



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$42 per guest. Minimum requirement: 10 guests.

DAILY BREAKFAST SPECIAL MONDAY - THURSDAY

- Orange and Grapefruit Juice
 - Coffee, Decaf Coffee, and Hot Tea
 - Seasonally Inspired Sliced and Whole Fruit
 - Bagels and Cream Cheese
 - Blueberry Muffins and Guava Cheese Cuban Pastries
 - Steel Cut Oatmeal with Dried Apricots, Chopped Walnuts, and Brown Sugar
 - Scrambled Cage Free Eggs with Spanish Chorizo, Roasted Peppers, House made Salsa, and Warm Flour Tortillas
- \$35** *Per Guest*

DAILY BREAKFAST SPECIAL TUESDAY - SATURDAY

- Orange and Pineapple Juice
 - Coffee, Decaf Coffee, and Hot Tea
 - Seasonally Inspired Sliced and Whole Fruit
 - Bagels and Cream Cheese
 - Chocolate Croissants and Fruit Danish
 - Steel Cut Oatmeal with Cinnamon Sugar, Raisins, and Sliced Almonds
 - Cage Free Egg Scrambled with Confit of Cherry Tomatoes, Feta Cheese and Chives
- \$35** *Per Guest*

DAILY BREAKFAST SPECIAL WEDNESDAY - SUNDAY

- Orange and Apple Juice
 - Seasonally Inspired Sliced and Whole Fruit
 - Coffee, Decaf Coffee, and Hot Tea
 - Bagels and Cream Cheese
 - Choclate Muffins and Guava Cuban Pastries
 - Chia Seeds Oatmeal, Kiwi, Toasted Coconut, and Pineapple Coulis
 - Chicken Sausage, Kale, Roasted Red Pepper, and Goat Cheese Frittata
- \$35** *Per Guest*

DAILY BREAKFAST SPECIAL FRIDAY

- Orange and Cranberry Juice
 - Coffee, Decaf Coffee, and Hot Tea
 - Bagels and Cream Cheese
 - Seasonally Inspired Sliced and Whole Fruit
 - Blueberry Muffins and Guava Cheese Cuban Pastries
 - DIY Parfait - Greek Yogurt, Fresh Berries, House made Granola, Berry Sauce
 - Vegetarian Farmer's Market Quiche with Chef's Choice of Seasonal Vegetables
- \$35** *Per Guest*

All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. Menu pricing may change based on availability and market conditions. Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. All banquet and catering food and beverage will be subject to a 25% taxable service charge and current Florida sales tax of 9%.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal. Minimum requirement: 20 guests.

VEGAN AND GLUTEN FREE

- Tofu Burrito - Tofu Scramble, Gluten Free Wraps, Avocado and Tomato | \$12
- Banana Pancakes - Gluten Free Banana Pancakes, Berries and Maple Syrup | \$12
- Avocado Toast - Avocado Mash, Gluten Free Toast, Tomato and Cucumber | \$12
- Coconut Cream French Toast - Gluten Free Bread, Coconut Milk, Spices and Maple Syrup | \$12
- Vegan Yogurt Parfait - Coconut Yogurt, Granola and Seasonal Fruit | \$8

EGG AND OMELET STATION

Chef Attendant Required. \$200.00 per Chef for 90 minutes.1 Chef Per Every 50 Guest / Minimum 20 Guests Omelets Made to Order with Cage Free Eggs and Egg WhitesToppings To Include: Ham, Sausage, Bacon, Cheddar Cheese, Mozzarella Cheese, Scallions, Onions, Mushrooms, Red Peppers, Green Peppers, Spinach, Tomatoes, & Avocado

\$22

ENHANCEMENTS

- French Toast with Bananas, Strawberries and Maple Syrup | \$12
- Smoked Salmon, Toasted Bagels, Cream Cheese, Capers, Shaved Red Onions, and Tomatoes | \$18
- Euro-Style Platter Prosciutto, Hard Salami, Sliced Ham, Brie, Swiss, Cornichons, Whole Grain Mustard, Butter, Sliced Baguette | \$22
- Bacon Egg and Cheese Sandwich, Toasted Brioche, Fried Egg, Smoked Bacon, Swiss Cheese | \$12
- Sidekicks, Choose Two Options: Smoked Bacon, Chicken Sausage, Pork Sausage, Or Spanish Chorizo | \$10
- DIY Parfait, Greek Yogurt, Fresh Berries, House made Granola, Berry Sauce | \$10

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea. Minimum requirement: 10 guests.

CONTINENTAL BREAKFAST

ALL AMERICAN BREAKFAST

Coffee, Decaf Coffee, and Hot Tea

Orange and Grapefruit Juice

Assorted Flavored Greek Yogurt

Bagels and Cream Cheese

Cuban Pastries, Muffins and Croissants

Seasonally Inspired Sliced and Whole Fruit

\$39 *Per Guest*

Coffee, Decaf Coffee, and Hot Tea

Orange and Grapefruit Juice

Assorted Flavored Greek Yogurt

Seasonally Inspired Sliced and Whole Fruit

Bagels and Cream Cheese

Cuban Pastries, Muffins and Croissants

Scrambled Cage Free Eggs

Breakfast Potatoes

Chicken Sausage

Smoked Bacon

\$45 *Per Guest*

BRUNCH

Add a Bottomless Mimosa, Bloody Mary and Bellini Bar for\$30 Per Adult\$14 Per Adult- Each Additional Hour

French Toast

Spinach and Roasted Tomatoes Frittata

Smoked Salmon Sandwich

Breakfast Sandwich

Grilled Asparagus

Coffee, Decaf Coffee, and Hot Tea

Orange and Grapefruit Juice

Seasonally Inspired Sliced and Whole Fruit

Assorted Flavored Greek Yogurt

Cuban Pastries, Muffins and Croissants

Smoked Salmon with Traditional Condiments

Scrambled Cage Free Eggs

Breakfast Potatoes

Smoked Bacon

Bagels and Cream Cheese

~~\$55~~ Per Guest

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Morning Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for 30 minutes.

DAILY MORNING BREAK SPECIAL MONDAY & THURSDAY

Mixed Berry Smoothies Made with Yogurt or Almond Milk

Croissants with Butter and Assorted Jams

Watermelon Skewers with Mint

Coffee, Decaf Coffee, and Hot Tea

~~\$24~~ Per Guest

DAILY MORNING BREAK SPECIAL TUESDAY & SATURDAY

Fruit-Infused Water with Cucumber, Mint, and Lemon

Guava & Cheese Cuban Pastries

Seasonal Sliced Fruit and Berries

Coffee, Decaf Coffee, and Hot Tea

~~\$24~~ Per Guest

DAILY MORNING BREAK SPECIAL WEDNESDAY & SUNDAY

Kale, Pineapple and Green Apple Juice

Assorted Danishes

Assorted Whole Fruit

Coffee, Decaf Coffee, and Hot Tea

~~\$24~~ Per Guest

DAILY MORNING BREAK SPECIAL FRIDAY

Tropical Fruit Smoothies Made with Yogurt or Almond Milk

Guava Cuban Pastries

Seasonal Sliced Fruit and Berries

Coffee, Decaf Coffee, and Hot Tea

~~\$24~~ Per Guest

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$27 per guest. Break packages served for 30 minutes.

MONDAY & THURSDAY

- Roasted Cashews
 - Assorted Chips
 - Mexican Churros
 - Assorted Premium Teas with Honey and Lemon Slices
- \$24** *Per Guest*

TUESDAY & SATURDAY

- Energy Bars
 - Pretzels
 - Freshly Baked Cookies
 - Assorted Premium Teas with Honey and Lemon Slices
- \$24** *Per Guest*

WEDNESDAY & SUNDAY

- Granola Bars
 - Ham Croquettes
 - Chocolate Brownies
 - Assorted Premium Teas with Honey and Lemon Slices
- \$24** *Per Guest*

FRIDAY

- Beef Empanadas
 - Pan De Bono
 - Blondies
 - Assorted Premium Teas with Honey and Lemon Slices
- \$24** *Per Guest*

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A La Carte Snacks

Variety of goods available during morning and afternoon breaks. Minimum 1 dozen per snacks

A LA CARTE BAKED GOODS & SNACKS

- Mexican Churros
- Assorted Cupcakes

A LA CARTE BAKED GOODS & SNACKS

- Freshly Baked Cookies
- Pretzels

Roasted Cashews
Guava & Cheese Cuban Pastries
Guava Cuban Pastries
Assorted Danishes
Croissants with Butter and Assorted Jams
Assorted Muffins
Pan De Bono
\$5 <i>Each</i>

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day. Minimum 1 dozen per Beverages

A LA CARTE BEVERAGES
Home Made Fruit Punch
Bottled Water
Freshly Brewed Coffee
Watermelon Agua Fresca with Lime Juice and Mint Leaves
Orange Juice and Grapefruit Juice
Iced Tea- Bottled
Soft Drinks - Pepsi Products
Sparkling Lemonade with Fresh Berries and Mint Leaves
Coconut Water
\$5 <i>Each</i>

Blondies
Fresh Cut Fruit
Energy Bars
Granola Bars
Ham Croquettes
Chocolate Brownies
Assorted Chips
\$4 <i>Each</i>

A LA CARTE BEVERAGES
Cold Brew Coffee
Evian Still or Sparkling
Red Bull
Hot Chocolate with Marshmallows and Chocolate Shavings
Tropical Fruit Smoothies Made with Yogurt or Almond Milk
Kale And Pineapple Smoothies with Green Apple
Mixed Berry Smoothies Made with Yogurt or Almond Milk
Acai Bowls with Granola, Coconut Flakes, and Fresh Fruit
Bottles Starbucks Frappuccino's
\$9 <i>Each</i>

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Coffee Service

Includes: Assorted Pepsi Soft Drinks, Aquafina Water and Freshly Brewed Regular & Decaffeinate Coffee. Selection of Mighty Leaf Teas, Whole and Skim Milk, Half & Half (Soy and Almond Milk Available Upon Request)

COFFEE SERVICE BY THE HOUR

Two Hour Service \$14 Per Guest
Four Hour Service \$20 Per Guest
Six Hour Service \$28 Per Guest
Eight Hour Service \$34 Per Guest

COFFEE AND TEA BY THE GALLON

Regular or Decaf Coffee by the Gallon \$120.00
Regular or Decaf Coffee by the Half Gallon \$70.00
Tea or Iced Tea by the Gallon \$100.00
Tea or Iced Tea by the Half Gallon \$60.00

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All Day Package

As part of Hyatt’s daily menu program, our Day Package special simplifies event planning and promotes sustainability! Our Chef has carefully crafted menus for each day to offer diversity and prevent repetition. Make the most of your time and pick our Day Package to save 12 Please note that all prices are applicable only for the designated day. If chosen on a different day, the price will be \$148 per guest. Minimum requirement: 20 guests. Includes Assorted Pepsi Soft Drinks

ALL DAY PACKAGE

Meals Included:

Breakfast of the Day

AM Coffee Break of the Day

Lunch of the Day

PM Coffee Break of the Day

\$136.00

Per Guest

ALL DAY PACKAGE OF THE DAY

Breakfast of the Day

AM Break of the Day

Lunch of the Day

PM Break of the Day

\$136.00 *Per Guest*

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Daily Lunch of the Day

As part of Hyatt’s daily menu program, our lunch special simplifies event planning and promotes sustainability! Our Chef has carefully crafted menus for each day to offer diversity and prevent repetition. Please note that all prices are applicable only for the designated day. If chosen on a different day, the price will be \$72 per guest. Minimum requirement: 20 guests. Includes Assorted Pepsi Soft Drinks

CUBAN THEME - MONDAY

Garlic Shrimp, Bay Leaves, Garlic, and Lemon

Hearts of Palm, Tomato, Avocado, and Red Onion Salad

Grilled Shredded Beef, Onion, Garlic, and Creole Sauce

Cuban Marinated Slow Oven Roasted Pork

Rice & Beans

Classic Cheesecake

\$65 *Per Guest*

ITALIAN THEME - TUESDAY

Caprese, Mozzarella, Basil, and tomato Salad

Slow-Cooked Italian Meatballs

Bucatini Bolognese, Ground Beef, Onions, Basil, and Tomato

Chicken Pesto, Garlic, and Crispy Capers

Roasted Vegetables with Olive Oil

Tiramisu

\$65 *Per Guest*

PERUVIAN THEME - WEDNESDAY

Quinoa Salad

Grouper Ceviche

Chicken Roasted Panca Marinated

Lomo Saltado with Onions, Tomatoes, and Soy Sauce

Cilantro Rice

GREEK THEME - THURSDAY

Greek Salad

Fried Calamari, Marinara Sauce, and Lemon

Roasted Chicken with Tomato, Olives, and Herbs

Roasted Lamb with Lemon and Oregano

Roasted Potatoes

Ultimate Chocolate Cake

\$65 *Per Guest*

LATIN THEME - FRIDAY

Mix Grains Salad

Chorizo and Potatoes

Roasted Latin Chicken

Churrasco Steak with chimichurri Sauce

Rice & Beans Mix

Flourless Chocolate Cake

\$65 *Per Guest*

ASIAN THEME - SUNDAY

Steamed Pork Dumplings

Egg Rolls with Sweet Soy

General Tsao’s Chicken

Mongolian Beef, Sweet Soy, garlic, and Scallions

Egg Fried Rice

Tres Leches Dessert

\$65 *Per Guest*

Red Velvet Cake

\$65 *Per Guest*

JAMAICAN THEME - SATURDAY

Tropical Salad with Mango & Watercress

Conch Fritters with Spicy Alioli

Roasted Marinated Jerk Chicken

Lamb Stew with Potatoes, Onions, and Tomatoes

White Rice

Key Lime Pie

\$65 *Per Guest*

VEGAN AND GLUTEN FREE SELECTIONS

Vegan-Gluten Free options are only sold as an addition to a Lunch of the Day and the minimum order is equal to the guarantee for the meal.

Monday - Impossible “Meat” with Onion, Garlic, Olives, and Raisins

Tuesday - Gluten Free Pasta with Mushrooms and Black Truffles

Wednesday - Mushroom with Cilantro and Nikkei Sauce

Thursday - Garbanzo Beans Stew

Friday - Vegan Fajitas

Saturday - Curry Vegetable Stew

Sunday - Vegetable Stir Fried Noodles

\$8.00 *Additional Per Guest*

\$12.00 *On a different day*

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Grab ‘n Go Lunch

Our Grab 'n Go lunches are tailored to your preferences and hassle-free to serve – simply select the options you wish to provide for your attendees. Perfect for those heading to the airport or taking lunch to their guest room. All box lunches include the Chef’s Choice of Cold Salad, Whole Seasonal Fruit, Chips, Chef’s Choice of Cookies, and Bottled Water. Minimum requirement: 20 guests.

ITALIAN SANDWICH

Genoa Salami, Ham, Provolone Cheese, Lettuce, Tomatoes, and Onions

\$45 *Per Guest*

GRILLED CHICKEN SANDWICH

Marinated Grilled Chicken, Lettuce, Tomato, Red Onion, and Mayonnaise.

\$45 *Per Guest*

CUBAN SANDWICH

Ham, Porchetta, Swiss Cheese, Pickles, and Mustard

\$45 *Per Guest*

TURKEY CLUB SANDWICH

Turkey, Mayonnaise, Bacon, Lettuce, and Tomatoes

\$45 *Per Guest*

VEGGIE SANDWICH

Grilled Zucchini, Yellow Squash, Eggplant, Onion, And Sweet Pepper Spread

\$45 *Per Guest*

CHICKEN CAESAR WRAP

Chicken, Caesar Salad, Romaine Lettuce, and Eggs

\$45 *Per Guest*

TUNA SALAD WRAP

Tuna Salad, Bacon, Avocado, Scallions, and Romaine Lettuce

\$45 *Per Guest*

GRILLED VEGGIE WRAP

Marinated Veggies, Lemon Rosemary Hummus, and Cotija Cheese

\$45 *Per Guest*

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Composed Plated Lunch

Perfect for lunch meetings, our plated lunches highlight the Chef’s seasonal specialties, offering an appetizer, entrée, and dessert. Minimum requirement: 10 guests.

PLATED LUNCH

Includes Assorted Pepsi Soft Drinks

FIRST COURSE - SELECT ONE

Southwestern Corn SoupHeirloom Tomato Salad, Feta, BasilClassic Caesar Salad, Pecorino, CroutonsGreek Salad, Romaine, Feta, Olive, Cucumber, Tomato, Roasted Peppers, Red Wine VinaigretteBaby Iceberg Wedge, Bacon Crisps, Candied Pecans, Heirloom Tomatoes, Apples, Blue Cheese DressingLocal Fish Ceviche, Onion, Cilantro

ENTRÉES – SELECT ONE

Slow Braised Short Ribs, Roasted Cauliflower & Tomato, Potato PureeSalmon A La Plancha, Lemon Vinaigrette Baby Zucchini & Roasted Cherry Tomato Grilled Sword Fish Steak, Tri Colored Carrots & Mango RelishColorado Lamb Loin, Roasted Asparagus & DemiRoasted Free Range Chicken, Jasmine Rice & Butter Sautéed Haricot VertSkirt Steak, Roasted Fingerling Potatoes & Chimichurri Sause Roasted Filet Mignon, Red Wine Reduction & Roasted Mushroom

DESSERTS – SELECT ONE

Key Lime PieRed Velvet CakeUltimate Chocolate CakeFlourless Chocolate CakeClassic Cheesecake

\$95 Per Guest

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Hors D’oeuvres

Our delectable, bite-size appetizers are ideally served during a pre-dinner reception. We provide a diverse range of cold and hot options for your attendees to savor. Minimum order of 24 pieces per selection.

COLD SELECTIONS

Honey-Tomato & Ricotta BruschettaSnapper Ceviche, Citrus & Sweet PotatoCitrus Marinated Shrimp CevichePoached Shrimp, Bloody Mary Cocktail SauceChorizo Iberico and Tomato BreadIdiazabal Cheese and Fig CrostiniSmoked Salmon ToastWatermelon Feta BasilLomo Serrano and Tomato BreadSnapper Tiradito, Citrus & Cancha CornSerrano Ham and Tomato Bread

\$8 Per Piece

WARM SELECTIONS

Conch FrittersMini Crab CakesGras Fed Beef Slider, Caramelized Onion & Bacon, SwissFrita Sliders, Potato StringsMalanga FrittersEmpanadas: Beef, chicken, or VeggiesPeruvian Panca Chicken SkewersChimichurri Beef SkewersMini Cuban sandwichMini Stuffed PotatoesScallop wrapped in Bacon

\$8 Per Piece

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Display Stations

Design a reception that harmoniously complements your event, featuring a selection of distinctive options from artisanal cheeses to locally inspired culinary stations. A minimum of 25 guests is required for all stations.

TRIPLE WING

Fried Chicken Wings, Roasted Chicken Wings, Fried Boneless Chicken Wings, BBQ Sauce, Honey Mustard Sauce, Buffalo Sauce, Celery Sticks, Carrot Sticks, Ranch Dressing, Blue Cheese Dressing, Sriracha Mayo, Garlic Aioli, Sweet Chili Sauce, Grilled Lemon Wedges, Fresh Cilantro

\$30 *Per Guest*

CRUDITE AND ROASTED VEGETABLES

Classic hummus, Grilled Pita Bread, Marinated olives and artichoke hearts, Roasted red peppers with balsamic glaze, Grilled eggplant and zucchini slices, Cherry tomatoes with fresh basil and balsamic reduction, Baba ghanoush, Crudit  of Mixed Veggies, Marinated mushrooms with garlic and herbs, Grilled asparagus spears with lemon zest.

\$26 *Per Guest*

CHARCUTERIE

Prosciutto, Salami, Spanish-style Chorizo, Spanish Ham, Duck P  t , Mustard, Pickles, Assorted Breads, Dates, and Assorted Crackers, Mixed Kalamata Olives

\$38 *Per Guest*

CHEESE BLOCK

Brie, Camembert, Gouda, Sharp Cheddar, Goat Chevre Cheese, Assorted Toasted Breads, Assorted Crackers, Assorted Nuts, Honey, Marmalade, and Dried Fruits.

\$32 *Per Guest*

SHELLFISH BAR

Fresh Shucked Oysters, Shrimp Cocktail, Crab Claws, Seafood Salad, Steamed Clams, Steamed Mussels, Seafood Ceviche, Boiled Prawns, and Boiled Lobster Tails, Lemon Wedges, Fresh Cilantro, Sriracha Mayo, Garlic Aioli, Sweet Chili Sauce

\$65 *Per Guest*

PASTA STATION

Assorted Pasta Types, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Bolognese Sauce, Primavera Sauce, Grilled Chicken Strips, Saut  ed shrimp, Meatballs, Fresh Parsley, Grated Parmesan Cheese, Crushed Red Pepper Flakes, Garlic Bread

\$36 *Per Guest*

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Carving Stations

Enhance your reception with our exquisite carving stations, showcasing impressive meats accompanied by Chef's personally curated sides, including, a selection of fresh rolls and butter. A minimum of 35 guests is required for all stations. Each station requires a Chef, billed at \$200 per station for up to 90 minutes of service.

OVEN ROASTED TENDERLOIN

With Bordelaise, Rosemary Red Wine Jus, and Horseradish Cr  me

CILANTRO CURED PORK LOIN

With Dijon White Wine Sauce

~~\$38~~ *Per Guest*

PRIME RIB

With Bordelaise, Rosemary Red Wine Jus, and Horseradish Crème

~~\$52~~ *Per Guest*

BRAZILIAN STEAK HOUSE

Chorizo, Sausage, Skirt Steaks, Steak Picanha, with Chimichurri, Spicy Aioli, and Tomatillo Cilantro Sauce

~~\$48~~ *Per Guest*

~~\$34~~ *Per Guest*

HERB ROASTED LEG OF LAMB

With Bordelaise, Rosemary Red Wine Jus, and Horseradish Crème

~~\$42~~ *Per Guest*

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Spanish Paella Station

Immerse yourself in the lively tastes of Spain with our engaging Paella Station. Witness our talented chef skillfully preparing authentic paella on-site, utilizing traditional methods and premium ingredients. A minimum of 35 guests is required for all stations. Each station requires a Chef, billed at \$200 per station for up to 90 minutes of service.

LOBSTER AND SEAFOOD PAELLA

Lobster, Shrimp, Squid, Mussels and Clams.

~~\$48~~ *Per Guest*

SEAFOOD PAELLA

Shrimp, Squid, Mussels and Clams.

~~\$40~~ *Per Guest*

VALENCIANA PAELLA - CLASSIC

Chicken, Shrimp, Sausages, Mussels and Clams.

~~\$36~~ *Per Guest*

CHICKEN AND VEGETABLE PAELLA

Chicken and Mix Seasonal Veggies

~~\$33~~ *Per Guest*

VEGETABLE PAELLA

Mix Seasonal Veggies

~~\$30~~ *Per Guest*

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Plated Dinner

Craft a sophisticated three-course meal featuring Chef's carefully curated menu selections. From salad to entrée and dessert, each course harmoniously combines to tantalize your attendees' palates. All dinners come with an Assortment of Bread, along with Coffee & Tea Service. Minimum requirement: 20 guests.

PLATED DINNER

FIRST COURSE - SELECT ONE

Caesar Salad with Chopped Romaine, Housemade Garlic Croutons, Shaved Parmesan, Caesar DressingCaprese Salad with Heirloom Cherry Tomato, Micro Basil, Fresh Mozzarella, Olive Oil, Balsamic GlazeSpring Mix Greens with Cucumbers, Red Onion, Shaved Carrots, Radish, Cherry Tomato, with Citrus VinaigretteSpinach and Chicory with Strawberry, Candied Pecan, Feta Cheese and White Balsamic VinaigretteArugula and Radicchio with Toasted Pumpkin Seeds, Dried Cherries, Goat Cheese, and Lemon Dijon Vinaigrette

ENTRÉES – SELECT ONE

Grilled Branzino fillet with Roasted Fingerling Potatoes, Brown Butter Radishes, Swiss Chard, Apricot and Soy ReductionHerb Roasted Chicken Breast with Yukon Gold Mash Potato, Roasted Broccolini, Roasted and Pickled Wild Mushrooms, Garlic DemiPan Roasted Salmon with Cauliflower Puree, Kiwi and Pineapple Salsa, Grilled Asparagus, Sweet chili Beurre BlancPork Tenderloin with Parsnip Puree, Roasted Apples, Sauteed Broccolini, Maple Whiskey DemiGrilled Skirt Steak with Herb Celery Root Puree, Glazed Baby Carrots, Roasted Cippolini Onions, Demi-glaze Four Cheese Ravioli with Tomato Sauce, Basil and grated Parmesan Cheese

DESSERTS – SELECT ONE

Key Lime PieRed Velvet CakeUltimate CheeseCakeFlourless ChocolateChocolate MousseTiramisu

\$125.00 *Per Guest*

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Buffet Dinner

Delight your attendees with a diverse array of choices from our Chef's inspired dinner buffet. Ideal for evening events, allowing guests to select their personal favorites. All dinners feature assortment of bread, along with coffee & tea service. Minimum requirement: 20 guests.

DINNER BUFFET

FIRST COURSE - SELECT TWO

Caesar Salad with Shaved Parmesan, and Caesar DressingCaprese Salad with Tomato, Mozzarella, and Balsamic GlazeSpring Mix Greens with Cucumbers, Tomato, and Citrus VinaigretteSpinach, Chicory, Strawberry, Pecan, Feta, and Balsamic VinaigretteArugula, Radicchio, Pumpkin seeds, Cherries, Goat Cheese, Lemon

ENTRÉES – SELECT TWO

Salmon a la Plancha with Honey and Miso GlazeFree Range Chicken Breast with Caper White Wine SauceBranzino Fillet with Tomato Relish and Citrus Beurre BlancSeared Petit Tenderloin with ChimichurriFour Cheese Ravioli with Chili Sage Butter and Wilted Pea ShootsMoroccan Spiced Chicken Breast with Olives and Preserved LemonSoy Braised Short Ribs with Glazed Bok Choy and Roasted Sesame

SIDES - SELECT TWO

Roasted Garlic Mashed PotatoesRoasted Herb Yukon Gold PotatoesSoft White Polenta with Grilled Corn and ParmesanBroccolini with Charred Lemon and Olive OilHaricot Verts with Garlic and Sea SaltSeasonal Vegetable Succotash

DESSERTS – SELECT TWO

Key Lime PieRed Velvet CakeUltimate CheesecakeFlourless ChocolateChocolate MousseTiramisu

\$105*Per Guest*

All buffets will be displayed for a maximum of 90 minutes to ensure health and safety standards. Menu pricing may change based on availability and market conditions. Consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness. All banquet and catering food and beverage will be subject to a 25% taxable service charge and current Florida sales tax of 9%.

Wine and Beer Menu

We welcome you to explore our wine selection organized by varietal. Whether you prefer a crisp white wine or a rich, full-bodied red, we offer options to suit every palate and occasion. Priced per bottle.

WHITES

- Sycamore Lane, Pinot Grigio | \$55 Per Bottle
- Sycamore Lane, Chardonnay | \$55 Per Bottle
- Charles Smith Kungfu Girl, Riesling | \$65 Per Bottle
- Barone Fini, Pinot Grigio | \$75 Per Bottle
- La Crema, Chardonnay | \$85 Per Bottle
- La Crema, Sauvignon Blanc | \$85 Per Bottle

REDS

- Sycamore Lane, Cabernet | \$55 Per Bottle
- Murphy Goode, Merlot | \$75 Per Bottle
- Joel Gott, Cabernet | \$85 Per Bottle
- Cambria, Pinot Noir | \$95 Per Bottle
- Conundrum, Red Blend | \$95 Per Bottle
- Siduri, Pinot Noir | \$115 Per Bottle

SPARKLING

- Wycliff Brut, California | \$70 Per Bottle
- Segura Viuda Brut Cava | \$92 Per Bottle
- Veuve Clicquot Brut Champagne | \$350 Per Bottle

ROSE

- Black Girl Magic | \$65 Per Bottle
- Fleur de Praire | \$95 Per Bottle

Dom Perignon Brut Champagne | \$750 Per Bottle

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BEERS

Bud Light | \$8.00 Per Bottle

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Local IPA | \$8.00 Per Bottle

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Stella Artois | \$8.00 Per Bottle

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Bar Packages

Select from options such as per-hour, per-drink, or cash bar to tailor your event's beverage offerings to your exact preferences. Packages Include 1 bartender per 50 guests for three hours.

SIGNATURE BAR PACKAGE

Host sponsored bar per person per hour. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes. Absolut, Tanqueray, Bacardi Superior Rum, Jim Beam, Wild Turkey Rye, Dewar's White Label, Altos Plata Tequila Wine:Sycamore Lane, Pinot GrigioSycamore Lane, CabernetWycliff Brut, CaliforniaBlack Girl Magic Beer:Bud LightLocal IPASTella

1st Hour | \$32.00 Per Guest

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Each Additional Hour | \$15 Per Guest Per Hour

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PREMIUM BAR PACKAGE

Host sponsored bar per person per hour. Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes. Grey Goose, Bombay Sapphire, Bacardi 8, Woodford Reserve, Knob Creek Rye, Johnny Walker Black, Don Julio Silver Wine:Barone Fini, Pinot GrigioJoel Gott, CabernetWycliff Brut, CaliforniaFleur de Prairie Beer:Bud LightLocal IPASTella

1st Hour | \$35 Per Guest

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Each Additional Hour | \$18 Per Guest Per Hour

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BEER AND WINE PACKAGES

Host sponsored bar per person per hour. Full Bars include Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, and Bottled Water. Wine:Barone Fini, Pinot GrigioJoel Gott, CabernetWycliff Brut, CaliforniaFleur de Praire Beer:Bud LightLocal IPASTella

1st Hour | \$25 Per Guest

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Each Additional Hour | \$10 Per Guest Per Hour

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MIMOSA, BLOODY MARY AND BELLINI BAR

Host sponsored bar per person per hour. Full Bars include Bottomless Mimosas, Bloody Mary's & Bellini's, Soft Drinks, Juices, and Bottled Water.

1st Hour | \$30 Per Guest

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Each Additional Hour | \$14 Per Guest Per Hour

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LABOR CHARGES

Cocktail Servers / Tray Passers, Each | \$200
Up to three hours

Additional Hours for Bartender or Servers, Each, per hour | \$75
One Bartender per 50 guests for up to three hours

Menu pricing may change based on availability and market conditions. All banquet and catering food and beverage will be subject to a 25% taxable service charge and current Florida sales tax of 9%.

Host Sponsored Bar Per Drink

Charges are determined by the actual consumption of drinks, with prices displayed per drink. A minimum charge of \$500.00 is required, payable by credit card or room charge only. This includes complete bar setups. Bartender fees will be applied.

PRICES

- Signature Cocktails | \$14
- Premium Cocktails | \$16
- Domestic Beer | \$9
- Premium and Imported Beers | \$11
- House White Wine and House Red Wine | \$14
- Premium White Wine and Premium Red Wine | \$16
- Bottled Water and Sparkling Water | \$7
- Soft Drinks | \$7

BARTENDER FEES

One Bartender per 30 guests for up to three hours. Each additional Hour at \$75.00

\$200

LIST OF PREMIUM COCKTAILS

- Negroni
- Moscow Mule
- Classic Margarita
- Classic Mojito

LIST OF SIGNATURE COCKTAILS

- Old Fashioned
- Gin & Tonic
- Rum Fashioned

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Guest Pay Per Drink

A \$500.00 minimum is required. Includes full bar set ups.Credit card or room charge only. Bartender and Cashier fees apply.

BARTENDER FEES

One Bartender per 30 guests for up to three hours. Each additional Hour at \$75.00

\$200

CASHIER FEES

One Cashier per 50 guests for up to three hours. Each additional Hour at \$75.00

\$200

PRICES

Signature Cocktails \$16
Premium Cocktails \$18
Domestic Beer \$9
Premium and imported Beer \$12
House White Wine and House Red Wine \$15
Premium White Wine and Premium Red Wine \$17
Bottled Water and Sparkling Water \$8
Soft Drinks \$8

LIST OF PREMIUM COCKTAILS

Classic Mojito
Classic Margarita
Moscow Mule
Negroni

LIST OF SIGNATURE COCKTAILS

Old Fashioned
Gin & Tonic
Rum Fashioned

Menu pricing may change based on availability and market conditions. All banquet and catering food and beverage will be subject to a 25% taxable service charge and current Florida sales tax of 9%.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian