BREAKFAST BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

SAND KEY CONTINENTAL | $24
Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

WAKE ME UP CONTINENTAL | $26
Assorted Breakfast Bars
Smoked Salmon Display with Bagels and Assorted Toppings
Assorted Muffins and Scones
Assorted Breakfast Pastries and Fruit Preserves
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

SWEET TOOTH CONTINENTAL | $28
Seasonal Fruit Salad
Assorted Donuts
Cinnamon Rolls
Chef’s Selection of Breakfast Breads
Selection of Chilled Juices
Freshly Brewed Coffees and Teas
BREAKFAST BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

NOURISH | $35
Seasonal Fruit Salad
Assorted Cereals with Berries and Milk
Assorted Muffins and Scones
Bagels and Cream Cheese
Butters and Fruit Preserves
Scrambled Eggs with Chives
Choice of Turkey Sausage or Bacon
Baked Oatmeal
Traditional French Toast with Berries
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

SUNRISE | $35
Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Scrambled Eggs with Chives
Bacon and Sausage Links
Roasted Rosemary Red Potatoes
Buttermilk Pancakes
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

SOUTHERN | $38
Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Choice of Smoked Country Ham or Bacon
Beef Brisket Hash
Southern Biscuits and Sausage Gravy
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

TAMPA | $38
Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Chorizo Hash
Platanos Maduros
Ybor Mojo Roasted Pork Benedict
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

ENHANCEMENTS
Ham, Egg and Cheese on English Muffin | $5
Bacon, Egg and Cheese on Croissant | $5

*Pancake Station | $12
Buttermilk Pancakes and Fresh Berries
Assorted Syrups and Whipped Topping

*Omelet Station | $12
Farm Fresh Eggs and Fresh Vegetables
Assorted Meats and Cheeses

*Chef Attendant $150 per station
BRUNCH BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

**BAYSIDE BRUNCH | $46**

Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Smoked Salmon Display with Bagels, Assorted Toppings
Scrambled Eggs, Chives, Salsa, Shredded Cheddar Cheese
Bacon and Sausage Links
Caprese Salad with Arugula, Fresh Mozzarella and Tomato
Grilled Florida Grouper with Orange Citrus Butter and Seasonal Fruit Salsa
Chef’s Selection of Fresh Vegetables
Roasted Breakfast Potatoes
Artisan Bread Basket
Chef’s Selection of Desserts
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

Choice of One Entrée
Grilled Breast of Chicken and Wild Mushroom Demi-Glace
Roasted Flank Steak and House Chimichurri

**ENHANCEMENTS**

Ham, Egg and Cheese on English Muffin | $5
Bacon, Egg and Cheese on Croissant | $5

*Pancake Station | $12
Buttermilk Pancakes and Fresh Berries
Assorted Syrups and Whipped Topping

*Omelet Station | $12
Farm Fresh Eggs and Fresh Vegetables
Assorted Meats and Cheeses

*Chef Attendant $150 per station
MEETING REFRESHMENTS

BEVERAGE & THIRST QUENCHERS

Priced on Consumption

• Bottled Water │ $5
• Assorted Bottled Juices │ $5
• Bottled Lemonade and Iced Tea │ $5
• Assorted Soft Drinks *(Pepsi)* │ $5
• Red Bull │ $6
• Freshly Brewed Coffees and Teas │ $65 per gallon
• Lemonade │ $40 per gallon
• Iced Tea │ $40 per gallon

Priced per Person

• All Day Beverage Break │ $25
  Includes Assorted Soft Drinks
  Freshly Brewed Coffees and Teas
  *priced in conjunction with catered breakfast and lunch
• All Day Beverage Break │ $30
  Includes Assorted Soft Drinks
  Freshly Brewed Coffees and Teas
• All Day Fruit-Infused Water Station │ $5

SPECIALTY ITEMS

Priced on Consumption

• Candy Bars │ $4
• Rice Krispy Treats │ $4
• Assorted Whole Fruit │ $4
• Assorted Fruit Yogurts │ $5
• Bags of Low-Fat Popcorn │ $5
• Bags of Potato Chips │ $5
• Professor Pops Fruit Juice Bars │ $6
• Ice Cream Bars │ $6
• Ice Cream Sandwiches │ $6

Priced per Person

• Freshly Popped Popcorn │ $5
• Tortilla Chips and Salsa │ $6
• Soft Pretzels and Mustard │ $6
• Sliced Fresh Fruit │ $7
• Coffee Upgrade │ $8
  Includes Starbucks Flavored Syrups
  Shaved Chocolate and Whipped Cream
  Cinnamon Sticks and Orange Peels

BAKERY ITEMS

Priced per Dozen

• Brownies │ $36
• Granola Bars │ $36
• Assorted Muffins and Danish │ $37
• Freshly Baked Cookies │ $39
• Bagels and Cream Cheese │ $44
• CLIF and Kind Bars │ $44
THEMED BREAKS

PRICED PER PERSON BASED ON 30-MINUTES OF SERVICE. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

MILK AND COOKIES | $12
Freshly Baked Chocolate Chip Cookies
Oreos with Whole Milk and Chocolate Milk

CITRUS | $13
Fresh Lemonade and Lemon Wedges
Macerated Strawberries, Blueberries and Mint
Lemon Bars and Key Lime Cookies
Citrus Punch

CLUB MEDITERRANEAN | $15
Pita Chips and Assorted Raw Veggies
Red Pepper Hummus and Tapenade
Marinated Olives and House Pickles
Grilled Vegetable Display
San Pellegrino Sparkling Water

BUILD YOUR OWN TRAIL MIX | $15
Mixed Nuts and Roasted Almonds
Dried Fruit and Banana Chips
Golden Raisins
M&M’s and Chocolate Chips

ENERGY BURST | $16
Awake, KIND and Clif Bars
Assorted Whole Fruit
Red Bull and Naked Smoothie Bottles

HOME RUN | $16
Freshly Popped Popcorn
Soft Pretzels and Mustard
Mini Hotdogs
Chili, Ketchup, Mustard
Cracker Jacks

CHOCOHOLIC | $16
Rock Slide Brownies
Chocolate Dipped Pretzels
Chocolate Glazed Berry Kabobs
Hot Chocolate and Mini Marshmallows

NACHO BAR | $16
Tortilla Chips and Queso
House Guacamole and Salsa
Pickled Jalapeños, Pico de Gallo, Black Olives
Mexican Crema

COFFEE HOUSE | $16
Sugarcane Sticks
Chocolate Espresso Beans
Mini Espresso Crème Brulee
Starbucks Double Shot Espresso and Frappuccino

HOME RUN | $16
Freshly Popped Popcorn
Soft Pretzels and Mustard
Mini Hotdogs
Chili, Ketchup, Mustard
Cracker Jacks

CHOCOHOLIC | $16
Rock Slide Brownies
Chocolate Dipped Pretzels
Chocolate Glazed Berry Kabobs
Hot Chocolate and Mini Marshmallows

NACHO BAR | $16
Tortilla Chips and Queso
House Guacamole and Salsa
Pickled Jalapeños, Pico de Gallo, Black Olives
Mexican Crema

COFFEE HOUSE | $16
Sugarcane Sticks
Chocolate Espresso Beans
Mini Espresso Crème Brulee
Starbucks Double Shot Espresso and Frappuccino
PLATED LUNCH

PRICED PER PERSON. MAXIMUM OF 2 SELECTIONS WILL APPLY TO ANY GROUP UNDER 25.
SELECTION REQUIRED IN ADVANCE. PLACE CARDS NEEDED.

ALL PLATED LUNCHES INCLUDE

• Choice of one Soup or Salad
• Choice of one Dessert
• Chef’s Selection of Fresh Vegetables
• Chef’s Selection of Starch
• Freshly Baked Rolls and Butter
• Freshly Brewed Coffees and Teas
• Pre-set Iced Tea or Water

SOUP

• Lobster Bisque with Crème Fraiche
• Garden Vegetable with Fresh Pistou
• Tomato Basil Bisque

SALAD

HOUSE
Wild Greens, Cucumbers, Tomato, Red Onion
Local Goat Cheese
Apple Cider Vinaigrette

CAESAR
Romaine, Seasoned Croutons
Shaved Parmesan
Caesar Dressing

WEDGE
Iceberg Lettuce, Bacon, Tomato
Crumbled Bleu Cheese
House Bleu Cheese Dressing

CAPRESE
Heirloom Tomatoes, Sweet Basil
Fresh Mozzarella
Balsamic Reduction and Extra Virgin Olive Oil

ENTRÉE

BLACKENED VEGETABLE FETTUCCINE | $32
Roasted Garlic and Arugula Pesto

CHICKEN PICCATA | $35
Lemon Caper Butter Sauce

GRILLED ATLANTIC SALMON | $38
Citrus Beurre Blanc

SIGNATURE CRAB CAKE | $39
Corn Relish and Key Lime Mustard

BLACKENED FL GROUPER | $40
Mango Salsa

CERTIFIED ANGUS BEEF SIRLOIN | $42
Watercolour Signature Steak Oil

CERTIFIED ANGUS BEEF TENDERLOIN | $46
Watercolour Signature Steak Oil

DESSERT

• Key Lime Pie with Key Lime Sauce
• NY Cheesecake with Macerated Strawberries
• Carrot Cake with Caramel Sauce and Whipped Cream
• Chocolate Lava Cake
• Peanut Butter Pie with Dark Chocolate Glaze
• Fresh Selection of Fruit and Berries
LUNCH ON THE RUN

PRICED PER PERSON. ADDITIONAL $5 PER GUEST CHARGE WILL APPLY TO PLATTER STYLE SERVICE. MAXIMUM OF 2 SELECTIONS WILL APPLY TO ANY GROUP UNDER 25.

LUNCH BOXES INCLUDE

• Condiments and Silverware
• Chilled Soft Drink or Bottled Water
• Kettle Chips
• Seasonal Apple
• Chocolate Chip Cookie

SANDWICH SELECTION

VEGETARIAN WRAP | $24
Wheat Tortilla, Grilled Vegetables and Boursin Cheese

CURED HAM WRAP | $26
Flour Tortilla, Shaved Ham, Lettuce, Tomato, Mustard Aioli and Cheddar Cheese

SMOKED TURKEY WRAP | $27
Flour Tortilla, Shaved Turkey, Swiss Cheese, Lettuce and Tomato Citrus Aioli

GRILLED CHICKEN CAESAR WRAP | $27
Wheat Tortilla, Grilled Breast of Chicken, Romaine Lettuce and Parmesan

TUNA SALAD | $28
Bibb Lettuce, Tomato and Radish on Kaiser Roll

HOUSE ROAST BEEF SANDWICH | $28
Shaved Beef, Horseradish Mayo, Lettuce, Tomato and Muenster Cheese on Ciabatta Roll

MUFFULETTA SANDWICH | $29
Salami, Capicola, Prosciutto, Lettuce, Tomato, Onion and Provolone Cheese on Ciabatta Roll

GRILLED CHICKEN NAPA SALAD | $29
Baby Spinach, Haricot Vert, Almonds, Avocado, Red Grapes, Dried Cranberries, Sunflower Seeds, Goat Cheese and Poppy Seed Dressing

ENHANCEMENTS | $5 EACH

• Pasta Salad
• Potato Salad
• Coleslaw
• Seasonal Fruit Salad
• Cucumber Tomato Salad
• Key Lime Pie
LUNCH BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

**ALL LUNCH BUFFETS INCLUDE**
- Freshly Brewed Coffees and Teas
- Pre-set Iced Tea or Water

**CAUSEWAY DELI | $38**
Creamy Vegetable Slaw
Waldorf Chicken Salad with Walnuts
Penne Pasta Salad
White, Rye and Wheat Bread
Roast Beef, Smoked Turkey, Ham, Pastrami and Genoa Salami
Havarti, Swiss, Cheddar and Muenster
Tomato, Onions, Bibb Lettuce, Pickle Spears and Green Olives
Mayonnaise, Dijon Mustard, Sundried Tomato Aioli and Horseradish Cream
Chocolate Brownies, Blondies and Turtle Brownies

**GONDOLA | $38**
Caesar Salad, Seasoned Croutons and Shaved Parmesan
Antipasto Salad
Chilled Tortellini Salad with Creamy Pesto
Beef Meatballs with Amoroso Rolls and Provolone Cheese
Chicken Caprese
Garlic Haricot Vert
Garlic Bread and Marinara
Tiramisu

**IT’S A WRAP | $40**
Wedge Salad with Cucumbers, Red Onions
Bacon and Bleu Cheese
White Bean Hummus, Pita Chips
Marinated Olives, House Made Pickles

**Blackened Sirloin Wrap**: Flour Tortilla with Sirloin, Bacon, Tomato, Onion, Horseradish Aioli

**Roasted Chicken Wrap**: Flour Tortilla with Roasted Chicken, Spinach, Tomato, Feta Cheese, Black Olive, Tomato

**Cajun Shrimp Wrap**: Flour Tortilla with Blackened Shrimp, Bibb Lettuce, Avocados Red Onion, Tomato

Chocolate Torte with Raspberry Coulis
New York Cheese Cake with Caramel Sauce

**MARKET | $44**
Napa Salad with Baby Spinach, Haricot Vert Almonds, Avocado, Red Grapes
Dried Cranberries, Sunflower Seeds
Goat Cheese and Lemon Poppy Seed Dressing
Heirloom Tomato Fresh Mozzarella Salad
Citrus Marinated Chicken Breast
Herb Crusted Salmon
Tri Color Quinoa
Roasted Cauliflower
Assorted Rolls and Butter
Strawberry Shortcake and Whipped Topping
Seasonal Fruit Salad
LUNCH BUFFET

PRICED PER PERSON BASED ON 1-HOUR OF SERVICE. MINIMUM 25 GUESTS REQUIRED.
ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

ALL LUNCH BUFFETS INCLUDE

• Freshly Brewed Coffees and Teas
• Pre-set Iced Tea or Water

TEX MEX | $44
Spring Greens with Cucumber, Tomato Avocado, Crispy Tortillas and Chipotle Ranch Beef and Chicken Fajitas Peppers and Onions Flour Tortillas Spanish Rice Tri-Color Tortilla Chips House Guacamole and Pico de Gallo Lettuce, Sour Cream, Black Olives Shredded Cheddar and Jack Cheese Charred Corn Salad Banana Xangos Cheesecake and Churros

SAND KEY | $48
Spring Greens, Cucumbers, Tomato, Red Onion Local Goat Cheese and Apple Cider Vinaigrette Conch Fritters with Key Lime Mustard Crab Louie Salad Waldorf Chicken Salad with Walnuts Blackened Florida Grouper, Citrus Butter BBQ Pulled Pork with a Molasses BBQ Sauce Slider Rolls Island Fried Rice Seasonal Vegetable Key Lime Pie and Chocolate Glazed Cheesecake

YBOR | $46
Traditional Cuban Salad with Iceberg Lettuce, Julienne Ham, Swiss Cheese, Green Olives Cuban Dressing Platanos Maduros Pressed Cuban Sandwiches Roasted Mojo Pork Ropa Vieja with Peppers and Tomato Yellow Rice and Black Beans Crispy Yuca Fries Tres Leches
PLANNER PACKAGE  |  $84

PRICED PER PERSON, PER DAY. MINIMUM 25 GUESTS REQUIRED.
ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

PACKAGE INCLUDES

ALL-DAY COFFEE STATION

BREAKFAST
Selection of one Breakfast Buffet

MID-MORNING BREAK
Nature Valley Granola Bars
Assorted Whole Fruit

LUNCH
Selection of one Lunch Buffet

MID-AFTERNOON BREAK
Selection of one Break

NOURISH
Seasonal Fruit Salad
Assorted Cereals with Berries and Milk
Assorted Muffins and Scones
Bagels and Cream Cheese
Butters and Fruit Preserves
Scrambled Eggs with Chives
Choice of Turkey Sausage or Bacon
Baked Oatmeal
Traditional French Toast with Berries
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

SUNRISE
Seasonal Fresh Sliced Fruit
Parfait Station
Assorted Cereals with Berries and Milk
Assorted Breakfast Pastries and Fruit Preserves
Scrambled Eggs with Chives
Bacon and Sausage Links
Roasted Rosemary Red Potatoes
Buttermilk Pancakes
Selection of Chilled Juices
Freshly Brewed Coffees and Teas

CAUSEWAY DELI
Creamy Vegetable Slaw
Waldorf Chicken Salad with Walnuts
Penne Pasta Salad
Roast Beef, Smoked Turkey, Ham, Pastrami and Genoa Salami
Havarti, Swiss, Cheddar and Muenster
Tomato, Onions, Bibb Lettuce, Pickle Spears and Green Olives
Mayonnaise, Dijon Mustard, Sundried Tomato Aioli and Horseradish Cream
Chocolate Brownies, Blondies and Turtle Brownies

GONDOLA
Caesar Salad, Seasoned Croutons and Shaved Parmesan
Antipasto Salad
Chilled Tortellini Salad with Creamy Pesto
Beef Meatballs with Amoroso Rolls and Provolone Cheese
Chicken Caprese
Garlic Haricot Vert
Garlic Bread and Marinara
Tiramisu

CLUB MEDITERRANEAN
Pita Chips and Assorted Raw Veggies
Red Pepper Hummus and Tapenade
Marinated Olives and House Pickles
Grilled Vegetable Display
San Pellegrino Sparkling Water

BUILD YOUR OWN TRAIL MIX
Mixed Nuts and Roasted Almonds
Dried Fruit and Banana Chips
Golden Raisins
M&M's and Chocolate Chips

MILK AND COOKIES
Freshly Baked Chocolate Chip Cookies
Oreos with Whole Milk and Chocolate Milk

CLEARWATER BEACH MARRIOTT SUITES ON SAND  KEY
1201 GULF BLVD  |  CLEARWATER BEACH FL  33767  |  (727) 596-1100
PLATED DINNER

PRICED PER PERSON. MAXIMUM OF 2 SELECTIONS WILL APPLY TO ANY GROUP UNDER 25.
SELECTION REQUIRED IN ADVANCED. PLACE CARDS NEEDED.

ALL PLATED DINNERS INCLUDE
• Choice of one Soup or Salad
• Choice of one Dessert
• Chef’s Selection of Seasonal Fresh Vegetables
• Chef’s Selection of Starch
• Freshly Baked Rolls and Butter
• Freshly Brewed Coffees and Teas
• Pre-set Iced Tea or Water

SOUP
• Lobster Bisque with Crème Fraiche
• Garden Vegetable with Fresh Pistou
• Tomato Basil Bisque

SALAD
HOUSE
Wild Greens, Cucumbers, Tomato, Red Onion
Local Goat Cheese
Apple Cider Vinaigrette

CAESAR
Romaine, Seasoned Croutons
Shaved Parmesan
Caesar Dressing

SPINACH
Applewood Bacon, Kalamata Olives, Tomato
Feta Cheese
Balsamic Vinaigrette

DESSERT
• Key Lime Pie with Key Lime Sauce
• NY Cheesecake Brule with Berry Compote
• Carrot Cake with Caramel Sauce and Whipped Cream
• Chocolate Lava Cake
• Granny Smith Apple Pie with Cinnamon Whipped Cream
• Fresh Selection of Fruit and Berries

ENTRÉE
BLACKENED VEGETABLE FETTUCCINE | $45
Roasted Garlic and Arugula Pesto

OREGANO AND LEMON INFUSED CHICKEN | $56
Caper Beurre Blanc

GRILLED ATLANTIC SALMON | $59
Citrus Beurre Blanc

SEARED FLORIDA GROUPER | $65
Key Lime Corn Relish

GRILLED NY STRIP (10oz) | $68
Watercolour Signature Steak Oil

GRILLED FILET OF BEEF (8oz) | $72
Watercolour Signature Steak Oil

GRILLED 6OZ FILET AND BASIL LEMON INFUSED SHRIMP | $80
Watercolour Signature Steak Oil, Pesto Butter

ENHANCEMENTS
• Oscar Style | $5
• Herb Marinated Shrimp Skewer | $10
• Watercolour Crab Cake | $10
• Butter Poached Lobster Tail | $15
DINNER BUFFET

PRICED PER PERSON. MINIMUM 25 GUESTS REQUIRED.
ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

ALL DINNER BUFFETS INCLUDE
• Freshly Baked Rolls and Butter
• Brewed Coffees and Teas
• Pre-set Iced Tea or Water

BEACH COOKOUT | $60
Watermelon Salad with Arugula, Feta Cheese
Raspberry Vinaigrette
Shaved Vegetable Coleslaw
BBQ Chicken Breasts
Beef Hotdogs
Certified Angus Beef Burgers
Traditional Relish Tray with American, Swiss, Cheddar, Tomato, Lettuce, Onions, Pickle Spears, Relish, Ketchup, Mustard, Mayonnaise Corn on the Cob
Herb Roasted Red Skin Potatoes
BBQ Baked Beans
Coconut Cake and Mango Cheese Cake

TASTE OF ITALY | $62
Antipasti Display Cured Meats and Cheeses
Caesar Salad with Seasoned Croutons and Parmesan
Panzanella Salad, Italian Bread and Tomato
Eggplant Parmesan
Traditional Chicken Piccata
Stuffed Flank Steak with Prosciutto, Peppers and Basil
Grilled Asparagus with Gremolata
Creamy Herbed Parmesan Risotto
Assorted Baked Bread Basket
Raspberry Napoleons and Eclairs

SUNSET BBQ | $70
Spring Greens with Charred Corn, Avocado, Cucumbers, Red Onion, Black Beans and Chili Vinaigrette
Grilled Vegetable Pasta Salad
Loaded Baked Potato Salad
BBQ Chopped Beef
Rum Glazed Baby Back Ribs
Grilled Florida Grouper with Citrus Butter
Haricot Vert with Bacon, Lemon and Garlic Roasted Fingerling Potatoes
Apple Pie and Peach Pie

*PRIME TIME | $73
Baby Spinach Salad, Candied Walnuts, Red Onions, Goat Cheese, Dried Cranberries
Lemon Poppy Seed Dressing and Balsamic Vinaigrette
Tuna Nicoise Salad
Herb Crusted Prime Rib with Rosemary Jus and Creamy Horseradish
Molasses Seared Pork Loin with Chorizo Cream Sauce
Grilled Atlantic Salmon with Shrimp Etouffee Seasonal Fresh Vegetables
Garlic Mascarpone Mashed Potatoes
NY Cheesecake with Macerated Strawberries
Carrot Cake with House Made Caramel Sauce

*Carver Required  I  $150 Flat Fee
HORS D’OEUVRES

**CHILLED SELECTION**
PRICED PER 50 PIECES

- Heirloom Tomato Bruschetta and Parmesan Crostini topped with a Balsamic Reduction I $200
- Caprese Skewers and Sweet Basil I $200
- Prosciutto Wrapped Mellon Skewer I $200
- Curry Crab Salad Stuffed Cucumber I $200
- BLT Stuffed Cherry Tomato I $200
- Avocado Deviled Eggs and Pepper Bacon I $225
- Shaved Beef Tenderloin Crostini with Balsamic Onions and Pink Peppercorn Aioli I $250
- Sesame Seared Tuna Crostini and Wasabi Ginger Aioli I $250
- Poached Pear & Goat Cheese and Crispy Pancetta I $250

**HOT SELECTION**
PRICED PER 50 PIECES

- Vegetable Spring Roll I $200
- Spanakopita I $225
- Conch Fritters and Key Lime Mustard I $225
- Chicken Satay and Thai Chili I $225
- Buffalo Chicken Spring Roll I $225
- Chicken and Monterey Jack Cheese Quesadilla and Chive Sour Cream I $225
- Bacon Wrapped Scallops I $250
- Brie and Fig Jam Phyllo I $250
- Shrimp Pot Stickers and Ginger Soy Dipping Sauce I $250
- Beef Satay and Signature Steak Oil I $250
- Citrus BBQ Shrimp I $250
- Tempura Shrimp and Pickled Vegetable Sauce I $250
- Watercolour Crab Cake and Key Lime Mustard I $300
- Peking Duck Spring Roll and Sweet Soy Dipping Sauce I $300
# STATIONS

Priced based on a minimum of 2 stations. Minimum 25 guests required. Additional $150 flat fee will apply to any group under 25.

## COLD DISPLAY STATIONS
Priced per person

### VEGETABLE CRUDITE | $14
- Assortment of Fresh Vegetables
- House Ranch Dressing
- White Bean Hummus
- Red Pepper Hummus
- Served with Warm Pita Bread

### DOMESTIC CHEESE DISPLAY | $15
- Assortment of Artisan Domestic Cheeses
- Served with Crackers and French Bread
- Honey Comb, Fig Jam, Fresh Berries
- Marcona Almonds

### ANTIPASTO DISPLAY | $17
- Assortment of Cured Meats and Handcrafted Cheeses
- Roasted Red Peppers, Green Olives and Italian Marinated Artichokes
- Grilled Asparagus and Warm Toast Points

### JUMBO SHRIMP COCKTAIL DISPLAY | $325
Priced per 50 pieces
- House Made Citrus Cocktail Sauce,
- Fresh Lemon Wedges, Mini Tabasco Sauce,
- Horseradish and Lemon Aioli

## CARVING STATIONS
Priced per station

### *GLAZED HONEY HAM | $300
- Serves 30
- Maple Dijon Mustard, Honey Clove Glaze
- French Rolls

### *BUTTER ROASTED TURKEY | $300
- Serves 25
- Cranberry Orange Chutney, Sage Gravy
- Artisan Rolls

### *SEARED BEEF TENDERLOIN | $300
- Serves 30
- Chorizo Cream Sauce and Molasses BBQ

### *HERB CRUSTED PRIME RIB | $450
- Serves 30
- Horseradish Cream Sauce, Rosemary Jus
- Balsamic Caramelized Onions
- French Rolls

*Carver Required I $150 Flat Fee Per Station
STATIONS

PRICED PER PERSON, BASED ON A MINIMUM OF 2 STATIONS. MINIMUM 25 GUESTS REQUIRED. ADDITIONAL $150 FLAT FEE WILL APPLY TO ANY GROUP UNDER 25.

DESSERT DISPLAY

SELECTION OF 3 | $18
SELECTION OF 4 | $23
SELECTION OF 5 | $28

Tiramisu Shooters
Panna Cotta Shooters with Amaretto Cherries
Salted Pretzel Nutella Mousse with Oreo Streusel
Cabernet Truffles
Assorted Cake Pops
Oreo Truffles
Assorted Miniature Cookies
Mousse Cups
Miniature Cupcakes

SALAD STATION | $18

Grilled Chicken and Shrimp
Romaine, Mixed Greens, Spinach
Pecans, Eggs, Croutons, Cherry Tomato
Shredded Carrots, Cucumber, Black Olives
Cranberries, Bacon Bits, Pepperoncini
Shaved Parmesan and Cheddar Cheese
Assorted Dressings
Fresh Rolls and Butter

*PASTA STATION | $20

Cheese Tortellini, Penne, Bowtie Pasta
Marinara, Bolognese, Alfredo
Grilled Chicken and Shrimp
Spinach, Onion, Garlic, Roasted Red Peppers
Mushrooms, Onions, Sun Dried Tomato
Shredded Parmesan
Broccoli, Squash, Black Olives and Pesto

YBOR STATION | $22

Cuban Sandwiches with Smoked Ham, Roasted Pork, Swiss Cheese, Yellow Mustard and Pickles
Ropa Vieja Sliders with Shredded Beef, Smoky Tomato Sauce and Green Olives
Yellow Rice
Black Beans

FAJITA STATION | $26

Beef and Chicken Fajitas
Flour Tortillas
Peppers and Onions
Tortilla Chips and Queso
House Guacamole and Salsa
Shredded Lettuce, Shredded Cheddar
Pickled Jalapeños, Pico de Gallo, Black Olives
Mexican Crema and Assorted Hot Sauces

RAW BAR | $40

Oysters on the Half Shell
Peel and Shrimp
Crab Claw, Crab Legs
Steamed Pei Mussels
House Cocktail Sauce and Drawn Butter
Horseradish, Tabasco
Lemon Wedges

*Chef Required | $150 Flat Fee per Station
# BEVERAGE OPTIONS

<table>
<thead>
<tr>
<th>MARRIOTT NAME BRANDS</th>
<th>PREMIUM NAME BRANDS</th>
<th>LUXURY BRANDS</th>
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<tbody>
<tr>
<td>Makers Mark, Canadian Club, Three Olives, Margaritaville, Beefeater, Cruzan and Cruzan Coconut Rum, J&amp;B, and Korbel</td>
<td>Jack Daniels, Crown Royal, Dewar’s, Absolut, Jose Cuervo, Captain Morgan, Tanqueray, Bacardi Silver and Courvoisier VS</td>
<td>Bombay Sapphire, Basil Hayden, Johnny Walker Black, Bacardi Silver, Knob Creek, Grey Goose, Patron Silver</td>
</tr>
</tbody>
</table>

**DOMESTIC BEER**
- Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

**IMPORTED BEER**
- Heineken, Corona

## CONSUMPTION HOST BAR

### PRICE PER DRINK

<table>
<thead>
<tr>
<th>MARRIOTT NAME BRANDS</th>
<th>PREMIUM NAME BRANDS</th>
<th>LUXURY BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marriott Brand Cocktails I $9</td>
<td>Premium Brand Cocktails I $10</td>
<td>Luxury Brand Cocktails I $12</td>
</tr>
<tr>
<td>House Wine I $8</td>
<td>House Wine I $9</td>
<td>House Wine I $11</td>
</tr>
<tr>
<td>Imported Beer I $8</td>
<td>Imported Beer I $8</td>
<td>Imported Beer I $8</td>
</tr>
<tr>
<td>Domestic Beer I $7</td>
<td>Domestic Beer I $7</td>
<td>Domestic Beer I $7</td>
</tr>
<tr>
<td>Bottled Water, Juice, and Soda I $4</td>
<td>Bottled Water, Juice, and Soda I $4</td>
<td>Bottled Water, Juice, and Soda I $4</td>
</tr>
<tr>
<td>Craft/Local Beer upon Request I $9</td>
<td>Craft/Local Beer upon Request I $9</td>
<td>Craft/Local Beer upon Request I $9</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MARRIOTT NAME BRANDS</th>
<th>PREMIUM NAME BRANDS</th>
<th>LUXURY BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brand Cocktails I $10</td>
<td>Premium Brand Cocktails I $11</td>
<td>Luxury Brand Cocktails I $13</td>
</tr>
<tr>
<td>House Wine I $9</td>
<td>House Wine I $10</td>
<td>House Wine I $12</td>
</tr>
<tr>
<td>Imported Beer I $8</td>
<td>Imported Beer I $9</td>
<td>Imported Beer I $8</td>
</tr>
<tr>
<td>Domestic Beer I $7</td>
<td>Domestic Beer I $7</td>
<td>Domestic Beer I $7</td>
</tr>
<tr>
<td>Bottled Water, Juice, and Soda I $5</td>
<td>Bottled Water, Juice, and Soda I $5</td>
<td>Bottled Water, Juice, and Soda I $5</td>
</tr>
<tr>
<td>Craft/Local Beer upon Request I $10</td>
<td>Craft/Local Beer upon Request I $10</td>
<td>Craft/Local Beer upon Request I $10</td>
</tr>
</tbody>
</table>
# BEVERAGE OPTIONS

**MARRIOTT NAME BRANDS**  
Makers Mark, Canadian Club, Three Olives, Margaritaville, Beefeater, Cruzan and Cruzan Coconut Rum, J&B, and Korbel

**PREMIUM NAME BRANDS**  
Jack Daniels, Crown Royal, Dewar’s, Absolut, Jose Cuervo, Captain Morgan, Tanqueray, Bacardi Silver and Courvoisier VS

**LUXURY BRANDS**  
Bombay Sapphire, Basil Hayden, Johnny Walker Black, Bacardi Silver, Knob Creek, Grey Goose, Patron Silver

## OPEN BAR

**PRICE PER PERSON, PER HOUR**

<table>
<thead>
<tr>
<th>Category</th>
<th>1 Hour Service</th>
<th>2 Hour Service</th>
<th>3 Hour Service</th>
<th>Additional Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARRIOTT NAME BRANDS</td>
<td>$18</td>
<td>$28</td>
<td>$34</td>
<td>$9</td>
</tr>
<tr>
<td>PREMIUM NAME BRANDS</td>
<td>$20</td>
<td>$32</td>
<td>$42</td>
<td>$10</td>
</tr>
<tr>
<td>LUXURY BRANDS</td>
<td>$24</td>
<td>$40</td>
<td>$52</td>
<td>$11</td>
</tr>
</tbody>
</table>

## BEER AND WINE BAR

**PRICE PER PERSON, PER HOUR**

<table>
<thead>
<tr>
<th>Category</th>
<th>1 Hour Service</th>
<th>2 Hour Service</th>
<th>3 Hour Service</th>
<th>Additional Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>OPEN BAR</td>
<td>$14</td>
<td>$22</td>
<td>$29</td>
<td>$6</td>
</tr>
<tr>
<td>BEER</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WINE</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## CHAMPANGE TOAST

**$7**  
Per Person, Per Drink

## WINE SERVICE

**$12**  
Per Person, with Plated Dinner service  
Marriott House Wines

## BLOODY MARY BAR

**$16**  
Per Person, Per Hour

## MIMOSA BAR

**$16**  
Per Person, Per Hour

## BLOODY MARY AND MIMOSA BAR

**$20**  
Per Person, Per Hour

## HOUSE-MADE SANGRIA

**$90**  
Per Gallon

Red or White Sangria

### BARTENDER FEE

**$150**  
One Bartender per 100 guests, required for any bar services provided
WINE SELECTION

WHITE WINE

CHARDONNAY
- Guenoc, California | $40
- Rodney Strong, California | $50
- Kendall-Jackson Grand Reserve, California | $58
- Sonoma-Cutrer, California | $59

PINOT GRIGIO
- Guenoc, California | $40
- Santa Margherita, Italy | $54

SAUVIGNON BLANC
- Oyster Bay, New Zealand | $40
- Duckhorn Vineyards, California | $68

OTHER WHITES
- Chateau Ste. Michelle Riesling, Washington | $40
- Angove Nine Vines Moscato, South Australia | $45

SPARKLING
- J.P. Chenet Blanc de Blancs Brut, France | $42
- Gloria Ferrer Blanc de Noir, California | $65
- Moet & Chandon Imperial Brut, France | $95
- Dom Perignon Brut, France | $295
WINE SELECTION

RED WINE

CABERNET SAUVIGNON
- Guenoc, California  |  $40
- Hess Select, California  |  $45
- Franciscan Estate, California  |  $60
- Kendall Jackson Grand Reserve, California  |  $69

MERLOT
- Guenoc, California  |  $40
- Markham Vineyards, California  |  $62

PINOT NOIR
- Mark West, California  |  $40
- Kim Crawford, New Zealand  |  $68

OTHER REDS
- Jed Stelle’s Shooting Star Zinfandel, California  |  $40
- Mitolo Jester Shiraz, Australia  |  $52
- Tenuta di Nozzole Chianti, Italy  |  $68
- Stag’s Leap Petite Sirah, California  |  $84
## AUDIO VISUAL

**PRICED PER MEETING ROOM, PER DAY**

### PACKAGES

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>**PROJECTION SUPPORT PACKAGE</td>
<td>$20**</td>
</tr>
<tr>
<td>Power Strip, Extension Cord, Laptop Cord, Projector Table</td>
<td></td>
</tr>
<tr>
<td>**FLIP CHART PACKAGE</td>
<td>$55**</td>
</tr>
<tr>
<td>Flip Chart, Flip Chart Stand, 1 Paper Pad, 2 Markers</td>
<td></td>
</tr>
<tr>
<td>**SOUND PACKAGE</td>
<td>$200**</td>
</tr>
<tr>
<td>1 Four Channel Mixer, 2 Speakers on Stands Audio Hook Up to Mixer</td>
<td>$25</td>
</tr>
<tr>
<td>**CONFIDENCE MONITOR PACKAGE</td>
<td>$350**</td>
</tr>
<tr>
<td>32&quot; LCD Monitor with Stand, Extension Cord, HDMI Splitter for Laptop Display</td>
<td></td>
</tr>
<tr>
<td>**PROJECTION PACKAGE</td>
<td>$400**</td>
</tr>
<tr>
<td>LCD Projector, Draped Screen, and Projection Support Package</td>
<td></td>
</tr>
<tr>
<td><strong>UPLIGHT PACKAGES</strong></td>
<td></td>
</tr>
<tr>
<td>Individual Uplights</td>
<td>$30 EACH</td>
</tr>
<tr>
<td>6 Uplights</td>
<td>$25 EACH</td>
</tr>
<tr>
<td>10 Uplights</td>
<td>$20 EACH</td>
</tr>
</tbody>
</table>

### DEDICATED A/V TECHNICIAN

**AVAILABLE 7 DAYS A WEEK**

<table>
<thead>
<tr>
<th>Time Period</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 AM-6:00 PM</td>
<td>$80/HR</td>
</tr>
<tr>
<td><strong>2 Hour Minimum</strong></td>
<td></td>
</tr>
<tr>
<td>6:00 PM-MIDNIGHT</td>
<td>$90/HR</td>
</tr>
<tr>
<td><strong>3 Hour Minimum</strong></td>
<td></td>
</tr>
<tr>
<td>MIDNIGHT-7:00 AM</td>
<td>$100/HR</td>
</tr>
<tr>
<td><strong>4 Hour Minimum</strong></td>
<td></td>
</tr>
</tbody>
</table>

### A LA CARTE

- Extension Cord | $5
- Power Strip | $6
- Adapter | $8
- VGA Cord | $10
- HDMI Cord | $10
- Easel | $10
- Microphone Stand | $12
- Podium | $15
- Slide Advancer | $25
- White Board and Markers | $30
- Small Laptop Speakers | $35
- 6 x 8 Staging with Skirting | $40
- DVD Player | $50
- Wired Microphone | $50
- 4 Channel Mixer | $55
- 12 Channel Mixer | $65
- 8' x 8' Draped Screen | $75
- Large Speaker on Stand | $100
- Power Fee | $100
- Polycom Speaker Phone | $100
- Internet Hardline | $125 *available in select rooms
- Handheld Wireless Microphone | $135
- Wireless Lavalier Microphone | $145
- 55" LCD TV Monitor on Stand | $200
- Black Pipe and Drape Backdrop | $300

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CLEARWATER BEACH MARRIOTT SUITES ON SAND KEY
1201 GULF BLVD | CLEARWATER BEACH FL 33767 | (727) 596-1100
## INTERNET
### PRICED PER MEETING ROOM, PER DAY

<table>
<thead>
<tr>
<th>NUMBER OF PARTICIPANTS (estimated bandwidth)</th>
<th>PREMIUM</th>
<th>BASIC</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Media streaming, media-rich mobile apps and large file downloads</td>
<td>Email and simple web browsing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM</th>
<th>BASIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>&lt;25</td>
<td>$325 (up to 12 Mbps)</td>
<td>$200 (up to 3 Mbps)</td>
</tr>
<tr>
<td>26–50</td>
<td>$425 (up to 18 Mbps)</td>
<td>$300 (up to 5 Mbps)</td>
</tr>
<tr>
<td>51–100</td>
<td>$525 (up to 30 Mbps)</td>
<td>$400 (up to 8 Mbps)</td>
</tr>
<tr>
<td>101+</td>
<td>We are happy to assess your large meetings to develop a customized solution.</td>
<td></td>
</tr>
</tbody>
</table>

- Bandwidth ranges are for the entire group and are not per person
- All pricing is exclusive of Service Charge
- Wired access priced separately
GENERAL INFORMATION

SERVICE FEES AND TAXES

A 22% taxable service charge and 7% sales tax will be added to all food and beverage, audio visual and room rental ordered through the catering department. The Clearwater Beach Marriott Suites on Sand Key reserves the right to inspect and control all parties, meetings, receptions, etc., that are being help on the premises.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the hotel. Food and beverage items cannot be taken off property or to the sleeping rooms.

FINAL ATTENDANCE GUARANTEE

Final Menu selections are due one (1) month prior to event date. For any plated meals, the entrée choices must be given at this time. Entrée cards are required to be provided by group for any plated selections.

Confirmation for the number of guests to be served must be received no later than three (3) business days prior to the scheduled function; otherwise the hotel will consider your original expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. The guarantee number can be increased within three (3) business days of the function within limitations; however, the number cannot decrease.

ADVANCE SHIPPING GUIDE

The customer is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the hotel. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after the function is completed.

The Hotel will accept packages three (3) business days prior to the function. Tracking numbers must be sent to the Sales Manager on property for shipment notification prior to event date. Parcels will be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the hotel.

Outgoing packages are required to be packaged, labeled and paid for by customer. Pick ups must be called in by customer as well.

Hotel packages must be marked appropriately with: name of group and date of function, contact's name, the number of packages (1 out of #, 2 out of #, etc.) and Clearwater Beach Marriott Suites on Sand Key 1201 Gulf Blvd. Clearwater, FL 33767.

The hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel.