressing

Grilled Naan, Shell Bean Hummus, Extra Virgin Olive Oil, Soft Feta

Tabbouleh Salad, Bulgur Wheat, Fresh Lemon

Caprese Salad, Ciliegine Mozzarella, Heirloom Tomato, Pesto

Pan Seared Salmon, Smoked Tomato, Caper and Kalamata Olive Brown Butter Sauce

Chermoula Chicken, Grilled Artichokes, Cauliflower Puree, Toasted Cous Cous Risotto, Swiss Chard, Mushrooms, Roasted Corn

House-Made Lasagna Bolognese

Tomato & Basil Pesto Focaccia

Limoncello Ricotta Cheesecake

Italian Chocolate Almond Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

\$59 | Per Person for the Day of the Week Buffet

\$64 | Per Person all Other Days of the Week

Pricing Based on One and One Half Hour of Service
Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Lunch | Lunch Buffet

Friday Buffet | Asian

Build Your Own Salad Bar

Assorted Greens, Edamame, Crispy Wonton, Shredded Carrots, Cucumbers, Ginger Dressing

Spicy Tuna Roll, Sriracha Mayonnaise, Tempura Crunch, Soy Sauce

Vegetable Spring Rolls, Vietnamese Dipping Sauce

Thai Coconut Lemongrass Chicken Steam Buns, Cilantro, Daikon Radish, Pickled Carrots, Sambal, Hoisin Sauce

Shrimp Lo Mein

Korean BBQ Short Ribs, Soy & Brown Sugar Bulgogi Glaze

Jasmine Rice

Bok Choy with Ginger and Garlic

Fried Sesame Balls

Pineapple Upside Down Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea

\$59 | Per Person for the Day of the Week Buffet

\$64 | Per Person all Other Days of the Week

Pricing Based on One and One Half Hour of Service
Minimum of 25 Guests | Required Service Charge of \$200 for Groups Less than 50 Guests

Dinner | Plated Starters & Desserts

Selection of One Salad and One Dessert

Salads | Selection of One

Classic Caesar Salad, Focaccia Croutons, Parmesan Cheese

Wedge Salad, Wedge Iceberg, Applewood Bacon, Blue Cheese Dressing

Roasted Beet Salad, Mixed Lettuce, Shaved Heirloom Carrots, Roasted Squash, Pistachio Dukkah, Date Vinaigrette

Local Mixed Green Salad, Feta, Pea Puree, Roasted Chef's Mushrooms, Shaved Red Radish, Smoked Tomato and Tarragon Vinaigrette

Desserts | Selection of One

Florida Key Lime Meringue Pie

New York Cheesecake, Berry Compote, Chantilly Cream

Elvis Cake, Banana Cake, Peanut Butter Mousse

Caramel Mousse Tart, Hazelnut Crunch, Milk Chocolate Ganache

Florida Orange Buttermilk Pie

Goey S'mores Cake, Milk Chocolate Ganache, Marshmallow Graham Blondie, House Made Fluff, Chocolate Pudding Cake

Dinner | Plated Dinner

Selection of One Entrée

Oven Roasted All Natural Chicken Breast | \$90

Choice of Starter

Mascarpone Mashed Potatoes, Broccolini, Garlic Thyme Jus

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Pan Seared Fresh Catch | \$95

Choice of Starter

Fingerling Potato Hash, Citrus Butter

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Oven Roasted Wild Salmon | \$92

Choice of Starter

Sticky Rice, Charred Bok Choy, Ginger Glaze, Miso Broth

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Double Cut Pork Chop | \$90

Choice of Starter

Soft Polenta, Braised Tuscan Kale, Apple Demi

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Grilled Sirloin | \$100

Choice of Starter

Sweet Potato Hash, Roasted Carrots, Local Honey Herb Butter

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Pan Seared Filet Mignon | \$105

Choice of Starter

Truffle Whipped Potatoes, Roasted Asparagus, Veal Glace

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas,
and Iced Tea

Dinner | Duo Plate

Choice of Starter

Chef's Selection of Fresh Vegetable and Starch

Choice of Dessert

Assorted Dinner Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

Filet Mignon with Choice of:

Chicken Breast | \$105

Salmon | \$110

Shrimp | \$115

Lobster | \$120

Diver Scallops | \$120

Dinner | Dinner Buffet

Smokehouse Buffet \$110

Warm House-made Biscuits and Corn Bread with Whipped Butter
German Fingerling Potato Salad, Red Onion, Bacon, Mustard Vinaigrette
Three Bean Salad, Chives, Smoked Tomato Vinaigrette
Cole Slaw
Award Winning Carolina Barbecue Chicken
*Mesquite Smoked Beef Brisket served with Miniature Rolls
BBQ Slow Smoked Pork Shoulder
Corn Succotash
Cheesy Grits
Braised Collard Greens
Mac N Cheese
Caramelized Banana Pudding
Assorted Mini Cupcakes
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

*Carving Attendant Required of \$225 per Attendant

R Signature Buffet \$115

Slow Cooked Short Rib of Beef and Barley Soup
Build Your Own Wedge Salad Iceberg, Chopped Bacon, Asher Bleu Cheese, Heirloom Tomato, House-made Buttermilk Ranch
Tortellini Salad, Peppercorn Vinaigrette, Toasted Pine Nuts, Roasted Eggplant, Smoked Tomatoes
Florida Shrimp & Logan Turnpike Grits with Andouille Sausage
Braised Chicken Coq Au Vin
*Carved Prime Rib with Horseradish Sauce, Ale Mustard and Mini Rolls
Pan Seared Fresh Florida Catch, Local Clams, Confit Fennel, Tomato & Shrimp Cioppino Broth
Roasted Seasonal Vegetable
Mashed Yukon Potato
Traditional Key Lime Pie
Seasonal Shortcake
Bourbon Pecan Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

*Carving Attendant Required of \$225 per Attendant

Dinner | Dinner Buffet

Welcome Buffet \$130

"Bar Snacks"

Shell Bean Hummus With Grilled Naan, Warm House Made Salt & Vinegar Potato Chips With Caramelized Onion Dip, Buffalo Chicken Wings with Bleu Cheese Dip

Salad Station

Mixed Greens, Chopped Romaine, Grilled Broccoli, Croutons, Parmesan, Chilled Key West Pink Shrimp, Olive Poached Albacore Tuna, Grilled Flat Iron Steak, Marinated Heirloom Tomato, Mixed Olives, Olive Oil Marinated Feta, Smoked Marcona Almond, Radish, Brined Cucumber, Roasted Carrots, House-made Caesar, Honey Bourbon Mustard Vinaigrette, Smoked Tomato Vinaigrette

Asian Station

Korean Barbecue Short Ribs, Sticky Rice, Bok Choy

Steamed Pork Dumplings

Chicken Spring Rolls

Slider Station

Loaded Tots, Sour Cream, Bacon, Cheddar, Green Onion, Chili

Portuguese Sausage | Sauerkraut, Grain Mustard

Aji Amarillo Glazed Chicken | House-made Ranch, B&B Pickles

Arepas & Fajitas Station

Adobo Chicken, Wood Fire Roasted Pulled Pork

Shredded Lettuce, Queso Fresco, Sour Cream, Guacamole, Salsa, Charred Tomatillo Salsa Verde

Warm Flour Tortillas & Arepas

*Liquid Nitrogen Ice Cream Bar

Choose Three (3) Flavors: Two (2) Ice Cream Flavors & One (1) Sorbet Flavor

Ice Creams Flavors: Tahitian Vanilla, Sweet Cream Caramel, Organic Peanut Butter, Cookies & Cream, Old Fashioned Butter Pecan, European Chocolate, Pistachio Strawberry, Mint Chip

Sorbet Flavors: Watermelon, Mango, Lemoncello, Pomegranate, Raspberry, Florida Orange

Traditional Toppings

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

*Attendant Fee Required of \$225 per Attendant

Pricing Based on One and One Half Hour of Service
Minimum of 50 Guests | Service Charge of \$200 for Groups Less than 50 Guests

Reception | Hors D'oeuvres

Hors D'oeuvres | \$7 per Piece | 1 Dozen Minimum Order

Cold

Brie Bruschetta
Deviled Eggs
Shrimp Tempura Sushi Rolls, Barrel Aged Smoked Soy
Smoked Salmon Dip, Sourdough Baguette, House Made Hot Sauce
Watermelon with Meredith Farms Marinated Soft Feta
Key West Pink Shrimp Cocktail
Smoked Tomato & Burrata on Focaccia
Seared Beef Sirloin Crostini, Kalamata Olive, Caper and Dill Aioli
Tuna Tataki

Butler Pass Attendant Fee Required of \$225 per Attendant

Hors D'oeuvres | \$7 per Piece | 1 Dozen Minimum Order

Hot

Chorizo and Manchego Arepas, Quince Jam
Teriyaki Beef Skewers with Yum Yum Sauce
Open Faced House Made Pastrami Reuben
Mini Chicken & Biscuit, Bourbon Barrel Aged Maple
Vegetarian Quesadilla
House-Smoked Brisket, Corn Bread, Carolina BBQ Sauce
Beef Bourguignon Puff Pastry
Bacon Wrapped Turkey Tenderloin
Chicken Lemongrass Dumpling
Pork Pot Stickers
Edamame Dumpling
Chicken Shumai
Chicken Spring Rolls
Braised Short Rib & Whipped Potato Biscuit
Fried Fontina Black Truffle Lobster Mac and Cheese
Pecan Bacon Wrapped Scallops

Reception | Presentation Display

Cheese Display | \$25

Chefs Choice of 4 Local Cheeses, House-made Seasonal Jam, Local Orange Blossom Honey with Gourmet Crackers, Sourdough Baguette

Sushi Display | \$900 per 100 Pieces

Spicy Tuna Roll

California Roll

Veggie Roll

Charred Salmon Roll

Nigiri, Tuna (Maguro), Salmon (Sake)

Wasabi, Ginger, Soy Sauce

Grilled Vegetable Display | \$19

Roasted Baby Zucchini and Squash, Crimini Mushrooms, Grilled Artichoke, Sweet Peppers, Cipollini Onions with Balsamic Glaze

Fresh Vegetable Crudités | \$19

Hummus, Green Goddess

Antipasto Display | \$30

Benton's Ham, Salami, Coppa Ham, Aged Provolone, Heirloom Tomato, Burrata Cheese with Extra Virgin Olive Oil, Marinated Charred Asparagus, Baby Vinegar Peppers and Sliced Baguettes

Bruschetta Display | \$20

Toasted Baguettes, Local Organic Tomato, Warm Spinach and Grilled Artichoke, Marinated White Bean Dip

Chips, Dip and Salsa | \$15

House Made Salt & Vinegar Potato Chips, Tortilla Chips, Crispy Pita Chips, French Onion Dip, Muenster Fundida with Chorizo, Salsa, Shell Bean Hummus

Pricing Based on One and One Half Hour of Service

Reception | Stations

Ramen Station | \$25

Choice of Two:

Braised Pork Belly| Korean BBQ Steak| Charred Ginger Soy Glazed Chicken
Noodles, Ramen Broth, Lake Meadow Egg, Crispy Garlic, Green Onions

Arepas & Fajitas Station | \$27

Choice of Two:

Adobo Chicken, Wood Fire Roasted Pulled Pork, Beef Brisket Barbacoa
Shredded Lettuce, Queso Fresco, Sour Cream, Guacamole, Salsa, Charred Tomatillo Salsa Verde
Warm Flour Tortillas & Arepas

Cajun Shrimp Boil | \$30

Key West Pink Shrimp, Corn, Kielbasa Sausage, Marble Potatoes, Hot Sauce Bar, Lemon Wedges, Cajun Butter

Pasta Station | \$30

Served with Garlic Knot Rolls

Rigatoni with Portuguese Sausage, Broccoli Rabe, Ricotta, Garlic Cream
Bucatini with Parmesan Cheese, Beef Short Rib Ragout
Fusilli with Pomodoro, Kalamata Olive, Mushrooms, Artichokes, Spinach, Parmesan

Pizza Party | \$30

Margherita Pizza

Three Cheese Pizza

Beef Pepperoni Pizza

Buffalo Wings, House Made Blue Cheese Dressing, Celery Sticks

Pretzel Garlic Bread with Stracciatella Mozzarella

House-made Mac and Cheese Bar | \$26

Applewood Bacon, Wood Fire Roasted Pulled Pork, Herb Roasted Chicken, Tomato, Green Onion, Pickled Jalapenos and Assorted Hot Sauces

Attendant Available for any Stations | Attendant Fee of \$225 Per Attendant

Pricing Based on One and One Half Hour of Service

Reception | Stations

Taco Station | \$25

Flour Tortillas

Choice of Two Meats:

Carne Asada | Chicken | Shrimp | Wood Fire Roasted Pulled Pork

Lettuce, Sour Cream, Salsa, Guacamole, Queso Fresco, Chimichurri and Lime

Steam Bun Station | \$27

Choice of Two Meats:

Ginger Glazed Short Ribs | Slow Roasted Vietnamese Duck | Korean BBQ Pork Belly | Thai Curry and Lemongrass Chicken

Sambal Crème, Alfalfa Sprouts, Sweet Soy, Kimchi

Build Your Own Slider Station | \$27

Choice of Three Sliders:

Wild Isles Salmon

Accompaniments include: Shredded Lettuce and Aji Pepper Mayonnaise

“R” Signature Cheese Burger

Accompaniments include: Pepper Bacon, American and Cheddar Cheese, Shoestring Potatoes, Pickled Jalapenos and Smoked Tomato Aioli
Charred Adobo Chicken

Accompaniments include: Cilantro Mayonnaise, Bacon and Onion Jam

Beef Short Rib

Accompaniments include: Fontina, Horseradish Aioli

Falafel, Tzatziki, Tomato, Red Onion, Feta, Hummus

Attendant Available for any Stations | Attendant Fee of \$225 Per Attendant

Pricing Based on One and One Half Hour of Service

Reception | Carving Stations

Roasted Tenderloin of Beef | \$600

Peppercorn Sauce, Horseradish Sauce, Grain Mustard and Miniature Rolls
(Serves Approximately 25 Guests)

New York Strip Loin | \$550

Peppercorn Sauce, Horseradish Sauce, Grain Mustard and Miniature Rolls
(Serves Approximately 25 Guests)

Roasted Breast of Turkey | \$500

Stuffing, Gravy, Herb Mayonnaise, Cranberry Sauce and Miniature Rolls
(Serves Approximately 30 Guests)

Bourbon Sugar Glazed Ham | \$500

Beer Mustard Aioli, Gouda Cheese and Buttermilk Biscuits
(Serves Approximately 50 Guests)

Pricing Based on One and One Half Hours of Service
Carver Required for all Stations | Carver Fee of \$225 Per Carver

Reception | Dessert Display & Stations

International Display | \$22

Assorted Dipped Strawberries

Pistachio Cannoli

Churros with Chocolate, Caramel Sauce, Nutella, Whipped Cream

Assorted Mini Cupcakes

4 Pieces per Person

(Minimum of 50 Guests)

Mini Dessert Station | \$22

Key Lime Tart | Ricotta Strawberry Shortcakes | Chocolate Caramel Tart | Assorted Whoopie Pies

***Liquid Nitrogen Ice Cream Bar | \$30 (minimum of 100 guests)**

Choose Three (3) Flavors: Two (2) Ice Cream Flavors & One (1) Sorbet Flavor

Ice Creams Flavors:

Tahitian Vanilla, Sweet Cream Caramel, Organic Peanut Butter, Cookies & Cream, Old Fashioned Butter Pecan, European Chocolate, Pistachio Strawberry, Mint Chip

Sorbet Flavors:

Watermelon, Mango, Lemoncello, Pomegranate, Raspberry, Florida Orange

Traditional Toppings

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas, and Iced Tea

(For groups of less than 100 people please speak to your Event Manager for details on an alternative option)

*Attendant Fee of \$225 Per Attendant

Pricing Based on One and One Half Hours of Service

Beverage | Hosted Bar

Top Shelf | Hosted Bar

Top Shelf Spirits | \$11

Smirnoff Vodka, Don Q Cristal Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila and Hennessy VS

Cordials | \$11

Imported Beer | \$9

Corona Extra

Craft Beer | \$10

Blue Moon Belgian White
Funky Buddha Brewery Hop Gun India Pale Ale
Funky Buddha Brewery Floridian Hefeweizen

Domestic Beer | \$8

Domestic Beer
Michelob Ultra
Bud Light

Non-Alcoholic Beer | \$8

O'Doul's

Top Shelf Wines | \$49

Magnolia Grove by Chateau St. Jean, Chardonnay, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Soft Drinks | \$6

Natural Bottled Water | \$6

Executive | Hosted Bar

Executive Spirits | \$13

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior, Johnnie Walker Black, Knob Creek Bourbon, Patron Silver Tequila, Crown Royal Whiskey, Hennessy Privilege VSOP and Jack Daniel's

Cordials | \$11

Imported Beer | \$9

Corona Extra

Craft Beer | \$10

Blue Moon Belgian White
Funky Buddha Brewery Hop Gun India Pale Ale
Funky Buddha Brewery Floridian Hefeweizen

Domestic Beer | \$8

Domestic Beer
Michelob Ultra
Bud Light

Non-Alcoholic Beer | \$8

O'Doul's

Executive Wines | \$60

Kenwood Vineyards, Chardonnay, Sonoma County, California
Spellbound, Cabernet Sauvignon, California

Soft Drinks | \$6

Natural Bottled Water | \$6

Cash Bar Available Upon Request

Bartender Fee Required | Bartender Fee of \$225 per Bartender for first three (3) hours, \$35 per Bartender/per Hour after first three (3) hours

Beverage | Bar Packages

Top Shelf Package Bar

Includes Brands from Top Shelf Hosted Bar

One Hour | \$27

Each Additional Hour | \$12

Executive Package Bar

Includes Brands from Executive Hosted Bar

One Hour | \$32

Each Additional Hour | \$14

Mojito's and Margaritas | \$13 Each

Fresh Hand Crafted Creations Prepared Right at the Bar

American Craft Spirits | \$15 Each

Tito's Vodka, 4 Orange Vodka, Winter Garden Bourbon, Wicked Dolphin Run

Craft Beer | \$10 Each

Select Four from our Craft Beer Selection

Sam Adams Seasonal, Blue Moon Belgian White, New Belgium Fat Tire Amber Ale, Sweetwater IPA, Swamp Head Big Nose IPA, Cigar City Jai Alai IPA

Morning Wake-Up Call Bloody Mary or Mimosa | \$15 Each

House Made Spicy and Mild Tomato Juice Bar, Fresh Cut Celery Stalks, Pickled and Regular Selections

Just the Right Blend Paired with Tito's Vodka or Grey Goose

Custom Cocktail | \$ Based on Recipe

Let us Custom Craft a Cocktail for Your Event!

Sponsored Beverage Tickets

Executive Cocktails | \$13 Each

Top Shelf Cocktails | \$11 Each

Bartender Fee Required | Bartender Fee of \$225 per Bartender for first three (3) hours, \$35 per Bartender/per Hour after first three (3) hours

Beverage | Wines & Champagne

Champagne/Sparkling

Mionetto, Prosecco, "Organic", Treviso, Italy, NV | \$52

Mumm Napa, Brut, "Prestige, Chefs de Caves" Napa Valley, California NV | \$60

White Wine

Beringer Vineyards, White Zinfandel, California | \$46

Magnolia Grove by Chateau St. Jean, Rose, California | \$49

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California | \$49

Magnolia Grove by Chateau St. Jean, Chardonnay, California | \$49

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand | \$52

Snoqualmie, Chardonnay, Columbia Valley, Washington | \$52

Charles Smith, Riesling, "Kung Fu Girl", Ancient Lakes, Washington | \$54

Kenwood Vineyards, Chardonnay, Sonoma County, California | \$60

J Vineyards, Pinot Gris, California | \$60

Shannon Ridge, Sauvignon Blanc, "High Elevation Collection, California | \$60

Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma, California | \$80

Copain, Chardonnay, "Tous Ensemble", Anderson Valley, California | \$92

Red Wines

Magnolia Grove by Chateau St. Jean, Merlot, California | \$49

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California | \$49

Line 39, Pinot Noir, California | \$56

Spellbound, Cabernet Sauvignon, California | \$60

Hangtime, Pinot Noir, California | \$62

Mohua Wines, Pinot Noir, Central Otago, New Zealand | \$80

Decoy by Duckhorn, Merlot, California | \$86

Justin, Cabernet Sauvignon, Paso Robles, California | \$90

Achaval-Ferrer, Malbec, Mendoza, Argentina | \$98

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California | \$98

Technology | Audio Visual

Audio Equipment

Wired Microphone | \$70
Wireless Handheld Microphone | \$220
Wireless Lavalier Microphone | \$220
4 Channel Mixer | \$80
6 Channel Mixer | \$100
12 Channel Mixer | \$155
16 Channel Mixer | \$180
Powered Speaker | \$125
House Sound | \$100
Computer/ iPod Audio Feed | \$55
CD Recorder | \$125
JBL ERX Sound Package | \$900

Video

Scan Converter | \$300
Polycom Video Conference | \$1,200
Barco Video Switcher | \$550

Labor Rates

Weekday Operator | \$100 / hour (Audio, Video, Lighting and Stage Hand)
Weekday Lighting Operator | \$150 / hour
Weekday Technical Director / Show Producer | \$150 / hour
Weekend / Holiday Operator Rate | \$150/ hour
Weekend / Holiday Camera Operator Rate | \$200 / hour
Weekend / Holiday Technical Director / Show Producer Holiday Rate | \$200 / hour
*5 Hour Minimum is Required for Labor Calls Operator
**Please speak with your Event Technology Sales Manager for Evening (after 5pm) Labor Rates

Data Display / Projection

21" LCD Monitor | \$95
55" LED Monitor | \$550
70" LED Monitor | \$750
LCD 5K Projector | \$700
LCD 7K Projector | \$1,200
LCD 10K Projector | \$1,800

Screens

5'- 8' Tripod Screens | \$95
10'- 12' Cradle Screens | \$150
7.5' X 10' Fastfold Screens with Trim | \$250
9' x 12' Fastfold Screen with Trim | \$325
10.5' x 14' Fastfold Screens with Trim | \$400
7 x 14 Wide Screen Fastfold with Trim | \$450
9 x 16 Wide Screen Fastfold with Trim | \$550
Black Velour Drape 16'-22' High | \$22 per ft.

Projector Package

LCD Support Package (Screen & Power) | \$195
LCD Projector Package (Projector, Screen, Power) | \$700

Meeting Support

Flipchart with Pad & 2 Markers | \$75
Post-it Note Flipchart with Pad & 2 Markers | \$95
Easel | \$25
Whiteboard | \$30
Wireless Mouse with Laser Pointer | \$75

Technology | WiFi

WiFi Simplified

Simple Wireless Internet 1-25 Connections with up to 3Mbps of Shared Bandwidth | \$25/per person

Simple Wireless Internet 26-50 Connections with up to 5Mbps of Shared Bandwidth | \$23/per person

Simple Wireless Internet 51-100 Connections with up to 8Mbps of Shared Bandwidth | \$20/per person

Superior Wireless Internet 1- 25 Connections with up to 12Mbps of Shared Bandwidth | \$45/per person

Superior Wireless Internet 26-50 Connections with up to 18Mbps of Shared Bandwidth | \$24/per person

Superior Wireless Internet 51-100 Connections with up to 30Mbps of Shared Bandwidth | \$38/per person

Wireless 101+ Internet Connections

Please contact our Event Technology Department so we can provide you with a custom quote to fit your requirements

General Information | General Banquet Information

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's 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, on the Resort'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. The Hotel cannot be responsible for services over (5%) of the guarantee for events up to 500 people or three percent (3%) for events exceeding 500 people. Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums

Service Charge / Tax

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales Tax of 6.5%.

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.

Outdoor Function

A \$7.50 per person service fee will be applied to all outdoor banquet events. An additional \$8.00 per person charge will be added to the menu cost for all plated meals served outside. In compliance with the Orange County Noise Code Ordinance, events must conclude by 10:00pm. Any props, décor and/or entertainment must be coordinated in advance with your Event Manager. Customized menu packages and enhanced lighting are also available, please consult your Event Manager for further details

General Information | Hotel Guidelines & General Information

Weather Guidelines Outdoor Functions

The Hotel reserves the right to make final decisions to move any schedule 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 gust 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.

Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Hotel's Atrium and indoor/outdoor balconies must be approved in advance with the Event Management office. All signs must be of professional style. The Hotel will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Hotel is not responsible for the retention or removal of any signs, banners, decorations audio visual or other equipment used in the Hotel. All displays or exhibits, if any, must conform to the Orange County Fire Code Ordinance.

Convention Material Storage & Handling

Handled by FedEx: Ask your Event Manager for Pricing and Procedures.

Audio Visual

Our in-house audio visual department will be more than delighted to assist you with audio visual needs. Price list are available upon request.

Electrical and Rigging

Electrical and rigging are exclusive to the hotel. Should rigging or electrical services be required, please contact your Event Manager in advance of making any electrical or rigging arrangements. The Hotel provides at no charge the use of an electrical outlet customarily found installed in function rooms. Any additional electrical needs will be provided at a charge with estimates provided in advance by the hotel or its agents based on advance information given. This applies to production sets, exhibits, stage shows, etc. Any additional rigging and electrical charges can be charged to the patron's master account if desire.

Smoking

In accordance with the Florida Clean Air Act, the Hotel is a smoke free environment. Smoking is permitted in designated outdoor areas only.

Property Damage

Any damages to the Hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be coordinated through the Event Management office prior to move-in and after move-out to assess the condition.

Lost and Found

The Hotel will not be held liable for the damages or loss of any merchandise brought into the Hotel by a patron or patron's guest.