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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 Crudité, 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
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
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
Gooey 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
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
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
**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
**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
Gooey 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
**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

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**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 Fennell, 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

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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
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 Cream 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

**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

Butler Pass Attendant Fee Required of $225 per Attendant
**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
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
**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

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**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

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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
<table>
<thead>
<tr>
<th><strong>Champagne/Sparkling</strong></th>
<th><strong>Red Wines</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mionetto, Prosecco, “Organic”, Treviso, Italy, NV</td>
<td>$52</td>
</tr>
<tr>
<td>Mumm Napa, Brut, “Prestige, Chefs de Caves” Napa Valley, California NV</td>
<td>$60</td>
</tr>
<tr>
<td><strong>White Wine</strong></td>
<td>Magnolia Grove by Chateau St. Jean, Merlot, California</td>
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<tr>
<td>Magnolia Grove by Chateau St. Jean, Pinot Grigio, California</td>
<td>$49</td>
</tr>
<tr>
<td>Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>$52</td>
</tr>
<tr>
<td>Snoqualmie, Chardonnay, Columbia Valley, Washington</td>
<td>$52</td>
</tr>
<tr>
<td>Charles Smith, Riesling, “Kung Fu Girl”, Ancient Lakes, Washington</td>
<td>$54</td>
</tr>
<tr>
<td>Kenwood Vineyards, Chardonnay, Sonoma County, California</td>
<td>$60</td>
</tr>
<tr>
<td>J Vineyards, Pinot Gris, California</td>
<td>$60</td>
</tr>
<tr>
<td>Shannon Ridge, Sauvignon Blanc, “High Elevation Collection, California</td>
<td>$60</td>
</tr>
<tr>
<td>Sonoma Cutrer, Chardonnay, “Russian River Ranches”, Sonoma, California</td>
<td>$80</td>
</tr>
<tr>
<td>Copain, Chardonnay, “Tous Ensemble”, Anderson Valley, California</td>
<td>$92</td>
</tr>
</tbody>
</table>
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

**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

**Please speak with your Event Technology Sales Manager for Evening (after 5pm) Labor Rates**
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
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.
**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.