



Banquet Menus

2024

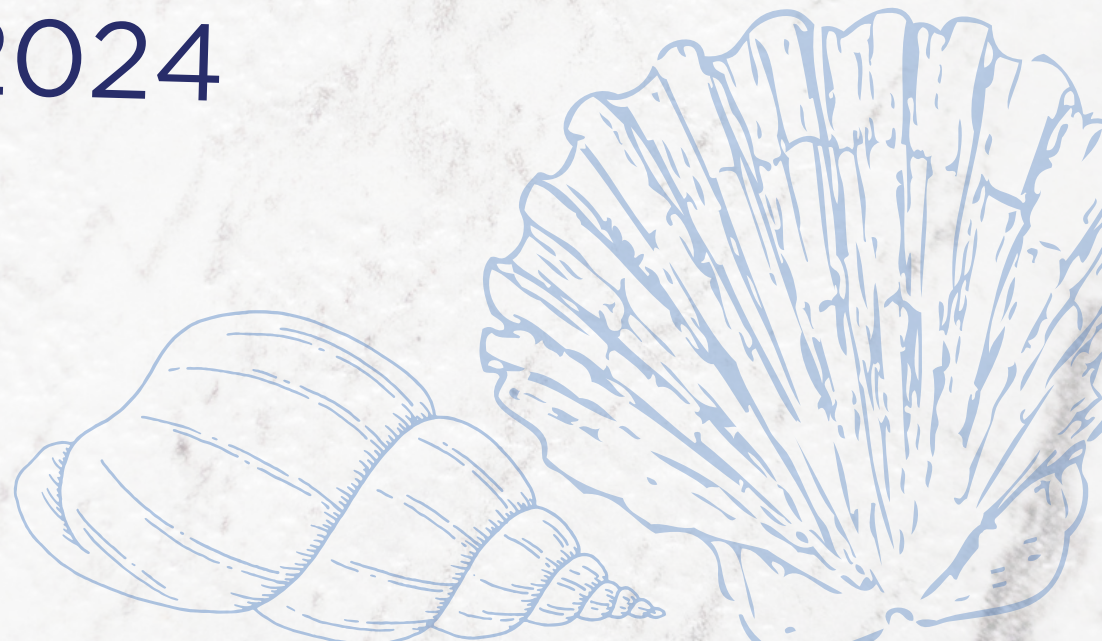


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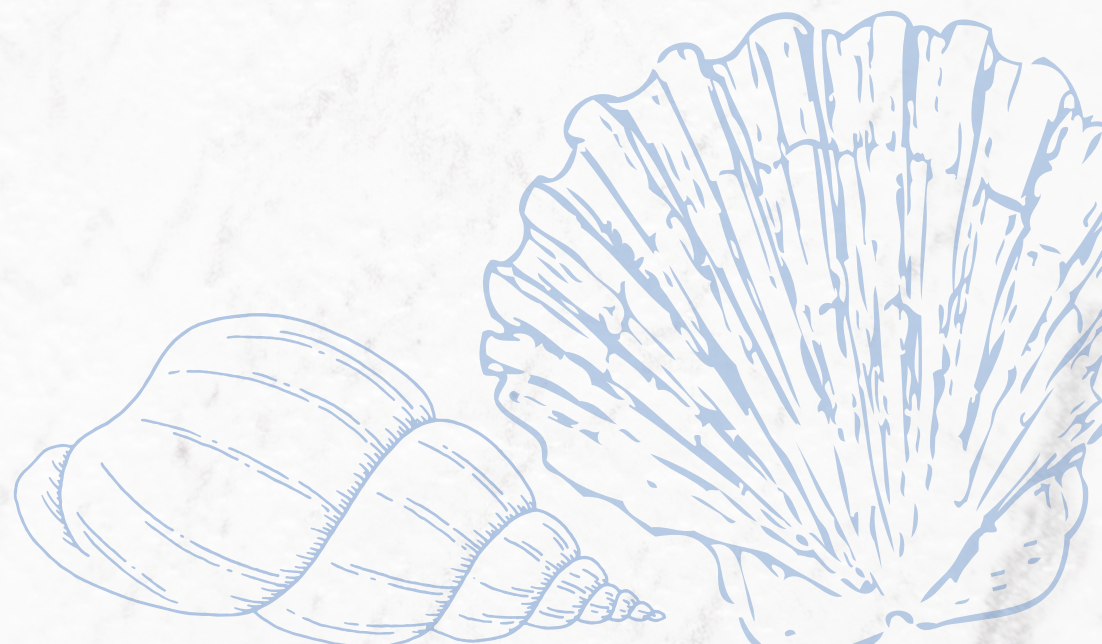
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Continental Breakfast

All Breakfast packages include Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Pricing per person

The Early Riser | 24

Selection of Orange, Grapefruit,
Apple, and Tomato Juices
Freshly Baked Danish,
Croissants, Bagels,
Blueberry, Banana Nut
and Raisin Bran Muffins

The American Continental | 29

Selection of Orange, Grapefruit, Apple,
and Tomato Juices
Market Style Seasonal Fruit and Berries
Freshly Baked Danish,
Croissants, Bagels,
Blueberry, Banana Nut
and Raisin Bran Muffins
Served with Butter and Preserves

Plated Breakfast | 35

Includes Orange Juice

First Course (Select One)

Mixed Berry Granola Parfait
Overnight Oats
Seasonal Melon Display (GF)

Second Course (Select One)

Cage Free Eggs, Crispy Bacon,
Skillet Roasted Potatoes (GF)

Brioche French Toast; Vanilla Infused French Toast,
Pork Sausage Links, Maple Syrup

Egg White Frittata; Spinach, Roasted Tomato, Avocado,
Turkey Sausage, Skillet Potatoes (GF)

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Breakfast Action Stations

One Chef Attendant required per 75 guests | \$150 fee applies

Pricing per person, per hour

Omelette Station | 16

Cage Free Eggs, Egg Beaters,
Egg Whites, Smoked
Applewood Bacon, Diced
Ham, Sausage, Grilled
Chicken, Mushroom, Peppers,
Tomatoes, Scallions, Onions,
Cheddar Cheese, Monterey
Jack Cheese, Bleu Cheese,
Avocado, and Salsa

Belgian Waffle Station | 16

Seasonal Fresh Berries,
Pecans, Macadamia Nuts,
Whipped Cream, and
Chocolate Chips.
Served with
Pure Maple Syrup and
Strawberry Compote

**** Stations can only be purchased with a buffet****

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Breakfast Buffets

All Breakfast packages include Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas
Minimum of 25 People | Based on 90-Minute Service

The American Buffet | 43

Orange, Grapefruit, Tomato, and Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Cold Cereals Served with 2% and Skim Milk
Cage Free Scrambled Eggs (GF)
Breakfast Sausage Links, Applewood
Smoked Bacon, and Breakfast Potatoes (GF)

The Southwestern Buffet | 43

Orange, Grapefruit, Tomato, and Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Cage Free Scrambled Eggs with Chorizo Sausage, Pico De Gallo,
Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas
Corned Beef and Hash with Onions and Cilantro
Breakfast Potatoes
Texas Style Biscuits with Gravy

The Fresh Start | 41

Orange, Grapefruit, Tomato and Apple Juice
Market Style Seasonal Fruit and Berries (GF)
Freshly Baked Danish, Croissants, Bagels,
Blueberry, Banana Nut and Raisin Bran Muffins;
Served with Butter/Preserves/Cream Cheese
Yoplait Fruit Yogurt, Greek Yogurt
Breakfast Quinoa; Dried Cranberry,
House Made Granola
Cage Free Egg White Frittata Popovers
Turkey Sausage, Skillet Potatoes

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Breakfast Enhancements

Per Each Selections

Protein Box; Almond Butter, Fuji Apple Selection,
Quartered Hard Cooked Egg, Grapes | 10

Egg and Cheese Croissants | 9

Sausage Breakfast Burrito | 9

Whole Fruit (GF) | 4

Yoplait Yogurt / Greek Yogurt | 6

Assorted Fruit Smoothies | 7

Mini Yogurt Parfaits | 7

KIND Bars and CLIF Bars | 7

Per Dozen Selections

Hard Boiled Eggs (GF) | 25

Granola Bars | 57

Per Person Selections

Plated Sliced Fruit (GF) | 8

Cup of Mixed Berries (GF) | 8

Cold Cereal, Whole Milk, Skim, 2% | 5

Alaskan Smoked Salmon (GF) | 14

Steel - Cut Oatmeal; Raisins, Brown Sugar, Walnuts | 7

Breakfast Quinoa; Dried Cranberry, and House Made Granola | 7

Turkey Sausage (GF) | 7

Chicken Apple Sausage (GF) | 8

Applewood Smoked Bacon (GF) | 8

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Coffee Breaks

Mid Morning

Pricing per person. All Breaks are 45 Minutes Maximum Service Time. (Excluding Day Beverage Break)

The Natural | 21

Fruit, Yogurt, and Granola Parfait

Miniature Tropical Fruit Plates (GF)

Protein Box; almond butter,
Fuji apple section, quartered hard
cooked egg, grapes (GF)

Freshly Brewed Coffee,
Decaffeinated Coffee, and Hot Teas

The Energizer | 25

Build-Your-Own Trail Mix with Nuts,
Raisins, Coconut Shavings, Chocolate
Chips, Dried Fruit, House Made
Granola, and Pretzels

Protein Box; almond butter,
Fuji apple section, quartered hard
cooked egg, grapes (GF)

Bottled Spring Water, Gatorade,
Regular / Sugar Free Red Bull

Freshly Brewed Coffee,
Decaffeinated Coffee, and Hot Teas

Coffee Klatch | 24

Variety of Seasonal Coffee Cakes
and Croissants

Buttermilk Breakfast Tarts filled
with Blueberry/Granola and
Bananas/Walnuts

Apple, Oranges, Seasonal Whole
Fruits, Macerated Berries and
Fresh Bananas

Freshly Brewed Coffee,
Decaffeinated Coffee and Teas

Day Beverage Break | 36

Assorted Regular and Diet Pepsi Products, Bubly Sparkling Waters,
Bottled Spring Water, Tropicana Bottled Juices,
Freshly Brewed Coffee, Decaffeinated Coffee and Teas
2 - (15-45 minute breaks)

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Coffee Breaks

Afternoon

Pricing per person. All Breaks are 45 Minutes Maximum Service Time (Excluding Day Beverage Break)

Low Carb | 24

Individual Vegetable Crudité Shooters, Chipotle Ranch and Hummus

House made Giardiniera, Gourmet Olives (GF) House Kettle Chips

Build Your Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House Made Granola, and Pretzels

Fruit Infused Water Station

Seattle Coffee House | 26

Blueberry, Cinnamon, and Cranberry Orange Scones

Almond Biscotti

Frappuccino and Double Shots

Bottled Cold Brew Coffee

Freshly Brewed Coffee, Decaffeinated Coffee and Teas with Hazelnut, Caramel, and Vanilla Flavored Syrups

The County Fair | 26

Pulled Pork Sliders

Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard

House Made Kettle Chips Freshly Popped Popcorn

Cinnamon Sugar Churros

Meyer Lemonade Freshly Brewed Coffee, Decaffeinated Coffee and Teas

The Cookie Monster | 24

Gourmet Cookies to Include:

White Chocolate Macadamia Nut Chocolate Chip, Peanut Butter & Oatmeal Raisin Chocolate Fudge Brownies

Served with Chilled Regular and Chocolate Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

*Gluten Free cookies and brownies available upon request

Day Beverage Break | 36

Assorted Regular and Diet Pepsi Products, Bubly Sparkling Waters, Bottled Spring Water, Tropicana Bottled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Teas
2 - (15-45 minute breaks)

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À la Carte Enhancements

Per Each Selection

Coffee, Decaffeinated Coffee, Herbal Teas | 105 per Gallon
Bottled Water | 5
Assorted Regular and Diet Pepsi Products | 6
Bubly Flavored Sparkling Waters | 6
Icelandic Sparkling Water | 6
Icelandic Still Water | 6
Regular and Sugar-Free Red Bull | 7
Energy Drinks | 7
Assorted Gatorade | 6
Starbucks Cold Brew - Black | 7
Starbucks Frappuccino | 7
Starbucks Double Shot | 7
Muscle Milk Protein Shake | 8
Individual Smoothies | 7
KIND Bars and CLIF Bars | 7

Per Dozen Selection

Bagels, Cream Cheese | 63
Fruit Filled Danish | 63
Freshly Baked Muffins | 63
Assorted Scones | 63
Freshly Baked Cookies | 63
Fudge Brownies | 63
Chocolate Dipped Strawberries (GF) | 63

Soft Pretzels with Spicy Mustard and Beer Cheese | 63
Vegetable Crudit  Shooters (GF) | 66
Shrimp Shooters (GF) | 84
Hummus and Naan Shooters | 66
Shrimp Ceviche (GF) | 84

Tostadas and Guacamole | 37 per pound

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Light Plated Lunch

All Salad Entrees are served with Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Pricing per person

Salad (Choose one)

Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Shaved Parmesan Cheese, and Caesar Dressing

Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta, Red Wine Vinaigrette (GF)

Strawberry Fields Salad

Spring Mix with Candied Pecans, Crumbled Maytag Blue Cheese, Sliced Strawberries & Mandarin Oranges, Champagne Vinaigrette

Quinoa Salad

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Heirloom Tomato, Feta, Citrus Dressing

Protein (Choose one)

Grilled Chicken | 35

Grilled Shrimp | 37

Fillet of Salmon | 37

Table Centerpiece of Miniature French Pastries

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Plated Lunch

Choice of salad, entree, and table centerpiece of miniature dessert crafted for your event.
Served with Warm Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Pricing per person

Split entrée pricing will be charged at the highest entrée price for all meals.

Salad

(Choose one)

Caesar Salad

Romaine Lettuce, Parmesan
Garlic Croutons, Shaved
Parmesan Cheese, and Caesar
Dressing

Baby Arugula Salad

Arugula, Frisee, Goat Cheese,
Granny Smith Apple,
Caramelized Pecans, Baby
Heirloom Tomato, White
Balsamic Vinaigrette (GF)

Baby Field Greens

Arcadian Mixed Greens,
English Cucumber, Baby
Heirloom Tomato,
Watermelon Radish, White
Balsamic Vinaigrette (GF)

Red Quinoa Bowl

Avocado, Spinach, Roasted
Corn, Red Onion, Vine
Ripened Tomato, Honey
Balsamic Vinaigrette (GF)

Protein

Choose Maximum of 2 (49 guests or less)
Choose Maximum of 3 (50 guests or more)

Roasted French Chicken Breast | 49

peppered lentils, capers, chardonnay jus (GF)

Pan Seared Snapper | 49

red quinoa, caramelized squash (GF)

Petite Filet Mignon | 56

roasted root vegetables, fingerling potato
hash, green peppercorn pan sauce (GF)

Caprese Seared French Chicken | 49

pesto marinated, fresh mozzarella, roasted
cauliflower, heirloom tomato relish (GF)

Seared Salmon | 49

Stir fried snow peas, leeks, mushrooms

Mahi | 52

served with local ingredients

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Lunch Buffet

HOT LUNCHEON BUFFET

All Entrees served with Herbed Farro Pilaf topped with Grilled Vegetables, Chef's Choice Mini Desserts, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea.

Minimum of 50 People | Based on 90-Minute Service

Soup

(Choose two)

Pasta e Fagioli

New England Clam Chowder

Fire Roasted Tomato Soup

Chicken and Kale Soup

Salad

(Choose one)

Caesar Salad

Fresh Field Greens

Quinoa Salad

Roasted Beet Salad

Ancient Grains Salad

Arugula Salad

Entrée

(Choose two or three)

Sam Adams Steak Tips

Sliced Flat Iron Steak Chimichurri

Savory Roasted Chicken

Mediterranean Shrimp and Arugula Pasta

Sesame Garlic Cobia

San Marzano Chicken

Chicken Scaloppini Francaise

Salmon Saffron Honey Blossom

Grilled Mahi

Pricing per person

Two Entrees | 68

Three Entrees | 71

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Lunch Buffet

LITTLE ITALY

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Minimum of 25 People | Based on 90-Minute Service

Starters

Pasta e Fagioli Soup

Caesar Salad

Caprese Salad

Balsamic Grilled Vegetables

Red Quinoa Salad

Entrée

Rigatoni a la Vodka with
Mushrooms

Chicken Milanese with Arugula
and Tomato Concasse

Roasted Vegetable Flatbread

Dessert

Miniature Napoleons

Miniature Cream Puffs

Miniature Eclairs

LITTLE ITALY BUFFET | 48

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Lunch Buffet

SOUTH OF THE BORDER

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Minimum of 25 People | Based on 90-Minute Service

Soup & Sides

Chicken Tortilla Soup

Mexican Rice with Peas and Corn

Black Beans with Cilantro and Cumin

Monterey and Cheddar Cheese,
Guacamole, Sour Cream, Onions,
Jalapeno Peppers, House Made Pico
de Gallo, Shredded Lettuce

Entrée

Street Tacos

Mahi, Chicken Tinga

Three Cheese Quesadillas

Beef Barbacoa Taquitos with
White Cheddar, Cotija Cheese,
and Corn Tortillas

Dessert

Chef's Choice Dessert

Cinnamon and Brown Sugar Churros

SOUTH OF THE BORDER BUFFET | 48

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Lunch Buffet

THE ROCKEFELLER

Buffet includes Chef's Choice Mini Desserts, Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Minimum of 25 People | Based on 90-Minute Service

Soup

(Select one)

Pasta e Fagioli
New England Clam Chowder
Fire Roasted Tomato Soup
Chicken and Kale Soup

Accompaniments

Gourmet Olives, Pepperoncini, House
Made Pickles, Giardiniera

House Made Kettle Chips
Sweet Potato Chips

Salad

(Select three)

Red Quinoa Salad
Caesar Salad
Mixed Field Green Salad
Cole Slaw
Spicy Potato Salad
Tuna Salad
White Meat Chicken Salad
Egg Salad

Sandwich

(Select four)

Chilled Shaved Brisket
Cuban Sandwich
Pesto Chicken Sandwich
Pulled Pork Sandwich
Miniature Reuben
Grilled Vegetable and Quinoa Wrap

(Hand Carved Sandwiches, Served
on Miniature Artisan Rolls)

THE ROCKEFELLER BUFFET | 59

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Lunch Buffet

SIRATA DELI

Buffet includes Chef's Choice Mini Desserts, Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Minimum of 25 People | Based on 90-Minute Service

Soup

(Select one)

Pasta e Fagioli
New England Clam Chowder
Fire Roasted Tomato Soup
Chicken and Kale Soup

Salad

Fresh Fruit Salad
Spicy Potato Salad
Cole Slaw

Proteins

Roasted Breast of Turkey
Sliced Roast Beef
Shaved Ham

Sharp Cheddar Cheese
Big Eye Swiss Cheese
American Cheese

Accompaniments

Wheat
Sourdough
Multi Grain Petite Rolls

Tomatoes, Lettuce
Pickles, Onions
Mayonnaise
Specialty Mustards
Horseradish and Peppercorn

House Made Kettle Chips
Sweet Potato Chips

SIRATA DELI | 49
Pricing per person

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Lunch Buffet

IN-AND-OUT SALAD BAR

Buffet includes Chef's Choice Mini Desserts, Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Minimum of 25 People | Based on 90-Minute Service

Soup

(Select one)

Pasta e Fagioli
New England Clam Chowder
Fire Roasted Tomato Soup
Chicken and Kale Soup

Greens

Arcadian Spring Greens
Spinach
Romaine

Proteins

Sliced Skirt Steak
Herbed Grilled Chicken Breast
Seared Salmon
Tuna Salad
Chicken Salad
Egg Salad (GF)

Dressings

Balsamic Vinaigrette (GF)
Ranch (GF)
Blue Cheese (GF)
Cilantro Lime Vinaigrette
Italian (GF)
White Balsamic Vinaigrette (GF)

Accompaniments

Baby Heirlooms Tomatoes
English Cucumber
Red Onion
Julienne Bell Peppers
Julienne Carrots
Pickled Vegetables
Chickpeas
Broccoli Florets
Fire Roasted Artichokes
Sun Dried Tomatoes
Hard Cooked Eggs
Dried Cranberries
Sunflower Seeds
Olive Medley
Feta/ Goat Cheese/ Bleu Cheese
Sharp Cheddar / Shaved Parmesan
Croutons

IN-AND-OUT SALAD BAR | 60

Pricing per person

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Boxed Lunch

All Boxed Lunches include an Apple, Individual Bag of Chips, and a Bottle of Water

Entrée

(Select maximum of three)

Grilled Chicken Caesar Salad

Herb Marinated Chicken Breast,
Romaine Lettuce, Parmesan Garlic
Croutons, Shaved Parmesan
Cheese, and Caesar Dressing

Turkey BLT

House Roasted Turkey Breast,
Applewood Smoked Bacon,
Lettuce, Tomato, Mayonnaise,
Swiss Cheese on a Multigrain Roll

The Beefeater

Shaved Deli Roasted Beef on a
French Baguette, Cheddar
Cheese, Horseradish
Mayonnaise

Balsamic Roasted Portobello

Mozzarella, Frisèe,
Caramelized Onion, Red
Pepper Aioli on Rustic Whole
Grain Breads

Composed Salad

(Select one)

Southern Potato Salad
Orzo Greek Salad
Red Quinoa, Spinach, Roasted
Vegetables

Desserts

(Select one)

Chocolate Chip Cookie
Chocolate Fudge Brownie
Oatmeal Raisin Cookie
Gluten Free Bread and Cookies
available upon Request

BOXED LUNCH | 33

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Reception

CARVING STATIONS

All Stations are Attended by a Chef. One Chef Attendant Required per 75 guests | \$150 fee applies
Display / Stations may only be paired with a minimum of 2 other selections

Local Island Roasted Whole Fish

(serves 50)

Banana Leaf, Citrus Infused,
Tropical Salsa

Per 50 People | 1,100

Roasted Beef Tenderloin

(serves 30)

Rolled in Black Peppercorns and
Roasted, Garlic Cream Horseradish,
Artisan Silver Dollar Rolls

Per 30 People | 700

Roasted Turkey Breast

(serves 30)

Honey Mustard, Cranberry Relish,
Artisan Silver Dollar Rolls

Per 30 People | 475

Rosemary Roasted Australian Lamb Rack

(serves 8)

Mint Au Jus,
Artisan Silver Dollar Rolls

Per 8 People | 250

Glazed Smoked Spiral Carving Ham

(serves 30)

Maple Citrus Glaze, Vidalia
Onion Relish, Dijon
Mayonnaise, Artisan Silver
Dollar Rolls

Per 30 People | 625

Bourbon Citrus Pork Belly

(serves 30)

"Luger" Sauce,
Artisan Silver Dollar Rolls

Per 30 People | 475

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Reception

ACTION STATIONS

Attendant Required, each based on One Hour of Service, One Attendant per 75 people, \$150 attendant fee applies.

Display / Stations may only be paired with a minimum of 2 other selections

EL Pedragal Taco Station | 25

Protein

Pork Carnitas

El Beurre Pinto Beans

Mahi

Chicken Tinga

Flour and Corn Tortillas

Cabbage Slaw, Monterey Jack,

Cheddar Cheese, House Made

Pico de Gallo, Guacamole,

Sour Cream

Caesar Salad Station | 25

Protein

Grilled Chicken, Grilled Salmon

Hearts of Romaine, Parmesan

Cheese, White Anchovies

Roasted Garlic Croutons

Caesar Dressing

Korean BBQ Station | 25

Protein

Grilled Flat Iron Steak

Grilled Chicken

Sauces

Gochujang Sauce, Korean BBQ
Sauce, Sesame Garlic Ginger Sauce

Bok Choy, Napa Cabbage

Julienne Peppers and Onions,

Spinach, Zucchini, Eggplant

Steamed Jasmine Rice

Pasta Station | 24

(Select three of each)

Pasta

Rigatoni, Tortellini, Penne, Farfalle

Sauce

Carbonara, Puttanesca, Bolognese,

Basil Pesto Cream

Sweet Endings Station | 25

Fresh Fruit Tarts, Petite Fours,
Chocolate Strawberries, French
Macaroons, Miniature Cheesecake

Freshly Brewed Coffee,
Decaffeinated Coffee, Hot Tea

Whipped Cream, Raw Sugar,
Sugar Sticks, Cinnamon Sticks,

Orange and Lemon Zest,

Chocolate Shavings

(No attendant required)

Stations and Displays priced per
person must be paired with a
minimum of two other selections

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Reception

DISPLAYS AND PLATTERS

Display / Stations may only be paired with a minimum of 2 other selections
(serves 50 each)

Italian Antipasti | 550

Prosciutto, Soppressata, Genoa
Salami, Capicola

Gourmet Olives, Fire Roasted
Artichoke Hearts, Pepperoncini,
House Made Giardiniera

Fresh Mozzarella and Provolone

Crusty Italian Bread
Flavored Italian Oils

Fresh Vegetables | 475

Green Asparagus, Baby Carrots,
English Cucumbers, Baby Zucchini,
Baby Sweet Peppers, Baby Yellow
Squash, Baby Heirloom Tomatoes,
Broccolini, Purple-Yellow-Green
Cauliflower Florets

Chef's Selection of Dips (GF)

Domestic & International Cheese | 600

Maytag Bleu, Gorgonzola, Sharp
Cheddar, Smoked Gouda, Boursin,
Brie, Camembert, Pepper Jack,
Havarti, Manchego, and Fontina

Garnished with Fruits and Berries

Crostinis and French Baguettes

Fresh Cut & Whole Fruit | 550

Mango, Baby Papaya, Figs,
Cantaloupe, Red and Black Grapes,
Kiwi, Seedless Watermelon,
Strawberries, Pineapple, Honeydew
Melon, Seasonal Berries

Honey Yogurt Sauce

Grilled Balsamic Vegetables | 475

Jumbo Asparagus, Eggplant, Zucchini,
Portobello Mushrooms, Fire Roasted
Artichoke Hearts, Roasted Marinated
Peppers, Squash and Sweet Onion

Aged Balsamic Vinaigrette Glaze (GF)

Pickled Vegetables | 475

House Garlic Herb Pickled Baby
Sweet Peppers, Jumbo Asparagus,
English Cucumbers, Japanese
Eggplant, Artichoke Hearts,
Rainbow Cauliflower, Baby Carrots
(GF)

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Hors D'Oeuvres

(Priced per 50 pieces)

Cold Hors D'Oeuvres

- Caprese Salad Skewers | 325
- Tuna Poke in Bamboo Cup | 350
- Jumbo Shrimp Cocktail Shooters (GF) | 350
- Vegetable Crudit  Shooters (GF) | 275
- Ahi Tuna with Wakame, Wasabi Aioli | 425
- Smoked Salmon Crostini | 350
- Charcuterie Bites | 300
- Beef Tataki | 375
- Bruschetta Pomodoro | 350
- Chilled Sweet and Spicy Pork Belly | 325
- Smoked Salmon with Spicy Oriental Sauce | 300
- Shrimp Ceviche Shooters (GF) | 350
- Assorted Sushi Rolls | 375

Hot Hors D'Oeuvres

- Spanakopita | 350
- Scallops Wrapped in Bacon | 400
- Parmesan Artichoke Hearts with Boursin | 350
- Thai Peanut Chicken Sate | 350
- Lamb Gyro on Miniature Pita | 350
- Mini Beef Wellington | 375
- Quinoa and Zucchini Fritter | 350
- Chicken Yakitori | 350
- Chorizo Empanada | 325
- Maui Shrimp Spring Roll | 375
- Bella Flora Puff | 375
- Tandoori Chicken | 325
- Asian Garlic Chicken Wings | 325
- Goat Cheese Stuffed Dates Wrapped in Bacon | 325
- Pear or Raspberry Brie Phyllo Roll | 375 (Seasonal)

Dry Snack Hors D'Oeuvres

(Pricing per pound)

- House Made Potato Chips and French Onion Dip | 35
- Tortilla Chips and House Made Salsa | 35
- House Made Kettle Chips and Blue Cheese Dip | 35
- Pita Chips and Hummus Dipping Sauce | 35
- Terra Chips and Yogurt Dip | 35

- Mixed Nuts In Bamboo Cups | 39
- Cashews in Bamboo Cups | 41
- House Made Trail Mix in Bamboo Cups | 39
- Guacamole with Corn Tortilla Chips | 37

Craft Your Own Hors D'Oeuvres Reception

All items served by butlers, based on one hour of service
\$40 butler fee applies per 50

- Three Hot or Cold | 26
- Four Hot or Cold | 30
- Five Hot or Cold | 36

Pricing per person.

V = Vegetarian, GF = Gluten Free, VG= Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

Please refer to Terms and Conditions for applicable fees.

Plated Dinner

Choice of Salad, Entrée, Dessert

Served with Artisanal Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Pricing per person

Split entrée pricing will be charged at the highest entrée price for all meals.

Salad

(Select one)

Strawberry Fields Salad (GF)

Classic Caesar Salad

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Greek Salad (GF)

Arugula Salad (GF)

Miniature

Dessert Sampler

(Select three)

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brule Cheesecake

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Entrée

Choose Maximum of 2 (49 guests or less)

Choose Maximum of 3 (50 guests or more)

Balsamic Glazed French Chicken Breast | 79

swiss chard, seasonal squash, red quinoa, carrot puree, chicken jus (GF)

Herb French Chicken Breast | 79

sweet potato mashed, broccolini, meyer lemon broth (GF)

Rack of Lamb | 105

grilled double lamb chops, mint pesto, lamb au jus, sweet potato gratin, fresh asparagus (GF)

Filet Mignon | 105

center cut, bordelaise sauce, yukon gold mashed potatoes and seasonal vegetables (GF)

Braised Short Ribs | 74

slow cooked short ribs, cabernet demiglace, yukon gold mashed potatoes, roasted brussels sprouts (GF)

Grilled Flat Iron Steak Chimichurri | 74

sliced grilled sirloin, traditional parsley, vinegar, oil, fresh asparagus, and gratin potatoes

Fillet of Salmon | 95

tamarind glazed seared fillet of salmon, bulgar wheat, haricot vert, apricot honey blossom (GF)

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Plated Dinner Package

Choice of Salad, Entrée, Dessert

Served with Artisanal Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Pricing per person

Split entrée pricing will be charged at the highest entrée price for all meals.

Salad

(Select one)

Strawberry Fields Salad (GF)

Classic Caesar Salad

Mixed Baby Field Green Salad (GF)

Baby Wedge Salad (GF)

Greek Salad (GF)

Arugula Salad (GF)

Dessert Sampler

(Select three)

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brule Cheesecake

Flourless Chocolate Torte (GF)

Mike's Famous Key Lime Tart

Entrée

Choose Maximum of 2 (49 guests or less)

Choose Maximum of 3 (50 guests or more)

Filet and Lobster | 125

petite filet mignon, butter poached lobster tail, parmesan mashed potato, roasted brussels sprouts, pinot noir demiglace (GF)

Roasted Chicken Breast and Blue Crab Cake | 115

French chicken breast, marsala infused chicken jus, jumbo lump crab cake, corn salad, ancient grains pilaf, grilled asparagus

Braised Short Rib and Jumbo Shrimp | 115

cabernet demiglace, light tarragon cream, yukon gold mashed potato, roasted brussels sprouts (GF)

New York Strip and Regional Fish | 120

grilled strip and chef's selection of the freshest local seafood, merlot demiglace, lemon beurre blanc, broccolini, roasted fingerling potatoes

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Vegetarian & Gluten Free Options

Plated Dinner alternatives for Dietary Restrictions

Pricing per person

Mushroom Risotto | 79

shiitake, crimini, trumpet mushroom, arborio rice, with miso mustard cashew cream (V/GF)

Penne Pasta | 79

leeks, broccolini, caramelized onion, mushroom cashew cream (V/GF)

Gnocchi | 79

sundried tomato, spinach, snow peas, crispy leeks, lemon truffle cashew cream (V/DF)

Eggplant Scallopini | 79

rice flour dredged seitan (wheat gluten), white wine, lemon caper sauce with tomato concasse and fire roasted artichokes, corn and white rice spaghetti (V)

Quinoa Tacos | 79

southwestern seasoned crisped quinoa, Mexican brown rice (VG/V/GF)

Ssamjang Glazed Tofu | 79

edamame puree, miso aioli, jasmine rice, broccolini (VG/V)

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Plated Dinner Enhancements

Pricing per person

Appetizers

- Lobster Bisque | 12
- Seafood Chowder | 12
- Tortellini Carbonara | 13
- Lump Crab Cocktail | 17
- Penne Bolognese | 13
- Cajun Sea Scallops | 18
- Seared Ahi Tuna | 18
- Alaskan Crab Cakes | 17
- Chilled Jumbo Shrimp | 19
- Burrata Caprese Salad | 15

Desserts

- Key Lime Mousse with Graham Cracker Streusel | 7
- Cookies & Cream with Vanilla Mousse and Oreo Crumbles | 7
- Chocolate Peanut Butter with Reese's Cup | 7
- Strawberry Shortcake with Vanilla Mousse, Pound Cake, and Macerated Strawberries | 7
- Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds | 7

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Dinner Buffet

CREATE YOUR OWN DINNER BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea | Artisanal Rolls & Butter Upon Request

Minimum of 50 People | Based on 90-Minute Service | Pricing per person

Salad Platters

(Select three)

Tuscan Kale/ Romaine Caesar

"Freddy" Salad

Romaine, Diced Tomato, Bacon and Ranch

Mixed Baby Field Greens

with assorted dressing

Caprese Salad

Pickled Vegetable Platter

Pickled Baby Sweet Peppers,

Asparagus, English Cucumbers,

Japanese Eggplant, Artichoke Hearts,

Rainbow Cauliflower, Baby Carrots (GF)

Grilled Balsamic Vegetables

Asparagus, Eggplant, Zucchini,

Portobello Mushrooms, Artichoke Hearts,

Roasted Marinated Peppers, Squash and

Sweet Onion, Drizzled with Aged Balsamic

Vinaigrette Glaze (GF)

Entrée

(Select three)

Sliced "Luger" Steak *Market Price

Hand Carved Striploin, natural jus, tomato, onion and

House made Steak Sauce

Sliced Roast New York Strip

Roasted Cippolini Onions, Wild Mushroom Ragout,

Cabernet Demi-glaze (GF)

Braised Beef Short Ribs *Market Price

Gremolata, Port Wine Reduction

Brown Sugar/Mustard Glazed Pork Belly

Pear Demi glaze (GF)

Chicken Napoli

Breaded Chicken Breast with Fire Roasted Tomato,

Roasted Garlic, Grilled Artichokes, White Wine Sauce

Seared Lemon Pepper Chicken

Tomato Fennel Relish, Balsamic Glaze

Miso Glazed Seared Salmon

Sugar Snap Peas, Roasted Pepper Coulis

Grilled Mahi

Served with the freshest local ingredients

Sides

Seasonal Vegetable (GF)

Olive Oil & Herb Roasted

Fingerling Potatoes (GF)

Desserts

Individual Mini Desserts:

Mini Cheesecake

Mini Pastries

Mini Eclairs

Dessert Bars

CREATE YOUR OWN BUFFET | 114

Pricing per person

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Dinner Buffet

TASTE OF AMERICA DINNER BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea | Artisanal Rolls & Butter Upon Request

Minimum of 50 People | Based on 90-Minute Service | Pricing per person

Salad Platters

(Select three)

Tuscan Kale/ Romaine Caesar

Mixed Baby Field Green Salad

With Assorted Dressings

Texas Kohlrabi Slaw with Kale

Shaved Brussels sprouts, Cabbage, Broccoli,

Sweet Slaw Dressing

Apple Cider Potato Salad

With Gherkins, Red Onions and

Hard Boiled Egg

“Freddy” Salad

Romaine, Diced Tomato, Bacon,

Ranch Dressing

Entrée

(Select three)

Slow Roasted Prime Rib

Au Jus, Horseradish Cream, (Chef Attendant Required)

Braised Short Rib

Gremolata, merlot demi glace

Savory Pan Seared Mahi Mahi

Lemon Dill Essence

Herb Roasted Chicken

Caramelized onions, wild mushrooms, light

Marsala pan gravy

Hand Carved Turkey Breast

Apricot Coulis

Grilled Free Range Chicken

Garlic Tomato Broth (GF)

Sliced “Luger” Steak *Market Price

Hand Carved Striploin, natural jus, tomato, onion
and steak sauce

Sides

Wild Rice and Quinoa with
Dried Cranberries

Roasted Seasonal Root
Vegetables (GF)

Desserts

Assorted Dessert Bars

TASTE OF AMERICA | 124

Pricing per person

V = Vegetarian, GF = Gluten Free, VG= Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

Please refer to Terms and Conditions for applicable fees.

Dinner Buffet

SIRATA BEACH BASH BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea | Artisanal Rolls & Butter Upon Request

Minimum of 50 People | Based on 90-Minute Service | Pricing per person

Soup & Salad

Key West Conch Chowder

Spinach and Romaine,

Grape Tomatoes, Cucumbers, Carrots,
Croutons, Pina Colada Vinaigrette or
Macadamia Brittle Vinaigrette

Marinated Hearts of Palm and Artichoke Salad

with Peppers and Onions, Cilantro Dressing

Desserts

Key Lime Tarts

Entrée

(Select three)

Grouper and Crabmeat Au Gratin

with Citrus Sauce

Shrimp Steamed in Beer

with Leeks, and Lemongrass

Grilled Chicken Breast

in Garlic Tomato Broth

Sliced New York Striploin

with Horseradish and Pan Drippings

Sides

Seasonal Vegetables in
Lemon Pepper Butter

Sautéed Red Bliss Potatoes
in Herbed Olive Oil

SIRATA BEACH BASH | 124

Pricing per person

V = Vegetarian, GF = Gluten Free, VG= Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

Please refer to Terms and Conditions for applicable fees.

Beverage Experience

Bar Options

Premium

Deep Eddy
Deep Eddy Ruby Red Grapefruit
Deep Eddy Lemon
Beefeater
Cruzan Aged Light
Jim Beam
Dewar's
Sauza Hacienda Silver
E&J Brandy
Hiram Walker Peach Schnapps
Bud Light / Budweiser / Budweiser Zero
Miller Lite / Michelob Ultra
Blue Moon Belgian White
Proverb Chardonnay / Proverb Sauvignon Blanc
Proverb Cabernet Sauvignon / Proverb Pinot Noir
Chloe Rosè / Wycliff Champagne

Super Premium

Tito's Handmade Vodka / Grey Goose
Grey Goose Le Citron / Grey Goose L'Orange
Bombay Sapphire
Bacardi Superior / Bacardi Spiced
Maker's Mark
Jack Daniel's Old No. 7 / Crown Royal
Monkey Shoulder Scotch
Camarena Silver / Sauza Hacienda Gold
E&J Brandy
Bailey's Irish Cream / Disaronno Amaretto
Bud Light / Michelob Ultra / Miller Lite /
Corona Extra / Stella Artois
Blue Moon Belgian White / Dogfish 60 Minute IPA / Local Option
Truly Wild Berry / Truly Strawberry Lemonade
Budweiser Zero / Just the Haze IPA (non-alcoholic)
Proverb Chardonnay / Proverb Sauvignon Blanc
Proverb Cabernet Sauvignon / Proverb Pinot Noir
Chloe Rosè / Wycliff Champagne

Refer to page 32 for package options

Beverage Experience

Packages

PACKAGE BAR

Pricing per person.

PREMIUM

One Hour | 30

Two Hour | 40

Three Hour | 49

Four Hour | 56

SUPER PREMIUM

One Hour | 32

Two Hour | 42

Three Hour | 51

Four Hour | 58

HOST BAR

PREMIUM

(Host bars are charged on consumption)

Premium Liquor | 11 each

Super Premium Liquor | 15 each

Wine by the Glass | 10 each

Domestic Beer | 7 each

Imported Beer | 8 each

Super Premium Imported Beer | 10 each

Soda | 6 each

Bottled Water | 5 each

FEES

1 Bartender and Cashier required per 75 guests

Bartender Fee | 150 each

Cashier Fee | 150 each

Beverage Experience

Enhanced Wine Selection

Prices are in addition to bar package price

Tier 1

Rodney Strong Russian River Valley

Rosé

Chardonnay

Pinot Noir

Cabernet Sauvignon

Additional Price Per Person

12

Tier 2

Chloe Rosé

Kendall Jackson Chardonnay

Decoy Limited Pinot Noir

Louis M. Martini Cabernet Sauvignon

Additional Price Per Person

14

Tier 3

Chloe Rosé

Duckhorn Chardonnay

MacMurray Ranch Pinot Noir

Joel Gott 815 Cabernet Sauvignon

Additional Price Per Person

16

Terms and Conditions

SERVICE CHARGE, GRATUITIES, ADMINSTRATIVE FEES AND TAX

All food and beverages are subject to a 15% non-taxable service charge and 10% taxable administration event fee. The administrative event fee is for administration of the banquet, special event or package deal. The administrative event fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests. All audio-visuals, room rental/set-up and meeting room internet fees are subject to a 25% taxable administrative event fee. All food, beverage, room rental and audio-visuals are subject to applicable sales tax (7%). Administrative fees, gratuities and taxes are subject to change without notice.

GUARANTEED NUMBER OF GUESTS

Thirty (30) days prior to the event, menu selection and event checklist is due. Following this information, your catering manager will prepare the final documents (banquet event order/ BEO - and banquet check/invoice and diagram) for your signature approval. Final guest count must be received by the resort ten (10) days before the event with final payment of all estimated charges payable via credit card, cash or cashier's check due seven (7) days prior.

This number will be your guarantee and is not subject to reduction. Should the number of guests exceed the guarantee amount; the resort will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 3 business days prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file). A decision to move your event indoors due to weather, will be made 4 hours prior to the start of the event. Sirata reserves the right to change locations of an event to other appropriate space. Prices for buffet meal functions that fall below required guaranteed minimum will be subject to 20% increase and a \$50 server fee.

FOOD AND BEVERAGE

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. We understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

- Our menus are subject to change and ingredients may vary based on availability.
- For Buffet Options, Bread is available upon request.
- All Food & Beverage, including alcohol, must be purchased through the Hotel and served by Hotel Staff.
- Place cards and entrée markers are required with split plated meals.
- Split entrée pricing will be charged at the highest entrée price for all meals.
- If a menu item is listed as *Market Price; the Chef must confirm pricing due to market fluctuations, no earlier than 2 weeks prior to the event.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.

BEVERAGE SERVICE

Sirata Beach Resort is the only licensee authorized to sell and serve liquor, beer or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our event areas from outside. The resort reserves the right to refuse service of alcohol to any individual who exhibits any of the symptoms indicating possible intoxication or is under the State's legal age of twenty-one (21) to consume alcohol. As a responsible vendor of alcoholic beverages, Sirata Beach Resort requires proof of age from anyone appearing to be under the age of 35. Intoxicated guests and/or those demonstrating an inebriated or hostile behavior will be escorted to their reserved sleeping room or off property.

MEAL SERVICE

- Breaks are based upon a thirty (45) minute serve time.
- Buffets (breakfast, lunch, reception and dinner) are served for one and a half hours.
- Buffets have a minimum guaranteed number of guests.
 - If your guarantee is less than the displayed minimum, a 20% increase in menu price will apply in addition to a \$50 server fee and applicable taxes
- Meal service beginning after 10:00pm will be assessed a 50% menu surcharge.

Terms and Conditions

CONTINGENCY

You agree to be responsible for any damages; breakage or theft that occurs during the period your event is held at the resort. This contingency also covers all actions of any photographers, florists, decorators or entertainers hired by you for this event. Musical equipment, decorations, centerpieces or any other items brought into the resort must be pre-approved and removed immediately after the event. Candles must meet St. Pete Beach Fire Department codes. Fog machines, dancing on a cloud and cold spark are not permitted in any of our event space. The resort will not be responsible for any items left after the event.

DEPOSIT & PAYMENT

A non-refundable deposit is required at time of signing your contract. A payment schedule will be further outlined in your Contract. The balance of the estimated charges is to be paid seven (7) days before the actual event in order to avoid a late fee of up to 10% of your total balance due.

A credit card number is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the Hotel lobby on the building exterior or other public area. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs and banners. A \$50.00 charge per banner will apply.

SHIPPING & PACKAGES

Packages for meetings may be delivered to the Hotel three (3) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery;

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Package handling fee of \$5.00 per box will be assessed up to 25 lbs., \$10.00 per box 25lbs -100lbs per box. Hotel does not accept freight in excess of 100lbs or on pallets WITHOUT ADVANCE NOTICE; handling fees will be determined. Special mailing services are available through the Shipping/Receiving Department at a nominal fee. For your convenience and safety, we ask that all deliveries made on your behalf to our conference center be made through our loading and unloading area. This includes all outside contractors such as musicians, florists, design companies etc.

LINEN / DÉCOR

White or black linens are available through the hotel at no extra charge. Specialty linens and napkins are available through outside sources. Your catering or event manager will be happy to assist you.

SMOKING POLICY

Sirata Beach Resort is a smoke-free property (this includes electronic cigarettes.)
Smoking is available outside in designated areas only. The Resort will enforce compliance with this policy.