



Sandestin
Golf and Beach Resort®

2024 BANQUET MENUS



BREAKFAST | CONTINENTAL BREAKFAST

Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, breakfast menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

BEACH FRONT BREAKFAST

Chef's Seasonal Sliced Fruit and Berries

Assorted Fruit Yogurts

Raisin Bran + Cheerios + Honey-Nut Cereals

Assorted Croissants + Danishes + Muffin + Breakfast Breads

House Preserves + Butter

Orange + Cranberry + Apple Juices

Regular + Decaf Coffee + Hot Tea Assortment

Whole Milk + Skim Milk + Iced Water

30 Per Person

DAIRY SUBSTITUTES | SOY MILK + ALMOND MILK

Dairy substitutes are available with advanced notice.

Menus & pricing are subject to change/availability. Sandestin reserves the right to make good faith substitutions to menu items due to, but not limited to, lack of product availability and logistical challenges. Menus should be selected and provided to Sandestin Conference Services a minimum of 45 days in advanced of first scheduled event. Final meal guarantees are due 5 business days in advanced of first scheduled event. If final guarantees are not provided, Sandestin will assume the last counts to be the confirmed guarantee. Outside food and beverage in any quantity is strictly prohibited. All prices (including audio visual charges under separate agreements) are subject to a 25% taxable service charge and state sales tax (currently 7%). All events hosted in the Baytowne Conference Center and surrounding areas, with exception of Hotel Effie, are subject to an additional 2% arts and entertainment fee.

BREAKFAST | BREAKFAST BUFFETS

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BACKWATER BREAKFAST

Chef's Seasonal Sliced Fruit and Berries

Assorted Fruit Yogurts

Raisin Bran + Cheerios + Honey-Nut Cereals

Assorted Croissants + Danishes + Muffin + Breakfast Breads

House Preserves + Butter

Scrambled Farm Fresh Eggs with Cheddar

Applewood Smoked Bacon + Country Breakfast Sausage

Skillet Potatoes

Scallions + Peppers + Onions + Blackened Spice

Cheddar Grits with Scallions

Orange + Cranberry + Apple Juices

Regular + Decaf Coffee + Hot Tea Assortment

Whole Milk + Skim Milk + Iced Water

35 Per Person

DAIRY SUBSTITUTES | SOY MILK + ALMOND MILK

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EMERALD COAST SUNRISE

Chef's Seasonal Sliced Fruit and Berries

Assorted Fruit Yogurts

Raisin Bran + Cheerios + Honey-Nut Cereals

Assorted Croissants + Danishes + Muffin + Breakfast Breads

House Preserves + Butter

Buttermilk Pancakes

Maple Syrup + Butter + Bananas Foster Sauce + Vanilla Whipped Cream

Walnut Pieces + Sliced Almonds + Candied Pecans

Scrambled Farm Fresh Eggs with Herbs

Applewood Smoked Bacon

Oatmeal

Honey + Golden Raisins + Pecans + Brown Sugar

Orange + Cranberry + Apple Juices

Regular + Decaf Coffee + Hot Tea Assortment

Whole Milk + Skim Milk + Iced Water

37 Per Person



BREAKFAST | BREAKFAST DISPLAYS

Breakfast display serving portions are estimated based on average guest consumption. Display menus require a minimum guarantee of 30 people per menu. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.



BAGEL SHOP

Plain + Blueberry + Cinnamon Raisin + Poppy Seed + Onion + Everything Bagels

Assorted Preserves & Jams + Banana + Cucumber + Dill + Lemon

Butter + Strawberry Cream Cheese + Cream Cheese + Peanut Butter

Smoked Salmon + Avocado + Arugula + Tomato

20 Per Person

STEEL-CUT OATMEAL

Brown Sugar + Pecans + Cinnamon

Maple + Blueberry Syrups

Bananas + Blueberries + Apples

14 Per Person

GREENWAY GRITS

Bacon + Ham

Cheddar + Parmesan

Scallions + Spinach + Tomato + Corn + Mushroom + Herbs

Cajun Spices + Sea Salt + Black Pepper

14 Per Person

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BREAKFAST | BREAKFAST ACTION DISPLAYS

Breakfast Action Display serving portions are estimated based on average guest consumption. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per menu, per 75 guests. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

FARM FRESH EGG OMELET*

Farm Fresh Eggs + Egg Whites
Spinach + Bell Peppers + Mushrooms + Onions +
Tomatoes + Jalapeño
Cheddar + Pepper Jack + Feta
Sausage + Ham + Applewood Smoked Bacon + Shrimp
Hot Sauce + Ketchup

19 Per Person

BEIGNETS FOR BREAKFAST*

Cinnamon Sugar + Powdered Sugar Beignets
Peaches + Seasonal Berries + Bananas
Whipped Cream + Honey Butter +
Strawberry Cream Cheese
House Granola + Chocolate Shavings + Pecans
Maple Syrup + Honey + Chocolate Sauce

20 Per Person

PANCAKE OR WAFFLE STATION*

Buttermilk + Blueberry Flapjacks
OR
Belgium Waffles with Cinnamon Sugar + Powdered Sugar
Peaches, Seasonal Berries, Bananas
Maple + Honey + Whipped Cream + Butter
House Granola + Pecans + Walnuts + Chocolate Chips +
Peanut Butter Chips

18 Per Person



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BREAKFAST | À LA CARTE BREAKFAST

Farm Fresh Eggs | Choice of One
Scrambled or Hard-Boiled
7 Per Person

Breakfast Meat | Choice of One
Applewood Smoked Bacon + Sausage Patty
+ Country Ham + All-Natural Sausage Link
9 Per Person

Alternative Breakfast Meat | Choice of One
Turkey Bacon + Chicken Apple Sausage +
Plant-Based
10 Per Person

Skillet Potatoes
Scallions + Peppers + Onions
6 Per Person

Dry Boxed Cereals
Raisin Bran + Cheerios + Honey-Nut
Whole Milk + 2% Milk
8 Per Person

Chef's Seasonal Sliced Fruit
8 Per Person

Assorted Whole Fruit
Apples + Bananas + Oranges
5 Each

Assorted Flavors of Individual Yogurt
5 Each

Assortment of our Favorite Breakfast
Pastries
60 Per Dozen

Breakfast Croissants | Classic + Chocolate
60 Per Dozen

Assortment of our Favorite Scratch Muffins
60 Per Dozen

*Breakfast Burritos
Flour Tortilla + Eggs + Pepper Jack Cheese
+ Bell Peppers + Onions + Chorizo + Potato
+ Sour Cream + Salsa
10 Each

*Big Breakfast Sandwiches | Choice of One
Egg + Swiss + Country Ham + Croissant
Egg + Cheddar + Bacon + Brioche
Egg + Cheddar + Sausage + English Muffin
10 Each

*Protein Substitute Options
Sausage + Country Ham + Applewood
Smoked Bacon + Turkey Bacon + Chicken
Apple Sausage + Plant-Based

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REFRESHMENT CENTER | BEVERAGES

BEVERAGE PACKAGES | ALL-DAY BEVERAGE SERVICE

Drip Coffee | Regular + Decaf
Hot Tea | Assortment of Herbal Teas
Soda | Coke + Diet Coke + Sprite
Water | Dasani

Full Day Service (8-hour maximum) 33 / person
Half Day Service (4-hour maximum) 23 / person

BEVERAGES | ADDITIONAL OFFERINGS

Drip Coffee | Freshly Brewed Shade Grown Regular + Decaffeinated Coffee
90 Per Gallon

Cold Brew Ice Coffee | Slow Drip
90 Per Gallon

Hot Tea | Assortment of Herbal Teas
55 Per Gallon

Fresh Squeezed Lemonade | Florida Lemons + Simple Syrup
55 Per Gallon

*Tea Over Ice | Sweet and Unsweet Tea
55 Per Gallon

Fruit Juice | Assortment of Individual Fruit Juices
6 Each

Powerade Sports Drinks | Assortment of Flavors
6 Each

Soda | Coke + Diet Coke + Sprite
5 Each

Starbucks Frappuccino | Assortment
7 Each

Energy Drink | Assortment of Monster Flavors
7 Each

Tea | Gold Peak Sweet or Unsweet
6 Each

Bottled Water | Dasani
5 Each

Spring Water | Smart Water
7 Each

Sparkling Water | Saratoga
7 Each

Coconut Water
6 Each

Infused Water | Berry Infusion or Cucumber Infusion
19 Per Gallon



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REFRESHMENT CENTER | SNACKS

ORDERED PER PACKAGE

- KIND Granola Bar | Assorted Flavors | 5 Each
- CLIF Bar Bar | Assorted Flavors | 5 Each
- Mixed Nuts | Individually Packaged | 5 Each
- Potato Chips | 5 Each
- Bag of Pretzels | 5 Each
- Bag of Popcorn | 5 Each
- Candy Bars | Assorted | 5 Each
- Ice Cream Bars | Assorted Novelties | 6 Each

ORDERED PER PERSON

- Wasabi Peas | 5 Per Person (4 oz)
- Sesame Sticks | 5 Per Serving (4 oz)
- Warm Pretzels with Grain Mustard | 60 Per Dozen
- Chef's Custom Trail Mix | 8 Per Person (4 oz)

ORDERED PER DOZEN

- Chocolate Chunk + Peanut Butter + White Chocolate
Macadamia + Oatmeal-Raisin + Sugar | 60 Per Dozen
- Pastry Dessert Bars | Chef's Daily Selection | 60 Per Dozen
- Warm Pretzels with Grain Mustard | 60 Per Dozen

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REFRESHMENT CENTER | SNACK BREAKS

Serving portions are estimated based on average guest consumption. Menus require a minimum guarantee of 30 people per menu. Food pricing below is based on a 45-minute maximum serve time. After 30-minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

JUST BACON

Cracked Black Pepper Bacon

Thick Cut + Garlic Aioli + Celery

Nashville Hot Chick Bacon

Fried + Pickles + Buttermilk Ranch

Pimento + Grained Honey Mustard

Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea
+ Bottled Water + Soft Drinks

24 Per Person

BEIGNET BREAK

Cinnamon Sugar + Powdered Sugar Beignets

Peaches + Seasonal Berries + Bananas

Whipped Cream + Honey Butter +

Strawberry Cream Cheese

House Granola + Chocolate Shavings + Pecans

Maple Syrup + Honey + Chocolate Sauce

Freshly Brewed Regular Coffee + Decaffeinated Coffee + Hot Tea
+ Bottled Water + Soft Drinks

23 Per Person

TASTE OF OUR TOAST

Avocado Toast

Apple + Ricotta + Lemon + Tarragon

Egg Salad

Rye + Shaved Ham + Celery

Fluffernutter

Banana + Peanut Butter + Marshmallow Fluff

Berries and Cream

Maple Cream Cheese + Blueberries + Pecan Granola

Freshly Brewed Regular Coffee + Decaffeinated Coffee +
Hot Tea + Bottled Water + Soft Drinks

23 Per Person

MOVIES AT THE MARINA

Fresh Popped Popcorn with Butter + Salt

White Cheddar + Ranch + Barbecue Seasonings

Assorted Candy Bar

Mini All Beef Dogs

Mustard + Ketchup + Relish

Freshly Brewed Regular Coffee + Decaffeinated Coffee +
Hot Tea + Bottled Water + Soft Drinks

22 Per Person

FRESH BAKED GOODNESS

Chocolate Chunk + Oatmeal Raisin + Peanut Butter +
White Chocolate Macadamia Cookies

Chef's Daily Selection of Dessert Bars

Beverages | Freshly Brewed Regular Coffee +
Decaffeinated Coffee + Hot Tea + Bottled Water + Soft
Drinks

20 per person

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LUNCH | BUFFETS

All buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

GARDEN & GRILLS

FRESH PREMADE SALADS

Garden & Greens Salad

Garden Greens + Mesclun + Cherry Tomatoes + Carrots + Cucumbers + Red Onions

Berry Patch Salad

Romaine + Bibb + Arugula + Strawberries + Pecans + Walnuts + Baked Croutons

Super Greens Salad

Spinach + Kale + Arugula + Broccoli + Alfalfa + Sunflower + Chickpea + Blueberries

Dressing Selections

Buttermilk Ranch + Raspberry Vinaigrette + Balsamic Vinaigrette

SALAD TOPPERS

Grilled Atlantic Salmon with Barbecue Spice

Grilled Chicken Tenders with Lemon + Thyme

Grilled Skirt Steak with Herb Chimichurri

Roasted Fingerling Potatoes

Blueberry and Peach Tart | Pasty Cream + Lemon

60 Per Person

SOUTH TEXAS TRADITIONS

Tortilla Soup

Queso Fresco + Avocado + Tortilla + Cilantro

Gulf Shrimp Campechana

Tomato + Chili + Lime + Avocado

Quinoa Salad

Orange + Avocado + Red Onion + Lime Dressing

Charred Chopped Salad

Corn + Tomato + Cilantro + Dill + Chickpeas + Pickled Red Onion

FAJITA | CHOICE OF ONE

Steak | Peppers + Onions

Chicken | Peppers + Onions

Pork Carnitas | Peppers + Onions

Vegetarian | Mushroom + Peppers + Onions

Three Cheese Enchilada

BBQ Jalapenos + Classic Colorado Sauce + Topped with Queso Fresco

Pico De Gallo + Guacamole + Charred Tomato Salsa +

Cotija + Cheddar Jack + Onions + Lime + Cilantro

Flour Tortillas

Spanish Rice with Tomato + Cumin + Lime

Refried Beans with Queso Fresco + Pico De Gallo

Churros + Sopapillas | Dark Chocolate Sauce

63 Per Person

CHEF'S RECOMMENDATION - MORE FAJITAS

Two Options | 68 Per Person

Three Options | 73 Per Person

All Four Options | 78 Per Person

LUNCH | BUFFETS

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ITALIAN COASTLINE

Simple Antipasto

Genoa Salami + Prosciutto + Ham + House Made Ricotta + Mozzarella

Marinated Vegetables

Dried Tomatoes + Roasted Olives + Pepperoncini + Artichokes + Squash + Creminis

Classic Caprese

Tomato + Mozzarella + Basil + Extra Virgin Olive Oil

Caesar Salad

Parmesan + Herb Crouton + Florida Lemon

Penne

Red Sauce + Parmesan + Meatballs

Chicken Piccata

Lemon + Capers + Butter

Carbonara

Cavatappi + House Pancetta + Sweet Pea + Garlic Cream

Roasted Vegetables

Zucchini + Yellow Squash + Eggplant + Red Onions + Bell Peppers + Tomatoes + Capers + Basil

Breadsticks with Parmesan + Marinara

Tiramisu Panna Cotta + Dark Chocolate Cannoli

58 Per Person

BAYTOWNE DELI COUNTER

Minestrone Soup

Carrots + Onions + Celery + Tomatoes + Seasonal Vegetables + Greens + White Beans + Pasta

Kitchen Sink Chopped Salad

Iceberg + Tomato + Cucumber + Red Onion + Cheddar + Pepperoncini's + Olives + Boiled Eggs + Buttermilk Ranch + Blue Cheese Dressing + Raspberry Vinaigrette

Baby Pole Bean Salad

Zucchini + Hearts of Palm + Goat Cheese + Pickled Onion + Sherry Vinaigrette

SANDWICHES | CHOICE OF THREE

House Roast Beef

Arugula + Grilled Apple + Caramelized Onions + Blue Cheese Aioli + Marble Rye

Glazed Deli Ham

Pimento Spread + House Pickles + Lettuce + Dijonnaise + Brioche Bun

Godfather Grinder

Provolone + Pepperoni + Prosciutto + Turkey + Lettuce + Tomato + Olive Relish + Italian Dressing + Hoagie

Oven Roasted Turkey

Applewood Smoked Bacon + Leaf Lettuce + Roasted Tomatoes + Ranch Cream Cheese + Wheat

Veggie Spinach Wrap

Roasted Mushrooms + Spinach + Pimento Peppers + Herbed Cream Cheese + Mayo + Spinach Wrap

Bags of Chips and Pretzels

New York Cheesecake + Orange Pound Cake

52 Per Person

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LUNCH | BUFFETS

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BACKYARD GRILL OUT

Macaroni Salad

Celery + Onions + Chives + Mayo + Sweet Peas

Sliced Watermelon

Coleslaw

Granny Smith Apples + Bell Peppers + Poppy Seed Dressing

Grilled Beef Burger* with a Potato Roll

Beef Dogs* with a Bun

Barbeque Chicken Breast with a Bun

Cheddar + Swiss + Provolone

Leaf Lettuce + Tomato + Diced Onion + Pickles

Ketchup + Mustard + Mayo + Pimento Cheese

Dr Pepper Baked Beans

Bacon + Black Garlic + Dr Pepper

Cob Corn with Scallions + Butter

Apple Pie + Cherry Pie

52 Per Person

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B.Y.O.B. | BUILD YOUR OWN LUNCH BUFFET

This menu is available for lunch periods only. A separate B.Y.O.B. dinner buffet options is available in the dinner section of this menu.

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B.Y.O.B. OPTION ONE | 62 PER PERSON

- (1) Salad or Soup
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

B.Y.O.B. OPTION TWO | 66 PER PERSON

- (1) Soup
- (1) Salad
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

B.Y.O.B. OPTION THREE | 70 PER PERSON

- (1) Soup
- (2) Salad
- (2) Entrees
- (2) Signature Sides
- (2) Desserts

SOUP OFFERINGS

Butternut Squash Bisque with Brown Butter Sage

SALAD OFFERINGS

Garden Salad

Field Greens + English Cucumbers + Cherry Tomatoes + Red Onion + Herb Crouton + Buttermilk Ranch + Italian Dressing

Greek Salad

Romaine + Cherry Tomato + Feta Cheese + Red Onion + Black Olives + Pepperoncini's + Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce + Parmesan + Herb Crouton + Florida Lemon Caesar Dressing

Baby Spinach & Pickled Red Onion

Baby Spinach + House Pickled Red Onion + Toasted Pecans + Blue Cheese Crumbles + Warm Bacon Vinaigrette

Caprese

Vine Ripened Tomatoes + Fresh Mozzarella + Basil + Extra Virgin Olive Oil + Balsamic Reduction



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B.Y.O.B. | BUILD YOUR OWN LUNCH BUFFET

ENTRÉES

FISH

Blackened Mahi with Creole Sauce

Grilled Atlantic Salmon with Barbecue Spice

POULTRY

Pan-Seared Chicken Breast with Garlic-Rosemary
Pan Sauce

Buttermilk Fried Chicken Breast with Hot Sauce

Chicken Alfredo Pasta

Penne + Garlic-Parmesan Cream Sauce + Fresh Herbs + Parmesan

BEEF

Marinated Skirt Steak | Herb Chimichurri

Lasagna with Meat Sauce

VEGETARIAN

Vegetable Lasagna

SIGNATURE SIDES

STARCH OPTIONS

Herb Roasted Baby Potatoes

Creamy Whipped Potatoes | Fresh Herbs

Cilantro Rice

FRESH VEGETABLES

Seasonal Roasted Vegetable Medley with Herb Butter

Sea Salt Blanched Green Beans with Fried Onion

Buttered Petite Sweet Corn on the Cob

Pesto Ratatouille

*Squash + Zucchini + Red Pepper + Eggplant + Red Onion +
Basil Pesto*

DESSERTS

Apple Pie

Key Lime Pie

Bourbon Pecan Pie

Flourless Chocolate Torte

Chocolate Thunder Brownies

Southern Bread Pudding + Whiskey Sauce



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LUNCH | PLATED OPTIONS

To provide the best quality food for our guests, plated meals are restricted to indoor venues only. All plated lunches include a choice of soup or salad, dinner rolls and sweet butter, freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

When selecting more than one plated meal, each entrée will be served with the same soup/salad, starch and vegetable. When selecting more than one entrée per event, a separate production fee will apply for each additional entrée selection.

SALADS & SOUPS | CHOICE OF ONE

Butternut Squash Soup

Lemon Grass + Ginger + Lemon + Pickled Green Apples

Chef's Seafood Gumbo

Roux + File + Andouille + Shrimp + Okra + Rice

Minestrone Soup

Carrots + Onions + Celery + Tomatoes + Seasonal Vegetables + Greens + White Beans + Pasta

Farm Vegetable Salad

Baby Iceberg + Cucumbers + Garden Tomatoes + House Ricotta + Pickled Red Onion + Herb Buttermilk Dressing

Florida Citrus Salad

Pomegranate Seeds + Mint + Arugula + Feta Cheese + Honey Vinaigrette

Caesar Salad

Romaine + Parmesan + Crouton + Crisp Ham + Florida Lemon Caesar

Heirloom Tomato Caprese

Mozzarella + Basil + Olive Oil + Balsamic Gel + Fleur De Sel

DESSERTS | CHOICE OF ONE

Coconut Panna Cotta

Passionfruit + Mango + Pineapple + Mint

NY Style Cheesecake

Vanilla + Graham Crust + Raspberry

Chocolate Ganache Cake

Layer Cake + Ganache + Salted Caramel

Georgia Peach Upside Down Cake

Oat Crumble + Salt Caramel + Maple Cream

Key Lime Tart

Burnt Meringue + Candied Citrus + Zest

Bourbon Pecan Pie

Whipped Cream

CHEF'S RECOMMENDATION | TWO ALTERNATING DESSERTS

Additional 5 per person



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LUNCH | PLATED ENTRÉES

FISH

Grilled Grouper

Butternut Squash Puree + Jasmine Rice + Bok Choi + Scallion Relish

54 Per Person

CHICKEN

Chicken Escondido

*Cilantro Verde Rice + Seasonal Squash + Charred Poblano +
Ranchero Sauce*

48 Per Person

Pecan Wood Brined Chicken Breast

*Cauliflower Puree + Brown Butter Pecans + Broccolini + Maple
Chicken Jus*

48 Per Person

PORK

French Cut Pork Chop

*Sea Island Red Peas + Sweet Potato Puree + Pickled Apple + Blue
Cheese Jus*

48 Per Person

BEEF

Blue Cheese Crusted New York Strip Steak

Gratin Potatoes + Mushrooms + Greens + Black Pepper Jus

54 Per Person

Petite Filet Mignon

Smashed Potato + Mushrooms + Broccolini + Steak Sauce

54 Per Person

VEGETARIAN

Portobella Piccata

*Creamy Polenta + Broccolini + Roasted Red Pepper + Caper +
Lemon Butter*

42 Per Person

Butternut Squash Steak

*Smoked Paprika Dusted + Wild Rice + Pomegranate +
Goat Cheese Fondue + Broccolini*

42 Per Person



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LUNCH | BOXED OPTIONS

Boxed lunches are carefully packaged and prepared fresh. Served with Miss Vickie's Potato Chips, a choice of side, and choice of cookie. Up to three entrée selections may be made. When selecting more than one entrée, each boxed lunch will feature the same side and cookie selection. Minimum of 10 orders per each selection.

BOXED LUNCHES | 32 PER PERSON

Glazed Deli Ham

Pimento Spread + House Pickles + Lettuce + Dijonnaise + Brioche Bun

House Roast Beef

Arugula + Grilled Apple + Caramelized Onions + Blue Cheese Aioli + Marble Rye

Oven Roasted Turkey

Applewood Smoked Bacon + Leaf Lettuce + Roasted Tomatoes + Ranch Cream Cheese + Wheat

Tuna Salad

Shredded Lettuce + Pickled Red Onions + Croissant

Chicken Salad

Golden Raisins + Ginger + Peanuts + Scallion + Lime Aioli + Lettuce + Croissant

Godfather Grinder

Provolone + Pepperoni + Prosciutto + Turkey + Lettuce + Tomato + Olive Relish + Italian Dressing + Hoagie

Veggie Spinach Wrap

Roasted Mushrooms + Spinach + Pimento Peppers + Herbed Cream Cheese + Mayo + Spinach Wrap

SIDE SALAD | CHOICE OF ONE

Potato Salad

Red Potatoes + Bacon + Boiled Eggs + Scallions

Macaroni Salad

Celery + Onions + Chives + Mayo + Sweet Peas

Cucumber Salad

Radishes + Almonds + Dill Dressing

Coleslaw

Granny Smith Apples + Bell Peppers + Poppy Seed Dressing

COOKIE JAR | CHOICE OF ONE

Chocolate Chunk

Peanut Butter

Sugar

White Chocolate Macadamia

Oatmeal-Raisin

DON'T FORGET THE BEVERAGES!

Powerade Sports Drinks (Assorted) | 6 Each

Coke + Diet Coke + Sprite | 5 Each

Bottled Dasani | 5 Each



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COCKTAIL HOUR | COLD HORS D'OEUVRES

When selecting reception items, our chef recommends three to five hors d'oeuvres per person, per hour. Items will be presented on display platters by our culinary team. Hand-pass service available for \$75.00 per server, per hour. One server suggested per item, with a minimum two server recommendation. Reception items ordered in quantities of 25 pieces. For food safety, reception items have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

SEAFOOD

Micro Shrimp and Lobster Roll

Celery + Lemon + Butter Bun

7 Each

Gulf Shrimp Cocktail Shooter

Cocktail Sauce + Florida Lemon + Two Gulf Shrimp

6 Each

Blue Crab Bite

Blue Crab + Lil' Moo Cheese + Peach + Corn + Cilantro + Tortilla Crisp served on spoons

6 Each

Gulf Coast Oyster

Cocktail Sauce + Horseradish + Lemon

6 Each

Salmon and Cucumber

Dill Crepe + Miso + Soy Gel + Radish

6 Each

Blackened Tuna

Cornbread + Corn Remoulade + Chives

6 Each

VEGETARIAN

Tomato Toast

Heirloom Petite Tomato + House Ricotta + Oregano + Balsamic Onions

5 Each

Stuffed Peppadew Pepper

Pimento + Attic Ham + Scallion

5 Each

Compressed Watermelon

Lime + Mint + Ricotta

5 Each

BEEF

Beef Tartar

Brioche + Capers + Worcestershire + Yolk

6 Each

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COCKTAIL HOUR | HOT HORS D'OEUVRES

When selecting reception items, our chef recommends three to five hors d'oeuvres per person, per hour. Items will be presented on display platters by our culinary team. Hand-pass service available for \$75.00 per server, per hour. One server suggested per item, with a minimum two server recommendation. Reception items ordered in quantities of 25 pieces. For food safety, reception items have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

VEGETARIAN

Vegetable Spring Roll

Sweet Thai Chili + Scallions + Sesame Seed

5 Each

Truffled Potato Puff

Caviar + Lemon Cream + Chives

5 Each

Baked Potato Croquette

Butter + Bacon + Cheddar + Scallions + Sour Cream

5 Each

Pimento Cheese Hushpuppies

Pickled Mustard Seed + Chives

5 Each

CHICKEN

Chicken Fried Quail

Smoked Dr Pepper + Buttermilk + Black Pepper

6 Each

Chicken Potstickers

Chicken + Cabbage + Carrots + Green Onions + Sesame

6 Each

Southern Fried Chicken Finger

Buttermilk + Spices + Honey Mustard

6 Each

BEEF

Korean Galbi

Beef + Flank Steak + Soy + Honey + Sesame + Scallions

6 Each

LAMB

Lollipop Lamb

Florida Lemon + Honey + Rosemary

7 Each

SEAFOOD

Lobster Spring Rolls

Sweet Chili Sauce

7 Each

Blue Crab Cake

Corn Remoulade + Blackening Spice

6 Each

Southern Shrimp Toast

Bacon + Smokin' Spice + Benne Seed + Local Shrimp

6 Each

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COCKTAIL HOUR | RECEPTION DISPLAYS

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GULF SALTWATER BOIL

Blackened Gulf Coast Shrimp + Blue Crab

Red Potato + Cob Corn + Tiny Sausages

Cocktail Sauce + Clarified Butter + Lemon

26 per person

CHEF'S ICED SEAFOOD

Snow Crab Legs

Gulf Coast Oyster

Gulf Coast Shrimp Cocktail

Grilled Fresh Island Clam (Chilled)

Cocktail Sauce + Remoulade + Mignonette + Lemon

37 Per Person

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CHEF'S CHARCUTERIE AND CHEESE CORNER

Brie | Sweet + Buttery + Double Cream

Cheddar | Cave Aged

Tomme | Earthy + Nutty + Semi-Firm

Blue | Sweet + Meaty + Dense

Coppa + Salami + Bresaola + Prosciutto

Chef's Selection of Local Preserves + Nuts + Dried Fruit + House Pickles

Crisp Flatbread Crackers + Grilled Baguette

25 Per Person





COCKTAIL HOUR | RECEPTION DISPLAYS

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GARDEN GROWN VEGGIE PATCH

Carrots + Celery + Broccoli + Radishes
 Marinated Cauliflower + Cucumbers
 Grilled Bell Peppers + Zucchini + Yellow Squash
 Pimento Cheese + Ranch
 15 Per Person

ROAD STAND FRUIT

Chef's Selection of Seasonal Melon
 Pineapples + Oranges + Grapes
 Strawberries + Raspberries + Blueberries
 Brown Sugar Crema + Coconut Cream
 15 Per Person

GREENHOUSE GROWN

Romaine + Field Greens + Spinach
 Sunflower + Chickpea
 Cherry Tomatoes + Carrots + Cucumbers + Red Onions +
 Bell Peppers + Radish + Sprouts
 Bacon + Ham + Blue Cheese + Cheddar + Croutons
 Buttermilk Vinaigrette + Raspberry Vinaigrette +
 White Balsamic Vinaigrette
 18 Per Person

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COCKTAIL HOUR | CHEF'S CARVING BLOCK

All carving stations are chef-driven. Serving portions are estimated based on average guest consumption. A chef attendant fee of \$200 per chef will apply to each carving station. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per item, per 75 guests. For food safety, carving stations have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees. Minimum of two stations required unless ordered with a dinner menu.



Slow and Low Whole Berkshire Pig
Mustard Barbecue + Hickory Barbecue + Poppy Seed Slaw + Saltwater Rolls

12 Per Person (150 Person Minimum)

Brown Sugar Cured Frenched Pork Chop
Pickled Green Tomatoes + Blackberry Jam + Saltwater Rolls

19 Per Person (25 Person Minimum)

Grilled Local Snapper
Mango Slaw + Asian Chili Glaze + Saltwater Rolls

22 Per Person (20 Person Minimum)

Roasted Rosemary Breast of Turkey
Cranberry Aioli + Saltwater Rolls

18 Per Person (15 Person Minimum)

Roast Prime Rib of Beef
Garlic Jus + Horseradish Sauce + Micro Rolls

30 Per Person (30 Person Minimum)

Herb Crusted Beef Strip Loin
Tarragon Jus + Caramelized Onions + Micro Rolls

24 Per Person (30 Person Minimum)

Seared Beef Tenderloin
Au Jus + Chive Aioli + Saltwater Rolls

36 Per Person (15 Person Minimum)

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COCKTAIL HOUR | ACTION STATIONS

Serving portions are estimated based on average guest consumption. Action Station menus require a minimum guarantee of 30 per menu. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is setup per menu, per 75 guests. For food safety, the below menus have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees. Minimum of two stations required unless ordered with a dinner menu.

POKE BOWL BAR*

Raw Ahi Tuna + Salmon Belly

Sushi Rice + Quinoa

Cucumber + Carrot + Snap Peas + Bok Choy + Edamame + Red Cabbage + Scallion

Crispy Garlic + Peanuts + Nori

Sweet Mirin Sauce + Korean Chili Mayo + Sweet Soy + Soy

28 Per Person

NEW ORLEANS SHRIMP ETOUFFEE*

Gulf Shrimp with Blackening Seasoning + Butter

Etouffee | Tomato + Trinity Veg + Garlic + Bay Leaves + Lemon

Rice with Old Bay + Parsley

Buttered Baguette Toast + Crisp Garlic + Scallions

25 Per Person

FLORIDA GRITS*

Greenway Course Ground Grits

Bacon + Ham + Spinach + Roasted Red Peppers + Onions + Tomatoes

Cheddar + Parmesan + Goat Cheese

Gulf Shrimp + Crawfish

Chives + Cajun

20 Per Person

SOUTHERN-FRIED CHICKEN*

Malt Vanilla Waffle

Local Buttermilk Fried Chicken

Candied Bacon + Slaw + Benne Seed Relish +

Black Pepper Blueberry Compote

Maple Syrup + Honey + Bourbon Syrup

26 Per Person



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COCKTAIL HOUR | ACTION STATIONS

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PASTA STATION*

MADE TO ORDER PASTA STATION

PASTA E ALTRO (PASTA AND MORE)

Penne + Cheese Tortellini

Roasted Mushrooms + Asparagus Tips +

Fire Roasted Peppers + Sweet Peas + Spinach + Artichoke

Grilled Chicken + Grilled Italian Sausage

Parmesan Alfredo + Zesty Marinara

Crushed Red Pepper + Fresh Herbs + Parmesan + Garlic

Toasted Italian + Garlic

30 Per Person

ENHANCEMENT | ADD FRESH GULF SHRIMP

Additional \$5 Per Person

ONE POTATO, TWO POTATO*

Mashed Redskin + Mashed Yukon + Mashed Sweet

Cheddar + Blue Cheese + Sour Cream + Butter

Bacon + Country Ham + Broccoli + Scallions + Bell Peppers

Short Rib + Blackened Shrimp + Pulled Pork

24 Per Person



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DINNER | BUFFET OPTIONS

All buffet dinners include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Dinner buffet menus with a guarantee fewer than 30 adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

SEAWORTHY FEAST

STARTERS

Oyster on the Halfshell

Mignonette + Cocktail Sauce + Tobasco + Lemon

Ahi Tuna Tartar

Crispy Wonton + Avocado + Chili Garlic Aioli

Farm Vegetable Salad

Baby Iceberg + Cucumbers + Garden Tomatoes + House Ricotta + Pickled Red Onion + Herb Buttermilk Dressing

Florida Citrus Salad

Field Greens + Arugula + Mint + Pomegranate Seeds + Feta Cheese + Honey Vinaigrette

ENTRÉES

Seafood Paella

Shrimp + Scallop + Clam + Mussels + Chicken + Chorizo + Saffron Rice + Tomato + Trinity Vegetable

Seared Chicken Breast with Garlic-Rosemary Pan Jus

Grilled Local Catch with Charred Lemon Caper Butter

ACCOMPANIMENTS

Roasted Yukon Gold Potato with Ocean Salt + Thyme

Seaweed Steamed Summer Squash with Red Chili

Sea Salt Roll with Citrus Butter

DESSERT

S'mores Brownie Bake

Graham Cracker + Vanilla Marshmallow + Dark Chocolate

Peaches and Cream Tart

Streusel + Almond + Raspberry

99 Per Person

STEAKHOUSE

STARTERS

Blue Crab Cake

Sweet Pickles + Radishes + Buttermilk Vinaigrette

Gulf Shrimp Cocktail with Cocktail Sauce + Lemon

Wedge Salad

Iceberg Lettuce + Bacon + Tomatoes + Blue Cheese + Buttermilk Ranch

Spinach Salad

Eggs + Mushrooms + Red Onions + Warm Bacon Vinaigrette

ENTRÉES

Grilled Filet Mignon with Garlic-Herb Butter

Frenched Pork Chop with Roasted Apple + Tarragon + Butter

Blackened Group with Mango Churney

ACCOMPANIMENTS

Baked Idaho Potatoes

Olive Oil + Salt + Black Pepper + Sour Cream + Chive + Butter

Creamed Spinach

Jumbo Asparagus

DESSERTS

New York Style Cheesecake

Raspberry Crème Brûlée Tartlet

99 Per Person

ENHANCEMENT | ADD A SIGNATURE ENTREE

Steamed Maine Lobster Tail

Clarified Butter + Garlic-Chive Butter + Lemon

+22 Per Person

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DINNER | BUFFET OPTIONS

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ITALIAN COASTLINE

STARTERS

Italian Wedding Soup

Simple Antipasto

Genoa Salami + Prosciutto + Ham + House Made Ricotta + Mozzarella

Marinated Vegetables

Dried Tomatoes + Roasted Olives + Pepperoncini + Artichokes + Squash + Creminis

Classic Caprese

Tomato + Mozzarella + Basil + Extra Virgin Olive Oil

Caesar Salad

Parmesan + Herb Crouton + Florida Lemon Caesar Dressing

ENTRÉES

Penne with Red Sauce + Parmesan + Meatballs

Chicken Piccata with Lemon + Capers + Butter

Carbonara

Cavatappi + House Pancetta + Sweet Pea + Garlic Cream

ACCOMPANIMENTS

Roasted Vegetables

Zucchini + Yellow Squash + Eggplant + Red Onions + Bell Peppers + Tomatoes + Capers + Basil

Breadsticks with Parmesan + Marinara

DESSERTS

Tiramisu Panna Cotta

Dark Chocolate Cannoli

84 Per Person

GULF LO' COUNTRY*

STARTERS

Deviled Eggs

Bacon + Radish + Parsley

Pimento Cheese Hushpuppies

Pickled Mustard Seeds + Scallions

Brussels Sprouts Slaw

Carrots + Scallions + Basil + Apple Dressing

Peach Salad

Bibb Lettuce + Pecans + Lil' Moo Cheese + Local Honey Vinaigrette

ENTRÉES

Fried Chicken with Braised Market Greens + Hot Sauce

Marinated Skirt Steak with Chimichurri

Lo' Country Boil

Gulf Shrimp + Corn + Red Potato + Andouille Sausage + Lemon + Clarified Butter

ACCOMPANIMENTS

Mashed Sweet Potato with Marshmallow + Pecans

Succotash

Sweet Corn + Lima Bean + Tomato + Red Pepper + Herbs

Red Cabbage Coleslaw

Cornbread + Honey Butter

DESSERT

Spiced Funnel Cake

Banana Pudding

86 Per Person

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B.Y.O.B. | BUILD YOUR OWN DINNER BUFFET

All buffets include freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water. Buffet menus with a guarantee fewer than 30 paying adults will result in a \$200 production fee. For food safety, buffets have a maximum 2-hour serve time. After two hours, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

B.Y.O.B. BUFFET | 84 PER PERSON

- (1) Soup
- (1) Salad
- (2) Entrees
- (2) Signature Sides
- (1) Dessert

SOUP OFFERINGS

Butternut Squash Bisque with Brown Butter Sage

Italian Wedding

SALAD OFFERINGS

Garden Salad

Field Greens + English Cucumbers + Cherry Tomatoes + Red Onion + Herb Crouton + Buttermilk Ranch + Italian Dressing

Greek Salad

Romaine + Cherry Tomato + Feta Cheese + Red Onion + Black Olives + Pepperoncini's + Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce + Parmesan + Herb Crouton + Lemon Caesar Dressing

Caprese

Vine Ripened Tomatoes + Fresh Mozzarella + Basil + Extra Virgin Olive Oil + Balsamic Reduction



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B.Y.O.B. | BUILD YOUR OWN DINNER BUFFET

ENTRÉES

FISH

Blackened Mahi with Creole Sauce

Corn Dusted Fried Grouper with Cajun Tartar Sauce

CHICKEN

Seared Chicken Breast with Garlic-Rosemary Pan Sauce

Buttermilk Fried Chicken Breast with Hot Sauce

Chicken Alfredo Pasta

Penne Pasta + Garlic-Parmesan Cream Sauce + Fresh Herbs + Parmesan

STEAK

Mediterranean Skirt Steak with Chimichurri

PORK

Herb Marinated Frenched Pork Chop with
Apple-Mustard Jus

VEGETARIAN

Vegetable Lasagna



SIGNATURE SIDES

STARCHES

Herb Roasted Baby Potatoes

Creamy Whipped Potatoes | Fresh Herbs

Lemongrass Scented Jasmine Rice

FRESH VEGETABLES

Seasonal Roasted Vegetable Medley with Herb Butter

Sea Salt Blanched Green Beans with Fried Onion

Buttered Petite Sweet Corn on the Cob

Pesto Ratatouille

*Squash + Zucchini + Red Pepper + Eggplant + Red Onion + Basil
Pesto*

DESSERTS

Apple Pie

Key Lime Pie

Bourbon Pecan Pie

Flourless Chocolate Torte

Chocolate Thunder Brownies

Southern Bread Pudding with Whiskey Sauce

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DINNER | PLATED OPTIONS

To provide the best quality food for our guests, plated meals are restricted to indoor venues only. All plated dinners include a choice of soup or salad, dinner rolls and sweet butter, freshly brewed regular and decaffeinated coffee, hot tea selection, iced tea and iced water.

When selecting more than one plated meal, each entrée will be served with the same soup/salad, starch and vegetable. When selecting more than one entrée per event, a separate production fee will apply for each additional entrée selection.

CHEF'S RECOMMENDATION | ADD AN APPETIZER

Gulf Shrimp Cocktail

Cocktail Sauce + Lemon

12 Per Person

Pimento Cheese Hushpuppies

Pickled Mustard Seed + Chives

9 Per Person

Deviled Eggs

Bacon + Radish + Parsley

9 Per Person

*Appetizers are prepared (3) per order

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SALADS & SOUPS | CHOICE OF ONE

Butternut Squash Soup

Lemon Grass + Ginger + Lemon + Pickled Green Apples

Chef's Seafood Gumbo

Roux + File + Andouille + Shrimp + Okra + Rice

Minestrone Soup

Carrots + Onions + Celery + Tomatoes + Seasonal Vegetables + Greens + White Beans + Pasta

Farm Vegetable Salad

Baby Iceberg + Cucumbers + Garden Tomatoes + House Ricotta + Pickled Red Onion + Herb Buttermilk Dressing

Florida Citrus Salad

Pomegranate Seeds + Mint + Arugula + Feta Cheese + Honey Vinaigrette

Caesar Salad

Romaine + Parmesan + Crouton + Crisp Ham + Florida Lemon Caesar

Heirloom Tomato Caprese

Mozzarella + Basil + Olive Oil + Balsamic Gel + Fleur De Sel



DINNER | PLATED ENTRÉES

Smoked Short Rib

Corn Pudding + Blackberry Cabbage + Smoked Dr Pepper Demi

74 Per Person

Petite Filet Mignon

Smashed Potato + Mushrooms + Broccolini + Steak Sauce

80 Per Person

Blue Cheese Crusted New York Strip Steak

Gratin Potatoes + Mushrooms + Greens + Black Pepper Jus

80 Per Person

Grilled Frenched Pork Chop

Sea Island Red Peas + Sweet Potato Puree + Pickled Apple + Blue Cheese Jus

64 Per Person

Berberbe Rubbed Cobia

Jasmine Rice + Brussel Sprouts + Bacon Corn Relish

78 Per Person

Blackened Grouper

Mayport Shrimp + Stoneground Grits + Garlic Greens + Lemon Buerre Blanc

78 Per Person

Chicken Escondido

Cilantro Verde Rice + Squash + Charred Poblano + Ranchero Sauce

64 Per Person

Pecan Wood Brined Chicken Breast

Cauliflower Puree + Brown Butter Pecans + Broccolini + Maple Jus

64 Per Person

Portobella Piccata

Creamy Polenta + Broccolini + Roasted Red Pepper + Caper + Lemon Butter

54 Per Person

Butternut Squash Steak

Smoked Paprika Dusted + Wild Rice + Pomegranate + Goat Cheese Fondue + Broccolini

54 Per Person

DUO PLATED OPTIONS AVAILABLE UPON REQUEST

Ask Your Catering/Conference Services Manager for Chef's Custom Menu Ideas

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DINNER | PLATED DESSERTS

DESSERTS | CHOICE OF ONE

Coconut Panna Cotta

Passionfruit + Mango + Pineapple + Mint

NY Style Cheesecake

Vanilla + Graham Crust + Raspberry

Chocolate Ganache Cake

Layer Cake + Ganache + Salted Caramel

Georgia Peach Upside Down Cake

Oat Crumble + Salt Caramel + Maple Cream

Key Lime Tart

Burnt Meringue + Candied Citrus + Zest

Bourbon Pecan Pie

Whipped Cream

CHEF'S RECOMMENDATION |

TWO ALTERNATING DESSERTS

Additional 5 per person

DESSERTS | Displays & Action

Dessert menus require a minimum guarantee of 30 per menu item. Serving portions are estimated based on average guest consumption. Menus notated with an asterisk are chef-driven and will incur a chef attendant fee of \$200 per chef. Number of required chefs is dependent of the amount of food displays. Approximately one station is set up per item, per 75 guests. For food safety, below menus have a maximum 30-minute serve time. After 30 minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

MINIATURE DESSERT DISPLAY

Salted Chocolate and Caramel Tart

Key Lime Tart

Lemon Meringue

Mango Cream Tart

Assorted Macarons

Chocolate Chip Cookies

Brownie Bites

Crème Brûlée Tart

Choice of Three | 20 Per Person

Choice of Four | 24 Per Person

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BABY CAKES

Apple Pie

Spiced Cake + Apple Jam + Brown Sugar Buttercream + Oat Streusel

Peanut Butter Cup

Chocolate Cake + Peanut Butter Mousse + Buttercream + Peanut + Chocolate

The Florida Orange

Orange Cake + Orange Jam + Champagne Buttercream

Carrot Cake

Apple + Carrot + Cream Cheese + Walnut

Selections presented in individual shooter glasses

26 Per Person



LATE NIGHT BITES | DISPLAYS

Reception menus require a minimum guarantee of 30 per menu item. Serving portions are estimated based on average guest consumption. Menus below are based on a 60-minute maximum serve time. After 60 minutes, Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity without incurring additional labor and production fees.

CHIPS AND DIPS

House Made Potato Chips with Caramelized Onion Dip

Tortilla Chips with Guacamole + Salsa

Pita Chips with Roasted Red Pepper Hummus

Bagel Chips with Smoked Salmon Cream Cheese

20 Per Person

PIZZA CRAVINGS

Baytowne Pie

Sauce + Parmesan + Mozzarella + Olives + Mushrooms + Red Onion + Tomatoes + Bell Pepper

Wavebreak

Sauce + Parmesan + Mozzarella + Tomatoes + Pepperoni + Ham + Bacon + Sausage

Surfside

Sauce + Parmesan + Mozzarella

22 Per Person

SLIDERS

BBQ Pulled Pork

BLT Coleslaw

Fried Green Tomato Slider

Hot Sauce Aioli

Crab Cake Slider

Buttermilk Aioli + House Sweet Pickle + Radish

House Ground Beef Slider

Grilled Green Onion Mayo + Black Pepper Tomato

Hand Cut Chips

Thyme + Salt + Pepper

24 Per Person

TACO TRUCK

Mojo Pork

Cabbage Slaw + Cilantro + Lime

Local Fish

Pickled Green Mango Slaw

Ground Beef

Lettuce + Tomatoes + Cheddar-Jack + Sour Cream

Flour Tortillas + Crispy Corn Shells

Salsa + Hot Sauce + Tomatillo

Tortilla Chips

27 Per Person

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SPECIALTY MEALS | CHILDREN AND VENDORS

To provide the best quality food for our guests, plated meals are restricted to indoor venues only. Children's plated meals include choice of beverage and sugar cookie. Please limit entrée selections to one type per event. Children's menus are restricted to guests that are ages 12 and under.

Children's meals may be served buffet style when necessary. When providing a children's buffet vs plated service, a separate production fee of \$100 will apply per event.

CHILDREN'S ENTRÉES | CHOICE OF ONE

Battered Chicken Strips

Macaroni and Cheese + Glazed Carrots

Penne Pasta

Choice of Butter or Marinara + Glazed Carrots

Grilled Chicken Breast

Mashed Potatoes + Glazed Carrots

Turkey and Cheese Roll Up

Kid-Friendly Salad + Ranch + French Fries

BEVERAGE | CHOICE OF ONE

Iced Water

Iced Tea

Fresh Squeezed Lemonade

Fruit Juice | Chef's Choice

20 Per Child

VENDOR MEALS | CHEF'S CHOICE

Soup or Salad + Entrée + Vegetable + Starch + Iced Water + Iced Tea

40 Per Person

ADULT BUFFET | CHILDREN PRICING

When allowing children to eat on the adult buffet line, the following charges will apply. Pending the amount of adult-paying guests, Sandestin reserves the right to adjust children's pricing based on the overall adult guest count.

0 - 4 Years Old | Complimentary

5 - 12 Years Old | Half Price

13 And Older | Standard Pricing

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BAR SERVICE | SUPERIOR OFFERINGS

All beverages must be purchased from Sandestin Golf and Beach Resort. Bottle sales are not available for functions held in Sandestin's conference facilities. Resort beverage licensing requires that any beverages ordered for off-premise consumption become the property of the purchaser. Please review our standard bar policies at the end of the menus.

SUPERIOR LIQUOR OFFERINGS

Vodka | Grey Goose
Gin | Bombay Sapphire
Bourbon | Woodford Reserve
Whiskey | Basil Hayden
Rum | Mount Gay
Tequila | Maestro Dobel
Scotch | Johnnie Walker Black

SUPERIOR WINE OFFERINGS

Whitehaven | Sauvignon Blanc
Frank Family | Chardonnay
Craggy Range | Pinot Noir
Daou | Cabernet Sauvignon
Cavicchioli 1928 | Prosecco

BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Corona, High Noon
Sandestin Craft Collection | Blonde, Lager, India Pale Ale (IPA),
Assorted Seltzers

Non-Alcoholic | Bottled Water, Saratoga,
Soft Drinks, Red Bull

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UNLIMITED HOSTED BAR | Superior Brands

Superior Liquor + Superior Wine + Beer + Non-Alcoholic
ONE HOUR | 34 Per Person
ADDITIONAL HOUR | 17 Per Person

UNLIMITED BEER & WINE BAR | Superior Brands

Superior Wine + Beer + Non-Alcoholic
ONE HOUR | 27 Per Person
ADDITIONAL HOUR | 15 Per Person

MIXOLOGIST RECOMMENDATION | Hand-Pass Service

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

2024 Bar Offerings - The above list of liquor, wine & beer offerings are an example of the quality and brand of the selections that can be expected. Due to availability and shifts in the global supply line, these brands may not be accessible during the time of event. Please ask the Conference Services Manager for any updates on the selections.



BAR SERVICE | PREMIUM OFFERINGS

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PREMIUM LIQUOR OFFERINGS

Vodka | Tito's Handmade
Gin | Tanqueray
Bourbon | Bulleit
Rum | Bacardi Silver
Tequila | Milagro Silver
Scotch | Johnnie Walker Black

PREMIUM WINE OFFERINGS

Sandestin Wine Collection | Sauvignon Blanc, Chardonnay,
Merlot, Cabernet Sauvignon
Cavicchioli 1928 | Prosecco

BEER AND NON-ALCOHOLIC OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Corona, High Noon
Sandestin Craft Collection | Blonde, Lager, India Pale Ale (IPA),
Assorted Seltzers

Non-Alcoholic | Bottled Water, Saratoga,
Soft Drinks, Red Bull

UNLIMITED HOSTED BAR | Premium Brands

Premium Liquor + Premium Wine + Beer + Non-Alcoholic
ONE HOUR | 29 Per Person
ADDITIONAL HOUR | 15 Per Person

MIXOLOGIST RECOMMENDATION | HAND-PASS SERVICE

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

2024 Bar Offerings - The above list of liquor, wine & beer offerings are an example of the quality and brand of the selections that can be expected. Due to availability and shifts in the global supply line, these brands may not be accessible during the time of event. Please ask the Conference Services Manager for any updates on the selections.



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BAR SERVICE | RESORT BEER AND WINE

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RESORT WINE OFFERINGS

Sandestin Wine Collection | Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon

BEER OFFERINGS

Domestic | Miller Lite, Michelob Ultra
Import | Stella Artois, Corona, High Noon
Sandestin Craft Collection | Blonde, Lager, India Pale Ale (IPA), Assorted Seltzers

NON-ALCOHOLIC OFFERINGS

Non-Alcoholic | Bottled Water, Saratoga, Soft Drinks, Red Bull

UNLIMITED BEER & WINE BAR | Resort Brands

House Wine + Beer + Non-Alcoholic
ONE HOUR | 23 Per Person
ADDITIONAL HOUR | 12 Per Person

MIXOLOGIST RECOMMENDATION | HAND-PASS SERVICE

Hand-pass services available for \$75.00 per server, per hour. One server suggested per 50 guests, with a minimum two server recommendation.

2024 Bar Offerings - The above list of liquor, wine & beer offerings are an example of the quality and brand of the selections that can be expected. Due to availability and shifts in the global supply line, these brands may not be accessible during the time of event. Please ask the Conference Services Manager for any updates on the selections.



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BAR SERVICE | SIGNATURE COCKTAIL SELECTION

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Citrus Berry Spritz

Tanqueray London Dry Gin, Blackberry, Ginger, Lemon

Ocean Breeze Fusion

Aperol, Michele Chiarlo Moscato d'Asti Nivole, Apple

Seaside Zen Zest

Bulleit Bourbon, Elderflower, Lemongrass, Ginger, Mint

Golden Edge

Maestro Dobel Reposado Tequila, Grand Marnier, Lime, Agave

Mandarin Blossom Cosmopolitan

Hangar One Mandarin Blossom Vodka, Blood Orange, White Cranberry, Cranberry

195 per gallon

Have our mixologist create the perfect drink for your event. Great for themed events or hand passing as guests enter or during a reception.

Ask your Special Events Manager for additional recommendations

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BAR SERVICE | CONSUMPTION

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HOSTED BAR | On Consumption

Superior Bar Cocktail | 16 Per Drink
Premium Bar Cocktail | 14 Per Drink
Superior Wine | 13 Per Drink
Premium Wine | 11 Per Drink
Resort Wine | 11 Per Drink
Imported & Craft Beer | 9 Per Drink
Domestic Beer | 8 Per Drink
Sparkling Water & Red Bull | 6 Per Drink
Soft Drinks | 5 Per Drink
Bottled Water | 5 Per Drink

CASH BAR | On Consumption

Superior Bar Cocktail | 18 Per Drink
Premium Bar Cocktail | 16 Per Drink
Superior Wine | 15 Per Drink
Premium Wine | 13 Per Drink
Resort Wine | 13 Per Drink
Imported & Craft Beer | 11 Per Drink
Domestic Beer | 10 Per Drink
Sparkling Water & Red Bull | 8 Per Drink
Soft Drinks | 7 Per Drink
Bottled Water | 7 Per Drink

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Thank you for selecting Sandestin Golf and Beach Resort as your event destination!

Our team of professionals are ready to execute your event and provide the highest level of service, culinary menus, and conference facilities. Please familiarize yourself with our culinary, banquet, meeting space and beverage policies below.

POLICIES | CULINARY

MENU SELECTIONS

Menus & pricing are subject to change/availability at time of event. Sandestin® reserves the right to make good faith substitutions to menu items due to, but not limited to, lack of product availability and logistical challenges.

Menus should be selected and provided to Sandestin® Conference Services a minimum of 45 days in advanced of first scheduled catered event.

ALLERGY AND DIETARY RESTRICTIONS

Please advise your Sandestin® Conference Services Manager at least two weeks in advance of a program's first scheduled event of any special allergy or dietary requests. Sandestin will, to the best of its ability, make accommodations for such requests. Special requests will result in additional culinary fees.

MENU PRESETS OVER GUARANTEES

When opting for pre-set courses, Sandestin® will offer up to one additional table set of pre-set offerings at no additional charge to the group. Pre-set meal offerings over one additional table setting will incur additional culinary fees.

MEAL GUARANTEES

Final meal guarantees are due 5 business days in advanced of the first scheduled catered event. If final guarantees are not provided, Sandestin® will assume the last counts to be the confirmed guarantee and may not be lowered. If no final guarantee is received, Sandestin® will consider the last number indicated, to be the correct guarantee number. If a number is not provided, the attendance numbers provided in your sales agreement will serve as the guarantee number.

FOOD SERVICE AND CANCELED EVENTS

Should a planned food and beverage event be canceled, the following fees will apply:

4 - 7 Day cancellation - 80% of the total anticipated charges
0 - 3 Day cancellation - 100% of the total anticipated charges

Sandestin's Culinary team will prepare food for 1% over the guaranteed number. Meal functions will be set for a maximum of 5% over the food & beverage guarantee. If the guarantee is increased within 72 hours of the event Sandestin® reserves the right to make good faith substitutions when necessary. In the event that the group requests menu presets above the guaranteed amount, related fees will be applied for the additional preset menu offerings.

LENGTH OF TIME FOR BUFFETS

To preserve the quality of our food and provide the best culinary experience for our guests, buffets may not be displayed longer than a two (2) hour duration. Some menu offerings have a 30 minute or 60 minute serve duration and should be accounted for when selecting menus.

Food and Beverage items cannot be saved, used later, left out, or otherwise serviced in any capacity after the offered service time without incurring additional labor and production fees.

GUEST ROOM AMENITIES

Sandestin's Executive Chef has created an array of creative specialty gifts that are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

POLICIES | CULINARY

OUTSIDE FOOD AND BEVERAGE

To comply with local and state regulations, all banquet food and beverage items must be purchased through Sandestin® and served by our staff. As part of hosting an event, the group assumes full responsibility of all vendors, exhibitors and attendees to adhere to this policy. Should any outside food and beverage be found, the group will be solely responsible for paying any applicable corkage, service and clean up fees.

EXCURSION FOOD AND BEVERAGE OFFERINGS

Sandestin is pleased to offer food and beverage selections to enhance your experience during on and off property excursions. Any food and beverage ordered for excursions or other activities, either on property or off-property become the property of the purchaser. Consumption-type breaks are not available for excursions.

TO GO REQUESTS

Due to food safety regulations and for the safety of our guests, Sandestin® does not allow guests to take food to-go at the conclusion of an event.

POLICIES | BEVERAGE SERVICE

BEVERAGE SERVICE

Bartenders are required at all functions where alcohol is served. All bars will incur a \$25 bartender fee per bar per hour with a minimum fee of \$100 per bar. One bartender will be staffed for every 75 guests. Bartender fees will be waived for hosted bars.

All beverages must be purchased from Sandestin®. Bottle sales are not available for functions held in Sandestin® conference facilities.

Drink Tickets – With advanced notice, Sandestin® will furnish groups with drink tickets to give out to their guests.

Sandestin® bars do not offer shots.

RESORT / PREMIUM / SUPERIOR BEVERAGE TIERS

Only one tier of beverage service maybe selected per event. Sandestin reserves the right to make good faith substitutions as necessary.



POLICIES | BANQUET AND MEETING SPACE

STANDARD MEETING OFFERINGS

Sandestin® will furnish your meeting room with the following items complimentary or per the terms of your Sales Agreement:

- Banquet chairs and tables for general seating (depending on seating style specified)
- (2) Panels of 6' x 8' stage with stairs
- Standing Wooden Podium
- Sandestin® Standard Meeting Package: Conference Notes, Pencil and Mint
- (3) Easels

For additional items, the following fees will apply. Charges below are per day and subject to taxes and service fees.

Staging (per 6' x 8' panel) \$25.00 per panel
Standing Acrylic Podium \$150.00 each
Easel \$15.00 each

Dance Floor – Medium Oak
21' x 21' - \$500
24' x 24' - \$1000

Dance Floor - Parquay Oak (Hotel Effie or Baytowne)
20' x 20' - \$1200

The Parquay Oak dance floor is only available for groups in Hotel Effie & Baytowne Conference Centers. Additionally, Sandestin does not offer dance floor or staging at any of its outdoor venues and is only available from 3rd party vendors.

FUNCTION SPACE

Function space is assigned based on the guaranteed number of attendees anticipated. Sandestin® reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. Requests to adjust contracted meeting space can result in additional venue fees.

Some needs, including but not limited to duplicate setups, special themes, draping or use of portable structures may be subject to additional charges. Any meeting materials or function decorations a program wishes to utilize within the program's function space must have prior approval from Sandestin® Conference Services.

MEETING ENHANCEMENTS

Let the Sandestin® Conference Services team be your one-stop source for your meeting needs and enhancements.

The following services can be contracted through your Conference Services Manager and conveniently billed to your Master Account:

Transportation (Airport / On-Property / Off-Property)
Entertainment
Photographer
Florals
Event Security
EMS / Lifeguard Dedicated On-Site Coverage
Themed Events / Décor
Recreational Team Building and Kids Programs
Excursions to include but not limited to: golf, tennis, putt-putt, bay fishing, deep sea fishing, eco-tours, beach party.

CONFETTI, GLITTER, AND SPARKLERS

Use of materials, such as confetti or glitter, is limited to indoor venues only and will result in a minimum cleaning charge of \$500 per occurrence. With advance notice, Sandestin® will allow the use of sparklers and/or real flower pedals at outdoor venues.

SIGNS AND BANNERS

Sandestin® Conference Services must pre-approve any sign or banner a program wishes to display. Signs and banners are permitted only at a group's registration area and inside function rooms. Any signage must be installed by Sandestin® staff with any applicable labor charges billed to the group.

At no time can anything be taped, glued or attached to any surface without prior consent from Sandestin® Conference Services. For any materials attached to the conference center structures, regardless of damage, a minimum \$50 fee will apply for each occurrence.

TIMING OF FUNCTIONS

Excluding food and beverage, room setups will be complete 60 minutes prior to the event start time. Room configurations are set based on the program's banquet event orders. Requests for on-site set changes will result in a minimum reset fee of \$250 per occurrence. Organized food and beverage will be set up 15 minutes prior to published start times.

OUTDOOR FUNCTIONS

Starting times for outdoor functions vary during the year and should be reviewed with your Conference Services Manager. A remote service charge of \$12 per person plus 7% tax applies to all Food and Beverage functions held outside of designated conference center space, including venues located adjacent to conference facilities.

Events hosted outdoors will have the following parameters:

- Menus are restricted to display, hand-pass or buffets.
- Plated meals are not available.
- Glassware and ceramic plate ware are prohibited.

This is not an extensive list of outdoor venue guidelines. For a full list, please reach out to your Conference Services Manager.

NOISE ORDINANCE

To comply with Sandestin® and local noise ordinances, all music and/or other excessive noise disruptive to any other resort guest or function must end by 10:00 p.m.

TURTLE NESTING SEASON

To comply with local and state ordinances, any and all lighting including light needed to breakdown the event, whether decor or practical, must be turned off no later than 9:00 pm for events occurring on the beach or surrounding areas. From May 1st - October 31st events must conclude by 8:00 pm.

WEATHER CALLS

All planned outdoor functions will have an alternate backup location assigned. The decision to move functions will be made after consultation with the event contact and your Conference Services Manager on the below timeline.

7:00 AM – Luncheons

11:00 AM - Dinners and Receptions

Breakfast – Due to the timeframe of setting up breakfast events, Sandestin® Banquet Managers will make early AM weather calls for scheduled AM events. Sandestin® reserves the right to make the decision to move any outdoor function to the inside alternate location based on current and/or impending weather, as predicted by the National Weather Service, to include rain, red tide, high surf, temperature and/or wind conditions. Should the weather report indicate a 60% or greater probability of inclement weather, all outdoor functions will be moved to the alternate inside location.

Once a group has made the decision to remain outside for an event, the event will be considered a rain or shine event with applicable charges being billed to the group, regardless of weather issues or service issues relating from weather related issues.

SERVICE LABOR AND DELIVERY CHARGES

All sales relating to functions held on Sandestin® property are subject to applicable state/local taxes (currently 7%) and a taxable service charge (currently 25%). All events hosted in the Baytowne Conference Center will be subject to a 2% Arts and Entertainment Fee. Events hosted in Hotel Effie are not subject to the 2% Arts and Entertainment Fee.

Taxes, service charges and fees are subject to change without notice. Service labor fees for food functions, such as chef and carver fees, will be found on the applicable menu pages.

A minimum \$150 charge will apply for any deliveries made off property, to the beach or to the villas.

SECURITY

Sandestin® is not responsible for any meeting or personal items left in function rooms or public areas in or around the conference center. This includes personal items, displays, display items, or other materials.

BILLING

A master account must be established for billing of any function or event. Credit applications must accompany your signed sales agreement. Functions may also be billed to a guest room folio or credit card (Visa, MasterCard, American Express, Discover, Diner's Club). Checks are accepted, only if a credit card authorization is used as a guarantee.

Services secured from an outside contractor, on the client's behalf, may be billed directly to your account. All outside services billed through Sandestin® will be subject to a twenty percent (20%) handling charge.

AUDIO VISUAL

Sandestin® offers our groups the best on-site support and technology through our Sandestin® AudioVisual Department. As defined in your group sales agreement, Sandestin® AudioVisual has first right of refusal for any group needs. For a list of pricing or to set up a consultation with Sandestin® AudioVisual, please reach out to your Sandestin® Conference Services Manager.

EXHIBIT AND TRADE SHOW SERVICES

Requests for power or rigging support within the facility must be approved in advance by Sandestin® Conference Services with applicable charges billed to the group.

Sandestin® offers complimentary wireless internet services in all conference facilities. Dedicated (wired) high-speed internet connections and phone lines are available at an additional rate.

Sandestin® offers assistance in arranging both tabletop and booth set up. Our preferred vendor offers competitive prices for drayage services and booth setup. Should an outside, non-preferred vendor be selected as the trade show provider, the following fees will apply as needed.

Trade show common area cleaning, trash pickup:
\$200 per occurrence

After show teardown cleaning (bulk trash):
\$350 per occurrence



Sandestin

Golf and Beach Resort®

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