

# RENAISSANCE® TAMPA INTERNATIONAL PLAZA HOTEL

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



STYLISH  
DISTINCTIVE  
UNIQUE

# CONTINENTAL BREAKFAST

## SUNSHINE CONTINENTAL BREAKFAST | \$30

Chilled Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
Array of Freshly Sliced Fruits and Berries  
Assorted Bagels with Cream Cheese  
Starbucks Coffee and Tea Selection

## CONTINENTAL BREAKFAST | \$36

Chilled Freshly Squeezed Orange and  
Grapefruit Juices  
Cranberry Juice  
Array of Freshly Sliced Fruits and Berries  
Renaissance Bakery Basket with Assortment of  
Croissants, Danish and Muffins  
Served with Sweet Butter, Honey and Preserves  
Steel Cut Oatmeal with Dried Cranberries,  
Sliced Almonds, Raisins, Brown Sugar and  
Toasted Sunflower Seeds  
Individual Yogurts and Homemade Granola  
Starbucks Coffee and Tea Selection

Based on one hour of service in your pre-function or meeting room area.

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7.5%. Service fees and sales tax are subject to change.

# BREAKFAST BUFFET

## THE PELAGIA | \$52

Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
Seasonal Fresh Sliced Fruits and Berries  
Renaissance Bakery Basket with Assortment of Croissants,  
Danish and Muffins served with Sweet Butter, Honey and  
Preserves  
Assorted Artisanal Cured Meats and Cheeses  
Nova Scotia Smoked Salmon with Bagels and Appropriate  
Condiments  
Classic Eggs Benedict with Hollandaise  
Chicken Apple Sausage  
Tri-Color Fingerling Potato Hash  
Starbucks Coffee and Tea Selection

## THE PLAZA | \$42

Freshly Squeezed Orange and Grapefruit Juices  
Cranberry Juice  
Seasonal Fresh Sliced Fruits and Berries  
Renaissance Bakery Basket with Assortment of Croissants,  
Danish and Muffins served with Sweet Butter, Honey and  
Preserves  
Cage-free Scrambled Eggs with Cheddar Cheese  
Applewood Smoked Bacon and Country Pork Sausage  
Home-fried Potatoes with Herbs  
Starbucks Coffee and Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# BREAKFAST BUFFET

## HEALTH NUT\* | \$42

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

## TAMPA SUNRISE\* | \$47

Freshly Squeezed Orange and Grapefruit Juices  
Pineapple Juice  
Tropical Fruit Display  
Guava Pastries  
Assorted Yogurts  
Cage-free Scrambled Eggs  
Chorizo & Peppers  
Grilled Ham Steaks and Pineapple Slices  
Banana Nut Bread French Toast with Coconut Rum  
Syrup  
Starbucks Coffee and Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# PLATED BREAKFAST

## PLATED BREAKFAST | \$35

Chilled Freshly Squeezed Orange or Grapefruit Juice

Seasonal Sliced Fruit Plate with Berries

Scrambled Eggs on Toasted Country Bread

Smoked Bacon and Country Pork Sausage

Home-fried Potatoes

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

Starbucks Coffee and Tea Selection

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

## PLATED QUICHE BREAKFAST | \$36

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice

Sliced Seasonal Fresh Fruit Plate

Choose one: Garden Vegetable Quiche or Quiche Lorraine

Roasted Fingerling Potatoes and Grilled Tomato

Starbucks Coffee and Tea Selection

PLATED BREAKFAST

HEALTHY PLATED BREAKFAST | \$36

Chilled Freshly Squeezed Orange Juice or Grapefruit Juice

Yogurt Parfait

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

Chicken Apple Sausage

Organic Quinoa Orchard Hash

Starbucks Coffee and Tea Selection

# ENHANCEMENTS

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

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

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

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

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

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

Poached Eggs with Hollandaise Sauce and Canadian Bacon

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

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

**Shrimp & Grits** | \$18 per person

Stone-ground grits with sharp cheddar, white shrimp, roasted corn, Andouille sausage, and red bell peppers

Per person pricing is based on enhancing a full continental breakfast or breakfast buffet menu.

# ENHANCEMENTS

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

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

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

## **Breakfast Sandwiches** | \$15 each

Sausage, egg & cheddar on an English muffin  
Turkey bacon & egg white on a whole wheat English muffin  
Ham, egg & cheddar on a bagel  
Bacon, egg & gouda cheese on a croissant  
Spinach, feta, roasted tomato & egg white wrap

## **Focus on Fitness Options** | \$12 per person

Cage-free Egg Whites with Spinach, Ricotta and Pico de Gallo  
Multi-Grain Blueberry Pancakes with Wildberry Compote  
Greek Yogurt with Honey, Wheat Germ and Sliced Almonds



# THEMED BREAKS

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

## TEA TIME | \$18

An Assortment of Bite-Sized Sandwiches to Include: Cucumber Cream Cheese, Ham & Swiss, Turkey and Egg Salad  
Biscotti and Macaroons  
Assorted Tazo Tea Selection

## CIGAR CITY SOCIAL | \$20

Mini Cuban Sandwiches~ Adobo Pork, Pickles, Swiss and Mustard on Cuban Bread  
Crispy Plantains with Black Bean Dip  
Bottled Water

## BALL PARK | \$22

White Cheddar Popcorn  
Twizzlers  
Cracker Jacks  
Mini Nathan's Hot Dogs served with Appropriate Condiments  
Bottled Water

## LOCAL | \$30

Warm Jumbo Pretzels with Local Beer Cheese Dip  
Deviled Crab  
Blackened Grouper Sliders with Sofrito Aioli  
Bottled Water

# THEMED BREAKS

## FIESTA | \$16

Corn Tortilla Chips served with Fresh Mango Salsa, Sweet Corn Salsa, Pico de Gallo, Guacamole, Sour Cream, Shredded Cheddar, Jalapeno and Warm Queso Picante

Bottled Water

*Upgrade with Pulled Chicken or Carnitas \$5 per person*

*Upgrade with Corona Light \$6.50 per bottle*

## POWER BREAK | \$22

Organic Quinoa, Kale and Squash Salad Jars

Individual Yogurt and Granola Parfaits

Seasonal Whole Fruit

Assorted Naked Juices

## MOVIE | \$20

Make your own mix! Jars filled with:

Assorted Flavored Popcorn

Candy Bars

Retro Candies

Gummy Candies

Assorted Sodas and Bottled Water

## SOUTHERN BBQ | \$28

Pulled Pork Sliders

Smoked Chicken Wings

Fried Green Tomatoes

Banana Pudding in Mason Jars

Bottled Water

# THEMED BREAKS

## THE PERFECT BITE | \$22

Make your own trail mix station to include:

- Granola
- Raisins
- Dried Cranberries
- Chocolate Covered Pretzels
- Yogurt Covered Pretzels
- Chocolate Chips
- Coconut
- M&M's
- Salted Peanuts
- Bottled Water

## THE SHAKE & BAKE | \$20

- Assorted Cookies & Brownies
- Cake Pops
- Hand-Spun Mini Milkshakes:  
Chocolate, Vanilla, Strawberry or Cookies-n-Cream
- Bottled Waters

## GARDEN TABLE | \$20

- Individual Vegetable Crudite
- Traditional and Edamame Hummus
- Muffaletta
- Carrot Juice

# MORNING & AFTERNON ENHANCEMENTS

## BEVERAGE SELECTIONS

Soft Drinks | **\$5.00 each**

Bottled Water | **\$3.50 each**

San Pellegrino Water | **\$6.00 each**

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

Lemonade | **\$50 per gallon**

Starbucks Coffee | **\$87 per gallon**

Tazo Tea Selection | **\$64 per gallon**

*\*\*Non-Pepsi Products available* | **\$6.00 each**

All Day Beverage Break | **\$30 per person**

Starbucks® Coffee and Tea Selections

Soft Drinks

Bottled Waters

# MORNING & AFTERNON ENHANCEMENTS

Assorted Chips and Pretzels | **\$3.50 each**

Assorted Donuts | **\$35 per dozen**

Assorted Breakfast Muffins, Danish or Croissants | **\$45 per dozen**

Chocolate Chip, Macadamia Nut, Oatmeal Raisin or Peanut Butter Cookies | **\$52 per dozen**

Brownies, Blondies, or Lemon Squares | **\$48 per dozen**

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

Chocolate Dipped Strawberries | **\$50 per dozen**

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

Assorted Candy Bars | **\$3 each**

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

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

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

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

Assorted Finger Sandwiches | **\$72 per dozen**

Assorted Mini Pastries | **\$48 per dozen**

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

Hard Boiled Eggs | **\$36 per dozen**

PLATED LUNCH -  
STARTERS & DESSERT

Starters | Selection of One

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

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

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

Desserts | Selection of One

Apple Crumble Tart with a Caramel Drizzle

White Chocolate Cheesecake

Raspberry Lemon Cake

Nutella Cheesecake

Chocolate Truffle Cake

Peach Almond Cake

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

PLATED LUNCH -  
ENTREES

CHICKEN PICCATA | \$46

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

SALMON | \$46

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

GROUPE SANDWICH | \$52

Pelagia's Famous Open-Faced Grouper Sandwich on Toasted Rosemary Bread, Served with Lemon Tarter Sauce, Lettuce, Tomato and a Watercress Citrus Salad

FLAT IRON | \$48

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

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

# BOX LUNCH

## BOX LUNCH | \$43

Choose up to (4) Selections  
(All served with Potato Chips)

### Entrée

- Cuban Style Sandwich with Ham, Mojo Pork, Swiss, Pickles, Mayonnaise & Mustard
- Oven Roasted Turkey Sandwich with Arugula, Brie and Fig Preserves on Multi-Grain Bread.
- Almonds & Chicken Salad Sandwich with Cranberries, Butter Lettuce, Red Onion, on Croissant.
- Italian Sandwich with Salami, Capicola, Mortadella, Provolone Cheese, Lettuce, Tomato, Onion & Pesto on Ciabatta Roll.
- House-Made Falafel, Tzatziki, Shredded Gem Lettuce, Tomato, Hummus, Wrap
- Large Classic Caesar Salad with Grilled Chicken
- Large Tossed Green Salad with Roasted Vegetables. Dressing Choices: Balsamic, Caesar, Ranch, Bleu Cheese, Golden Italian
- Brussels Sprout & Kale, Shredded Parmesan, Toasted Almonds, Craisins, Basil Vinaigrette

### Protein Add-On | \$5 PER PERSON

Grilled or Blackened Chicken  
Grilled or Blackened Salmon

### Side Upgrades | \$5 PER PERSON

- Red Potato Salad
- Broccoli Slaw with Cheddar Cheese, Craisins and Cole Slaw Dressing
- Roma Bow Tie Pasta Salad with Kalamata Olives, Basic and Roasted Tomatoes
- Quinoa Tabouli with Parsley, Green Onions, Tomato and Lemon Juice

### Dessert

Freshly Baked Assorted Cookies

### Beverages

Assorted Soft Drinks and Bottled Water  
Regular & Decaffeinated Coffee and Tazo Teas

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



# LUNCH BUFFETS

## PRESSED FOR TIME | \$46

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

## THE YBOR | \$50

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

*\$100 Buffet Fee for Under 20 Attendees*

# LUNCH BUFFETS

Cont.

## THE SANDWICH SHOP | \$47

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

Antipasto Display

Choose 3 Sandwiches:

- Oven-Roasted Turkey with Brie, Organic Arugula, and House Made Fig Preserves on Cranberry Multi-Grain Bread
- Cuban Sandwich with House Made Pork Carnitas, Shaved Black Forest Ham, House Made Pickles, Spicy Whole Grain Mustard, and Swiss Cheese Served on Local Fresh Cuban Bread
- Pulled Marinated Chicken Salad with Sundried Tomato Caper Aioli on Multi-Grain Bread
- Crispy Zucchini Wrap with Organic Field Greens, Oven-Dried Tomatoes, and Spicy Cauliflower Puree Wrapped in a Flour Tortilla
- Roast Beef Sandwich with Carmelized Onions, Maytag Bleu Cheese and Horseradish Aioli Served on a Kaiser Roll
- Shrimp "Po Boy" Served on a Hoagie Roll with Sriracha Aioli, Shredded Lettuce, Shaved Red Onion and Sliced Fresh Florida Tomatoes

Assorted Mini Desserts

Iced Tea and Starbucks Coffee & Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# LUNCH BUFFETS

Cont.

## THE SOMBRERO | \$52

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

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

Served with Tortilla Chips

Mexican Rice

Baja Pinto Beans with Local Cigar City Beer

Fajitas- All Served with Flour Tortillas and  
Appropriate Condiments.

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

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

Sweet Plantains

Flan

Iced Tea and Starbucks Coffee & Tea  
Selection

## THE COLISEUM | \$58

Vegetable Minestrone Soup

Romaine Salad with Red Onions, Feta  
Cheese, Olives, Tomatoes and Balsamic  
Vinaigrette

Heirloom Florida Tomato &  
Mozzarella Salad

Antipasto Display with Marinated Cremini  
Mushrooms, Artichokes, Olives, Shaved  
Italian Cured Meats and Artisanal Cheeses

Seafood Paella with Shrimp, Mussels,  
Corvina, Calamari, Local Chorizo and  
Saffron Rice

Chicken Piccata with Caper Beurre Blanc

Penne Pasta with Artichokes, Sun-Dried  
Tomatoes, Portobello Mushrooms and  
Roasted Tomato Cream Sauce

Roasted Vegetable Ratatouille

Assorted Mini Desserts

Iced Tea and Starbucks Coffee & Tea  
Selection

*\$100 Buffet Fee for Under 20 Attendees*

# LUNCH BUFFETS

Cont.

## STAY FIT | \$52

Chopped Greek Salad with Roasted Beets, Cucumbers, Tomatoes and Olives

Organic Quinoa Tabouli Salad

Platter of Grilled Vegetables with Balsamic Reduction

Roasted Garlic and Rosemary Hummus

Gremolata-Marinaded Grilled Chicken

Grilled Corvina with Citrus

Vegetarian Brown Rice Pilaf

Organic Garden Vegetable Ratatouille

Fresh Fruit and Berry Salad

Oatmeal Cookies

Iced Tea and Starbucks Coffee & Tea Selection

## SOUTHERN LIFE | \$52

Shrimp & Andouille Gumbo

Spinach Salad with Goat Cheese, Candied Walnuts, Apricots and Honey Vinaigrette

Quinoa Salad with Hearts of Palm, Roasted Red Peppers, Heirloom Tomatoes, Toasted Pine Nuts and Herbed Feta

Shrimp Salad with Avocado, Florida Citrus and Toasted Israeli Cous Cous

Pan-Roasted Chicken with Olives & Lemon

Blackened Mahi Mahi with Seminole Butter Sauce

Florida Cracker Dirty Rice

Southern Succotash with White Hominy, Lima Beans, Corn and Fresh Squash

Assorted Mini Desserts

Iced Tea and Starbucks Coffee & Tea Selection

*\$100 Buffet Fee for Under 20 Attendees*

# HEALTHY OPTIONS

Entree Salads include Dessert and Starbucks Coffee Service

## TUNA NICOISE SALAD | \$38

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

## SANTA FE SALAD | \$38

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

## PELAGIA COBB SALAD | \$38

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

## BLACKENED STEAK SALAD | \$42

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

# DINNER STARTERS

## First Course | Selection of One

Classic Caesar Salad

Chopped Greek Salad with Heirloom Tomatoes, Golden Beets, Olives and Feta

Mixed Baby Field Greens with Candied Walnuts and Grape Tomatoes Served with Fig Balsamic Vinaigrette

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

Classic Lobster Bisque

## Optional Second Course

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

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

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

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

### All Entrées Include:

Choice of One Soup OR Salad and One Dessert

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

Freshly Baked Dinner Rolls with Butter

Starbucks® Coffee and Tea Selection

PLATED DINNERS—  
ENTREE

PARMESAN CRUSTED CHICKEN | \$72

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

SHORT RIBS | \$82

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

BEEF TENDERLOIN | \$90

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

GROUPER | \$78

Grilled Grouper with Citrus Glaze, Topped with Crab and Roasted Corn Salad, Saffron Risotto and Seasonal Vegetables

SALMON | \$70

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

ASPARAGUS RAVIOLI | \$64

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

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

PLATED DINNERS  
ENTREE COMBINATIONS

Combination Entrees

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

Filet of Beef and Chicken | \$92

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

Filet of Beef and Lobster | \$120

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

Sirloin of Beef and Grouper | \$95

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

Seared Salmon and Chicken | \$85

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



# DESSERTS

## Desserts

*Selection of One:*

White Chocolate Cheesecake  
Raspberry Lemon Cake  
Nutella Cheesecake  
Chocolate Truffle Cake  
Peach Almond Cake

# DINNER BUFFET

## MARBELLA | \$94

Organic Farm Greens  
Mediterranean Farfalle Pasta Salad with Yellow Bell Peppers, Kalamata Olives, Sun-Dried Tomatoes, Feta Cheese and Herb Vinaigrette  
Seafood Cioppino with Orzo Pasta, Crab, Calamari, Mussels and Tomato Basil Dressing  
Farmer's Grilled Vegetables with Balsamic Syrup  
Heirloom Tomato and Fresh Mozzarella Salad with Pesto  
Baked Chicken with Tropical Salsa  
Seared Salmon with Ginger Soy Vinaigrette and Braised Cabbage  
Grilled Sirloin of Beef with Wild Mushroom Ragout  
Steamed Jasmine Rice  
Roasted Baby Potatoes with Rosemary Butter  
Medley of Market Vegetables  
Array of Pastries and Dessert

## SERGIO BBQ | \$86

Potato Salad with Bacon and Green Onions  
Pineapple Coleslaw  
Vegetarian Pasta Salad  
Assorted Greens and Condiments  
Chicken Wings – Spicy, Asian & BBQ  
Baby Back Ribs with Florida Barbeque Sauce  
Grilled Petite Steaks with Shallot Jus  
Baked Potato Bar with Condiments  
Buttered Corn on the Cob  
Apple Pie and Peach Pie  
Strawberry Shortcake  
*\*All Dinner Buffets Served with Starbucks® Coffee and Tea Selections*

*\$100 Buffet Fee for Under 20 Attendees*

# DINNER BUFFET

## Cont.

### KALAMATA | \$102

White Bean and Pancetta Soup

Prosciutto Wrapped Chicken on Herb Focaccia

Vegetarian Israeli Couscous Salad

Calamari Salad with Orange Segments and Shaved Fennel

Italian Meat Salad

Marinated Mushrooms and Olives

Seared Grouper with Tomato Orange Brodetto

Prime Tenderloin of Beef with Barbera Roasted Shallot Sauce

Veal Scaloppine Pizzaiola Style

Soft Polenta with Fresh Herbs and Cheese

Medley of Market Vegetables

Focaccia, Olive Bread and Grissini

Tiramisu, Lemon Cake and Chocolate Raspberry Cake

*\$100 Buffet Fee for Under 20 Attendees*

HEALTHY OPTIONS  
DINNER

■ STIR-FRY | \$48

Asian Stir-Fry with Steamed Jasmine Rice in a Soy Reduction and Fried Won Tons

GROUPER | \$78

Grilled Grouper with Fruit Salsa and Steamed Root Vegetables with a Key Lime Vinaigrette

# HORS D'OEUVRES

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

■ Beef tenderloin, gorgonzola skewer wrapped in bacon | **\$68 per dozen**

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

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

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

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

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

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

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

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

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

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

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

# SALAD STATIONS

## CAESAR\* | \$18 per person

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

## CHINATOWN\* | \$24 per person

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

## MEDITERRANEAN | \$28 per person

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

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

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

*\*\$125 Fee Per Chef Attendant*

# RECEPTION PRESENTATION

## CHEESE DISPLAY | \$24 per person

Variety of American Farmhouse and Imported Cheeses, Garnished with Nuts and Dried Fruit, Served with Water Crackers and French Bread

## VEGETABLE DISPLAY | \$12 per person

Asparagus, Artichokes, Carrots, Celery, Cucumber and Grape Tomatoes, Served with Hummus and Gorgonzola Dipping Sauce

## FRESH SEAFOOD | Market Price

Jumbo Tiger Shrimp  
Crab Claws

## ANITPASTO DISPLAY | \$18 per person

Assortment of Cured Meats and Artisanal Cheeses, Grilled and Roasted Vegetables, and Mediterranean Olives

# ACTION STATIONS

## PASTA STATION\* | \$26 per person

Cheese Ravioli with Walnuts, Fresh Herbs, Concasse Tomatoes, Parmesan Cheese and Sage Butter,

Rigatoni Romani, Served With Traditional Bolognese Sauce, Shrimp and Roasted Garlic Ravioli in a Shellfish Cream Sauce, Garlic Bread

## SUSHI STATION\* | \$20 per person (based on 3 pieces per person)

Attended with a minimum of 50 people

*Choice of Three*

Spicy Tuna Roll,

California Roll with Crab, Avocado and Cucumber,

Smoked Salmon Roll,

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

Gabriella Roll with Lemon Peppered Grouper, Avocado and Citrus Mayonnaise,

Sergio Roll with Rock Shrimp and Spicy Mayonnaise,

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

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

## GOURMET SLIDER STATION\* | \$16 per person

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

*\*\$125 Fee Per Chef Attendant*



# ACTION STATIONS(Cont.)

## MASHED POTATO STATION\* | \$16 per person

Mashed Potatoes, Mashed Sweet Potatoes, Mushroom Ragout, Chopped Bacon, Fried Onions, Green Onions, Roasted Garlic, Cheddar Cheese, Mozzarella Cheese, Bleu Cheese, Whipped Truffle Butter, Whipped Butter and Sour Cream

## RISOTTO STATION\* | \$18 per person

*Choice of Two*

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

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

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

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

*\*\$125 Fee Per Chef Attendant*

# CARVING STATIONS

Black Pepper Crusted Tuna Loin with Citrus Sauce (Serves Approximately 30 Guests) | **\$335 per piece**

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

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

Porcini Rubbed Prime Rib of Beef with Horseradish Cream (Serves Approximately 30 Guests) | **\$360 per piece**

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

Oven Roasted New York Sirloin with Red Onion Marmalade (Serves Approximately 30 Guests) | **\$310 per piece**

*\*\$125 Fee Per Carver*

# DESSERT STATIONS

## ICE CREAM SUNDAE STATION\* | \$14 per person

Chocolate, Vanilla, and Strawberry Ice Cream (OR CUSTOM MADE FROZEN YOGURT BY FRO YO)  
Presented with Hot Fudge, Raspberry, Butterscotch, Caramel Sauces, Sprinkles, Chocolate Chips, Toasted Coconut, Chopped Nuts, M&M's®, Crushed Oreos®, Whipped Cream

Upgrade to the **\*\*WOW\*\*** Ice Cream Station (Minimum 50 people) | \$4 per person  
(Attendant Required)

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

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

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

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

*\*\$125 Fee Per Chef Attendant*

# COCKTAILS

## **Host Bar | Premium**

Premium Well Cocktail \$8 Per Drink  
Premium Wine \$8.50 Per Glass  
Imported Beer \$8 Per Bottle  
Domestic Beer \$7 Per Bottle  
Soft Drinks \$4 Per Glass  
Natural Bottled Water \$3.50 Per Bottle  
Cordials \$9 Per Glass

## **Host Bar | Top Shelf**

Top Shelf Cocktail \$9 Per Drink  
Top Shelf Wine \$9.50 Per Glass  
Imported Beer \$8 Per Bottle  
Domestic Beer \$7 Per Bottle  
Soft Drinks \$4 Per Glass  
Natural Bottled Water \$3.50 Per Bottle  
Cordials \$9 Per Glass

## **Host Bar | Luxury**

Luxury Cocktail \$10 Per Drink  
Luxury Wine \$11 Per Glass  
Imported Beer \$8  
Domestic Beer \$7  
Soft Drinks \$4 Per Glass  
Natural Bottled Water \$3.50 Per Bottle  
Cordials \$9 Per Glass

## **Cash Bar | Premium**

Premium Well Cocktail \$10.50 Per Drink  
Premium Wine \$10.75 Per Glass  
Imported Beer \$10.50 Per Bottle  
Domestic Beer \$9.50 Per Bottle  
Soft Drinks \$4.50 Per Glass  
Natural Bottled Water \$4.00 Per Bottle  
Cordials \$11.75 Per Glass Domestic

## **Cash Bar | Top Shelf**

Top Shelf Cocktail \$12.00 Per Drink  
Top Shelf Wine \$11.50 Per Glass  
Imported Beer \$10.50 Per Bottle  
Domestic Beer \$9.50 Per Bottle  
Soft Drinks \$4.50 Per Glass  
Natural Bottled Water \$4.00 Per Bottle  
Cordials \$11.75 Per Glass Domestic

## **Cash Bar | Luxury**

Luxury Cocktail \$13 Per Drink  
Luxury Wine \$14.50 Per Glass  
Imported Beer \$10.50 Per Bottle  
Domestic Beer \$9.50 Per Bottle  
Soft Drinks \$4.50 Per Glass  
Natural Bottled Water \$4.00 Per Bottle

*Bartender fee of \$125 per bar*

*Cashier fee of \$75 per bar*

# COCKTAILS

## Cont.

### **Premium Well Liquors**

Smirnoff Vodka | Beefeater Gin | Don Q Cristal Rum | Jim Beam White Label Bourbon | Canadian Club Whiskey | Jose Cuervo Tradicional Silver | Dewar's White Label | Courvoisier VS

**Premium Wines:** Canyon Road Chardonnay and Cabernet Sauvignon

### **Top Shelf Liquors**

Absolut | Tanqueray Gin | Bacardi Superior | Captain Morgan Original Spiced Rum | Jack Daniel's Tennessee Whiskey | Maker's Mark Canadian Club Whiskey | Don Julio Blanco | Courvoisier VS

*Local Beverages:* Old St. Pete Artisanal Vodka & Righteous Rum

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

### **Luxury Liquors**

Grey Goose | Bacardi Superior | Bombay Sapphire | Johnnie Walker Black | Knob Creek | Crown Royal | Patron Silver | Hennessy Privilege VSOP | Jack Daniels Tennessee Whiskey

*Local Beverages:* Old St. Pete Artisanal Vodka & Righteous Rum

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

### **Domestic Beers**

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

### **Craft Beers**

Sam Adams Lager | Sam Adams Seasonal

### **Regional Craft Beers**

Cigar City Brewing Florida Cracker Rotating Selection of Local Craft Beer

### **Imported Premium Beers**

Stella Artois | Corona Light | Heineken

# BAR PACKAGE

## Premium Well Cocktails/Beer/Wine

One Hour | \$18 Per Person  
Each Additional Hour \$10 Per Person

## Top Shelf Cocktails/Beer/Wine

One Hour | \$20 Per Person  
Each Additional Hour \$10 Per Person

## Luxury Cocktails/Beer/Wine

One Hour | \$25 Per Person  
Each Additional Hour \$12 Per Person

## Beer and Wine Bar

One Hour | \$17 Per Person  
Each Additional Hour \$9 Per Person

## Cocktail Punches \$125 Per Gallon

Champagne Punch, Mimosa Punch, Tropical Rum  
Punch, House made Sangria

## Sponsored Beverage Tickets

Premium Well Cocktails \$8 Each  
Top Shelf Cocktails \$9 Each  
Luxury Cocktails \$10 Each

RED WINES

Red Wines

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

Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, California | \$32

Justin Cabernet Sauvignon, California | \$64

Hangtime Pinot Noir, California | \$48

Mohua Wines Pinot Noir, New Zealand | \$66

Line 39 Pinot Noir, California | \$39

Achaval-Ferrer Malbec, Argentina | \$96

WHITEWINE AND  
CHAMPAGNE

White Wine

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

Snoqualmie Chardonnay, Washington | \$35

Kenwood Vineyards, Chardonnay, California | \$45

Copain Chardonnay "Tous Ensemble", California | \$80

Sonoma Cutrer Chardonnay "Russian River Ranches", California | \$56

Sea Pearl Sauvignon Blanc, Marlborough New Zealand | \$37

Shannon Ridge Savignon Blanc "High Elevation Collection" |

J Vineyards Pinot Gris, California | \$38

Magnolia Grove by Chateau St. Jean Pinot Grigio, California | \$32

Charles Smith, Riesling, "Kung Fu Girl", Washington \$36

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

Champagne

Mionetteo Organic Prosecco | \$44

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



# MEETING SUPPORT

## Meeting Support

Flipchart with Pad, Markers and Masking Tape | \$55

Dry Erase Board | \$50

Post-It Flipchart | \$85

Laser Pointer | \$50

Wireless Mouse | \$75

Outside Phone Line | \$125

Polycom Speaker Phone with Outside Line | \$300

Power Strips & Extension Cords | \$15

## Video

DVD player | \$50

Plasma screen/confidence monitor | \$300

HDMI switcher | \$250

Video distribution amplifier | \$75

65" Smart TV | \$185

## Audio Equipment

Podium Microphone | \$175

Wireless Handheld Microphone | \$175

Wireless Lavalier Microphone | \$175

4 Channel Mixer | \$70

8 Channel Mixer | \$90

16 Channel Mixer | \$125

16 Channel Mixer | \$150

Sound Patch to House | \$75

Powered Speakers (pair) | \$160

# WIFI SIMPLIFIED

## Daily Wireless Internet Usage

### Premium Wifi

Used for media streaming, media rich mobile apps and large file downloads.

Less than 25 guests                      \$30 per person/per day

26-50 guests                                \$25 per person/per day

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

Please ask your dedicated event manager for a customized package for over 101 guests.

Wired access is priced separately.

All pricing is exclusive of applicable sales tax (7%) and taxable service charge (25%).

### Basic Wifi

Used for email and simple web browsing.

Less than 25 guests                      \$20 per person/per day

26-50 guests                                \$15 per person/per day

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

## Computer Data Projection

- LCD Projector (3200 ANSI lumens) | \$350
- LCD Projector (4500 ANSI lumens) | \$450
- LCD Projector (5500 ANSI lumens) | \$550
- LCD Projector (6500 ANSI lumens) | \$650

Laptop | \$250

## Screens

LCD Support Package: Includes Power Strip, Extension Cord, VGA Cable, Tech Support and an 8' X 8' Screen | \$175

10' x 10' Cradle Screen\* | \$100

12' x 12' Cradle Screen\* | \$125

8' x 8' Tripod Screen\* | \$85

12' x 9' Fast Fold Screen\* (includes Drape Kit) | \$200

16' x 9' Fast Fold Screen\* (includes Drape Kit) | \$160

Pipe and Drape | \$20/ft

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

## Labor Rates

AV Technician/Operator | \$450 ½ Day (up to 5 Hours)

\$650 Full Day (5 -10 Hours)

\$90 Per Hour Overtime (Over 10 Hours)

## Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, in the Hotel's judgment, appears intoxicated.

## Banquet Menus

Menu selections for all banquet events should be submitted to your Event Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Event Manager to review and approve to confirm all event details.

## Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Event Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served.

### Service Charge / Tax

All food and beverage will be subject to a 25% taxable service charge and a Florida State sales tax of 7.5%. Service fees and sales tax are subject to change.

### Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

### Weather Guidelines for Outdoor Functions

The Hotel reserves the right to make final decisions to move any scheduled functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Hotel five (5) hours prior to the scheduled event start time.